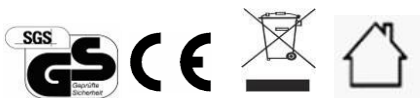
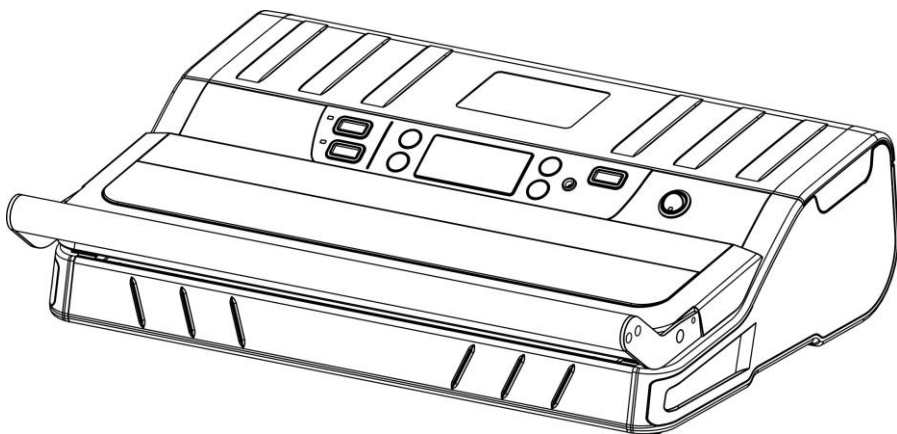


# VS5490 VACUUM SEALER

## INSTRUCTIONS



# IMPORTANT SAFEGUARDS

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

## **READ ALL INSTRUCTIONS**

1. Carefully read all of the instructions before using this appliance and save for future reference.
2. Before plugging cord into wall outlet, or disconnecting, make sure that the cover of the machine is in unlocked condition, and unplug from outlet when not in use or before cleaning.
3. This appliance is not a toy, when used by or near children, close attention is necessary, and store this appliance to a safe place, out of the reach of children.
4. Do not use any bags or attachments not recommended or appointed, and don't use this appliance for other purpose except its intended use.
5. Stop using the machine immediately if the cord is damaged and have it replaced by a professional.
6. Keep away from moving parts.
7. Do not contact the hot sealing element located on edge of the top housing of this machine. It is hot and may get burn.
8. Do not try to repair this appliance by yourself.
9. Don't use the appliance if it has fallen or appeared to be damaged.
10. Avoid to 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 or cord / plug is wet.
11. Keep away from hot gas, heated oven, electric burner or any other hot surfaces. Do not use this appliance on wet or hot surface or near

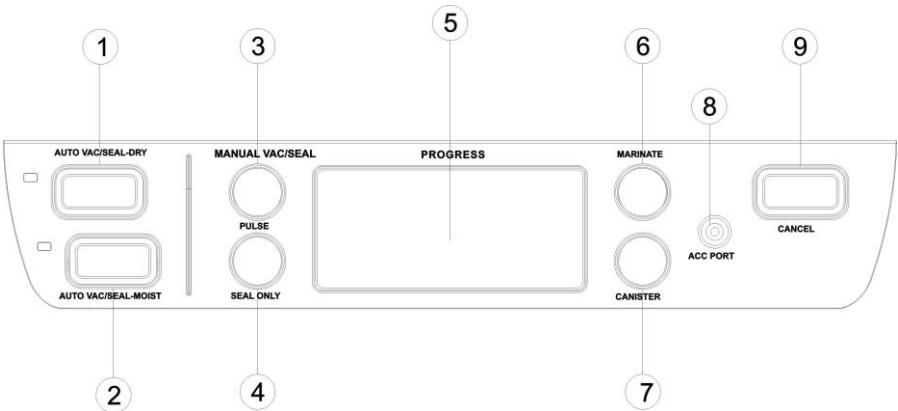
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- a heat source.
12. It's better not to use an extension cord with this unit. However, if one is used, it must have a rating equal to or exceeding the rating of this appliance.
  13. When disconnect, to avoid any injury, please unplug by grasp the plug, not the cord.
  14. Before plugging appliance in or operating, make sure your hands are dry and safe to do the actions.
  15. When it In "ON" or working position, always be on a stable surface, such as table or counter.
  16. It's no need to use any lubricant, such as lubricating oils or water, on this appliance.
  17. Do not immerse any part of this appliance, power cord or plug in water or any other liquid.
  18. Do not use this appliance outdoors or on a wet surface, it's recommended for household, indoor use only.
  19. **This appliance is not intended for use by persons (including children ) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.**
  20. Children should be supervised to ensure that they do not play with the appliance.
  21. If the supply cord is damaged, It must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.
  22. Cleaning and user maintenance shall not be made by children without supervision.

