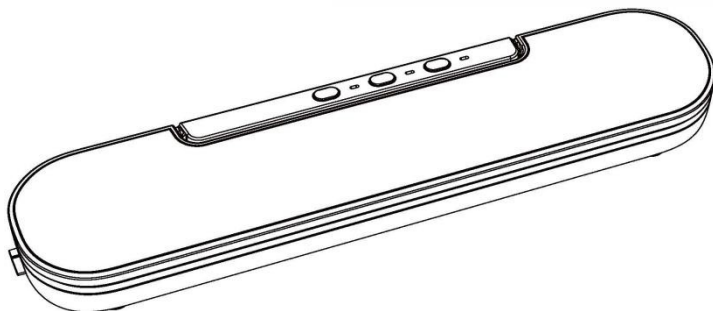


**MEDEK**

# USER MANUAL

VACUUM SEALER V69



## **Dear Users:**

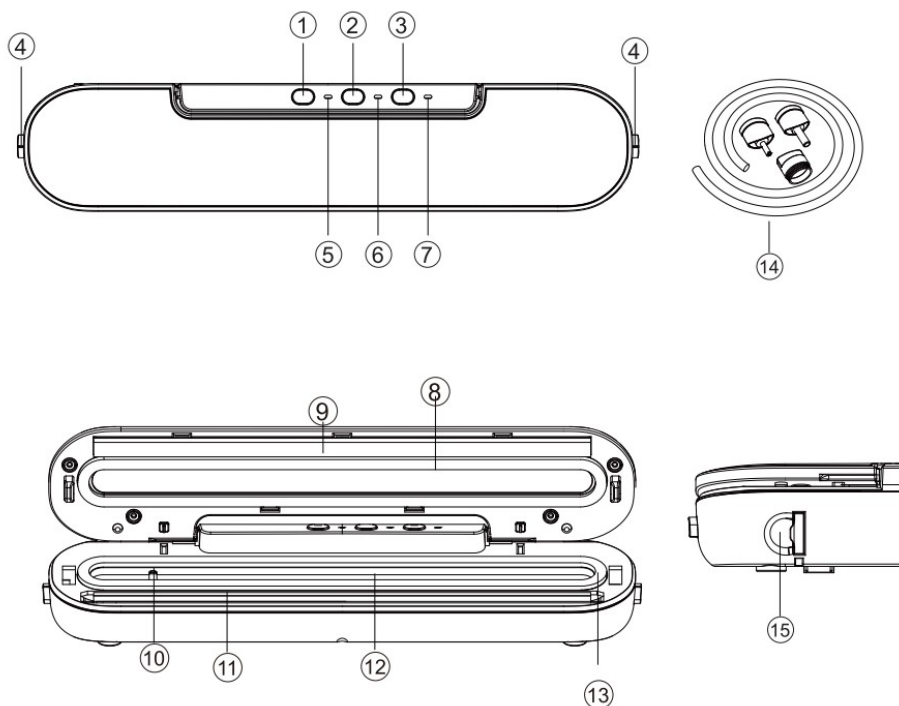
Thanks for purchasing the "Vacuum Sealer Machine", it is the easiest way to keep your foods fresh.

Please read the user manual carefully before using the Vacuum Sealer to help you in understanding its performance and features so you can properly seal and store your food

## **Important Safeguards&Tips:**

1. The vacuum sealer is not applicable for liquid related foods.
2. This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved. Children shall not play with the appliance. Cleaning and user maintenance shall not be made by children without supervision.
3. Do not leave the vacuum sealer alone during operation process.
4. Do not touch the sealer strip immediately after complete sealing, the sealer strip is hot
5. Unlock the lid after each use, it prevents pressure from being applied to the sealing gasket and sealing foam.
6. Do not vacuum the food with large amounts of liquids because the
7. accessory hose cannot be cleaned properly. Soak up water in the hose by a piece of dry cloth or paper.
8. After connecting power, do not press the Vacuum&Seal when you open the lid.

