

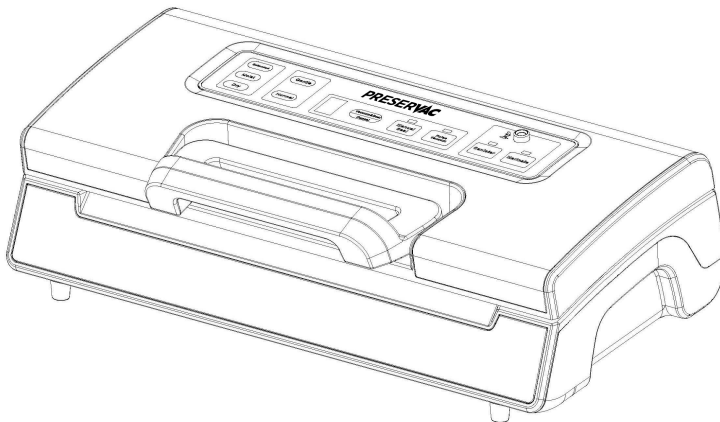


VACUUM SEALER

PRESERVAC

PXR-P2

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

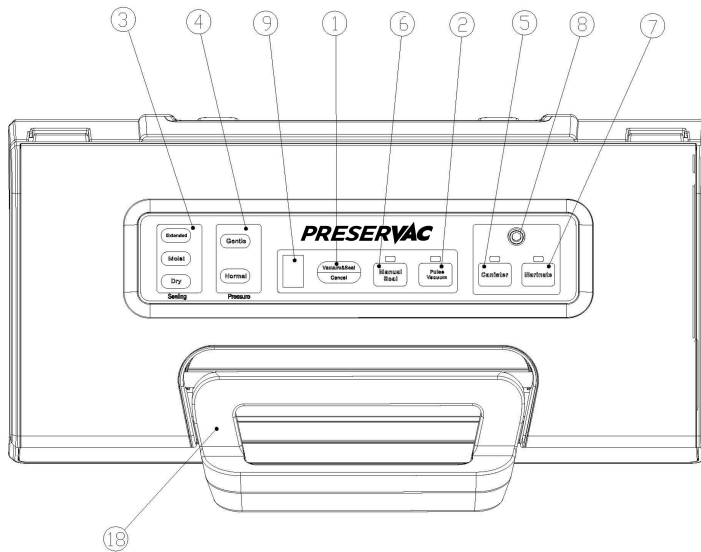
1. Carefully read all the instructions before using this appliance and save them for future reference.
2. Before plugging the cord into the wall outlet or disconnecting, make sure that the machine's cover is in unlocked condition, and unplug from the outlet when not in use or before cleaning.
3. This 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. **VAC & SEAL / CANCEL:**

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. **PULSE:** 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. Choose the pressure according to the type of food you vacuum seal.

3. **MODE:** Three settings for choosing the best bag sealing time

- **DRY Button:** For dry bags and items without moisture, with a shorter heat sealing time;
- **MOIST Button:** For wet bags or foods with a bit of moisture, with a longer heat sealing time.
- **EXTENDED Button:** For wet bags or foods with high moisture level. Provides an extended heat sealing time.
- Default setting is NORMAL, for dry bags and shorter sealing time.

4. **PRESSURE:** Two buttons for choice of different vacuum pressure:

- **NORMAL Button:** For standard storage applications in normal vacuum pressure;
- **GENTLE Button:** For soft & crushable items storage, where less vacuum pressure is desired.
- The default setting is NORMAL and has high vacuum pressure.

5. **CANISTER:** To start vacuuming canisters, jars, lids, wine stoppers or other

accessories through a hose.

6. SEAL: This button provides two functions:

- To manual seal the open end of a bag without vacuuming air suction, used to make a bag from a bag roll;
- When the automatic VAC & 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 avoid crushing delicate items.

