User Manual
For V350 Series Appliances

ONLINE VERSION: For the digital animation of how to use your new Ziploc® Vacuum Sealer System, please use your smart device to scan the QR code found to the left.

IMPORTANT SAFEGUARDS

Read and fully understand all instructions and warnings prior to using this machine. Your safety is most important! Failure to comply with procedures and safeguards may result in serious injury.

1. Read the instructions carefully.
2. Do not allow the appliance to be used as a toy.
3. This appliance should not be operated by children.
4. Do not operate the appliance with a damaged power cord or plug. Before each use, inspect power cord and plug for signs of damage.
5. Do not use the appliance on a wet or hot surface, or near a heat source.
6. Always use the appliance on a level surface.
7. Do not immerse any part of the appliance, power cord or plug into water or other liquid.
8. To disconnect, unplug the power cord from the electrical outlet. Do not disconnect by pulling on the cord. Always unplug the appliance before cleaning and when not in use.
9. Do not operate the appliance if it malfunctions or is damaged in any way. If the cord or the machine is damaged, it must be returned to our customer service department. See warranty for more information.
10. Use the appliance only for its intended use.
11. Close supervision is required when this product is used near children.
12. The Appliance is not for commercial use. If sealing more than 20 bags or canisters continuously, wait at least 20 minutes before resuming use of your appliance.

This appliance is for HOUSEHOLD USE ONLY!

Do not attempt to service this product. Service should be performed by an authorized service representative. A short power-supply cord is provided to reduce the risk resulting from becoming entangled in or tripping over a longer cord. Extension cords are not prohibited from being used when care is exercised in their use. When an extension cord is used the marked electrical rating of the extension cord shall be no less than the marked electrical rating of the appliance. The longer cord shall be arranged so that it does not drape over the countertop or tabletop where it is capable of being tripped over, snagged, or pulled on unintentionally, especially by children.

POLARIZED

This appliance has a polarized plug (one blade is wider than the other). To reduce the risk of electrical shock, this plug is intended to fit into a polarized outlet only one way. If the plug does not fit fully into the outlet, reverse the plug. If it still does not fit, contact a qualified electrician to install the proper outlet. Do not attempt to modify the plug in any way. If the plug fits loosely into the AC outlet or if the AC outlet feels warm, do not use the outlet.

WELCOME

You are about to start “Keeping Food Fresher Longer” with the Ziploc® Brand Vacuum Sealer System. The Gold Standard in innovative Vacuum Sealing Systems. Ziploc® Brand Vacuum Sealer System is helping households all across America keep food fresher longer in the refrigerator, freezer and pantry. The Ziploc® Brand Vacuum Sealer System is designed to remove air and extend freshness longer than conventional grocery storage methods. Keep your Ziploc® Brand Vacuum Sealer System on your countertop, and you’ll soon discover its convenience and versatility.

Your new Ziploc® Brand Vacuum Sealer System includes the following:
- V350/360/370 Series Food Sealer
- Universal Adapter
- Registration Card
- Accessory Hose (not included with models that have retractable hose)
- Bag and Roll Refill Samples (qty. and sampling will depend on model purchased)

*Gold Standard* claim based on 2013 Household Executive Magazine Innovation award
**Food Storage & Safety**

**IMPORTANT:** Vacuum packaging is NOT a substitute for refrigeration or freezing. Any perishable foods that require refrigeration must still be refrigerated or frozen after vacuum packaging.

For best results in extending the life of foods, it is important to vacuum package foods that are fresh. Once food has begun to deteriorate, vacuum packaging may only slow the deterioration process. Vacuum sealing cannot prevent the growth of mold. Other disease-causing microorganisms can still grow in low oxygen environments and may require further measures to be eliminated. Yeast - The development of yeast can be slowed by refrigeration and completely stopped by freezing food at 0°F (-18°C). Yeast causes fermentation, which gives food an identifiable smell. Bacteria - Bacteria can grow rapidly in the "Danger Zone", the temperatures between 40°F (4°C) and 140°F (60°C). Pathogenic bacteria cause illness and do not generally affect the taste, smell or appearance of food. They are rare, but can be very dangerous.

