

# Luvele

Luv life. Luv health.

LUVELE SUPREME PLUS VACUUM SEALER



Instruction  
Booklet

LSPVS120US



Luvele.com

Luvele

Notes



## Congratulations

on the purchase of your new Luvele Supreme PLUS Vacuum Sealer



## Safety

**Please be sure to read all instructions before using the Luvele Supreme PLUS Vacuum Sealer. Keep these instructions for future reference.**

- Remove all packaging material before using your Vacuum Sealer for the first time.
- Do not place your Vacuum Sealer near the edge of a bench or table during operation. Ensure the surface is level, free of liquids or other substances.
- Do not place your Vacuum Sealer on or near a hot stove or oven.
- Do not touch the hot sealing element located on the edge of the bottom of the Vacuum Sealer, as it may be very hot.
- Use only recommended bags and or attachments with your Luvele Vacuum Sealer, and do not use this appliance for any other purpose except for its intended use.
- Do not place any parts of the Vacuum Sealer in a dishwasher or microwave oven.
- Do not immerse the Vacuum Sealer in water or other liquids.
- Never operate damaged appliance (incl. Mains cable).
- Operate appliance only through a professionally installed socket supplying the correct voltage and do not use extension cables.
- Never remove main cable with wet hands, or lay cable on hot surface, or let cable come into contact with oil.
- Unplug the appliance after each use, when the appliance is not in use and before changing accessories or cleaning appliance.
- Do not try and perform any maintenance, other than cleaning. For any maintenance issues please contact Luvele at [support@luvele.com](mailto:support@luvele.com)
- Do not operate outdoors.
- This appliance is not intended for use by young children or infirm persons without supervision.
- Use a fire blanket only to extinguish fires on appliance.
- The appliance is not designed for commercial or industrial use, it is for household use only.

## Safety

This appliance is intended to be used in household and similar applications such as:

- Staff kitchen areas in shops, offices and other working environments;
- Farm houses;
- By clients in hotels, motels and other residential type environments;
- Bed and breakfast type environments

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.

Children 8 years and above can use this appliance, however, they should be supervised to ensure that they do not play with the appliance. Children should not play with the appliance.

Cleaning and user maintenance shall not be made by children unless they are older than 8 years old and supervised.

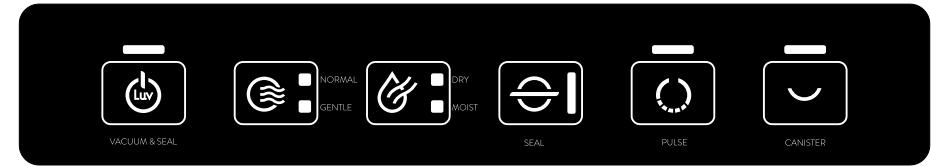
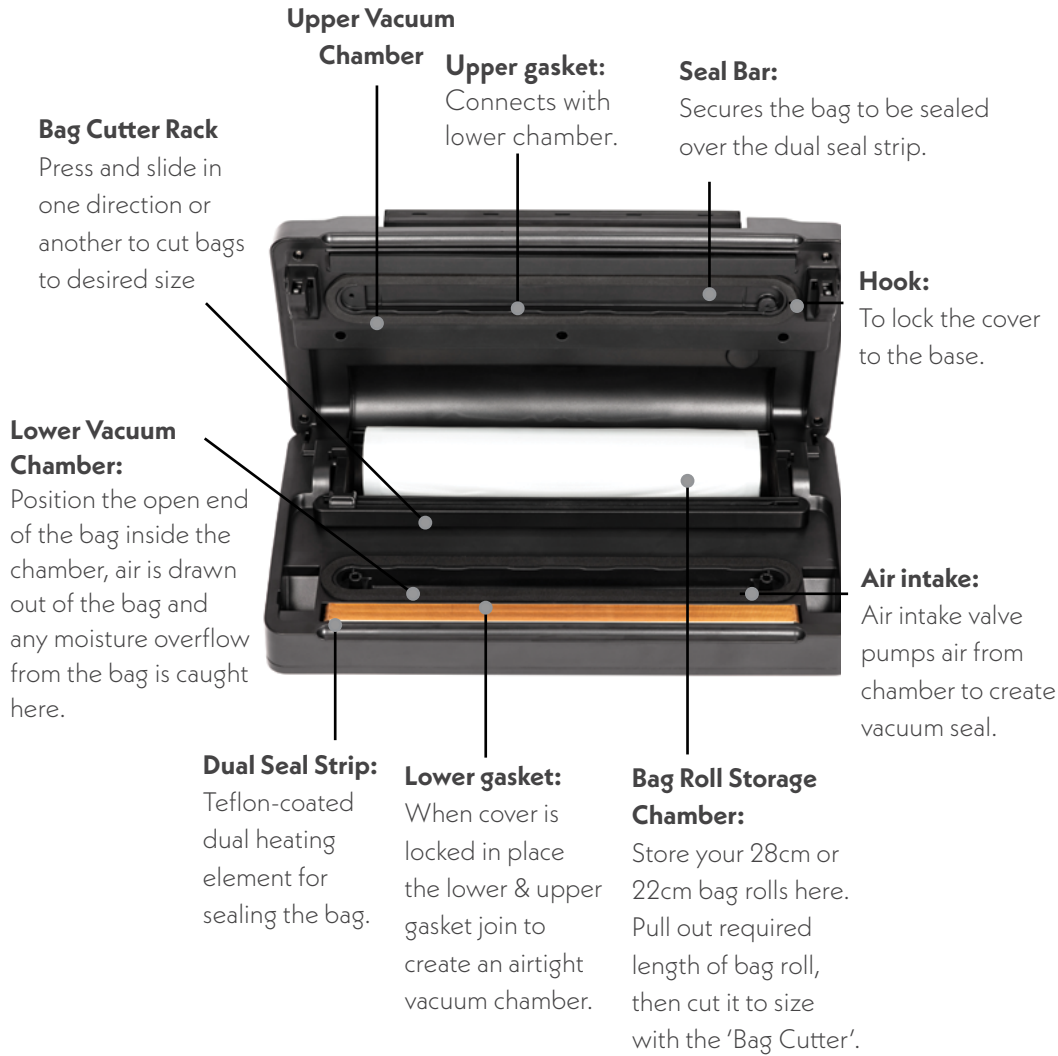
Keep the appliance and its cord out of reach of children less than 8 years.

