

KLEVA[®]

VAC SEAL & SAVE[™]



SCAN ME

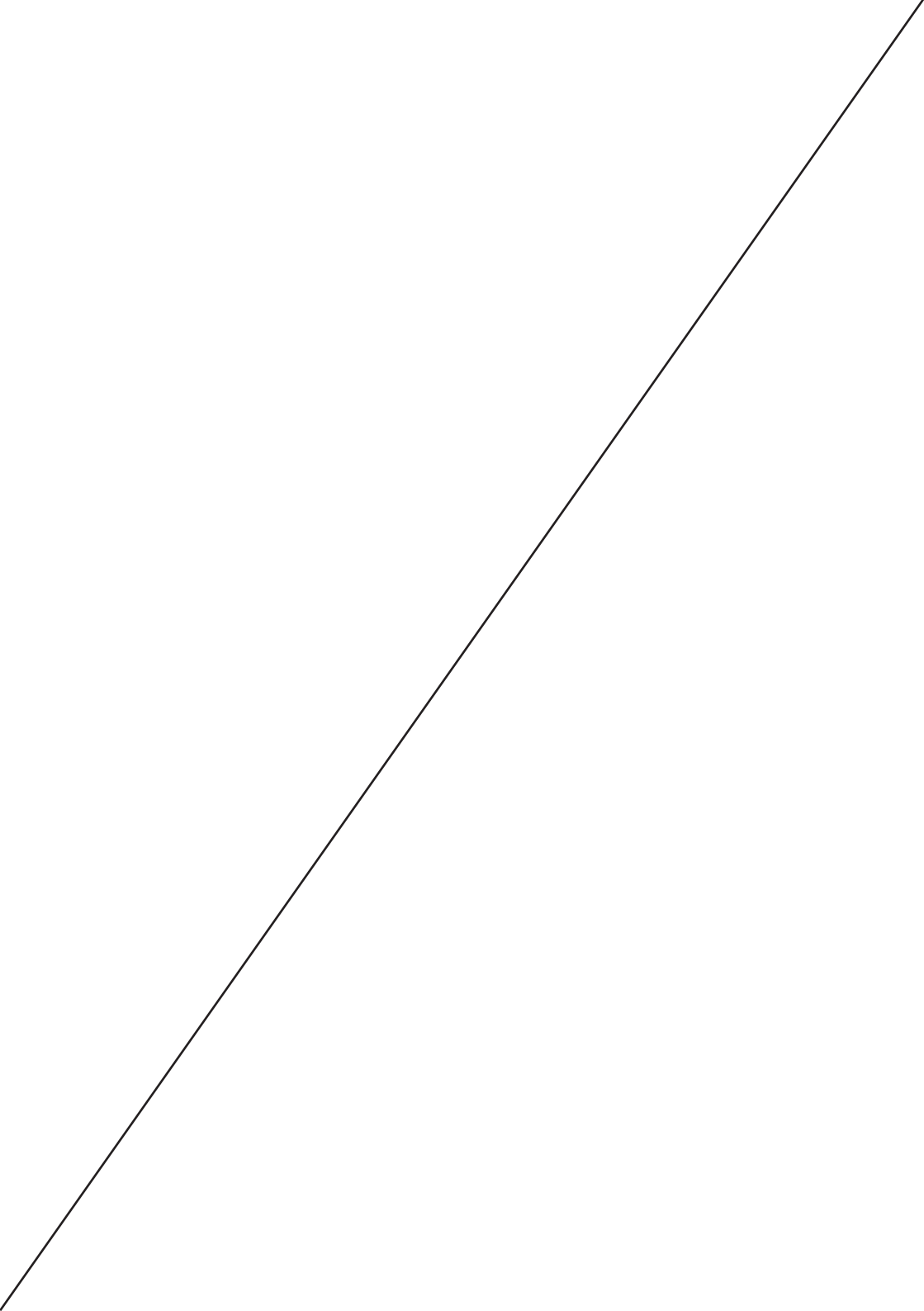


TECHNICAL SPECS

Model Name	Kleva Vac Seal & Save
SKU	KVACSEAL-01
Voltage:	220-240V~ 50/60Hz
Power:	90W
Max sealing width	≤300mm

USER MANUAL

Please read this **User Guide** carefully before use
and keep for future guidance.



