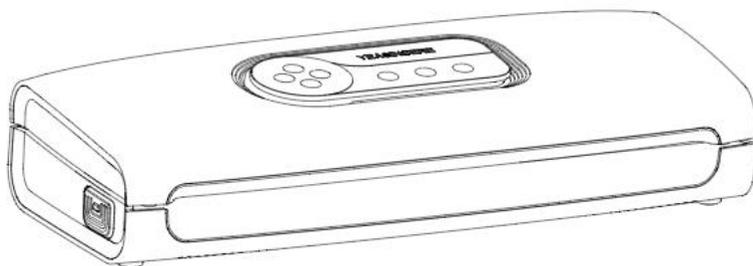


USER'S MANUAL



Vacuum Sealer DZ-300H



220-240V~ 50Hz



110-120V~ 60Hz

Power: 130W

Important Points for your Safety

Read and fully understand all instructions and warnings prior to using this machine.

Your safety is most important !

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.
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 any way damaged. If the cord or the machine is damaged, please return it to our after-sales department for proper service, replacement or repair.
10. Close supervision is required when this product is used near children.
11. The appliance is not for commercial use. If sealing more than 20 bags continuously, wait at least 25 minutes before resuming use of your appliance.
12. Keep the upper lid of the appliance unlocked when not in use.

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 counter-top or tabletop where it is capable of being tripped over, snagged, or pulled on unintentionally, especially by children.

Vacuum Sealing Guidelines

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 result 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.

Food Preparation Hints and Tips for Air-tight Vacuum Sealing

Cooking, Thawing and Reheating – Simmering in a vacuum bag helps food retain its flavor and it helps with the clean up as well. No dirty saucepans... When reheating foods in the microwave using your vacuum bags, always puncture open the bag to allow hot air to escape. You can also reheat foods in the vacuum bags by placing them in water at a low simmer below 170°F (75°C).

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

Preparation Hints for Meat and Fish :

Try pre-freezing meats and fish for 1-2 hours before vacuum packaging. This helps retain the juice and shape, and provides for a better seal.

If you can't, 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 :

Vacuum package cheese after each use. If you make your bag just a little longer than needed, you can re-seal the bag after each use.

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

Preparation Guidelines for Vegetables :

Blanching is a process that should be done before vacuum packaging vegetables. 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 broccoli ; give your carrots 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) naturally emit gases, during storage. Therefore, after blanching, it's best if they're stored in the freezer.

More on Vegetables :

Vegetables are a great candidate for portion control ; when storing vegetables, try pre-freezing them for 1 to 2 hours, then separate them into meal portions within your vacuum bags. After they have been vacuum packaged, return them to the freezer.

IMPORTANT : Due to the risk of anaerobic bacteria, fresh mushrooms, onions & garlic should never be vacuum packaged.

Preparation Hints for Powdery Foods :

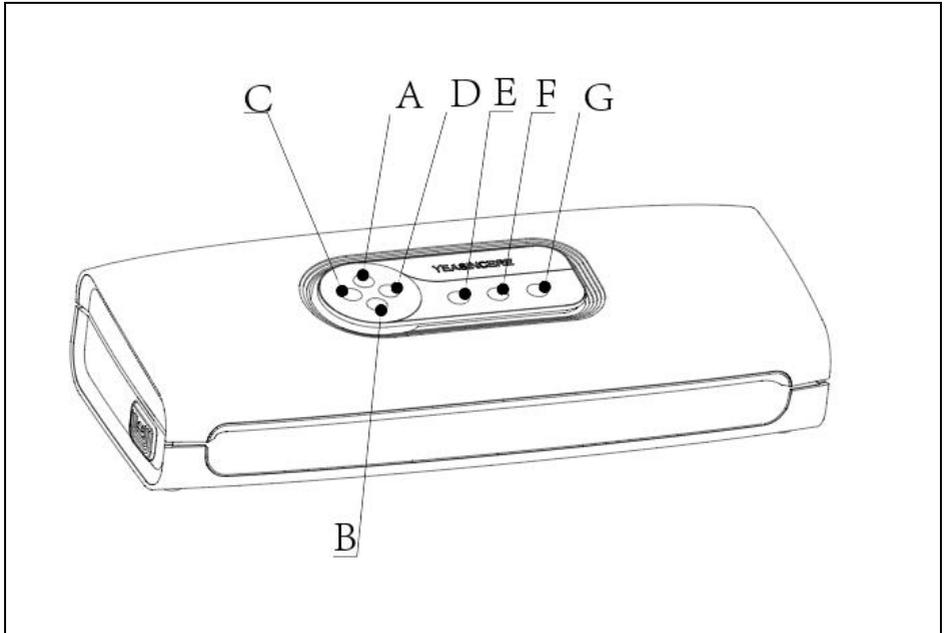
When vacuum packaging powdery items like flour, it's best to use their original packaging inside of the vacuum bags. The fine powder could get sucked into the machine and cause enough damage to shorten the life of the sealer.