**IMPORTANT: There are basic rules to follow when handling food: COOK, SEPARATE, CLEAN and CHILL.**

Cook - It is crucial to cook food to a safe internal temperature to destroy bacteria that is present. Bacteria is not just a surface condition but can be found deep within the mixture of meats and other foods. Separate - Foods that will be eaten uncooked and foods that will be cooked before eating MUST ALWAYS be kept separate. Cross contamination can occur when raw foods (such as meats or eggs) come in contact with foods that will be eaten before or after cooking. Always use your Ziploc® Brand Vacuum Sealer Bags to ensure that juices won’t drip onto fresh produce or other foods. Clean - Wash hands and work surfaces frequently when cooking. Wash with soap and water for at least 15 seconds, then dry with a paper towel. Chill - Chilling food is very important. To help preserve food safely, do not allow food to stand at room temperature for 2 hours or more. Set your refrigerator to 40°F (4°C) or colder and your freezer to 0°F (-17°C). Freezing at 0°F (-17°C), does not kill microorganisms, but stops them from growing. For long-term storage, always freeze perishable foods that have been vacuum packaged and keep refrigerated after packaging.

**Food Preparation Hints and Tips for Airtight Vacuum Sealing**

**Cooking, Thawing and Reheating - Simmering in a Ziploc® Brand Vacuum Sealer Bag** helps food retain its flavor and helps with the clean up as well. When reheating foods in the microwave that have been stored in Ziploc® Brand Vacuum Sealer Bags, puncture the bag to allow hot air to escape. You can also reheat foods in Ziploc® Brand Vacuum Sealer Bags by placing them in water at a low simmer below 170°F (75°C).

**IMPORTANT:** Always thaw food in either refrigerator or microwave - do not thaw perishable foods at room temperature.

**Preparation Hints for Meat and Fish:**

Pre-freeze meat and fish for 1-2 hours before vacuum packaging. This helps retain the juice and shape, providing a better seal. If you cannot pre-freeze, place a folded paper towel between the food and top of the bag, but below seal area. Leave paper towel in bag to absorb excess moisture and juices during vacuum packaging process.

**Preparation Hints for Cheeses:**

Buy fresh and keep fresh, that’s our motto! Vacuum package cheese after each use. If you make your bag just a little longer than needed, you can resseal the bag after each use.

**IMPORTANT:** Due to the risk of anaerobic bacteria, soft cheeses should never be vacuum packaged.

**Preparation Guidelines for Vegetables:**

Mom always said “eat your vegetables.” We say blanch them. Blanching is a process that should be done before vacuum packaging. This process stops the enzyme action that could lead to loss of flavor, color and texture. To blanch vegetables, place them in simmering water or in a microwave until they are cooked, but still crisp. Blanching times can range from 1 to 2 minutes for leafy greens and peas; 3 to 4 minutes for snap peas, sliced zucchini or brussel sprouts about 5 minutes; and 7 to 11 minutes for corn on the cob. After blanching, immerse vegetables in cold water to stop the cooking process.

**NOTE:** All vegetables (including broccoli, brussels sprouts, cabbage, cauliflower, kale, turnips etc.) naturally emit gases, during storage. Therefore, after blanching, it’s best if they are stored in the freezer.

**Preparation Hints for Liquids:**

Before vacuum packaging liquids such as soup stock, prefreeze in a casserole dish, loaf pan or ice cube tray until solid. Remove frozen liquid from the pan and vacuum package in a Ziploc® Brand Vacuum Sealer Bag. Then store in the freezer. When ready to use, simply cut the corner of the bag and use a knife to cut the corner up in either a microwave or conventional oven dish or drop into water at a low simmer, below 170°F (77°C).

**Preparation Guidelines for Healthy Make-Ahead Meals:**

Ziploc® Brand Vacuum Sealer Bags are very effective in helping you plan and prepare healthy make-ahead meals. Check out the recipes contained on our website for additional ideas.