Check the power supply cord for damage from time to time. If the power supply cord is damaged, it must be replaced by the manufacturer or its service agent or a similarly qualified person in order to avoid a hazard.

Use only designated accessories enclosed. This appliance is not intended to be operated by means of external timer or separated remote-control system.

**Features**

**Features**



**SEAL**  
To manually seal the open end of a bag without vacuuming, used to make a bag from a bag roll.

**PULSE**  
The PULSE button is used when full control of the vacuuming process is required. For example, when vacuum sealing delicate, moist & liquid items, less vacuum pressure may be required before the bag is sealed.

Alternatively, a longer vacuuming time may be required when vacuum sealing firm & hard items. The PULSE button gives full control over how long you vacuum an item before pressing the SEAL button.

Press and hold the PULSE button and the vacuum pump turns on, release the button and it shuts off. When the desired pressure is reached, press the SEAL button to seal the bag.

**VACUUM**  
This button offers the choice of two different vacuum pressures:  
**NORMAL Setting:** for regular items.  
**GENTLE Setting:** for soft & crushable items where less vacuum pressure is required. Default setting is normal vacuum pressure.



## Features

### FOOD

This button is used for choosing the best bag seal time:

**DRY setting:** This is used for dry food & will shorten the time the dual seal strip is on.

**MOIST setting:** Used for wet bags or foods with moisture, & will increase the time the dual seal strip is on.

Default setting is for dry bags and normal sealing time.

### VACUUM & SEAL / CANCEL

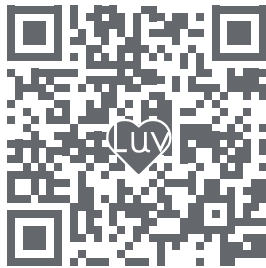
This button has two functions depending on the machine's status:

**VACUUM & SEAL:** When pressed in the standby mode it starts the vacuum sealer and commences automatic operation of vacuuming the bag and then automatically seals the bag when vacuum is complete.

**CANCEL:** If pressed when vacuum sealer is in operation, it will stop the machine.

### CANISTER

To start vacuuming for canisters through a hose accessory. Canisters are available at [luvele.com](http://luvele.com).



