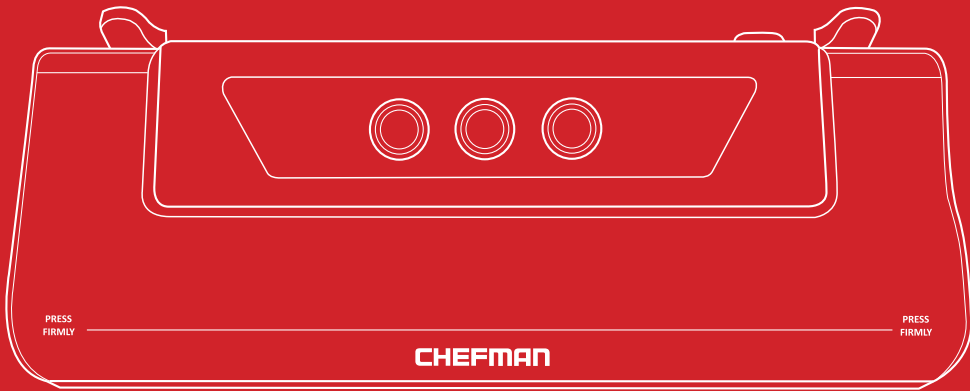


MODEL

RJ45 SERIES



		<b>VACUUM SEALER</b>		CUSTOMER SERVICE	
				<a href="mailto:customerservice@chefman.com">customerservice@chefman.com</a>	
		888.315.6553	1 YEAR LIMITED WARRANTY		



VISIT **CLUBCHEFMAN.COM** FOR RECIPES, VIDEO TUTORIALS  
AND TIPS TAILOR-MADE FOR YOUR CHEFMAN PRODUCT.



**READ ALL INSTRUCTIONS BEFORE USE**

For your safety and continued enjoyment of this product, always read the instruction manual before using.

# Contents

- 1 Introduction
- 2 Safety Instructions
- 4 Features
- 5 Operating Instructions
- 8 Cleaning and Maintenance
- 9 Food Storage Guidelines
- 10 Troubleshooting
- 11 Terms and Conditions
- 12 Warranty Card

# Introduction

## Congratulations!

You have made an excellent choice with the purchase of this quality Chefman® product. By doing so you now have the assurance and peace of mind which comes from purchasing a product that has been manufactured to the highest standards of performance and safety, supported by the high quality standards of Chefman®.

We want you to be completely satisfied with your purchase, so this Chefman® product is backed by a comprehensive manufacturer's 1-year warranty and an outstanding after sales service through our dedicated Helpline.

We hope you will enjoy using your purchase for many years to come.

If you require technical support or in the unlikely event that your purchase is faulty please telephone our Helpline for immediate assistance. Faulty product claims made within the 1-year warranty period will be repaired or replaced free of charge provided that you have satisfactory proof of purchase (keep your receipt). This guarantee is in addition to your statutory rights. Your statutory rights are not affected. This limited warranty does not apply in cases of damage caused by accident, improper use, abuse and force majeure.

This warranty gives you specific legal rights. You may have other legal rights that vary depending on where you live. Some states or provinces do not allow limitations on implied warranties or special, incidental, or consequential damages, so the foregoing limitations may not apply to you.

This limited warranty will be invalidated if the appliance is tampered with in any way whatsoever. In case of questions or technical problems please call the following toll-free help line number: 888-315-6553, Monday - Friday 9am to 5pm EST.

If the appliance has to be returned to us, it must be packed correctly as we cannot accept any responsibility for damage caused in transit. We recommend you use a traceable, insured delivery service.

# SAFETY INSTRUCTIONS

## IMPORTANT SAFEGUARDS

This appliance is for HOUSEHOLD USE ONLY.

