



Kitchen Geeks®

Vacuum Food Sealer User Manual



Model: KGVS-201

Warranty Registration:



www.KitchenGeeks.com

Thank you for purchasing a Kitchen Geeks vacuum food sealer. Please read the User Manual carefully before use and keep it in a convenient place for future reference. Please register your product for a full warranty.

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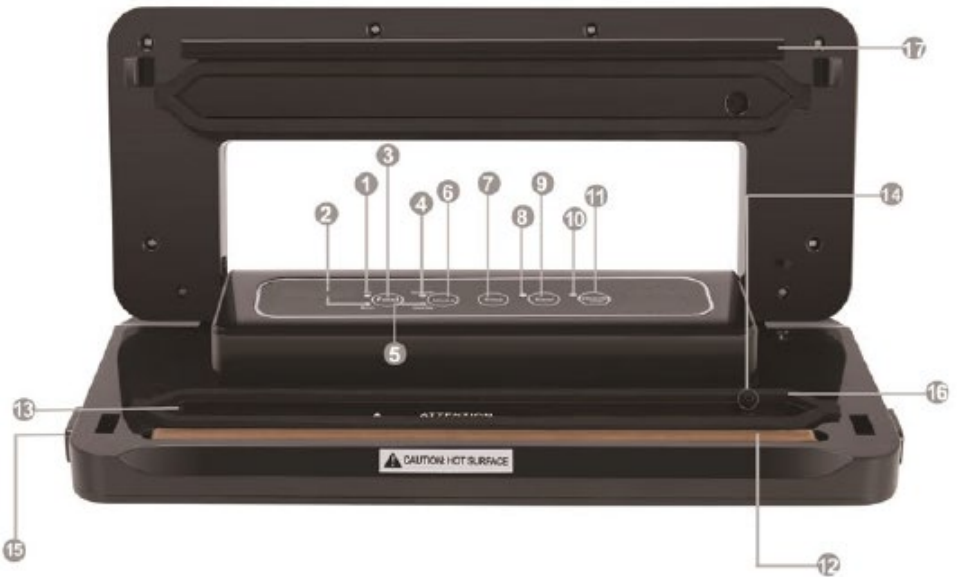
Important Safeguards

When using electrical appliances, it is essential that you comply with certain safety requirements. To prevent any possible damage or injury, please follow the safety advice below:

1. Appliances can be used by 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.
2. Children shall not play with the appliance.
3. If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.
4. The appliance is only intended for the purpose described in the user manual. Do not use appliance or any part of the appliance outside of the intended use to avoid risk.
5. The use of attachments which are not recommended or sold by the appliance manufacturer may cause a risk of injury to persons.
6. When the appliance is not in use and before cleaning, unplug the appliance from the outlet.
7. Household and Indoor use only.
8. To protect against the risk of electrical shock, do not immerse the unit, cord, or the plug into water or other liquid.
9. When the food is heated in a microwave oven, please cut off one side to remove the vacuum.
10. Do not shake, drop, or cause any impact.

11. Please do not place near a gas furnace or any heat dissipation items.
12. When not used for a long time or in summer thunder season, please take out the power plug.
13. Do not use more than one electrical product in one socket.
14. To reduce the risk of electric shock, this product has a polarized plug (one blade is wider than the other). This plug is intended to fit in a polarized outlet only one way. When the plug does not fit fully in the outlet, reverse the plug. When it still does not fit, contact a qualified electrician to install the proper outlet. Do not change the plug in any way.
15. **WARNING--To Reduce the Risk of Electric Shock and Injury to Persons, Disconnect from Power Supply Before Servicing.**
16. A short power-supply cord (or short detachable power-supply cord) is provided to reduce the risks resulting from becoming entangled in or tripping over a longer cord.
 - Extension cords (or longer detachable power-supply cords) are available and are not prohibited from being used when care is exercised in their use. The marked electrical rating of the detachable power-supply cord or extension cord shall be no less than the marked electrical rating of the product; When the product is of the grounded type, the extension cord shall be a grounding type 3-wire cord; The longer cord shall be arranged so that it does not drape over the counter-top or tabletop where it is capable of being tripped over, snagged, or pulled on unintentionally, especially by children.
17. Our vacuum sealer has over-heat protection by an NTCsensor. If you continuously use Vacuum & Seal or Seal only function for around 8 to 12 times and the machine inside temperature reaches 85°C, overheat protection may be initiated to stop the machine from operation, and LED lights in control panel will flash repeatedly until the machine cools down (which will take about 3 to 5 minutes). When LED lights stop flashing, you may start to use the machine again.