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## CAUTION:

**SAVE THESE INSTRUCTIONS  
FOR HOUSEHOLD USE ONLY  
AB:1MIN PER CYCLE**

## CONSTRUCTION AND FUNCTIONS

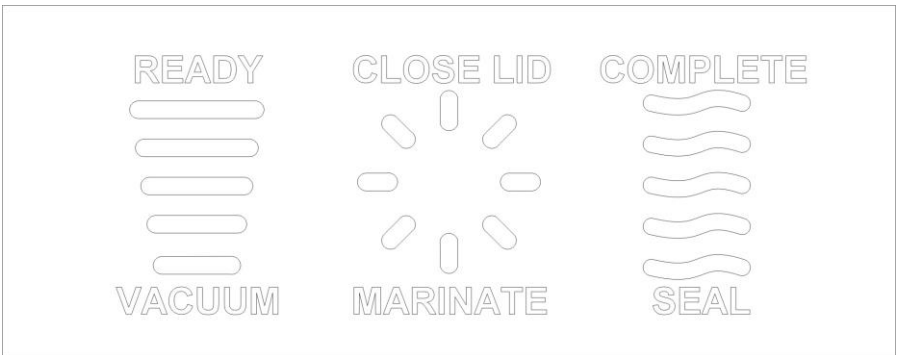





- 1. AUTO VAC/SEAL-DRY:** *At stand-by condition, it starts the automatic operation of vacuuming the bag and then automatically seals the bag when vacuum is complete; this function for dry bags and items without moisture, with a shorter heat sealing time.*
- 2. AUTO VAC/SEAL-MOIST:** *At stand-by condition, it starts the automatic operation of vacuuming the bag and then automatically seals the bag when vacuum is complete; this function for wet bags or foods with a little moisture, with a longer heat sealing time.*
- 3. PULSE :** *Press this button, and the device starts vacuuming; undo, it will stop. This process can be repeated. Then press "SEAL ONLY" when meet desired pressure, turn to seal. Different pressure according to different type of foods can be chosen.*

**4. SEAL ONLY:** This button provides two functions:

- To seal the open end of a bag, used to make a bag from a bag roll;
- When the automatic “Vacuum & seal” function is in operation, this button stops vacuuming the bag and immediately starts to seal the bag so that less vacuum pressure inside the bag can be controlled by the operator to avoid crushing for delicate items.
- The motor pump will **operate** a few second for this function.

**5. PROGRESS :** This screen is the LED display apparatus and show the operation progress functions.



-  show that the progress of vacuuming.
-  show that the progress of sealing.
-  show that the progress of marinate.
- When “CLOSE LID” is light, show lid is no lock, put down the handle to lock the cover, “READY” will be light, then you can start the operation. When “COMPLETE” is light, the operation is complete.