**WARNING:** When using electrical appliances especially when children are present, 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 use.
2. Do not touch hot surfaces.
3. Do not use outdoors or in a damp area.
4. Do not let the cord hang over the edge of tables or counters, or touch hot surfaces.
5. Do not place on or near a hot gas or electric burner, or in a heated oven.
6. Never pull or yank on the cord of the appliance
7. To insert plug, grasp it firmly and guide it into the outlet.
8. To disconnect the appliance, firmly pull the plug from the outlet.
9. Do not use this appliance for anything other than its intended use.
10. To protect against fire, electrical shock, and injury, do not immerse cord, plugs, or the appliance in water or other liquids.
11. Close supervision is necessary when any appliance is used by or near children.
12. Unplug from the outlet when not in use and before cleaning. Allow to cool before moving or cleaning the appliance.
13. Do not operate the appliance with a damaged cord or plug, or after the appliance malfunctions or has been dropped or damaged. Call our toll-free customer assistance number for information on examination, repair, or adjustment of the appliance.
14. The use of accessory attachments not recommended by the appliance manufacturer may result in fire, electric shock, or injuries to persons.

## SAVE THESE INSTRUCTIONS

**This appliance is for HOUSEHOLD USE ONLY.**

# SAFETY INSTRUCTIONS

## SHORT CORD INSTRUCTIONS

- a. This unit includes a short power-supply cord in order to reduce risks resulting from becoming entangled in or tripped over a longer cord.
- b. Longer extension cords are available and may be used if care is exercised in their use.
- c. If extension cord is used:
  1. The marked electrical rating of the extension cord should be at least as great as the electrical rating of the appliance;
  2. If the appliance is of the grounded type the extension cord should be a grounding type 3-wire cord; and
  3. The longer cord should be arranged that it will not drape over the counter top or tabletop where it can be pulled on by children or tripped over.

## LINE CORD SAFETY TIPS

1. Never pull or yank on cord or the appliance.
2. To insert plug, grasp it firmly and guide it into outlet.
3. To disconnect appliance, grasp plug and remove it from outlet.
4. Before each use, inspect the line cord for cuts and/or abrasion marks. If any are found, this indicates that the appliance should be serviced and the line cord replaced. Please call Customer Service.
5. Never wrap the cord tightly around the appliance, as this could place undue stress on the cord where it enters the appliance and cause it to fray and break.

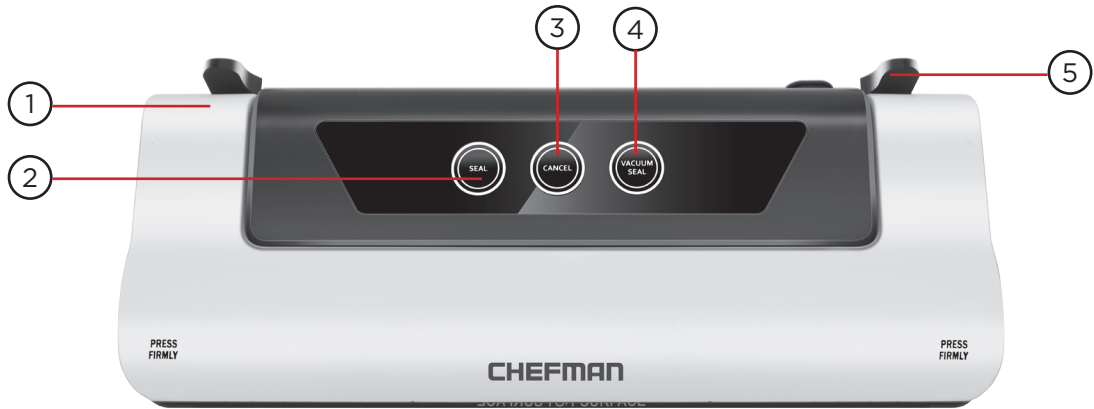
DO NOT OPERATE APPLIANCE IF THE LINE CORD SHOWS ANY DAMAGE OR IF APPLIANCE WORKS INTERMITTENTLY OR STOPS WORKING ENTIRELY.

CAUTION: To ensure continued protection against risk of electric shock, connect to properly grounded outlets only.

IMPORTANT: During the first few minutes of initial use, you may notice smoke and/or a slight odor. This is normal and should quickly disappear. It will not recur after appliance has been used a few more times.