## Features



### Easy Lock Handle:

The 'Easy Lock Handle' has been designed so no pressure is required to close the lid and lock a bag into position ready for vacuum sealing. With a gentle push the easy lock handle clips the lid closed and vacuuming can begin. The easy lock handle also has a 'store' position, which it used to store the vacuum sealer and prevent the foam gaskets from becoming damaged or compressed.

**Open** - In the open position the lid can be opened, ready for use.

**Store** - When storing the vacuum sealer, place the handle in the 'Store' position to prevent the foam gaskets from becoming damaged or compressed.

**Lock** - Place the handle in the 'Lock' position once a vacuum bag is in position, to begin vacuum sealing.

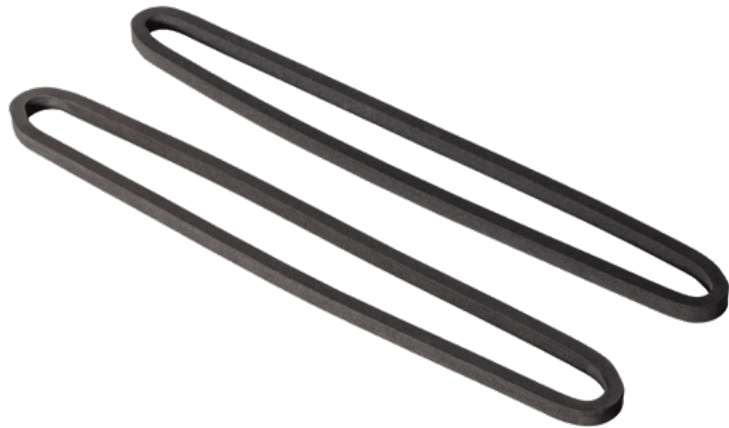
## Features

### SPARE SET OF FOAM GASKETS INCLUDED:

We include a spare set of foam gaskets with our Supreme PLUS model. If looked after the foam gaskets should last for years.

The foam gaskets are a replaceable part and need to be looked after for your vacuum sealer to work at its optimal level. Please follow these steps when using your vacuum sealer.

1. After each use be sure the upper and lower foam gaskets are free of all food and moisture residue. Wipe down with a damp clean cloth if required.
2. After each use, check that both the upper and lower foam gaskets are sitting flat in their grooves for storage.
3. If you are vacuum sealing multiple bags in one session, regularly check that the foam gaskets are sitting flat in their grooves.



## Features

If your Supreme PLUS does stop vacuum sealing at any time, then it is most likely an issue with the foam gaskets.

We suggest to first try cleaning them if they are dirty, by wiping them down with a damp clean cloth. You can also try to flip them over and place them back in their grooves.

Or, you can replace your foam gaskets with the new set provided.

### CANISTER HOSE ATTACHMENT

The canister hose attachment is included to use with your Luvele Glass Canister Set. These can be purchased at [luvele.com](https://luvele.com).

#### PLEASE NOTE:



This hose attachment is only compatible with the Luvele Glass Canister Set and will not fit other brands of vacuum canisters.



## Operation

### MAKING A BAG WITH A BAG ROLL:

- STEP 1** Plug the unit into a power source and then open the top cover.
- STEP 2** Place a bag roll into the bag roll storage chamber.
- STEP 3** Lift up the bag cutter rack.
- STEP 4** Pull the required length of the bag roll out and place it under the bag cutter rack.
- STEP 5** Place the bag cutter rack down, making sure the bag cutter knob is fully to the left or to the right. Then slide the cutter knob from one end to the other end to cut the bag.
- STEP 6** Put one end of the bag on top of the dual seal strip, but make sure the end does not enter the vacuum chamber.

## Operation

- STEP 7** Close the lid and place the 'Easy Lock Handle' in the 'Lock' position.
- STEP 8** Press the 'Seal' button to seal one end of the bag.
- STEP 9** Lift the 'Easy Lock Handle' to the 'Open' position to open the cover and take the bag out of the machine. The bag is now ready for vacuum sealing.



## Operation

### SMART SEAL TECHNOLOGY | DUAL SEAL STRIP:

Luvele's 'Smart Seal Technology' allows for up to 100 bag seals in a row without overheating the Dual Seal Strip. The smart seal system manages the heat distribution of the Dual Seal Strip to maintain an even and constant temperature throughout use.

#### IMPORTANT:



If you are going to seal multiple bags in a row, it is important to take your time and not rush it. Be sure the bags are packed well and not overfilled. Be sure the food stays in the bag and does not spill on to the vacuum sealer. Be sure to check the foam gaskets regularly to make sure they are sitting flat in their grooves and free of food residue.