SAFETY INSTRUCTIONS

Before use, make sure to read all the below instructions in order to avoid injury or damage, and to get the best results from the appliance. Make sure to keep this manual in a safe place. If you give or transfer this appliance to someone else, make sure to also include this manual.

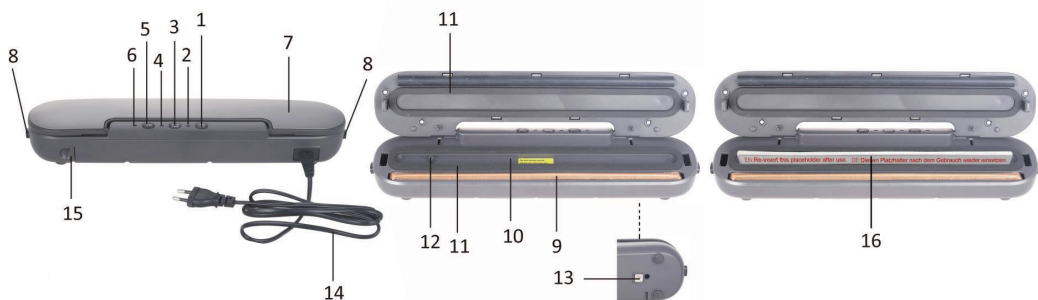
In case of damage caused by a user failing to follow the instructions in this manual, the warranty will be void. The manufacturer/importer accepts no liability for damages caused by failure to follow the manual, negligent use or use not in accordance with the requirements of this manual.

- 1.** 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 use of the appliance by a person responsible for their safety.
- 2.** Keep away from children at all times. Children should be supervised to ensure that they do not play with the appliance.
- 3.** Before inserting the plug into the mains socket, please check that the voltage and frequency comply with the specifications on the rating label.
- 4.** If an extension cord is used, it must be suited to the power consumption of the appliance, otherwise overheating of the extension cord and/or plug may occur. There is a potential risk of injuries from tripping over the extension cord. Be careful to avoid dangerous situations. Disconnect the mains plug from the socket when the appliance is not in use and before cleaning.
- 5.** Ensure that the mains cable is not hung-over sharp edges and keep it away from hot objects and open flames.
- 6.** Do not immerse the appliance or the mains plug in water or other liquids. There is danger to life due to electric shock!
- 7.** To remove the plug from the plug socket, pull the plug out carefully. Do not pull on the power cord.
- 8.** Do not touch the appliance if it falls into water. Remove the plug from its socket, turn off the appliance and send it to an authorised service centre for repair or call the purchased store.
- 9.** Do not plug or unplug the appliance from the electrical outlet with a wet hand.
- 10.** Never attempt to open the housing of the appliance, or to repair the appliance yourself. This could cause electric shock and injury.
- 11.** Children are unable to recognize the hazards associated with incorrect handling of electrical appliances. Therefore, children should never use electric household appliances unsupervised. Keep away from children at all times.
- 12.** Never leave the appliance unattended during use.

SAFETY INSTRUCTIONS

13. This appliance is not designed for commercial use.
14. Do not use the appliance for anything other than intended use.
15. Do not wind the cord around the appliance and do not bend it.
16. Do not place the appliance in a wet, easily wet, or dusty place.
17. Do not shake or drop the appliance and prevent the appliance from being impacted.
18. Do not place the appliance near a gas furnace or heat dissipation items.
19. The appliance is not suitable for vacuuming liquid food.
20. The heating tape of the vacuum sealer will become hot during use. Even if the lid is open, the sealing strip may become hot. There is a burn hazard. Do not place your hand near the heating strip of the appliance.

PARTS DESCRIPTION



- | | |
|--|--|
| 1. Vacuum Seal Button | 9. Heating Tape |
| 2. Indicator Light of Vacuum Seal | 10. Vacuum Chamber |
| 3. Soft Mode Button | 11. Seal Foam Circle |
| 4. Indicator Light of Soft Mode | 12. Air Suction Hole |
| 5. Seal Button | 13. Magnet |
| 6. Indicator Light of Seal | 14. Power Cord |
| 7. Lid | 15. Small Blade Cutter and Storage Slot |
| 8. Release Buttons | 16. Placeholder |