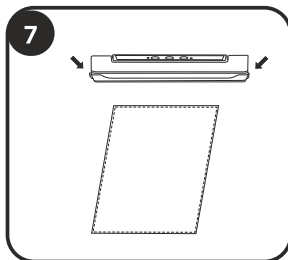
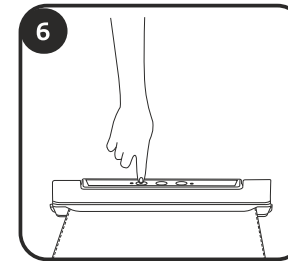
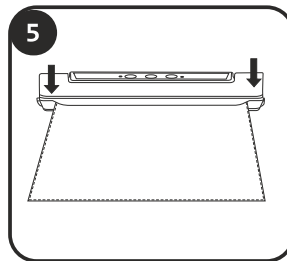
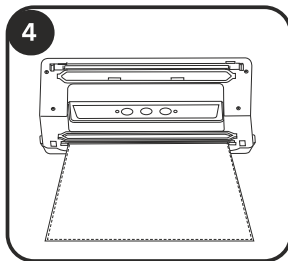
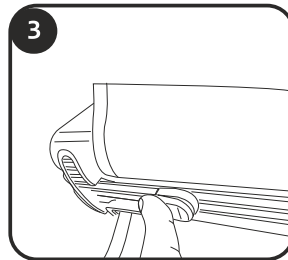
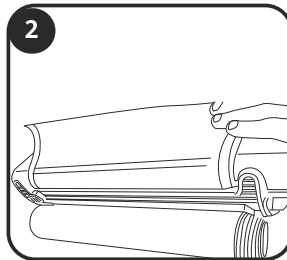
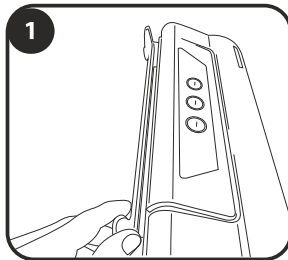
This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.

## Features



1. Cover
2. Seal Button
3. Cancel Button
4. Vacuum Seal Button
5. Plastic Bag Frame
6. Left Arm Lock
7. Packer Arm
8. Right Arm Lock
9. Sealing Strip
10. Heat Tape

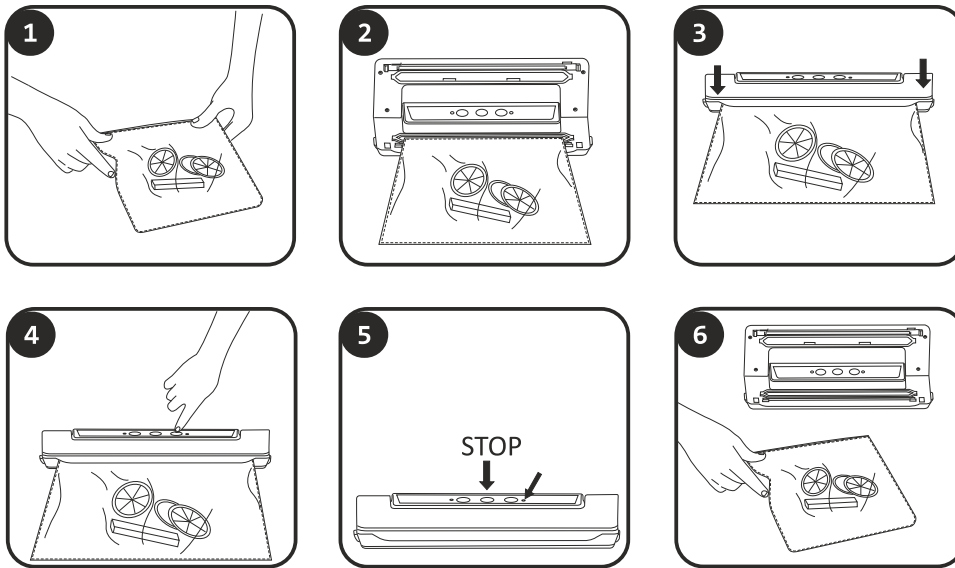
## Operating Instructions



### How to Prepare a Bag

1. Open the cutter in the back of the unit.
2. Feed the roll of plastic from the bottom.
3. Use the cutter to cut the bag.
4. Put one end of the bag on top of the sealing element, but do not put over the vacuum chamber.
5. Close the cover and press tightly until you hear it click in place on both sides .
6. Press the seal button, red light will come on and the automatic sealing will begin.
7. Press the left and right side of the cover buttons to open the cover. Take the bag out of the machine. The bag is now ready for the vacuum sealing process.

