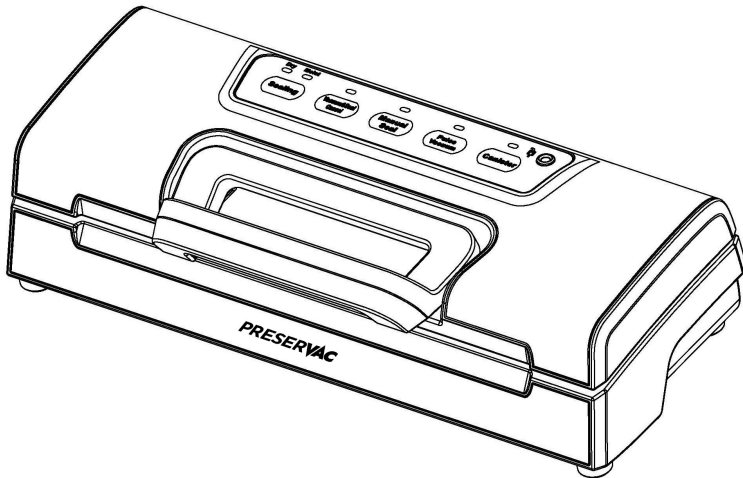


VACUUM SEALER

PRESERVAC

PXR-K1

INSTRUCTIONS



ACKNOWLEDGEMENT

Thank you for purchasing a PRESERVAC product. We wish you much joy with your new appliance every day you use it. Please read the instruction manual carefully before initial use.



IMPORTANT SAFEGUARDS

When using this electrical appliance, safety precautions must always be observed, including the following:

READ ALL INSTRUCTIONS

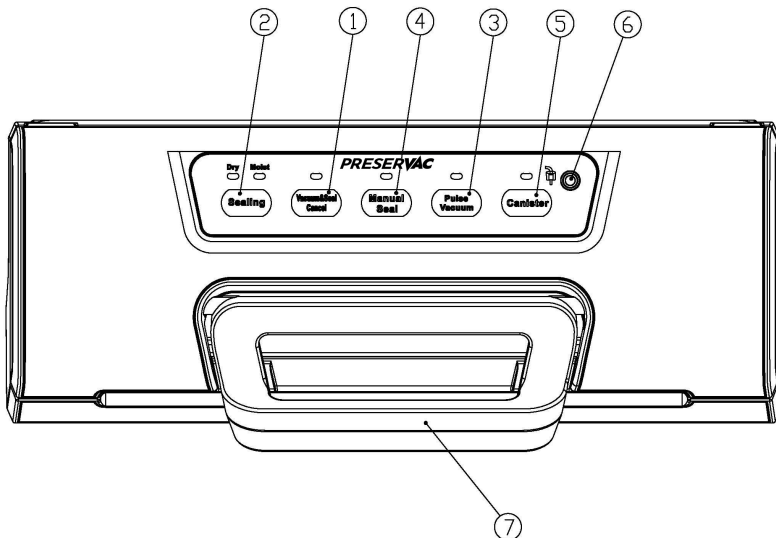
1. Carefully read all the instructions before using this appliance and save them for future reference.
2. Before plugging the cord into the wall outlet or disconnecting, make sure that the machine's cover is in unlocked condition, and unplug from the outlet when not in use or before cleaning.
3. This appliance is not a toy; when used by or near children, close attention is necessary, and store this appliance in a safe place, out of the reach of children.
4. Please do not use any bags or attachments not recommended or appointed, and don't use this appliance for any other purpose except its intended use.
5. Stop using the machine immediately if the cord is damaged and let a technician replace it.
6. Keep away from moving parts.
7. Do not contact the hot sealing element located on the edge of this machine's top cover. It is hot and may get burned.
8. Do not try to repair this appliance by yourself.
9. Don't use the appliance if it has fallen or appears to be damaged.
10. Avoid doing the following:
 - Pull the cord, use the cord as a handle, or pull the cord around sharp edges or corners. Do not operate the appliance when the cord/plug is wet.
11. Keep away from hot surfaces, such as heated ovens, electric burners,

