

Healthy Choice[™]
VS110

VACUUM SEALER

SEALING MACHINE WITH TWO EXTERNAL PUMPS AND ONE SEALING BAG ROLL



Model: VS110 | Batch: PR4092

**This appliance is intended for household use only.
Please read and retain these instructions for future reference.**

The illustrations used in the manual are to illustrate the operation method and structure of the product. Where there is a small difference between the physical item and the illustrations, please take the physical as the standard.

ABOUT THE PRODUCT:

Seal in freshness and flavour quickly and with efficiency, with our Vacuum Sealer Sealing Machine. Triple the storage time and keep foods fresher for longer, the easy way, with this handy food saver. Perfect for bulk-buying foods, meal preparation and portion control, you can fully enjoy all-natural foods while eliminating chemical preservation. Food savers also reduce waste by preserving foods for longer, rather than chucking out spoiled foods into the bin each week. The vacuum sealing technique prevents bacterial growth, mould and freezer burn. Seal in marinating sauces, herbs and spices for sensational flavour to ramp up your next home-cooked meal.

If you enjoy hunting and travelling, this Vacuum Sealer Sealing Machine is the perfect solution to storing your game and enjoying trail mix and snacks on the go. Vacuum sealed bags are also perfect for sous vide cooking.

This vacuum sealer comes pre-packaged with two external vacuum sealing pumps and one 28cm x 300cm vacuum sealing bag roll, to get you started. The vacuum sealing pumps will perfectly seal bags and canisters, from both other brands and our very own Vacuum Sealer Bags 28cm and 20cm, as well as our Vacuum Sealer Lunch Boxes three-canister set (sold separately).

Feeling crafty? Fill the vacuum sealing bag two thirds full of water, seal and freeze for an easy ice pack. The vacuum sealing bags can be washed, dried and reused again.

Sealing both wet and dry foods, this large 30-centimetre sealing width is suitable with our 20cm and 28cm sealer bags. Enjoy an in-built bag cutter for a customisable bag size, bag roll storage slot and cord storage for your convenience. The status display screen has flashing indicator lights to show the progress as you are sealing, allowing for full ease of use.

With 25-seconds maximum vacuum sealing time and 15-seconds maximum pumping time, this food saver will be your go-to life changer.

IMPORTANT SAFEGUARDS:

When using electrical appliances, basic safety precautions should always be followed, including the following:

WARNING: Do not place the vacuum sealer on a metal tray or metal surface while it is in use.

1. Read instructions carefully before use.
2. Remove and safely disregard any packaging material and labels before using this product for the first time. Ensure children and babies do not play with plastic bags or any packaging materials.
3. Before use, check that your local voltage corresponds with the specifications shown on the appliance nameplate located underneath or on the back of the appliance.
4. Always operate the appliance on a heat resistant horizontal surface which is level, stable and non-combustible. Please be careful not to tip over.
5. Do not place the appliance on or near a hot gas or electric burner, or in a heated oven.
6. Never connect this appliance to an external timer or separate remote-control system.
7. Never use this appliance with an extension cord or power board. Ensure it is plugged into a dedicated power point and without any other appliances on the same outlet.
8. Do not turn on the power until the appliance and parts are in place as required.
9. To protect against electric shock, do not immerse the cord, plug, or appliance in water or any other liquid. Do not expose the appliance to dripping or splashing and ensure that no objects filled with liquids such as vases are placed on the appliance. Do not put any water or other liquid into the main housing of the appliance through the vents. Do not rinse it under the tap.
10. Do not touch the appliance, power cord or power plug with wet hands.
11. Unplug from the outlet when not in use and before cleaning. Allow the appliance to cool down before cleaning.
12. The appliance does not contain any serviceable parts inside. Do not attempt to open and repair the unit yourself. All components should only be serviced by a qualified technician.
13. Do not use the appliance if the plug, power cable or unit itself are damaged. If the power cord is damaged, you must have it replaced at a service centre with qualified persons in order to avoid a hazard.
14. Do not use the appliance for anything other than the intended use. Do not use the product for other purposes other than for vacuum sealing. It is for household use only. It is not to be used outdoors or for commercial purposes.
15. Close supervision is necessary when any appliance is used near children. Keep the appliance and power cord out of reach of children when it is in operation or during the cooling process.

