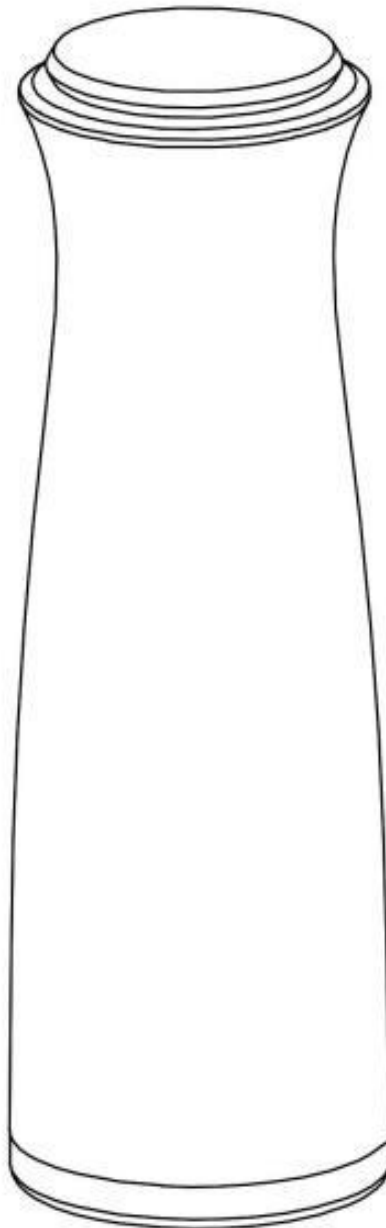


Tiffany

Vacuum Food Freezer Containers

USER MANUAL

Model Number: TVS02



READ AND SAVE 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. The continuous working time of vacuum head cannot exceed 5 minutes each time, if continuous operation more than 5 minutes, it needs to stop working

for 3 minutes.

- 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.
- 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.
- Please make sure there is no water or other liquid on the plug before plugging the power cord into the power outlet.
- The main unit and charging lines are must be in dry condition.
- Vacuum bags should not be filled with ingredients containing soft food, and food with closed angles or sharp corners cannot be vacuumed. This avoids piercing the vacuum bag when vacuuming.
- It is a normal phenomenon if the machine isn't used for a long time to be resulting in long-term natural electricity consumption, it will take 5-10 minutes to turn on the red light after charging wire plugged.

READ AND SAVE THESE INSTRUCTIONS FOR FUTURE REFERENCE

BEFORE FIRST USE

Before use, remove all packaging and inspect the appliance for any damage. If there appears to be any damage, please take the unit back to place of purchase for a replacement.

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 feature 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.

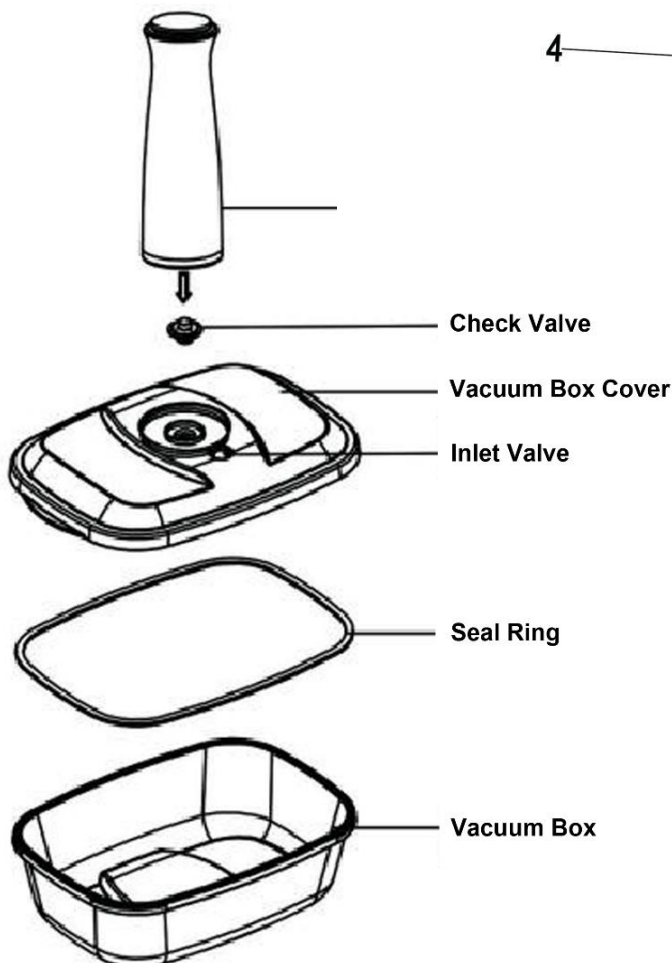
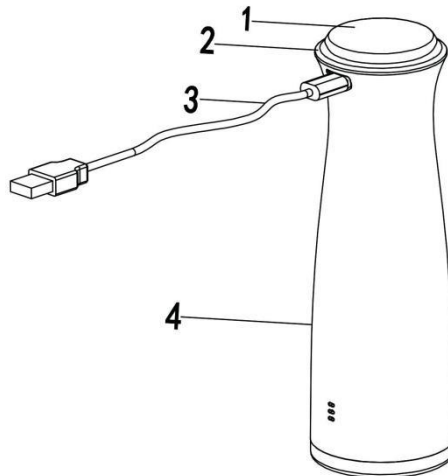
MORE ON VEGETABLES:

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.