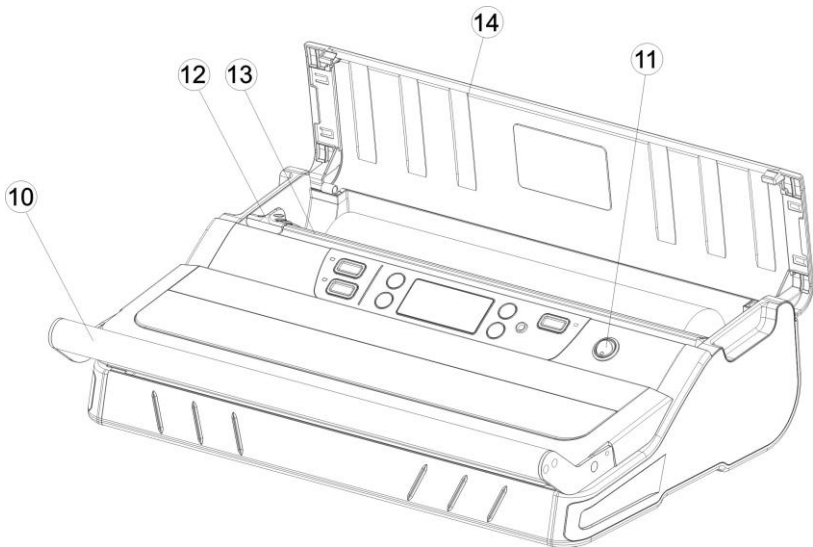
**6.MARINATE:** Press to marinate food in a **marinator** bowl. Press this button , the specific marinating cycle begins. This operation no need to lock the cover.

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**7. CANISTER:** To start vacuuming for canisters, jar lids, wine stoppers or other accessories through a hose. This operation no need to lock the cover.

**8. ACC PORT:** To insert the hose for canister and wine stopper before “marinates” or “canister” operations.

**9. CANCEL :** At working condition, it stops the machine.



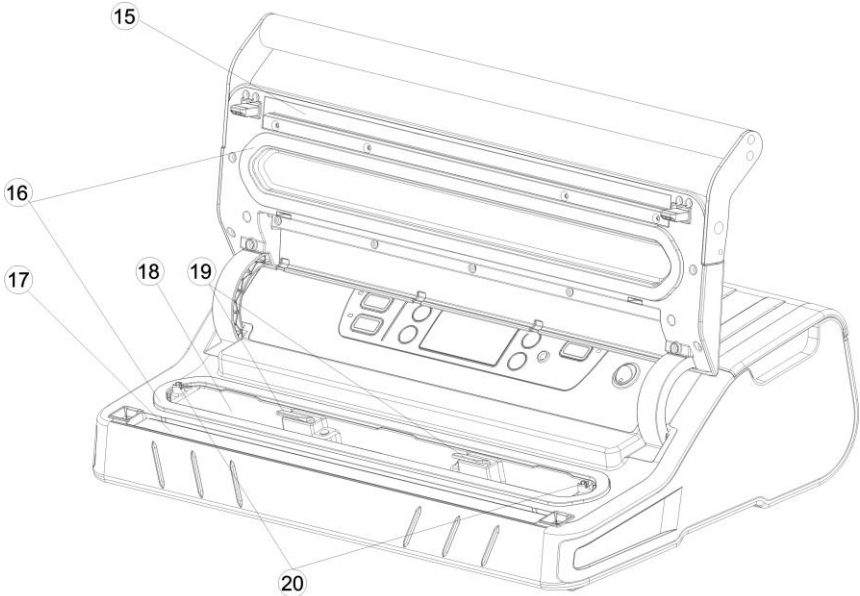
**10. FRONT HANDLE:** Hold the center portion of the handle and press down to lock the cover. And lift to open the cover.