16. This appliance is intended to be used in household and similar applications such as:

- staff kitchen areas in shops, offices and other working environments;
- farm houses;
- by clients in hotels, motels and other residential type environments;
- bed and breakfast type environments.

17. This appliance should be operated on a separate electrical power point from other operating appliances. If the power point is overloaded with other appliances, this appliance may not work properly.

18. Leave enough open space from other objects while in use. Do not block air intakes or exhausts if applicable. Do not place the appliance against a wall or against other appliances. Leave at least 10 centimetres of free space on the back and sides and above the appliance to allow for adequate air circulation.

19. Do not cover the appliance while in use.

20. Do not let the cord hang over the edge of the table or counter.

21. Do not unplug the appliance by pulling on the cord.

22. This appliance is not designed to be used by people (including children) with a physical, sensory or mental impairment, or people without knowledge or experience, unless they are supervised or given prior instructions concerning the use of the appliance by someone responsible for their safety. Children must be supervised to ensure that they do not play with the appliance.

23. Do not leave the appliance operating while unattended.

24. It is not recommended to use non-designated sealing bags or accessories.

25. Do not touch the sealing tape on the machine to prevent scalding.

26. This product does not require any lubricant or lubricating oil.

27. When the machine is not in use for a long time, disconnect the power cord from mains power outlet socket. When the machine is not used for long time, keep the machine cover in unlock state. Otherwise the pressure from shell and base pressed together for a long time can cause deformation of internal parts. This can cause vacuum leaks and malfunction when vacuum sealing.

28. Avoid the following:

When transporting the appliance do not pull or lift on the power cord.

When disconnecting from the mains power outlet socket pull on the plug and not the supply cord.

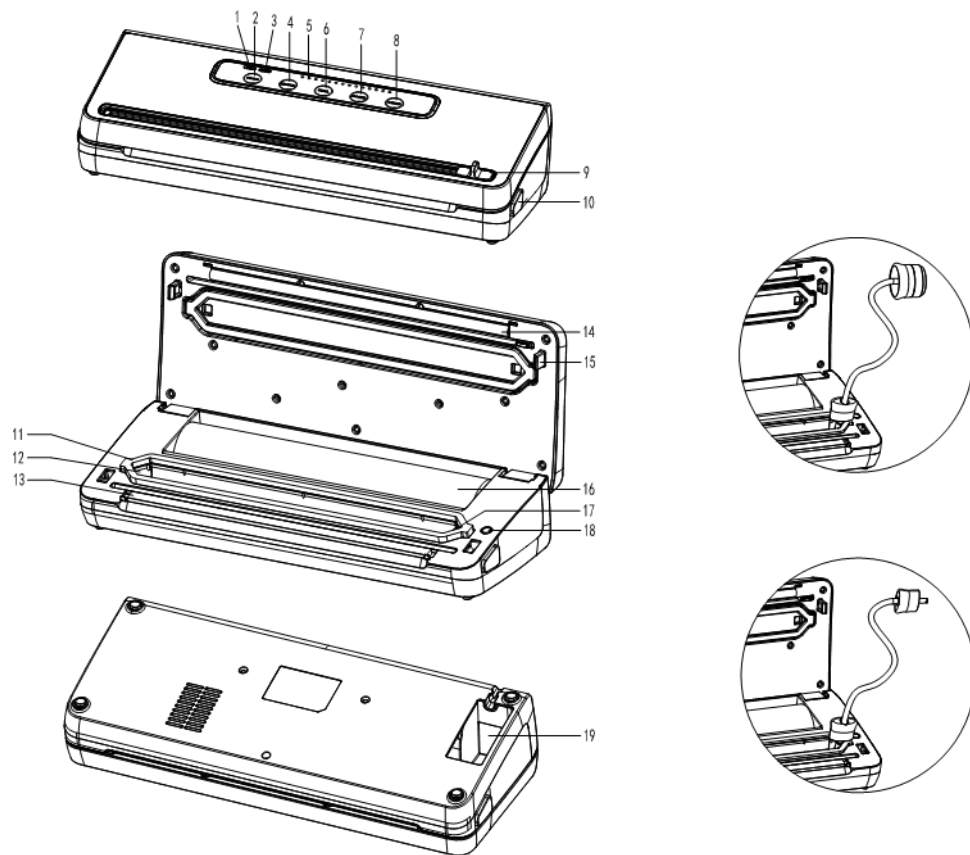
PLACEMENT FOR USE:

When using, be sure to place this product on a flat, stable, heat-resistant workbench. Do not use it outdoors or near water.

