

MASTERPRO

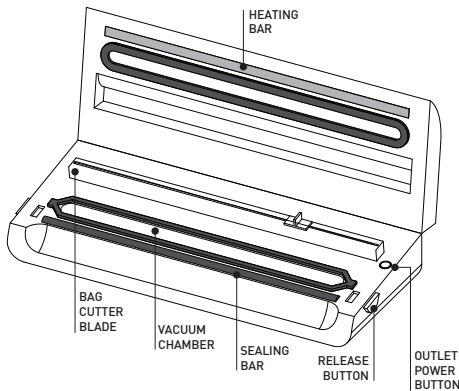
PREMIUM QUALITY

VACUUM FOOD SEALER WITH BAG CUTTER

INSTRUCTIONS FOR USE

MPVACUUMSEAL

master-pro.com.au



FEATURES

- Bag cutter for cutting bags to desired size
- Easy-to-use control buttons
- Seals both dry and moist foods
- Includes manual vacuum hose for use with external containers and reusable bags
- Suction power -0.75 to -0.80 bar
- 130W

SAFETY FIRST

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.

- Read all the instructions before operating appliance and retain for future use.
- This appliance is intended for indoor household use only.
- The supply cord should be regularly examined for signs of damage, and if the cord is damaged, the appliance must not be used.
- If the supply cord is damaged, it must be replaced by qualified persons to avoid a hazard.
- Pull out from power outlet by grasping the plug - do not pull the cord.

- Do not use an extension cord. Do not immerse appliance, plug or cord in water or any other liquid.
- Do not allow cord to touch hot surfaces.
- This appliance is not to be operated by means of an external timer or separate remote-control system.
- Unplug appliance when not in use or when being cleaned.
- Ensure the vacuum chamber is completely empty before use. Always ensure the manual vacuum hose is not filled with liquid. Immediately cancel the process by pressing the Stop button if liquids do get stuck.
- The heating and sealing bars will become hot during operation. Allow to cool before handling.
- Allow to cool before cleaning and storing.
- The appliance should always be used on a hard and stable surface, such as a table or benchtop.
- This is a vented heating product. During operation the bottom of the unit might become hot and should be cleared of any object that might congest the air inlet.
- Do not use appliance for anything other than its intended use.
- Do not use a damaged appliance.
- Always ensure bags have no holes or distortions before using.
- Do not seal bags filled with inflammable substances (e.g. alcohol) or sharp objects
- Warning: Avoid spillage on the connector.
- Caution: To prevent damage to the appliance do not use alkaline cleaning agents when cleaning, use a soft cloth and a mild detergent.
- Store these instructions for future reference.

PACKAGING AND RECYCLING

The materials used for this product's packaging can be reused, recycled and disposed of through specific waste streams.

- REUSE: Keep packaging to safely store or transport your appliance, preventing damage.
- RECYCLE: Look for recycling symbols on packaging components to identify if they are recyclable. Check with your local authority to find out what materials are accepted for recycling in your area.
- DISPOSE: Look for symbols on packaging components and dispose of materials accordingly.

OPERATING YOUR VACUUM SEALER

To create bag

1. Position unit on benchtop free from obstructions and plug cord into power outlet.
2. Open lid and place unsealed end of vacuum bag roll into unit, approximately 3cm past the front edge of appliance, over the sealing bar. The heating bar will therefore cover the unsealed bag roll and unsealed edge will be sitting in the vacuum chamber when lid is closed.
3. Lock the unit by pressing your palms down on each side of the outer lid.
4. Select Seal button to create closure on one side of the bag. A red light behind the Seal button will illuminate when the process is in action.
5. Once the red light goes off, unlock lid by pressing down the release buttons on either side of the unit. Remove bag roll. This process has created the bottom edge of the bag.
6. Measure the vacuum bag to your required size. Lift the bag cutter and place bag underneath where incision is required. Slide the bag cutter blade across the bar to cut.

To vacuum seal

1. The unit should always be used on a hard and stable surface, such as a table or benchtop.
2. Place food/items into the bag.
3. Lift lid and place the opening edge of the bag into the unit, so that the open edge sits entirely within the vacuum chamber. Ensure that none of the bag contents gets into the vacuum chamber. You can do this by not overfilling your bag.
4. Close the lid and press down on the sides to lock. The lid will click when locked.
5. Select Vac Seal button to start vacuuming process. A red light will illuminate behind the Vac Seal button and you will hear the vacuum function happening. Upon completion of this process, air will be removed from bag and the bag will be sealed.
6. Once red light goes off, press the release buttons on the side of unit to open lid.

