

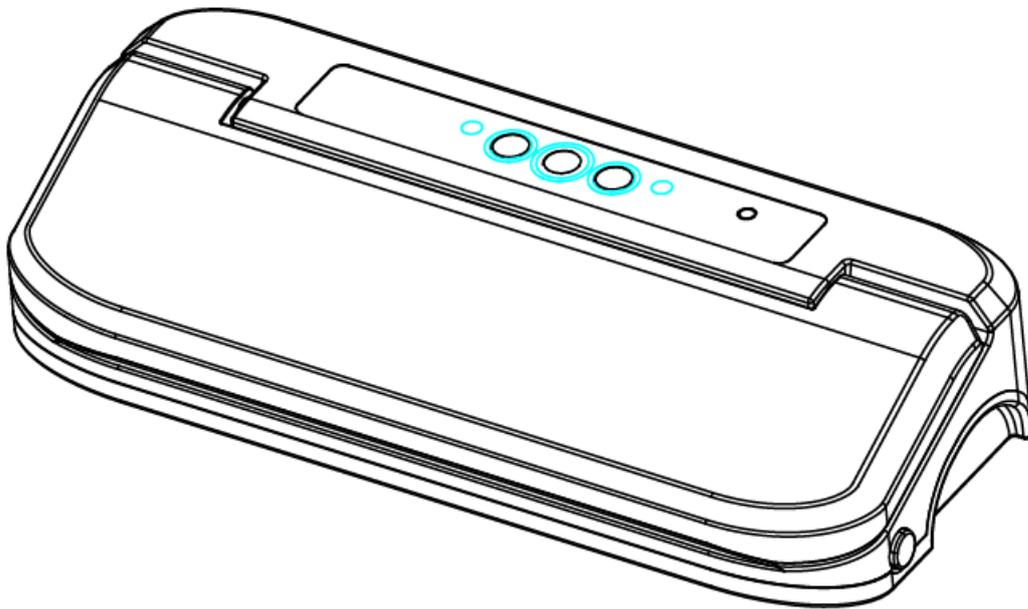
MAXIM[®]

kitchenpro

VACUUM SEALER 150W

USER MANUAL

Model Number: VS150



**BEFORE OPERATING THIS PRODUCT, READ, UNDERSTAND, AND
FOLLOW THESE INSTRUCTIONS.**

IMPORTANT

Read and follow the instructions in this user manual even if you feel you are familiar with the product, and find a place to keep it handy for future reference.

For your convenience record the complete model number (located on the product identification plate) and the date you received the product, together with your purchase receipt and attach to the warranty and service information. Retain in the event that warranty service is required.

NOTE: The rating of this product (as marked on the product identification plate) is based on specific loading tests. Normal use or the use of other recommended attachments may draw significantly less power.

IMPORTANT SAFEGUARDS

When using any electrically powered product, basic safety precautions should always be followed, including the following:

PLEASE READ ALL INSTRUCTIONS CAREFULLY BEFORE USING THIS PRODUCT

WARNING!: - to reduce the risk of fire, electrical shock or injury to persons or property:

- Carefully read all instructions before operating your new product for the first time and save for future reference.
- Remove and safely discard any packaging material and promotional labels before using the unit for the first time.
- To eliminate a choking hazard for young children, remove and safely discard the protective cover fitted to the plug of this appliance.
- Ensure the unit is properly assembled before use. Follow the instructions provided in this manual.
- Do not place the unit near the edge of a bench or table during operation. Ensure the power cord does not hang over the edge of the bench or table, touch hot surfaces or become knotted.
- Do not place the unit on or near a hot gas or electric burner, or where it could touch a heated oven. Do not use the unit on a sink or drain board.
- Do not use the appliance on a wet or hot surface, or near a heat source.
- Always operate the unit on a flat, even, level, heat resistant surface.
- To disconnect, unplug the power cord from the electrical outlet. Do not disconnect by pulling the cord. Always unplug the appliance before cleaning and when not in use.
- This unit is not intended to be operated by means of an external timer or separate remote control system.
- Do not place anything on top of the unit when operating or when stored.
- 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.
- Close supervision is required when this product is used near children.
- Children should be supervised to ensure they do not play with the appliance.
- This appliance is for household use only. Do not use this appliance for anything other than its intended use. Do not use in moving vehicles or boats. Do not use outdoors. Misuse may cause injury.

