



Vacuum Sealer System



Model No.: TP8101

1 Operating Manual

1.1 General

Please read the information contained herein so that you can become familiar with your device quickly and take advantage of the full scope of its functions.

Your vacuum sealer system will serve you for many years if you handle it and care for it properly.

We wish you a lot of pleasure in using it!

1.2 Information on this manual

These Operating Instructions are a component of the vacuum sealer system (referred to hereafter as the Device) and provide you with important information for the initial commissioning, safety, intended use and care of the device.

The Operating Instructions must be available at all times at the device. This Operating Manual must be read and applied by every person who is instructed to work with the device:

- Commissioning
- Operation
- Troubleshooting and/or
- Cleaning

Keep the Operating Manual in a safe place and pass it on to the subsequent owner along with the device.

1.3 Warning notices

The following warning notices are used in the Operating Manual concerned here.

DANGER

A warning notice of this level of danger indicates a potentially dangerous situation.

If the dangerous situation is not avoided, this can lead to death or serious injuries.

- ▶ Observe the instructions in this warning notice in order to avoid the danger of death or serious personal injuries.

WARNING

A warning notice of this level of danger indicates a possible dangerous situation.

If the dangerous situation is not avoided, this can lead to serious injuries.

- ▶ Observe the instructions in this warning notice in order to avoid the personal injuries.

ATTENTION

A warning notice of this level of danger indicates a possible dangerous situation.

If the dangerous situation is not avoided, this can lead to slight or moderate injuries.

- ▶ Observe the instructions in this warning notice in order to avoid the personal injuries.

PLEASE NOTE

A notice of this kind indicates additional information, which will simplify the handling of the machine.

1.4 Limitation of liability

All the technical information, data and notices with regard to the installation, operation and care are completely up-to-date at the time of printing and are compiled to the best of our knowledge and belief, taking our past experience and findings into consideration.

No claims can be derived from the information provided, the illustrations or descriptions in this manual.

The manufacturer does not assume any liability for damages arising as a result of the following:

- Non-observance of the manual
- Uses for non-intended purposes
- Improper repairs
- Technical alterations, modifications of the device
- Use of unauthorized spare parts

Modifications of the device are not recommended and are not covered by the guarantee.

All translations are carried out to the best of our knowledge. We do not assume any liability for translation errors, not even if the translation was carried out by us or on our instructions. The original German text remains solely binding.

2 Safety

This chapter provides you with important safety notices when handling the device.

The device corresponds with the required safety regulations. Improper use can result in personal or property damages.

2.1 Intended use

This device is only intended for use in households in enclosed spaces for

- vacuuming and sealing

bags. Uses for a different purpose or for a purpose which exceeds this description are considered incompatible with the intended or designated use



Warning

Danger due to unintended use!

Dangers can emanate from the device if it is used for an unintended use and/or a different kind of use.

- ▶ Use the device exclusively for its intended use.
- ▶ Observe the procedural methods described in this Operating Manual.

Claims of all kinds due to damages resulting from unintended uses are excluded. The User bears the sole risk.

2.2 General Safety information

Please note

Please observe the following general safety notices with regard to the safe handling of the device.

- ▶ Examine the device for any visible external damages prior to using it. Never put a damaged device into operation.
- ▶ If the connection lead is damaged, you will need to have a new connection lead installed by an authorized electrician.
- ▶ This appliance can be used by children aged 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.
- ▶ Only qualified electricians, who have been trained by the manufacturer, may carry out any repairs that may be needed. Improperly performed repairs can cause considerable dangers for the user.
- ▶ Only customer service departments authorized by the manufacturer may carry out repairs on the device during the guarantee period, as otherwise the guarantee entitlements will be null and void in the event of any subsequent damages.
- ▶ Defective components must always be replaced with original replacement parts. Only such parts will guarantee that the safety requirements are fulfilled.
- ▶ Do not leave the device unsupervised when it is in operation.
- ▶ When disconnect, please unplug by grasp the plug and not the cord, to avoid any injury.
- ▶ Do not immerse in water or any other liquids.
- ▶ For the correct storage, please slightly close the cover, do not lock, it will deform the gaskets and affect the machine function.

2.3 Sources of danger

Danger of burns



Warning

Please observe the following safety notices in order not to burn or scald yourself or others.

