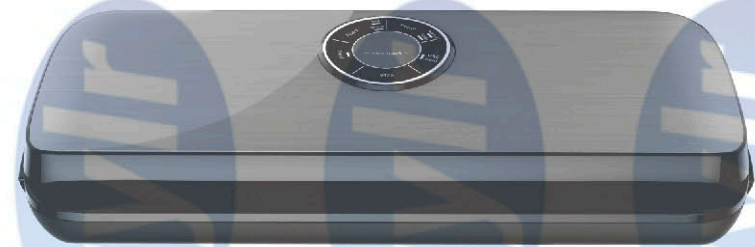




INSTRUCTIONS

VACUUM SEALER SYSTEM

MODEL NO : TYL-E5300MS



Thank you for purchasing this vacuum sealer system.

In order to make the best use of this appliance and use it safely, please read these introductions carefully before use and keep it for future reference.

VACUUM SEALER SYSTEM

KEEPS FOOD FRESH UP TO FIVE TIMES LONGER

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You are about to enjoy the freshness benefits of your new Tylr Vacuum Sealer System.

For years, the Vacuum Sealer System has helped millions of households keep food fresh longer in the refrigerator, freezer and pantry. The system is designed to remove air and extend freshness up to 5 times longer than conventional storage methods.

Keep your Tylr vacuum sealer handy, and you will soon discover its convenience and versatility.

Why do you need a vacuum sealer ?

Exposure to air can cause food to lose flavor and nutrition. It can also encourage the growth of bacteria and molds which will cause the food to spoil. The vacuum sealer system removes air and seals in flavor and freshness. With the vacuum sealer system, you can keep your food fresh for up to 5 times longer.

The Tylr Vacuum Sealer Advantage

Eliminate food waste and save money

With the vacuum sealer system, you can buy in bulk or when food is on sale and vacuum package your food in your desired portions size without wasting food.

Save time

Cook ahead for the week. Prepare meals and save them in vacuum bags.

Marinate in minutes

Vacuum sealing meats and fish allows you to get that great marinated flavor in minutes instead of hours.

Enjoy seasonal or specialty foods

Keep highly perishable or infrequently used items fresh longer.

Control portions for dieting

Vacuum package sensible portions and write calories and/or fat content on the bag.

Protect non-food items

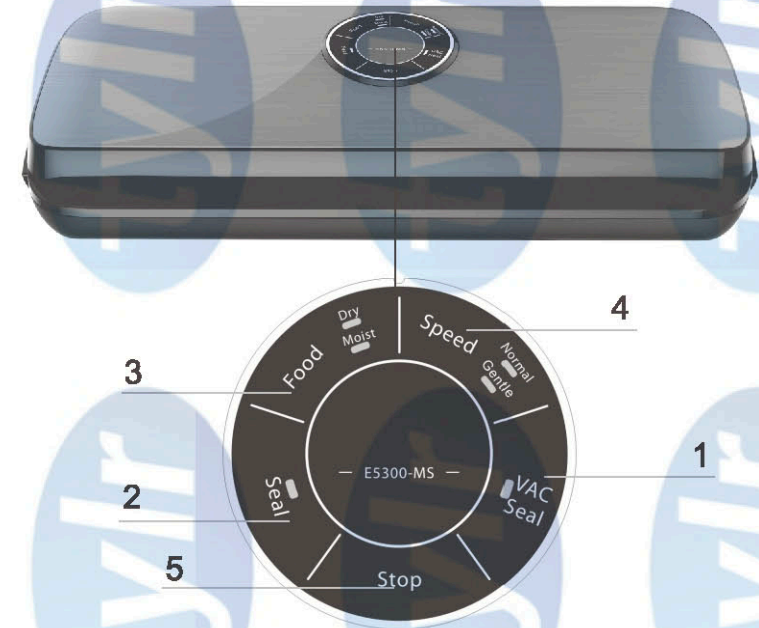
Keep camping and boating supplies dry and organized for outings. Protect polished silver from tarnishing by minimizing exposure to air.