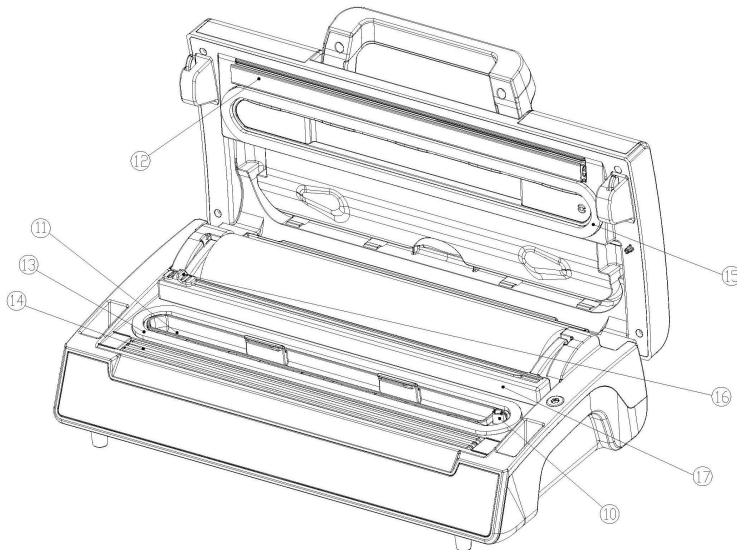
7. MARINATE: Press if you wish to marinate food in a marinating bowl.

8. Hose Port: Insert the hose for canisters and wine stoppers before “marinates” or “canister” operations.

9. Progress: This 7-segment field is the numeric display apparatus and provides two functions

- Shows the vacuum packaging progress
- Shows that the device is on and the lid is closed. When the LED winks, please wait until it stops to wink. Then you can start the next operation.

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

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

14. Sealing Element: Teflon-coated heating element which is hot and seals the bag.

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

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

17. Cutter Rack: Support the cutter to slide along

18. Front Handle: Press down to lock the cover. And rock to open the cover.

19. Drip Tray: Stores the spilled liquid and residue in the process of vacuum. Easy to remove and clean.

OPERATING INSTRUCTIONS

I. Making a bag out of a vacuum seal roll

1. Open the top cover - **Fig.1**

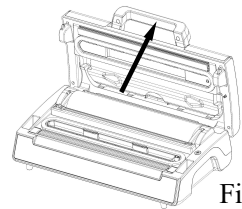


Fig.1

2. Make sure the bag cutter is on one end of the cutter rack. If it's not, then put the cutter rack to one end - **Fig.2**

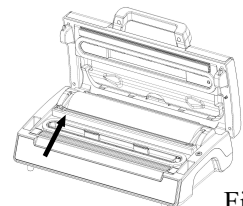


Fig.2

3. Pull out the bag to the suitable length you want - **Fig.3**

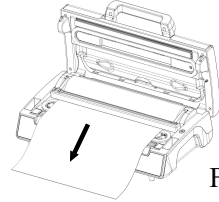


Fig.3

4. Put down the cutter rack and make sure it is in the right place for the bags, then slide the cutter from one end to the other end to cut the bag - **Fig.4**

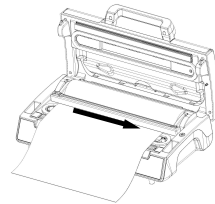


Fig.4

5. Put one end of the bag on top of the sealing Element into the bag fixture - **Fig.5**

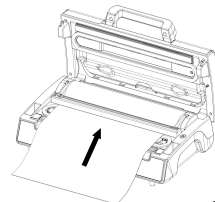


Fig.5

6. Close the top cover and press tightly till you hear it click in place on both sides - **Fig.6**

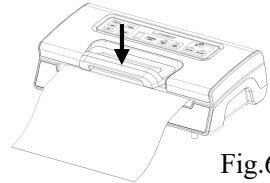


Fig.6

7. Press the SEAL button to start sealing the bag - **Fig.7**

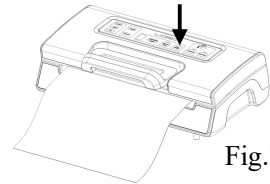


Fig.7

8. Press the handle to open the lid and take the bag out of the machine. The bag is then done and is ready for vacuum sealing - **Fig.8**

