# USB Handheld Vacuum Sealer | VAS-300



Please read these instructions and warranty information carefully before use and keep them handy for future reference.



USER MANUAL

Please register your warranty information now!

For Warranty Terms & Conditions, please refer to the last page of this user manual.

請即進行保用登記!

有關保用條款細則,請看本説明書最後一頁。

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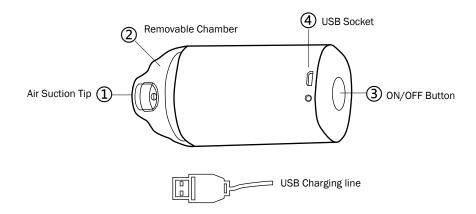
### Notice Before Use

Read the Instruction Manual before use. Follow all cautions and instructions. Save this Instruction Manual for future reference.

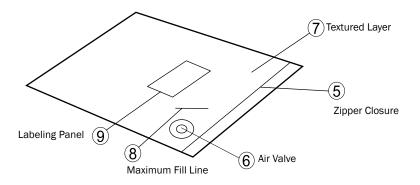
- The Vacuum Sealer is not a toy. Keep out of the reach of children.
- Do not use the Vacuum Sealer on any part of the body (humans or animals).
- The Vacuum Sealer is only for use with the special Vacuum Freezer Bags.
- Do not intentionally draw liquids through the Vacuum Sealer.
- Do not immerse Vacuum Sealer in water, or any other liquid.
- Vacuum sealing system is not a substitute for refrigeration or freezing.
- · Store perishable foods appropriately.
- Wash out and dry Vacuum Bags thoroughly before re-using.
- Vacuum Bags are only suitable for dried, cooked or hardened foods, not suitable for storage of small
  particles or sharp foods. Make sure the vacuum bag is dry before sealing shut.
- This appliance is intended for household use only. It is not suitable for industrial applications.
- Do not throw old batteries in household waste. Dispose of according to local authority recommendations.

### **Product Structure**

#### Vacuum Sealer



#### Vacuum Bags



## **Operating Instructions**

The USB Rechargeable Vacuum Sealer works with the Zipper Closure and Air Valve on the Vacuum Bag. Once air is removed, the Bag forms a tight seal around the food.

- 1. Fill and seal the Vacuum Zipper Bag.
- Place the Bag flat on the counter making sure there is no food above the Maximum Fill Line or under the Air Valve.
- 3. Press Vacuum Sealer Tip flat against Air Valve.
- Press the ON Button to remove air from Bag. Press OFF Button when Bag becomes tight around food. Remove air for about 10-15seconds, it depends on the volume of bag.
- 5. Refrigerate food immediately (dry foodstuffs no need to be refrigerated).





Operation Video

### Care & Maintenance

#### 1. Vacuum Sealer:

The Vacuum Sealer can be wiped clean with damp cloth. Vacuum Sealer should not be immersed in water or be placed in dishwasher.

### 2. Removable Chamber:

The Chamber should be removed and cleaned if it contains any liquid. To remove simply twist off in the direction of the arrow on the Vacuum Sealer. Clean with warm soapy water. Air dry before replacing.



### 3. Washing the Vacuum Bag:

Turn the bag inside out, and wash gently with normal washing-up liquid to remove all residual food. Wipe clean with a dry cloth and allow to dry thoroughly before re-using. Avoid rubbing the valve. DO NOT use a dishwasher.





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## **Notice for Operation**

- Do not run the Vacuum Sealer continuously for a long period. Draw the vacuum in short bursts, resting a few seconds before each burst.
- Do not use the Vacuum Sealer for liquid food. Pre-freeze it first so it becomes solid.
- It is preferable to blanch green vegetables before vacuum packing.
- To ensure the Vacuum Bags can be cleaned effectively, pre-pack greasy food like meat and fish in a conventional freezer bag before vacuum packing.
- To avoid washing the Vacuum Bags frequently, it's better to use a common plastic bag to pack the foods well before vacuum packing.
- Do not submerge the vacuum chamber under water.
- Not recommendable to store the food with sharp edges such as bones or the food with too much water or with powder (e.g. flour) in case the air valve is damaged.
- Before filling the bag, please make a note of the contents on the white Labeling Panel.
- Please do not put vacuum bag in microwave, refrain from having direct contact with fire, or putting in 100°C water for more than 4 hours.

