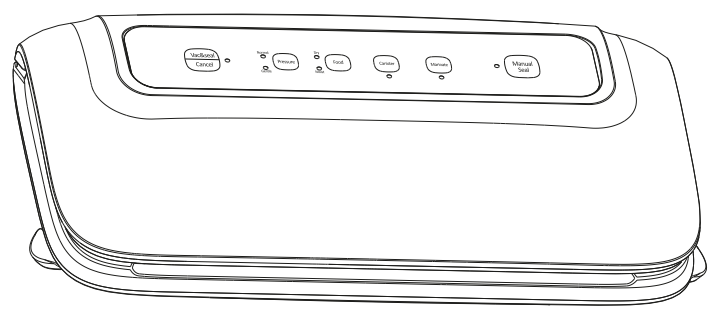


# Salente

## Vacuum Sealer USER MANUAL



[WWW.SALENTE.CZ](http://WWW.SALENTE.CZ)

Thank you for choosing Vacuum Sealer. Please read this user manual carefully before using the item and keep it properly for reference.

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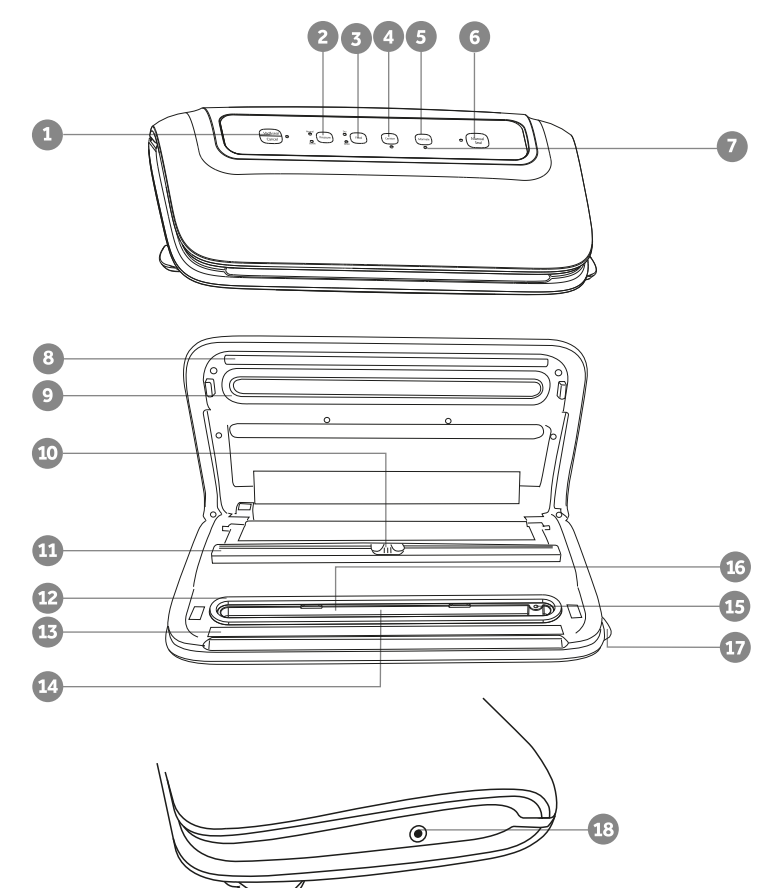
**1. Packing List**

- 1 × Vacuum Sealer
- 1 × AC Power Cord
- 1 × Bag Roll (20 × 500 cm)
- 5 × Vacuum Bag
- 1 × Vacuum Suction Hose
- 1 × User Manual

**2. Specifications**

Voltage:	100-240V ~ 50/60Hz
Rated Power:	125W
Sealing Bar Length:	≤11.8" (30cm)
Vacuum Pressure:	-80kPa
Sealing Type:	Heating filament sealing
Size:	42.2 × 22.4 × 9.2cm

**3. Product Diagram**



- 1. Vacuum & Seal / Cancel Button
- 10. Bag Cutter
- 2. Pressure Button
- 11. Bag Cutting Rack
- 3. Food Button
- 12. Lower Foam Gasket
- 4. Canister Button
- 13. Heat sealing strip
- 5. Marinate Button
- 14. Removable Drip Tray
- 6. Manual Seal Button
- 15. Air Intake
- 7. LED Indicator
- 16. Vacuum Chamber
- 8. Upper Foam Gasket
- 17. Release Buttons
- 9. Rubber Sealing Lip
- 18. Exterior Hose Port

