



COMPACT VACUUM SEALER

Part #744368



INSTRUCTIONS

Thank you for purchasing a Harvest Keeper® Vacuum Sealer!

To get the most out of your sealer and enjoy safe, reliable operation, please thoroughly read and understand these instructions before operating. Please keep them for future reference.

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INTRODUCTION

Congratulations on purchasing a Harvest Keeper Compact Vacuum Sealer (Part #744368). This product creates a strong vacuum that will allow you to keep your valuable food products fresher longer in a sealed, oxygen free environment. By removing oxygen from a food storage container you can help prevent food from spoiling and retain its natural color and flavor. This vacuum sealer can be used for a variety of foods such as meats, fish, vegetables, nuts, flour, sugar, coffee and many more! This sealer can also be used to seal non-food items.

The unit is constructed with high quality, fully tested and rated components to ensure the best performance possible. Features include:

- Choice of “Normal” or “Extended” seal times.
- Choose your Vacuum Degree from High or Low. Use the higher vacuum degree for firmer bone-in meats and the lower vacuum degree for more delicate items such as flaked cereals or vegetables.
- Pulse function allows you to manually control the amount of air being removed. Great for more delicate items.
- Built-in roll holder and cutter for storage and creating custom bag lengths.
- DUAL POWER: Use either the built-in 120V power cord or 12VDC power adapter.
- Accessory Vacuum Port and function for use with vacuum canisters or bottle stoppers.
- Works with Harvest Keeper precut bags, rolls, and many other brands as well!
- Can be used with up to 11” wide sealing bags.
- Heavy duty construction for long life.
- Easy-to-use touchpad controls.
- One year warranty.

SAFETY INFORMATION

For your safety, follow these precautions when using your Harvest Keeper® Compact Vacuum Sealer (Part #744368)

WARNING! Before performing any maintenance or cleaning be sure the unit is off and the PLUG IS REMOVED FROM THE OUTLET OR POWER SOURCE!

Important Safety Guidelines

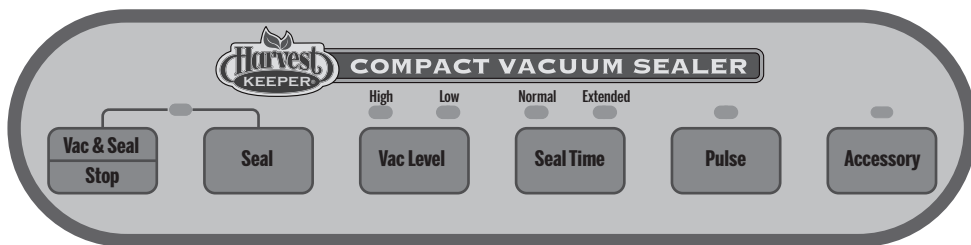
PLEASE READ THIS MANUAL COMPLETELY AND FULLY UNDERSTAND ALL INSTRUCTIONS AND WARNINGS BEFORE OPERATING THIS UNIT. FAILURE TO COMPLY WITH PROCEDURES AND SAFEGUARDS MAY RESULT IN SERIOUS INJURY OR PROPERTY DAMAGE! SAVE THIS MANUAL FOR FUTURE REFERENCE AND KEEP IT IN A SAFE LOCATION.

WARNING!!!

1. ALWAYS disconnect Sealer from power source before performing any maintenance/cleaning.
2. DO NOT use the Sealer on wet or hot surfaces or near heat sources.
3. DO NOT submerge Sealer or power cord in water or any other liquid. Never rinse under a tap.
4. Plug Sealer into polarized power source that complies with electrical specifications (see Page 10). Avoid using an extension cord.
5. To disconnect, unplug directly from power source. DO NOT disconnect by pulling on cord.
6. DO NOT operate Sealer with a damaged power cord.
7. Keep unit unplugged when not in use.
8. Keep fingers and other body parts clear of sealing slot AT ALL TIMES. These parts become hot and may cause injury.
9. DO NOT take Sealer apart – doing so will void the warranty!
10. DO NOT leave Sealer unattended. Before leaving work area, ensure that power is disconnected by unplugging the unit.
11. Close supervision is necessary when Sealer is used by or near children.
12. DO NOT use the Sealer outdoors.
13. Be sure Sealer is on stable work surface. DO NOT let power cord hang over the edge of your work surface.
14. The Sealer is ONLY intended to be used with vacuum bags specifically designed for heat sealing. DO NOT use with grocery or produce bags, or any other household bags!