Warning: Do not place the vacuum sealer on a metal tray or metal surface while it is in use.

PRODUCT STRUCTURE AND FUNCTION:

Note: When using the product for the first time, carefully remove all internal and external packaging, protective film and accessories.



1. Dry indication light
2. Food button
3. Moist indicator light
4. Manual button
5. Progress indicator light
6. Seal button
7. Vac seal button
8. Cancel button
9. Cutter
10. Open button
11. Vacuum sealing strip
12. Vacuum room
13. Heat sealing strip
14. Silicone sealing strip
15. Buckle
16. Bag storage slot
17. Vacuum heal
18. Vacuum hole switch
19. Cable storage slot

TOUCH BUTTONS AND INDICATOR LIGHTS:



FOOD (blue light)

Dry — Indication light for vacuum sealing of dry foods. Touch the FOOD button to choose this mode, the appliance defaults to this mode. When dry mode is chosen, the dry indicator lights up blue.

Moist — Indication light for vacuum sealing of wet foods. Touch FOOD button to choose this mode. When moist mode is chosen, the moist indicator lights up blue.

MANUAL (blue light)

Touch this button, and the appliance will be in a manual vacuum operation mode. The button needs to be held down to use this function. When the button is released, it will stop vacuuming.

SEAL (blue light)

Touch this button to operate one cycle of sealing function. The light will flash during sealing.

VAC SEAL (blue light)

Touch this button and it will flash, and the appliance will start to vacuum. When vacuuming is finished, the button will stop flashing and the appliance will automatically seal after vacuum.

CANCEL (red light)

One-touch stop function. Touch this button to stop the current function.

Progress indicator light (blue row of lights)

A row of small blue lights shows the working status of the appliance. The lights illuminate up two by two when the appliance is in seal or vac seal program. When all the progress indicator lights are illuminated, it means the function is completed.

STRUCTURE AND FUNCTION:

VACUUM STRUCTURE

Vacuum Sealing strip

After the upper cover and the base are buckled (locked) together, the upper and lower Vacuum Sealing strip fit together to form a vacuum chamber.

IMPORTANT! When removing the vacuum bag for installation and cleaning, be careful not to distort or damage the sealing strip.

Vacuum room

Place opening end of the vacuum bag into the vacuum room, fit the upper and lower vacuum sealing strip together to form a vacuum chamber, after the vacuum operation is performed, the air in the bag is drawn out.

Food residue, dust and other fine particles will be pumped out and collected in the drip tray, please ensure to clean the drip tray regularly.

SEALING STRUCTURE

Heat sealing strip and silicone sealing strip

When sealing, this part can reach high temperatures with the silicone sealing strip to seal the vacuum bag.

Do not touch it with your hands to avoid getting injured.

External vacuum function

Vacuum pipe

Equipped with two vacuum pipes for external pumping, it is suitable for most vacuum canister and bags as well as wine bottles on the market.

Vacuum hole and switch

After inserting matching end of the outer suction tube to the vacuum hole, connect it to the container to be evacuated. Press the outer pumping button on the right side of the hole to start the vacuum.

After the vacuum is completed, it can be automatically stopped or pressed again to manually stop the evacuation.

COVER LOCK

Buckle

For locking the cover and the base, hold the vacuum bag in tight.

Close the cover and the base press down the cover to lock it with the base by the buckle.

When not in use close the cover only and keep it unlocked to prevent damage to the vacuum sealing strip.

Open button

Press the buttons on both sides at the same time to unlock the cover and the base.

CUTTER

Operate: Pull out the roll bag from the storage bag slot to the desired length.

After closing the cover, you can cut the vacuum bag and then seal it.

Steps can also be reversed, and the bag with an open end is completed.

Replace: The cutter body and the blade can be separated. Put the cutter to the side. Open the knife side by force. The cutter can be divided into two parts along the cutter chute.

