USER MANUAL

VACUUM SEALER V69



Dear Customer:

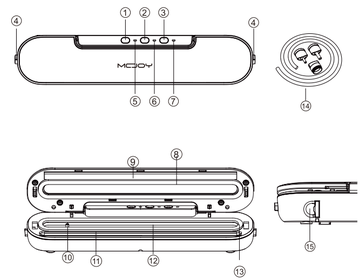
Thanks for purchasing MCJOY V69 Vacuum Sealer Machine, it is the easiest way to keep your foods fresh , please activate warranty service as soon as possible at www.mcjoy.net

Please read the user manual carefully before using the vacuum sealer to help you in understanding its performance and features so you can properly seal and store your food, if any questions, please feel free to contact us via Service Email: **service@mcjoy.net**

Important Safeguards&Tips:

1. The vacuum sealer is not applicable for liquid related foods.
2. The vacuum sealer is not applicable for children.
3. Do not leave the vacuum sealer alone during operation process.
4. Do not touch the sealer strip immediately after complete sealing, the sealer stri is hot.
5.Keep the lid unlock when not in use, so the pressure won't be applied to the sealing gasket and sealing foam. Its ensure machine's longer working life.
6. Do not vacuum the food with large amounts of liquids because the accessory hose cannot be cleaned properly. Soak up water in the hose by a piece of dry cloth or paper.
7. After connecting power, do not press the Vacuum&Seal when you open the lid.

Device Overview



1.Vacuum Button "Vac Seal"
2.Vacuum Button "Soft Mode"
3. Seal Button "Seal"
4. Lid Lock&release Buttons
5. Indicator Light "Vac Seal"
6. Indicator Light "Soft Mode"
7. Indicator Light "Seal"
8. Sealing Foam
9. Rubber Bar
10. Air Suction Hole
11. Heating Wire
12. Vacuum Chamber
13. Sealing Foam
14. Accessories Vacuum Hose
15. Small Bag Opener

Technical Specifications

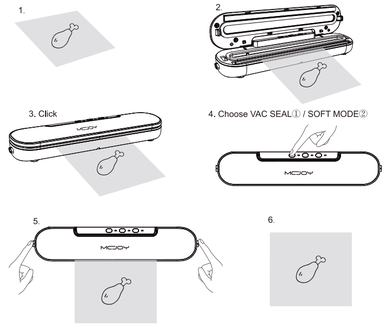
Rated voltage	AC 220-240V 50Hz(EU/UK) /AC120V 60Hz (US) /AC100V 50/60HZ(JP)
Rated power	90w
Sealing time	11±0.5 seconds
Vacuum Degree	-55kpa(Vac seal), -20kpa(Soft seal)
Vacuum sealing Waiting Time	30's (Suggestion)
External vacuum time	2min
Noise value	less than 75Db
Sealing width	≦300mm
Machine Dimension	373×77×56（mm）

The vacuum sealing function:

Normal Vac①: For dry or hard food, such as meat, nuts and other food.
Soft Vac②: For soft or sensitive food, such as soft fruit and cooked food.

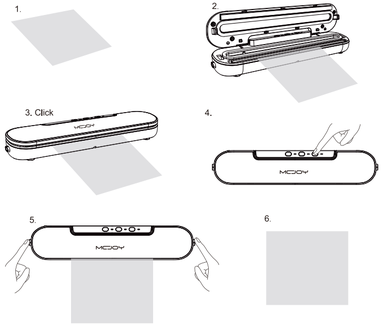
1. Fill the vacuum bag with the food to be vacuum-sealed, and leave enough space between bag contents and top of bag.
2. Open the lid, and place open side of bag into vacuum chamber⑫. (Make sure the bag all inside the vacuum channel)
3. Press the lid down firmly on both sides at the same time until you hear a click, which indicates the vacuum sealer is completely locked.
4. Connect the power supply, according to the properties of the food, select the "VAC SEAL① or SOFT MODE②". The machine starts to work as soon as corresponding indicator lights up. The green indicator will off and the machine will stop working automatically as soon as work done.
5.Press the two release button ④to open the lid, take out the vacuum-sealed bag.
6. If you need half vacuum food,press any button to stop vacuuming during work,then press "SEAL" button to seal the bag.The green indicator is off and the machine stops automatically once the bag is sealed.