**11. POWER SWITCH:** Power ON/OFF.

**12. BAG CUTTER:** Press and slide in one direction or another to cut bags to a desired size.

**13. CUTTER RACK:** Support the cutter to slide along.

**14. BACK COVER:** Bag storage room cover.



**15. SEALING STRIP:** Place the bag to be sealed over this strip. Clean and dry or replace it when distorted or broken.

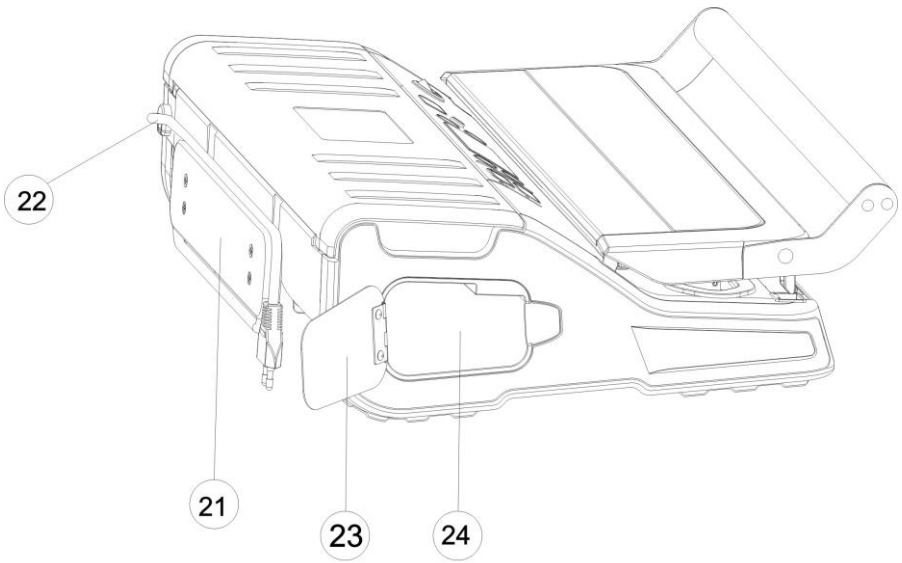
**16. GASKET:** Keep air away by forming vacuum chamber with *upper and lower* gasket. Clean and dry or replace it when distorted or broken.

**17. SEALING ELEMENT:** Teflon-coated heating element which is hot and seals the bag.

**18. 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

**19. BAG FIXER :** to hold the open end of a bag for the placement of the bag.

**20. AIR INTAKE:** Air intake connects with vacuum chamber and pump. Do not cover this intake when placing bag for vacuum&Seal operations.



**21. POWER CORD FIXER :** *Storage the power cord.*

**22. POWER CORD :** *Power cord.*

**23. DOOR :** *ACC pipe storage room door.*

**24. ROOM :** *Storage the acc pipe.*



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# OPERATING INSTRUCTIONS

## **I. Making a bag with bag roll**

1. Open the back cover .
2. Make sure the bag cutter is on one end of the cutter rack, Then put the cutter rack to the back.
3. Pull out the bag to the suitable length you want.
4. Put down the cutter rack and make sure it is on the right place of the bags, then slide the cutter from one end to the other end to cut the bag.
5. Put one end of the bag on top of the sealing Element, **the open end of the bag on the lower gasket.**
6. Close the top cover and press front handle to lock the top cover, you should hear a “bee” tone, LED screen will display “ready”.
7. Press “Seal only” button to start sealing the bags, LED screen will show the sealing progress.
8. When you hear a “bee” tone and LCD screen display “complete”, then lift the handle to open the cover and take the bag out of the machine. The bag is then done and is ready for vacuum sealing.

## **II. Vacuum packaging with a bag**

1. Put the items inside the bag. Use only the special designed vacuum bags supplied by us with vacuum channels.
2. Clean and straighten the open end of the bag, make sure no dust, wrinkle or ripples.
3. Place the open end of the bag within the vacuum chamber area, make sure the air intake is not covered by the bag.
4. Put the top cover down and press front handle to lock the top cover, you should hear a “bee” tone, LED screen will display “ready”.
5. Choose the “dry” or “moist” auto vacuum seal button according to the type of food; LED screen will show the vacuum and sealing progress.