### **Troubleshooting**

Problem	Problem	Problem
Vacuum Sealer does not start when ON Button is pressed.	Lithium batteries have no power	Use the USB cable to recharge the batteries.
Vacuum Sealer starts but bag does not tighten around food.	<ol> <li>Bag is not completely closed.</li> <li>Air Valve is not on flat surface.</li> <li>Air Suction Tip and Air Valve not making secure contact.</li> <li>Too much pressure is being applied to Air Valve</li> <li>Food is not arranged properly in bag.</li> <li>On Button released too quickly.</li> </ol>	1. Open Bag and recloseZipper. Run fingers across entireZipper to ensure it is completely closed. 2. Reposition Bag so the Air Valve lies on flat counter, with no food under Air Valve. 3. Ensure Air Suction Tip is centered and placed flat on Air Valve. Apply moderate pressure. 4. Moderate pressure is all that is required. Too much pressure can restrict air flow. 5. Rearrange food so that it is below the Fill Line, and is not under the Air Valve. 6. Allow several seconds for visible signs of bag tightening around food. Ensure Vacuum Sealer stays pressed on Air Valve continuously. Bag should tighten completely within 20 seconds.
Vacuum Freezer Bag takes longer than 20 seconds to tighten around food, or loosens after air is removed.	Batteries are weak, Motor runs slowly.     Food particles are trapped in Zipper.     Zipper is not completely sealed.     Air Valve has not closed.	<ol> <li>Recharge the batteries.</li> <li>Try another Bag if particles cannot be removed completely.</li> <li>Open Bag and reclose Zipper. Run fingers across entire Zipper to ensure it is completely closed.</li> <li>Remove air from Bag again.         Immediately press center of Air Valve with finger to ensure seal.     </li> </ol>

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### **Technical Specifications**

Model	VAS-300
Product Dimensions:	115x50x50mm
Product Weight	150g (body) + 14g (usb cable)
Suction power	3.5L/Minute
Rated Capacity	800mAH
Rated Voltage	3.7V
Rated Current	0.2A

Specifications are subject to change without notice. Please consult www.germanpool.com for the most up-to-date version. If there is any inconsistency or ambiguity between English version and Chinese version, the Chinese version shall prevail.

### Disposal of Old Electrical & Electronic Equipment

(Applicable in the European Union and other European countries with separate collection systems)



This symbol on the product or on its packaging indicates that this product (including batteries) shall not be treated as household waste. Instead it shall be handed over to the applicable collection point for the recycling of electrical and electronic equipment. By ensuring this product is disposed of correctly, you will help prevent potential negative consequences for the environment and human health, which could otherwise be caused by inappropriate waste handling of this

For more product information you may contact the manufacturer, recycling plant or the distributor of this product.

## 目錄

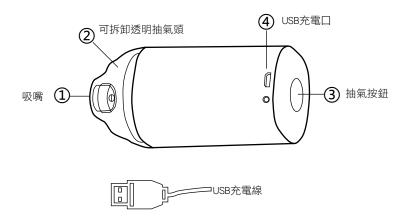
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# 產品結構

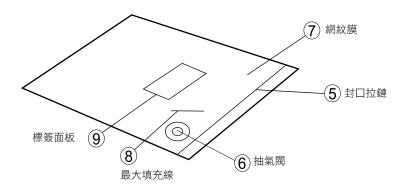
### 使用前請閱讀使用説明書。遵循所有注意事項和説明,保存此説明手冊供以後參考。

- 本產品不是玩具,請放在兒童夠不到的地方。
- 不要把真空機直接對著身體任何一個部位抽氣。
- 請勿將真空保鮮機浸入水中或任何其他液體中。
- 本產品與真空袋配套使用。
- 不要用真空機直接抽吸液體。
- 真空包裝不能直接代替冷藏或冷凍。
- 適用於儲存易腐壞的食品。
- 再次使用前請徹底清洗擦乾真空袋。
- 真空袋適合乾、熟、堅硬食物,不宜儲存帶有微小顆粒或尖刺的食物,如麵粉、骨頭等。對於蔬菜類食物,請先用熱開水燙軟(3分鐘左右),滴乾水後再抽真空並冷凍。
- 本產品只適用於家庭或戶外使用,不適用於工業用途。
- 不要將舊電池丢入家居垃圾中,根據當地政府建議處理。