Notice:
1. The vacuum sealer is not suitable for vacuuming liquid food.
2. The maximum width of the vacuum bag/pouch is 30cm(300mm).
3. Please use the vacuum sealing bags or bags with folded sides or bags with lines for vacuuming, the normal bags or bags with no lines no folded side can be sealed, but it can't be vacuumed properly.
4. Always use a clean, unused vacuum bag.
5. Allow the vacuum sealer to cool down for 30seconds after each time it is used.
6. Make sure the vacuum bag is not covering the air suction hole.



The Sealing function:

1. Cut bag material to appropriate size you desired, be sure to cut straight and flat.
2.Open the lid, place one end of bag on the sealing wire ⑪. Make sure the end of bag flat is stretched.
3. Press the lid down firmly on both sides at the same time until you hear a click, which indicates the vacuum sealer is completely locked.
4.Connect the power supply, press the "Seal" button ③ to initiate the sealing. The green indicator lights up. When sealing finished (about 11 seconds), the machine stops automatically and the green light is off.
5.Press the two release button④ to open the lid, take out the sealed bag.
Notes: *Please allow the vacuum sealer to cool down for 30 seconds after each time use.



Removing Air from a Bag

1.Avoid wrinkles when inserting the bag into the Vacuum Channel. Wrinkles in seal may cause leakage and make air return back into bag.
2.To eliminate wrinkles while inserting bag,please gently slide bag curl down into the Vacuum Channel, and hold bag with two hands gently stretching bag to flat until vacuum pump begins.
3.If you find wrinkles after sealing finished, please cut the bag and vacuum seal again.
4.If the machine runs for more than 30 seconds without stopping, consider the following:
If you are vacuum sealing with a bag, make sure one end of the bag is properly sealed. If vacuum sealing with an accessory, check hand-held Sealer connections to ensure a tight fit.

How to use Firbon Vacuum Sealing? Accessories Big vacuuming bag:

1.1. Prepare appropriate big size vacuuming bag and put item into the bag, close the open end of bag, make sure the bag is fully closed and air can't enter the bag.
1.2. Take out accessories vacuum hose, insert the sharp end into the air suction hole⑩, the end with round screw thread(screw thread diameter 21.8mm) be connected with air outlet on the bag, make sure it is well connected.
1.3. Connect the power supply and press vacuum seal button to begin vacuuming procedure and the green indicator led is light up, vacuuming will stop automatically when it is finished, the green indicator is off.

Containers:

2.1. Prepare appropriate size vacuuming canister and put items into it, close the lip of canister and turn the knob on the canister into seal, Make sure the canister is fully closed and air can't enter into it.
2.2. Take out accessories vacuum hose, insert the sharp end into the air suction hole⑩, remove the end with round screw thread, another sharp end will be available (sharp end dimeter 5.2mm) and can be inserted into the air suction hole on the canister, make sure it is well inserted.
2.3. Connect the power supply and press vacuum seal button to begin vacuuming procedure. The green indicator led is light up, vacuuming will stop automatically when it is finished, the green indicator is off.

Notes: The vacuum sealing time is about 2 minutes.For the big size vacuuming bag or vacuuming canisters, vacuuming may not finished but machine stop working and green indicator is off, please press "vacuum seal" button again to continue the vacuuming procedure until it is finished, green indicator is off.

Additional function(small bag opener)
1. Take out the small bag opener from the back side of machine⑯, prepare a sealed bag(which need to be open).
2. Cut the sealed bag.

Maintenance and Cleaning:

1. Before cleaning the vacuum sealer, please turn off the vacuum sealer and unplug the power cord.
2. Do not immerse the vacuum sealer in water or other liquid.
3. Wipe the surface and vacuum channel with a piece of damp cloth or sponge after the vacuum sealer is cooling down.
4. Do not use a brush to clean the vacuum sealer, it may scratch the surface.
5. During the vacuum sealing process, small amounts of liquids, crumbs or food particles can be inadvertently pulled into the vacuum channel. Empty the vacuum channel after each use with a piece of cloth or paper.
6. After each use, place the paper stand between the upper lid and lower lid to prevent sealing foam compression.

Troubleshooting:

To quickly solve your problems and to prevent improper using and settings, please follow operations below. If your problems or enquiries cannot be eliminated after reading the table, please do not hesitate to contact us.