- The appliance is not for commercial use. If sealing more than 20 bags continuously, wait at least 25 minutes before resuming use of your appliance.
- Keep the upper lid of the appliance unlocked when not in use.
- The installation of a residual current device (safety switch) is recommended to provide additional safety protection when using electrical appliances. It is advisable that a safety switch with a rated residual operating current not exceeding 30mA be installed in the electrical circuit supplying the appliance. See your electrician for professional advice.
- This appliance contains no user serviceable parts. Any maintenance other than cleaning should be performed by a qualified person.
- Do not immerse unit, power plug or power cord in water, or any other liquid.
- Do not operate any product with a damaged cord or plug, or after the product malfunctions, or is dropped or appears damaged in any way. Return the complete product to the place of purchase for inspection, repair or replacement.
- Do not attempt to service this product. Service should only be performed by an authorized service representative.
- A short power-supply cord is provided to reduce the risk resulting from becoming entangled in or tripping over a longer cord. Extension cords are not prohibited from being used when care is exercised in their use. When an extension cord is used the marked electrical rating of the extension cord shall be no less than the marked electrical rating of the appliance. The longer cord shall be arranged so that it does not drape over the counter-top or tabletop where it is capable of being tripped over, snagged or pulled on unintentionally, especially by children.
- Do not leave the appliance unattended whilst it is on.

READ AND SAVE THESE INSTRUCTIONS FOR FUTURE REFERENCE

START ENJOYING THE BENEFITS OF YOUR VACUUM SEALER SYSTEM

Thank you for purchasing the vacuum sealer.

With this new vacuum sealer, just close the lid by pressing down on both sides. When the lid is locked in place, press the vacuum out air and then seal the bag; release the lid by pressing buttons on both sides of the machine and your items are now vacuum fresh!

Your new vacuum sealer system includes the following:

- VS150 Vacuum Sealer
- User Manual

VACUUM SEALING GUIDELINES

FOOD STORAGE & SAFETY

IMPORTANT: 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.

For the best results in extending the life of foods, it is important to vacuum package foods that are fresh. Once food has begun to deteriorate, vacuum packaging may only slow the deterioration process. Vacuum sealing cannot prevent the growth of mold. Other disease causing microorganisms can still grow in low oxygen environments and may require further measures to be eliminated.

FOOD PREPARATION HINTS & TIPS FOR AIR-TIGHT VACUUM SEALING

Cooking, Thawing, Reheating – Simmering in a vacuum bag helps food retain its flavor and it helps with the clean up as well. When reheating food in the microwave using your vacuum bags, always puncture open the bag to allow hot air to escape. You can also reheat foods in the vacuum bags by placing them in water at a low simmer below 170°F (75°C).

IMPORTANT: Always thaw foods in either refrigerator or microwave – do not thaw perishable foods at room temperature.

PREPARATION HINTS FOR MEAT AND FISH:

Try pre-freezing meats and fish for 1-2 hours before vacuum packaging. This helps retain the juice and shape, and provides for a better seal. If you can't, place a folded paper towel between the food and top of the bag, but below seal area. Leave paper towel in bag to absorb excess moisture and juices during vacuum packaging process.

PREPARATION HINTS FOR CHEESES:

Vacuum package cheese after each use. If you make your bag just a little longer than needed, you can re-seal the bag after each use.

IMPORTANT: Due to the risk of anaerobic bacteria, soft cheeses should never be vacuum packaged.

