



# INSTRUCTIONS MANUAL

TYL-SU809

# VACUUM SEALER

The most effective way to seal, store and cook



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## **IMPORTANT SAFETY INSTRUCTIONS**

When using electrical appliances, basic safety precautions should always be followed to reduce the risk of fire, electric shock, and/or injury to persons including the following:

1. Read all instructions before using this product.
2. To reduce the risk of burns, do not touch the sealing strip while using the appliance.
3. To protect against electric shock, do not place or immerse cord, plugs, or appliance in water or other liquid.
4. This appliance is not to be used by children or by persons with reduced physical, sensory or mental capabilities.
5. Close supervision is necessary when any appliance is used near children. Children should not play with the appliance.
6. Unplug from outlet when not in use, before putting on or taking off parts and before cleaning. Allow to cool before putting on or taking off parts, and before cleaning.
7. To disconnect, unplug power cord from outlet. Do not disconnect by pulling on cord.
8. Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions, or has been damaged in any manner.
9. If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.
10. The use of an accessory not recommended by the appliance manufacturer for use with this appliance may result in fire, electric shock or injury to persons.
11. Do not use in wet locations or leave outdoors.

12. Do not let cord hang over edge of table or counter, or touch hot surfaces.
13. Place cord where it cannot be tripped over, pulled on, cause user to become entangled with, especially by children, or cause the appliance to be overturned.
14. Do not place on or near wet surfaces, or heat sources such as a hot gas or electric burner, or heated oven. Always use appliance on a dry, stable, level surface.
15. Extreme caution must be used when sealing bags or moving an appliance containing hot liquids.
16. Use appliance only for its intended use.
17. Vacuum packaging is not a substitute for the heat process of canning. Perishables still need to be refrigerated or frozen.

**SAVE THESE INSTRUCTIONS  
FOR HOUSEHOLD USE ONLY**

## PARTS AND FEATURES



- A. Upper foam gasket
- B. Sealing strip
- C. Cutter bar/cutter
- D. Lid release buttons
- E. Removable drip tray/ vacuum chamber
- F. Rubber strip
- G. Lower foam gasket
- H. Accessory port

## Control Panel

1. **FOOD** setting button  
Select food type to optimize the seal – Dry (normal seal time) for foods without liquid; Moist (longer seal time) for juicy foods. Default setting is Dry.
2. **MODE** setting button  
Select mode to optimize vacuum – Gentle for delicate foods; Normal for bags, canisters and all accessories. Default setting is Normal.
3. **FUNCTION** knob
  - Vac Seal**
    - a. Select this function, then press Power button to extract air from package and seal food airtight.
    - b. Press again to cancel operation at any time.
  - Seal**
    - a. Select this function, then press Power button to create a seal when making bags from a vacuum roll. Sealing is done when the light indicator stops flashing and goes off.
    - b. Press again to cancel operation at any time.
  - Canister**
    - a. Select this function, then press to start continuous vacuuming using an external accessory such as canister or jar,
    - b. Press again to cancel operation at any time.

### **Pulse**

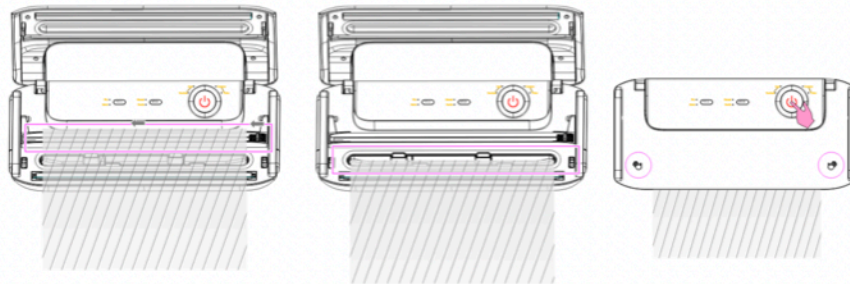
Select this function for more control over air extraction, or for vacuum-sealing more delicate items. Press power button repeatedly until desired vacuum-seal is achieved.

## **USING YOUR VACUUM SEALER**

### **Preparing bags for vacuum sealing**

Using vacuum roll:

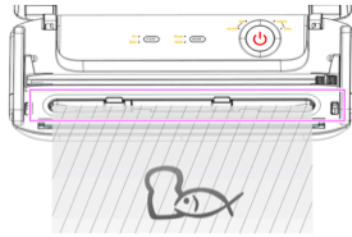
1. Lift cutter bar and place bag material beneath it.
2. Pull out enough bag material to hold item being vacuum-sealed, plus 3 inches (7.6 cm).
3. Lower cutter bar and slide bag cutter across the cutter bar.
4. Place bag over sealing strip, gently lower lid, select Seal function, then press Power button. Once red light goes off, lift bar and remove bag.



