

FRESHLOCK®

Turbo Vac

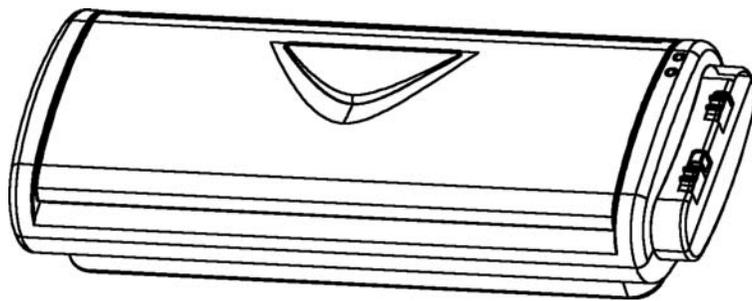
deni

Model #1831

IMPORTANT!

Please keep these instructions
and your original box packaging.

www.deni.com



INSTRUCTIONS FOR PROPER USE AND CARE

IMPORTANT SAFEGUARDS

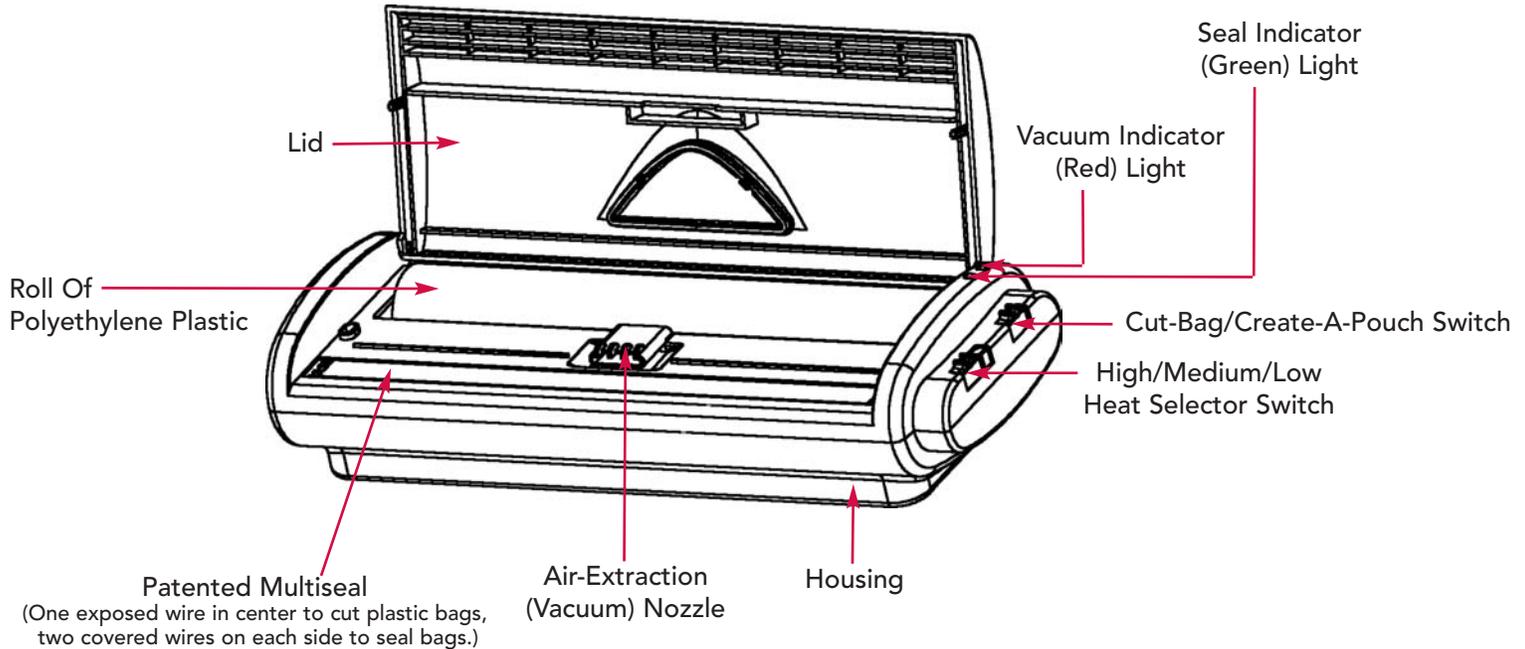
When using this electrical appliance, safety precautions should always be observed, including the following:

- **Read all of the instructions before using.**
- Do not leave appliance when plugged in. Unplug from outlet when not in use.
- Do not use outdoors or on a wet surface.
- Do not allow to be used as a toy. Close attention is necessary when used by or near children.
- Use only as described in this manual.
- Do not use with damaged cord or plug. If the appliance is not working properly, has been dropped, damaged, left outdoors, or dropped into water, return it to Keystone Manufacturing Company Inc. for proper service, replacement or repair immediately.
- Avoid touching the heating wires when hot.
- Do not vacuum seal liquids
- Do not do the following: pull or carry by the cord, use cord as a handle, close a door on cord or pull cord around sharp edges or corners. Do not operate appliance over cord. Keep cord away from heated surfaces.

