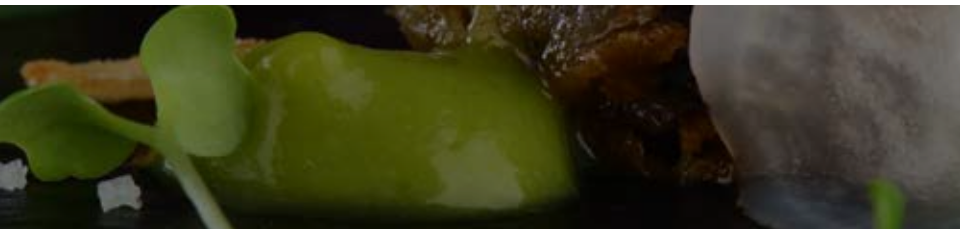


SOUSVIDETOOLS

IVIDE PLUS VACUUM SEALER



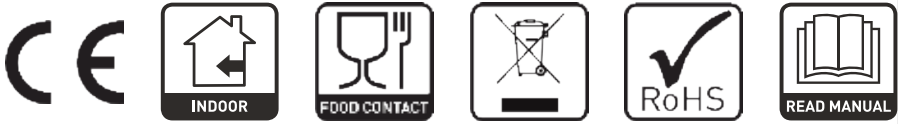
USER GUIDE



IMPORTANT - READ BEFORE USE

Please read this user manual carefully before using the appliance.

Keep these instructions with the appliance.



SAFETY REGULATIONS

- Read the Manual carefully before using the machine for the first time.
- This machine is for household using only, do not use it for not intended use.
- Unless under the supervision or guidance to guarantee the safety, this machine is not intended to be used by persons (including children) who are physically impaired, feel or mentally impaired, or lack relevant experience and knowledge.
- Take good care of the children when using the machine, in case of any accident.
- Make sure the operation platform flat, stable, and heat resistant.
- Do not leave the machine alone when it is power on.
- Do not touch the sealed area immediately after sealing, in case of scald.
- Unplug the machine when is not using.
- Do not pull the power cord for unplugging.
- Please stop using the machine in case of any dangers if the plug, power cord or the machine is defect. Please have it repaired by the manufacture or his designated maintenance department or professionals, do not repair the machine personally.
- This machine is indoor household using machine, please do not use the machine outdoor or in moisture place.
- Do not use the extension cord, if necessary, ask professionals to use extension cords matching various technical specifications.
- Keep the machine and power cord away from hot, heat, wet place.
- This machine does not require any lubricant or lubricating oil, do not wipe with organic solvent.
- Do not lock the two ends latches after using the machine, in case the seal foam is pressed and functions influenced.
- Do not let the power cord hang on the table or outside the edge of the work surface to prevent the product from falling.
- Between every operation, stop 20s to cool down the components.

THE IVIDE PLUS VACUUM SEALER



IVIDE PLUS VACUUM SEALER PRODUCT FUNCTIONS

1 Control Panel	6 Rubber Feet	11 Vacuum Nozzle
2 Lid	7 Seal Rubber	12 Chamber
3 Main Body	8 Hasps	13 Liquid Tank
4 Base Cover	9 Gasket	14 Seal Wire & Tape
5 Lock button	10 Internal Panel	

CONTROL PANEL



1 Power

Power on, light on and machine on standby.

2 Auto & Stop - Automatic vacuum seal and stop

When the machine is on standby, pressing this button will automatically vacuum and seal. The indicating light will turn green. Press this button to immediately stop the operation.

3 Pulse - Manual Vacuum

When the machine is on standby, press this button to select vacuum, release or operation stops.

4 Seal - Seal Only

When the machine is on standby, press this button to seal the vacuum bag without vacuuming.

When the machine is in operation, press this button to stop working but engage in the process of sealing.

5 Extended Seal Time

Press this button to extend the seal time for better sealing performance. This is to be used when the sealing of the bag is not acceptable under the process of the normal seal time. The indicator light will turn on.

6 Accessory - Accessory Function

Open the lid and use the hose to connect the vacuum port of machine and canister, then press the button of Accessory to vacuum the canister.

TECHNICAL SPECIFICATION

Rated voltage:	220-240 V~
Rated frequency:	50HZ
Rated power:	100 W
Pump:	Double pump
Pressure:	-18"Hg /-711mbar
Seal wire width:	2.2mm
Max bag width:	305mm
Size:	363x126x76mm
Weight:	1.3 Kg

FOOD SAFETY

Vacuum packaging extends the life of foods by removing most of the air from sealed containers and prevents fresh air escaping into the sealed containers, thereby reducing oxidation. Vacuum packaging helps preserve flavor and overall quality. It also helps inhibit the growth of aerobic microorganisms, which can lead to the problems noted below under certain conditions:

Mold: Mold cannot grow in a low oxygen environment; therefore, vacuum packaging can virtually eliminate it.

Yeast: Results in fermentation, which can be identified by smell and taste. Yeast needs water, sugar and a moderate temperature to grow. It can also survive with or without air. Slowing the growth of yeast requires refrigeration, while freezing stops it completely.

Bacteria: Results in an unpleasant odor, discoloration and/or soft or slimy texture. Under the right conditions clostridium botulinum (the organism that causes Botulism) can grow without air and cannot be detected by smell or taste. Although it is extremely rare, it can be very dangerous. As with any other storage containers, it is important to inspect food for spoilage prior to consuming.

To preserve foods safely, it is important to maintain low temperatures. You can significantly reduce the growth of microorganisms at temperatures of 4°C or below. Freezing at -17°C does not kill microorganisms, but stops them from growing. For long-term storage, always freeze perishable foods that have been vacuum packaged. It is important to note that vacuum packaging cannot reverse the deterioration of foods. It can only slow down changes in quality. It is difficult to predict how long foods will retain their top-quality flavour, appearance or texture because it depends on the vital force and the condition of the food on the day it is vacuum packaged.