**Vacuum Food Storage Guide**

<table>
<thead>
<tr>
<th>Food</th>
<th>Stored In</th>
<th>Normal Shelf Life</th>
<th>Vacuum Shelf Life</th>
</tr>
</thead>
<tbody>
<tr>
<td>Large cuts of meat: beef, pork</td>
<td>Freezer</td>
<td>6 months</td>
<td>2-3 years</td>
</tr>
<tr>
<td>Ground meat: beef, poultry</td>
<td>Freezer</td>
<td>4 months</td>
<td>1 year</td>
</tr>
<tr>
<td>Fish</td>
<td>Freezer</td>
<td>6 months</td>
<td>2 years</td>
</tr>
<tr>
<td>Coffee beans</td>
<td>Pantry</td>
<td>4 weeks</td>
<td>16 months</td>
</tr>
<tr>
<td>Coffee beans</td>
<td>Freezer</td>
<td>6-9 months</td>
<td>2-3 years</td>
</tr>
<tr>
<td>Berries: strawberries, raspberries, blackberries</td>
<td>Refrigerator</td>
<td>1-3 days</td>
<td>1 week</td>
</tr>
<tr>
<td>Berries: cranberries</td>
<td>Refrigerator</td>
<td>3-6 days</td>
<td>2 weeks</td>
</tr>
<tr>
<td>Cheese</td>
<td>Refrigerator</td>
<td>1-2 weeks</td>
<td>4-8 months</td>
</tr>
<tr>
<td>Cookies, crackers</td>
<td>Pantry</td>
<td>1-2 weeks</td>
<td>3-6 weeks</td>
</tr>
<tr>
<td>Flour, sugar, rice</td>
<td>Pantry</td>
<td>6 months</td>
<td>1-2 years</td>
</tr>
<tr>
<td>Lettuce</td>
<td>Refrigerator</td>
<td>3-6 days</td>
<td>2 weeks</td>
</tr>
<tr>
<td>Nuts</td>
<td>Pantry</td>
<td>6 months</td>
<td>2 years</td>
</tr>
<tr>
<td>Oils with no preserving</td>
<td>Pantry</td>
<td>5-6 months</td>
<td>1-1.5 years</td>
</tr>
<tr>
<td>Wine</td>
<td>Refrigerator</td>
<td>1-3 weeks</td>
<td>2-4 months</td>
</tr>
</tbody>
</table>

*Only use information on this table as a guideline / Actual storage life may vary. Check all food for spoilage before use.*

Foods stay FRESHER LONGER WHEN YOU VACUUM SEAL!
## VEGETABLE BLANCHING CHART

Blanching time is in boiling water. Unless otherwise noted, the chilling time should be the same as the blanching time.

<table>
<thead>
<tr>
<th>Vegetable</th>
<th>Blanching Time (minutes)</th>
</tr>
</thead>
<tbody>
<tr>
<td>Artichoke-Globe (Hearts)</td>
<td>7</td>
</tr>
<tr>
<td>Artichoke-Jerusalem</td>
<td>3-5</td>
</tr>
<tr>
<td>Asparagus</td>
<td></td>
</tr>
<tr>
<td>Small Stalk</td>
<td>2</td>
</tr>
<tr>
<td>Medium Stalk</td>
<td>3</td>
</tr>
<tr>
<td>Large Stalk</td>
<td>4</td>
</tr>
<tr>
<td>Beans-Snap, Green, or Wax</td>
<td>3</td>
</tr>
<tr>
<td>Beans-Lima, Butter, or Pinto</td>
<td></td>
</tr>
<tr>
<td>Small</td>
<td>2</td>
</tr>
<tr>
<td>Medium</td>
<td>3</td>
</tr>
<tr>
<td>Large</td>
<td>4</td>
</tr>
<tr>
<td>Beets</td>
<td>cook</td>
</tr>
<tr>
<td>Broccoli (flowerets 11/2 inches across)</td>
<td>3</td>
</tr>
<tr>
<td>Steamed</td>
<td>5</td>
</tr>
<tr>
<td>Brussels Sprouts</td>
<td></td>
</tr>
<tr>
<td>Small Heads</td>
<td>3</td>
</tr>
<tr>
<td>Medium Heads</td>
<td>4</td>
</tr>
<tr>
<td>Large Heads</td>
<td>5</td>
</tr>
<tr>
<td>Cabbage or Chinese Cabbage</td>
<td>1 1/2</td>
</tr>
<tr>
<td>(shredded)</td>
<td></td>
</tr>
<tr>
<td>Carrots</td>
<td></td>
</tr>
<tr>
<td>Small</td>
<td>5</td>
</tr>
<tr>
<td>Diced, Sliced or Lengthwise Strips</td>
<td>2</td>
</tr>
<tr>
<td>Cauliflower (flowerets, 1 inch across)</td>
<td>3</td>
</tr>
<tr>
<td>Celery</td>
<td>3</td>
</tr>
<tr>
<td>Corn</td>
<td></td>
</tr>
<tr>
<td>Corn-on-the-cob</td>
<td>7</td>
</tr>
<tr>
<td>Small Ears</td>
<td>9</td>
</tr>
<tr>
<td>Large Ears</td>
<td>11</td>
</tr>
<tr>
<td>Whole Kernel or Cream Style</td>
<td>4</td>
</tr>
<tr>
<td>(ears blanched before cutting corn from cob)</td>
<td>4</td>
</tr>
<tr>
<td>Eggplant</td>
<td>4</td>
</tr>
<tr>
<td>Greens</td>
<td></td>
</tr>
<tr>
<td>Collards</td>
<td>3</td>
</tr>
<tr>
<td>All Other</td>
<td>2</td>
</tr>
<tr>
<td>Kohlrabi</td>
<td></td>
</tr>
<tr>
<td>Whole</td>
<td>3</td>
</tr>
<tr>
<td>Cubes</td>
<td>1</td>
</tr>
<tr>
<td>Mushrooms</td>
<td></td>
</tr>
<tr>
<td>Whole (steamed)</td>
<td>5</td>
</tr>
<tr>
<td>Buttons or Quarters (steamed)</td>
<td>3 1/2</td>
</tr>
<tr>
<td>Slices steamed</td>
<td>3</td>
</tr>
<tr>
<td>Okra</td>
<td></td>
</tr>
<tr>
<td>Small Pods</td>
<td>3</td>
</tr>
<tr>
<td>Large Pods</td>
<td>4</td>
</tr>
<tr>
<td>Peas-Edible Pod</td>
<td>1 1/2-3</td>
</tr>
<tr>
<td>Peas-Field (blackeye)</td>
<td>2</td>
</tr>
<tr>
<td>Peas-Green</td>
<td>1 1/2</td>
</tr>
<tr>
<td>Peppers-Sweet</td>
<td></td>
</tr>
<tr>
<td>Halves</td>
<td>3</td>
</tr>
<tr>
<td>Strips or Rings</td>
<td>2</td>
</tr>
<tr>
<td>Potatoes-Irish (New)</td>
<td>3-5</td>
</tr>
<tr>
<td>Rutabagas</td>
<td>3</td>
</tr>
<tr>
<td>Soybeans-Green</td>
<td>5</td>
</tr>
<tr>
<td>Squash-Chayote</td>
<td>2</td>
</tr>
<tr>
<td>Squash-Summer</td>
<td>3</td>
</tr>
<tr>
<td>Sweet Potatoes</td>
<td>cook</td>
</tr>
<tr>
<td>Turnips or Parsnips</td>
<td>2</td>
</tr>
<tr>
<td>Cubes</td>
<td>2</td>
</tr>
</tbody>
</table>