- ▶ To avoid getting burned, never touch the sealing bar while the unit is operating.

2.3.1 Danger of fire



Warning

There is a danger of fire due to the event the device is not used properly.

Observe the following safety notices to avoid dangers of fire:

- ▶ Do not set up the device near flammable material.
- ▶ Keep this appliance away from sources of heat (gas, electric, burner, heated oven).

2.3.2 Dangers due to electrical power



Danger

Mortal danger due to electrical power!

Mortal danger exists when coming into contact with live wires or subassemblies! Observe the following safety notices to avoid dangers due to electrical power:

- ▶ If the connection lead is damaged, you will need to have a special connection lead installed by an authorized electrician.
- ▶ Do not operate this device if its power cable or plug is damaged, if it does not work properly or if it is damaged or has been dropped. If the power cable is damaged, it will need to be replaced by the manufacturer or his service agency or a similar qualified person, to avoid any dangers.
- ▶ Do not open the housing on the device under any circumstances. There is a danger of an electrical shock if live connections are touched and the electrical or mechanical structure is altered. In addition, functional faults on the device can also occur.
- ▶ Before plugging the appliance in or when you operate it, make sure your hands are dry.

3 Food storage safety information

This vacuum preservation system will change the way you purchase and store foods. Once you are accustomed to vacuum packing, it will become an indispensable part of your food preparation. Please follow certain procedures when using this appliance to ensure food quality and safety

Please note

- ▶ If perishable foods have been heated, defrosted or un-refrigerated, consume them immediately.
- ▶ Before vacuum sealing, it's necessary to clean your hands, and all utensils and surfaces to be used for cutting and vacuum sealing foods.
- ▶ Refrigerate or freeze the perishable foods immediately, if you have vacuum-sealed them, and do not leave them sitting at room temperature.
- ▶ The shelf life of dry foods such as nuts, coconut or cereals will be extended in vacuum-sealed package, while storing them in dark place. Oxygen and warm temperature will cause high-fat content foods fat to rancidity.
- ▶ Before vacuum sealing some fruit and vegetables, such as apples, bananas, potatoes and root vegetables, peel them, this will extend their shelf lives.
- ▶ When vacuum seal some vegetables such as broccoli, cauliflower and cabbage fresh for refrigeration, they will emit gases, so it's need to blanch and freeze these foods before vacuum sealing.

4 Commissioning

This chapter provides you with important safety notices during the initial commissioning of the device. Observe the following notices to avoid dangers and damages:

Safety information



Warning

Personal and property damages can occur during commissioning of the device!

Observe the following safety notices to avoid such dangers:

- ▶ Packaging materials may not be used for playing. There is a danger of suffocation.

4.1 Delivery scope and transport inspection

As a rule, the vacuum sealer system is delivered with the following components:

- Vacuum sealer TP8101
- Vacuum hose
- Operating Instructions

Please note

- ▶ Examine the shipment for its completeness and for any visible damages.
- ▶ Immediately notify the carrier, the insurance and the supplier about any incomplete shipment or damages as a result of inadequate packaging or due to transportation.

4.2 Functions

The main function of this appliance is to store a wide kind of foods for freshness, longer shelf life, flavor and convenience. In general, vacuum packaging keeps food fresh up to eight times as long as other traditional food storage methods. Once this appliance will be an indispensable part of your life, you will have less food spoilage and it will save your money.

- Cook in advance to vacuum seal and store individual portions or entire meals.
- Prepare foods in advance for picnics and camping trips or barbecues.
- Eliminate freezer burn.
- Package foods, such as meat, fish, poultry, seafood and vegetables to freeze or refrigerate.
- Package dry foods, such as beans, nuts, and cereals to store longer.
- There are many non-food uses for vacuum packing. Keep camping supplies such as matches, first aid kits and clothing clean and dry. Keep flares for auto emergencies ready. Keep silver and collectibles untarnished.

4.3 Unpacking

To unpack the device, proceed as follows:

- Remove the device out of the carton and remove the packaging material.