- Do not use an extension cord with this unit. However, if one is used, it must have a rating equal to or exceeding the rating of this appliance.
- Do not unplug by pulling on cord. To unplug, grasp the plug, not the cord.
- Do not place this appliance or cord on or near a heat surface.
- Do not immerse this appliance in water or use if cord/plug is wet.
- Do not handle plug or appliance with wet hands.
- The use of accessories and attachments not sold or recommended by Keystone Manufacturing may be dangerous.
- This unit is recommended for household, indoor use only.
- This vacuum sealer has a polarized plug (one blade is wider than the other). This plug will fit in a polarized outlet only one way, as a safety feature. Reverse the plug if the plug does not fit fully in the outlet. Contact a qualified electrician if it still does not fit. Do not attempt to defeat this safety feature.

SAVE THESE INSTRUCTIONS

FEATURES



Operating Your Vacuum Sealer

To make a bag:

1. Place the unit on a firm, level surface near an electrical outlet.
2. Insert the roll of bagging material into the roll compartment in the sealer. We recommend you use only the plastic material supplied by Deni, for **Freshlock** models.
3. Put the "Heat Selector" switch on medium.
4. Plug into an AC electrical outlet.
5. Make sure the selector switch is in the "cut-bag"  position.
6. Pull the bagging material over the sealing wires.
NOTE: The roll is folded into a double layer to form the bottom seal of each bag.
7. Close the lid and press down firmly on the lid with both hands, to activate the sealing mechanism. Both the red (vacuum) and green (seal) indicator lights will light up. Note: a correct seal will have a straight, solid line across the seal. An incorrect seal will be dotted.
8. After the green (seal) light goes off, (in about 10-15 seconds), lift the lid and tear away the excess plastic at the beginning of the roll.

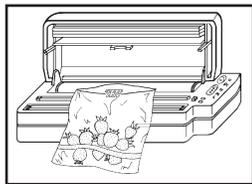
9. Next, create a custom-size bag by pulling out the amount of plastic you need from the roll and place over the sealing wires.
10. Repeat the sealing process in step 7. When the green (seal) light goes out, pull the bag away from the sealing wires. Now you have a bag sealed on three sides ready to be filled and vacuum sealed.
NOTE: The bottom of the bag is where the white label strip is.

Sealing a filled bag without vacuum action:

1. Make sure no food or liquid remains in the top portion of the bag where the seal will be made. This may interfere with the effectiveness of the seal.
2. Place the open end of the bag over the sealing wires, making sure that the bagging material is flat, with no creases along the line of the seal.
3. Close the lid and press down firmly on the lid with both hands, to activate the sealing mechanism. Both the red (vacuum) and green (seal) indicator lights will light up.
NOTE: Remove the bag from the wire immediately after the green "Seal" light goes off. If the bag starts to cool it may stick to the wire and create a hole in the seal when pulled off the wire.

Vacuum sealing:

1. Place the item to be stored inside the bag. Do not fill completely. Allow a margin of 2 to 3 inches between the item and the open end of the bag. Make sure that the sealing area is free from liquid or food particles.
2. Tilt the vacuum nozzle up. Place the open end of the bag over the sealing wires and insert the vacuum nozzle completely inside the bag. Press down on the vacuum nozzle to lock the bottom layer of the bag in place. Take the top layer of the bag and pull it towards the roll, so that the top of the bag remains open.
3. Close the lid and press down gently with your **left hand** on the **left side** of the lid to activate the air-extraction (vacuum) motor. Only the red (vacuum) light will illuminate. The air will be extracted from the bag. **DO NOT** press down on the middle or right side of the lid, this will block the flow of air from out of the bag and in through the vacuum nozzle.
4. As the air is drawn out of the bag, the bag will cling to the item being sealed. It may help to place the bag on a cutting board to raise the bag to the height of the nozzle. It may also help to lift, pull or manipulate the bag.



5. Continue to press down with your **left hand** on the **left-hand side** of the lid. When you have removed as much air as possible, immediately press down with your **right hand** on the **right-hand side** of the lid, while keeping your left hand in place, to activate the sealing mechanism. Both the red and green lights will turn on. **NOTE:** The vacuum motor does not operate when the green (seal) light is on.
6. When the green light turns off, open the lid and remove the bag. You have completed your vacuum-sealing action.

NOTE: It is not advisable to extract air from bags containing liquid. The liquid can easily be drawn into the working mechanism and cause damage.