# Overview



1. Vacuum Bouton "Vac Seal"
2. Vacuum Bouton "Soft Mode"
3. Seal Bouton "Seal"
4. Lid Lock&release Buttons
5. Indicator Light "Vac Seal"
6. Indicator Light "Soft Mode "
7. Indicator Light "Seal"
8. Sealing Foam

9. Rubber Bar
10. Air Suction Hole
11. Heating Wire
12. Vacuum Chamber
13. Magnet (Bottom)
14. Accessoires Vacuum Hose
15. Small Bag Opener

**Note:** Stop: Press any button to

stop the machine

## Technical Specifications

|                              |                                       |
|------------------------------|---------------------------------------|
| Rate Voltage                 | 220-240 V~ 50-60 Hz                   |
| Rate Power                   | 90W                                   |
| Sealing Time                 | 11±0.5 Seconds                        |
| Vacuum Degree                | -55kpa (Vac Seal), -20kpa (Soft Seal) |
| Next Vac & Seal Waiting Time | 30's (Suggestion)                     |
| External Vacuum Time         | 2 min                                 |
| Noise Value                  | Less than 70Db                        |
| Sealing Width                | ≤300mm                                |
| Machine Dimension            | 373x77x56 (mm)                        |

## The Vacuum Sealing Function:

Normal Vac①: For dry or hard food, such as meat, nuts and other food.

Soft Vac②: For soft or sensitive food, such as soft fruit and cooked food.

1. Fill the vacuum bag with the food to be vacuum-sealed, and leave enough space between bag contents and top of bag.
2. Open the lid, and place open side of bag into vacuum chamber⑫
  1. (Make sure the bag all inside the vacuum channel)
3. Press the lid down firmly on both sides at the same time until you hear a click, which indicates the vacuum sealer is completely locked.
4. Connect the power supply, according to the properties of the food, select the "VAC SEAL ①/ SOFT MODE ②", The corresponding indicator light will light up. The vacuum sealer begins with vacuum procedure. Once it is done, It will stop automatically. After sealed the bag, the green indicator is off.

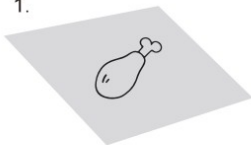
5. At the same time, Press the two release button ④ to open the lid, take out the vacuum-sealed bag.

6. If you desired half-vacuumed food or item, press the button any buttons to stop vacuum sealing, then press "SEAL" to transfer into seal function, once the bag is sealed. It will stop automatically and the green indicator is off.

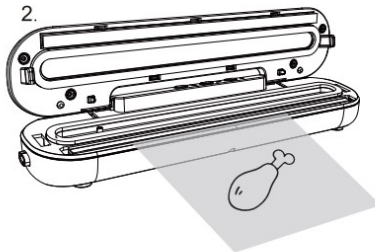
#### Notice:

1. The vacuum sealer is not suitable for vacuuming liquid food.
2. The maximum width of the vacuum bag/pouch is 30cm(300mm).
3. Please use the vacuum sealing bags or bags with folded sides or bags with lines for vacuuming, the normal bags or bags with no lines no folded side can be sealed, but it can't be vacuumed properly.
4. Always use a clean, unused vacuum bag.
5. Allow the vacuum sealer to cool down for 30seconds after each time it is used.
6. Make sure the vacuum bag is not covering the air suction hole.

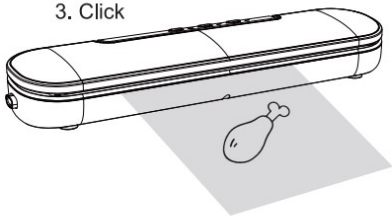
1.



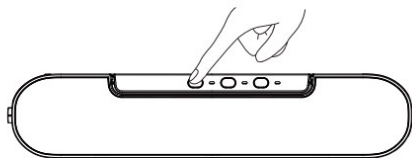
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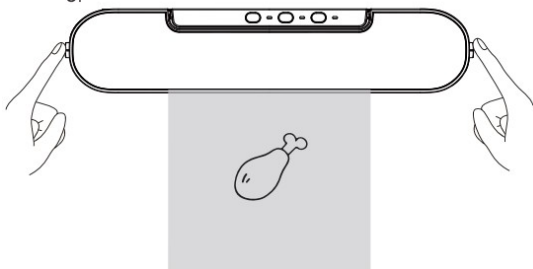
3. Click



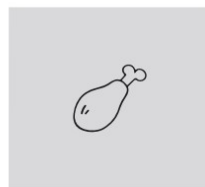
4. Choose VAC SEAL ① / SOFT MODE ②



5.



6.