SAFEGUARDS & TIPS

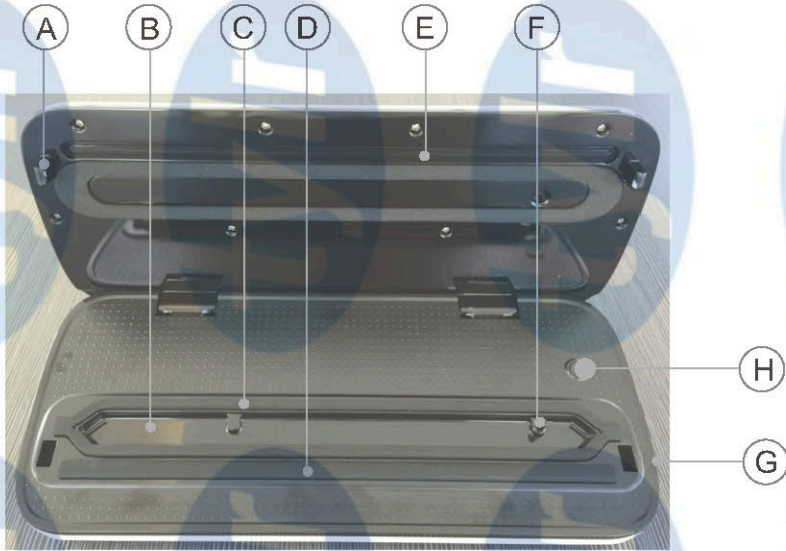
For your own safety, please read and follow these safety instructions carefully before using this vacuum sealer system:

1. Please check if the local power supply voltage matches the voltage indicated on this appliance before use.
2. Do not operate the appliance with a damaged power cord or plug. Do not operate the appliance if it malfunctions or is in any way damaged. If the cord or the appliance is damaged, it must be returned to an authorized service center.
3. To disconnect the power, unplug the power cord from the electrical outlet. Do not disconnect by pulling on the power cord.
4. Do not use an extension cord with the appliance.
5. When the appliance is not in use or needs to be cleaned, please unplug cord from the power outlet first.
6. Do not use the appliance on wet or hot surfaces, or near a power source.
7. Do not immerse any part of the appliance, power cord or plug in water or other liquid.
8. Use only accessories or attachments recommended by the manufacturer.
9. Use appliance only for its intended use.
10. Closely supervise children when using any electrical appliance. Do not allow appliance to be used as a toy.
11. Wait 40 seconds between seals to allow appliance to cool.

FEATURES AND FUNCTIONS



- 1-VAC Seal button: Press to vacuum packages and seal food airtight.
- 2-Seal button: Press to create a seal when making bags from vacuum bag rolls. Also, press to immediately stop the vacuum process and begin sealing the bag. This prevents crushing delicate items such as bread, cookies and pastries.
- 3-Food button: Choose from Dry and Moist settings according to food type to be vacuum sealed. Dry for most foods, Moist for juicier foods.
- 4-Mode button: Choose from Normal and Gentle settings. The default mode is Normal. Choose Normal for most foods, Gentle for delicate foods.
- 5-Stop button: Immediately halts the current function.



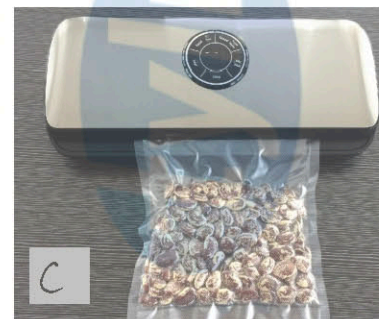
- (A) Locking Hook** Locks the lid to the base to help keep air out of the vacuum chamber.
- (B) Vacuum Chamber** Position the open end of the bag inside the chamber. For drawing air out of bag and catching any overflowing liquid.
- (C) Lower Sealing Gasket** Keeps air out by forming vacuum chamber with upper gasket around the vacuum chamber.
- (D) Rubber Sealing Strip** Place the bag to be sealed over this strip.
- (E) Sealing Element** Teflon-coated heating element heats up to seal bags
- (F) Vacuum Nozzle** Connects the vacuum chamber and pump. When using with vacuum canisters, connect the hose to this.
- (G) Lid Release Button** Press both lid release buttons to open the lid.
- (H) Canister Button:** Use in conjunction with vacuum canisters. Press this button to start vacuum sealing a canister accessory via a hose. (Canisters sold separately)

