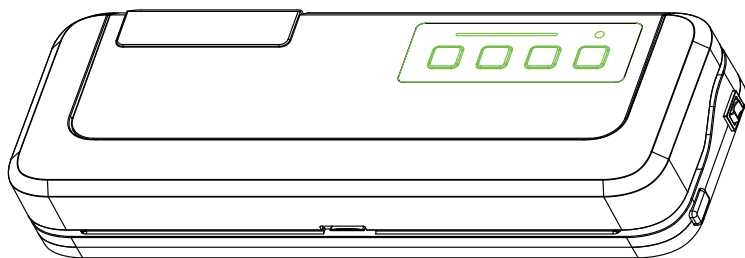


Vacuum sealer

INSTRUCTIONS

MODEL:DZ-290P



Keep Food Fresh for everyday

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Thank you for purchasing our vacuum sealer.

In order to make the best use of this product and use it safely , please read these introductions carefully before use and keep for future reference.

IMPORTANT SAFEGUARDS

1. Carefully read all of the instructions before using this appliance and keep for future reference.
2. Before plugging cord into wall outlet, 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 near children, close attention is necessary, and store this appliance to a dry and clean place, out of 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.
7. Do not touch the hot sealing element located on edge of the top cover of this machine. It is hot and may get burned.
8. Do not try to repair this appliance by yourself.
9. Don't use the appliance if it has been damaged.
10. Avoid to do the following: pull or carry the cord, use cord as a handle, or pull cord around sharp edges or corners. 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 a heat source.