**FEATURES OF YOUR ZIPLOC® BRAND VACUUM SEALER SYSTEM**

(Note: some features may vary slightly by model)

- **Power Button**
  Energizes unit from Power Saver mode.

- **Seal Button**
  Used for creating bags from roll material and for resealing open bags.

- **Pulse Button**
  Used for controlling amount of air removed from bag.

- **Speed Settings**
  High/Low, controls vacuum pump speed.

- **Content Settings**
  Moist/Dry, controls seal bar(s) for bags that contain moisture.

- **Accessory Button**
  De-energizes seal bar when using canisters or other accessories.

- **Marinate Button**
  Used in conjunction with Ziploc® Brand marinating canister for pre-programmed vacuum cycles.

- **Status Indicator**
  Gives you immediate indication of what your machine is doing and if there’s anything you need to do.

**ROLL & ACCESSORY STORAGE**

- **Built-In Roll & Accessory Storage**
  Conveniently store your vacuum system materials directly in your Ziploc® Brand Vacuum Sealer System! No more worrying about where to store your roll, or where your canister adapter is located. Simply place these items into the storage compartment for easy access. When you need them, they’ll be ready to use.

**BAG CUTTER**

- **Built-In Bag Cutter**
  Simplifies the creation of custom size bags and eliminates the need to find a knife or a pair of scissors! Create any bag size from a quart bag to a gallon bag or anything in between simply by pulling out enough bag material to the correct length and then sliding the bag cutter across the bag material. Easy and fast!
MOIST & DRY FEATURES

Adjustable Food Settings
For optimal vacuuming and sealing of moist or juicy foods and fresh meats, press the MOIST Food Setting Button so that the MOIST Indicator Light is illuminated. Choose the DRY food setting for foods without liquid.

HIGH & LOW SETTINGS

Adjustable Speed Settings
When vacuum sealing delicate items, press the LOW Vacuum Speed button so that the LOW speed indicator light is illuminated. For more control you may press the SEAL Button at any time to stop the vacuum and begin the automatic sealing process. Note: The appliance will default to the HIGH speed setting when power has been interrupted.