Product Instruction



1. Dry mode indicator
2. Moist mode indicator
3. FOOD: Dry or Moist mode selection button
4. Normal mode indicator
5. Soft mode indicator
6. MODE: Normal or Soft mode selection button
7. STOP: Stop button that interrupts all functions.
The Kitchen Geeks Vacuum Sealer then switches to standby mode
8. Sealing indicator light
9. SEAL: Sealing button that starts the sealing function.
The sealing time is approximately 5 to 10 seconds
10. Vacuum and sealing indicator light
11. VACUUM & SEAL: Vacuum and sealing button.
Your Kitchen Geeks Vacuum Sealer switches automatically to sealing once the vacuum process has finished. The whole process (vacuum and seal) lasts approximately 25 seconds
12. Sealing bar
13. Vacuum chamber
14. Air intake for tube
15. Close and open buttons
16. Sealing sponge
17. Compression seal

Button Description

Food (Dry / Moist.)	Touch "Food" to choose "Dry" or "Moist" working mode.
Mode (Normal / Gentle.)	Touch "Mode" to choose "Normal" or "Gentle" working mode.
Seal Button	Touch "Seal" to seal the bag. The sealing time is approximately 5 to 10 seconds.
Vacuum & Seal Button	Touch "Vacuum & Seal" for vac-sealing package. The working time is less than 25 seconds.
Stop button	Touch "Stop" to cancel working anytime to control the process.

Note:

1. When vacuum sealing meats and/or fish with lots of juices, it may be helpful to pre-freeze meats and fish for 1 - 2 hours before vacuum packaging in a Kitchen Geeks Vacuum Bag to ensure the retention of juices and shape, and to help guarantee a good seal. When sealing, please make sure there is at least 4 inches of space between bag contents and top of bag.
2. To vacuum pack soups, dishes in sauce and other liquid foods for freezer storage, there are two options:
A: Vacuum Food Storage Canister: Place your food in a vacuum food storage canister, vacuum pack it and place it in the freezer.
B: Plastic BAG: Freeze your preparation in a solid container. When the preparation becomes solid, vacuum pack it and put the Plastic Bag back in the freezer

3. "Gentle" mode is a shorter vacuum process best used for fragile food or food with moist surface. E.g., Meat, Sliced fruit, Bread, Dates, Cookies etc. If you do not need to vacuum the soft food as tightly, you can press the "STOP" button manually and then seal the bag by yourself.
4. "Moist" mode allows you to keep your chicken curry, beefsteaks, fruit salad etc., fresh. Prepare your meals in advance and take with you to save time.
5. "DRY" mode is for solid items like uncooked rice, pasta, crackers, spices, nuts, etc.,.
6. Use "Stop" to better control the length of vacuum time to ensure that bread, chips, home-made pastries and other easy-to-deformed foods to preserve good taste and shape.
7. Use our special packaging bags for all kinds of vacuum packing: all kinds of vegetables, meat, fish, condiment, fast food, biscuits, dried fish, dry goods, articles for daily use, etc.
8. After each heat-sealing function, wait 30 seconds (idle) to start the heat sealing again
Do NOT operate sealing function continuously for more than 15 cycles. If necessary, wait 30 minutes after every 15 cycles for vacuum machine to cool down for normal operation.

Using Your Device

- When unpacking your unit, make sure that you carefully remove all of the packaging materials.

- Before using the appliance for the first time, be sure that it is placed on an even surface.
- When plugging the vacuum sealer into the power source, six indicator lights will light up. Next the lights of “Moist”, “Gentle”, “Seal”, and “Vacuum Seal” will go off, but leaving the light of “Normal” and “Dry” lit. That means the item is in standby mode.

Making a bag (Seal only)

1. Using scissors, cut enough bag material from the roll to hold item, plus 4 inches. Be sure to cut straight. Place one end of the bag in the front of the vacuum sealer making sure that the end is fully past the heat wire and close to the yellow dotted line.



2. Close the cover by pressing down both left and right edge of the vacuum sealer lid to lock into place. You should hear two click sounds to confirm the lid is closed properly



3. Press the Seal button.
4. When the Seal light turns off the sealing is complete. Press the release buttons and lift the lid.
5. Now you are ready to vacuum seal with your new bag.

Vacuum packaging

1. Place desired foods or items in bag, allowing at least 4 inches of the space between bag contents and top of bag.
2. Open appliance lid and place open end of the bag into the vacuum chamber. Close the lid properly by pressing on both left and right sides (like the photo below).

3. Press “Mode” button to choose “Normal” or “Gentle” as you need. And then press the “Food” button to choose “Moist” or “Dry” as you need.
4. Press the “Vacuum seal” button to begin vacuum and sealing process. Motor will continue to run until bag is fully vacuumed, then will automatically seal.
5. The light will switch off when it is ready.



6. Press the release buttons on both sides, lift the lid and remove bag. Refrigerate or freeze if needed.



Important Note: Vacuum sealing is not a substitute for refrigeration or freezing. Any perishable foods that require refrigeration must still be refrigerated or frozen after vacuum sealing.