# Operating Instructions



## How to Vacuum Seal Your Food

1. Place food in the bag. Make sure you do not overfill the bag to avoid juices and food spilling onto the appliance.
2. Place the open end of the bag in the groove, making sure you do not go past the groove, as this is where the vacuum sealing occurs.
3. Very firmly press down on the top until it clicks into place on both sides.
4. Press the Vacuum Seal button  
**IMPORTANT:** If the sealer seems to be taking too long to seal (over 30 seconds), you may have placed the bag past the groove. Press the Cancel button, and pull the bag back a little so that the edge is directly over and inside of the groove.
5. Wait for the blue light to shut off indicating that the sealing is complete
6. Press on the side buttons to release the locks on the lid.

After vacuum sealing your food, firmly press the lid closed making sure both sides lock in place and unplug your vacuum sealer.

# Tips and Tricks

## **TRACKING YOUR FOODS' FRESHNESS**

Use a marker to write the date that the food is sealed. This will help you keep track of how old your food is so that you can dispose of it if the food is not eaten within the recommended time. Sealing your food will extend how long it stays fresh, but it cannot stop the deterioration of the food.

## **STORING YOUR VACUUM BAGS**

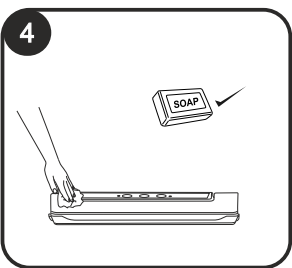
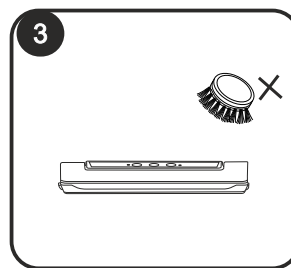
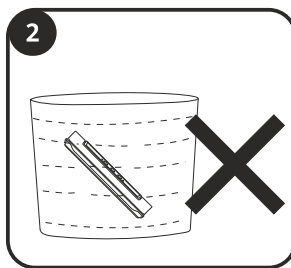
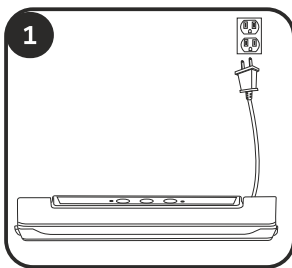
Make sure to store your bags somewhere dry. Bags must remain fresh in order to properly seal the food.

## **STORING YOUR FOOD**

The best way to preserve food is to keep it at a lower temperature. Make sure to store your food at or below 40°F (4°C). You can also freeze your vacuum sealed bags for longer-term storage.

Vacuum sealing your food does not replace either of these methods of preserving food. If ordinarily you would store food in a refrigerator or freezer in a container, you will need to use them for your sealed food as well.

## Cleaning & Maintenance



### Cleaning Your Vacuum Sealer

1. Always unplug the unit before cleaning.
2. Do not immerse in water or any other liquid.
3. Avoid using abrasive products or materials to clean the unit. It will scratch the surface.
4. Use a mild dish washing soap and a warm, damp cloth to wipe away food residue on appliance or around components. Dry thoroughly before using again. Do not soak the unit.

**Note:** The foam gaskets around the vacuum chambers should be dried thoroughly before re-assembling. When re-assembling, it is important to assemble components back to original position to ensure proper operation.

### Cleaning The 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 water. Dry thoroughly before reusing.

**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 safe place, and out of the reach of children.
- Keep the lid of the appliance unlocked when not in use to avoid distorting the foam gaskets. Damage or distortion causes leakage.