KLEVA VAC SEAL & SAVE TIPS

- To stop the unit whilst it is in use, press either the Vacuum Seal Button (1), Soft Mode Button (3) or Seal Button (5) and the unit will stop working its current function.
- If you desire half vacuum sealed food, press either the Vacuum Seal Button (1), Soft Mode Button (3) or Seal Button (5) and this will stop the vacuum sealing process, then continue to press the Seal Button (5) to seal the bag off. Alternatively you can use the "Soft Mode" (3) function which is recommended for vacuum sealing delicate foods such as lettuce, herbs and some fruits.
- Clean and straighten the open end of the plastic seal of the vacuum food storage bag before sealing or vacuum sealing. It is recommended to keep the bag smooth during the vacuum sealing process, as wrinkles in the bag can keep residual air trapped in, causing food spoilage and difficulties in vacuum sealing.
- The plastic food storage bags are strong in material, although they can be punctured when sealing food items that have sharp edges (uncooked pasta, dried fruits, bones, etc). Before sealing the sharp food product please wrap the food item with cling wrap as this will protect the bag from being punctured.
- Please note that when vacuum sealing (1) food items, please ensure that you only use vacuum food storage bags which are designed for vacuum sealing. Please do not use generic zip lock bags, chip packets or any generic packaging that comes with the food item.
- When using the sealing (5) function - please ensure that you do not seal any paper bags, zip lock bags or delicate plastic bag items. The sealing function is recommended to be used on chip packets, pasta packets, biscuit packets, fruit and nut mix packets and more.

Recommended food to use for the Vac Seal, Seal & Soft Mode Function:

1. What functions can be used for powdered food?:

DO NOT use the Vacuum Seal (1) or Soft Mode (3) function on powdered food as it may be inhaled into the appliance. The Seal (5) function can be used to seal bag packets containing powdered food. Please ensure that there is a minimum 6cm - 8cm gap from the food and the open sealing end of the vacuum food storage bag.

2. What functions can be used for fruits and vegetables?:

The Vacuum Seal function (1), Soft Mode function (3) and Seal function (5) can be used for the storage of fruits and vegetables. If you have delicate fruits or vegetables such as banana, mushroom, eggplant and avocado it is recommended to use the "Soft Mode" function for vacuum sealing as those food items are softer. Tough food such as apples, raw pumpkin and raw potato is recommended to use the "Vac Seal" function for vacuum sealing. The Seal function (5) can also be used to seal any opened bags of vegetables or fruits. When vacuum sealing dry food please ensure there is a minimum 6cm - 8cm gap from the food product to the open end of the storage bag that is going to be sealed.

KLEVA VAC SEAL & SAVE TIPS

3. What functions can be used for marinated foods?:

The Vacuum Seal function (1), Soft Mode function (3) and Seal function (5) can be used for the storage of marinated foods. When using any of the 3x above functions please ensure that you leave a minimum 11cm - 12cm gap between the marinated food and the open end of the food storage bag before using any of the 3x functions. (Note: Liquid may be sucked up into the Vacuum Chamber (10) when the vacuum seal and soft mode function is in use, if this occurs please use a dry cloth to dry the liquid).

4. What functions can be used for liquid food/water?:

DO NOT use the Vacuum Seal (1) or Soft Mode (3) function on pure liquid as it will overflow into the interior of the Vacuum Chamber (10), resulting in failure. Please note that you can only seal a food storage bag containing pure liquid and must leave a minimum 11cm - 12cm gap from the liquid to the end of the bag being sealed.

5. What functions can be used for frozen food?:

Using the Vacuum Seal (1) or the Soft Mode (3) function on frozen produce may not work due to its current state and lack of flexibility. Please note that when vacuum sealing frozen food, once it starts to defrost it can affect the original shape when first vacuum sealed as the food item starts to soften. You can use the Seal (5) function to seal the bag closed if you are wanting to store the food in the freezer. Please ensure that there is a minimum 6cm - 8cm gap from the food and the open sealing end of the vacuum food storage bag.

Heating:

1. Microwave:

Vacuum-packed food can be placed in the microwave for heating, please ensure that you prick 3 - 4 ventilation holes in the vacuum food storage bag first. Suitable for thawing in the microwave to max 70°C.

CAUTION: The vacuum storage bag will be very hot when being taken out from the microwave and can result in injury. Please handle it with caution.

2. Sous Vide:

These vacuum food storage bags can be used in the sous vide cooking technique.

WARNING: Before eating, ensure that the food item is completely cooked.