#### IMPORTANT:



The Dual Seal Strip must be kept free of all food and moisture residue at all times. If any food or moisture accidentally comes into contact with the Dual Seal Strip it must be cleaned off with dry paper towel or a dry cloth immediately.

## Operation

#### PLEASE NOTE:



The Smart Seal feature will take approximately 3-4 bag seals to warm-up. The first few bag seals may be a little slower, while the dual seal strip warms up. Please keep this in mind when using the Luvele Supreme PLUS vacuum sealer.





## Operation

### VACUUM SEALING WITH A BAG:

**STEP 1** Put the items you wish to vacuum seal inside the bag. Use only the specially designed vacuum bags/rolls supplied by Luvele.

**STEP 2** Straighten the open end of the bag and make sure there are no folds in the bag.

**STEP 3** Place the open end of the bag within the vacuum chamber area. Make sure the air intake is not covered by the bag.

#### IMPORTANT:



The bag on the Dual Seal Strip must be completely flat. Make sure there is approximately 5cm of bag roll between the top of the item being sealed in the bag and the Dual Seal Strip. Sealing the bag too close to the food in the bag can cause wrinkles and prevent the vacuum sealer from sealing the bag.

**STEP 4** Close the lid and place the 'Easy Lock Handle' in the 'Lock' position.

## Operation

**STEP 5** Check the LED status of the VACUUM button and the FOOD button. If the item you are sealing is dry then select DRY on the FOOD button. If the item is moist then select MOIST on the FOOD button. Then select the desired vacuum pressure with the VACUUM button. Select NORMAL for general items. If you need to seal delicate items then select the GENTLE button.

**STEP 6** When you have set the FOOD button and VACUUM button to desired settings, then press the VACUUM & SEAL button. The unit will then vacuum the bag and when complete will automatically seal the bag.

The vacuum packaging is now done. Lift the 'Easy Lock Handle' to the open position and take out the vacuum packed bag.

#### IMPORTANT:



Wipe out any excess food residue in the vacuum chamber after each vacuum seal. After 100 vacuum seals in a row, allow the vacuum sealer to cool down for 40 minutes.

## Operation

### IMPORTANT:

- ! The Luvele Supreme PLUS should only be used with specifically designed vacuum sealer bags provided by Luvele. Do not attempt to use other bags not intended for vacuum sealing. Cut the bags straight across with scissors to open a sealed bag.

Replacement bag roll packs can be ordered at [luvele.com](http://luvele.com).

Scan the QR code to access bag rolls:



## Operation

### VACUUM SEALING MOIST ITEMS:

Many troubles faced when vacuum sealing are from trying to seal moist or liquid items. Moist items are more difficult to vacuum seal because the moisture in the bag naturally wants to get sucked towards the seal area where the vacuuming is taking place. If the moisture reaches the seal line the vacuum sealer will automatically start to seal the item. This can happen while there is still air in the bag and can give the appearance that the vacuum sealer is not working correctly.

Following are some tips to overcome this:

- > If attempting to seal moist meats like fish and chicken, it is recommended that you cut the vacuum bag with extra length, so there is room for the moisture to move during the vacuuming process and so the moisture does not reach the seal line. Ten to fifteen centimetres [10-15cm] should be enough length from the end of the meat item in the bag to the seal line.
- > Another solution to sealing high moisture items is to wrap them in plastic wrap then place them in the vacuum bag to be vacuum sealed. This should prevent most of the liquid being sucked towards the seal area.
- > If placing large moist items in a bag like a whole fish, it is very important you do not leave any moisture near the seal area. Once you have placed this type of item in the bag use some dry paper towel to wipe down the seal area for a successful outcome.
- > Liquid items like soups, stocks, gravy etc... should all be frozen before attempting to vacuum seal.

## Operation



### IMPORTANT:

Vacuum sealing liquids like soups, oils, wet marinades etc... in a bag without freezing them should be avoided.

The best solution to vacuum seal liquid with your Supreme PLUS Vacuum Sealer is with our glass canister set. Please visit [luvele.com](http://luvele.com) for more information on our glass container set.

## Storage

Storage time will vary depending on the freshness of foods that are being vacuum packaged. The fresher the foods the longer the storage time will be.