4.4 Setup

4.4.1 Setup location requirements:

In order to ensure the safe and trouble-free operation of the device, the setup location must fulfil the following prerequisites:

- The device must be set up on a firm, flat and horizontal surface with sufficient load-bearing capacity for the vacuum sealer system and the maximum weight of the food that should be vacuum-sealed.
- Choose the setup location in such a way that children cannot reach the hot sealing strip of the device.
- Do not set up the device in a hot, wet or extremely damp environment or near flammable material.
- The device requires an adequate flow of air in order to operate correctly. Leave a clearance of 10 cm around the device.
- Do not move the vacuum sealer system when it is in operation.
- The electrical socket must be easily accessible so that the power lead can be disconnected easily, in the case of an emergency.
- The installation and assembly of this device in non-stationary setup locations (e.g. on ships) must be carried out by specialist companies / electricians, provided they guarantee the prerequisites for the safe use of this device.

4.4.2 Electrical connection

In order to ensure the safe and trouble-free operation of the device, the following instructions must be observed for the electrical connection:

- Before connecting the device, compare the connection data (voltage and frequency) on the rating plate with those of your electrical network. This data must agree in order that no damages occur in the device.
- If in doubt, ask your qualified electrician.
- The electrical outlet must be protected by a 16A safety cut-out switch.
- The connection between the device and the electrical network may employ a 3 meter long (max.) extension cable with a cross-section of 1.5 mm². The use of multiple plugs or gangs is prohibited because of the danger of fire that is involved with this.
- Make sure that the power cable is undamaged and has not been installed under the oven or over hot or sharp surfaces.
- The electrical safety of the device is only guaranteed if the device is connected to a properly installed protective conductor system. Operations using an electrical outlet without a protective conductor are prohibited. If in doubt, have the house installation checked over by a qualified electrician.
- The manufacturer cannot be made responsible for damages that are caused by a missing or damaged protective conductor.

5 Design and Function

This chapter provides you with important safety notices on the design and function of the device.

5.1 Complete overview

A STANDARD: For dry bags and items without moisture, with a normal heat sealing time; To start the vacuum&seal process, or to manually stop vacuum&seal at any time.

B EXTENDED: For wet bags or foods with moisture, with an extended heat sealing time; To start the vacuum&seal process, or to manually stop vacuum & seal at any time.

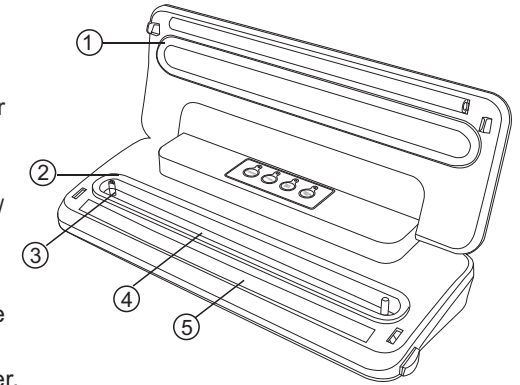
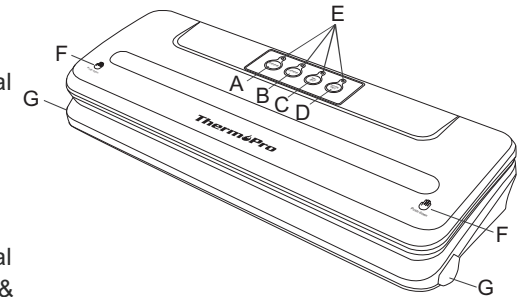
C SEAL ONLY: To seal the bag without vacuum.

D VACUUM ONLY: To start vacuuming for canisters, wine stoppers or other accessories through a hose.

E Indicator lamp To indicate the vacuum/ seal/vacuum&seal process.

F Cover-lock To lock the cover. On the left side and right side of the cover there is a key- press.

G Cover-unlock Press to unlock the cover.



If you open the cover, you see the

- 1. Upper gasket:** Seals the vacuum chamber from above.
- 2. Lower gasket:** Seals the vacuum chamber from below.
- 3. Air Intake:** Connects the vacuum chamber to the pump.
- 4. Vacuum chamber:** Position the open end of the bag inside the chamber, draws air out of bag and catches any liquid overflow from the bag.
- 5. Sealing bar:** Contains a heating wire covered with Teflon which allows the bag to seal but not to stick to the strip. Place the bag to be sealed over this sealing element.

Warning

Please observe the following safety notices in order not to burn or scald yourself or others.

