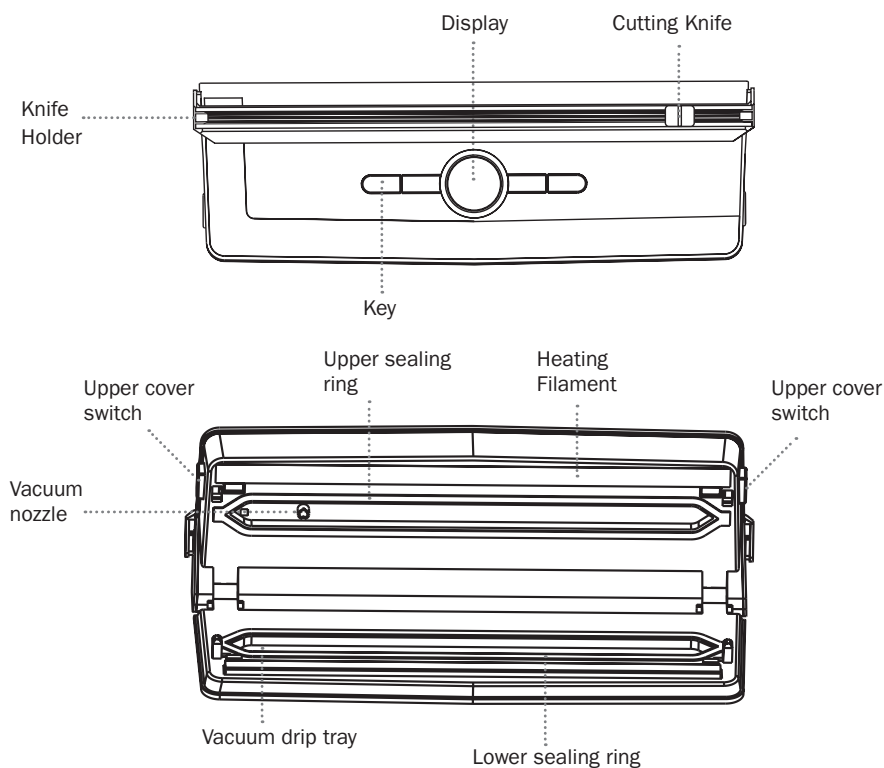


Vacuum Sealer

Information for use



Thank you for purchasing this Vacuum Sealer from DMD Collective.

The vacuum packaging process extends the life of foods by removing most of the air from the sealed container, thereby reducing oxidation, which affects nutritional value, flavour, and overall quality. This user manual will guide you through setting up, operating, and maintaining your new vacuum sealer. Please read all instructions carefully before using your appliance.

Health and Safety Guidelines

- Always unplug the appliance when not in use, before cleaning, or when adding or removing parts. Please read the instructions carefully before using any appliance.
- Always ensure that the voltage on the rating label corresponds to the mains voltage in your home.
- Incorrect operation and improper use can damage the appliance and cause injury to the user.
- The appliance is intended for household use only. Commercial use invalidates the warranty, and the supplier cannot be held responsible for injury or damage caused when using the appliance for any other purpose than that intended.
- Do not let children use this appliance unsupervised.
- Check the power cord and plug regularly for any damage. To prevent an electrical hazard, the manufacturer will need to replace the cord or plug if it is damaged.
- Do not use the appliance if it has been dropped or damaged in any way. If the unit is damaged, take it in for examination and/or repair by an authorised service agent.
- To reduce the risk of electric shock, do not immerse or expose the motor assembly, plug, or power cord to water or any other liquid.
- Remove the plug from the socket by gripping the plug. Do not pull on the cord to disconnect the appliance from the mains.
- Do not let the cord hang over the edge of a table or counter.
- Ensure that the cord is not in a position where it can be pulled inadvertently.
- Do not allow the cord to touch hot surfaces, and do not place it on or near a hot gas or electric burner. Do not place the unit on a hot surface.
- This appliance is not suitable for outdoor use. Do not use this appliance for anything other than its intended purpose.
- Do not carry the unit by the power cord.
- Never leave the appliances unattended while in use. An appliance should never be left unattended when plugged in.
- The manufacturer does not accept responsibility for any damage or injury caused by improper or incorrect use or for repairs carried out by unauthorised personnel.
- In the event of technical problems, switch off the appliance and do not attempt to repair it yourself. Return the appliance to an authorised service facility for examination, adjustment, or repair.
- Always insist on the use of original spare parts. Failure to comply with the above-mentioned precautions and instructions will affect the safe operation of this appliance.