ACCESSORY HOSE

Accessory Hose
The Ziploc® Brand Vacuum Sealer System has a convenient accessory hose port for you to use when storing items in canisters or other accessory items. Simply open the accessory hose port door and insert one end of the accessory hose into the port opening. The other end can be used in conjunction with our patent pending Universal Adapter, or directly with certain canister or bottle ports. Make sure you give the specially designed hose ends a slight twist. This way you ensure that you have a tight fit. For units with a retractable hose, simply pull out enough hose to attach to the canister and the process will automatically begin. Do not pull the hose out past the red stripe or the hose may not retract back into the unit. CAUTION: Make sure you refer to our Vacuum Sealing Guidelines for proper storage of different foods.

REMOVABLE CARRIAGE

Removable Carriage
The V350/360/370 series vacuum sealer systems come equipped with a patent pending carriage that can be removed for cleaning.
CLEANING THE REMOVABLE CARRIAGE

Cleaning the Removable Carriage
Please follow these simple steps to ensure proper usage:

1. Unplug before cleaning.
2. Open the vacuum sealer door by sliding the door upward.
3. Depress release latch (located on the bottom of the carriage) to release vacuum carriage.
4. Remove carriage from unit and open so that both sides lay flat on countertop.
5. Empty vacuum chamber of any liquids or food material.
6. Check gasket materials to ensure that they are free from food material and that they are seated properly within the channel.
7. Wash with the upper and lower vacuum chambers with soapy, warm water, taking care not to damage the bag sensor. Make sure you dry each chamber completely as the liquid sensors may interfere with the machine operation if liquids are allowed to remain in the vacuum chamber. **NOTE:** The V350 series machines have a liquid detection system that prevents liquids from building up in the vacuum chamber. When liquids build up, the machine will turn off and flash the Ziploc® Brand swoosh in red.
8. To resume normal operation, replace vacuum carriage in the machine until you hear an audible "Click" then close sealer door.
9. Plug unit back in and depress POWER button to allow the system back into “Active” mode.

HOW TO MAKE CUSTOM SIZE BAGS

1. Open storage compartment and place roll into Roll Storage area. (For best results, insert roll with material flap down).
2. Lift up Bag Cutter Bar and place bag material beneath the cutter bar.
3. Pull enough bag material to hold item to be vacuum packaged, plus 3 inches. Lower the Cutter Bar and slide Bag Cutter across the Cutter Bar.
4. Press the SEAL Button
5. **Using two hands and keeping the bag as flat as possible,** insert open end of bag into the vacuum sealer door opening until clamp motor starts. Make sure bag is centered within the opening.
6. When the RED seal light turns off, the sealing feature has completed. You may now remove the sealed bag.
7. The custom size bag is now ready for vacuum sealing

NOTE: Make sure you give the appliance time to cool down. Wait at least 20 seconds between seals. Under heavy usage, the appliance will shut off automatically to prevent overheating. If it does, wait 20 minutes to allow the appliance to cool down. The appliance is not for commercial use. If sealing more than 20 bags or canisters consecutively, wait at least 20 minutes before resuming use of your appliance.

CORD WRAP

Cord Wrap
The V350/360/370 series Ziploc® Brand Vacuum Sealer System comes with a convenient cord wrap feature under the base. Wrap any excess cord within this area to keep your countertops clean and clutter free.

NOTE: Make sure you give the appliance time to cool down. Wait at least 20 seconds between seals. Under heavy usage, the appliance will shut off automatically to prevent overheating. If it does, wait 20 minutes to allow the appliance to cool down. The appliance is not for commercial use. If sealing more than 20 bags or canisters consecutively, wait at least 20 minutes before resuming use of your appliance.
**HOW TO VACUUM SEAL WITH ZIPLOC® BRAND VACUUM SEALER BAGS**

1. Although we suggest that for best results you use Ziploc® Brand Vacuum Sealer Refill Bags or custom bags made from Ziploc® Brand Vacuum Sealer Refill Rolls, other brands may also be used but results may vary. (Instructions on how to make a custom sized bag can be found on page 11 of this user manual.)
2. Place item(s) in bag, allowing at least 3 inches of space between bag contents and top of bag.
3. **Using two hands and keeping the bag as flat as possible,** insert open end of bag into the vacuum sealer door opening until clamp motor starts. Make sure bag is centered within the opening.
4. The vacuum progress lights will illuminate.
5. **NOTE:** The SEAL Button can be pressed at any time during the vacuum process to prevent crushing delicate items.
6. When the RED seal light turns off, the sealing feature has completed. You may now remove the sealed bag.