- To avoid getting burned, never touch the sealing bar while the unit is operating.

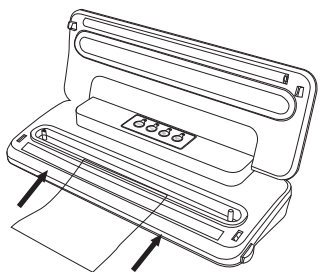
5.2 Rating plate

The rating plate with the connection and performance data can be found on the back of the device.

6 Operation and Handling

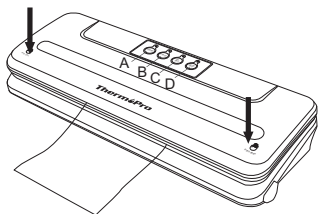
This chapter provides you with important notices with regard to operating the device. Observe the following notices to avoid dangers and damages:

6.1 Operating Instructions

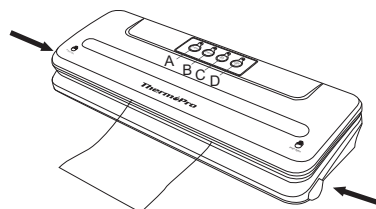


After each sealing session and before starting up, check to make sure the unit and all accessories that come in contact with the foodstuff are thoroughly clean. Follow the cleaning instructions on the description page.

Step 1: Open the lid and place an open side of the bag in the chamber.



Step 2: Press the cover down (F)



Step 3: Press for release (G) (after sealing process)

6.2 Bags and rolls

Please only use specified bags and rolls designed for vacuum sealing. Do not use other materials such as plastic wrap.

6.3 Making a bag using the bag roll

Place the unit on a dry place. Make sure the working area in front of the unit is free of obstacles and wide enough to accommodate the food bags.

1. Unroll the bag to the desired length and cut the bag to the appropriate length with precise and clear cut.
2. Open the lid and put one end of the bag on top of the black rubber strip, then close the cover (see **Step 1**).
3. Press the cover down heavily on both sides by the dotted areas using two hands until two click sounds heard (see **Step 2**).

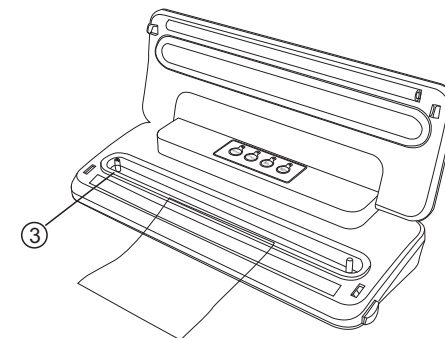
4. Press the “VACUUM ONLY”-button and the corresponding LED control light starts flashing.
5. When the LED light stops flashing, the bag is sealed.
6. Now you have a custom-sized bag.

Please note

- Make sure that the bag you want to use is at least **8cm/3.1in.** longer than the food. Add another **2 cm/0.8in.** each time the bag is re-used.

6.4 Preserve food with vacuum:

1. Put the food that you want to preserve inside the bag.
2. Clean and straighten the open end of the bag, make sure that there are no wrinkles or ripples on the panels of the open ends.
3. Place the bag as shown on the picture in the device. Do not place the bag over the intake (③), otherwise the vacuum can not be generated correctly.
4. Close the cover and then press heavily on both sides of the cover in the dotted areas until two click sounds heard.
5. Choose STANDARD or EXTENDED mode depending on the type and the moisture status of packed items. Press the “STANDARD” or “EXTENDED” button then the bag will be automatically vacuumed and sealed.
Note: The corresponding LED control light will flash red then blue, when the bag is sealed, it will turn red.
6. After that press the two “Cover unlock”-buttons and the process is completed (see **Step 3**).
7. Check the appearance of the sealed bag; it should have a stripe across the seal and no wrinkles otherwise the seal may not be complete
8. If you need to interrupt the vacuum operation (e.g. the bag is incorrectly positioned) first presses the “STANDARD” or “EXTENDED” pushbutton and then the “Cover-Unlock”-buttons.