If any issue occurs during the vacuuming or sealing process, simply select Stop button and open the lid using release buttons at side.

Manual vacuum hose

This part allows you to remove air from external containers and bags.

1. Open unit's lid and attach one end of the manual hose to the vacuum outlet, using the small white connector included. Attach the other end of the hose to a suitable container, insert into the corner of a reusable bag without using a connector attachment.
2. Leaving the lid open, press and hold the outlet power button on the right hand side of the cutter. Hold until you feel the vacuum has removed sufficient air from your container or bag. Release the power outlet button.
3. Once vacuum process is complete, remove the manual vacuum hose from the unit and your container or bag.

Storage

The Vacuum Sealer offers a way of packaging and storing foods and other items by eliminating air from specially designed bags. This process can keep food fresher for longer than it would be if stored in the fridge using a container or cling wrap. Oxygen and humidity cause food to deteriorate over time losing flavour and nutritional value. Vacuum sealing creates an air tight cover which can keep cheese fresh for up to 15-22 days, and berries or other fruit for up to a fortnight. Avocado will last 3-9 days without browning and leafy greens can stay fresh even after 12-16 days. When freezing meat, poultry and fish - use vacuum sealed bags to avoid freezer burns. To ensure food safety, research appropriate storage times for the foods you are storing.

Vacuum seal and label bags with their contents and store date.

See below table for approximate storage periods:

Food	Fridge	Freezer	Pantry
Fresh meat & poultry	6 days	18 months	-
Cooked/cured meat & poultry	8-10 days	4-6 months	-
Fish	-	18 months	-
Cheese	4-8 months	-	-
Fruit	7-14 days	12-18 months	-
Vegetables	-	24 months	-
Coffee beans	-	12-24 months	12 months
Soups	-	12-18 months	-
Bread	-	18-24 months	7-10 days
Flour & sugar	-	-	18-24 months
Rice & pasta	-	-	18-24 months
Biscuits & baked goods	-	18 months	2 months

USES

The vacuum sealer has many other uses other than keeping food fresh. For example, you can cook succulent food evenly edge-to-edge in vacuum sealed bags using MasterPro's Sous Vide Precision Cooker. You can also use vacuum sealed bags to:

- Marinate meats or fish in only 15 minutes for flavorsome meals, not 15 hours
- Create cubes of butter and herbs for freezing, so they can be added straight to a hot pan for cooking
- Re-seal potato chip packets to keep contents fresh and crunchy
- Create homemade icy pole tubes by sealing fluid in 4cm wide vacuum bags
- Make reusable ice packs for lunches and picnics by just adding water
- Store current season gardening seeds, keeping them fresh and ready for next season
- Ensure toiletries are leak-free when traveling
- Seal keys, phones or other valuables for the beach or when around water

CARE

Wipe clean with a damp cloth. Hand wash hose in a mild detergent. Dry thoroughly before storing. Do not lock the lid when not in use. Do not immerse unit in water.

OUR 12 MONTH GUARANTEE

Our goods come with guarantees that cannot be excluded under the Australian Consumer Law. You are entitled to a replacement or refund for a major failure and compensation for any other reasonably foreseeable loss or damage. You are also entitled to have the goods repaired if the goods fail to be of acceptable quality and the failure does not amount to a major failure.

We stand by this product. Therefore we offer a 12 month guarantee on the motor. The benefits of this guarantee are in addition to any rights and remedies imposed by Australian Consumer Law. Our guarantee excludes normal wear and tear and instances where care and use instructions have not been followed.

What Albi will do: During this guarantee period Albi will repair, replace or refund any defective product. If identical product is not available for replacement, a similar product may be offered. Albi asks you to cover the cost of postage/transit if the product needs to be sent back to us for inspection. If Albi deems the product is defective, we will reimburse your postage/transit expenses. Albi will be responsible for the postage/transit of the repaired/replacement product back to you.

What to do: If a fault/defect is identified cease using the product immediately.

To make a claim on this guarantee, take the product, proof of purchase and full details of the alleged defect to the retailer from whom the product was purchased. If you cannot access the retailer or are unsatisfied with the solution offered by the retailer contact Albi via the details below.

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