Thank you for purchasing our product, which has been made to meet high quality standards. The manufacturer’s warranty covers the product for a period of 12 months from the date of purchase against manufacturing faults.

If your product fails due to a defect in material or workmanship within 12 months, please return it to the place of purchase.

This warranty does not affect your statutory rights. Any warranty is invalid if the product has been misused or subject to negligence or an attempted repair other than by our own service centre.

Due to continuous product improvement, we reserve the right to change the product specification without prior notice.

---

Warranty Card

<table>
<thead>
<tr>
<th>Article:</th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td>Model:</td>
<td></td>
</tr>
<tr>
<td>Owner's Name:</td>
<td></td>
</tr>
<tr>
<td>Address:</td>
<td></td>
</tr>
<tr>
<td>Tel:</td>
<td></td>
</tr>
<tr>
<td>Purchase Date:</td>
<td></td>
</tr>
<tr>
<td>Dealer's Name &amp; Stamp:</td>
<td></td>
</tr>
<tr>
<td>Address:</td>
<td></td>
</tr>
<tr>
<td>Tel:</td>
<td></td>
</tr>
</tbody>
</table>

Please fill in this table and email it within 10 days from the date of purchase.
Safety information and general warnings

- Use this appliance only in accordance with the instructions.
- Before cleaning and when not in use, unplug from the mains power supply.
- To prevent anyone from tripping over the power cable, make sure that it is not draped over the worktop.
- Always place the appliance on a stable and flat surface and never place on or near a warm hotplate or other source of heat.
- This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved.
- Children shall not play with the appliance.
- Cleaning and user maintenance shall not be made by children unless they are older than 8 and supervised.
- Appliances are not intended to be operated by means of an external timer or separate remote control system.
- The appliance should only be repaired by a qualified electrician. Never try to repair it yourself.
- Always use the original power cable supplied with the appliance.
- Make sure that the voltage on the rating label matches the mains power supply.
- When the appliance is not in use, unplug it from the mains power supply.
- If the power cable is damaged, it must be replaced by your local electrical store to avoid a hazard.
- Make sure that the appliance and the power cable do not come into contact with sources of heat, such as a cooker top or naked flame.
- Make sure that the power cable and plug do not come into contact with water.
- Never use the appliance outdoors.
- Make sure that your hands are dry when you touch the appliance, the power cable or the plug.
- Never use the appliance in humid rooms.
- If the appliance malfunctions and always before cleaning, switch off and unplug it from the mains power supply.
- Never leave the appliance unattended when in use.
- Make sure that the appliance has sufficient space around it and does not come into contact with flammable materials. The appliance must not be covered.
- DO NOT overload the appliance by putting too much food in the bag.
- DO NOT operate continuously for more than one minute.
- DO NOT put liquids in the bags, freeze liquid items first then transfer to sealer bags.
Operating instructions

Making a bag

1. Plug the machine into the power source.
2. Unroll the plastic bag roll and place one end in the front of the machine making sure that the end is fully past the sealing wire.
3. Close the cover and lock into place by pressing down on to the two hand symbols to lock into place. You should hear two click sounds that confirm the lid has been closed properly.
4. Press the seal button, the red light will illuminate.
5. When the light switches off the bag will be sealed.
6. Press the two side unlock buttons and lift the lid.
7. Remove the sealed end from the machine, roll out the desired amount of plastic from the roll, slide through the cutting blade guide at the rear of the machine and slide the cutting blade across to cut the bag to size.
8. Remove from the machine the bag is now ready to use.

Preserving food

1. Place the desired food into the bag.
2. Make sure that the bag end is clean and straight, free from any moisture or powders.
3. Open the vacuum sealer and place the ends of the bag to be sealed in to the air extraction area. Close the lid and secure by pressing down on the hand symbols to lock.
4. Press the vacuum and seal button, the LED light will illuminate and the machine will automatically remove the air from the bag and seal it.
5. The light will switch off when it is ready.
6. Press the two side unlock buttons and lift the lid.
7. Remove the bag from the machine.

Hints for better performance.

- Do not put too much food in the bag; leave enough empty space so the operating process is not hindered.
- Do not wet the open end of the bag, wet bags may be difficult to melt and seal tightly.
- Clean and straighten the open end of the bag before sealing the bags. Make sure there are no wrinkles or creased lines on the open panels, as foreign objects or creased bags may be difficult to seal tightly.
- Do not leave too much air inside the bag, press the bag down to allow extra air to escape.
- Do not vacuum seal objects with sharp points like fish bones or hard shells. Sharp points may tear the bag.
- Let the machine rest for at least a minute between uses.
- Wipe off any excess liquid or food residue left on the machine after each bag is sealed.
To open a sealed bag
Cut the bag straight across with scissors, just inside the seal.

Resealing
You can reseal many foods in their original packaging (i.e. crisp packets); follow the steps above to preserve foods.

Preparing food for the freezer

- In properly stored conditions the vacuum sealer will help to maintain the food freshness, start with the freshest food possible.
- Freezer foods which need to hold their shape, before vacuum sealing and returning to the freezer.
- To vacuum liquid based foods, such as soup first freeze them before vacuum sealing then returning to the freezer.
- Blanch vegetables by cooking them briefly in boiling water or microwaving them, allow them to cool fully before vacuum sealing.
- To vacuum seal foods that are not frozen allow two extra inches of bag length to allow for expansion while freezing.

Cleaning and maintenance
Always unplug the machine before cleaning,
Wipe clean with a damp cloth and dry thoroughly, do not immerse in water or any other liquid.
Store in a flat dry place away from children.
Contains no user serviceable parts

<table>
<thead>
<tr>
<th>Troubleshooting</th>
</tr>
</thead>
<tbody>
<tr>
<td>Abnormal condition</td>
</tr>
<tr>
<td>The machine cannot run</td>
</tr>
<tr>
<td>The machine cannot be sealed</td>
</tr>
<tr>
<td>The machine cannot be vacuum-packed</td>
</tr>
<tr>
<td>After vacuum packaging, plastic bags gradually leak</td>
</tr>
<tr>
<td>The bag cutter is not working</td>
</tr>
</tbody>
</table>