**4. Button Introductions**

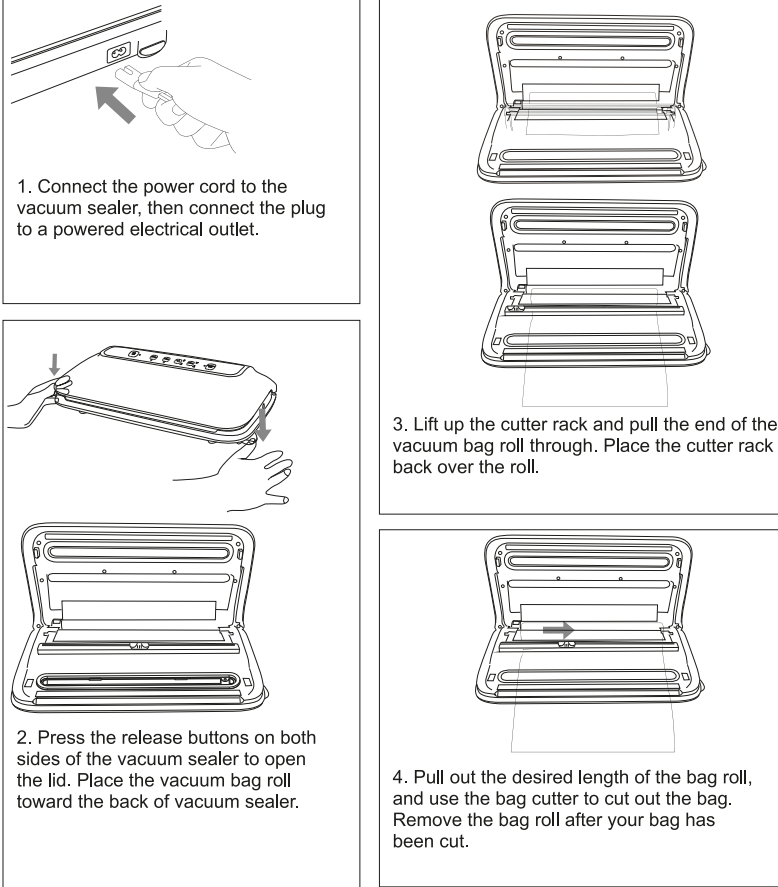
Button	Function
	While the device is in standby mode, press the "Vacuum & Seal / Cancel" button to automatically vacuum and seal a bag. To cancel any function, press "Vacuum & Seal / Cancel" while the vacuum sealer is operating.
	Allows you to select a pressure level. Normal - for foods and items that can be vacuum sealed without any protection (i.e. rice, potatoes, frozen foods, seasonal clothing). Gentle - for softer foods and items that need to be packaged with less vacuum pressure (i.e. tomatoes, strawberries, dry pasta).
	Dry- for dry foods and items that have no moisture; this setting has a shorter heat sealing time (i.e. uncooked rice & pasta, crackers, spices). Moist - for wet foods; this setting has a longer heat sealing time (i.e. meats, poultry, fish, partially frozen soups & stews). <b>Tip:</b> Dry food can't choose "Moist", otherwise it will melt the bags.
	For vacuum sealing canisters, mason jar lids, wine stoppers or other accessories. Make sure both ends of the hose are properly connected before vacuum sealing.
	For locking in flavors when marinating various foods in the included vacuum canister (See Marinating Foods).
	Press the "Manual Seal" button to seal the end of a bag made using the bag roll. After the vacuum & seal function has been completed, the "Manual Seal" button can be used to control the remaining vacuum pressure so that delicate items are not crushed before sealing.

**5. Important Safeguards**

- 1) Read the user manual before using the item.
- 2) This product is for home use only.
- 3) DO NOT lock the lid when the device is not in use, Locking the lid for a long time will deform the foam gaskets.
- 4) The vacuum sealer is not applicable for children or someone who cannot understand the product's performance, Make sure one skilled operator oversees the use of the equipment to ensure safety.

