



**Gourmia**

MODEL# GVS425

**VACUUM SEALER  
FOOD PRESERVER**

**Gourmia**

[www.gourmia.com](http://www.gourmia.com)





## Welcome to **Benefits** of Food Storage from Gourmia!

With the purchase of your Vacuum Sealer, you are ready to enjoy the benefits and Money saving rewards of keeping food fresh longer! Gourmia has created the perfect solution to the unwanted waste that results from conventional food storage – with the GVS425 Vacuum Sealer! By removing air from the storage bags, the freshness of food is greatly extended. Keep food fresher and longer in your pantry, freezer or refrigerator. With all the delicious foods you can preserve, the Vacuum Sealer is sure to become your favorite kitchen appliance.

The following pages of this manual offer full and complete instructions for All the functions and features of your Vacuum Sealer. Inside these pages, you'll find Information on and instructions for assembly, operating, cleaning and maintenance Of your Vacuum Sealer. Please read all safety instructions and complete directions carefully for safe usage at all times.

Thank you for your purchase! We hope you will enjoy all the innovative products brought to you by our family at Gourmia.

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The Steelstone Group

Brooklyn, NY

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10    9    8    7    6    5    4    3    2    1

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**SAFETY FIRST** p. 6

**FEATURES & FUNCTIONS** p. 8

**OPERATING INSTRUCTIONS** p. 12

Making a Bag From the Bag Roll p. 12

Vacuum Packaging With a Bag p. 14

**HINTS & TIPS** p. 16

**CLEANING & MAINTENANCE** p. 19

**FOOD STORAGE GUIDELINES** p. 21

**WARRANTY & SERVICE** p. 22

Troubleshooting p. 22

Warranty & Service p. 23



## IMPORTANT SAFEGUARDS

When operating this electric appliance, basic safety instructions should always be followed. Refer to the following for these instructions

1. READ ALL SAFETY & USAGE INSTRUCTIONS BEFORE USING.
2. Do not use appliance on wet or hot surfaces, or near a heat source.
3. To protect against electric shock, do not immerse any part of appliance, power cord or plug in water or other liquid. Unplug from outlet when not in use and before cleaning.
4. To disconnect, unplug power cord from electrical outlet. Do not disconnect by pulling on cord.
5. Do not operate appliance with a damaged power cord or plug. Do not operate appliance if it malfunctions or is in any way damaged. For details, contact Consumer Services.
6. Use appliance only for its intended use.
7. Closely supervise children when using any electrical appliance. Do not allow appliance to be used as a toy.
8. The appliance has a polarized plug (one blade is wider than the other). To reduce risk of electrical shock, this plug is intended to fit in a polarized outlet only one way. If plug does not fit fully in the outlet, reverse plug. If it still does not fit, contact a qualified electrician. Do not modify plug in any way.
9. Caution: A short power cord is provided to reduce risks from entanglement or tripping over a longer cord. An extension cord may be used when marked electrical rating is no less than electrical rating of this appliance. All cords should not drape over counter or tabletop where cords can be tripped over or pulled on unintentionally, especially by children.
10. Do not place on or near a hot gas or electric burner, or heated oven. Extreme caution must be used when moving products containing hot liquids.
11. Wait at least 20 seconds between seals to allow appliance to cool.
12. For Household Use Only.
13. **WARNING:** This product may contain a chemical(s) known to the State of California to cause cancer, birth defects or other reproductive harm.