SAVE THESE INSTRUCTIONS

CONTROL PANEL FUNCTIONS



Vac & Seal/Stop: Press to start the automatic vacuum and seal process. When process is complete, LED will go out, side locks will release and sealed bag can be removed. Also, pressing this button during any process will stop the machine.

Seal: Activates the Heat Sealing Ribbon for length of time selected by “Seal Time” button.

Vac Level: Selects between the default “High” and “Low” vacuum levels.

Seal Time: Selects between the default “Normal” (6 seconds) and “Extended” (7.5 seconds) sealing times. “Extended” seal time is needed when working in a low temperature environment, vacuum bag is very thick or when sealing items with a high liquid content.

Pulse: Manually controls vacuum pump when sealing delicate items or contents with a high liquid content. Press and hold the PULSE button to turn vacuum pump on – release to turn it off. When desired level of vacuum is reached, press SEAL to heat seal contents.

Accessory: For use only with vacuum canisters, bottle stoppers and other accessories (see “USING THE ACCESSORY FUNCTION” on page 5).

This Sealer is intended to be used ONLY with bags specifically designed for vacuum sealing. DO NOT use household bags!

OPERATING INSTRUCTIONS

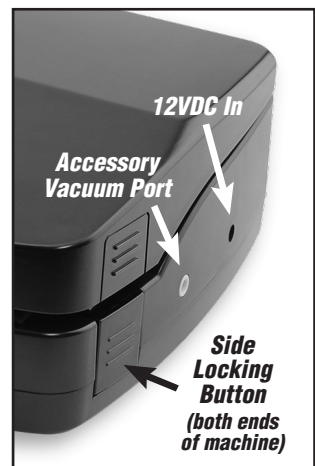
BEFORE YOU BEGIN: Place Sealer on a stable surface in a clean working area. Plug machine into power source (DO NOT let the power cord hang over any edges) and the machine will boot for a few seconds and the 3 left LEDs will come on to indicate that the unit is ready for use.



VACUUM AND SEALING OPERATIONS

1. Place item in desired vacuum sealable bag up to 11" wide.
2. Choose desired Vacuum Level and Seal Time.
3. Ensure there is at least 2" of bag space above the item to ensure a complete seal.
4. Place the open end of the bag into the chamber and across the sealing gasket (be sure the open end is fully in the chamber).
5. Close lid and press the Side Locking Buttons on both ends of the machine.
6. Press the "Vac&Seal/Stop" on the Control Panel to initiate the vacuum and sealing process. When complete, the vacuum pump will stop, LED will go out and side locks will automatically release.
7. Remove bag and inspect vacuum and seal.

Please allow 20-30 seconds in between each seal.



OPERATING INSTRUCTIONS

NOTE: Any time you see an issue, press the “Vac&Seal/Stop” button to immediately stop any process. If an instant seal is needed without applying vacuum, simply press SEAL.

CREATING A BAG FROM A ROLL

1. Choose a roll with a width of 11” or less.
2. Place roll in the Bag Roll Holder, then feed under Roll Cutting Guide (make sure blade is either all the way to the left or right). Cut bag to desired length using the built-in Roll Cutting Blade.
3. Place cut bag across the Heat Sealing Ribbon. Close lid and press the Side Locking Buttons on both ends of the machine, then press the “Seal” button to heat seal the first end of the bag without applying vacuum. The LED will go out and side locks will release when seal is complete.
4. Place items in bag, allowing at least 2 inches of bag space above the item and follow the directions for “VACUUM AND SEALING OPERATIONS” on page 4.