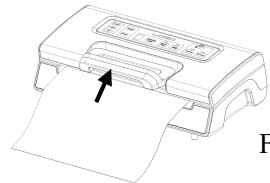


Fig.8

II. Vacuum packaging with a bag

1. Put the items inside the bag. Use only the specially designed vacuum bags supplied by PRESERVAC with vacuum channels.
2. Clean and straighten the open end of the bag; make sure there are no dust, wrinkles 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.

- Fig. 1

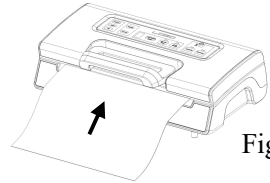


Fig.1

4. Put the top cover down and press the front handle to lock the top cover - Fig.2

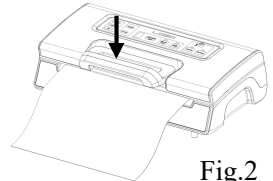


Fig.2

5. Check the LED status of VAC & SEAL and the "sealing time" to confirm sealing time depending on the moisture status of packed items (Extended/ Moist/ Dry) and desired vacuum pressure (Normal/ Gentle) according to the type of food you use.

6. Then press VAC & SEAL button; The unit starts to vacuum and will seal the bag automatically - Fig 3

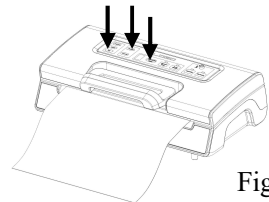


Fig.3

NOTE: This product provides very high vacuum pressure during vacuum packaging with a bag, in order 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

the unit will change to heat-seal the bag.

7. The vacuum pack is done. Rock the handle to open the cover and take out the packed bags - **Fig. 4**

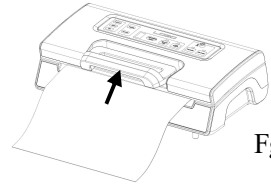


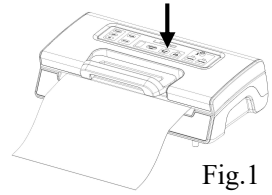
Fig.4

NOTE:

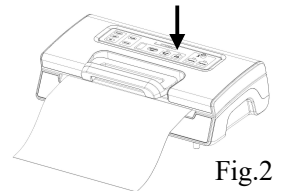
- For the best sealing results, you must let the appliance cool down for 1 minute before using it again. After each bag is packed, wipe out any excess liquid or food residue in the vacuum chamber.
- Do not seal one after another continuously to avoid overheating the sealing element. The machine will reject if this "SEAL" button is activated within 15 seconds of the last activation.
- 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. Vacuum packaging with a bag using Pulse Vacuum

1. Pressing the **PULSE** button, the unit starts to vacuum the bag. You should observe the status of the vacuum pressure inside the bag. Stop pressing the PULSE button immediately when the desired vacuum pressure is achieved - **Fig.1**

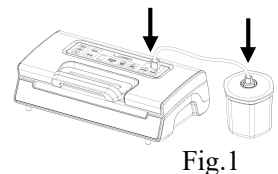


2. Press the SEAL button when the vacuuming has been completed, and the unit starts to seal the bag automatically—Fig.2



IV. Vacuum package in a Canister & Vacuum Bowl

1. Wipe canister cover, and canister base and ensure they are clean and dry.
2. Put the items into the canister and do not fill it 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 air intake and another end of the hose into the centre hole of the canister cover - **Fig.1**



4. Check the LED status of "VAC & SEAL" and ensure it is in the "Normal" setting.
5. Press the canister button to start vacuuming - **Fig. 2**. 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.



