

Bliss & Beyond

Vacuum Sealer

MANUAL

VACUUM
SEALER



Imported & Distributed by

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Please read this manual carefully before using the machine

Safety Notice

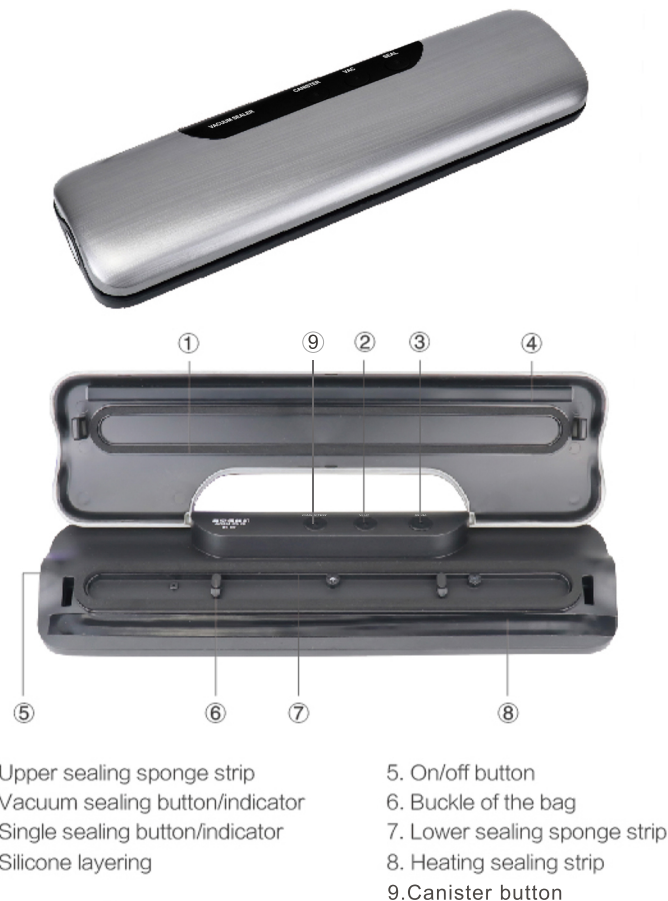
Read all instructions before using this product.

1. It is not suitable for the use of children or people who do not master the operation.
2. When using, do not touch the heating sealing strip with both hands to avoid burns.
3. Make sure the machine is dry before use.
4. Make sure your hands are dry before plugging or unplugging the power supply. When pulling out the plug, the plug part must be grasped, do not just pull the power cord.
5. When the machine is not in use, please pull out the plug.
6. When the body is cleaned, the plug must be pulled out to avoid electric shock.
7. Do not damage, bruise, excessively bend, stretch, twist, bind, or heavily press on the power cord, otherwise it may cause electric shock, short circuit, fire and other accidents.
8. If the power cord is damaged, it must be replaced by a certified electrician to avoid danger.
9. If abnormal use occurs, please cut off the power immediately and contact a certified electrician.
10. This product is an electrical appliance for indoor use, please do not use it outdoors or in a humid place.
11. Because the vacuum tube inside the product cannot be cleaned, please do not use items with a lot of oil or water or that can squeeze out a large amount of liquid when using the vacuum function to avoid damage to the product.
12. Please be sure to use 110 V voltage, using other voltages will cause the machine to short-circuit.
13. When not in use for a long time, be sure to unplug the power supply.
14. Don't put it near the gas stove to prevent fire.

Precautions

1. Please dry food that has moisture or wrap it in plastic wrap before packaging it. If any liquid is drawn into the machine, please wipe it clean as soon as possible to avoid machine malfunction.
2. Please stop for at least 30 seconds when using the machine 5 times in a row to allow the machine to rest before continuing to work.
3. Please use a special textured vacuum bag when vacuum packaging.
4. Please use a single seal to seal fresh vegetables and fruit.

Product performance and parameters



Specifications

Model	VS-8808	Rated Voltage	220V/50Hz
Rated Power	130W	Weight	30 oz.
Product Size (Length x Width x Height)	14in X 4in X 2in	Vacuum	-60 kpa

Sealed packaging

· Reminder: the side of the bag's texture must face down when sealing



1. The side of the bag pattern needs to be faced down, leaning against the buckle



2. Close the lid and press both sides tightly



3. Press the single seal button



4. End of sealing



Sealing effect

· Reminder: the food that's going to be sealed cannot exceed 2/3 of the capacity of the bag, so as not to affect the sealing effect.

Vacuum packaging



1. The side of the bag pattern needs to be faced down, leaning against the buckle



2. Close the lid and press both sides tightly



3. Press the single seal button



4. End of sealing



Sealing effect

· Reminder: Do not exceed 2/3 of the capacity of the bag for food to avoid affecting the vacuum effect. Do not use vacuum sealing for liquid, non-dried, and unfrozen food. For powdered food, please use disposable bags before vacuum packaging, so as not to affect the vacuum effect by the powder.

Preservation method for all kinds of food

Category	Name of the Product	Method	Storage	Vacuum preserve time
Raw meat	Beef, pork, chicken, etc.	Vacuum	Freezing	6-12 months
Seafood	Hairtail, crucian, saury, squid, etc.	Vacuum	Freezing	6-12 months
Fast food	Ham, sausage, dumplings, etc.	Vacuum	Refrigeration	6-12 months
Vegetables	Spinach, mushrooms, lettuce, garlic, green pepper, ginger, green vegetables, etc.	Sealed	Refrigeration	5-15 days
	Cabbage, potatoes, carrots, lotus root, corn, sweet potatoes, etc.	Vacuum	Freezing	20-35 days
Cooked meat (processed)	Beef, duck tongue, braised pork, roast duck, roast chicken, etc.	Vacuum	Refrigeration	10-20 days
Fruit	Lemon etc.	Vacuum	Refrigeration	1-3 months
	Apple, pineapple, etc.	Vacuum	Refrigeration	10-20 days
Dried fruit	Apple, pineapple, etc.	Vacuum	Room Temperature	6-15 months
Seasoning	Chili powder, sesame, etc.	Vacuum	Room Temperature	6-12 months
Dried product	Dried peppers, dried persimmons, dried mushrooms, dried sweet potatoes, etc.	Vacuum	Refrigeration	6-15 months
	Peanuts, almonds, walnuts, melon seeds, cashews, etc.	Vacuum	Room Temperature	6-12 months
	Biscuits, noodle & pastries, etc.	Vacuum	Room Temperature	3-9 months
Daily necessities	Electronic accessories, film, commemorative coins, jade, precious metals, etc.	Vacuum	Room Temperature	Permanent
Other	Rice, soybeans, corn, tea, red beans, etc.	Vacuum	Room Temperature	12-36 months
	Bread, coffee, instant noodles	Vacuum	Room Temperature	6-18 months