**HOW TO USE YOUR ZIPLOC® BRAND VACUUM SEALER WITH A CANISTER**

**NOTE:** Canister might not be included, accessory hose may not fit all canisters lids.

1. Clean and wipe the canister cover and canister base to make sure they are clean and dry.
2. Place food into the canister and leave at least one inch of space between the food and the cover.
3. Place cover onto canister.
4. Insert one end of the accessory hose into the accessory port on the appliance. **Ensure that the hose end is secure and in place.**
5. Insert the opposite end of the accessory hose into the accessory port on the canister or accessory adapter. **Again, ensure that it is secure and in place.**
6. Make sure the carriage is correctly installed in the unit and the door is correctly closed.
7. To begin the vacuum process, press the ACCESSORY Button. The unit will continue to vacuum the canister or accessory until all the air has been removed. **NOTE:** The ACCESSORY Button will disable the seal bar in the unit to preserve the seal function.
8. When all the air has been evacuated, the unit will reset to normal function and the accessory hose and adapter can be safely disconnected and stored.

**CARE AND CLEANING**

1. Risk of Electric Shock: Always unplug the unit before cleaning.
2. **DO NOT IMMERSE IN WATER!**
3. Do not use abrasives to clean the unit.
4. Wipe the outer surfaces with a soft, damp cloth and mild soap.
5. To clean the inside of the unit, follow the directions on "How to Remove the Carriage from the unit." Dry all parts thoroughly before you plug the unit in and operate.

**HELPFUL HINTS**

1. **Store Safely!** To store your Ziploc® Brand Vacuum Sealer System safely, first place the unit in STANDBY by pressing and holding the POWER button for two seconds. When the POWER button begins to blink, unplug the unit and store away! This will help to prevent damage to the vacuum gaskets.
2. **Take Your Vitamins With You When Traveling!** When traveling, take your vitamins along with you without the bulk of bottles! Simply use your Ziploc® Brand Vacuum Sealer System and vacuum rolls to make pint sized vitamin pack bags to save on room and to keep all your vitamins pre-packed in your daily dose.
3. **Remember the TSA’s 3-1-1 rule for Carry-Ons when flying!** When you travel, vacuum seal your liquids in a 1 quart clear sided bag using your Ziploc® Brand Vacuum Sealer System and quart size pre-cut vacuum bags and rolls.
4. **Stay Dry Outside!** On your trips to the beach, on a boat or simply camping, vacuum seal your cell phone and important electronics and paper items to keep them dry! Use your Ziploc® Brand Vacuum Sealer System and quart or gallon size pre-cut vacuum bags and rolls to protect your important electronics and other items even when it is raining outside!
**TROUBLESHOOTING**

<table>
<thead>
<tr>
<th>PROBLEM</th>
<th>SOLUTION</th>
</tr>
</thead>
</table>
| Nothing happens when I insert the bag. | • Make sure the power cord is correctly plugged in to the electrical outlet.  
• Make sure the power cord is not damaged in any way.  
• Make sure the electrical outlet is working by plugging in another appliance. If it is not working please check the circuit breakers or fuses in your home.  
• Make sure the bag is positioned correctly as far as it will go in the opening in the door.  
• Make sure there are no red LEDs blinking. If there are LEDs blinking refer to Error Codes below.  
• Make sure the POWER button is not blinking. If it is blinking, remove the bag and press the POWER button to put the unit in ACTIVE mode.  
• Make sure that the ACCESSORY LED (if equipped) is not lit. If the ACCESSORY LED is lit, press POWER to reset unit to ready mode.  
• Wait 20 minutes to allow the appliance to cool off. Then try using again. |
| Air is not vacuumed from the bag | • Check that there are no gaps, folds, wrinkles or holes in the pre-sealed bag.  
• Check for loose, worn or cracked upper and lower sealing gaskets by carefully removing the carriage and cleaning the unit. Follow instructions in this manual on how to correctly remove the carriage from the unit.  
• Make sure there are no red LEDs blinking. If there are LEDs blinking refer to Error Codes below.  
• Make sure the POWER button is not blinking. If it is blinking, remove the bag and press the POWER button to put the unit in ACTIVE mode.  
• Make sure that the ACCESSORY LED (if equipped) is not lit. If the ACCESSORY LED is lit, press POWER to reset unit to ready mode.  
• Foods with high liquid contents may prevent the bag from sealing properly. Cut bag open and wipe top inside of bag and reseal using the MOIST Food Content Setting (if equipped).  
• Check to see if bag is properly inserted in to the Vacuum Channel.  
• Make sure you’ve placed the bag in the proper place. When making a bag from a roll, make sure end of cut piece is on the Sealing Strip. |
| Bag Melts | • The Sealing Strip may have been too hot during the sealing process. Allow the unit to cool for 20 seconds between uses. If the bag continues to melt, allow unit to cool with the door open for 20 minutes before using. |
| Air has seeped back in to the vacuumed bag | • Check the seal of the bag. There may be a hole or wrinkle that is allowing air to re-enter the bag. Carefully cut the bag open and reseal it, or use an entirely new bag.  
• Make sure there is no moisture or liquid from the food present within the bag seal. You may need to cut open the bag and reseal it, or use an entirely new bag. Partially freeze foods with excess liquids, prior to vacuum sealing.  
• Make sure there are no food items with sharp edges that may have punctured the bag. If you find a puncture hole, seal the item in an entirely new bag.  
• Make sure no liquids were drawn to the sealing strip area.  
• Check for loose, worn or cracked upper and lower sealing gaskets.  
• Moisture from foods with high liquid content will prevent the bag from sealing properly. Cut bag open and wipe top inside of bag and reseal. |
| Bag will not seal | • Check that there aren’t any gaps, folds, wrinkles or holes in pre-sealed edges.  
• Moisture from foods with high liquid content will prevent the bag from sealing properly. Cut bag open and wipe top inside of bag and reseal.  
• Make sure you’ve placed the bag in the proper place. When making a bag from a roll, make sure end of cut piece is on the Sealing Strip.  
• Make sure you’ve given the appliance time to cool down. Wait 20 seconds between seals. |