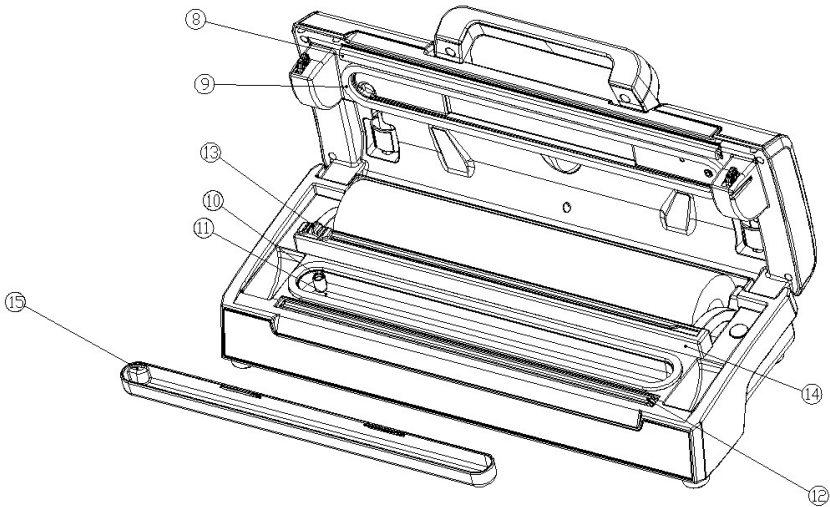
- or other hot surfaces. Do not use this appliance on a wet or hot surface or near a heat source.
12. It's better not to use an extension cord with this unit. However, if you use one, it must have a rating equal to or exceeding the rating of this appliance.
 13. Please unplug by grasping the plug, not the cord, to avoid injuries when disconnecting the device.
 14. Before plugging the appliance in the socket or starting operating the device, make sure your hands are dry, and your surrounding is safe to do the actions.
 15. When switching the vacuum sealer in position "ON", always use a stable surface, such as a table or counter.
 16. It's no need to use any lubricant, such as lubricating oils or water, on this appliance.
 17. Do not immerse any part of this appliance or power cord. Do not wash it with water or other liquids.
 18. Please do not use this appliance outdoors or on a wet surface; it's designed for only household/ domestic/ indoor use.
 19. This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities or lack of experience and knowledge unless they have been given supervision or instruction concerning the use of the appliance by a person responsible for their safety.
 20. Children must be supervised to ensure that they do not play with the appliance.
 21. If the supply cord is damaged, It must be replaced by the manufacturer, its service agent or similarly qualified persons to avoid a hazard.
 22. Children shall not do cleaning and user maintenance without supervision.

CAUTION:

**SAVE THESE INSTRUCTIONS
FOR HOUSEHOLD USE ONLY
1 MINUTE PER CYCLE**

CONSTRUCTION AND FUNCTIONS





1. Vacuum&Seal/CANEL:

This button has two functions depending on the machine's status:

- *At stand-by condition, it starts the automatic operation of vacuuming the bag and then automatically seals the bag when the vacuum is complete;*
- *At working (vacuuming or sealing operations) condition, it stops the machine.*

2. Sealing: *Two settings for choosing the best bag sealing time*

- **Dry:** *for dry bags and items without moisture, with a shorter heat sealing time;*
- **Moist:** *for wet bags or foods with a bit of moisture, with a longer heat sealing time.*

3. Pulse Vacuum: *Press this button, and the pump starts vacuuming; Stop pressing this button will stop the pump. This process can be repeated. Press "manual seal" when it meets the desired pressure to start the sealing process. Chose the pressure according to the type of food you vacuum seal.*

4. Manual Seal: *This button provides two functions:*

- *To seal the open end of a bag without vacuuming air suction, used to make a bag from a bag roll;*
- *When the automatic "Vacuum & seal" function is in operation, this button stops the motor pump and immediately starts to seal the bag. Controlling the vacuum pressure inside the vacuum seal bag helps the operator to avoid crushing delicate items.*

5. Canister: *To start vacuuming canisters, jars, lids, wine stoppers or other accessories through a hose.*

6. Hose port: *Insert the hose for canisters and wine stoppers before "marinates" or "canister" operations.*

7. Handle: *Press down to lock the cover. And rock to open the cover.*

8. Sealing strip: *Place the bag to be sealed over this sealing strip. Clean and dry or replace it when distorted or broken.*

9. Gasket: *Keep air away by forming a vacuum chamber. Clean and dry or replace it when it is distorted or broken.*

10. Air intake: *Air intake connects with the vacuum chamber and pump. Do not cover this intake when placing the bag for vacuum operations.*

11. Vacuum chamber: *Position the open end of the bag inside the chamber, draws air out of the bag and catch any liquid overflow from the bag.*

12. Sealing element: *Teflon-coated heating element which is hot and seals the bag.*

13. Bag Cutter: Press and slide in any direction to cut bags to the desired size.

14. Cutter rack: Support the cutter to slide along

15. Drip tray:

- Stores the spilled liquid and residue in the process of vacuum
- Easy to remove and clean