FEATURES

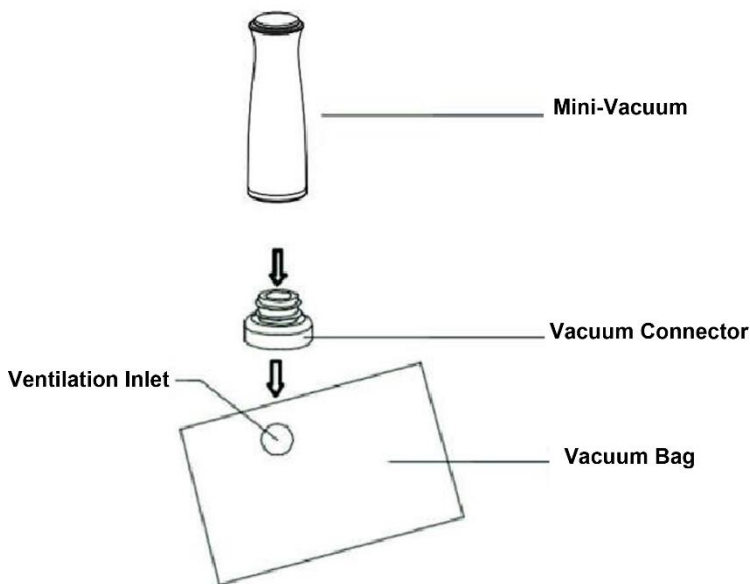
- 1. ON/OFF Button
- 2. Light ring
- 3. Charging Line
- 4. Main Body



ASSEMBLY & USAGE INSTRUCTIONS FOR VACUUM BOX

1. First place the food in a vacuum box and then cover the vacuum box to make sure it is sealed.
2. To mount vacuum head assembly with vacuum connection, place it in the corresponding groove in the vacuum cover, and then plug the USB in the corresponding power supply (adapter, Power Bank), and keep it in standby mode.
3. To press the power button, the machine stops working after 60-second running, and when the LED light is on, the vacuum action has been completed.
4. When vacuum action is completed, half-round of inlet valve will be in the concave and then take out vacuum head.
5. If the food needs to be taken out, to extrude check valve and pull it gently, exhaust the pressure inside the vacuum box, and then open the vacuum box cover.

ASSEMBLY & USAGE INSTRUCTIONS FOR VACUUM BAG



1. To open vacuum bag at first, put the ingredients for preservation into the bag, and seal up the opening, then enclose sealing plug of the vacuum bag (one end with lips, which is assembled in a vacuum port) and install it into place and ensure that it is fitted tightly.
2. To aim Mini-Vacuum connected with vacuum connector to ventilation inlet of the vacuum bag, and make sure that the ventilation inlet is entirely inside the sealing plug.
3. To touch and hold power button for 3 seconds, enter the continuous working state, and then ensure that the vacuuming state is what you want. Then press the power button to stop vacuuming, and take the vacuum head

and sealing plug out when finished.

4. If you need to open the vacuum bag, you can open the sealed strip off it.
5. In order to guarantee the machine life, the time for vacuuming can't be running continuously for more than 5 minutes.

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.
- 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.
- Scrub out outer surface of the main unit with a dry cloth.
- If Mini-Vacuum continues overheats, please discontinue using it.
- To make sure the main body is out of battery or de-energized before cleaning.
- When vacuuming, if bubble in the mixing cup rises, it indicates that it is vacuuming. As there is no such phenomenon, the vacuum head should be pressed down to check whether it is in place.

SPECIFICATIONS

Model	TV02
Description	Vacuum Food Freezer Containers
Power Supply	DC5V
Negative Pressure Value	-55±5Mpa
Flow	≥2.5L/Min

COMPATIBLE ADDITIONAL ACCESSORIES (NOT INCLUDED)

MODEL	BRAND	DESCRIPTION
TVC	TIFFANY	2 x 1L Vacuum Containers
TVBS	TIFFANY	3 x Small Vacuum Bags (Size 19.5 x 22.5cm)
TVBL	TIFFANY	3 x Large Vacuum Bags (Size 29 x 27cm)

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.