Fig.2

6. Take out the hose tube from the canister or bowl immediately after the job is completed.

Note: Moisture will be stored in an adaptor when moist food is under a vacuum. Remember to clean up the adaptor if there is water present before vacuuming.

Open a canister after vacuum packaging

In order to open the canister, you need to press the "Release" button on the canister cover. Or according to your canister system, turn the button on the lid to the OPEN position.

Note:

- *At the beginning of vacuuming a canister or a vacuum bowl, slightly press down the cover. Press on the hose adaptor for a moment to ensure no loose hose and avoid air leaking through the gap between the cover and the canister top rim.*
- *To test the vacuum, tug on the cover. It shall not move;*
- *Different canisters are available in the market and also from PRESERVAC. The operation procedure might be a little different.*

Please refer to the individual manual for the specific canister.

V. Marinate meat in a marinate Bowl

1. Take out the hose accessory from inside the lid, and insert it into the canister port on the unit and the centre hole of the canister cover.
2. Check the LED status of "vacuum" to confirm the desired vacuum pressure (Normal/ Gentle) according to the type of food. The default option is Normal mode.
3. Press Marinate button to start working- **Fig. 1**



Fig.1

The indicator light glints during the course.

It will release air automatically after a finished vacuum; this is for one working cycle; this machine will work a total of five cycles. It takes about 6 minutes to finish the process.

4. When the indicator light crushes out, the marinating process is completed. Pull off the hose accessory from the canister port and canister cover.

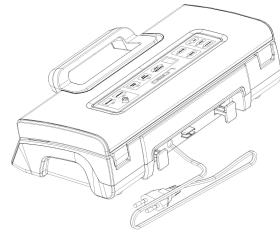
Note:

- *At the beginning of vacuuming a canister or a vacuum bowl, slightly press down the cover. Press on the hose adaptor for a moment to ensure no loose hose and avoid air leaking through the gap between the cover and the top canister rim.*
- *To test the vacuum, tug on the cover. It shall not move;*

Different canisters are available in the market and also from PRESERVAC. The operation procedure might be a little different.

VI. Cord storage box

1. Put the power cord into the storage fixer when not using the machine located at the back of the device. Do not wrap the cord around the appliance.



Note:

After finishing the vacuum work, please always let the machine cover open, don't fasten the cover; it will deform the form gaskets and affect the machine function.

CLEANING AND MAINTENANCE

Vacuum sealer

1. Always unplug the unit before cleaning.
2. Do not immerse in water or any other liquid.
3. Avoid using abrasive products or material to clean the unit. This might 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 to the original position to ensure no vacuum leaking.

Vacuum bags

1. Wash bags in warm water with 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 used and stored away. Keeping the cover locked will distort the foam gaskets causing leaking.

MAINTENANCE KIT INSTRUCTIONS

- **Replacing the gasket:**

1. Turn "OFF" the main switch and remove the Power Cord from the socket.
2. Make sure the unit is completely cool.
3. Open the Vacuum Lid.
4. Remove the gasket from the groove on the underside of the Acrylic Vacuum Lid.
5. Remove the gasket from the groove in the Plastic Vacuum Chamber.
6. Set a new gasket on the groove in the Plastic Vacuum Chamber. Work the seal into the groove with your fingers until done.
7. Position a new gasket into the groove in the Acrylic Vacuum Lid. Work the seal into the groove with your fingers until done.

- **Replacing the Teflon tape:**

1. Turn "OFF" the main switch and remove the Power Cord from the socket.
2. Make sure the unit is completely cool.
3. Open the Acrylic Vacuum Lid.
4. Pick at either end of the Teflon Tape covering the Seal Bar Heating Element with a fingernail or sharp-edged tool until it lifts slightly. Grasp the loose end and slowly pull the Teflon Tape back over itself until entirely removed.
6. Remove the backing from a new wide strip of Teflon Tape for the Seal Bar Heating Element. Be careful not to allow the Teflon Tape to contact anything, including itself, while the adhesive side is exposed.
7. Hold one end of the Teflon Tape in each hand. Stick the left end of the Teflon Tape to the flat area on the Plastic Vacuum Chamber just



left of the Seal Bar Heating Element. Apply the Teflon Tape from left to right over the Seal Bar Heating Element until done. Ensure there are no wrinkles or folds in the Teflon Tape once applied. The Teflon Tape should fully cover the Seal Bar Heating Element.