OPERATION

BEFORE USE:

Remove the Placeholder Divider (16) when using the appliance. Do not discard the Placeholder Divider (16) as it will need to be placed back into the Vacuum Chamber (10) when the Kleva Vac Seal and Save is not in use.

How to make a vacuum bag from the vacuum bag roll:

1. On a flat dry surface, unroll the vacuum bag roll to your desired bag size (please note that the vacuum bag needs to be at least 6cm - 12cm longer than the added food product depending on which sealing/vacuum sealing function is being used).
2. Place the Small Blade Cutter (15) between the presealed end of the vacuum bag and with your other free hand place two fingers on each side of the bag cutter to hold the bag in place as you now slide the blade cutter to cut through the bag. Be sure to cut straight and flat.
3. Now that you have cut your vacuum bag, please seal 1 end of the bag first before adding the food contents into the bag. Please view Seal Function instructions below.

Remark: Please unlock the lid and re-insert the Placeholder Divider (16) after use. That will prevent pressure from being applied to the Seal Foam Circle (11).

Seal Function

1. Connect the provided power cable to the unit and switch on at the power outlet.
(WARNING: Ensure that it is being used in a dry area away from liquids)
2. Open the lid of the appliance and place the open side of the bag into the Vacuum Chamber (10). Make sure the opening of the bag is inside the Seal Foam Circle (11) and is directly placed in the middle of the circle. (Note: if the vacuum food storage bag is placed over the black circle foam or is not in the centre of the Seal Foam Circle (11), it will not vacuum seal correctly. Make sure the vacuum bag is not covering the Air Suction Hole (12).
3. Close the upper cover, place one palm on either end of the Lid (7) and firmly push down to lock. Once secure you will hear it click into place.

OPERATION

4. Press the Seal Button (5) to start the sealing function, you will now see the corresponding indicator light up green. For about 10 seconds the unit will be on standby mode and from there you will hear a light buzzing noise which indicates that the sealing function is in use. Once the sealing process is completed the green light will disappear and the buzzing sound will stop. Please wait for 10 seconds after the sealing function has finished, before opening the lid.
5. Press the two Release Buttons (8) at the same time, which are located on the nose side of the main unit, to open the lid.
6. Wait 60 seconds before using the appliance again.

NOTE: The appliance is equipped with a Small Blade Cutter (15). You can use it to cut open the sealed bag.

Vacuum Seal/Soft Mode Function

The Vacuum Seal (1) function is designed to remove the air from space around your food to help retain its flavour, texture, and freshness. It can be used to vacuum seal a range of food items such as meat, fish, vegetables and so much more.

Soft Mode: Use the "SOFT MODE" to vacuum seal soft or sensitive foods. "SOFT MODE" is suitable for sous-vide cooking, soft fruit, and cooked vegetables.

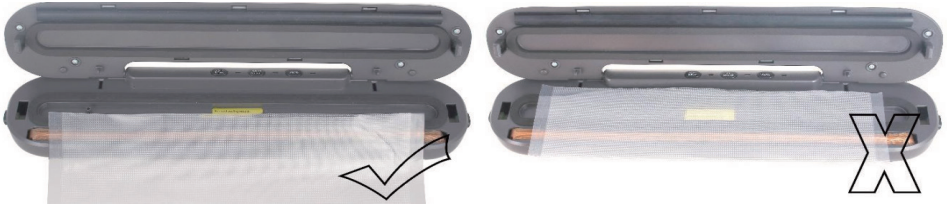
How to stop the unit: To stop the unit at any time whilst it is in use, press either the Vacuum Seal button (1), Soft Mode button (3) or Seal button (5) and the unit will stop working its current function.

Before you proceed with the below functions please ensure that you have followed the instructions on how to set up a vacuum food storage bag.

1. Connect the provided power cable to the unit and switch on at the power outlet. **WARNING:** Ensure that it is being used in a dry area away from liquids.
2. Add your chosen food product into the vacuum food storage bag. When vacuum sealing marinated food which contains a little liquid please ensure that you leave a minimum 11cm - 12cm gap from the food product to the open end of the storage bag that is going to be sealed. When vacuum sealing dry food please ensure there is a minimum 6cm - 8cm gap from the food product to the open end of the storage bag that is going to be sealed.