PREPARATION GUIDELINES FOR VEGETABLES:

Blanching is a process that should be done before being vacuum packaged. This process stops the enzyme action that could lead to loss of flavor, colour and texture. To blanch vegetables, place them in simmering water or in a microwave until they are cooked, but still crisp. Blanching times can range from 1- 2 minutes for leafy greens and peas; 3-4 minutes for snap peas, sliced zucchini or broccoli; give your carrots about 5 minutes; and 7-11 minutes for corn on the cob. After blanching, immerse vegetables in cold water to stop the cooking process.

IMPORTANT: All vegetables (including broccoli, brussels sprouts, cabbage, cauliflower, kale, turnips) naturally emit gases, during storage. Therefore, after blanching, it's best if they're stored in the freezer.

MORE ON VEGETABLES:

Vegetables are a great candidate for portion control; when storing vegetables, try pre-freezing them for 1 to 2 hours, then separate them into meal portions within your vacuum bags. After they have been vacuum packaged, return them to the freezer.

IMPORTANT: Due to the risk of anaerobic bacteria, fresh mushrooms, onions & garlic should never be vacuum packaged.

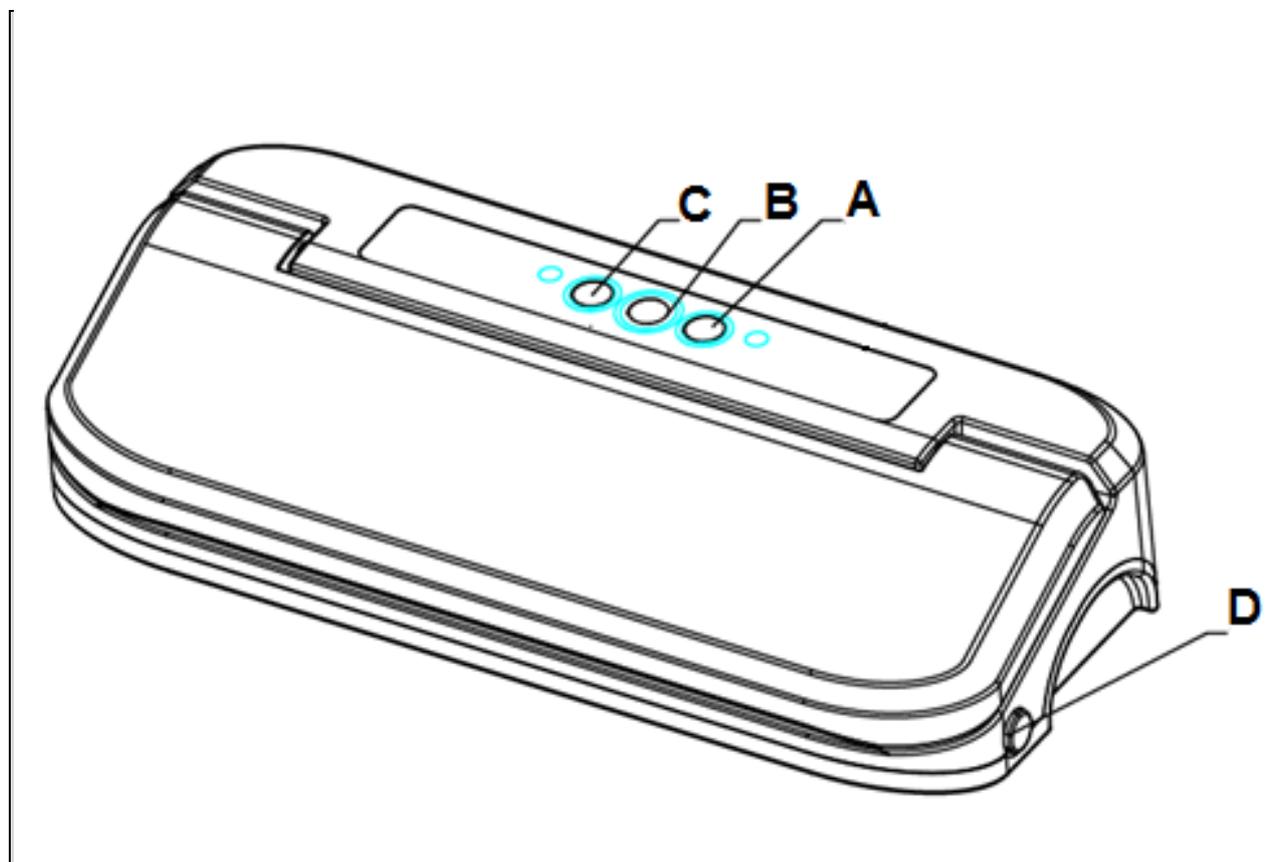
PREPARATION HINTS FOR POWDERY FOODS:

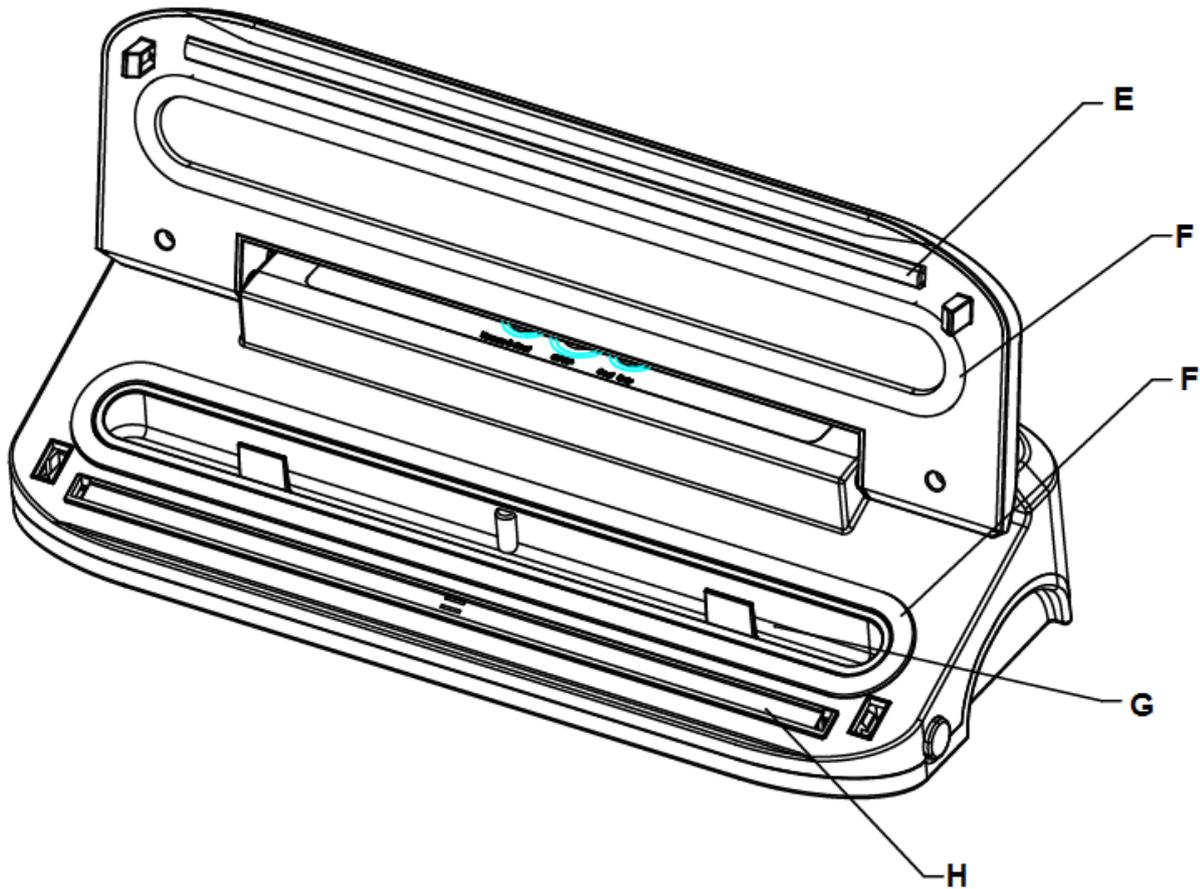
When vacuum packaging powdery items like flour, it's best to use their original packaging inside of the vacuum bags. The fine powder could get sucked into the machine and cause enough damage to shorten the life of the sealer.