OPERATING INSTRUCTION



Position open end of bag in the vacuum chamber. Ensure the bag does not cover the vacuum nozzle.

Close lid firmly by pressing down firmly on both sides. A clicking sound indicates that the cover has been correctly locked into place. Press the VAC Seal or Seal button to seal the bag. An indicator light should illuminate during the sealing process and go out when the seal is complete



Press "Release Buttons" to open the cover and take out the sealed food.

HOW TO MAKE CUSTOM SIZED BAGS

- ◆ Using scissors, cut enough bag material from roll to hold item, plus 3 inches. Be sure to cut straight.
- ◆ Open appliance cover. Insert one end of bag material across Sealing Strip.
- ◆ Close cover by pressing firmly on both sides until a clicking sound is heard.
- ◆ Press Seal button. When Seal Indicator Light turns off, sealing is complete.
- ◆ Press “Release Buttons” to open the appliance cover, then take out the sealed bag.

HOW TO VACUUM SEAL WITH SEALER BAGS

- ◆ Place item(s) in bag, allowing at least 3 inches of space between bag contents and top of bag.
- ◆ Clean and straighten the opening of the bag, making sure there are no wrinkles on the opening.
- ◆ Open appliance lid and place open end of bag into Vacuum Chamber.
- ◆ Close cover by pressing firmly on both sides until a clicking sound is heard.
- ◆ Press VAC Seal button to begin vacuum and sealing process. Motor will continue to run until bag is fully vacuumed, then will automatically seal.
- ◆ When Seal Indicator Light turns off, press “Release Buttons” to open the appliance cover, then remove the sealed bag. Refrigerate or freeze bag if needed.

Note: Let appliance cool down for 30 seconds after each use.

HOW TO VACUUM SEAL WITH CANISTERS (Canister sold separately)

- 1** Place the items to be vacuumed sealed into the canister and leave at least 2.5cm of space between the food/items and the cover rim. Place the canister lid on the canister.
- 2** Open the vacuum sealer unit lid and place the larger end of the hose into the Vacuum Nozzle in the vacuum chamber area securely. Place the smaller end of the hose into the hose port on the canister lid.
- 3** Press the Canister button to start vacuuming. To ensure there is no air leaking between the cover and the canister, at the beginning of the vacuuming use your hand to push the dial down. The vacuuming will stop automatically when enough vacuum pressure is achieved.
- 4** Hold the canister lid down securely when you pull out the end of the hose. Then pull out the other end of the hose attached to Vacuum Nozzle.

OPENING THE CANISTER AFTER VACUUM SEALING

In order to open the canister, you need to release the air first by pressing down the button in the center of the canister lid.

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 melt and seal tightly.
3. Vacuum sealing is NOT a substitute for refrigeration or freezing.

Any perishable foods that require refrigeration must still be refrigerated .
or frozen after vacuum sealing
4. Make the opening of plastic bags clean and flat, no foreign objects or folds allowed, otherwise it will cause difficulty or leak during seal.
5. 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 pump starts.
6. When you are vacuum sealing items with sharp edges (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.
7. When using accessories, remember to leave 2.5cm(1-inch) of space at top of canister or container.
8. Pre-freeze fruits and blanch vegetables before vacuum sealing for the best results.
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 out any excess liquid or food residue in the vacuum chamber after each bag packaged.
10. If you are unsure whether the bag has sealed effectively, seal it again 1cm above the initial seal.
11. For best results, use with TyLr Bags, Rolls, Containers and Accessories.