**TROUBLESHOOTING CONTINUED**

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<th>PROBLEM</th>
<th>SOLUTION</th>
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| Canister will not Vacuum | • Make sure the power cord is correctly plugged in to the electrical outlet.  
• Make sure the power cord is not damaged in any way.  
• Make sure the electrical outlet is working by plugging in another appliance. If it is not working please check the circuit breakers or fuses in your home.  
• Make sure there is no bag inserted in the door of the unit.  
• Check that the Accessory hose is connected correctly in the unit. Push and twist slightly to make sure that the hose is connected.  
• Check to make sure the canister lid is connected correctly.  
• If using the Accessory Adapter, make sure that the adapter has a good seal over the blue button on the Ziploc® Brand Canister.  
• If using another brand canister, make sure the accessory hose is connected tightly to the canister and follow the instructions for the specific canister.  
• Make sure there are no red LEDs blinking. If there are LEDs blinking refer to Error Codes below.  
• Make sure the POWER button is not blinking. If it is blinking press the POWER button to put the unit in ACTIVE mode.  
• Make sure that the ACCESSORY LED (if equipped) is lit. If the ACCESSORY LED is not lit, press the ACCESSORY button to set the unit to the ACCESSORY mode. |
| Marinating Function does not work | • Make sure the power cord is correctly plugged in to the electrical outlet.  
• Make sure the power cord is not damaged in any way.  
• Make sure the electrical outlet is working by plugging in another appliance. If it is not working please check the circuit breakers or fuses in your home.  
• Make sure there is no bag inserted in the door of the unit.  
• Check that the Accessory hose is connected correctly in the unit. Push and twist slightly to make sure that the hose is connected.  
• Check to make sure the canister lid is connected correctly.  
• Check to make sure that the Accessory adapter is connected to the Marinating Canister correctly. Insert the adapter into the connection at the top of the Ziploc® Brand Marinating Canister and twist clockwise to lock in.  
• If using another brand marinating canister, make sure the accessory hose is connected tightly to the canister and follow the instructions for the specific canister.  
• Make sure there are no red LEDs blinking. If there are LEDs blinking refer to Error Codes below.  
• Make sure the POWER button is not blinking. If it is blinking press the POWER button to put the unit in ACTIVE mode.  
• Make sure the ACCESSORY LED (if equipped) is lit. If the ACCESSORY LED is not lit, press the ACCESSORY button to set the unit to the ACCESSORY mode.  
• Make sure the power cord is correctly plugged in to the electrical outlet.  
• Make sure the power cord is not damaged in any way.  
• Make sure the electrical outlet is working by plugging in another appliance. If it is not working please check the circuit breakers or fuses in your home.  
• Make sure there is no bag inserted in the door of the unit.  
• Check that the Accessory hose is connected correctly in the unit. Push and twist slightly to make sure that the hose is connected.  
• Check to make sure the canister lid is connected correctly.  
• Check to make sure that the Accessory adapter is connected to the Marinating Canister correctly. Insert the adapter into the connection at the top of the Ziploc® Brand Marinating Canister and twist clockwise to lock in.  
• If using another brand marinating canister, make sure the accessory hose is connected tightly to the canister and follow the instructions for the specific canister.  
• Make sure there are no red LEDs blinking. If there are LEDs blinking refer to Error Codes below.  
• Make sure the POWER button is not blinking. If it is blinking press the POWER button to put the unit in ACTIVE mode.  
• Make sure the ACCESSORY LED (if equipped) is lit. If the ACCESSORY LED is not lit, press the ACCESSORY button to set the unit to the ACCESSORY mode. |

