

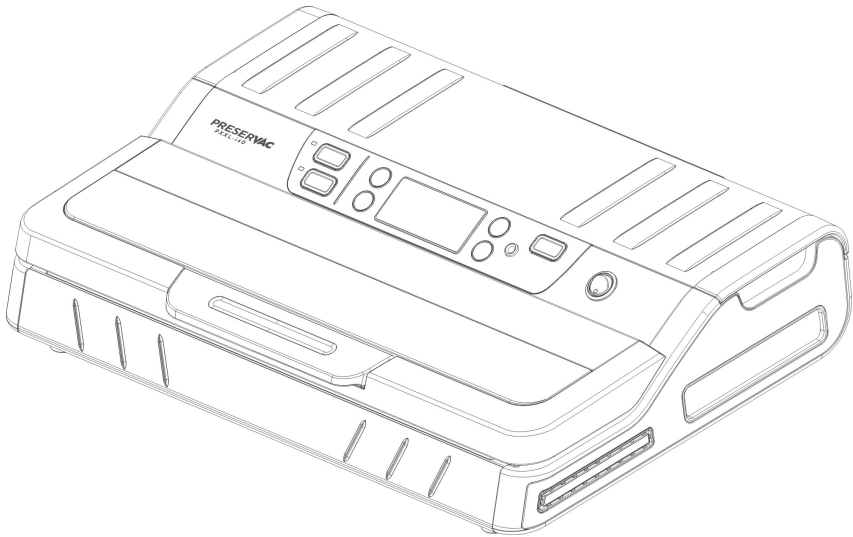


VACUUM SEALER

***PRESERVAC***

**PXXL-i400**

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

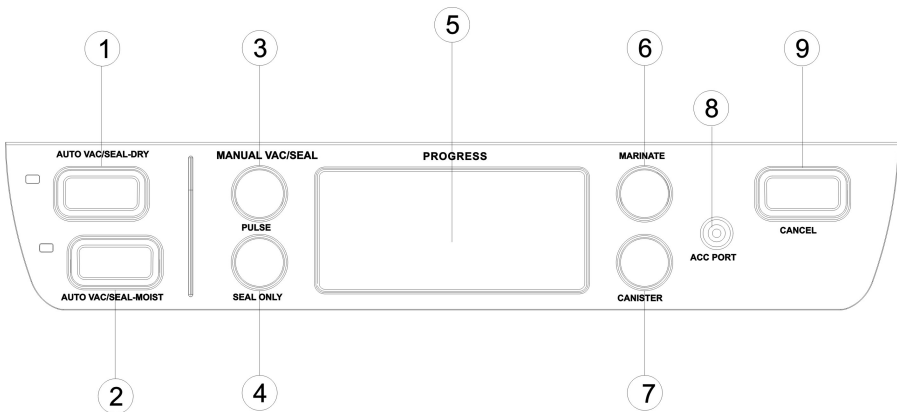
surface or near a heat source.

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. AUTO VAC/SEAL-DRY:** *At stand-by condition, it starts the automatic operation of vacuuming the bag and then automatically seals the bag when the vacuum is complete; this function for dry bags and items without moisture with a shorter heat sealing time.*

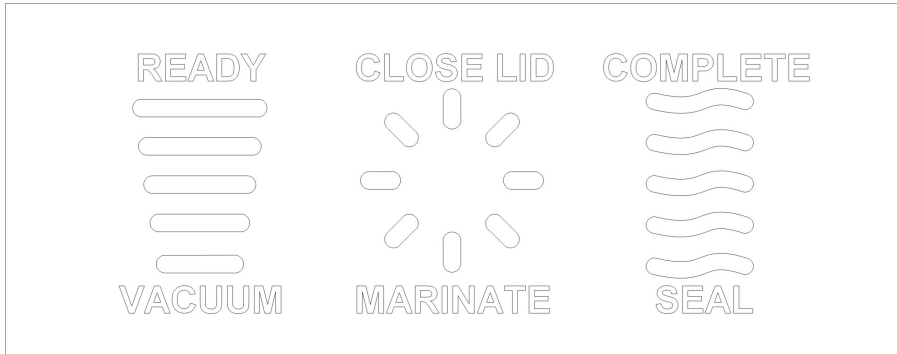
**2. AUTO VAC/SEAL-MOIST:** *At stand-by condition, it starts the automatic operation of vacuuming the bag and then automatically seals the bag when the vacuum is complete; this function for wet bags or foods with a bit of moisture, with a longer heat sealing time.*




**3. 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. Chose the pressure according to the type of food you vacuum seal.*

**4. SEAL ONLY:** *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.*
- *The motor pump will operate for a few seconds for this function.*

**5. PROGRESS:** This screen is the LED display apparatus showing the operation progress functions.



-  show the progress of vacuuming.
-  show the progress of sealing.
-  show the progress of marinating.
- When "CLOSE LID" lights up, it indicates the lid is not locked. Put down the handle to lock the cover.  
When "READY" lights up, you can start the operation. When "COMPLETE" lights up, the process is complete.