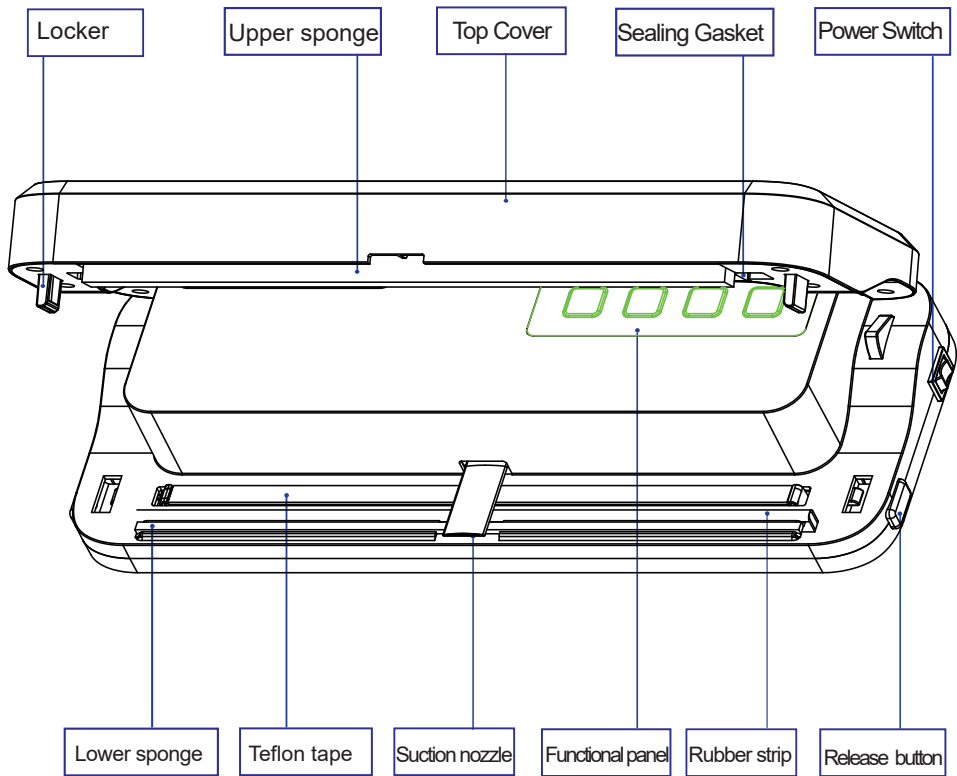
Food Preservation Guidelines

storage	Food	Temperature	Normal Preservation	Vacuum Preservation
Refrigeration	Fresh Raw Meat	5±3℃	2~3 days	8~9 days
	Fresh Fish/Sea Food	5±3℃	1~3 days	4~5 days
	Cooked Meat	5±3℃	4~6 days	10~14 days
	Vegetables	5±3℃	3~5 days	7~10 days
	Fruit	5±3℃	5~7 days	14~20 days
	Eggs	5±3℃	10~15 days	30~50 days
Frozen	Meat	-16 ~ -20℃	3~5 months	> 1 year
	Fish	-16 ~ -20℃	3~5 months	> 1 year
	Sea Food	-16 ~ -20℃	3~5 months	> 1 year
Normal condition	Bread	25±2℃	1~2 days	6~8 days
	Biscuit	25±2℃	3~5 months	> 1 year
	Rice/Flour	25±2℃	3~5 months	> 1 year
	Peanut/Legume	25±2℃	3~6 months	> 1 year

Machine parameters

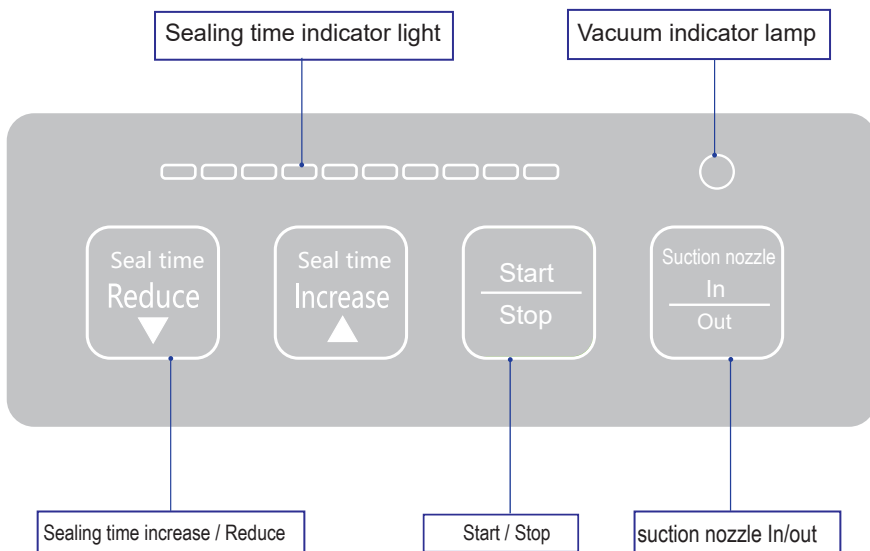
Rated Voltage	AC 100~120V AC 220~240V	Vacuum & Sealing time	6 ~ 12 Sec.
Rated Frequency	50/60 Hz	Vacuum Pressure	-0.080MPa
Power	220W	Dimension	390X148X72(mm)
Sealing time	1.5~15Sec.	Net Weight	1.93Kg

Construction and Functions



The number of lighting LED shows the sealing time,
1 light indicate the sealing time of 1.5 seconds

The lamp lights up when the
machine is vacuuming



Press button to increase or
reduce the sealing time,the
Sealing time range is 1.5 ~
15 seconds.