### 真空保鮮機



### 真空保鮮袋



# 操作説明

本手提電動真空保鮮機與真空袋上的拉鏈和抽氣閥配合使用。一旦空氣被抽出來,真空袋會緊貼著 食物。

- 1. 把食物放進真空袋並封好拉鏈。
- 2. 把袋子平放,裝入的物品不能超過最大填充線。
- 3. 把真空機吸嘴對準抽氣閥。
- 4. 按下按鈕把裡面空氣抽出來,直到真空袋與食物貼緊,抽氣時,一般袋子 需要抽8-15秒。實際時間視真空袋容量而定。
- 5. 儘快把食物進行冷凍(乾的食物不需要被冷凍)。









# 清潔與保養

#### 1. 真空機

真空機可用濕抹布清潔,不能直接放水裡或洗碗機中。

2. 可拆卸透明抽氣頭

如果透明抽氣頭內部有任何液體就需要拆出來進行清潔。沿著真空機上的箭頭 進行簡單旋扭就可以把它拆出。用溫肥皂水進行清潔,晾乾後再裝回即可。

3. 清潔真空保鮮袋

請用手洗 ,清洗後馬上擦乾或晾乾以便下次再使用(可多次重複使用)。同時

注意保護好藍色抽 氣閥。不要把袋子泡在水中太久。







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### 使用注意事項

- 不要長時間持續使用本真空保鮮機,可把真空機工作時間分成幾小段時間工作,每段時間之間休息幾秒鐘。
- 不要把真空機用於液態食物的儲存,可先把液體冷凍成固體。
- 建議在真空儲存前,先進行水果削皮和蔬菜清洗處理。
- 為確保有效清潔真空袋,在真空儲存前請先把肉和魚等油膩食物放進傳統保鮮袋中。
- 為避免經常清洗真空袋,真空包裝食物之前最好使用普通的塑料袋包裝。
- 不建議在使用時將抽氣閥浸入水中。
- 不建議本機用於儲存骨頭等帶鋭利邊緣的食物,或者帶有大量水份或粉末(例如:麵粉)的食物,以防止抽氣閥損壞。

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- 在食物入袋之前,在白色的標籤面板上注明包袋內的內容。
- 請勿將真空袋放入微波爐中加熱,禁止明火加熱,或放入 100℃熱水不得超過4小時。

# 常見故障及處理

問題	可能的原因	解決方法
抽氣按鈕按下時真空機不工作	電池是否沒電	檢查電池,進行充電。
使用真空機抽氣真空袋時,真空袋不能完全真空密封	1. 拉鏈沒有完全扣緊 2. 抽氣閥沒有放在平坦的表面上 3. 吸嘴的塑膠環上不平,不能完美的跟抽氣閥匹配 4. 太過用力按壓抽氣口 5. 真空袋裡的食物沒有放置好 6. 抽氣的時間太短	1. 打開真空袋並重新封緊拉 鏈,用一次,確保完全密報 壓緊一次,確保完全確保抽食物 置於水平面上,並 在抽氣限下動。 3. 確保吸嘴對準抽氣閥,並使 用合適的力度太大必須使用為適數 的壓力度太大必須使用為適數 的壓力來操作。 5. 真空袋裡的食物最多只能裝 到指示線以下。 5. 真空袋裡的食物最多只能裝 到指示線以下。 6. 允許的密封情別,期間 是空機保持壓在 抽真空時間應不大於20秒。
真空袋抽真空時間超過20秒或 完成抽真空後袋子鬆開度過高	1. 電池電量不足導致發動機工作慢 2. 某些食物微小顆粒卡在拉鏈裡。 3. 拉鏈不是正確扣緊。 4. 抽氣閥沒有正確地閉合。	1. 對USB真空機進行充電。 2. 如果異物不能完全移走的話,嘗試用新的真空袋。 3. 打開袋子,拉上拉鏈。用密封夾壓緊拉鏈,確保完全封閉。 4. 抽完真空後,需要用手指按著抽氣閥頂端,以確保抽氣閥完全密封。