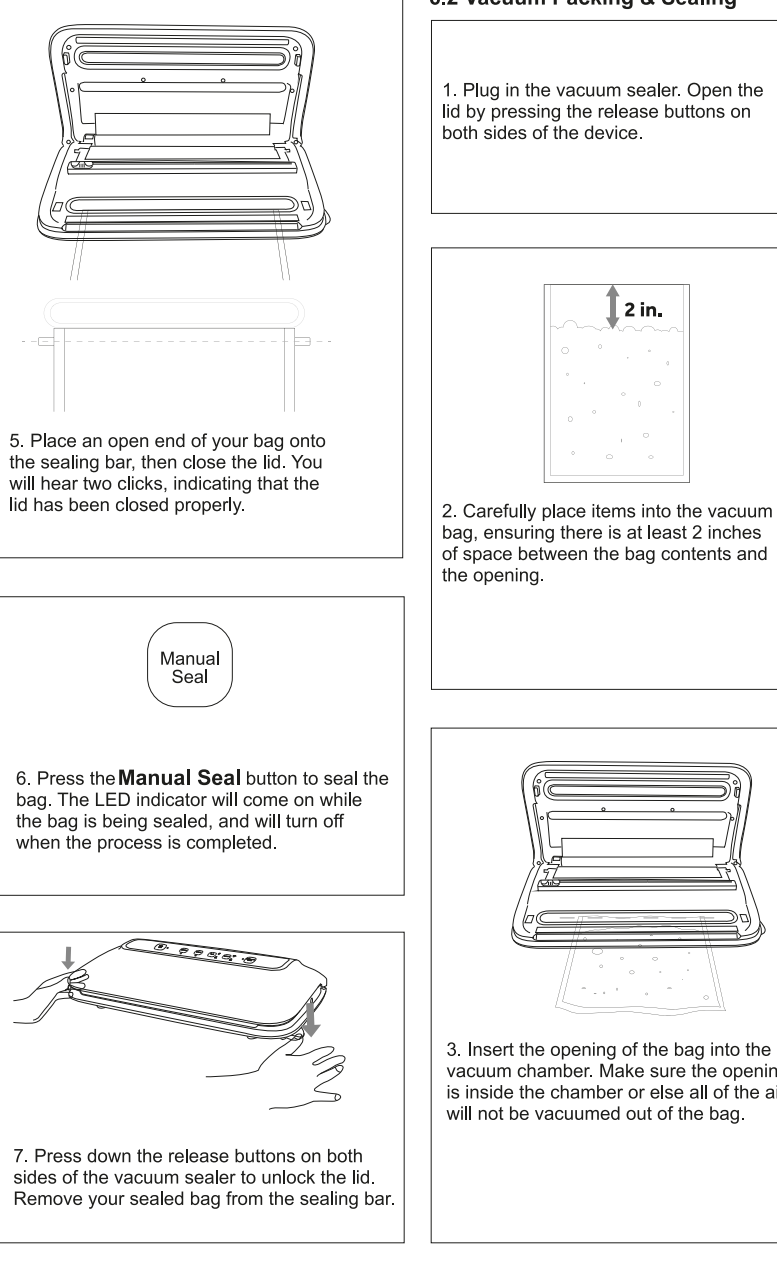
**6. Operating Introductions**

**6.1 Make a vacuum bag**



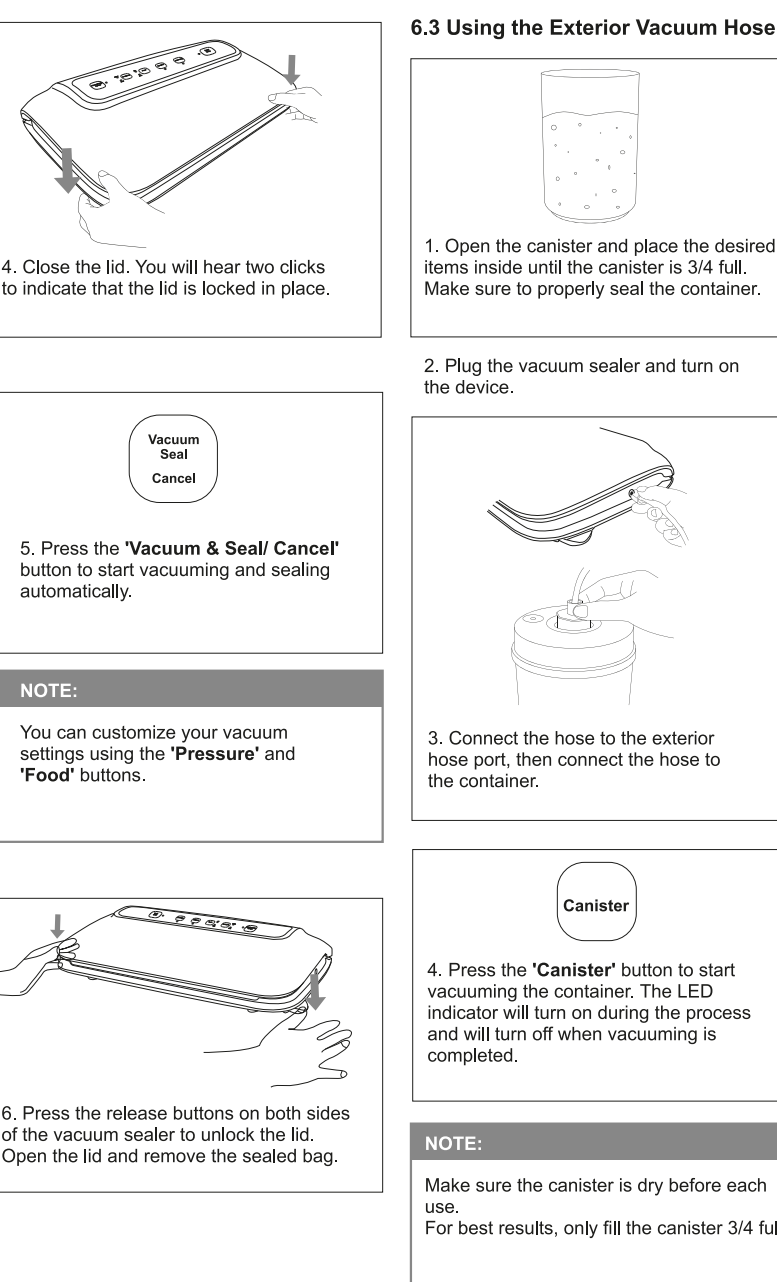
1. Connect the power cord to the vacuum sealer, then connect the plug to a powered electrical outlet.
2. Press the release buttons on both sides of the vacuum sealer to open the lid. Place the vacuum bag roll toward the back of vacuum sealer.
3. Lift up the cutter rack and pull the end of the vacuum bag roll through. Place the cutter rack back over the roll.
4. Pull out the desired length of the bag roll, and use the bag cutter to cut out the bag. Remove the bag roll after your bag has been cut.

**6.2 Vacuum Packing & Sealing**



1. Plug in the vacuum sealer. Open the lid by pressing the release buttons on both sides of the device.
2. Carefully place items into the vacuum bag, ensuring there is at least 2 inches of space between the bag contents and the opening.
3. Insert the opening of the bag into the vacuum chamber. Make sure the opening is inside the chamber or else all of the air will not be vacuumed out of the bag.
4. Press the **Manual Seal** button to seal the bag. The LED indicator will come on while the bag is being sealed, and will turn off when the process is completed.
5. Place an open end of your bag onto the sealing bar, then close the lid. You will hear two clicks, indicating that the lid has been closed properly.
6. Press down the release buttons on both sides of the vacuum sealer to unlock the lid. Remove your sealed bag from the sealing bar.
7. Press down the release buttons on both sides of the vacuum sealer to unlock the lid. Remove your sealed bag from the sealing bar.