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**NOTE:** *This product provides very high vacuum pressure during vacuum packaging with a bag, in order to avoid crushing of the delicate item by the high vacuum pressure, observe the status of the vacuum pressure inside the bag and switch the “MANUAL SEAL” button immediately when the desired vacuum pressure is achieved. The pump will stop and change to heat-seal the bag.*

6. When you hear a “bee” tone and LCD screen display “complete”, then lift the handle to open the cover and take out the packed bags.

**NOTE:**

- *For best vacuum and sealing effect, Wipe out any excess liquid or food residue in the vacuum chamber after each bag packaged.*
- *Your appliance can work only on the specific bags provided by us. Do not attempt to use other bags not intended for vacuum packaging. .*
- *Cut the bag straight across with scissors to open a sealed bag.*

### **III . Vacuum packaging with a bag using Pulse Vacuum**

1.This function is preferred for vacuum packing, when you want a slight vacuum effect such as e.g. tomatoes, chips or similar. Or, if you have moist raw materials or a sauce, where you just want to drain air from the bag and then stop the appliance before the liquid is compressed.

2. Press **Pulse** button, the unit start to vacuum the bag , *observe the status of the vacuum pressure inside the bag . loose the **Pulse** button immediately when the desired vacuum pressure is achieved.*

3.Press the “seal only” button when the Vacuuming have been completed, the unit start to seal the bag automatically.

Note: When you loose the pulse button, if you no press the seal only button in 15 second, then the bag will loose the vacuum and operation complete.

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## **IV. Vacuum package in a Canister & Vacuum Bowl**

1. Wipe canister cover, canister base and ensure they are clean and dry.
2. Put the items into the canister and do not fill up too full so that the cover can be in good contact with the canister bowl rim. Clean the cover rim of the canister and bottom seal gasket of the canister cover;
3. Insert one end of the hose into the **ACC port on the unit** and another end of the hose into the center hole of the canister cover.
4. Press the canister button to start vacuuming. To ensure there is no air leaking between the cover and the canister, use your hand to push down the cover at the beginning of the vacuuming work. The machine will stop automatically when enough vacuum pressure is achieved.
5. Take out the hose tube from the canister or bowl immediately first after the job is completed.

**Note: When moist food are under vacuuming, moisture will be stored in adaptor. Remember to clean up the adaptor if there is water before **vacuuming**.**

### **Open Canister after vacuum packaging**

In order to open the canister, you need to press the “Release” button on the canister cover.

#### **Note:**

- *At the beginning of the vacuum packaging in a canister or a vacuum bowl, slightly press down the cover or on the hose adaptor to ensure no loose of the hose and to avoid air leaking through the gap between the cover and the canister top rim for a few seconds.*
- *To test vacuum, simply tug on the cover. It shall not move;*
- *Different canisters are available in the market and also from Bigland. The operation procedure will be a little different. Please refer to the individual manual for the specific canister.*

## **V. Marinate meat with a marinate Bowl**

1. Take out the hose accessory from **side** cover, insert it to canister port on unit and the center hole of canister cover.

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2. Press Marinate button to start working. The indicator LED will be light and the screen will be show the progress. It will release air automatically after finished vacuum, this is for 1 working cycle, this machine will total working for 5 cycles. It takes about 6 minutes to finish the process.

3. When the indicator light crush out, then the screen show the “complete”, the marinate process is completed. Pull off the hose accessory from canister port and canister cover.

**Note:**

- *At the beginning of the vacuum packaging in a canister, slightly press down the canister cover or on the hose adaptor to ensure no loose of the hose and to avoid air leaking through the gap between the cover and the canister top rim for a few seconds.*
- *To test vacuum, simply tug on the cover. It shall not move;*
- *Do not press any button to interfere with the whole process*

## **VI. Cord storage box**

1. Put the power cord into the storage fixer when not use the machine which is in the back of the machine. Do not wrap the cord around the appliance.