Before First Use

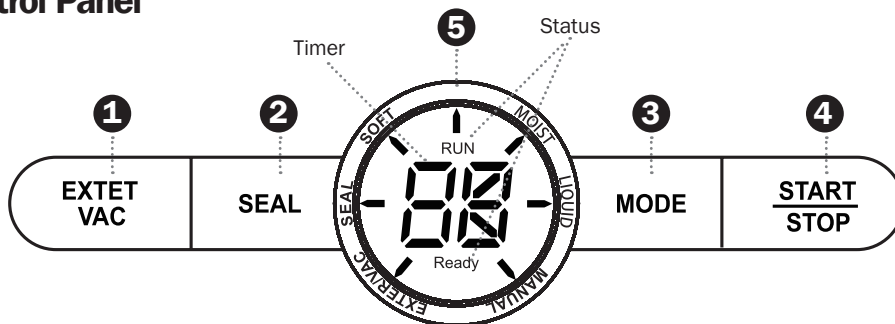
- Wipe down the lid & sealing area with a clean, damp cloth. Dry thoroughly before use.
- Place the vacuum sealer on a flat, stable surface.
- Clean above the sealing ring and confirm that the upper cover is in place.
- When in a vacuum, the food inside the bag should not be too full. After flattening the bag opening, place it in the "vacuum drip tray" and ensure that there is a 4 cm gap between the food in the bag and the machine. Avoid wrinkling of the bag opening and air leakage after vacuuming.
- After vacuuming, food still requires refrigeration or storage based on the recommended methods.
- Make sure the sealing ring is in place before using it; otherwise, it might not come out.
- After sealing, do not touch the "heating wire isolation tape" to avoid burns.
- Do not vacuum-seal objects with sharp edges, as they will hold after vacuuming. It can puncture the plastic bag and cause air leakage.
- Some foods will ferment and expand if vacuum sealed, so will need to be sealed directly with a plastic bag without vacuuming. Due to the risk of anaerobic bacteria, soft cheeses should never be vacuum sealed.

- Avoid pouring liquid into the bag for vacuuming, as excess liquid can cause tightness. Sealing failure or air leakage may even damage the machine

Plastic Bags

- Please use the bags/roll included or purchase universal vacuum sealer bags/rolls for your appliance. Normal plastic bags can only be sealed not vacuum sealed.

Control Panel



- 1 Extet Vac:** For use with external containers or bottle tops.
 - 2 Seal:** Creates a seal on a bag without removing air (useful for resealing bags).
 - 3 Mode:** This vacuum sealer offers 7 settings to perfectly preserve your food. Use the MODE button on the LED screen to cycle through the options. The screen will clearly show the chosen mode. Once you've chosen the appropriate mode, simply press START to begin the sealing process.
 - 4 Start/Stop:** When the machine is in a ready or loading state, press the button to start to begin.
 - 5** **SOFT** mode is ideal for delicate foods like berries or fresh herbs, **DRY** mode is perfect for sealing solid items like nuts, cookies, or meats, **MOIST** mode designed for foods with some moisture, like vegetables or cooked meats and **LIQUID** mode is ideal for liquids or soups, pressing the start button can achieve fully automatic vacuum sealing. **MANUAL** mode allows you to control the vacuum sealing process for specific needs.
- To avoid soft, crunchy goods like pastries and biscuits from being crushed or distorted during the vacuum process or powdered foods from being sucked out, use the "SOFT" or "MANUAL" option when vacuum sealing.
 - When vacuum sealing dry fruits or foods that have a small amount of juice, use the "DRY" mode to prevent juice from seeping into the bag's sealing area.
 - When there is a large amount of juicy food, it may cause vacuum sealing failure. The correct method is to first drain the juice or freeze it before vacuum sealing. Alternatively, using the "MANUAL" mode for vacuum sealing prevents a large amount of juice from flowing to the bag opening, causing sealing failure.
 - If food with a large amount of juice is vacuumed or if the juice in the tray is not cleaned, it will affect the vacuum pump's life.
 - During the operation of the machine, pulling on the bag may cause the opening of the bag to tear and, in severe cases be damaged.

Make a Vacuum Bag

1. To create a vacuum bag using the roll included, move the cutting knife to the left.
2. Flip up the knife holder and thread the roll film through the gap between the bottom and the machine (Fig.1).
3. Pull out the required roll length, press the left side of the roll film with your left hand, and swipe the cutting knife from left to right with your right hand (Fig. 2)
4. Place the end that needs to be sealed above the “sealing rubber strip” (Fig. 3), close and lock the cover.