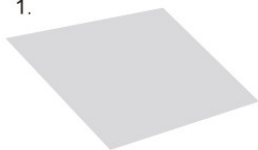


## The Sealing function:

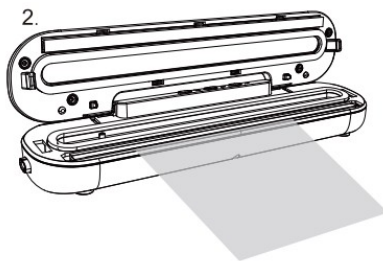
1. Cut bag material to appropriate size you desired, be sure to cut straight and flat.
2. Open the lid, place one end of bag on the sealing wire ⑪. be sure to stretch the end of bag flat.
3. Press the lid down firmly on both sides at the same time until you hear a click, which indicates the vacuum sealer is completely locked.
4. Connect the power supply, press the "Seal" button ③ to initiate the sealing function, at the same time the green indicator is light up, after 11 seconds, It stops automatically when finished sealing, the green indicator is off.
5. At the same time, press the two release button ④ to open the lid, take out the sealed bag.

Notes: \*Allow the vacuum sealer to cool down for 30seconds after each time it is used.

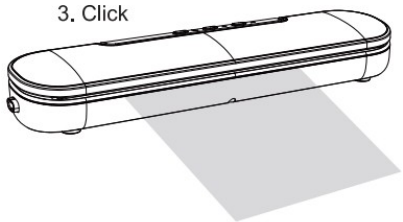
1.



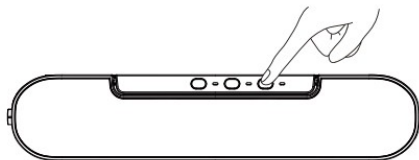
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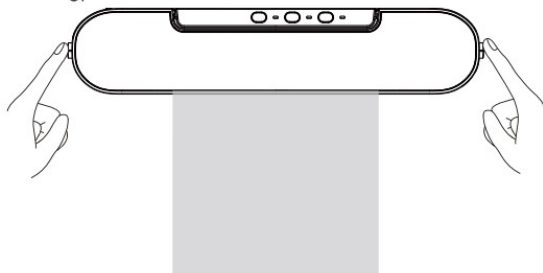
3. Click



4.



5.



6.



## Removing Air from a Bag

Avoid wrinkles when inserting the bag into the Vacuum Channel

Wrinkles in seal may cause leakage and allow air to return into bag.

To eliminate any wrinkles while inserting bag, gently slide bag curl down into the Vacuum Channel, and hold bag with two hands gently stretching bag flat until vacuum pump begins. If you find wrinkles after sealing bag, simply cut bag open and vacuum seal again.

If motor runs for more than 30 seconds without stopping, consider the following:

If you are vacuum sealing with a bag, make sure one end of the bag is properly sealed. If vacuum sealing with an accessory, check Handheld Sealer connections to ensure a tight fit.

## Using Vacuum Sealing Accessories

### Big vacuuming bag:

- 1.1. Prepare appropriate big size vacuuming bag and put item into the bag, close the open end of bag, make sure the bag is fully closed and air can't enter the bag.
- 1.2. Take out accessories vacuum hose, insert the sharp end into the air suction hole ⑩, the end with round screw thread(screw thread diameter 21.8mm) be connected with air outlet on the bag, make sure it is well connected.
- 1.3. Connect the power supply and press vacuum seal button to begin vacuuming procedure and the green indicator led is light up, vacuuming will stop automatically when it is finished, the green indicator is off.

### Containers:

- 2.1. Prepare appropriate size vacuuming canister and put items into it, close the lip of canister and turn the knob on the canister into seal, Make sure the canister is fully closed and air can't enter into it.
- 2.2. Take out accessories vacuum hose, insert the sharp end into the air suction hole ⑩, remove the end with round screw thread, another sharp end will be available (sharp end diameter 5.2mm) and can be inserted into the air suction hole on the canister, make sure it is well inserted.
- 2.3. Connect the power supply and press vacuum seal button to begin vacuuming procedure. The green indicator led is light up, vacuuming will stop automatically when it is finished, the green indicator is off.

Notes: The vacuum sealing time is about 2 minutes. For the big size vacuuming bag or vacuuming canisters, vacuuming may not finished but machine stop working and green indicator is off, please press "vacuum seal" button again to continue the vacuuming procedure unit it is finished, green indicator is off.

Additional function( small bag opener)

1. Take out the small bag opener from the back side of machine⑮, prepare a sealed bag(which need to be open).
2. Cut the sealed bag.