TROUBLESHOOTING

Nothing happens when I try to vacuum pack

1. Check the power cord to see if it is firmly plugged into the socket.
2. Check the main switch to see if its setting is "ON".
3. Examine the power cord for any damages.
4. Verify that the outlet is working by plugging in another device.
5. If your appliance has a mode switch, make sure it is set to the correct mode. Refer to the above operating instructions.
6. Make sure the bag is placed correctly inside the vacuum chamber and beneath the air intake.

Air is not removed from the bag completely:

1. To seal properly, the open end of the bag should be resting entirely inside the vacuum chamber area.
2. Check the sealing strip and the foam gasket beneath the lid for debris and position. Ensure no breaking or distortion of the foam seal gaskets on both the cover and the base around the vacuum chamber. Wipe clean and smooth them back into place.
3. The vacuum bag may leak. To test it, seal the bag with some air, submerge it in water, and apply pressure. Bubbles indicate a leak. Re-seal or use another bag.
4. Uses only the specific vacuum bag with vacuum channels provided by PRESERVAC.
5. Leaks along the seal can be caused by wrinkles, debris crumbs, grease or liquids. Reopen the bag, wipe the top inside of the bag

and smooth it out along the sealing strip before re-sealing.

The machine does not turn to seal after vacuuming:

1. There is a vacuum pressure sensor built into this machine. The machine will not turn to seal automatically if the vacuum pressure inside the bag cannot reach the predetermined vacuum pressure. Check the sealing strip and the foam gasket beneath the lid for debris and correct position. Wipe clean and smooth them back into place, and try again.
2. Ensure no breaking or distortion of the foam seal gaskets on both the cover and the base around the vacuum chamber. Take it out from the groove, wash and dry it thoroughly, or replace it with a new foam gasket (get it from where you brought it or your nearest service centre).
3. Vacuum bag may leak. To test, seal the bag with some air in it, submerge it in water, and apply pressure. Bubbles indicate a leak. re-seal or use another bag.
4. Leaks along the seal can be caused by wrinkles, debris crumbs, grease or liquids from the bag. Reopen the bag, wipe the top inside of the bag and smooth it out along the sealing strip before re-sealing.

Air has re-entered the bag after being sealed.

1. Leaks along the seal which can be caused by wrinkles, debris crumbs, grease or liquids. Reopen the bag, wipe the top inside the bag and smooth it out along the sealing strip before re-sealing.
2. The release of natural gases or fermentation from foods (such as fresh fruits and vegetables) may occur. Suppose you think food has begun to spoil; open the bag and discard food. Lack of refrigeration or fluctuating temperatures in the refrigerator can cause food to spoil. If the food is not spoiled, consume the food immediately.

3. Check the bag for a puncture or hole which may have released the vacuum. Do not vacuum hard packaging items with sharp points or edges (like bones or cracks of a nutshell). Cushion sharp edges in the contents of the bag with paper towels.

The bag melts:

Should the sealing strip or sealing element be overheated and melt the bag, it may be necessary to lift the lid and allow the sealing strip or heating element to cool for a few minutes.

The canister will not vacuum:

1. Make sure the adaptor is well connected both to the appliance and the canister firmly.
2. Check if the knob of the canister was on the position of "seal".
3. Press the lids OR on the hose adaptor at the beginning of vacuuming to avoid leaking from the cover seal...
4. Check if there are significant damages or smashes; if yes, change it for a new one.
5. Check the function of the vacuum sealer.
6. Make sure the rim of the canister is clean enough. If all the above situations are excluded, please contact the appointed service agency.



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.

CONTACT

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