Please note

- Do not put too much food inside the bag; leave enough empty length in the open end of the bag so that the bag can be placed in the vacuuming plate more positively.
- Do not wet the open end of the bag. Wet bags may be difficult to seal tightly.
- Clean and straighten the open end of the bag before sealing the bag. Make sure nothing is leaving on the open area of the bag. Foreign objects or creased bags may cause difficulty to seal tightly.

- ▶ Do not leave too much air inside the bag. Press the bag to allow extra air to escape from the bag before vacuuming it. Too much air inside the bag increases the vacuum pump loading and may cause that the motor works insufficient to draw away all the air out of the bag.
- ▶ If the foods you're sealing have sharp edges, such as bones, spaghetti or shellfish, pack the edges with kitchen paper to avoid tearing the bag
- ▶ Suggest to vacuum seal one bag within 1 minute to let the appliance cool down enough.
- ▶ In order to vacuum seal liquid-based foods, such as soups, casseroles or stew, freeze them first in a baking pan or tempered dish, vacuum seal them, label and stack them in your freezer as soon as they are in frozen solid.
- ▶ Blanch the vegetables by cooking briefly in boiling water or microwave oven, cool them down, then vacuum seal them in convenient portions.
- ▶ To vacuum seal the foods not frozen, two extra inches are required for bag length to allow for expansion while freezing. Place the meat or fish on a paper towel and vacuum seal with the paper towel in the bag, this way will help to absorb moisture from the foods.
- ▶ Before storing the foods such as tortillas, crepes or hamburger, use wax or parchment paper between them to stack the pieces, this will be easier to remove some of the food, reseal the rest and immediately replace in the freezer.
- ▶ The vacuum preservation system can't be directly used for the vacuum sealing of canisters or canning jars.

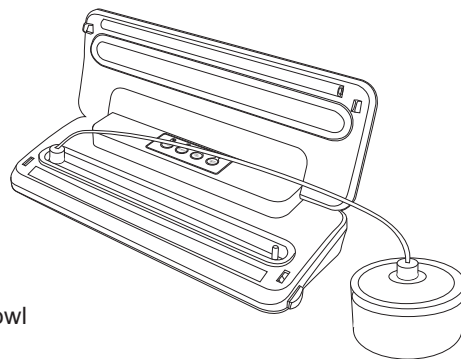
6.5 Open a sealed bag

Cut the bag straight across with scissors, just inside the seal.

6.6 Vacuum package in a Canister

Wipe canister cover, canister base and ensure they are clean and dry. Put the items into the canister and do not fill up too full so that the cover can be in good contact with the canister bowl rim. Close the cover.

1. Insert one end of the hose into the air intake and another end of the hose into the center hole of the canister cover.
2. Press "VACUUM ONLY" button start the vacuum process. the blue LED control light starts flashing.
3. Once it reaches -50KPA, vacuum process will stop automatically, LED will turn red.
4. Take out the hose tube from the canister or bowl immediately first after the job is completed.



Note: You can also press "VACUUM ONLY" button anytime to manually stop vacuuming.

6.7 Storing your vacuum sealing system

Keep the unit in a flat and safe place, out of the reach of children.

Please note

- ▶ For the correct storage, please slightly close the cover, do not lock, it will deform the gaskets and affect the machine function.
- ▶ To disconnect remove the plug from the outlet.
- ▶ Always unplug this appliance from the electrical outlet immediately after using and before cleaning.

7 Cleaning and Maintenance

This chapter provides you with important notices with regard to cleaning and maintaining the device. Please observe the notices to prevent damages due to cleaning the device incorrectly and to ensure trouble-free operation.

7.1 Safety information

⚠ Attention

Please observe the following safety notices, before you commence with cleaning the device:

- ▶ The device must be cleaned and food residues must be removed at regular intervals. If the device is not maintained in a clean condition, this will have a detrimental effect on the service life of the device and can also result in a dangerous condition in the device as well as in the growth of fungus and bacteria.
- ▶ Switch the vacuum-sealer off prior to cleaning it and unplug the plug from the wall power outlet.
- ▶ The sealing strip is hot after it is used. There is a danger of burns! Wait until the device has cooled down.
- ▶ Clean the device after use as soon as it has cooled down. Extended waiting unnecessarily complicates cleaning and can make it impossible in extreme cases. Excessive accumulations of dirt can even damage the device under certain circumstances.
- ▶ Never immerse the unit into water or the dishwasher.
- ▶ If dampness penetrates into the device, this can damage the electronic components. Please ensure that no liquid can enter the interior of the device.
- ▶ Do not use any aggressive or abrasive cleaning agents or solvents.
- ▶ Do not scrape off stubborn dirt with hard items.
- ▶ Dry thoroughly before using again.