When the suction nozzle is outside

close the top cover ,Press this
button, the machine starts to
vacuum,

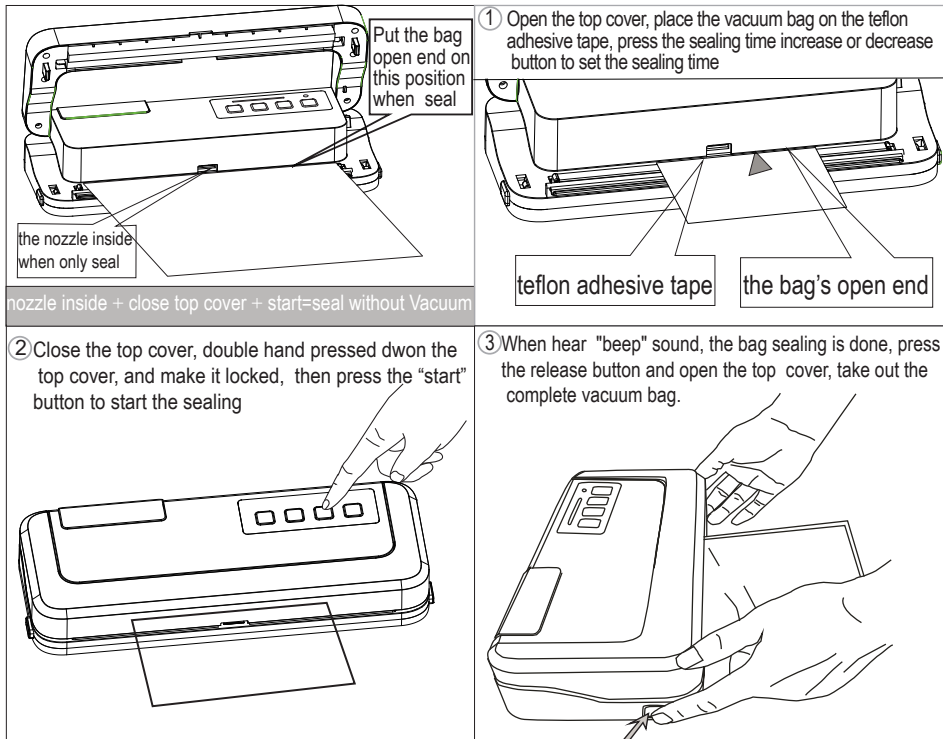
When the suction nozzle is inside

close the top cover, press this
button, start to sealing

When the top cover is opened,
press this button to extend the
nozzle and back. When the upper
cover is closed, the nozzle can
not be extended, but it can only
be returned.

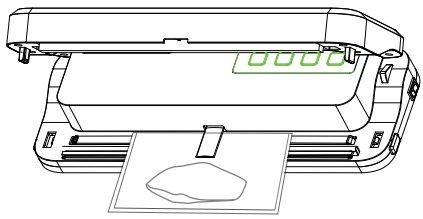
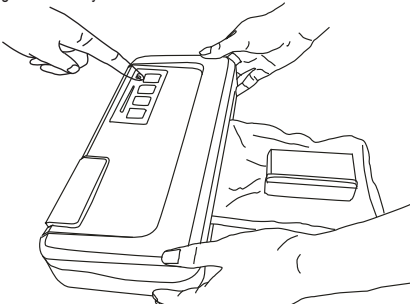
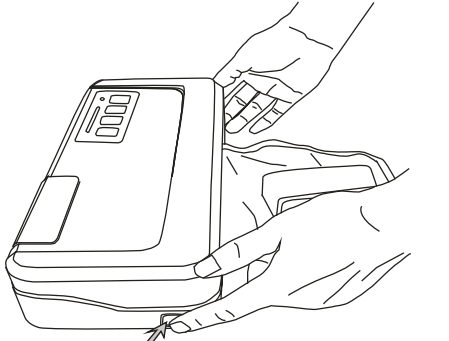
Operating Instructions