After replacing the new blade, it can be regrouped along the chute

BAG STORAGE

Bag storage slot

After opening the lid of the vacuum sealer, you can see the internal storage slot for storing vacuum bags. Each machine is equipped with a vacuum bag by default.

For best use experience, place the curled face of roll bag downwards.

CABLE STORAGE

Cable storage slot

When the appliance is not in use, place the power cord to the cable slot in the back of the appliance. Do not twist the power cord around the appliance.

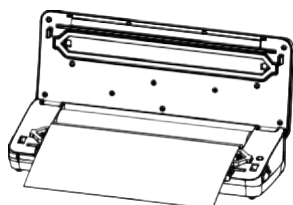
It is recommended that you first wrap the thread in your hand for several rounds, and then place it in the storage slot, which is convenient and quick.

OPERATION:

TO MAKE A BAG

1. Open the upper cover of the appliance, pull the bag of the required length from the bag storage slot, close the cover and lock it tightly.

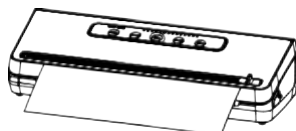
Note: Place the curled face downwards, keep the bag straight and close the cover and lock it.



2. Slide the cutter from one end to another to cut a piece of bag, then touch the SEAL button and it will start to flash, the progress indicator light will start to light up two by two and the appliance starts sealing. When the progress indicator lights are all ON, the SEAL button will stop flashing. The sealing progress is completed with a “beep beep” sound. You can also cut the bag after sealing. Unlock the cover and open the appliance. Take out the vacuum bag that with one end sealed.

Note: the heating element of the appliance will automatically stop 20 seconds to cool down between two sealing operation.

Please allow the appliance to cool for 10 minutes after sealing 10 times.



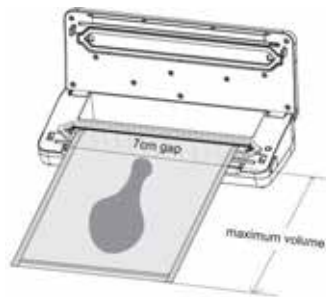
TO VACUUM & SEAL – BAG:

1. Take out a piece of bag or make a bag according to the method described previously and put the food into the bag. There should be a gap of at least 7cm between the food being sealed and the open end of the bag.

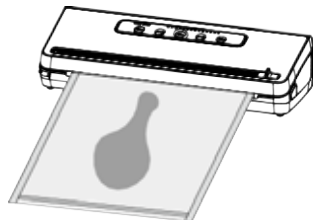


2. Open the cover of the appliance, pull the open end of the vacuum bag with both hands, and place the curling direction downwards in the vacuum chamber.

Note: Keep the bag straight. The open end must be put in the vacuum chamber.



3. Close the appliance and lock it. Select Dry or Moist mode.

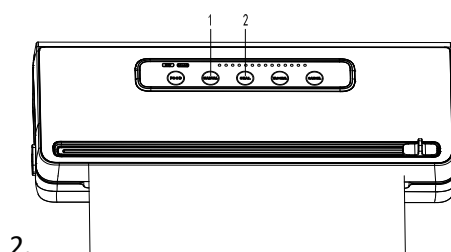
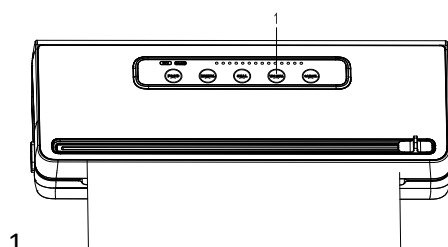


4. (1) Touch the VAC SEAL button and it starts to flash, the progress indicator lights start to light up two by two and the appliance starts to vacuum. When vacuum is completed, the VAC SEAL button stop flashing, and the appliance automatically starts to seal with SEAL button flashing. When the whole progress indicators light up, the SEAL button will stop flashing. The operation is completed with beep-beep sound.

Note: the heating element of the appliance will automatically stop 20 seconds to cool down between two sealing operation. Please allow the appliance cool for 10 minutes after 10 times sealing in dry mode and cool 10 minutes after 3 times sealing in moist mode.

(2) If you need to vacuum and seal soft foods, you can use the manual vacuum function. Pressing the MANUAL button, when it reaches the level that you want, release the MANUAL button and touch the SEAL button for sealing.