“Boil-in-bag” reheating:

Foods cooked with the boil-in-bag method retain a high level of flavor and nutrients. As an added precaution, it is recommended that food in a Freshlock bag be placed inside a second, larger Freshlock bag and vacuum sealed before cooking. Boil-in-bag cooking is great for vegetables, fruits, casseroles, soups, stews, and fish.

1. Put the bag in boiling water and bring to a boil again. Do not cover. Do not puncture.
2. Reduce heat and maintain low boil.
3. Cooking time is measured from the second boil. The time taken to cook will be reduced by approximately one third compared with the usual

cooking methods. Do not boil for longer than approximately 20 minutes. Foods can be cooked straight from the freezer, but it is recommended that large quantities are defrosted prior to cooking.

Microwave cooking:

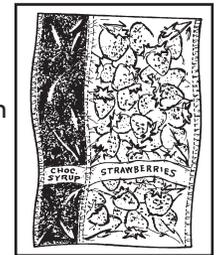
1. Place bag on a microwave safe plate or dish.
2. Puncture bag several times with a fork to allow steam to escape during microwave cooking. Consult your microwave instruction booklet on heating commercially prepared boil-in-bags for times.

Create-A-Pouch:

You can use your FRESHLOCK vacuum sealer to create attached pouches or a series of connected bags. When you move the selector switch into the "O" position, the middle wire is turned off. Therefore, the bag is only sealed, not cut, when you press down on the lid. You can use this feature to attach a bag containing sauce to a vacuum sealed entree, attach a bag with a topping to a vacuum sealed dessert, or create a series of connected bags to make ice pops. Creating pouches is also an ideal way to portion individual servings of snacks as well as prepare recipe ingredients.

1. Place the selector switch in the create-a-pouch "O" position.
2. Pull out the amount of polyethylene plastic needed to make the first bag or pouch. Then seal the side of the bag according to the previous instructions.

3. Raise the lid. You will notice that the plastic is not cut, but rather sealed along two parallel sides. This forms the sealed edges of two attached bags/pouches. NOTE: You may separate the bag(s) at a later time along this area using scissors.
4. Continue to pull the polyethylene from the roll until you have enough plastic for your second bag/pouch. Repeat sealing action. Repeat as many times as necessary to create the desired number of attached bags/pouches.
5. Before creating your final bag/pouch in the series, return the selector switch to the cut-bag position. This will cut the side of the final bag/pouch away from the roll. Press down firmly with both hands to seal and cut your bag.
6. Fill each bag/pouch.
7. Place the bags/pouches with open ends along the sealing wires. Finish the sealing action by following the previous instructions. NOTE: You will only be able to vacuum seal one of the bags/pouches in the series.



Heat Selector Switch:

By adjusting the heat selector switch, you can use your vacuum sealer to seal many other plastic bags of different thicknesses as well as plastic-line foil wrap (i.e. potato chip bags).

When sealing FRESHLOCK bags from the supplied polyethylene roll, use the medium setting.

In general, when sealing plastic that is about the same thickness as the FRESHLOCK bags, use the medium setting. When sealing plastic that is thicker, use the high setting. When sealing plastic that is thinner or lighter, use the low setting. When sealing a traditional plastic wrap or sandwich storage bag, use the low setting. To seal plastic-lined foil wrap, use the high setting.

If you are not sure which position of the heat-selector switch to select for the material you are using, place the heat selector switch in the position you think is correct and then seal a small portion of the material to test the position.

If you have difficulty removing the material from the cutting (center) wire, then move the switch to the next highest setting (i.e. medium to high).

If the material pulls away from the cutting and sealing wires too easily, or leaves a visibly poor seal, then move the switch to the next lowest setting (i.e. medium to low).

These are only guidelines for using the heat selector switch. The best setting for the material you will seal will be determined by your own results.

Hints and Tips

- After placing the vacuum nozzle inside the bag for vacuuming and before lowering the lid to vacuum seal, open the bag wide, keeping the bottom part of the open end locked under the vacuum nozzle. This helps to create an air channel that enhances the vacuum action.
- To achieve an efficient seal, ensure that the area to be sealed is completely clean and dry.
- Also ensure that there are no creases or wrinkles in the bag which would prevent a perfect seal.
- Allow approximately 1 1/2" margin between the food and seal to allow for expansion when freezing and cooking.
- Do not let up pressure on the lid between operating the air-extraction (vacuum) feature and activating the sealing mechanism. This could result in air re-entering the bag that you are sealing.