## **CLEANING AND MAINTENANCE**

### **Vacuum sealer**

1. Always unplug the unit before cleaning.
2. Do not immerse in water or any other liquid.
3. Avoid using abrasive products or material to clean the unit, for they will scratch the surface.
4. Use a mild dishwashing soap and a warm, damp cloth to wipe away food residue or around components.
5. Dry thoroughly before using again.

**Note:** *The foam gaskets around the vacuum chamber should be dried thoroughly before re-assembling, when re-assembling,*

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*is careful to prevent any damage, and assemble as original position to ensure no vacuum leaking.*

### **Vacuum bags**

1. Wash bags in warm water with a mild dishwashing soap
2. When wash bags in dishwasher, turn bags inside out and spread them over top rack of dishwasher, so entire surface is exposed to the washing water.
3. 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.*

### **Accessories**

Washing all vacuum accessories in warm water with a mild dishwashing soap, But do not immerse cover in water.

1. Canister bases (not lids) are top rack dishwasher safe. But canister cover should be wiping down with a damp cloth.
2. Ensure the accessories to be dry thoroughly before reusing.
3. Canister and cover is not allowed to use in microwave or freezer.

### **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. Keep the cover locked will distort the foam gaskets causing leaking.

## **TROUBLE SHOOTING**

## Troubleshooting

Problem	Solution
<b>Vacuuming but seal function is not good</b>	<p><b>Check if the edge of the bags has liquid, oil stain or any chippings?</b> If yes, please clean the edge of bags and try again.</p>
	<p><b>Check if the heating element damage and good setting or not?</b> If damaged, please exchange the heating element and make sure it is well installed.</p>
	<p><b>Check if the sealing strip damage or well installed?</b> If damaged, please exchange the sealing strip and make sure it is well installed.</p>
	<p><b>Check if the edge of the bag has wrinkled?</b> If yes, please take out some foods so that the bags have enough space for sealing and smooth the bag mouth and try again.</p>
<b>Seal function is good but can not vacuuming</b>	<p><b>Check if the bags is placed into the vacuum chamber?</b> If not, please put the edge of bags into the vacuum chamber.</p>
	<p><b>Check if the food with sharp angel?</b> If yes, please packing the angel with safe paper before vacuuming the food</p>
	<p><b>Check if the edge of bag covered the suction hole?</b> If yes, please put the bag into the correct position.</p>
	<p><b>Check if the gasket is deformed?</b> If deformed, replace it and try again.</p>
<b>Bag inflation after vacuuming</b>	<p><b>Check if the good is belong to easy corrosion foods?</b> All the easy corrosion goods are need to be frozen or refrigerated after vacuuming so that it can prolong it's shelf life. But vacuuming doesn't guarantee the foods will never spoil.</p>

**Check if you packed the fresh vegetables or fruit and seed food?**

All fresh vegetables or fruit and seed are not suitable to storage under room temperature after vacuumed, they have photosynthesis and respiration. Suggest to storage them in refrigerated.

## 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 centre.

## 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.

# FOOD PRESERVATION GUIDELINES

Classification	Food Items	Temperature	Normal Preservation	Vacuum Preservation
Refrigerant	Fresh Raw Meat	5±3°C	2~3days	8~9days
	Fresh Fish/ Sea Food	5±3°C	1~3days	4~5days
	Cooked Meat	5±3°C	4~6days	10~14days
	Vegetables	5±3°C	3~5days	7~10days
	Fruit	5±3°C	5~7days	14~20days
	Eggs	5±3°C	10~15days	30~50days
Frozen	Meat	-16~-20°C	3~5months	>1yeas
	Fish	-16~-20°C	3~5months	>1yeas
	Sea Food	-16~-20°C	3~5months	>1yeas
Normal condition	Bread	25±2°C	1~2days	6~8days
	Biscuit	25±2°C	4~6months	>1yeas
	Rice/ Flour	25±2°C	3~5months	>1yeas
	Peanut/Legume	25±2°C	3~6months	>1yeas
	Medical Material	25±2°C	3~6months	>1yeas
	Tea	25±2°C	5~6months	>1yeas