**6.3 Using the Exterior Vacuum Hose**

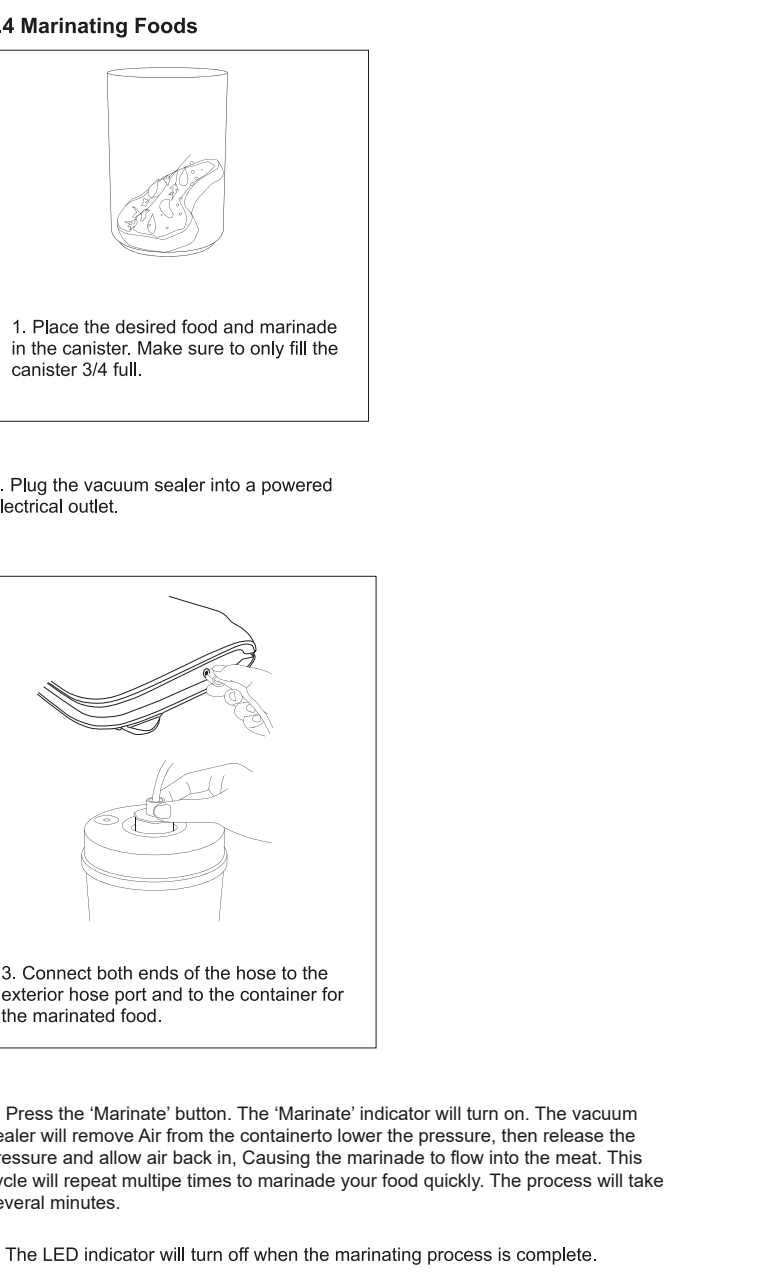


1. Open the canister and place the desired items inside until the canister is 3/4 full. Make sure to properly seal the container.
2. Plug the vacuum sealer and turn on the device.
3. Connect the hose to the exterior hose port, then connect the hose to the container.
4. Press the "Canister" button to start vacuuming the container. The LED indicator will turn on during the process and will turn off when vacuuming is completed.

**NOTE:**  
You can customize your vacuum settings using the "Pressure" and "Food" buttons.

**NOTE:**  
Make sure the canister is dry before each use. For best results, only fill the canister 3/4 full.

**6.4 Marinating Foods**



1. Place the desired food and marinade in the canister. Make sure to only fill the canister 3/4 full.
2. Plug the vacuum sealer into a powered electrical outlet.
3. Connect both ends of the hose to the exterior hose port and to the container for the marinated food.
4. Press the "Marinate" button. The "Marinate" indicator will turn on. The vacuum sealer will remove air from the container to lower the pressure, then release the pressure and allow air back in, causing the marinade to flow into the meat. This cycle will repeat multiple times to marinate your food quickly. The process will take several minutes.
5. The LED indicator will turn off when the marinating process is complete.

**7. Tips for Vacuum Packaging**

- DO NOT overfill bags. Always ensure there is at least 2 inches (5 cm) of space left at the top of the bag.
- DO NOT reuse bags after storing raw meats, raw fish, or greasy foods, doing so may result in contamination and could lead to possible illness.
- DO NOT reuse bags that have been microwaved or simmered. Bags used for cooking should not be used more than once to help prevent contamination.
- DO NOT vacuum package carbonated or sparkling beverages as gas removal will cause such liquids to go flat.
- Ensure that the opening of the bag is not wet. Wet bags may be difficult to properly seal.
- Vacuum sealing foods can not completely replace refrigeration or freezing. Perishable foods need to be refrigerated or frozen.
- Flatten the opening of the plastic bag before sealing or vacuum packaging. Ensure that no foreign objects or folds are on the bag, otherwise it will cause the bag to tear or leak during sealing.
- When vacuum sealing bulky items, gently stretch the bag flat while inserting it into vacuum chamber and hold the bag until the pump begins to work.
- Fresh vegetables and fruit can't be vacuumed, because their respiration and photosynthesis will make the bags leak or flatulence.
- Bags used to store dried or fresh fruits, nuts, grains, and vegetables can be washed and reused.
- When vacuum sealing multiple bags, allow the vacuum sealer to rest for 15 seconds between each bag.
- If you are unsure whether your bag was sealed properly, reseal the bag about 1/4 inch above the first seal.