Fig. 1

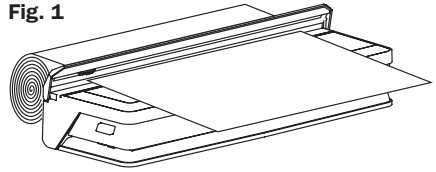


Fig. 2

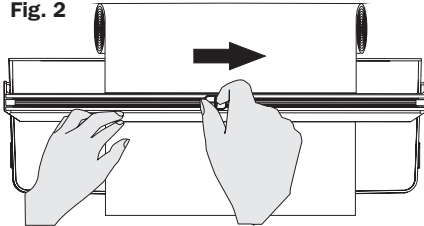
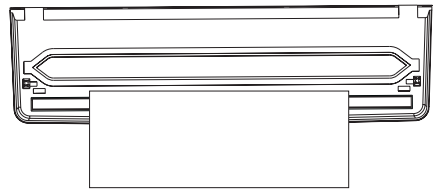


Fig. 3

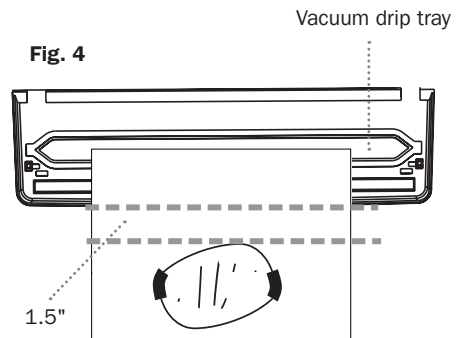


5. Press the SEAL key.
6. After displaying “OK”, open the upper cover and remove the plastic bag.

Automatic Vacuum Sealing

1. Open the upper cover. Press the “upper cover switch” on both sides, and then flip the upper cover with your thumb.
2. Load the food into a vacuum mesh bag, place the bag opening on the vacuum drip tank, keeping the food 1.5" away from the vacuum sealer (Fig 4.)
3. Close the cover by pressing on either side of the top with your palms until you hear both sides click.
4. Select the correct sealing mode by pressing the mode button repeatedly until the digital display is lit next to the required mode (refer to point 5 on the Control Panel section for the various modes). Then press the “Start” button. The “Run” light is visible.
5. When the display shows “OK”, it is safe to open the upper cover and remove the bag after vacuum sealing is completed.

Fig. 4

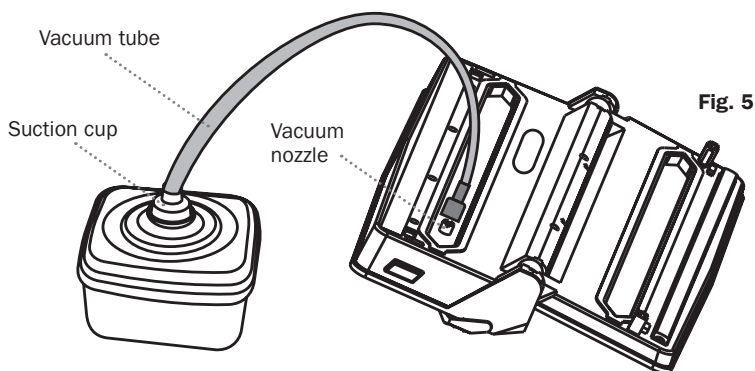


Manual Mode

1. Press the “MODE” key to switch to manual mode.
2. Hold the ‘START/STOP’ button to vacuum. Release the button to stop. Release the button and trigger it again within 3 seconds, the machine will automatically seal.

Using the Extet Vac Function

The EXTET/VAC function allows you to vacuum seal more than just bags. Use it to attach to plastic containers, lids, jars, or bottle tops, as long as the suction fit can fit onto the surface. For containers with a wider opening, like large jar lids, you can find compatible vacuum nozzle attachments (sold separately) to expand your sealing options.

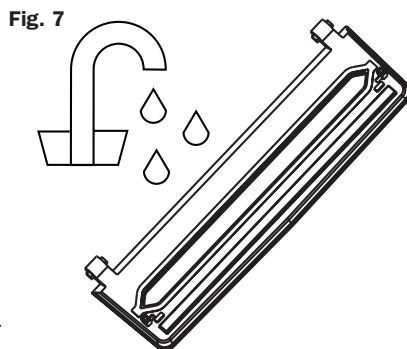
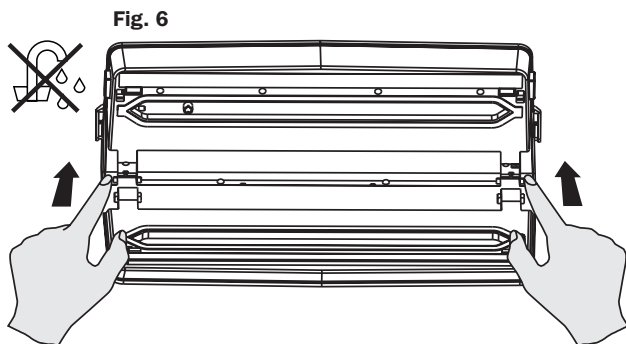


1. Unfold the top cover of the vacuum machine 90 degrees and insert the vacuum tube onto the vacuum nozzle in the vacuum tray (Fig. 5).
2. Attach the suction cup to the other end of the vacuum tube.
3. Place the food or item inside a suitable container with the suction vacuum tube attached onto the lid.
4. Press EXTET VAC key and wait for the machine to stop.