OPERATING INSTRUCTIONS

I. Making a bag with bag roll

1. Open the cover and make sure the bag cutter is on one end of the cutter rack. Then, put the cutter rack to the back.
2. Pull out the bag to the suitable length you want, then put down the cutter rack and make sure it is in the right place of the bags. Next, slide the cutter from one end to the other end to cut the bag.
3. Put one end of the bag on the sealing element, but not enter the vacuum chamber.
4. Close the cover lid and press the handle to lock the lid.
5. Press the "**Manual Seal**" button to start sealing the bags. The indicator light indicates sealing operation; progress LED will show the sealing progress.
6. When the indicator turns off, the sealing is done. Rise the handle to open the cover and take the bag out of the machine. The bag is then done and is ready for vacuum sealing.

II. Vacuum packaging with a bag

1. Put the items inside the bag. Use only the specially designed vacuum bags supplied by us with vacuum channels.
2. Clean and straighten the open end of the bag, making sure there is no dust, wrinkle or ripples.
3. Place the open end of the bag within the vacuum chamber area.
Make sure the bag does not cover the air intake.
4. Put the cover down and press the handle to lock the lid.
5. Check the LED status of the "Sealing" to confirm sealing time depending on the moisture status of packed items (Dry/Moist) according to the type of food;
6. Then press the "Vacuum/Seal" button, and the unit **will** start to vacuum and seal the bag automatically. The indicator light indicates vacuum and sealing operation.

NOTE: *This product provides very high vacuum pressure during vacuum packaging with a bag. To avoid crushing the delicate item by the high vacuum pressure, observe the status of the vacuum pressure inside the bag and switch the "Manual Seal" button immediately when the desired vacuum pressure is achieved. The pump will stop and change to heat-seal the bag.*

7. When the indicator turns off, the vacuum packaging is done. Rise the handle to open the cover and take out the packed bags.

NOTE:

- *For the best sealing results, you must let the appliance cool down for 1 minute before using it again. After each bag is packed, wipe out any excess liquid or food residue in the vacuum chamber.*
- *Your appliance can work best with specific bags provided by*

PRESERVAC. Do not attempt to use other bags not intended for vacuum packaging.

- Cut the bag straight across with scissors to open a sealed bag.

III. Pulse Vacuum function

1. This function is preferred for vacuum packing when you want a mild vacuum such as bread, chips or similar. Or, if you have moist raw materials or a sauce, you want to drain air from the bag and then stop the appliance before the liquid enters the device and gets compressed.
2. Press the "Sealing" button to select the sealing type on the product to be vacuum-packed: Choose "dry" for dry raw materials, "Moist" for moist contents.
3. Press the "Pulse Vacuum" button several times until you get the wanted result, then press the "Manual Seal" button to seal the bag.

IV. Vacuum package in a Canister & Vacuum Bowl

1. Wipe the canister cover and base to ensure they are clean and dry.
2. Put the items into the canister and do not fill up too full so that the cover can be in good contact with the canister bowl rim. Clean the cover rim of the canister and bottom seal gasket of the canister cover;
3. Insert one end of the hose into the "Hose Port" on the unit. Place the other end of the hose into the centre hole of the canister cover.
4. Press the "Canister" button to start vacuuming. To ensure no air is leaking between the cover and the canister, use your hand to push down the cover at the beginning of the vacuuming work. The machine will stop automatically when enough vacuum pressure is achieved.
5. Take out the hose tube from the canister or bowl immediately after the job is completed.

Open canister after vacuum packaging

In order to open the canister, you need to press the "Release" button on the canister cover.

Note:

- *At the beginning of vacuum packaging, a canister or a vacuum bowl, slightly press down the cover or on the hose adaptor to ensure no loose of the hose and avoid air leaking through the gap between the lid and the top canister rim.*
- *To test the vacuum, tug on the cover. It shall not move;*
- *Different canisters are available in the market. The operation procedure might be a little different. Please refer to the individual manual for the specific canisters.*
- *For best results, the vacuum sealer must cool down for 1 minute before using it again.*

Cord storage box

Put the power cord into the storage box when not use the machine which is in the bottom of the machine. Do not wrap the cord around the appliance.

CLEANING AND MAINTENANCE

Vacuum sealer

1. Always unplug the unit before cleaning.
2. Do not immerse or wash in water or any other liquid.
3. Avoid using abrasive products or materials to clean the unit; please check if they might damage or scratch the surface.
4. Use mild dishwashing soap and a warm, damp cloth to wipe away food residue or around components.
5. Dry thoroughly before using again.