Preparation Hints for Liquids :

Before you vacuum package liquid such as soup stock, pre-freeze in a casserole dish, loaf pan or ice cube tray until solid. Remove frozen liquid from pan and vacuum

package in the vacuum bags. You can then stack in the freezer. When you're ready to use, just cut corner of bag and place in either a microwave dish or drop into water at a low simmer, below 170°F (75°C).

Main Parts of your New Vacuum Sealer



A DRY

Touch this button to choose vacuumizing pattern for dry food.

B MOIST

Touch this button to choose vacuumizing pattern for moist food.

C FAST

Touch this button to choose the machine vacuumizing in fast speed.

D SLOW

Touch this button to choose the machine vacuumizing in slow speed.

E VACUUM SEAL

Touch this button to start vacuumizing, when the process is done, the machine will seal the bag automatically.

F PULSE

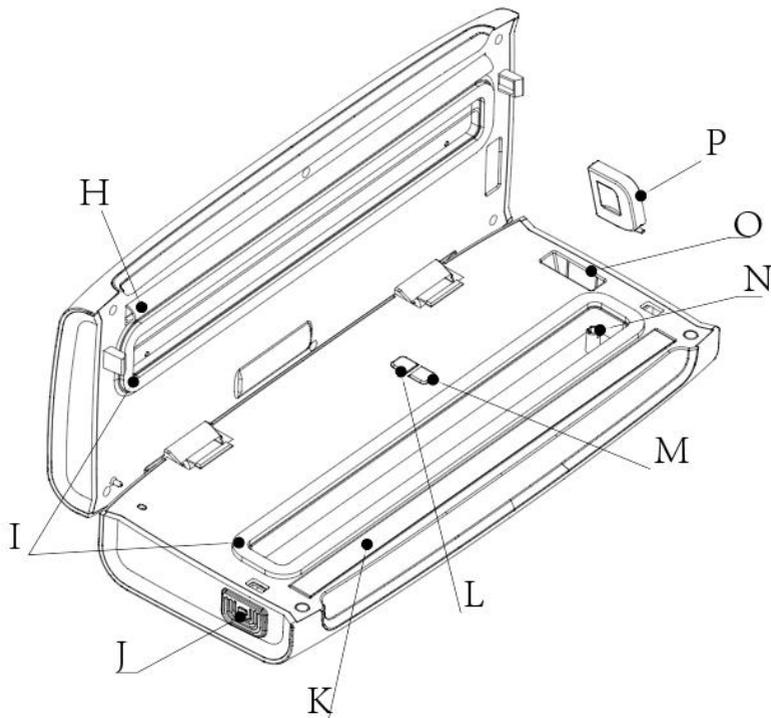
This button is used when extreme control of the vacuuming process is needed for delicate foods. Touch the button and the pump turns on, release the button and it shuts off.

G SEAL ONLY / CANCEL

Touch to create a seal when making bags from bag roll.

Touch twice immediately to stop the vacuum process and begin sealing the bag.

If you touch this button while the machine is working, it means to stop the on-going process.



H SILICON SEALING LINE

I SEALING FOAM RING

J RELEASE BUTTONS

Press left and right side buttons to open the lid. If to lock the lid, please press the lid down to secure it, the system is properly closed when you hear click sound on each side.

K HEATING BAR COVERED BY TEFLON TAPE

L CANISTER BUTTON

This function is used when the machine is connected to a vacuum canister.

M MARINATE BUTTON

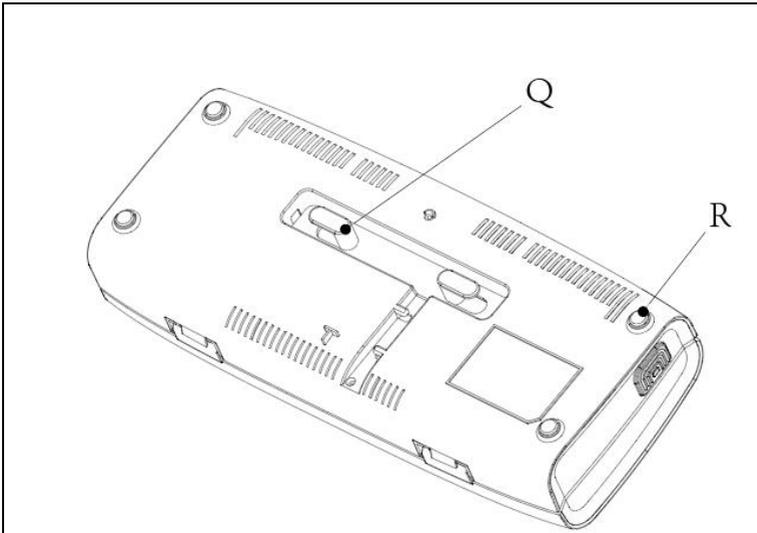
This function is used when user wants to marinate food packed in a vacuum canister.