## Food Storage Guidelines

CLASSIFICATION	FOOD ITEMS	TEMP.	NORMAL STORAGE	VACUUM STORAGE
REFRIGERATED	Fresh Raw Meat	5±3°C	2-3 days	8-9 days
	Fresh Fish/Sea Food	5±3°C	1-3 days	4-5 days
	Cooked Meat	5±3°C	4-6 days	10-14 days
	Vegetables	5±3°C	3-5 days	7-10 days
	Fruit	5±3°C	5-7 days	14-20 days
	Eggs	5±3°C	10-15 days	30-50 days
FROZEN	Meat	-16~ - 20°C	3-5 months	>1 year
	Fish	-16~ - 20°C	3-5 months	>1 year
	Sea Food	-16~ - 20°C	3-5 months	>1 year
ROOM TEMPERATURE	Bread	25±2°C	1-2 days	8-10 days
	Biscuit	25±2°C	4-6 months	>1 year
	Rice/Flour	25±2°C	3-5 months	>1 year
	Peanut/Legume	25±2°C	3-6 months	>1 year
	Medical Material	25±2°C	3-6 months	>1 year
	Tea	25±2°C	5-6 months	>1 year

# Troubleshooting

PROBLEM	POSSIBLE CAUSE	SOLUTION
Vacuuming but not sealing automatically	Lower gasket is deformed	Replace it and try again
	Edge of bag is covering the suction hole	Place the bag in the correct position
	Bag is over filled and may be preventing the cover from locking	Take out some food and clean the bag edges, try again
	The bag is broken or leaking	Use a new bag. Place the edge of the bag into the vacuum chamber
	The bag is not placed correctly in the vacuum chamber	Place the edge of the bag into the vacuum chamber
Sealing but not vacuuming	The bag is covering the suction hole	Place the bags in the correct position
	The edge of the bag has dirt, dust or crumbs	Clean the edge of the bag and try again
	Edge of bag has wrinkles	Smooth the bag and try again
	Contents have sharp edges	Wrap in food freezer paper before putting into vacuum bag
Bag is inflating/expanding after sealing	The food is highly corrosive	Freeze or refrigerate after vacuuming to prolong its shelf life
	The food packed is fresh vegetables, fruit or seeds	They are not suited to storage at room temperature. They have photosynthesis and respiration. Keep refrigerated

# Terms & Conditions

## Limited Warranty

CHEFMAN® LLC warrants, subject to the conditions stated below, that from the date of purchase, this product will be free from mechanical defects for a period of ONE (1) year. CHEFMAN® LLC, at its option, will repair or replace this product found to be defective during the warranty period. Should this product become defective by reason of improper workmanship or material defect during the specified warranty period, CHEFMAN® LLC will repair or replace the same effecting all necessary parts replacements for a period of one year from the date of purchase. If product is no longer available we will replace it with a product of equal value. Transportation charges on parts, or products in whole, submitted for repair or replacement, under this warranty, must be borne by the purchaser. This warranty is void if the product is used for other than single-family household use or subjected to any voltage and waveform other than as specified on the rating label (e.g., 120V - 60 Hz).

This warranty is available to consumers only. You are a consumer if you own a CHEFMAN® product that was purchased at retail for personal, family or household use. Except as otherwise required under applicable law, this warranty is not available to retailers or other commercial purchasers or owners.

**CONDITIONS:** This warranty is valid for the original USA and Canada retail purchaser from the date of initial retail purchase and is not transferable. Keep the original sales receipt. Proof of purchase is required to obtain warranty service or replacement. Dealers, service centers, or retail stores do not have the right to alter, modify or in any way, change the terms and conditions of this warranty. Warranty registration is not necessary to obtain warranty on CHEFMAN® LLC Products. Save your proof of purchase receipt.