The main element that causes food to lose its nutritional value, texture, flavour and overall quality is oxygen. Vacuum packaging helps to extend the life of foods by removing most of the oxygen in a sealed bag or container. Removing oxygen from stored foods helps to inhibit the growth of micro-organisms. There are three main types of micro-organisms that affect stored foods. They are mould, yeast and bacteria.

**Mould:** Easy to identify due to its characteristic fuzz. Moulds cannot grow in vacuum packaging because of the low oxygen environment. Therefore, vacuum packaging eliminates mould.

## Storage

**Yeast:** Yeast is the fermentation of foods. It can be identified by smell or taste. Yeast requires sugar and a moderate temperature to grow and it can grow with or without air. Refrigeration will slow the growth of yeast and freezing stops it completely.

**Bacteria:** Bacteria can grow with or without air. Bacteria results in discoloration, soft or slimy texture and an unpleasant smell. The best way to combat bacteria is to both vacuum pack and freeze foods.

Storing foods at low temperatures is critical for preserving foods safely. Growth of micro-organisms is reduced at temperatures below 4° C. Storing foods at -17°C will not kill micro-organisms but it will stop them from growing. For the best results freeze perishable foods that have been vacuum sealed.

### THAWING AND HEATING VACUUM PACKAGED FOODS

Always thaw frozen foods in the refrigerator or microwave. Do not leave foods to thaw at room temperature. When microwaving a vacuum packed food cut a corner of the bag and place on a microwave safe tray.

You can reheat foods in a vacuum sealed bag by placing in water at a low simmer.

## Hints & Tips

### Vacuum Packaging Meat & Fish

For the best results when vacuum packaging meats and fish, pre-freeze for 1-2 hours before vacuum packaging in bag. This helps meats to retain their shape and prevents any liquids from overflowing into vacuum sealer.

### Vacuum Packaging Cheese

To keep cheese fresh you can vacuum pack after each use. Make the bag extra long when sealing for the first time. Cut sealed edge when you're ready to use cheese. To re-package simply place the cheese back in to the bag and re-vacuum seal.

### Vacuum Packaging Vegetables

Vegetables need to be blanched before vacuum packaging. This stops enzymes from affecting the flavour, colour and texture of the vegetable. To blanch vegetables, place in boiling water for approximately 1 minute, then place the vegetable into iced cold water to stop the cooking process. Then dry thoroughly on paper towel before vacuum packaging. There should be no excess water in the bag.

#### NOTE:



Cruciferous vegetables such as broccoli, brussels sprouts, cabbage and cauliflower naturally emit gases during storage. Therefore, after blanching and vacuum packaging they must be stored in freezer only. Mushrooms and garlic should not be vacuum packed.

### Vacuum Packaging Fruits

Fruits can be vacuum sealed whole or sliced. For longer lasting storage place fruits in freezer.

## Hints & Tips

### Vacuum Packaging Coffee or Powdery Foods

To prevent food particles from being drawn into vacuum pump place a coffee filter or piece of paper towel at the top of bag before vacuum packaging. You can also place the food in its original bag inside a vacuum sealer bag.

### Vacuum Packaging Liquids

Before vacuum packaging liquids such as stock, pre-freeze in a ice cube tray until frozen. Place frozen cubes into vacuum sealer bag. When ready to use place frozen cube straight in to dish being prepared.

### Re-sealing Chip Packets

You can utilise the seal strip to re-seal packaging that has already undergone a commercial quality seal. This allows half consumed packets of chips, crackers and cereals to be resealed by placing on sealing strip. When resealing, ensure that the bag does not reach into the vacuum chamber, as it will crush delicate items. Use this method to reseal suitable packets only.

### TIPS FOR VACUUM PACKAGING NON-FOOD ITEMS

The Luvele Supreme PLUS Vacuum Sealer can also be used to protect non-food items from corrosion, oxidation and moisture. The same process can be used to vacuum seal non-food items as food items.

### Vacuum Packaging Silverware & Cutlery

When vacuum packaging silverware and cutlery make sure all sharp edges are covered with a cushioning material such as paper towel to avoid puncturing bag.

## Hints & Tips

### Vacuum Packaging First Aid Kits

Vacuum packaging first aid kits to store in your home, boat or car is a great way to keep items dry and free from dirt and mould. Also consider vacuum sealing flares, batteries, flashlight, candles and matches.

### Vacuum Packaging for Outdoor Activities

When camping vacuum packing your clothes can save space in your bag and keep dry at the same time. Also, vacuum seal your maps, matches and snacks.