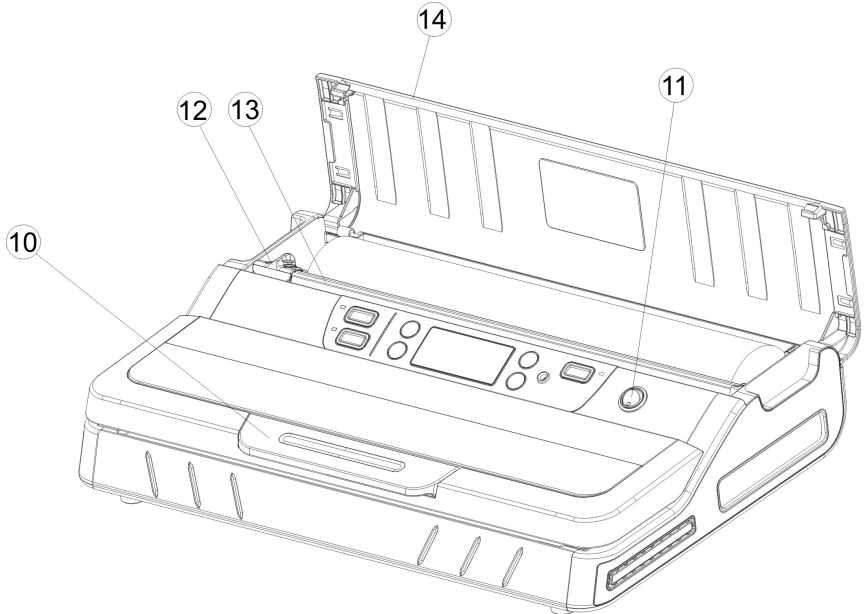
**6. MARINATE:** Press if you wish to marinate food in a marinating bowl.

This operation doesn't need a locked cover.

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

**8. ACC PORT:** Insert the hose for canisters or wine stoppers before “marinates” or “canister” operations.

**9. CANCEL:** It stops the machine from working (Interrupts vacuuming or sealing operations).



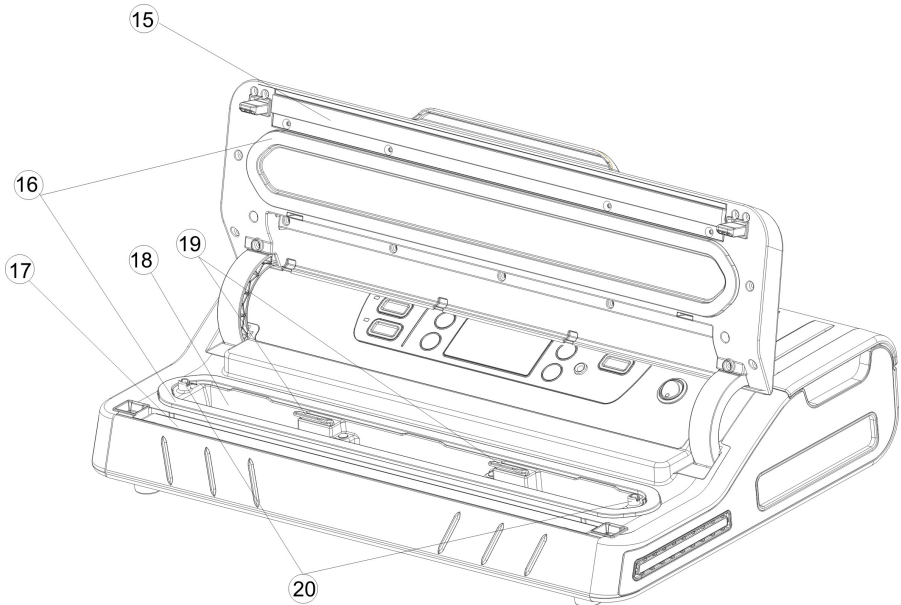
**10. FRONT HANDLE:** Press down to lock the cover. And lift to open the lid.

**11. POWER SWITCH:** Power ON/OFF.

**12. BAG CUTTER:** Press and slide in any direction to cut bags to the desired size.

**13. CUTTER RACK:** Support the cutter to slide along.

**14. BACK COVER:** Bag storage room cover.



**15. SEALING STRIP:** Place the bag to be sealed over this strip. Clean and dry or replace it when distorted or broken.

**16. GASKET:** Keep air away by forming a vacuum chamber with upper and lower gasket. Clean and dry or replace it when distorted or broken.