**ABOUT YOUR PRODUCT WARRANTY:** Most warranty repairs are handled routinely, but sometimes requests for warranty service may not be appropriate. For example, warranty service would NOT apply if the product damage occurred because of misuse, lack of routine maintenance, shipping, handling, 3rd party warehousing or improper installation. Similarly, the warranty is void if the manufacturing date or the serial number on the product has been removed or the equipment has been altered or modified. During the warranty period, the authorized service dealer, at its option, will repair or replace any part that, upon examination, is found to be defective under normal use and service.

**NORMAL WEAR:** This warranty does not cover normal wear of parts or damage resulting from any of the following: negligent use or misuse of the product; improper voltage or current; use contrary to the operation instructions; deviation from instructions regarding storage and transportation; repair or alteration by anyone other than CHEFMAN® LLC or an authorized service center. Further, the warranty does not cover Acts of God, such as fire, flood, hurricanes and tornadoes. CHEFMAN® LLC shall not be liable for any incidental or consequential damages caused by the breach of any express or implied warranty. Except to the extent prohibited by applicable law, any implied warranty of merchantability or fitness for a particular purpose is limited in duration to the duration of the above warranty. Some states, provinces or jurisdictions do not allow the exclusion or limitation of incidental or consequential damages or limitations on how long an implied warranty lasts, so the above limitations or exclusion may not apply to you. This warranty gives you specific legal rights, and you may also have other rights that vary from state to state or province to province.

**HOW TO OBTAIN WARRANTY SERVICE:** If your CHEFMAN® product should prove to be defective within the warranty period, we will repair it, or if we think necessary, replace it. To obtain warranty service, simply email [customerservice@chefman.com](mailto:customerservice@chefman.com) or call our toll-free number 1-888-315-6553 for additional information from our Customer Service Representatives, or send the defective product to Customer Service at Chefman, 1 Sharp Plaza, Mahwah, NJ 07495.

This warranty is effective for the time periods listed above and subject to the conditions provided for within this policy.

### CALIFORNIA RESIDENTS ONLY:

California law provides that for In-Warranty Service, California residents have the option of returning a nonconforming product (A) to the store where it was purchased or (B) to another retail store which sells CHEFMAN® products of the same type. The retail store shall then, at its discretion, either repair the product, refer the consumer to an independent repair facility, replace the product, or refund the purchase price less the amount directly attributable to the consumer's prior usage of the product. If the above two options do not result in the appropriate relief to the consumer, the consumer may then take the product to an independent repair facility if service or repair can be economically accomplished. CHEFMAN® and not the consumer will be responsible for the reasonable cost of such service, repair, replacement, or refund for nonconforming products under warranty.

CHEFMAN® is a registered trademark of RJ BRANDS, LLC.

# Warranty



## VACUUM SEALER



All data fields are required in order for us to process your request:

Model Number: \_\_\_\_\_

Full Name: \_\_\_\_\_

Address: \_\_\_\_\_

\_\_\_\_\_

\_\_\_\_\_

Phone: \_\_\_\_\_ Email: (if applicable) \_\_\_\_\_

Date of Purchase\*: \_\_\_\_\_

\*We recommend you keep the receipt with this warranty card

Retail Store of Purchase: \_\_\_\_\_

Description of Malfunction:

\_\_\_\_\_

\_\_\_\_\_

\_\_\_\_\_

\_\_\_\_\_

\_\_\_\_\_

Return your completed warranty card to:

**RJ Brands**  
**1 Sharp Plaza**  
**Suite 207**  
**Mahwah, NJ**  
**07495**

**VACUUM SEALER**

**MODEL:**  
**RJ45 SERIES**

**888.315.6553**

**customerservice@chefman.com**

Phone lines available Monday to Friday, 9am-5pm EST

**1-YEAR LIMITED WARRANTY**



**To log-in to ClubChefman.com follow the below steps:**

1. Enter [www.clubchefman.com](http://www.clubchefman.com) into your web browser.
2. Click on "Sign Up Now".
3. Fill in the required information as prompted.  
NOTE: "Place of Purchase" refers to the store at which you purchased your product.
4. Sign in using your User Name and Password.

**CLUB CHEFMAN ACCESS CODE:**

**2131470**

**CHEFMAN®**



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