7.2 Cleaning

Outside of the unit

Wipe the outside of the unit with a damp cloth or sponge and mild dish soap.

Inside of the device

To clean the inside of the unit wipe away any food or liquids with a paper towel.

Preservation

Washing the bagging material in warm water with a mild dishwashing soap, then rinse the bags well and allow drying thoroughly before reusing.



Attention

- Bags used to store raw meats, fish or greasy foods can't be reused.

8 Troubleshooting

This chapter provides you with important notices with regard to operating the device. Observe the following notices to avoid dangers and damages:

8.1 Safety notices



Attention

- Only qualified electricians, who have been trained by the manufacturer, may carry out any repairs on electrical equipment.
- Improperly performed repairs can cause considerable dangers for the user and damages to the device.

8.2 Problem and Solution

The table below helps to localize and resolve minor issues:

Problem	Possible cause	Solution
Vacuum unit is not functioning	Power plug is not plugged in Defective power cable or plug Defective electrical socket	Plug in mains plug! Send device to Customer Service Select another electrical socket
The first weld on the cut off piece of the roll is not being carried out.	Roll is not positioned correctly	Follow the steps in the chapter "Vacuum packaging in a bag originating on the roll"
A complete vacuum is not being created in the bag.	The open end of the bag is not completely inside the vacuum chamber The bag is defective There is dirt on the welding and the normal seals	Position the bag correctly Select another bag Clean the seals and retry correctly once they are dry

The bag is not being welded correctly	The welding bar is overheating so that the bag melts	Select another bag; wrap paper serviettes around any sharp edges on the content
The bag does not hold the vacuum after it has been welded shut	The bag is defective	Select another bag; wrap paper serviettes around any sharp edges on the content
	There are leaks along the welding seam as a result of creases, crumbs, grease or liquids.	Open the bag again and clean the upper internal part of the bag and remove any foreign matter that might be on the welding bar before you weld the bag shut again.

Please note

- If you are unable to solve the problem with the steps shown above, please contact Customer Service.

9 Disposal of the Old Device



Old electric and electronic devices frequently still contain valuable materials. However, they also contain damaging substances, which were necessary for their functionality and safety

If these were put in the non-recyclable waste or were handled incorrectly, they could be detrimental to human health and the environment. Therefore, do not put your old device into the non-recyclable waste under any circumstances

Please note

- Utilise the collection point, established in your town, to return and recycle old electric and electronic devices. If necessary, contact your town hall, local refuse collection service or your dealer for information.
- Ensure that your old device is stored safely away from children until it is taken away.

10 Guarantee

We provide a 24 month guarantee for this product, commencing from the date of sale, for faults which are attributable to production or material faults.

Your legal guarantee entitlements in accordance with § 439 ff. BGB-E remain unaffected by this.

The guarantee does not include damages, which were incurred as a result of improper handling or use, as well as malfunctions which only have a minor effect on the function or the value of the device. Consumables, transit damages, inasmuch as we are not responsible for these, as well as damages, which were incurred as a result of any repairs that were not performed by us, are also excluded from the guarantee entitlements.

This device is designed for use in domestic situations and has the appropriate performance levels.

Any use in commercial situations is only covered under the guarantee to the extent that it would be comparable with the stresses of being used in a domestic situation. It is not intended for any additional, commercial use.

In the event of justified complaints, we will repair the faulty device at our discretion or replace it with a trouble-free device.

Any pending faults must be reported within 14 days of delivery. All further claims are excluded.

To enforce a guarantee claim, please contact us prior to returning the device (always provide us with proof of purchase).

11 Customer Service

Telephone: 44-203-769-1321

Email: service@myitronics.com

Hours: Weekdays 8:00 AM- 6:00 PM EST

12 Technical Data

Device	Vacuum sealer system
Model	TP8101
Mains data	230V~ 50 Hz
Power consumption	100 W
External measurements (W x H x D):	380 x 140 x 65 mm
Net weight	1.3 kg