

# cleaning & maintenance

## Vacuum Sealer

1. Unplug the unit before cleaning.
2. Clean the Vacuum Sealer with a damp sponge.

Do not immerse in water.

3. Use a mild dish soap. Do not use abrasive cleaners as they will scratch the surface.
4. Before using, dry thoroughly.

## Bags

1. The bagging material can be washed in warm water with a mild dish washing soap. Rinse the bags well and allow to dry thoroughly before reusing.
2. Bags can be washed on the top rack in your dishwasher by turning the bags inside out. Stand the bag up so the water can get inside the bag. Dry thoroughly before reusing.

Note: Bags used to store greasy foods cannot be reused.

## Storing Your Vacuum Sealer

1. Keep the unit in a flat and safe place, out of the reach of children.
2. Do remember to make sure the lid of appliance is unlocked when not in use and in storage.

## Canister

1. Wash in warm soapy water. Rinse and dry thoroughly.



## Vacuum Packaging System

INSTRUCTIONS FOR PROPER USE AND CARE

Model #111, 112

**IMPORTANT!**

Please keep these instructions and your original box packaging.

# important safeguards

When using this electrical appliance, safety precautions must always be observed, including the following:

## ■ READ ALL OF THE INSTRUCTIONS BEFORE USE.

- Read all of the instructions before using appliance.
- Do not leave appliance when plugged in. Unplug from outlet when not in use.
- Do not use outdoors or on a wet surface
- Do not allow to be used as a toy. Close supervisions necessary when used by or near children.
- Use only as described in this manual.
- Use only attachments included with this unit.
- Do not use with damaged cord or plug. If the appliance is not working properly, has been dropped,damaged, left outdoors, or dropped into water,return it to FIGLI, LLC, Inc.for proper service, replacement or repair immediately.
- Do not try to repair the appliance on your own.Always contact an authorized technician.
- Do not do the following: pull or carry by the cord,use cord as a handle, close a door on cord or pull cord around sharp edges or corners. Do not operate appliance over cord
- Keep cord away from heated surfaces.
- Do not use an extension cord with this unit.However, if one is used, it must have a rating equal to or exceeding the rating of this appliance.
- Do not unplug by pulling on cord. To unplug, grasp the plug, not the cord.
- Do not immerse this appliance in water or use if cord/plug is wet.
- Do not handle plug or appliance with wet hands.
- Do not touch the sealing strip while using the appliance.
- Turn the unit OFF before unplugging.
- This unit is recommended for household, indoor use only.

## SAVE THESE INSTRUCTIONS

# trouble shooting

## VACUUM SEALER HAS NO POWER

- Check to see that the Vacuum Sealer is plugged in. Test electrical outlet by plugging in another appliance.
- Vacuum Sealer will shut off automatically if overheated. Allow to cool down for 15 minutes and try again.
- Check power cord and plug for damage. If damaged, do not use the Vacuum Sealer.

## VACUUM SEALER DOES NOT PULL A COMPLETE VACUUM IN BAGS

- To seal properly, open end of bag should be resting entirely inside Vacuum Chamber area.
- Check Seal Bar and Gaskets for debris and position. Wipe clean and smooth them back into place.
- Vacuum Sealer Bag may have a leak. To test, seal the bag with some air in it, submerge in water, and apply pressure. Bubbles indicate a leak. Reseal or use another bag.

## VACUUM SEALER LOSES VACUUM AFTER BEING SEALED

- Leaks along the seal can be caused by wrinkles, crumbs, grease or liquids. Reopen bag, wipe the top inside of the bag and smooth it out along the sealing strip before resealing.
- The release of natural gases or fermentation from foods (such as fresh fruits and vegetables) may occur. Open bag, if you think food has begun to spoil, and discard food. Lack of refrigeration or fluctuating temperatures in the refrigerator can cause food to spoil. If food is not spoiled, consume food immediately.
- Check the bag for a puncture or hole which may have released the vacuum. Cushion sharp edges in the contents of the bag with paper towels.

## VACUUM SEALER NOT SEALING BAG PROPERLY

- Should Sealing Bar overheat and melt the bag, it may be necessary to lift the Lid and allow the Seal Bar to cool for a few minutes.

## food storage & safety information

Food safety rules are based on scientific study as well as common sense. The following rules and important information will guide you to improved food safety and optimal food storage.

- Once you have heated, defrosted or un-refrigerated perishable foods, consume them.
- After opening canned food or commercially vacuum packed food, they can be re-vacuum packed. Follow the instructions to refrigerate after opening and store re-vacuumed packages properly.
- Don't defrost foods in hot water or via other heat sources. It doesn't matter whether they are vacuum packed or not.
- 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.
- Spread vacuum packages evenly throughout the refrigerator or freezer to cool down food temperature quickly.