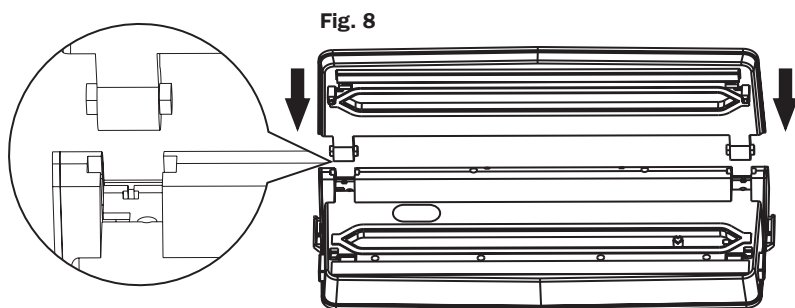
Disassembly & Cleaning

1. Open the upper cover 90 degrees from the base, press the base tightly with your thumb and push the index finger forward. Open the cover (Fig. 6).
2. Remove the base and rinse with water (Fig. 7).

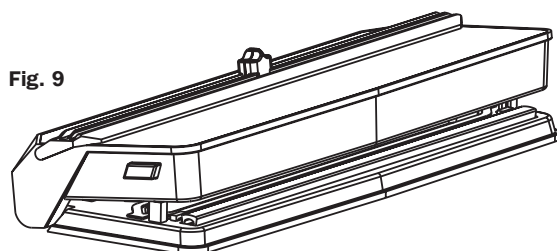
WARNING! Do not clean the upper cover with water, as this may cause an electrical hazard. Wipe clean only.



3. After cleaning the base, dry it well before inserting the upper cover at a 90-degree angle to finish installation (Fig. 8).



4. When finished with your appliance store with the upper cover partially open to avoid long-term compression and damaging of the sealing ring, which may affect vacuum pumping (Fig.9).



Troubleshooting


Fault	Reason	Solution
No lights on the control panel.	The appliance is not plugged in properly.	Make sure that the appliance is plugged into the mains supply socket & turned on.
The vacuum pump is running but does not vacuum. The vacuum is weak or takes too long.	<p>The cover is not fastened.</p> <p>Vacuum bag leaks.</p> <p>Sealing ring loose or deformed.</p> <p>Dust on the sealing ring.</p> <p>The food in the vacuum bag is against the lid or too much food in the vacuum bag.</p> <p>The mouth of the bag is not placed over the vacuum drip tank.</p>	<p>Press the sides of the top cover with both palms until you hear a "Click" sound.</p> <p>Try again after changing the vacuum bag.</p> <p>Replace the sealing ring or soak in boiling water for 10 minutes if deformed. Dry & replace.</p> <p>Remove dust.</p> <p>Reduce the food in the bag & keep the food 1.5" away from the machine.</p> <p>Flatten the mouth of the vacuum bag, place it on top of the vacuum drip box, close the lid and try to vacuum again.</p>
No vacuum.	The machine is not starting.	Press the "Start" key or other function keys.
Seals automatically before vaccuming.	The bag used is incompatible with the vacuum sealer.	Replace with textured vacuum sealer bags.
The plastic bag leaks.	<p>There are sharp objects or food in the bag.</p> <p>There is liquid in the bag that affects the sealing.</p>	<p>Remove the sharp objects, replace the bag.</p> <p>Do not vacuum liquid & use the correct mode for vacuuming meat.</p>
Temperature too high.	Machine overheating.	Allow to cool for 10 minutes.
Plastic bag is loose or bulges.	The food inside the vacuum bag is fermented.	Certain foods may need to be dried before being vacuum sealed.

Technical Support

If you require any technical support for your product within the warranty period, please contact us on **support@dmdcollective.co.uk** and provide the product name and supplier code (see Technical Specifications) along with the technical query and proof of purchase.

WEEE



The WEEE symbol  on this product means that this unit should be ethically dismantled or recycled to minimise environmental impact. Please check with your local authority for more information.

IMPORTANT: ADDITIONAL SAFETY INFORMATION

This device is **NOT** intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they are supervised or have been given instruction concerning use of the device by a person responsible for their safety.

Technical Specifications

Product Name:	Vacuum Sealer
Supplier Code:	DMD122
Voltage/Frequency:	220V~240V - 50/60Hz
Sealing Length:	300mm
Sealing Heater Width:	5mm
Weight:	1.2kg
Wattage:	125W
Working Mode:	Soft/Dry/Moist/Liquid



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