

# INSTRUCTIONS

BYZOO VACUUM PRESERVATION SYSTEM

byzoo



## BYZOO VACUUM PRESERVATION SYSTEM

KEEPS FOOD FRESH UP TO SEVEN TIMES LONGER

Thank you for buying the Byzoo vacuum sealer system.

In order to make the best use of this appliance and use it safely, please read these introductions carefully before use and keep it for future reference.

## CONTENTS

Vacuum Sealer Advantage-----	01
Safeguards & Tips-----	03
Structure and Functions-----	04
Operating Instruction-----	06
Seal vacuum bags -----	07
Helpful Hints-----	08
Care and Cleaning-----	09
Troubleshooting-----	09
The Complete Byzoo System's Accessories-----	11
Storage Guide and Technical Data-----	12

## WELCOME...

You are about to enjoy the freshness benefits of Byzoo, the best selling brand of Vacuum Preservation System. The Byzoo Vacuum Preservation System has helped households keep food fresh longer in the refrigerator, freezer and pantry. The Byzoo system is designed to remove air and extend freshness up to 7 times longer than conventional storage methods. Keep your Byzoo appliance at home, and you will soon discover its convenience and versatility.

## Why do you need a vacuum sealer ?

Exposure to air can cause food to lose flavour and nutrition. It can also encourage the growth of bacteria, mucedine and yeast which will cause the food to spoil. The Byzoo vacuum packaging system removes air and seals flavour and freshness. With the Byzoo vacuum packaging system, you can keep your food fresh for up to 7 times longer.

## THE VACUUM SEALER SAVES TIME AND MONEY

---

### Save money:

With the Byzoo vacuum sealing system, you can buy in bulk or when food is on sale and vacuum package your food in your desired portions size without wasting food.

### Save time:

Cook ahead for the week, prepare meals and save them in Byzoo vacuum bags.

### Marinate in minutes:

Vacuum packaging opens up the pores of food so you can get that great-marinated flavour in just 20 minutes instead of overnight.

### Make entertaining easy:

Prepare your favorite dishes and festival feast in advance, so you can spend quality time with your guests.

### Enjoy seasonal or specialty foods:

Keep highly perishable or infrequently used items fresh longer.

### Control portions for dieting:

Vacuum package sensible portions and write calories and/or fat content on the bag.

### Protect non-food items:

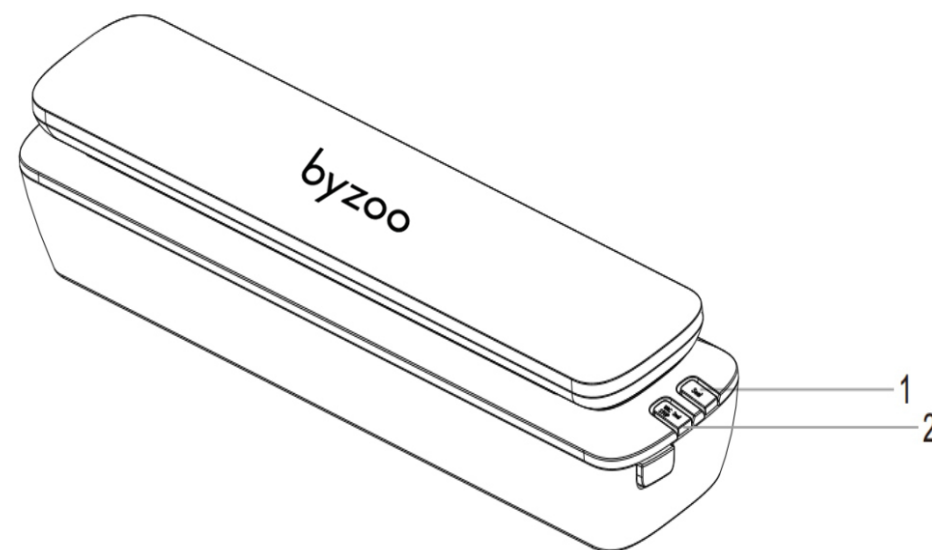
Keep camping and boating supplies dry and organized for outings, protect polished silver from tarnishing by minimizing exposure to air.