N ACCESSORY PORT

Allows vacuum packaging with Canisters and Accessories.

O CUTTER GROOVE

P DETACHABLE BAG CUTTER



Q CORD STORAGE

R RUBBER FEET

How to Make Custom Sized Bags

REMARK: When the sealer is used for the first time, the double sealing line may not be well done. It is recommended to wait 15 seconds for the machine to warm up before starting the first vacuum packing.

This vacuum sealer is equipped with small bag cutter compatible with various vacuum sealing bags.

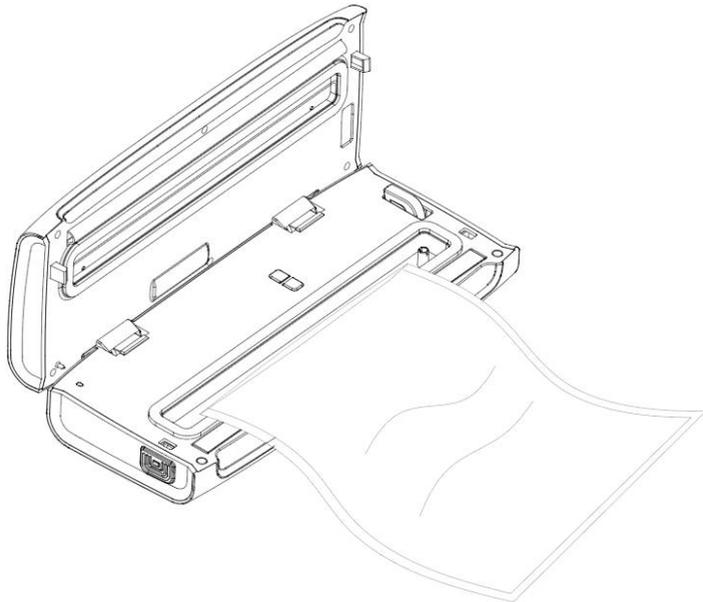
Use the removable cutter on the sealer to cut desired bag length from bag roll. Make sure to cut in a straight line. Plug in power cord.

1. Open lid. Place one end of cut bag onto sealing strip, don't worry if you accidentally place any material onto the gasket area.
2. Close lid by pressing down on both sides until two "click" sound heard.
3. Now that lid has been locked, press the "SEAL" button to create a custom sized bag. The indicator light illuminates during the sealing process.
4. Once completed the indicator light of seal button will turn off; press the release buttons on both sides of the machine, it is now safe to take out the newly created bag.
5. The custom sized bag is now ready for vacuum sealing.

CAUTION : Make sure you give the appliance time to cool down. Wait at least 20 seconds between seals. Under very heavy usage, appliance will shut off automatically to prevent overheating. If it does, wait 25 minutes to allow appliance to cool off.

How to Vacuum Seal with the Vacuum Bags

1. Place the item(s) to be sealed into the pre-cut or custom sized bag. Leave at least 2 inches between the contents and the top of the bag to allow for bag contraction.
2. Open lid and place the open end of the bag down into the vacuum chamber.



3. Close lid by pressing down on both sides until two "click" sound heard.
4. Choose fast or slow speed, dry or moist food.

NOTE : When vacuumizing moist food, please choose *low speed and moist food pattern*.

5. To begin the vacuum process, press the "VACUUM SEAL" button. The unit will continue to vacuum and then seal once air has been removed.
6. Once the indicator light has turned off, press the release buttons on both sides of the machine to release the bag.

How to Use the Pulse Vacuum Button: (PULSE VAC)

Since the pressure under the normal vacuum function is set to be high, sometimes it is easy to destroy some delicate items by high pressure in the vacuum bags. In this case, you can use the "PULSE" vacuum function to control the vacuum time and pressure, and prevent crushing delicate items. When packing some juicy foods, you can also use this function and prevent liquid being sucked out.