PREPARATION HINTS FOR LIQUIDS:

Before you vacuum package liquid such as soup stock, pre-freeze in a casserole dish, loaf pan or ice cube tray until solid. Remove frozen liquid from pan and vacuum package in the vacuum bags. You can then stack in the freezer. When you're ready to use, just cut corner of bag and place in either a microwave dish or drop into water at a low simmer, below 170°F (75°C).

FEATURES





A. VACUUM & SEALER BUTTON

Press to vacuum package and seal the food airtight. Appliance shuts off automatically.

B. CANCEL BUTTON

Immediately halts the current function.

C. SEAL ONLY BUTTON

This button has three uses:

1. Press to create a seal when making bags from a roll.
2. Press to immediately stop the vacuum process and begin sealing the bag. Preventing delicate foods from being crushed
3. Press to create a seal on Mylar bags (such as a potato chip bag) to keep food sealed airtight.

D. RELEASE BUTTON

Press to open lid after sealing process is completed.

E. RUBBER SEALING STRIP

F. SEALING GASKETS (UP AND DOWN)

G. VACUUM CHAMBER

H. SEALING WIRE/HEATER

HOW TO VACUUM SEAL WITH THE VACUUM BAGS

1. Place the item(s) to be sealed into the pre-cut or custom sized bag. Leave at least 2 inches between the contents and the top of the bag to allow for bag contraction.
2. Open lid and place the open end of the bag down into the Vacuum channel.



3. Close lid firmly by pressing down firmly on both sides, check to make sure that the lid will not open. If the lid cannot be lifted, then you have successfully locked the lid in place.
4. To begin the vacuum process, press the **“Vacuum & Seal”** button. The unit will continue to vacuum and then seal once air has been removed.
5. Once the indicator light has turned off, press the release buttons on both sides of the machine to release the bag.

CARE & CLEANING

- Always unplug the unit before cleaning.
- Do not immerse in water.
- Do not use abrasives to clean the unit.
- Wipe the outer surface with a soft, damp cloth and soap.
- To clean the inside of the unit, wipe away any food or liquid with a paper towel.
- Dry all parts thoroughly before you plug in and operate the unit again.
- Vacuum chamber may trap liquids that were drawn from the bag; use mild dish washing soap and a warm, damp cloth to wipe away any left behind liquid from the vacuum chamber. Dry thoroughly.

TROUBLE SHOOTING

NOTHING HAPPENS WHEN I PRESS THE “VACUUM & SEAL” BUTTON:

- Make sure the power cord is correctly plugged into the electrical outlet.
- Make sure the power cord is not damaged in any way where the conductor/insulator are opened or damaged.
- Make sure the electrical outlet is operative by plugging in another appliance. If it's not, please check the circuit breakers or fuses in your home.

- Make sure the bag is positioned correctly down in the vacuum chamber.
- Press down on both sides of the lid and make sure it is locked in place.
- Wait 25 minutes to allow appliance to cool off, and then try using again.