Note: vacuum packaging is not a substitute for refrigeration or freezing. Any perishable foods that require refrigeration must still be refrigerated or frozen after vacuum packaging.

FOOD STORAGE & SAFETY

Storage	Food	Typical storage	Vacuum packing
Freezer	Meat	6 months	15-20 months
Freezer	Fish & Seafood	6 months	10-12 months
Freezer	Dried Fruit	6-9 months	18-24 months
Freezer	Coffee Beans	6-9 months	18-24 months
Fridge	Meat	2-3 days	12-13 days
Fridge	Fish & Seafood	2-3 days	6-8 days
Fridge	Cooked Meat	2-3 days	10-14 days
Fridge	Eggs	2-3 days	30-50 days
Fridge	Vegetables	2-3 days	7-10 days
Cupboard	Bread	1-2 days	12 months
Cupboard	Boxed biscuits	4-6 months	12 months
Cupboard	Noodles	5-6 months	12 months
Cupboard	Rice	5-6 months	12 months
Cupboard	Flour	4-5 months	12 months
Cupboard	Dry-salters	3-4 months	12 months
Cupboard	Coffee	2-3 months	12 months
Cupboard	Tea	5-6 months	12 months
Cupboard	Milk Powder	1-2 months	12 months

OPERATING INSTRUCTIONS

How To Vacuum And Seal With Pre-cut Bags

- 1 Choose suitable vacuum bag, place food in bag, make sure the food away the bag mouth at least 1".
- 2 Open the lid to put the bag mouth end into the liquid groove of the chamber.
- 3 Close the lid and press slightly two ends of the lid, lock the lid.
- 4 Power is on. The indicator light will be on, then the machine enter standby mode.
- 5 Press "Auto & Stop" button, machine will vacuum and seal automatically, the button turns into red.
- 6 After operation completes, there will be beeps.
- 7 Release the lid by pressing the latches in two ends.
- 8 Check the sealing.

(Note: A positive seal will look clear upon inspection. If the seal is spotty, incomplete, wrinkled, white or milky, remove sealed portion, run vacuum, and seal process again.)

How To Vacuum With Roll

- 1 Cut the suitable length bag from the roll.
- 2 Open the lid to put one of the open ends into the chamber.
- 3 Close the lid and latch.
- 4 Power is on. The indicator light will be on, then the machine enter standby mode.
- 5 Press "Seal" button, to seal one open end of the bag.
- 6 After sealing, put the food into the bag.
- 7 The following processes please refer to "How To Vacuum And Seal With Pre-cut Bags".

Bag guidelines

- 1 Not all kinds of bags can be used with this machine, please make sure the bags to be used with this machine are with pattern which to have the channel for the air.
- 2 Delicate foods, moist foods and foods that need to hold their shape require pre-freezing. Foods like meat, berries and bread can be frozen for up to 24 hours without harm of freezer burn. Once food is hard, it is ready to be vacuum packaged.
- 3 To vacuum liquids like soups, stews and casseroles, pre-freeze in a dish or ice cube tray. Once frozen, vacuum package, label and stack in your freezer.
- 4 For objects with sharp points or edges, pad the edges with paper towels to prevent the bag from puncturing.
- 5 Vacuum bags are reusable, boilable and microwavable. We do not recommend reusing bags that have been boiled or micro-waved. Do not reuse bags that have been used to store fresh fish or greasy foods.

MAINTENANCE

- 1 Make sure the working platform flat, clean and tidy.
- 2 Do not lock the two ends latches after using the machine, in case the seal foam is pressed and functions influenced.
- 3 Do not put the machine or the power cord into liquid.
- 4 Unplug and cool down the machine before cleaning.
- 5 Do not brush the machine in case of damage the machine surface.
- 6 Clean up the food or liquid left inside the chamber with wet towel or tissue.
- 7 Make sure the machine total dry when use the machine again.

TROUBLESHOOTING

Error	Troubleshooting
Machine not work	Ensure the machine is plugged in. Check the power cord for tears and frays.

<p>The Vacuum Sealer does not pull a complete vacuum or seal automatically</p>	<p>Check if the bag open mouth is totally inside the chamber. Check if the gasket is loose. Check if for any particle on the seal foam or gasket, is the seal foam properly assembled. Check if the lid is locked. Check if there is leakage in the bag. Check by putting the bag into water, press the bag, if there are bubbles then there is leak. Change bag.</p>
<p>Vacuum bag loses vacuum after being sealed</p>	<p>Any wrinkles, grease, liquid or other particles on the seal could cause this issue, please open the bag, clean the bag mouth and vacuum again. Check if there is any moisture or liquid on the food, if yes, open the bag and vacuum again, or change to a new bag. If the food is juicy it is suggested you consider freezing before vacuum.</p>
<p>Fail to seal</p>	<p>The machine may have over run. Rest the machine between cycles. The break should be at 20 seconds between every seal. Any wrinkles, grease, liquid or other debris on the open end of the bag will cause an issue. Try a new clean bag. There may be moisture or debris on the sealing bar. Clean the bar, and seal again.</p>

WARRANTY & AFTER SALES SERVICE

- 1 Make sure the working platform is flat, clean and tidy.
- 2 Warranty is limited to damage caused by production defects.
- 3 The cost of parts and maintenance will be charged due to improper use or other non-product quality problems.
- 4 Please keep the purchase vouchers.

Maintenance Card

First Name: _____	Last Name: _____
Phone: _____	Email: _____
Address: _____ _____ _____	
Machine Model: _____	Purchase Date: _____
Supplier: _____	



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HEADQUARTERS

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