## Maintenance and Cleaning:

1. Before cleaning the vacuum sealer, please turn off the vacuum sealer and unplug the power cord.
2. Do not immerse the vacuum sealer in water or other liquid.
3. Wipe the surface and vacuum channel with a piece of damp cloth or sponge after the vacuum sealer is cooling down.
4. Do not use a brush to clean the vacuum sealer, it may scratch the surface.
5. During the vacuum sealing process, small amounts of liquids, crumbs or food particles can be inadvertently pulled into the vacuum channel. Empty the vacuum channel after each use with a piece of cloth or paper.
6. After each use, place the paper stand between the upper lid and lower lid to prevent sealing foam compression.

## Troubleshooting:

To quickly solve your problems and to prevent improper using and settings, please follow operations below. If your problems or enquiries cannot be eliminated after reading the table, please do not hesitate to contact us.

| Problems                                             | Solution                                                                                                                                                                                                      |
|------------------------------------------------------|---------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| Vacuum sealer does not work                          | 1.Make sure vacuum sealer is plugged in, make sure wall outlet is functional.<br>2.Make sure the power cord and the vacuum sealer are not defective. For your safety, do not operate defective vacuum sealer. |
| Vacuum pump is running, But bag cannot be completely | 1.Adjust the bag and try again. make sure the open end of the bag is down inside the                                                                                                                          |

|                                            |                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                       |
|--------------------------------------------|-------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| vacuumed or cannot be sealed               | <p>vacuum channel.</p> <p>2.Check the sealing foam are loose or tearing. You may take out the sealing foam and change it, clean it and re-insert it.</p> <p>3.Check for food debris around seal area and heat strip.</p> <p>Remove the food debris. Make sure the heat strip is inserted it.</p> <p>4.Make sure the vacuum sealer is locked properly during operating process.</p> <p>5.Make sure on end of bag is fully sealed.</p>                                                                                                                  |
| After vacuumed, the air re-entered the bag | <p>1. Examine the seal, a wrinkle along the seal may cause air to-re-enter the bag. To prevent wrinkles in the seal, gently stretch bag flat while inserting bag into vacuum channel and re-seal the bag.</p> <p>2.Sometimes moisture or food materials (such as juices, crumbs, powders, etc) along seal prevents bag from sealing properly.Cut bag open, wipe top inside of bag and re-seal. From these to mal mats a fagosture or reid arise</p> <p>change into a new bag.</p> <p>4.For juicy, freeze it before vacuum sealing is recommended.</p> |
| Bag cannot be sealed properly              | <p>1. The overheating heat strip will melt the bag. Please lift the lid and let the heat strip cool down for few minutes.</p> <p>2.Wrinkle and moisture or food materials along seal prevents bag from sealing well.</p> <p>In general, always wait 30 seconds between seals.</p>                                                                                                                                                                                                                                                                     |

## General safety rules for food:

From the scientific point of view, following the safety rules below can make the food safer and more ideal for vacuum preservation effect.

1. If the perishable food is heated, it should be ate as soon as possible.
2. The best solution is to slowly thaw in the refrigerator freezer instead of putting in hot water or by heating.
3. It will be dangerous to eat the seasoning food later after being put in a vacuum seal or stored by other ways under hypoxia at room temperature for a few hours.
4. If you want to freeze quickly, place the sealed storage bag evenly in the freezer.

## Storage Guide

| Meat             | Where to Store | Storage life with Vacuum Sealer | Normal Storage Life |
|------------------|----------------|---------------------------------|---------------------|
| Beef, Pork, Lamb | Freezer        | 2-3 years                       | 6months             |
| Ground Meat      | Freezer        | 1 year                          | 4months             |
| Poultry          | Freezer        | 2-3 years                       | 6months             |
| Fish             | Freezer        | 2 years                         | 6months             |

### Hard Cheeses ( Do not vacuum package soft cheese )

|                            |              |            |           |
|----------------------------|--------------|------------|-----------|
| Cheddar, Swiss<br>Parmesan | Refrigerator | 4-8 months | 1-2 weeks |
|                            | Refrigerator | 4-8 months | 1-2 weeks |