- The white stripe on the bag is for labeling.
- Always make sure to remove the excess plastic from around the vacuum nozzle after you have finished sealing a bag.
- When packing boiling foods, allow them to cool for 5 minutes before packing.
- We recommend waiting one minute between each sealing operation.
- To maintain a high-integrity sealing action, frequently clean the sealing wires.
- Boil-in-bag foods retain their flavor, the saucepan remains cleaner, cooking odors are reduced, and it saves energy.
- The vacuum removes the air from the bag, prolonging storage life, and retaining food color. It also saves space in the freezer or cupboard.
- Liquids can be vacuumed sealed by first freezing the liquid in a container and then placing the solid form in a bag.
- Remember that seasonings and flavorings alter or intensify during storage, so reduce the amount of salt, pepper and spices in dishes to be frozen.

Caring For Your Vacuum Sealer

1. Before attempting any cleaning operation, remove the plug from the outlet.
2. Simply wipe the sealer with a soft, damp cloth. **Do not** immerse in water. **Do not** use any abrasive cleaners.
3. If particles of plastic adhere to the sealing wire, wipe them off carefully to avoid damage to the wire. It may help to carry out a sealing operation (closing the lid and pressing fully down) without a bag in position. This will heat the wire and soften any plastic adhering to it.

The Freshlock Sealer Has Many Uses:

Food Storage

- Buy food in bulk volume or on sale at low cost and then package for storage.
- Package meat, fish and poultry to freeze or to refrigerate.
- Re-seal items in original packages. Great for rice, pasta, brown sugar, cheese, bacon, nuts, pretzels, potato chips, and other snacks.
- Package ingredients for special recipes.
- Pre-package servings for the weight-conscious or those on special diets.

- Save time by pre-cooking meals on weekends and then packaging individual servings. Food is then ready to reheat during the busy week. Cook by microwave, boil-in-bag or open and cook by conventional methods.
- Pack lunches for school or work.
- Save leftovers or send your guests home with leftovers.
- Save luncheon meat, cheese and salad fresh from the deli.
- Pack food for picnics, barbecues, boating and camping.
- Save garden-fresh vegetables.
- Preserve coffee beans.
- Prepare after-school snacks.
- Package vitamins or medication for daily dosage.
- Send "Care Packages" to loved ones.
- Use the create-a-pouch feature to attach sauces to entrees, toppings to desserts, or create a series of ice pops.

General Storage

- Protect valuable documents such as insurance policies and treasured photographs.
- Keep matches, maps and other items safe and dry when boating, on picnics or camping.

- Seal cosmetics, lotions, etc., against spills in cosmetic cases, travel bags and suitcases.
- Also wrap shoes separately to protect clothing.
- Preserve newspaper articles, rare and valuable books.
- Prevent silverware from tarnishing.
- Keep seeds and bulbs safe and dry for planting next year.
- Distribute party favors.
- Organize the kids' toys and crayons.
- Keep dice and other game pieces from being lost.
- Organize hardware items...screws, nails, nuts and bolts, etc.
- Protect baseball cards and stamp collections.
- Pack bandages and other first-aid items for travel.
- Seal and freeze ice for use in coolers and as a cold compress for bumps, bruises, aches and pains.
- Protect small items of clothing against moth infestation.
- Protect jewelry and family heirlooms.
- Keep computer disks dust free.
- Store and organize countless items around the home such as paper clips, rubber bands, buttons and sewing items, etc.

CUSTOMER SERVICE

If you have any questions or problems regarding the operation of your Deni Freshlock Turbo Vac, call our customer service department toll free:

Monday through Friday
8:30 a.m. to 5:00 p.m.

(Eastern Standard Time)

1-800-DENI-VAC

1-800-336-4822

or E-mail us at
custserv@deni.com

www.deni.com

Deni by Keystone Manufacturing Company, Inc.®

ONE-YEAR LIMITED WARRANTY

Your Deni Freshlock Turbo Vac is warranted for one year from date of purchase or receipt against all defects in material and workmanship. Should your appliance prove defective within one year from date of purchase or receipt, return the unit, freight prepaid, along with an explanation of the claim. If purchased in the U.S.A. or other country, please send to: Keystone Manufacturing Company, Inc. 33 Norris Street, Buffalo, NY 14207. If purchased in Canada, please send to: Keystone Manufacturing Company, Inc., 151 Cushman Road, St. Catherines, Ontario L2M 6T4. (Please package your appliance carefully in its original box and packing material to avoid damage in transit. Keystone is not responsible for any damage caused to the appliance in return shipment.) Under this warranty, Keystone Manufacturing Company, Inc. undertakes to repair or replace any parts found to be defective.

This warranty is only valid if the appliance is used solely for household purposes in accordance with the instructions. This warranty is invalid if the unit is connected to an unsuitable electrical supply, or dismantled or interfered with in any way or damaged through misuse.

We ask that you fill in the details on your warranty card and return it within one week from date of purchase or receipt.

This warranty gives you specific legal rights. You may also have other rights which vary from state/province to state/province.