Note: When vacuuming soft foods such as tofu and bread, use manual vacuuming to avoid food deformation.



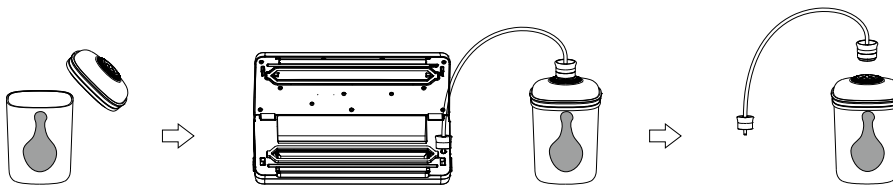
5. After the indicator light goes out, press the buttons on both sides to unlock the cover and take out the vacuum bag.

Clean the drip tray and remove excess liquid or residue from the vacuum chamber if any. Cover the appliance and keep it unlocked.



VACUUM CANISTER METHOD (vacuum canister not included):

1. Wipe the vacuum canister clean and keep it dry. Put the food item into it. Do not fill it up completely. Open the upper cover of the vacuum sealer and locate the vacuum hole and the switch button on the right side of the vacuum chamber. Insert the one end of the suction tube into the vacuum hole on the machine and the other into the canisters lid. Use the included vacuum suction tube and an adaptor to suit your canister.
2. After ensuring that there is no air leakage between the lid and the canister, press the switch button on the right side of the vacuum hole to start external pumping.
3. After the vacuum is completed, remove the pipe.
If you want to stop the running halfway, press the switch button again to cancel vacuum.



OPTIMAL OPERATION GUIDE:

1. Do not put too much food in a vacuum bag so that the open end of the bag can be placed in the vacuum chamber. It is suggested that there should be at least 7cm gap between food and the open end.
 2. Ensure that the open end of the bag is dry, otherwise it will be difficult to seal. If the food has moisture, you can choose "Moist" mode, which will delay sealing time and the effect will be better.
 3. Before packaging, please clean and straighten the open end of the bag to ensure that no foreign matter is caught in the seal. Do not allow the bag to wrinkle when vacuum. Do not let hard objects outside wipe the bag.
 4. Before the vacuum is drawn, press the bag to discharge part of the air, which will reduce the evacuation load of the appliance.
 5. For items packed in vacuum storage bags, if there are sharp bones resembling fish bones, insert a thorn-proof package in a vacuum bag to vacuum & seal.
 6. When using the appliance, it is recommended to make one bag for one time and seal another one when needed next time so that the machine has enough cool down/buffer recovery time.
 7. During the vacuum sealing process, if a small amount of liquid or debris in the packaging bag is accidentally pumped into the vacuum chamber, this may cause problems of plugging the vacuum pump or damaging the appliance. To avoid this, fold some paper towels or put one filter in the vacuum chamber.
 8. Fresh fruits and vegetables are not suitable for vacuum preservation at room temperature. Because fresh fruits and vegetables have a respiration effect, they will release heat and make them easily grow. It is recommended that such items to be packed in a vacuum container and placed in a refrigerator for optimal preservation.
 9. Cool liquids before vacuuming.
 10. Perishable foods are generally frozen or refrigerated, and their shelf life can be extended after vacuum packaging, but they cannot be guaranteed to be permanent.
- IMPORTANT!** Vacuum sealing perishable foods is not an alternative to freezing and refrigeration. It can preserve the flavor and texture of food for longer period when frozen or refrigerated.
11. Fill the vacuum bag with 2/3 of water, seal it alone (do not empty it), and then freeze it for a period of time. Use it in an ice bucket or as an ice cube to treat wounds.
 12. Many foods such as cheese and cooked food are packaged in commercial bags. When they are opened, they can be stored in a vacuum bag for sealing.