### Vegetables

( Do not vacuum package fresh mushrooms, onions & garlic )

|                             |              |           |          |
|-----------------------------|--------------|-----------|----------|
| Asparagus                   | Freezer      | 2-3 years | 8 months |
| Broccoli, Cauliflower       | Freezer      | 2-3 years | 8 months |
| "Cabbage, Brussels Sprouts" | Freezer      | 2-3 years | 8 months |
| Corn ( cob or kernel )      | Freezer      | 2-3 years | 8 months |
| Green Beans                 | Freezer      | 2-3 years | 8 months |
| Lettuce, Spinach            | Refrigerator | 2 weeks   | 3-6 days |
| Snow Peas, Snap Peas        | Freezer      | 2-3 years | 8 months |

### Fruits

|                     |         |           |             |
|---------------------|---------|-----------|-------------|
| Apricots, Plums     | Freezer | 1-3 years | 6-12 months |
| Peaches, Nectarines | Freezer | 1-3 years | 6-12 months |

### Softer Berries

|                             |              |        |          |
|-----------------------------|--------------|--------|----------|
| "Raspberries, Blackberries" | Refrigerator | 1 week | 1-3 days |
| Strawberries                | Refrigerator | 1 week | 1-3 days |

### Nuts

|                    |        |         |          |
|--------------------|--------|---------|----------|
| "Almonds, Peanuts" | Pantry | 2 years | 6 months |
| "Sunflower Seeds"  | Pantry | 2 years | 6 months |

### Harder Berries

|               |              |         |          |
|---------------|--------------|---------|----------|
| Blueberries   | Refrigerator | 2 weeks | 3-6 days |
| Cranberries   | Refrigerator | 2 weeks | 3-6 days |
| Huckleberries | Refrigerator | 2 weeks | 3-6 days |

### Baked Goods

|                           |         |           |             |
|---------------------------|---------|-----------|-------------|
| "Bagels, Bread, Pastries" | Freezer | 1-3 years | 6-12 months |
|---------------------------|---------|-----------|-------------|

### Coffee

|               |         |            |          |
|---------------|---------|------------|----------|
| Coffee Beans  | Freezer | 2-3 years  | 6 months |
| Coffee Beans  | Pantry  | 1 year     | 3 months |
| Ground Coffee | Freezer | 2-3 years  | 6 months |
| Ground Coffee | Pantry  | 5-6 months | 1 months |

### Prepared Liquids

|                        |         |           |            |
|------------------------|---------|-----------|------------|
| "Sauces, Soups, Stews" | Freezer | 1-2 years | 3-6 months |
|------------------------|---------|-----------|------------|

### Bottled Liquids

|      |        |            |            |
|------|--------|------------|------------|
| Oils | Pantry | 1-1½ years | 5-6 months |
|------|--------|------------|------------|

### Dry Foods

|               |        |           |          |
|---------------|--------|-----------|----------|
| Beans, Grains | Pantry | 1-2 years | 6 months |
| Pasta, Rice   | Pantry | 1-2 years | 6 months |

### Powdery Foods

|                      |        |           |          |
|----------------------|--------|-----------|----------|
| Dry Milk             | Pantry | 1-2 years | 6 months |
| Dried Coconut        | Pantry | 1-2 years | 6 months |
| Flour                | Pantry | 1-2 years | 6 months |
| "Sugar, Brown Sugar" | Pantry | 1-2 years | 6 months |

### Snack Foods

|                     |        |           |           |
|---------------------|--------|-----------|-----------|
| Chips               | Pantry | 3-6 weeks | 1-2 weeks |
| "Cookies□ Crackers" | Pantry | 3-6 weeks | 1-2 weeks |



The CE Mark on the device confirms conformity

**Disposal**



The device and packaging materials can be recycled; sort them for disposal to simplify waste management. The Triman logo only relevant for France.



The marking of this device (symbol of a crossed-out dustbin) complies with European Directive 2012/19/EU relating to "used electrical and electronic equipment". This marking means that this equipment, at the end of its useful life, cannot be disposed of with other household waste. The user is required to deliver it to operators who collect used electrical and electronic equipment. Collection operators, including local collection points, shops and local authorities, create an appropriate system for collecting equipment. Appropriate collection of used electrical and electronic equipment helps avoid harmful impacts on human health and the environment, resulting from the presence of hazardous components, as well as from improper storage and treatment of this equipment.

This device complies with the requirements of European Commission Regulation (EU) 2023/826 on standby energy consumption.

|                                                            |       |
|------------------------------------------------------------|-------|
| Power consumption in off mode                              | 0.0W  |
| Power consumption in standby mode                          | 0.43W |
| Maximum time required to automatically reach shutdown mode | N/A   |