Problems	Solution
Vacuum sealer does not work	1.Make sure vacuum sealer is plugged in, make sure wall outlet is functional. 2.Make sure the power cord and the vacuum sealer are not defective. For your safety, do not operate defective vacuum sealer.
Vacuum pump is running, but bag cannot be completely vacuumed or cannot be sealed.	1.Adjust the bag and try again. make sure the open end of the bag is down inside the vacuum channel. 2.Check the sealing foam are loose or tearing. You may take out the sealing foam and change it, clean it and re-insert it. 3.Check for food debris around seal area and heat strip. Remove the food debris. Make sure the heat strip is inserted it. 4.Make sure the vacuum sealer is locked properly during operating process. 5.Make sure on end of bag is fully sealed.
After vacuumed, the air re-entered the bag.	1.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 channel and re-seal the bag. 2.Sometimes moisture or food materials (such as juices, crumbs, powders, etc) along seal prevents bag from sealing properly.Cut bag open, wipe top inside of bag and re-seal. 3.Examine the food materials, if moisture or liquid araise from these food materials, cut bag open and re-seal, or change into a new bag. 4.For juicy, freeze it before vacuum sealing is recommended.
Bag can not be sealed properly.	1.The overheating heat strip will melt the bag. Please lift the lid and let the heat strip cool down for few minutes. 2.Wrinkle and moisture or food materials along seal prevents bag from sealing well. In general, always wait 30 seconds between seals.

General safety rules for food:

From the scientific point of view, following the safety rules below can make the food safer and more ideal for vacuum preservation effect.
1. If the perishable food is heated , it should be ate as soon as possible.
2. The best solution is to slowly thaw in the refrigerator freezer instead of putting in hot water or by heating.
3. It will be dangerous to eat the seasoning food later after being put in a vacuum seal or stored by other ways under hypoxia at room temperature for a few hours.
4. If you want to freeze quickly, place the sealed storage bag evenly in the freezer.

Storage Guide

Meet	Where to Store	Storage Life with Firbon Vacuum Sealer	Normal Storage Life
Beef, Pork, Lamb	Freezer	2-3 years	6 months
Ground Meat	Freezer	1 year	4 months
Poultry	Freezer	2-3 years	6 months
Fish	Freezer	2 years	6 months

Hard Cheeses (Do not vacuum package soft cheese)

Cheddar, Swiss	Refrigerator	4-8 months	1-2 weeks
Parmesan	Refrigerator	4-8 months	1-2 weeks

Vegetables (Do not vacuum package fresh mushrooms, onions & garlic)

Asparagus	Freezer	2-3 years	8 months
Broccoli, Cauliflower	Freezer	2-3 years	8 months
"Cabbage, Brussels Sprouts"	Freezer	2-3 years	8 months
Corn (cob or kernel)	Freezer	2-3 years	8 months
Green Beans	Freezer	2-3 years	8 months
Lettuce, Spinach	Refrigerator	2 weeks	3-6 days
Snow Peas, Snap Peas	Freezer	2-3 years	8 months

Fruits

Apricots, Plums	Freezer	1-3 years	6-12 months
Peaches, Nectarines	Freezer	1-3 years	6-12 months

Softer Berries

"Raspberries, Blackberries"	Refrigerator	1 week	1-3 days
Strawberries	Refrigerator	1 week	1-3 days

Nuts

"Almonds, Peanuts"	Pantry	2 years	6 months
"Sunflower Seeds"	Pantry	2 years	6 months

Harder Berries

Blueberries	Refrigerator	2 weeks	3-6 days
Cranberries	Refrigerator	2 weeks	3-6 days
Huckleberries	Refrigerator	2 weeks	3-6 days

Baked Goods

"Bagels, Bread, Pastries"	Freezer	1-3 years	6-12 months

Coffee

Coffee Beans	Freezer	2-3 years	6 months
Coffee Beans	Pantry	1 year	3 months
Ground Coffee	Freezer	2 years	6 months
Ground Coffee	Pantry	5-6 months	1 month

Prepared Liquids

"Sauces, Soups, Stews"	Freezer	1-2 years	3-6 months

Bottled Liquids

Oils	Pantry	1-1 ½ years	5-6 months

Dry Foods

Beans, Grains	Pantry	1-2 years	6 months
Pasta, Rice	Pantry	1-2 years	6 months

Powdery Foods

Dry Milk	Pantry	1-2 years	6 months
Dried Coconut	Pantry	1-2 years	6 months
Flour	Pantry	1-2 years	6 months
"Sugar, Brown Sugar"	Pantry	1-2 years	6 months

Snack Foods

Chips	Pantry	3-6 weeks	1-2 weeks
"Cookies, Crackers"	Pantry	3-6 weeks	1-2 weeks

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