When packaging large volumes of meat, fish, or any food products, we advise the following:

- Make sure to properly clean your hands, all utensils and surfaces to be used for cutting and vacuum packing foods.
- Once you've packed perishable foods, refrigerate or freeze them immediately. Don't leave them sitting at room temperature.
- Vacuum packing will increase the shelf life of dry foods. Foods that have high fat content develop rancidity due to oxygen and warm temperature. Vacuum packaging extends the shelf life of foods such as nuts, coconut or cereals. Store in a cool, dark place.
- Vacuum packing will not extend the shelf life of fruits and vegetables such as bananas, apples, potatoes and root vegetables unless they are peeled before vacuum packing.
- Vegetables such as broccoli, cauliflower and cabbage emit gases when vacuum packed fresh for refrigeration. To prepare these foods for vacuum packing, blanch and freeze.

## features



# features

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- 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 Vacuum Sealer Bags after the commercially packed bags have been opened.
- Pantry items such as flour, rice, mixes for cakes and pancakes, all stay fresher longer when vacuum packed. Nuts and condiments maintain their flavor while rancidity is kept out.
- 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.
- Fill a bag about 2/3 full with water, seal the end (don't vacuum). Freeze the bag and use for ice in the cooler, or ice packs for sports injuries.
- Liquids need to be cooled before vacuum packing.

1 qt canister vacuum hole



Bagging material



# hints and tips

- Do not overfill the bags; leave enough space at the open end of the bag so that the bag can be placed on the removable interface more positively.
- 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. 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 bags may cause difficulty to seal tightly.
- 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.
- Let the vacuum sealer rest for 1 minute, after each sealing or vacuum sealing.
- During bag vacuum packaging process, small amounts of liquids, crumbs or food particles can be inadvertently pulled into removable interface, 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 before vacuum packaging.
- Pre-freeze fruits and blanch vegetables before vacuum packing for best results.
- Juices and moisture in foods can prevent a good seal, therefore, we recommend to pre-freeze food for 1-2 hours before vacuum packaging. An alternative method is to fold a paper towel. Fill the bag with food and lay flat. Place the folded towel so it lies between the top of the bag and the food. Ensure that the paper towel is below the sealing strip. When you vacuum seal, the paper towel will absorb the excess moisture.
- Liquids need to be cooled before vacuum packing.
- Store perishable foods in the freezer or refrigerator.
- Vacuum packing extends the shelf life of foods, but does not preserve them.

# make a bag from roll

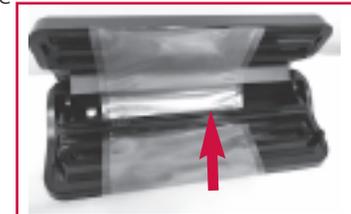
1. Place the unit on a dry, flat surface. Plug the unit in.

2. Open the lid. Place the open end of the roll into the vacuum sealer, past the Seal Bar.



3. Press down firmly on the lid to lock.

4. Press the Seal button on the control panel. The Seal will light up. When the seal light goes off, it is done sealing.



5. Press the lock buttons on the side to unlock the lid.

6. Cut the roll to the size bag you need by feeding the roll or plastic under the Cutter. Slide the cutter across to cut the bag. Now you have 3 sealed ends (a bag).

# vacuum seal a bag

1. Place your items to be vacuum sealed inside the bag. Leave at least 2 inches from the top.

2. Open the lid (Press the unlock buttons on the side if locked).

3. Place the open end into the vacuum chamber.

4. Close the lid. Press firmly down on the lid until both ends lock.



5. The NORMAL and DRY lights may be lit. This is for dry ingredients and regular vacuum suction.

For less vacuum power, press MODE until the GENTLE light is lit.

If you are vacuum sealing moist ingredients, press the FOOD button until the MOIST section is lit.

6. Press the VAC SEAL button. The unit will automatically vacuum and seal.

7. When complete, press the side LOCK buttons to unlock the lid.

# vacuum seal accessories

# seal only



1. Place your items to be vacuum sealed inside the canister. Leave 1 inch space at top.
2. Insert one end of the hose into the Accessory Hole on the units lid. Press down all the way. Insert the other end into the hole on the accessory.
3. Close the lid. Press firmly down on the lid until both ends lock.
4. Press the CANISTER button on the control panel on the lid. The unit will automatically vacuum and stop when complete.
5. The canister lid should not be able to open.
6. To open the canister, press down on the middle hole in the center of the canister. It will release the air and you will be able to open the lid.

If your canister lid easily opens, it was not vacuum sealed. Try:

Was the vacuum sealer lid locked on both ends?



Use the Seal only button to reseal your bags. This is also great to reseal snack, cereal and pasta bags.

1. Place the unit on a dry, flat surface. Plug the unit in.
2. Open the lid. Place the open end of the bag into the vacuum sealer, past the Seal Bar.
3. Close the lid. Press firmly down on the lid until both ends lock.
4. Press the Seal button on the control panel. The Seal will light up. When the seal light goes off, it is done sealing.
5. Press the lock buttons on the side to unlock the lid.

# open a sealed bag

1. Open a sealed bag by using scissors and cut.