### Vacuum Packaging Paint Brushes

When painting around the home you can vacuum package your wet paint brushes between coats rather than washing. This is particularly useful for oil based paints that require mineral turpentine to clean.

### Vacuum Packaging Ice

You can vacuum package ice to use as an icepack for picnics and other outdoor activities. When the ice melts you then have fresh drinking water or refreeze to use again as an icepack.

Scan the QR code to find more hints and tips to get the most out of vacuum sealing:



## Troubleshoot

### Nothing happens when I try to vacuum seal a bag

- Check power cord to see if it is firmly plugged into electrical outlet.
- Examine power cord for any damage.
- See if electrical outlet is functioning by plugging in another appliance.
- Make sure the bag is placed correctly inside vacuum chamber and beneath the air intake.
- Make sure there is 5cm of flat bag between the top of the item in the vacuum bag and the dual seal strip. The bag needs to be completely flat on the dual seal strip.

### Air is not removed from the bag completely

- To seal correctly, the open end of the bag should be resting entirely inside the vacuum chamber area.
- Check the dual seal strip and the foam gaskets are free of any food residue.
- Make sure both the upper and lower foam gaskets are flat in their grooves and not compressed or damaged in anyway. You can try flipping the foam gaskets over if needed. Wipe clean and smooth them back into place if needed.
- Vacuum bag may have a leak. To test, seal the bag with some air in it, submerge in water, and apply pressure. Bubbles indicate a leak. Reseal or use another bag.
- Use only the specified vacuum bag with vacuum channels provided by Luvele.
- Leaks along the seal can be caused by wrinkles, debris crumbs, grease or liquids. Reopen bag, wipe the top inside of the bag and smooth it out along the sealing strip before resealing.
- There is a vacuum pressure sensor built in this machine. The machine will not turn to seal automatically if the vacuum pressure inside the bag is not able to reach the predetermined vacuum pressure. Check dual seal strip and the foam gaskets for debris and correct position. Wipe clean and smooth them back into place, and try again.

## Troubleshoot

### The bag melts

- Should the dual seal strip overheat and melt the bag, it may be necessary to lift the lid and allow seal strip to cool for a few minutes.

### Air has re-entered into the bag after being sealed

- Leaks along the seal can be caused by wrinkles, debris, crumbs, grease or liquids. Reopen bag, wipe the top inside of the bag and smooth it out along the sealing strip before resealing.
- The release of natural gases or fermentation from foods such as fresh fruits and vegetables may occur. Most vegetables require blanching prior to vacuum packaging.
- Open bag if you think food has begun to spoil, and discard food. Lack of refrigerator or fluctuating temperatures in the refrigerator can cause food to spoil. If food is not spoiled then consume food immediately.
- Check the bag for a puncture or hole which may have released the vacuum. This can occur when vacuum sealing sharper/harder items. Do not vacuum package hard items with sharp points like bones or shell. Cushion sharp edges in the contents of the bag with paper towels.

## Cleaning

### Cleaning your Vacuum Sealer:

- > Always unplug the unit before cleaning.
- > Do not immerse in water or any other liquid.
- > Avoid using abrasive products or material to clean the unit, for they will scratch the surface.
- > Use a mild dish washing soap and a warm, damp cloth to wipe away food residue or around components.
- > Dry thoroughly before using again.

#### NOTE:



The foam gaskets around the vacuum chamber should be dried thoroughly before storing. If removal and re-assembling of foam gaskets is required, then be careful to position them correctly to ensure no vacuum leakage.

#### IMPORTANT:



Do not store your vacuum sealer with any food residue remaining on it, especially on the dual seal strip and foam gaskets. If food residue is left on these parts, it can affect the vacuum sealing function.

### Cleaning vacuum bags:

- > Wash bags in warm water with a mild dish washing soap
- > When washing bags in dishwasher, turn bags inside out and spread them over top rack of dishwasher, so entire surface is exposed to the wash.
- > Dry thoroughly before reusing.

## Cleaning

### IMPORTANT:



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

### Storing Your Vacuum Sealer:

- > Keep the unit in a flat and safe place, out of the reach of children.
- > Remember to make sure the 'Easy Lock Handle' is in the 'Store' position when storing, to protect the foam gaskets.