OPERATION

3. Open the Lid (7) of the appliance and place the open side of the bag into the Vacuum Chamber (10). Make sure the opening of the bag is inside the Seal Foam Circle (11) and is directly placed in the middle of the circle. (Note: if the vacuum bag is placed over the black circle foam or is not in the centre of the Seal Foam Circle (11), it will not vacuum seal correctly. Make sure the vacuum



4. Close the upper cover, place one palm on either end of the Lid (7) and firmly push down to lock. Once secure you will hear it click into place.
5. Press the Vac Seal Button (5) to start the vacuum sealing function, you will now see the corresponding indicator light up green and the vacuum sealing process will automatically begin. Once completed the green light will disappear and the buzzing sound will stop. Please wait for 10 seconds after the vacuum sealing function has finished, before opening the lid.

(Note: Liquid may leak into the Vacuum Chamber (10) when the vac sealing function is in use, this can be dried with a dry cloth)

6. Press the two Release Buttons (8) at the same time, which are located on the nose side of the main unit, to open the lid.
7. Wait 60 seconds before using the appliance again.

NOTE: The appliance is equipped with a Small Blade Cutter (15). You can use it to cut open the sealed bag.

CLEANING

WARNING: Do not clean the unit with liquid as it can cause damage to the unit. Please ensure you follow cleaning instructions.

1. Unplug the appliance from the wall socket and ensure the unit is completely OFF. Always let the appliance cool down completely before you clean it.
2. Wipe the appliance with a soft damp cloth.
3. During the vacuum sealing process, small amounts of liquid, crumbs or food particles can be inadvertently pulled into the Vacuum Chamber (10). Empty the Vacuum Chamber (10) after each use with a dry cloth.
4. Unlock the lid and re-insert the Placeholder Divider (16) after use. That will prevent pressure from being applied to the Seal Foam Circle (11).

TECHNICAL DATA

Model Name	Kleva Vac Seal & Save
SKU	KVACSEAL-01
Voltage:	220-240V~ 50/60Hz
Power:	90W
Max sealing width	≤300mm

**If there are any problems with the unit,
please check the troubleshooting table
on page (9)**

PROBLEMS AND SOLUTIONS

PROBLEM	POSSIBLE SOLUTION
Does not work or turn on	<ol style="list-style-type: none">1. Check if the Power Cord (14) is plugged into the wall socket correctly. Try plugging the Power Cord (14) into a different wall socket or power adapter.2. Check if the Power Cord (14) is showing any signs of damage or tear. (WARNING: Do not touch any open visible wires as it can cause injury)3. Ensure that you have allowed the unit to cool down for 60 seconds
The unit is not sealing	<ol style="list-style-type: none">1. Check to see if the Heating Strip (9) is showing any signs of damage.2. Ensure that you have locked the Lid (7) into place.3. Review the vacuum storage food bag that you are sealing or vacuum sealing and ensure that there is no excess food/liquid leftover along the sealing line of the bag you will be sealing. If there is any food or liquid leftover, dry it with a dry cloth.4. Check that you have placed the vacuum storage bag on the heating strip correctly, ensuring that there are no uneven folds in the bag.
Cannot be vacuum-packed	<ol style="list-style-type: none">1. Check that you have aligned the vacuum food storage bag correctly between the Seal Foam Circle (11).2. Ensure that the Air Suction Hole (12) is not being covered by the vacuum food storage bag.3. Check that the top and bottom Seal Foam Circle (11) is intact.4. Ensure that you have allowed the unit to cool down for 60 seconds before operating the unit again.5. Ensure that you have not added too much food and followed the instructions for certain foods that require a certain gap between the food and the open sealing line of the bag.6. Check whether there are any damages to the bag or any uneven folds.
Leakage after using the 3x sealing functions	<ol style="list-style-type: none">1. For sharp objects, please use cling wrap before vacuum packaging, as sharp food items can cause the bag to break.2. Please ensure that when you are vacuum sealing food items, you are using proper vacuum food storage bags, which are designed for vacuum sealers.

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For helpful tips and how to videos



BEWARE OF HOT PARTS. ALWAYS KEEP CHILDREN AWAY FROM THE DEVICE. THE UNIT COULD BECOME HOT WHEN IN USE.

KLEVA RANGE[®]

🌐 www.klevarange.com.au
☎ 02 9387 4100
✉ enquiries@klevarange.com.au
📍 Suite 301 / 209 Oxford St
Bondi Junction NSW 2022 Australia

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