AIR IS NOT VACUUMED FROM THE BAG

- Check that there are no gaps, folds, wrinkles or holes in the pre-sealed bags.
- Check for loose, worn or cracked upper and lower sealing gaskets.
- Foods with high liquid contents may prevent the bag from sealing properly. Cut bag open and wipe top inside of bag and reseal.
- Check to see if bag is properly inserted into the vacuum chamber. Make sure you've placed the bag in the proper place. When making a bag from a roll, make sure end of cut piece is on the sealing strip.

BAG MELTS:

- The sealing strip may have been too hot during the sealing process. Allow the unit to cool for 20 seconds between uses. If the bag continues to melt, allow unit to cool with the lid in the upright position for 25 minutes before using.

AIR HAS SEEPED BACK INTO VACUUMED BAG:

- Check the seal of the bag. There may be a hole or wrinkle that is allowing air to re-enter the bag. Carefully cut the bag open and re-seal it, or use an entirely new bag.
- Make sure there is no moisture or liquid from the food present within the bag seal. You may need to cut open the bag and re-seal it, or use an entirely new bag. Partially freeze foods with excess liquids, prior to vacuum sealing.
- Make sure no liquids were drawn to the sealing strip area.
- Check for loose, worn or cracked upper and lower sealing gaskets.
- Moisture of foods with high liquid content will prevent the bag from sealing properly. Cut bag open and wipe top inside of bag and reseal.

BAG WILL NOT SEAL:

- Check that there aren't any gaps, folds, wrinkles or holes in pre-sealed edges.
- Moisture of foods with high liquid content will prevent the bag from sealing properly. Cut bag open and wipe top inside of bag and reseal.
- Make sure you've placed the bag in the proper place. When making a bag from a roll, make sure end of cut piece is on the sealing strip.
- Make sure you've given the appliance time to cool down. Wait 20 seconds between seals.

PLEASE NOTE: Do not attempt to repair or adjust any electrical or mechanical functions on this unit. Doing so will void the warranty.

** If you have any questions or comments regarding the unit's operation or believe any repair is necessary, please contact GAF Control (Sales) Pty Ltd & Maxim Housewares.

CUSTOMER SERVICE

Australian Customer Service

GAF Control (Sales) Pty Ltd & Maxim Housewares

P.O Box 19

Altona North, Victoria, 3025

Phone: 1300 659 489

Hours: 9am-5pm (EST) Mon-Fri

www.gafcontrol.com.au

*This product may vary slightly to the product illustrated due to ongoing product development.

WARRANTY

Our goods come with guarantees that cannot be excluded under Australian Consumer Law. You are entitled to a replacement or refund for a major failure and compensation for any other foreseeable loss or damage. You are also entitled to have the goods repaired or replaced if the goods fail to be of acceptable quality and the failure does not amount to a major failure. The above applies subject to the item not being accidentally dropped by the user-or being used for purposes other than the intended use - or being tampered with. GAF Control (Sales) Pty Ltd guarantees the product for 12 months from date of purchase. Refunds or replacements at retail store level are under the guidance of the stores rules/regulations. In the event of requiring assistance, the retailer from whom you purchased the product should be your first port of call.

Supplier warranting this product:

GAF Control (Sales) Pty Ltd & Maxim Housewares

441 Kororoit Creek Road, Altona

Victoria, 3018, Australia.

12 months warranty from date of purchase. 90 days warranty from date of purchase if used commercially. If your retailer has not validated your guarantee, then retain your purchase receipt. The guarantee does not cover accidental breakage or damage of your product or if it has been tampered with.

Product Model Number: VS150

Purchase Date: _____

Retailer: _____

Retailer Store Address: _____

Name of Purchaser: _____

Address: _____

Due to the Maxim policy of continual product development; specifications, colours and details of our products as listed or depicted in this user manual or on the product and its carton may differ slightly

Product: Made in China.

To view the full range of Maxim products, please go to our website.

www.maximhousewares.com or www.gafcontrol.com.au

For additional consumer support – email us at:

gaf@gafcontrol.com.au