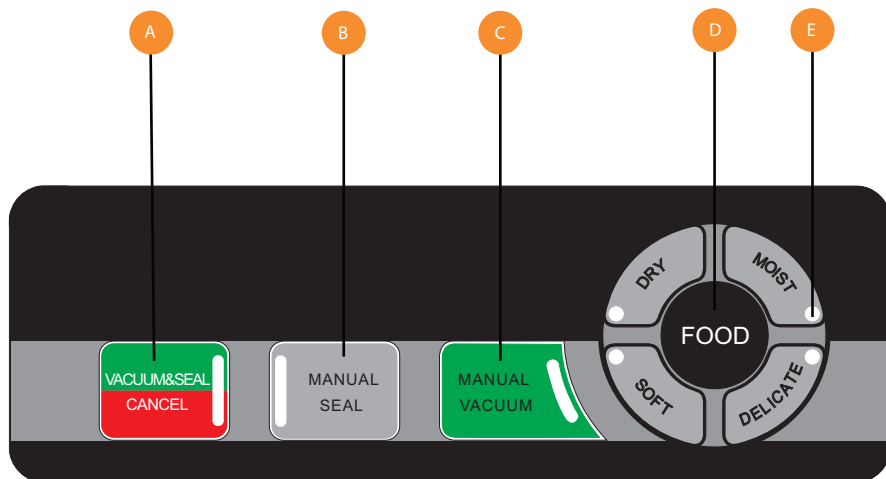
## SAVE THESE INSTRUCTIONS

## FOR HOUSEHOLD USE ONLY



### Electrical 3-conductor Cord Set:

Appliance is equipped with a 3-conductor cord set that has a 3 prong grounding-type plug. It should be properly connected to a grounding-type outlet. The plug is designed to fit ONLY a 3-grounding outlet unit, and as such, the grounding prong should never be removed. If needed, purchase a 2-prong adapter and ground it to the outlet. Consult a qualified electrician if in doubt. Do not use an adapter unless you are confident it is grounded. Do not modify this plug. If the plug does not fit the outlet securely, call a qualified electrician for assistance.



**FEATURES & FUNCTIONS**

**PRODUCT SPECS**

- 120V~ 60Hz,120W
- Elegant design, light weight,compact size: 370 x 144 x 74 mm
- ETL approval
- Luxury design for 30 cm wide vacuum bags and rolls
- Powerful pump motor with extra vacuum power
- Vacuum Speed : 12 L/min
- Wider sealing with 2.5 mm
- Vacuum pressure up to -0.80 Bar (-80 Kpa) Max.
- Power cord storage
- Each unit with 5 pcs 22 cm x 30 cm + 5 pcs 28 cm x 40 cm free vacuum bags

A. Vacuum & Seal/Cancel: This button has 2 functions:

1. Press to start the vacuum sealing process (automatically seals the bag when process is complete).
2. Press again to pause vacuum process at any time.

B. Manual Seal: This button has 2 functions:

1. To seal the open end of a bag without vacuuming air suction, used to make a bag from a roll of bags.
2. When using automatic “Vacuum & Seal” function, this button stops the vacuuming air suction and immediately starts to seal the bag.

C. Manual Vacuum:

1. Vacuums and seals only while button is being pressed.

D. Food: This button has 4 functions:

1. Dry, for items without moisture, provides a shorter heat sealing time
2. Moist, for wetter types of foods, provides a longer heat sealing time.
4. Delicate, for items that are softer or more delicate (less vacuum pressure is applied to prevent crushing.)
3. Soft, for items needing the least vacuum pressure

Default setting is Dry (normal vacuum pressure).

E. LED Indicators: Indicates the status of vacuum or seal process, and the status of the machine setting.

(Cord Storage: Found on the bottom of machine. Wrap the power cord into the storage box when not use, do not wrap the cord around the appliance.)

F. Hook: To lock the cover to the base.

G. Sealing element: Teflon-coated heating element which heats up and seals the bag.

H. Upper gasket: Keep air away by forming vacuum chamber with lower gasket (K). Clean and dry or replace it when distorted or broken.

I. Safety switch: shut off the heating circuit.

J. Lower gasket: Keep air away by forming vacuum chamber with upper gasket.

K. Vacuum chamber: Position the open end of the bag inside the chamber, draws air out of bag and catches any liquid overflow from the bag.

L. Sealing strip: Place the bag to be sealed over this strip.

M. Release Button: Two on left (not shown) and right. Press both sides to open the cover and release the vacuum pressure inside the machine.

## FEATURES & FUNCTIONS





FIG. 1



FIG. 2



FIG. 3



FIG. 4



FIG. 5

### MAKING A BAG FROM THE BAG ROLL

- 1 Use scissors to cut a bag from the bag rolls to the length which you want. **FIG. 1**
- 2 Put one end of the bag on top of the sealing strip, but not enter the vacuum chamber **FIG. 2**
- 3 Close the cover and press tightly till you hear it click in place on both sides. **FIG. 3**
- 4 Press "Manual Seal" button to start sealing the bags. **FIG. 4**
- 5 Press the release button to open the cover and take the bag out of the machine. The bag is then done and is ready for vacuum sealing. **FIG. 5**