## SAFEGUARDS & TIPS

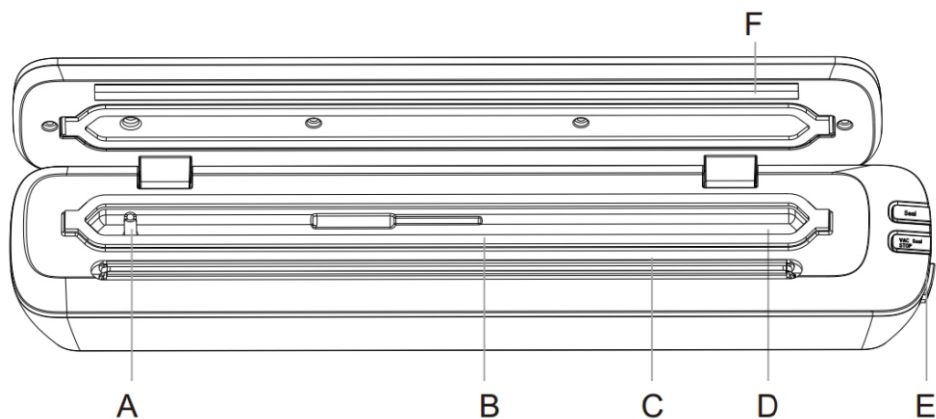
Please read and follow the safety instructions carefully before you use the Byzoo vacuum preservation system

1. Please check if the local power supply voltage matches the voltage indicated on this appliance before use.
2. Do not operate the appliance with a damaged power cord or plug. Do not operate the appliance if there are any malfunctions or damage of the product. If the cord or the appliance is damaged, it must be returned to an authorized service center.
3. To disconnect the power, unplug the power cord from the electrical outlet. Do not disconnect by pulling on the power cord.
4. If the supply cord is damaged, it must be replaced by the manufacturer, or its service agent or similarly qualified person in order to avoid a hazard.
5. Do not use an extension cord with the appliance.
6. When the appliance is not in use or need to be cleaned, please unplug cord from the power outlet first.
7. Do not use the appliance on wet or hot surfaces, or near a power source.
8. Do not immerse any part of the appliance, power cord or plug in water or other liquid.
9. Use only accessories or attachments recommended by the manufacturer.
10. Use the appliance only for its intended use. Don't use the product outdoors.
11. Close supervision is required when children use the appliance. Do not play with the appliance as a toy.
12. Intervals for 40 seconds are recommended every time after seal.

## STRUCTURE AND FUNCTIONS



- 1- "Seal" button (with LED): Press this button to seal the bags only (intervals for 40 seconds is recommended each time)
- 2- "Vac/Seal" button and Stop button:  
Press this button, and then start to vacuum and seal the bags automatically (intervals for 40 seconds is recommended each time). Press this button again, then the machine will stop working immediately.



- ① **Air suction hole** The air will go out through this hole.
- ② **Gasket** To ensure the vacuum chamber will be without any air inside and prevent air leaking.
- ③ **Sealing Bar** 3mm sealing bar can achieve better sealing.
- ④ **Vacuum Chamber** Opening side of the Vacuum bags have to put inside the chamber when vacuuming
- ⑤ **Release button** Press this button to let the air out and open the lid, and take out the vacuum bags.
- ⑥ **Rubber Lip** Ensure the sealing will be 100% smooth.

## OPERATING INSTRUCTION



When sealing bags, put the bags to designated area (ensure that one end of the bag is within this area, but can not pass the gasket, also can not be into the vacuum chamber), lightly press the lid, and then just press the Seal button.

Put the opening side of the bags into the vacuum chamber, please be sure not cover the air suction hole.



Lightly press down the lid with both hands, and then press the Vac/Seal button, then vacuum and seal will be done automatically.