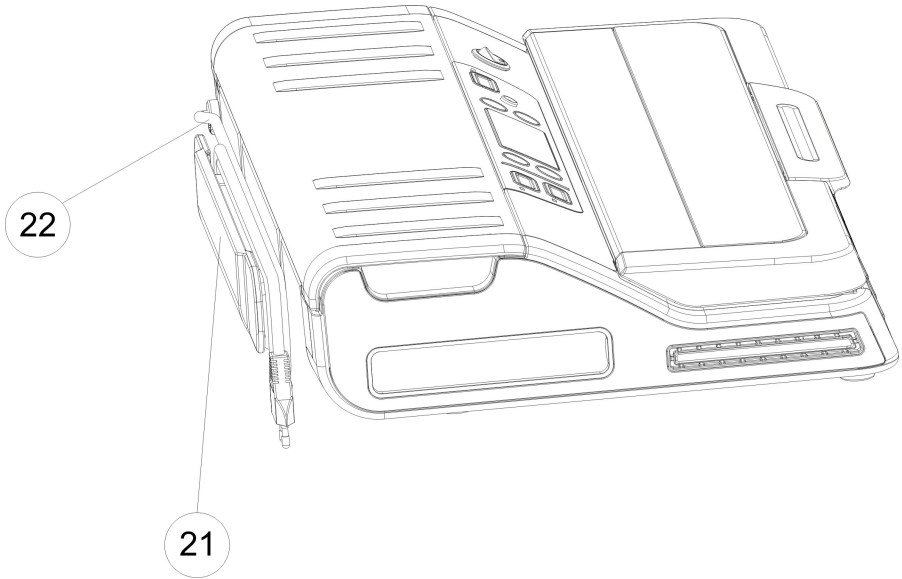
**17. SEALING ELEMENT:** Teflon-coated heating element becomes hot and seals the bag.

**18. 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

**19. BAG FIXER:** Hold the open end of a bag for the placement of the bag.

**19. AIR INTAKE:** Air intake connects with vacuum chamber and pump. Do not cover this intake when placing bags for vacuum&Seal operations.





**21. POWER CORD FIXER:** *Store the power cord and ACC pipe.*

**22. POWER CORD:** *Power cord.*

# OPERATING INSTRUCTIONS

## **I. Making a bag with bag roll**

1. Open the back cover.
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.
3. Pull out the bag to the suitable length you want.
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.
5. Put one end of the bag on top of the sealing Element.
6. Close the top cover and press the front handle to lock the top cover; you should hear a "bee" tone; the LED screen will display "ready".
7. Press the "Seal Only" button to start sealing the bags; the LED screen will show the sealing progress.
8. When you hear a "bee" tone and the LCD screen display "complete", lift 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**

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.
4. Put the top cover down and press the front handle to lock the top cover. You should hear a "bee" tone; the LED screen will display "ready".
5. Choose the "Dry" or "Moist" auto vacuum seal button according to the type of food; the LED screen will show the vacuum and sealing progress.

**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.*

6. When you hear a "bee" tone and the LCD screen display shows "complete", lift the handle to open the cover and take out the packed bags.

**NOTE:**

- *After each bag is packed, wipe out any excess liquid or food residue in the vacuum chamber.*
- *Your appliance works 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. This function is preferred for vacuum packing when you want a mild vacuum (e.g. chips or bread). Or, if you have moist raw materials or a sauce, you want to drain air from the bag and then stop the pump before the liquid gets compressed.

2. 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.

3. Press the "Seal Only" button when the vacuuming has been completed, and the unit starts to seal the bag automatically.

**Note:** When releasing the PULSE button, after 15 seconds, the bag will lose the vacuum, and the operation is complete.

#### **IV. Vacuum package in a Canister & Vacuum Bowl**

1. Wipe canister cover & canister base and ensure they are clean & 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.
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.

***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 the 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, pull on the cover. It shall not move; 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. Press Marinate button to start working. 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.
3. 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.*
- *Do not press any button to interfere with the whole process*

## **VI. Cord storage box**

1. Put the power cord into the storage fixer when not using the machine located at the back 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 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.

## **TROUBLE SHOOTING**

<b>Problem</b>	<b>Solution</b>
<b>Vacuumping but seal</b>	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.

<b>function is not good</b>	<p><b>Check if the heating element is damaged and well installed or not?</b> If damaged, please exchange the heating element and make sure it is well installed.</p>
	<p><b>Check if the sealing strip is damaged or well installed?</b> If damaged, please exchange the sealing strip and make sure it is well installed.</p>
	<p><b>Check if the edge of the bag is wrinkled?</b> If yes, please take out some food so that the bags have enough space for sealing. Smooth the bag mouth and try again.</p>
<b>Seal function is good but can not vacuuming</b>	<p><b>Check if the bags is placed into the vacuum chamber?</b> Please put the open edge of bags into the vacuum chamber if not.</p>
	<p><b>Check if the food has sharp edges?</b> If yes, please protect the edges with safe materials before vacuuming the food</p>
	<p><b>Check if the edge of the bag covers the suction hole?</b> If yes, please put the bag in the correct position.</p>
	<p><b>Check if the gasket is deformed?</b> If deformed, replace it and try again.</p>
<b>Bag inflation after vacuuming</b>	<p><b>Check if the good belongs to easy maturing foods?</b> 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.</p>
	<p><b>Check if you packed the fresh vegetables or fruit and seed food?</b> 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.</p>





## 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
Refrigerant	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

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