FIG. 1



FIG. 2



FIG. 3



FIG. 4

## VACUUM PACKAGING WITH A BAG

- 1 Use only quality vacuum bags. Straighten out the open end of the bag and clean off any dust. **FIG. 1**
- 2 Clean and straighten the open end of the bag, make sure no dust, wrinkle or ripples. Open the cover. **FIG. 1**
- 3 Place the open end of the bag within the vacuum chamber area. Make sure the air intake is not covered by the bag. **FIG. 2**
- 4 Close the upper lid, choose the food type you will be vacuuming, then press the "Vacuum & Seal" button to start the vacuum process. The machine will stop automatically after the vacuuming work is finished. **FIG. 3**
- 5 The vacuum packaging is done. Press the release buttons on the both side of the machine simultaneously to open the cover and take out the packed bags. **FIG. 4**

**NOTE:** For best results, it's best to let the appliance cool down for 1 minute before using it again. Wipe away any excess liquid or food residue in the vacuum chamber after each usage. The machine will not respond if the "Seal" button is activated within 15 seconds of the last activation. Your appliance will seal properly only if using quality bags. Do not attempt to use other bags that are not specifically intended for vacuum sealing.



## HINTS & TIPS

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Do not overfill the bag: leave enough empty space in the open end of the bag so that the bag can be placed in the vacuum chamber area without creating wrinkles or ripples.

Do not wet the open end of the bag. Wet bags will cause difficulty in making a tight heat-seal. If the food has moisture, you can choose the 'Moist' function which is designed for a longer sealing time and seals better for wet bags.

Clean and straighten the open end of the bag before sealing. Make sure nothing is left on the open area of the bag, no wrinkle or creased lines should appear on the open panel, foreign objects or creased bag may cause difficulty in making a tight heat-seal.

Do not leave too much air inside the bag. Press the bag to allow extra air to escape from the bag before vacuuming it. Too much air inside the bag increases the vacuum pump loading and may cause insufficient power to vacuum all the necessary air out of the bag.

Do not vacuum package objects with sharp points like fish bones and hard shells! Sharp points may penetrate and tear the bag! You may want to use a container instead of a bag to store such stuff.

Allow at least 1 minute in between vacuum procedures to allow appliance to cool.

If vacuum packaging is delayed, the operation will stop automatically after 60 seconds. Check to see if the bag is leaking, or not placed properly in appliance.

Make sure the foam gaskets around the vacuum chamber are clean, with cracks or deformed in any way. When this happens, take it out wash and dry it thoroughly, or replace with a new one.

During vacuum packaging process, small amounts of liquids, crumbs or food particles can fall into the vacuum chamber, clogging the pump and damaging your appliance. To avoid this, freeze moist and juicy foods first before sealing bags or place a folded paper towel near the inside top of the bag. For powdery or fine-grained foods, avoid overfilling bags. You may also place a coffee filter inside the bag before vacuum packaging.

Pre-freeze fruits and blanch vegetables before vacuum packaging for best results.

Liquids need to be cooled before vacuum packing.

## HINTS & TIPS

Store perishable foods in the freezer or refrigerator. Vacuum packing extend the shelf life of foods, but does not preserve them.

Many foods are sold pre-packed in commercial vacuum bags such as cheese and deli meats. Now, you can maintain the taste and freshness of these foods, by re-packaging with the vacuum sealer bags after the commercially packed bags have been opened.

Pantry items such as flour, rice, mixed for cakes and pancakes, all stay fresher longer when vacuum packed. Nuts and condiments maintain their flavor while rancidity is kept out.

For objects with sharp points and edges, such as bones or dried pasta, pad the edges with paper towels to keep them from puncturing the bag or use canisters.

There are many non-food uses for vacuum packing. Keep camping supplies such as matches, first aid kits and clothing, clean and dry. Keep flares for auto emergencies ready. Keep silver and collectibles untarnished. Also store and protect other valuables such as photos, important documents, stamp collections, book collections, jewelry, cards and comics; hardware items, such as screws, nails, studs and bolts; medicines, band-aids and other first-aid items, etc..

In general, vacuum packaging keeps food fresh up to three times as long as other traditional food storage methods. This appliance will become an indispensable part of your life by deterring food waste and save more money.