After vacuum, press the release button on the right, and open the lid, then take out the sealed bags with food inside.



## SEALING VACUUM BAGS ONLY

---

- ◆ Plug the appliance in and switch it on.
- ◆ Insert the opening of the bag into the vacuum chamber as the above pictures.
- ◆ Close the lid and lightly press down the lid
- ◆ Press the “Seal” button and you will find the LED will light, When the LED light disappears, the seal is done.
- ◆ Press “Release” Button on the right to open the appliance, then take out the sealed bag

## PRESERVATION WITH VACUUM BAG

---

- ◆ Plug the appliance in and switch it on.
  - ◆ Put the items that you want to preserve inside the bag.
  - ◆ Clean and straighten the opening of the bag ,make sure there are no wrinkles on the opening.
  - ◆ Insert the opening of the bag into the vacuum chamber as the above pictures
  - ◆ Close the lid, lightly press down the lid.
  - ◆ Press the “Vacuum/Seal” button and the LED will light. Then the bag will be automatically vacuumed and sealed. When the LED light disappears, the process is completed.
  - ◆ Press the release buttons on the right, then take out the sealed items.
- 

## HELPFUL HINTS

---

1. Do not overfill the bags, leave enough length at the opening of the bag so that it can be placed in the vacuum chamber easily.
2. Ensure that the opening of the bag is not wet. A wet bag may be difficult to melt and seal tightly.
3. Vacuum seal can not completely replace the refrigeration and freeze. Perishable foods still need to be refrigerated or frozen.
4. Make the opening of plastic bags clean and flat, no other objects, gaps, holes or folds allowed, otherwise it will cause difficulty or leak during seal.
5. To prevent wrinkles in a seal when vacuum sealing bulky items, gently stretch bag flat while inserting into the vacuum chamber and hold it until the pump begins to work.
6. When you are vacuum sealing items with sharp edges (dry spaghetti, silverware etc.), protect the bag from punctures by wrapping item in soft cushioning material, such as tissue paper. You may need a canister or container instead of a bag.
7. When using accessories, remember to leave 2.5 cm (1 inch) of space at top of canister or container.
8. Pre-freeze fruits and blanch vegetables before vacuum sealing for the best results.
9. Intervals for 40 seconds after seal or vacuum is recommended.
10. If you are unsure whether your bag was sealed properly, reseal the bag.
11. For best results, please use Byzoo vacuum bags.

## CARE AND CLEANING

### VACUUM SEALERS Care and Cleaning

1. Always unplug the unit before cleaning.
2. Don't immerse the appliance in water or other liquid for cleaning.
3. Do not use abrasive cleaners to clean, because it is easy to scratch the surface of the appliance.
4. Wipe the outside of the appliance with a damp cloth or sponge with mild soap if necessary.
5. To clean the vacuum chamber, wipe away any food or liquid with a tissue paper.
6. Dry thoroughly before using again.

## TROUBLESHOOTING

Nothing happens when you try to vacuum pack:

1. Check if the power cord is tightly plugged into electrical outlet.
2. Check if the power cord is damaged.
3. Check if electrical outlet is working by plugging in another appliance.
4. Make sure the latches are in the locked position.
5. Make sure bag is placed correctly inside Vacuum Chamber.
6. Allow the appliance to cool for 40 seconds before using it again

Note: To prevent overheating of the appliance, allow the appliance to cool for 40 seconds before using it again, and keep the cover open