## Storage

FOODS	WHERE TO STORE	STORAGE LIFE WHEN VACUUM SEALED	NORMAL STORAGE LIFE
<b>Meat</b>			
Beef, Pork, Lamb	Freezer	2-3 years	6 months
Ground Meat	Freezer	1 year	4 months
Poultry	Freezer	2-3 years	6 months
Fish	Freezer	2 years	6 months
<b>Hard Cheeses</b>			
Cheddar, Swiss	Refrigerator	4-8 months	1-2 weeks
Parmesan	Refrigerator	4-8 months	1-2 weeks
<b>Vegetables (Most vegetables need to be blanched before vacuum sealing)</b>			
Asparagus	Freezer	2-3 years	8 months
Broccoli, Cauliflower	Freezer	2-3 years	8 months
Cabbage, Brussels Sprouts	Freezer	2-3 years	8 months
Corn (cob or kernel)	Freezer	2-3 years	8 months
Green Beans	Freezer	2-3 years	8 months
Lettuce, Spinach	Refrigerator	2 weeks	3-6 days
Snow Peas, Snap Peas	Freezer	2-3 years	8 months
<b>Fruits</b>			
Apricots, Plums	Freezer	1-3 years	6-12 months
Peaches, Nectarines	Freezer	1-3 years	6-12 months

## Storage

FOODS	WHERE TO STORE	STORAGE LIFE WHEN VACUUM SEALED	NORMAL STORAGE LIFE
<b>Softer Berries</b>			
Raspberries, Blackberries	Refrigerator	1 week	1-3 days
Strawberries	Refrigerator	1 week	1-3 days
<b>Harder Berries</b>			
Blueberries	Refrigerator	2 weeks	3-6 days
Cranberries	Refrigerator	2 weeks	3-6 days
<b>Baked Goods</b>			
Bagels, Bread, Pastries	Freezer	1-3 years	6-12 months
<b>Nuts</b>			
Almonds, Peanuts	Pantry	2 years	6 months
Sunflower Seeds	Pantry	2 years	6 months
<b>Coffee</b>			
Coffee Beans	Freezer	2-3 years	6 months
Coffee Beans	Pantry	1 year	3 months
Ground Coffee	Freezer	2 years	6 months
Ground Coffee	Pantry	5-6 months	
<b>Prepared Liquids</b>			
Sauces, Soups, Stews	Freezer	1-2 years	3-6 months

## Storage

FOODS	WHERE TO STORE	STORAGE LIFE WHEN VACUUM SEALED	NORMAL STORAGE LIFE
<b>Dry Foods</b>			
Beans, Grains	Pantry	1-2 years	6 months
Pasta, Rice	Pantry	1-2 years	6 months
<b>Powdery Foods</b>			
Dry Milk	Pantry	1-2 years	6 months
Dried Coconut	Pantry	1-2 years	6 months
Flour	Pantry	1-2 years	6 months
Sugar, Brown Sugar	Pantry	1-2 years	6 months
<b>Snack Foods</b>			
Chips	Pantry	3-6 weeks	1-2 weeks
Cookies, Crackers	Pantry	3-6 weeks	1-2 weeks



## Warranty

The Luvele Supreme PLUS is backed by our 1 Year Total Cover Warranty. Our warranty will cover any manufacturing fault with the product and will also cover damage caused during transit. Your warranty starts from the purchase date of your Luvele product. Please visit [www.luvele.com](http://www.luvele.com) to register your warranty. Further instructions can be found on your warranty card.

### Warranty Process

We want to make any warranty claim as simple as possible for you. All you need to do is contact us at [support@luvele.com](mailto:support@luvele.com) and provide us information about the problem you are having with your item. Firstly, we will suggest some troubleshooting ideas to establish whether or not the issue can be fixed without a return. Photos of the fault may be requested if and where appropriate, and if it will ensure a faster resolution.

Generally, if you have an issue with your item within 30 days of receiving it, we will email you a prepaid return label that can be printed out and used to send the item back with. We will then generally send you a brand new item. The new item will be shipped within 48 hours of receiving the faulty item back. A confirmation email will be sent when your faulty item is received back.

If you have an issue after the 30 day period we will consider repairing your item if suitable. If it cannot be repaired it will be replaced with a brand new item. Refunds will only be offered within the 30 day money back guarantee, if you choose this option over a new replacement. Outside of this 30 day period, your item will be repaired or replaced.

We are here to help, so please email us and the best solution to meet your needs will be offered. [support@luvele.com](mailto:support@luvele.com) | [www.luvele.com](http://www.luvele.com)