USING THE PULSE VACUUM FUNCTION

The vacuum function can possibly crush more delicate items. The “Pulse” function allows you manually apply the amount of vacuum you desire incrementally. This function is also useful in preventing any juices or liquids from being sucked out of the bag and into the vacuum chamber.

1. Place item in desired vacuum sealable bags.
2. Ensure there is at least 2” of bag space above the item to ensure a complete seal.
3. Place the open end of the bag into the chamber and across the sealing gasket (be sure the open end is fully in the chamber).
4. Close lid and press the Side Locking Buttons on both ends of the machine.
5. Press the PULSE button continually until your desired pressure is reached. To stop the vacuum process, simply stop pressing the button.
6. After desired pressure is reached, press the SEAL button and the unit will automatically go into sealing mode.
7. After the sealing cycle is complete, the LED will go out and side locks will automatically release.
8. Remove bag and inspect vacuum and seal.

USING THE ACCESSORY FUNCTION

This function is used with accessory items such as vacuum canisters and bottle stoppers. *Be sure to carefully follow any instructions for these accessories.*

1. Connect a vacuum hose to the white Accessory Vacuum Port located on the side of the machine and to the port located on your vacuum sealable canisters or bottle stoppers.
2. Press the “Accessory” button.
3. After vacuum cycle is complete the machine will stop automatically.

REMEMBER: Pressing “Vac&Seal/Stop” stops the unit in any process.

CARE & MAINTENANCE

- Make sure Sealer is unplugged before performing any maintenance!
- NEVER immerse Sealer in water or other liquids.
- Make sure unit has cooled prior to cleaning.

TO CLEAN:

1. Wipe and clean all outside surfaces with damp cloth or paper towel.
2. Carefully clean vacuum chamber to remove any liquids that may have escaped from vacuum bag during the sealing process.
3. Dry all surfaces before reusing the machine.

When not in use, store the Sealer in a clean, safe and dry location.

FOOD SAFETY BASICS

THE BASICS: CLEAN, SEPARATE, COOK and CHILL

CLEAN: Wash your hands and work surfaces frequently when cooking. Wash with soap and warm water for at least 15 seconds, then dry with a paper towel.

SEPARATE: Foods that will be eaten uncooked and foods that will be cooked before eating **MUST ALWAYS** be separated. Cross-contamination occurs when raw meats or eggs come in contact with foods that will be eaten uncooked. This is a major source of food poisoning. Always double-wrap raw meats and place them on the lowest shelf in the refrigerator so there is no way juices can drip onto fresh produce. Then use the raw meats within 1-2 days of purchase, or freeze for longer storage. Defrost frozen meats in the refrigerator, not on the counter.

When grilling or cooking raw meats or fish, make sure to place the cooked meat on a clean platter. Don't use the same platter you used to carry the food out to the grill. Wash the utensils used in grilling after the food is turned for the last time on the grill, as well as spatulas and spoons used for stir-frying or turning meat as it cooks.

Always wash your hands after handling raw meats or raw eggs. Washing hands with soap and water, or using a pre-moistened antibacterial towelette is absolutely necessary after you have touched raw meat or raw eggs. Not washing hands and surfaces while cooking is a major cause of cross-contamination.

COOK: It's crucial to cook food to a safe internal temperature to destroy bacteria that is present. The safety of hamburgers and other foods made with ground meat has been receiving a lot of attention lately, and with good reason. When meat is ground, the bacteria present on the surface is mixed throughout the ground mixture. If this ground meat is not cooked to at least 160°F to 165°F (71°C to 74°C), bacteria will not be destroyed and there's a good chance you will get sick. Solid pieces of meat like steaks and chops don't have dangerous bacteria like *E. coli* on the inside, so they can be served more rare. Still, any beef cut should be cooked to an internal temperature of at least 145°F (63°C) (medium rare). The safe temperature for poultry is 180°F (82°C) and solid cuts of pork should be cooked to 160°F (71°C). Eggs should be thoroughly cooked too. If you are making a meringue or other recipe that uses uncooked eggs, buy specially pasteurized eggs or use prepared meringue powder.