Seal

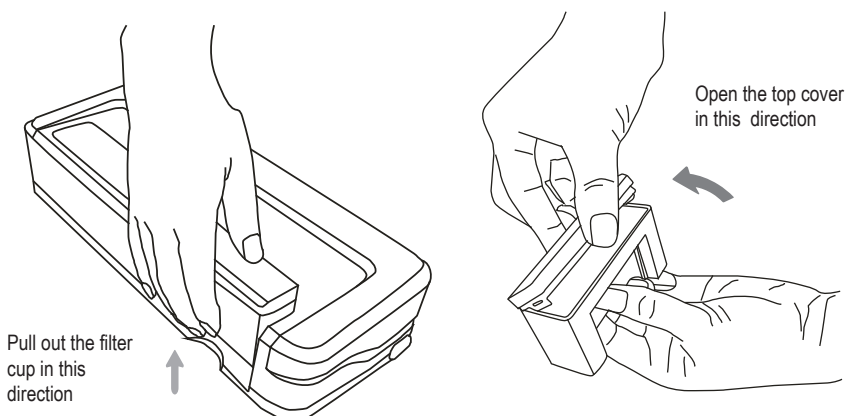


Attention: This machine has the automatic overheat protection function, when the machine overheated, it will automatically start the overheat protection, at this time all the lights on the control panel are flashing. The machine stops working. At this time, the upper cover should be opened so that the machine can be fully cooled, When the indicator stops flashing, it can resume working.

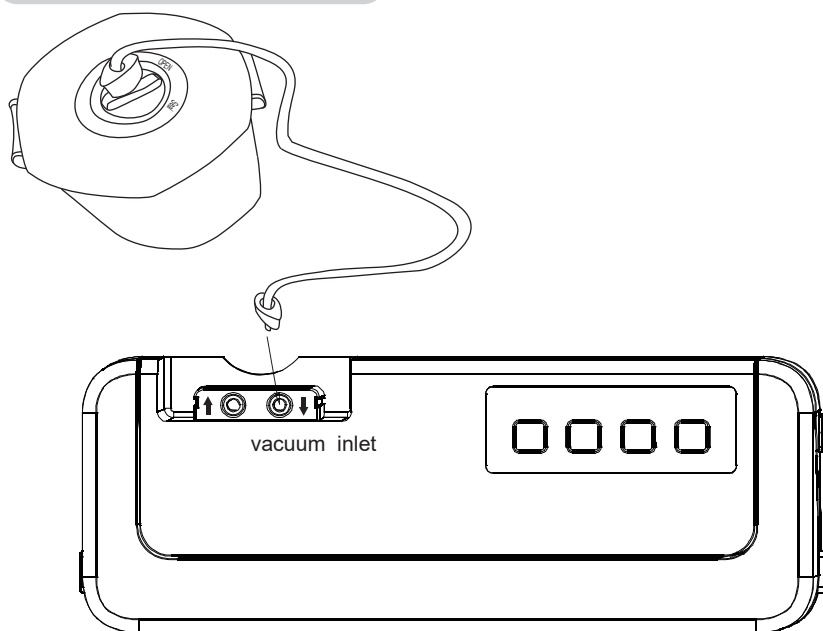
Vacuum Seal

	<p>① Open the top cover, press the in/out button , the nozzle move outside,the vacuum bag sheathed on the nozzle and placed the bag open end on the teflon adhesive tape.</p>
<p>move the nozzle outside + vacuum bag sheathed on the nozzle + locked top cover + start = vacuum seal</p> <p>② Close the top cover,make it locked , press the start button to start vacuuming, press the in/out button when the air in bag be exhausted , the nozzle return inside and appliance start sealing bag automatically.</p> 	<p>③ when hear "beep" sound, the bag sealing is done, press the release buttons to release and open the top cover, take out the vacuum bag.</p> 

The water in the filter cup should be poured out in time and operated as follows:



Vacuum Canister



- 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 to full so that the cover can in good conection with the canister bowl rim.
- 3 Insert one end of the hose into the vacuum inlet and another into the center hole of the canister cover,and rotate the container knob on open position.
- 4 Press the “canister” button to start vacuuming,ensure there is no air leak between the cover and the canister.
- 5 lift the top cover, press the in/out button , the nozzle move outside, lock the top cover , press the start button start to vacuuming.
- 6 After vacuum is completed, rotate the container knob to Seal position, take out the hose tube from the canister . Record the date of vacuum.