**8. Care & Maintenance**

1. Unplug the vacuum sealer before cleaning.
2. DO NOT immerse the appliance in water or other liquids.
3. DO NOT use abrasive cleaners on the vacuum sealer.
4. With the vacuum sealer unplugged, wipe the outside of the vacuum sealer with a damp cloth. If necessary, use a sponge with mild soap. Dry the appliance with a clean cloth immediately after.
5. Clean the vacuum chamber just move the drip tray then washing it.
6. Thoroughly dry all parts before using again or storing.

**Overheat Protection**

If the vacuum sealer overheats, all indicator lights will flash, and the vacuum sealer will turn off. Allow the vacuum sealer to cool for 20 minutes before using again.

**9. Trouble shooting**

Problem	Solution
Nothing happens after pressing the button.	Make sure the vacuum sealer is plugged in. Make sure wall outlet is functional.
The bag cannot be inserted.	Make sure there is enough bag material to reach the center of the vacuum chamber. Always allow 2 inches (50.8 mm) of extra space in the bag so that it can be properly vacuumed. Gently stretch the bag flat while inserting. Make sure the opening reaches the vacuum chamber.
Air has re-entered the bag.	Examine the seal for wrinkles. To prevent wrinkles in the seal, gently stretch the bag flat while inserting the bag into the vacuum chamber or sealed twice. Sometimes moisture or food material (such as juices, grease, crumbs, powders, etc.) along the seal prevents the bag from sealing properly. Cut the bag open, wipe the upper insides of the bag, then reseal. Sharp food items may have punctured the bag. Use a new bag if there is a hole. Cover sharp food items with a soft cushioning material, such as a paper towel, and reseal. Food may have started to ferment and gases may have been released inside the bag. Discard the food and bag immediately.
Bag melts when sealing.	Sealing Strip may have overheated. Please waiting at least 10 mins for Appliance to cool down before you vacuum package another item. Make sure the sealing bag is not damaged.
The appliance continues to vacuum without sealing.	Make sure the bag is placed correctly in the vacuum chamber. Remove upper and lower foam gaskets and reinstall them. <b>NOTE:</b> The vacuum chamber may leak if the foam gaskets are damaged or deformed.

**10. Food Preservation Guidelines**

Preservation Storage(5±3°C)	Non-vacuum Storage	Vacuum Storage
Meat	2-3 Days	12-13 Days
Seafood	1-3 Days	6-8 Days
Deli	3-5 Days	8-10 Days
Vegetable	3-5 Days	7-10 Days
Fruits	4-6 Days	14-20 Days
Egg	10-15 Days	30-50 Days
Frozen Storage(-16~20°C)	Non-vacuum Storage	Vacuum Storage
Meat	2-3 Months	1 Year
Seafood	1-3 Months	1 Year
Normal Condition(25±2°C)	Non-vacuum Storage	Vacuum Storage
Bread	1-2 Days	6-8 Days
Rice	2-4 Months	More than 1 Year
Dry beans/Tea	2-3 Months	More than 1 Year

**10. Warranty**

We warrants all products to be of the highest quality in material, craftsmanship and Service for a minimum of 2 years, effective from the date of purchase. Warranty lengths may vary between product categories. This warranty extends only to personal use and does not extend to any product that has been used for commercial, rental, or any other use in which the product is not intended for. There are no warranties other than the warranties expressly set forth with each product.

**Disposal:** The symbol of crossed out container on the product, in the literature or on the wrapping means that in the European Union all the electric and electronic products, batteries and accumulators must be placed into the separate salvage after finishing their lifetime. Do not throw these products into the unsorted municipal waste

**DECLARATION OF CONFORMITY**

Hereby, the company Abacus Electric, s.r.o. declares that the SALENTE is in compliance with the requirements of the standards and regulations, relevant for the given type of device.

Find the complete text of Declaration of Conformity at [ftp://ftp.salente.cz/ce](http://ftp.salente.cz/ce)

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