1. Place the item(s) to be sealed into the pre-cut or custom sized bag. Leave at least 2 inches between the contents and the top of the bag to allow for bag contraction.
2. Open lid and place the open end of the bag down into the vacuum chamber.
3. Close lid by pressing down on both sides.
4. Press the "PULSE" button continually, till it reaches the pressure that you want. You can watch the vacuum bag to decide the pressure. During this process, you can stop vacuum by stop pressing this button; and press it again to vacuum again.
5. When the pressure reaches what it needs, press "SEAL ONLY" button to start sealing.
6. Once the indicator light has turned off, press the release buttons on both sides of the machine to release the bag.

How to Vacuum Canisters

NOTE : Canister and hose are not included.

1. Connect the vacuum sealer to the mains and open the lid of machine.
2. Introduce the product you wish to vacuum pack in the canister. Place the lid on top of the canister and close it using the side fasteners. Select the "Vacuum" position of the canister valve.
3. Connect the vacuum sealer and the canister via the vacuum hose. You must connect one of the ends to the canister valve and the other end to the accessory port of the machine.
4. To start the vacuum process, press the "Canister" button.
5. This model of vacuum sealer is designed to operate in automatic mode. The machine is equipped with a vacuum measurement sensor, which stops the vacuum process once the vacuum level is reached within the canister. To cancel the vacuum process, press the "Canister" button again.
6. Once the vacuum process is complete, the machine stops automatically. Select the "CLOSE" position of the canister valve and disconnect the vacuum hose.

How To Marinate Foods

In the marinate mode, the machine can run two cycles of vacuuming and releasing air to the canister, allowing foods to get optimum pickle infusion in the least amount of time. Vacuum canister is a perfect partner to marinating foods. The reason that foods can be marinated in such a short time is that, it opens the micro-holes of the foods, allowing pickle infusion very quickly.

Important tips: when using canister for marinating, there should be a knob on the canister lid. Make sure the canister lid is in **“Open”** status but NOT **“Vacuum”** status when it is in the marinate process.

1. Put items in the canister. Make sure there is no powder or food debris on the canister lid gasket. Allow some space after the items are put into the canister.
2. Place the lid on top of the canister and close it using the side fasteners.
3. Turn the knob on the canister lid to **“Open”** position.
4. Connect the vacuum hose to the port on machine and the port on the canister lid.
5. To start the marinate process, press the **“Marinate”** button.
6. When the vacuum sealer reaches the vacuum pressure, the machine will stop vacuumizing automatically and then release air into the canister, this working cycle repeats continually for 30 minutes and then stops automatically.
7. The machine vacuums the canister again. The above mentioned cycle will be run two times.
8. Press **“Marinate”** button again to stop the machine's all working processes and turn off the sealer.

Care & Cleaning

1. 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 surface with a soft, damp cloth and soap.
5. To clean the inside of the unit, wipe away any food or liquid with a paper towel.
6. Dry all parts thoroughly before you plug in and operate the unit again.

7. 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. Dry thoroughly.
8. Keep the upper lid of the appliance unlocked when not in use.

Trouble Shooting

Nothing happens when I press the "VACUUM" button:

- Make sure the power cord is correctly plugged into the electrical outlet.
- Make sure the power cord is not damaged in any way.
- Make sure the electrical outlet is operative by plugging in another appliance. If it's not, please check the circuit breakers or fuses in your home.
- Make sure you have turned on the power switch on the back of the machine.
- Make sure the bag is positioned correctly down in the vacuum chamber.
- Press down on both sides of the lid and make sure it is locked in place.
- Wait 25 minutes to allow appliance to cool off, and 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 bags.
- Check for loose, worn or cracked Upper and Lower sealing gaskets.
- Foods with high liquid contents may prevent the bag from sealing properly. Cut bag open and wipe top inside of bag and reseal.
- Check to see if bag is properly inserted into the vacuum chamber.
- 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 lid in the upright position for 25 minutes before using.

Air has seeped back into the vacuumed bag:

- Check the seal of the bag. There may be a hole or wrinkle that is allowing air to reenter the bag. Carefully cut the bag open and re-seal 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 re-seal 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 of 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 of 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.

Remark



In the course of product improvement, we reserve the right to make technical and optical modifications to the appliance.

Notes for disposal

Dispose of the appliance and packaging must be effected in accordance with the corresponding local regulations and requirements for electrical appliances and packaging. Please contact your local disposal company.



Appliances marked with this symbol must not be disposed of along with household refuse ! You are legally bound to dispose of old appliances separately from household waste. Information about collection points where old appliances can be disposed of free of charge is available from your local authorities.

Service Instructions

1. Do NOT attempt to repair or adjust any electrical or mechanical functions on this unit.
2. If you have any questions or comments regarding the unit's operation or believe any repair is necessary, please contact our after-sales department.