## AIR IS STILL IN THE BAG AFTER

1. Make sure the opening of the bag is placed entirely inside Vacuum Chamber.
2. **AIR IS STILL IN THE BAG AFTER VACUUM:**  
Examine the bag if it leaks. Seal bag with air, then immerse it in water and apply pressure. Bubbles indicate a leak, use a new bag if bubbles appear.
3. If you use a Byzo bag, check the seal of the bag.  
A wrinkle in the bag along the seal may cause leakage and allow air to re-enter. Just cut the bag and reseal it.
4. Do not attempt to make your own side seams for a Byzo bag. The bags are manufactured with special side seams, which are sealed all the way to the outer edge. Making your own side seams may cause leakage and allow air to re-enter.
5. Please do not seal the food at high temperature.  
According to the principle of thermal expansion and contraction, please seal the food after cooling off, otherwise the food will become smaller when cool down, so it looks like air leaking.
6. There is still air inside the bags with vegetables or fruit after vacuum.  
After Vacuum, please put the sealed bags into refrigerator, otherwise air release will happen due to photosynthesis, resulting in not achieving a correct vacuum.
7. Please not seal the fermented food  
Fermented food is not suitable for vacuum packing, because fermented food will release air itself.

## AIR WAS REMOVED FROM THE BAG, BUT NOW AIR HAS RE-ENTERED

- 1.Examine seal of bag. A wrinkle along the seal may cause leakage and allow air to enter. Simply cut bag and reseal.
- 2.Sometimes moisture or food material (such as juices, grease, crumbs, powders, etc.) along seal prevents bag from sealing properly. Cut bag, wipe top inside of bag and reseal.
- 3.If you vacuum package sharp food items, bag may have been punctured. Use a new bag if there is a hole. Cover sharp food items with a soft cushioning material, such as a tissue paper, and reseal.
- 4.If there's air still in the bag, fermentation or the release of natural gases from inside the foods may have occurred. When this happens, food may have begun to spoil and should be discarded.

## THE BAG MELTS:

If the bag melts, rubber lip may have become too hot. Always wait at least 5 minutes for appliance to cool down before you vacuum package another item.

## The Complete Byzoo System's Accessories

### THE COMPLETE BYZOO SYSTEM

Get the most out of your Byzoo appliance with easy-to-use Byzoo bags.

### BYZOO BAGS AND ROLLS

The design of Byzoo Bags features special channels that enable the efficient and complete removal of air. The multi-ply construction makes them an especially effective barrier to oxygen and moisture, preventing freezer burn. Byzoo bags can be provided.

#### IMPORTANT:

To avoid possible illness, do not re-use bags after storing raw meats, raw fish or greasy foods. Do not re-use bags that have been micro waved or simmered.

## STORAGE GUIDE AND TECHNICAL DATA

### STORAGE GUIDE

In the fridge ( $5 \pm 3^{\circ}$ C	No vacuum	Byzoo VPS
Red Meat	3-4 days	8-9 days
White Meat	2-3 days	6-8 days
Fish	1-3 days	4-5 days
Cooked Meat	3-5 days	10-15 days
Soft Cheese	5-7 days	20 days
Hard/Semi Hard Cheese	1-5 days	60 days
Fruits	5-7 days	14-20 days
Vegetables	1-3 days	7-10 days
Soup	2-3 days	8-10 days
Pasta /Rice leftover	2-3 days	6-8 days
Cream Desserts	2-3 days	8 days

Room Temperature ( $25 \pm 2^{\circ}$ C	No vacuum	Byzoo VPS
Fresh Bread	1-2 days	8-10 days
Biscuits	4-6 months	12 months
Uncooked Pasta/Rice	5-6 months	12 months
Flour	4-6 months	12 months
Dry Fruits	3-4 months	12 months
Ground Coffee	2-3 months	12 months
Loose Tea	5-6 months	12 months
Milk Tea	1-2 months	12 months

In the Freezer ( $-18 \pm 2^{\circ}$ C	No vacuum	Byzoo VPS
Meat	4-6 months	15-20 months
Fish	3-4 months	10-12 months
Vegetables	8-10 months	8-24 months

### TECHNICAL DATA

Rated Voltage: 220V AC

Rated Power: 100W

VAC/Sealing Time: 10~20 Seconds

NW:0.80kg GW:1.044kg

Rated Frequency: 50~60Hz

Sealing Time:6~10 Seconds

Vacuum Power: -0.6 bar