Open Canister after Vacuum

In order to open the canister, you need to rotate the container knob on the open position.

Cleaning and maintenance

Vacuum Sealer

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

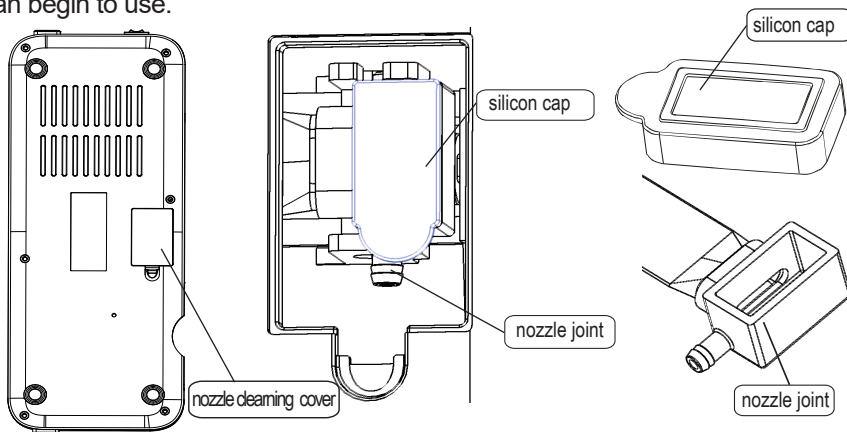
Accessories

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

1. Put canister base on top rack dishwasher. 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.

Nozzle cleaning

1. Open the nozzle cleaning cover from the bottom cover.
2. Remove the silicon cap on the nozzle joint, insert the nozzle cleaner into nozzle, push and pull the gas nozzle back and forth, push the sundries to the nozzle joint, and then clean or pour out the sundries.
3. After cleaning the nozzle joint, put on the silicon cap, it is important to press the silicone cap tight with the nozzle joint, (use the finger to press along the silicone cap, pressing a whole circle), pay attention there is no leakage between the silicone cap and nozzle joint, and then close the nozzle cleaning cover, you can begin to use.



Trouble Shooting			
NO.	fault	Cause analysis	Treatment
1	No action	The socket power is off	Turn on the socket power
		The contact between power plug and socket is not good	Plug in the power plug or replace the power outlet
2	No vacuum	Check if the nozzle blocked?	Clean the nozzle with nozzle cleaner
		Check if the air system is leaking or blocked	Plug in the tube joint and check the sealing sponge intact
		The filter cup cover is not fastened	Press the cap of filter cup to ensure there no leak between the filter cup and cap
		The package is too far from the suction nozzle	Press the stop button to pause and push Packaging as close as possible to the nozzle, then press start to continue
		After cleaning the nozzle, the silicon cap is not tight with nozzle joint	Press a whole circle with your fingers along the top of the silicone cover
		The filter cup is not assembled with the machine	Make sure that the filter cup is plugged in with inlet of the machine
		The locker on the top cover is not locked well.	The machine only start to work after bothside locker is locked well
3	The appliance does not seal the bag properly	The heating wire damaged or not in good contact?	Check and replace
		The sealing time too long or too short?	Check if the sealing time is too long or too short, set the seal time fit to the bag thickness
		If the silicone strip and the teflon tape are flat	If aging should be replaced
4	Vacuum packaging has air leakage	Check if there is some dust on the seal rubber or teflon tape	Check and clean
		Vacuum bag is broken	Check the bag has no holes which have caused air to leak in. Use paper napkins to protect any sharp edges on the contents of the bag.
		Food fermentation	If the food has gone bad, please discard
		Photosynthetic respiration of fruits and vegetables	Fruits and vegetables should be stored in combination with cold storage
5	Vacuum bag melting	The sealing time is too long and the heating wire temperature is too high	Reduce the sealing time