Precautions for vacuum packing

1. Do not put too much food in the bag; leave enough space so the operating process is not hindered.
2. Do not wet the open end of the bag. Wet bags may be difficult to melt and seal tightly.
3. Make sure there are no wrinkles or creased lines on the open end of the bag.
4. The sealed line on the plastic bag should be done so that it is complete without any leak. If any leak is found, please double seal.
5. Before vacuum process, please make sure the vacuum sealer is locked completely by pressing hardly both left and right edge of the vacuum sealer lid.
6. Please make sure plastic bags are placed correctly in position. Do not exceed the vacuum chamber (see



Usage Tips

Vacuum Sealing for Food

1. To use the vacuum sealer on foods with a moist surface: for foods with moist surfaces such as meat, fish, sliced oranges/lemon, its moisture may flow into vacuum sealer interior and result in failure. Remove the moisture with a paper towel. Allow at least 4 inches of space between the bag contents and the top of the bag before vacuum sealing. Or slightly freeze before vacuum sealing.
2. To use vacuum sealer on juicy food:
For juicy food such as soup or pickles just seal it for storage or pre-freeze the food in a casserole, loaf pan or ice cube tray until solid. Remove frozen liquid from pan and vacuum seal.
3. To use the vacuum sealer for coffee and powdery foods: to prevent food particles from being sucked into vacuum sealer, place a coffee filter or paper towel at top of bag before vacuum packaging. You can also place the food in its original bag inside a vacuum sealing bag.
4. Please do NOT use bags that are vacuumed and sealed in a microwave oven for heating directly.

Vacuum Sealing Non-food Items

1. Using the vacuum sealer on items with sharp corners:
To vacuum seal silver, wrap fork tines in soft cushioning material, such as paper towels to avoid puncturing the bag, and seal as normal. Your silver will be clean, fresh and untarnished right when you need it for your next dinner gathering.
2. Using the vacuum sealer on emergency kits:
To keep emergency kits safe and dry, vacuum seal flares, batteries, flashlights, matches, candles, first aid kits, extra food and other necessities. Your emergency items will stay dry and organized in your home, car or boat.
3. Using the vacuum sealer for outdoor excursions:
For camping and hiking, keep your matches, maps and food dry and compact. If you are going sailing or boating, you can vacuum seal your food, extra batteries, and a dry change of clothes. Just remember to bring scissors or a knife to open the bags when you need them.

Cleaning and Maintenance

1. Always unplug the machine before cleaning
2. Clean with a damp cloth and dry thoroughly, do not immerse in water or any other liquid.
3. Store in a flat and dry place, keep away from children.
4. ATTENTION! Do NOT lock the cover panel lid when not in use to avoid deformation of the sealing sponge.

Troubleshooting

If you have any issues, please check the following first

Abnormal condition	Possible Solution
Product cannot operate	<ol style="list-style-type: none">1. Make sure unit is plugged in.2. Make sure wall outlet is functional.3. Power cable plug is damaged.4. Whether the unit is continuously use.
Bag is not sealing properly	<ol style="list-style-type: none">1. Too much liquid in bag, freeze before vacuuming2. Check for food debris around seal area. If present, clean it.3. Bag has wrinkles: to prevent wrinkles in the seal, gently stretch bag flat while inserting bag into the vacuum chamber.4. Check whether key lock buckled up.5. Check whether the indicator light is on after pressing the seal button.6. Please check whether the heat wire shows any breakage.
Vacuum Pump is running but bag is not sealed	<ol style="list-style-type: none">1. Please check if the plastic bag entry is placed over the heat wire.2. Please check whether plastic bag is folded - keep the plastic bag flat.3. Please check whether there is a sharp part in plastic bags, or plastic bags are broken.4. Please check whether the objects within the bag are too full (shall be no more than 3/4 of the plastic bags).5. Please use only vacuum sealer bags.6. Please check the two-vacuum process running time interval of 25 seconds

<p>Air was removed from the bag but now air has re-entered</p>	<ol style="list-style-type: none"> 1. Sometimes moisture or food material (such as juices, grease, crumbs, powders, etc.) along seal prevent bag from sealing properly. Cut the bag open, wipe the top inside of bag and reseal. 2. Fermentation or the release of natural gases from inside the foods may have occurred. When this happens, food may have begun to spoil and should be discarded. 3. Sharp food items may have punctured bag. Use a new bag if there is a hole. Cover sharp food item with a soft cushioning material, such as a paper towel, and reseal 4. 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 chamber.
<p>Bag melts</p>	<ol style="list-style-type: none"> 1. Heat sealing wire may have become too hot. Always wait at least 20 seconds for appliance to cool down before you vacuum seal another item 2. Make sure you use specialized bags that we sell or another vacuum sealer bag.
<p>More help</p>	<p>Please contact us on our website: www.KitchenGeeks.com</p>

Technological Data

<p>Product model</p>	<p>KGVS-201</p>
<p>Product name</p>	<p>Vacuum Food Sealer</p>
<p>Rated voltage</p>	<p>120V~/60Hz</p>
<p>Rated power</p>	<p>100 WATT</p>