Note: *The foam gaskets around the vacuum chamber should be dried thoroughly before re-assembling; when re-assembling, it is careful to prevent any damage. Assemble in original position to ensure no vacuum leaking.*

Vacuum bags

1. Wash bags in warm water with a mild dishwashing soap
2. When washing vacuum bags in the dishwasher, turn them inside out and spread them over the top dishwasher rack so the entire surface is exposed to the washing water.
3. Dry thoroughly before reusing.

IMPORTANT: *To avoid possible illness, do not reuse bags after storing raw meats, fish, or greasy foods. Do not reuse bags that have been microwaved or boiled.*

Accessories

Washing all vacuum accessories in warm water with mild dishwashing soap, But do not immerse cover in water.

1. Canister bases (not lids) are top-rack dishwasher safe. But the canister cover should be wiped down with a damp cloth.
2. Ensure the accessories are dry thoroughly before reusing.
3. Canisters and lids are not allowed to use in the microwave or freezer.

Storing Your Vacuum Sealer:

1. Keep the unit in a flat and safe place, out of the reach of children.
2. Ensure the vacuum sealer lid is unlocked when not in use and stored away. Keeping the cover locked will distort the foam gaskets causing leaking.

Troubleshooting

Problem	Solution
Vacuuming but seal function is not good	Check if the edge of the bags has liquids, oil stain or any chippings? If yes, please clean the edge of the bags and try again.
	Check if the heating element is damaged and well installed or not? If damaged, please exchange the heating element and make sure it is well installed.
	Check if the sealing strip is damaged or well installed? If damaged, please exchange the sealing strip and make sure it is well installed.
	Check if the edge of the bag is wrinkled? If yes, please take out some food so that the bags have enough space for sealing. Smooth the bag mouth and try again.
The seal function is good but can not vacuum	Check if the bags is placed into the vacuum chamber? Please put the open edge of bags into the vacuum chamber if not.
	Check if the food has sharp edges? If yes, please protect the edges with safe materials before vacuuming the food
	Check if the edge of the bag covers the suction hole? If yes, please put the bag in the correct position.
	Check if the gasket is deformed? If deformed, replace it and try again.
Bag inflation after vacuuming	Check if the good belongs to easy maturing foods? Easy maturing goods should be frozen or refrigerated after vacuuming to prolong their shelf life. But vacuuming doesn't guarantee the food will never spoil.

Check if you packed the fresh vegetables or fruit and seed food?

All fresh vegetables or fruit and seed are not suitable for storage at room temperature after vacuuming; they have photosynthesis and respiration. Suggest storage them refrigerated.

DISPOSAL OF THE DEVICE




PROTECTION OF THE ENVIRONMENT



At the end of the life of your product, it should go to a specially adapted waste-recycling centre.

ENVIRONMENT PROTECTION FIRST



1. The symbol  on the product or on its packaging indicates that this product may not be treated as household waste. Instead, it must be handed over to the appropriate collection point specialized in recycling electrical and electronic equipment.
2. Ensure this product is disposed of correctly will help prevent potential negative consequences for the environment and human health, which could otherwise be caused by inappropriate waste handling of this product. For more detailed information about the recycling of this product, please get in touch with your local council office or your household waste disposal service.

FOOD PRESERVATION GUIDELINES

Classification	Food Items	Temperature	Normal Preservation	Vacuum Preservation
Refrigerated	Fresh Raw Meat	5±3°C	2~3days	8~9days
	Fresh Fish/ Sea Food	5±3°C	1~3days	4~5days
	Cooked Meat	5±3°C	4~6days	10~14days
	Vegetables	5±3°C	3~5days	7~10days
	Fruit	5±3°C	5~7days	14~20days
	Eggs	5±3°C	10~15days	30~50days
Frozen	Meat	-16~-20°C	3~5months	>1yeas
	Fish	-16~-20°C	3~5months	>1yeas
	Sea Food	-16~-20°C	3~5months	>1yeas
Normal condition	Bread	25±2°C	1~2days	6~8days
	Biscuit	25±2°C	4~6months	>1yeas
	Rice/ Flour	25±2°C	3~5months	>1yeas
	Peanut/Legume	25±2°C	3~6months	>1yeas
	Medical Material	25±2°C	3~6months	>1yeas
	Tea	25±2°C	5~6months	>1yeas

CONTACT

Taste Factory Pty Ltd t/as PRESERVER
 Canning Hwy, Alfred Cove 6154 WA, Australia
www.preservac.com • info@preservac.com