VACUUM SEALERS Care and Cleaning

1. Always unplug the unit before cleaning.
2. Do not immerse the appliance in water or other liquid for cleaning.
3. Do not use abrasive cleaners to clean the unit.
4. Wipe the outside of the appliance with a damp cloth or sponge with mild soap if necessary.
5. To clean the vacuum chamber ,wipe away any food or liquid with a tissue paper.
6. Vacuum chamber may trap liquids that were drawn from the bag; use a mild dish washing soap and a warm, damp cloth to wipe away any left behind liquid from the vacuum chamber.
7. Dry thoroughly.

TROUBLESHOOTING

Nothing happens when Vacuum & Seal buttons are pressed.

1. Check if the power cord is correctly plugged into the electrical outlet.
2. Check if the power cord is damaged.
3. Check if electrical outlet is working by plugging in another appliance.
4. Press down firmly on both sides of the lid and make sure it is locked in place.
5. Make sure bag is placed correctly inside Vacuum Chamber.
6. Wait 30 minutes to allow appliance to cool off, and then try using again.

Air is not vacuumed from the bag.

1. Check that there are no gaps, folds, wrinkles or holes in the pre-sealed bags.
2. Check for loose, worn or cracked Upper and Lower sealing gaskets.
3. Foods with high liquid content may prevent the bag from sealing properly. Cut bag open and wipe top inside of bag and reseal.
4. Check to see if bag is properly inserted in to the Vacuum Chamber.
5. 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.

Air has seeped back into the vacuum bag.

1. Examine the seal. A wrinkle along the seal may cause air to re-enter the bag. To prevent wrinkles in the seal, gently stretch bag flat while inserting bag into Vacuum Chamber.
2. Sometimes moisture or food material (such as juices, grease, crumbs, powders, etc.) along seal prevents bag from sealing properly. Cut bag open, wipe top inside of bag and reseal.
3. Sharp food items may have punctured bag. Use a new bag if there is a hole. Cover sharp food items with a soft cushioning material, such as a paper towel, and reseal.
4. Fermentation or the release of natural gases from inside the foods may have occurred. When this happens, food may have begun to spoil and should be discarded.

THE BAG MELTS:

Sealing Strip may have become too hot. Always wait at least 30 seconds for appliance to cool down before you vacuum seal another item.

STORAGE GUIDE AND TECHNICAL DATA

STORAGE GUIDE

In the fridge (5±2° C)	No vacuum	Emiliya VPS
Red Meat	3-4 days	8-9 days
White Meat	2-3 days	6-8 days
Fish	1-3 days	4-5 days
Cooked Meat	3-5 days	10-15 days
Soft Cheese	5-7 days	20 days
Hard/Semi Hard Cheese	1-5 days	60 days
Fruits	5-7 days	14-20 days
Vegetables	1-3 days	7-10 days
Soup	2-3 days	8-10 days
Pasta/Rice leftover	2-3 days	6-8 days
Cream Desserts	2-3 days	8 days

Room Temperature (25 ± 2°C)	No vacuum	Emiliya VPS
Fresh Bread	1-2 days	8-10 days
Biscuits	4-6 months	12 months
Uncooked Pasta/Rice	5-6 months	12 months
Flour	4-6 months	12 months
Dry Fruits	3-4 months	12 months
Ground Coffee	2-3 months	12 months
Loose Tea	5-6 months	12 months
Milk Tea	1-2 months	12 months

In the Freezer (-18 ± 2° C)	No vacuum	Emiliya VPS
Meat	4-5 months	15-20 months
Fish	3-4 months	10-12 months
Vegetables	8-10 months	8-24 months

TECHNICAL DATA

Rated Voltage: 220V AC

Rated Frequency: 50~60Hz

Rated Power: 110W

Sealing Time: 6~10 Seconds

VAC/Sealing Time: 10~20 Seconds

Vacuum Power: -0.8 bar

Dimensions: Length: 360mm Width: 150mm Height: 76mm

N.W.: 1.40kg G.W.: 2.0kg