

S10 Vacuum Food Bags

H645 v01:09/07/21

Please read and retain these instructions for future reference

Basilico



Accessories: Plastic slider

Dimensions

VACUUM SEALER: DIA. 5X8.2CM,

6 SMALL SIZE BAG: 21X22CM,

4 BIG SIZE BAG: 26X34CM

BAGS ARE REUSABLE

3xAAA batteries required (not included)

- PROLONGS FLAVOUR, NUTRITION AND SHELF LIFE
- QUICK AND EASY, SIMPLY FILL THE BAG, ATTACHED VACUUM SEALER AND THE AIR WILL BE LOCKED OUT
- GREAT FOR MEATS ,FRUITS ,VEGETABLES , DRIED FOOD AND MORE.
- NO MORE FREEZER BURNT, SPOILED OR ROTTEN FOOD.

How to install batteries in Seal Vac

The seal vac is operated by 3XAAA batteries (not included).

1. Open the battery compartment cover and insert batteries into the battery slot.
2. Follow the battery diagram (inside battery slot), to ensure batteries are slotted correctly.
3. Once batteries are placed, close the battery compartment with the cover.

We recommend using a new set of batteries to optimize performance of Seal Vac.

NOTE: Do not mix old and new batteries. Do not mix alkaline, standard or rechargeable batteries.
Sealing food with Vacuum Food Bags

Step 1: Fill and Seal Bags

1. Place food in Vacuum Bag and ensure that the food content does not exceed the fill-line on the bag.
2. Lay the Vacuum Bag flat, press the empty space to remove the excess air and then press and slide the zipper firmly to create a tight seal.

Alternatively, you can use the plastic slider to assist in creating a tight seal.

We recommend the user to seal the bag 3-4 times to create an air lock tight seal.

Step 2: Remove Air from the Bag

1. Place Seal Vac on the blue circle of Vacuum Bag. Ensure Seal Vac does go beyond the white arc.
2. Gently press the white button to activate the vacuum sealer.
3. Once you are satisfied with the air tight seal, press the white button to deactivate the vacuum sealer.

*Calls cost 7 pence per minute plus your telephone company's network access charge

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Line up the bottom of the sealer with the blue circle, press gently and keep pressing the top the white circle until it is vacuum sealed.

Step 3: Store&Refrigerate

Having removed the air, you can now store the Vacuum Bag in a refrigerator or pantry.

Step 4: Cleaning Seal Vac and Vacuum Bags

For the Seal Vac unit: Use a mild detergent or dish washing liquid and a warm damp cloth to wipe away any food on or around the seal-vac components.

For the Vacuum Bags: Rinse the vacuum bags with a mild dish washing liquid and warm water thoroughly. Please ensure that the bags are kept dry and do not contain any residues before re-using.

The Vacuum Bags are durable and more reusable than other zipper bags. If the vacuum bags are stored and maintained in good condition, the lifecycle of the bags is expected to last longer.

IMPORTANT TIPS

1. Perishables will still need to be refrigerated.
2. Vacuum packaging is NOT a substitute for the heat process of canning.
3. For best results, use only with Vacuum Bags. When vacuum packaging, small amounts of liquids, crumbs or food particles can be inadvertently sucked into the valve, creating a possible air leakages. To prevent this, follow these tips:

For sauces, liquids and soups: Sealing liquid in Zipper Bags is NOT recommended. If marinating food content, do not fill over the Bag fill-line.

For powdery or fine-grained foods: Avoid overfilling the vacuum bags. Do not fill over the 'Fill-Line'. You can also place a coffee filter or paper towel on top of the food beneath the valve before vacuum packaging.

Ensure the Vacuum bags are closed securely and no food debris is trapped in the zipper. Food trapped in the zipper may create a leak which may cause the bag to lose vacuum over time.

Troubleshooting

| Problem: | Possible Causes & Solutions |
|--|---|
| Problem: Seal Vac starts but seal-bag does not tighten around food content. | |
| 1. Zipper is not securely closed. | Slide fingers across entire zipper. Use slider to assist sealing vacuum bags |
| 2. Air valve is not on a flat surface | Reposition the vacuum bag so that Air Valve lies flat on counter with no food content under the Air Valve |
| 3. Vacuum Bag is overfull | Do not overfill bag with food content. Follow the fill bag line |
| 4. Vacuum Bag is damaged | Do not use excessive force when opening seal-vac bag. This may damage the seal-bag zipper |

| | |
|--|---|
| 5. Vacuum Sealer Unit is not placed in the right slot | Ensure that Seal Vac Unit is centered over the Blue Circle Seal Valve. The air-valve must be placed on a flat surface or countertop. |
| Problem: Air was removed from seal-vac bags, but now the air has re-entered | |
| 1. Air-Leak. Examine zipper and valve of vacuum bag 2. Damaged Vacuum Bag | Food content/debris in zipper and valve may prevent bags from creating an air-tight seal, causing leakages. Wipe the inside of bag around zipper and beneath valve and attempt to reseal. If vacuuming sharp food items, seal-vac bags may have been punctured. Use a new seal-vac bag if there is a hole. Cover sharp food items with a soft cushioning material (e.g. paper towel) and reseal. |


BATTERIES

- Keep batteries away from children and pets.
- Do not mix used and new batteries.
- Remove the batteries if left for long periods.
- Never dispose of batteries in a fire.
- Battery disposal, spent or expired batteries must be properly disposed of and recycled in compliance with local regulations. For detailed information, contact your local authority.
- Follow the battery manufacturer’s safety, usage, and disposal instructions.

DISPOSAL

- Coopers of Stortford use recyclable or recycled packaging where possible.
- Please dispose of all packaging, paper, cartons, packaging in accordance with your local recycling regulations.
- Plastics, polybags – Contains the following recyclable plastic.



| | |
|-------------------|---|
| Code & Symbol |  OTHER |
| Type of Plastic | ABS |
| Commonly used for | CD’s, crisp packets, various flexible packaging, baby bottles, sunglass lenses |
| Notes | Not often or widely recycled |

- At the end of the product’s lifespan please check with your local council authorised household waste recycling centre for disposal.