- a) Cook in advance to vacuum seal and store individual portions or entire meals. This vacuum bag is not recommended for microwave or boil-in-bag cooking, please use the general cooking method to re-heat the vacuum-sealed foods.
- b) Prepare foods in advance for picnics and camping trips or barbecues.
- c) Eliminate freezer burn.
- d) Package foods, such as meat, fish, poultry, seafood and vegetables to freeze or refrigerate.
- e) Package dry foods, such as beans, nuts, and cereals to store longer.

It's ideal to prepackage ingredients as well as individual portions for the health-conscious, and weight management by controlling portioning.

**Note:** After finished the vacuum work, always leave the machine cover unlocked, locking the cover will distort the form gaskets and affect the machine function.

## CLEANING THE VACUUM SEALER

Always unplug the unit before cleaning.

Do not immerse in water or any other liquid.

Avoid using abrasive products or material to clean the unit, IT will scratch the surface. 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.

**Note:** The foam gaskets around the vacuum chambers should be dried thoroughly before re-assembling. When re-assembling, 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.

Cleaning The Accessories

Wash all container accessories in warm water with a mild dish washing soap. DO NOT immerse cover in water. Container accessory bases (not lids) are top rack dishwasher safe. Lid covers should be wiped down with a damp cloth. Dry thoroughly before reusing.

Container accessories are NOT to be used in a microwave or freezer.

Storing Your Vacuum Sealer:

Keep the unit in a flat and safe place, out of the reach of children.

Keep the lid of appliance unlocked when not in use to avoid distorting the foam gaskets. Damage or distortion cause leakage.

**GENERAL RULES FOR FOOD SAFETY**

Food safety rules are based on scientific study as well as common sense. Please follow these rules and important food safety guidelines and storage information.

1. Once you have heated, defrosted or un-refrigerated perishable foods, consume them immediately.
2. After opening canned food or commercially vacuum packed foods, they can be re-vacuumed packed. Follow the instructions to refrigerate after opening and store re-vacuumed packages properly.
3. Don't defrost foods in hot water or via other heat sources. It doesn't matter whether they are vacuum packed or not.
4. Don't consume foods if they are perishable and have been left out at room temperature for more than a few hours. This is especially important if they have been prepared with a thick sauce, in a vacuum package, or in a low oxygen environment.
5. Spread vacuum packages evenly throughout the refrigerator or freezer to cool down food temperature quickly.

**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

### TROUBLE SHOOTING

In the unlikely event that you experience a problem with your device, please take a couple of minutes to check these possible causes prior to contacting customer support:

PROBLEM	POSSIBLE CAUSE	SOLUTION
Vacuuming but Is 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 overfilled 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 and try again
Sealing OK but not vacuuming	The bag is not placed correctly in the vacuum chamber	Place the edge of the bag into the vacuum chamber
	The bag is covering suction hole	Place the bags in the correct position
	The edge of the bag has dirt, dust or crumbs	Clean the edge of bag and try again
	Edge of bag has wrinkles	Smooth the bag and try again
	Contents have sharp edges	Use the food safety paper pack before putting into the vacuum bag
Bag is inflating/ expanding after vacuum sealing	The food is highly corrosive	Freeze or refrigerate after vacuuming to prolong it's 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

### WARRANTY & SERVICE

This Limited Warranty is for one full year from the date of purchase. It is applicable to the original purchaser only and is not transferable to a third party user. Repair or replacement of defective parts is solely at the seller's discretion. In the event that repair isn't possible, the seller will replace the product/part. If product repair/replacement won't suffice, the seller has the option of refunding the cash value of the product or component returned.

Product defects not covered under the Warranty provisions include normal wear and damage incurred from use or accidental negligence, misuse of instruction specifications or repair by unauthorized parties. The manufacturing company is not liable for any incidental or consequential damages incurred by such circumstances.

For Customer Service or Questions, Please call: 888-552-0033




DISPOSAL OF THE DEVICE  
PROTECTION OF THE ENVIRONMENT



At the end of the life of your product, it should go to a specially adapted waste-recycling center.

ENVIRONMENT PROTECTION FIRST



1. The symbol  on the product or on its packaging indicates that this product may not be treated as household waste. Instead it should be handed over to the applicable. Collection point for the recycling of electrical and electronic equipment.
2. By ensuring this product is disposed of correctly, you will help prevent potential negative consequences for the environment and human health, which could otherwise be caused by inappropriate waste handling of this product .For more detailed information about the recycling of this product, Please contact your local council office or your household waste disposal service.