CHILL: Chilling food is very important. The danger zone where bacteria multiply is between 40°F and 140°F (4°C and 6°C). Your refrigerator should be set to 40°F (4°C) or below; your freezer should be 0°F (-17°C) or below. Simple rule: serve hot foods hot, cold foods cold. Use chafing dishes or hot plates to keep food hot while serving. Use ice water baths to keep cold foods cold. Never let any food

FOOD SAFETY BASICS (CONTINUED)

sit at room temperature for more than 2 hours (1 hour if the ambient temperature is 90°F (32°C) or above). When packing for a picnic, make sure foods are already chilled before they go into an ice chest (the ice chest won't chill food safely – it will only keep *already* thoroughly chilled food cold when properly packed with ice). Hot cooked foods should be placed in shallow containers and immediately refrigerated so they cool rapidly. Make sure to cover foods after they are cool.

NOTE: Special considerations must be made when using venison or other wild game, since it can become heavily contaminated during field dressing. Venison is often held at temperatures that could potentially allow bacteria to grow, such as when it is being transported. Refer to the USDA Meat and Poultry Department for further questions or information on meat and food safety.

FOOD STORAGE GUIDELINES

WARNING: Vacuum packing is NOT a substitute for refrigeration. Vacuum packed perishable foods still require refrigeration.

- Never Thaw Frozen foods at room temperature. Thaw frozen foods in a refrigerator or microwave.
- Handle vacuum sealer bags with care to avoid damaging them.

AVERAGE SHELF LIFE OF VACUUM PACKED FOODS

| Type of Food | Storage Location | Normal Life | Vacuum Packed |
|-------------------------------------|------------------|-------------|---------------|
| Large Cuts of Meat | Freezer | 6 months | 2-3 years |
| Ground Meat | Freezer | 4 months | 1 year |
| Fresh Fish | Freezer | 6 months | 2 years |
| Coffee Beans | Room Temp | 4 weeks | 16 months |
| Coffee Beans | Freezer | 6-9 months | 2-3 years |
| Flour, rice, sugar | Room Temp | 6 months | 1-2 years |
| Fresh Fruits | Refrigerator | 1-6 days | 1-2 weeks |
| Hard Cheeses | Refrigerator | 1-2 weeks | 4-8 months |
| Pasta, Grains, Dried Beans and Nuts | Room Temp | 6 months | 1.5-2 years |
| Blanched Vegetables | Freezer | 8 months | 2.5 years |

TROUBLESHOOTING

When operated and maintained correctly, your Harvest Keeper® Compact Vacuum Sealer will provide many years of service. However, in some instances problems may arise. Please consult the troubleshooting guide below before calling customer support.

UNIT IS NOT SEALING OR PUMP WON'T TURN ON

- Top and/or bottom Seal Gasket is leaking. Check condition of seal gaskets.
- Vacuum bag is leaking. Check whether the vacuum bag is torn or punctured.
- Accessory canister leaking. Canister may be cracked and/or lid is not sealing.
- Overheated vacuum pump motor. Rest the machine for 30 minutes.
- Overheated Sealing Ribbon. Rest the machine for 30 minutes.
- Turn the power off and restart by turning it back on.
- Make sure top and/or bottom Vacuum Chamber Gaskets are not breached by objects or debris.

If the above steps have been taken and problems persist, call customer support.

OTHER PROBLEMS & SOLUTIONS

Vacuum Sealer won't turn on:

- Ensure that the machine is properly plugged into a grounded outlet.
- Check the power cord for tears and frays. Do not use machine if power cord is damaged.