FOOD PRESERVATION GUIDE:

Storage method	Food category	Temperature	Conventional storage	Vacuum storage
Refrigeration	Fresh raw meat	5±3°C	2~3 days	8~9 days
	Fresh seafood	5±3°C	1~3 days	4~5 days
	Cooked meat	5±3°C	4~6 days	10~14 days
	Vegetables	5±3°C	3~5 days	7~10 days
	Fruit	5±3°C	5~7 days	14~20 days
	Eggs	5±3°C	10~15 days	30~50 days
Freezing	Meat	-16~20°C	3~5 months	12 months
	Fish	-16~20°C	3~5 months	12 months
	Seafood	-16~20°C	3~5 months	12 months
Conventional	Bread	25±2°C	1~2 days	6~8 days
	Cookies	25±2°C	4~6 months	12 months
	Rice/Flour	25±2°C	3~5 months	12 months
	Peanuts/Beans	25±2°C	3~6 months	12 months
	Drug	25±2°C	3~6 months	12 months
	Tea	25±2°C	5~6 months	12 months

TROUBLESHOOTING:

- ◆ **Vacuum sealer does not respond**
 - Check whether the power supply cord plug is connected to mains power, whether the power plug is in good contact with the power socket and ensure that the outlet power is normal.
 - Check the power cord for damage.
- ◆ **Vacuum pump is running but it cannot vacuum**
 - Check if the sealing edge is reached on the other side of the sealing cavity, the sealing line is straight and wrinkle-free.
 - Make sure that the open end of bag is put into the vacuum chamber and there is 7cm gap between bag mouth and food in the bag. Place the curling direction downwards.
 - Check whether the open end of the bag protrudes into the vacuum chamber is wrinkled. To avoid wrinkling, pull both ends of the bag with your hands to make the bag straight.
- ◆ **The machine can't seal after vacuum**
 - Check if the vacuum bag for any damage resulting in air leakage; or the bag is properly placed in the vacuum chamber; or the sealing strip covered; Make sure that the sealing strip and the silicone strip are not deformed or damaged.
- ◆ **Leakage or swelling bag after vacuum encapsulation**
 - If the package contains a small amount of liquid food, adjust the mode to the "Moist" position. A lot of liquid or pure liquid, please freeze into solid before sealing.
 - Check whether the bag is wrinkled or damaged. If there is foreign matter in the open end of the bag, it will cause leakage. Wipe the open end of the bag, then flatten the bag to ensure that there is no wrinkle or damage and then seal it.
- ◆ **Sealing line is hot and melted**
 - If the heat wire is too hot for continuous use which is too dense, please stop for 20 seconds until the heating element cools down.
- ◆ **Vacuum Sealing strip is loose or broken**
 - Unload the silicone sealing strip and clean it. Re-install it after drying.

MAINTENANCE:

◆ **Machine**

- Before cleaning the machine, make sure that the machine is powered off.
- No part of the machine should be soaked in liquid for cleaning.
- Do not clean the appliance with a brush so as not to scratch it.
- Do not allow the sharp objects to touch the outer enclosure so as not to scratch it and affect the appearance.
- After the product cools down, wipe the surface of the product and the vacuum chamber with a damp soft sponge or cloth.
- Wipe the food residue or liquid in the vacuum chamber with a paper towel or cloth.
- Ensure the appliance is dried thoroughly before using it again.

◆ **Vacuum bag**

- A used vacuum bag can be cleaned with warm water and proper amount of detergent, rinsed with clean water, dried and used again.
- Turn the inner of the bag out and wash it on the top of the dishwasher.

◆ **Vacuum canister (not included)**

- The used vacuum canister can be cleaned with warm water and proper amount of detergent, rinsed with clean water, dried and used again.
- For safety reasons, the container should be placed on the top rack of the dishwasher, but the lid should be wiped with a rag. The lid is not dishwasher safe.
- Before opening the container, you should find the deflation device on the lid or dial. Press it so that the air will enter the container before opening. Do not use force to open the container to avoid reducing the service life.

SPECIFICATIONS:

Rated voltage	220-240 V AC/50 Hz, 60 Hz
Rated power	120 W
Pumping time	<15 s
Vacuum sealing time	<25 s
Sealing time	7 s
Vacuum degree	>50 kpa
Max sealing width	300 mm
Sealing temperature	130°C
Suction value	≥4.5 L/min
Sealing line width	3 mm
Product Size	406*160*90 mm
Product Weight	1.5 kg

LENOXX

www.lenoxx.com.au

 1300 666 848

 LenoxxElectronics

 LenoxxElectronics

 @LenoxxAustralia