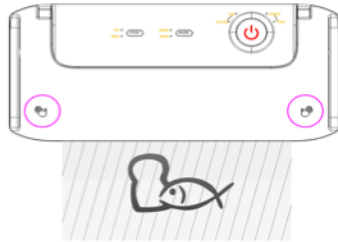


## How to Vacuum Seal using Vacuum Bags

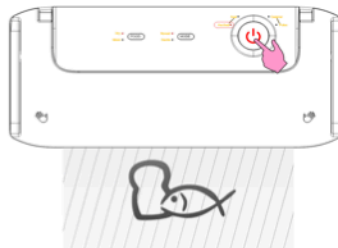
1. Place item(s) in bag, allowing at least 3 inches of space between bag contents and top of bag.
2. Open lid and place open end of bag into vacuum chamber.



3. Close lid by firmly pressing down on both sides until a click is heard.



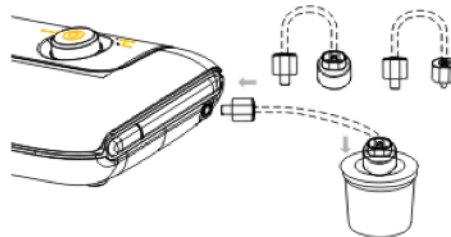
4. Plug the unit into a wall outlet. Vac Seal, Dry and Normal are the default settings. Press Power button to start operation. Alternatively, select desired functions manually.



5. After operation is done, press the Lid release buttons to open the lid.
6. Remove sealed bag and refrigerate or freeze, if needed.

### **How to Vacuum Seal using Canisters**

1. Place item(s) in canister, allowing at least 1 inch of space between canister contents and lid.
2. Insert one end of accessory hose into accessory port on appliance. Insert other end into port on canister.
3. With Canister function selected, press Power button until desired vacuum seal is reached. Press Power button again to stop operation.
4. Remove accessory hose from the appliance and from the canister.



## **How to Vacuum Seal using Resealable Bags**

1. Place item(s) in resealable bag, allowing at least 3 inches of space between bag contents and top of bag.
2. Insert one end of accessory hose into accessory port on appliance. Insert other end into resealable bag.
3. With Canister function selected, press Power button until desired vacuum seal is reached. Press Power button again to stop operation.
4. Remove accessory hose from the appliance and from the bag. Reseal bag immediately.

### **Helpful Hints:**

1. Do not overfill the bags. Leave enough length at the opening of the bag so that it can be placed in the vacuum chamber easily.
2. Ensure that the opening the bag is not wet. A wet bag may be difficult to seal tightly.
3. Vacuum sealing is NOT a substitute for refrigeration or freezing.
4. Any perishable food that require refrigeration must still be refrigerated or frozen after vacuum sealing.
5. Make the opening of plastic bags clean and flat with no folds; otherwise, it may cause difficulty in sealing.
6. To prevent wrinkles in the seal when vacuum-sealing bulky items, gently stretch bag flat while inserting bag into vacuum chamber and continue to hold bag until vacuum-sealing operation starts.
7. When you are vacuum-sealing items with sharp edges (e.g. dry spaghetti, silverware, etc.), protect bag from punctures by

wrapping item in soft cushioning material, such as a paper towel.  
You may want to use a canister instead of a bag.

8. When using accessories, remember to leave 2.5 cm (1 inch) of space at top of canister or container.
9. For best sealing results, it is recommended to allow the appliance to cool down for at least 40 seconds before using it again. Wipe any excess liquid or food residue in the vacuum chamber after each bag vacuum-sealed.
10. If you are unsure whether the bag has been sealed properly, seal it again 1cm above the initial seal.
11. When appliance is not in use, do not lock the lid onto the base to prevent the sealing gaskets from getting compressed.
12. For best results, use with Tylr bags, rolls, containers and accessories.

## **CLEANING AND MAINTENANCE**

- Remove power cord from electrical outlet. Do not immerse in liquid.
- Check gaskets and around drip tray to make sure they are free from food materials. Wipe off gasket with warm soapy cloth if needed. Upper and lower gaskets may be removed for cleaning. Clean with warm, soapy water.
- The removable drip tray makes cleanup easy when small amounts of liquids are inadvertently pulled into the vacuum chamber during vacuum process. Empty drip tray after each use. Wash in warm soapy water. Dry thoroughly before re-inserting into the appliance.
- When appliance is not in use, do not lock the lid onto the base to prevent the sealing gasket from getting compressed.