Won't pull a complete vacuum with bags:

- To vacuum and seal properly the edge of the bag must be completely across the Heat Sealing Gasket, Heat Sealing Ribbon and both top and bottom Vacuum Chamber Gaskets. Make sure bag is oriented correctly and that there are no wrinkles in the bag along the seal line.
- If packaging from a roll bag, make sure first seal is complete and that there are no gaps in either the top or bottom seal.
- The Sealer and vacuum bag need to be clean, dry and free of debris for the vacuum process to be successful. Wipe gasket surfaces and inside of bag and try again.
- Check whether the seal gasket is installed correctly or damaged.

Vacuum bag loses vacuum after being sealed:

- Sharp items can puncture small holes in bags. To prevent this, cover sharp edges with paper towel and vacuum in a new bag.
- Some fruits and vegetables can release gases (out-gassing) if not properly blanched or frozen before packaging. Open bag. If you think food spoilage has begun, discard food. If food spoilage has not yet begun, consume immediately. If in doubt, discard food.
- Check whether the seal strip is well installed or damaged.

TROUBLESHOOTING (CONTINUED)

Sealer is not vacuuming canisters properly:

- The accessory hose may not be properly attached. Ensure the hose is completely inserted into the lid of the canister and the Accessory Vacuum Port on the Sealer and try again.
- Make sure the canister lid knob is turned to the “vacuum” or “closed” setting.
- Leave adequate head space at the top of the canister.
- Make sure there isn't any damage to the canister and lid. Sometimes hairline cracks can develop in canisters. When this happens the canister is no longer airtight and should be discarded.
- Twist knob on lid of canister to make sure it is attached securely.

SPECIFICATIONS

Voltage: 120V / 60Hz

Vacuum Pressure: -23”Hg / -778 mbar ($\pm 5\%$)

Max Bag Seal Width: 11” (279.4 mm)

Seal Ribbon Width: .375” (9.5 mm)

Power: 110W

Weight: 4.85 lbs. (2.2Kg)

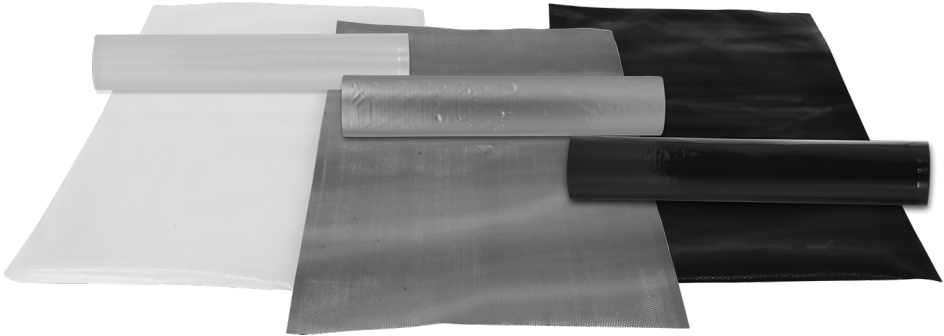
Pump: Single

Dimensions: 15 x 8 x 3.75”
(385 x 205 x 95 mm)



HARVEST KEEPER® VACUUM SEALER BAGS & ROLLS

The perfect match for your Compact Vacuum Sealer (sold separately)



| BAG TYPE | Pre-Cut Bags (50 Pk) – 11"W x 18"L | Bulk Rolls – 11"W x 19.5'L |
|---------------------|------------------------------------|----------------------------|
| Clear / Clear | #744384 | #744390 |
| Black / Clear | #744386 | #744392 |
| Foil Lam / Foil Lam | #744388 | #744394 |

ALSO AVAILABLE FOR YOUR STORAGE NEEDS:

Commercial Grade Vacuum Sealer, 15" Wide Vacuum Sealer Storage Bags & Rolls, Clamp Jars (16 to 105 oz.), Apothecary Jars (4 oz. to 1.5 gal.), Heavy Duty Multi-Use Storage Bags



www.harvest-keeper.com

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