### 技術規格

型號	VAS-300
機身尺寸	115x50x50mm
淨重	150g機身 + 14g(USB充電線)
每分鐘抽氣量	3.5L/分鐘
鋰電池	800mAH
額定電壓 (電池)	3.7V
額定電流	0.2A

產品規格及設計如有變更,恕不另行通知。 中英文版本如有出入,一概以中文版為準。 本產品使用説明書以 www.germanpool.com 網上版為最新版本。

### 舊電池和電子部件的處理

(適用於歐盟和其他具有單獨的收集系統的歐洲國家)



產品或產品包裝上的這個標誌說明此產品(包括電池)不應當做生活垃圾處理。它應被放置於合適的廢舊電池和電子產品回收點。此產品的正確處理,有助於防止由於不正確處理產品帶來的對環境,人體健康的危害。材料的回收有助於自然資源的保存。

產品的更多資訊,可聯繫地方行業機構,生活垃圾回收服務點或者購買該產品的商店或管道。

### 保用條款

此保用提供德國寶產品之機件在正常使用下壹年保用 (自購買日起計算)。

- \* 貴戶須在購機十天內,以下列其中一種方式向本公司 登記資料,保用手續方正式生效:
  - 1) 填妥本公司網頁內之 保用登記表格

www.germanpool.com/ warranty

2) 填妥保用登記卡, 郵寄至本公司。



### Warranty Terms & Conditions

Under normal operations, the product will gurantee a 1-year full warranty provided by German Pool (effective from the date of purchase).

- \* This warranty is not valid until customer registration information is received by our Service Centre within 10 days of purchase via one of the following means:
- Visit our website and register online:

www.germanpool.com/ warranty

Complete all the fields on the attached Warranty Card and mail it back to our Customer Service Centre.

1. Customer who fails to present original purchase invoice will

- labour costs for on-site installation, check-up, repair,

replacement of parts and other transportation costs;
- damages caused by accidents of any kind (including

 operating failures resulting from applying incorrect voltage, improper usage, and unauthorized installations

- the purchase invoice is modified by an unauthorized party;

the product is used for any commercial or industrial purposes;
 the product is repaired or modified by unauthorized

- the serial number is modified, damaged or removed from

personnel, or unauthorized parts are installed;

4. German Pool will, at its discretion, repair or replace any

not be eligible for free warranty service.

material transfer and others);

or repairs.

the product.

defective part.

3. This warranty is invalid if:

2. Customer should always follow the operating instructions. This warranty does not apply to:



另請填妥以下表格並與正本發票一併保存,以便維修時核對資料。用戶提供之所有資料必須正確無誤,否則免費保用將會無效。 Please fill out the form below. This information and the original purchase invoice will be required for any repairs. Warranty will be invalidated if information provided is found to be inaccurate.

型號 Model No.: VAS-300

- 1. 未能出示購買發票正本者,將不獲免費維修服務。
- 2. 用戶應依照説明書的指示操作。本保用並不包括:
- 上門安裝、檢驗、維修或更換零件之人工以及 一切運輸費用;
- 因天然與人為意外造成的損壞(包括運輸及其他);
- 電源接合不當、不依説明書而錯誤或疏忽使用本機所引致之損壞。
- 3. 於下列情況下,用戶之保用資格將被取消:
- 購買發票有任何非認可之刪改;
- 產品被用作商業或工業用途;
- 產品經非認可之技術人員改裝或加裝任何配件;
- 機身編號被擅自塗改、破壞或刪除。
- 4. 總代理有權選擇維修或更換配件或其損壞部份。
- 5. 產品一經被轉讓,其保用即被視作無效。

### 客戶服務及維修中心

中國香港中國澳門

九龍灣啟興道1-3號 澳門俾利喇街145號 九龍貨倉10樓 寶豐工業大廈3樓

電郵: repairs@germanpool.com

Customer Service & Repair Centre Hong Kong, China Macau, China

5. This warranty will be void if there is any transfer of

ownership from the original purchaser.

10/F, Kowloon Godown

3/F, Edificio Industrial Pou Fung,

1-3 Kai Hing Road, Kowloon Bay, 145 Rua de Francisco Xavier Pereira,

Kowloon, Hong Kong Macau

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Email : repairs@germanpool.com



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