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14

15

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| Error Codes (red, blinking LEDs)             | - Identified by red blinking LEDs on the control panel.  
- Indicates a safety switch is not activated on the unit.  
- Error Code Identification:  
  o **BAG DETECT**: Continuous blinking red LED. Unit has detected that there is no bag in the vacuum channel or the bag was removed during the normal automatic process. Remove and re-insert bag to reset OR remove bag and press POWER button once to reset.  
  o **LIQUID DETECT**: Blinking red LED (5 times), then pause, then blinking. Liquid has been detected in the vacuum channel. Unplug unit, remove bag, open door and carefully eject the vacuum carriage from the unit. Open carriage and carefully wipe out excess liquid from vacuum channel and clean. Once cleaned, close carriage and re-insert into unit until a “click” is heard. Close door. Plug unit back in and press POWER to activate unit. If error is cleared, only blue LEDs will be seen. Re-insert bag and let process begin for sealing.  
  o **DOOR OPEN**: Blinking red LED (3 times), then pause, then blinking. Unit has detected that the door is open and unit will not operate. Make sure that main door is closed. Once door is closed, LED should change to blue. Re-insert bag and continue process.  
  o **THERMAL FUSE or NO CARRIAGE DETECTED**: Blinking red LED (2 times), then pause, then blinking. Unit has detected that the heat strip is too hot to continue or that the carriage is not connected well within the unit. Unplug unit, remove bag, open door and carefully eject the vacuum carriage from the unit. Open carriage and make sure that the vacuum channel is clean. Once cleaned, close carriage and re-insert into unit until a “click” is heard. Close door. Plug unit back in and press POWER to activate unit. If error is cleared, only blue LEDs will be seen. If error is still present, unplug unit, open door and carefully eject the vacuum carriage from the unit. Open carriage and let stand open for 20 minutes. After 20 minutes, close carriage and re-insert into unit until a “click” is heard. Close door. Plug unit back in and press POWER to activate unit. If error is cleared, only blue LEDs will be seen.
SERVICE INSTRUCTIONS

1. Do not ATTEMPT to repair or adjust any electrical or mechanical functions on this unit. Doing so will void the Warranty.

2. If you have any questions or comments regarding the unit’s operation or believe any repair is necessary, please contact our Customer Service Department:

CTi Industries Corporation
22160 N. Pepper Road
Lake Barrington, IL. 60010

1 YEAR LIMITED WARRANTY

CTi Industries Corporation warrants that for a period of one year from the date of purchase, this product will be free from defects in material and workmanship. CTi, at its option, will repair or replace this product or any component of the product found to be defective during the warranty period. Replacement will be made with a new or remanufactured product or component. If the product is no longer available, replacement may be made with a similar product of equal or greater value. This is your exclusive warranty. Do NOT attempt to repair or adjust any electrical or mechanical functions on this product. Doing so will void this warranty.

This warranty is intended and valid solely for the original retail purchase, and is not transferable. Keep the original sales receipt. Proof of purchase is required to obtain warranty performance. CTi dealers, service centers, or retail stores selling CTi products do not have the right to alter, modify or in any way change the terms and conditions of this warranty.

This warranty does not cover normal wear of parts or damage resulting from any of the following: negligent use or misuse of the product, use on improper voltage or current, use contrary to the operating instructions and disassembly repair or alteration by anyone other than CTi or authorized CTi service center. Further, the warranty does not cover: damage to the unit caused by immersion in water or liquid, or from dropping.

What are the limits on CTi’s liability?

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How to Obtain Warranty Service:

In the U.S.A.
If you have any questions regarding this warranty or would like to obtain warranty service, please call 1-888-723-5198 and a convenient service center address will be provided to you.

In Canada
If you have any questions regarding this warranty or would like to obtain warranty service, please call 1-888-723-5198 and a convenient service center address will be provided to you.

Questions?

Contact customer service at
1-888-723-5198
Or visit www.ziplocvacuumsealer.com

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