

MONOPRICE

Vacuum Food Sealer



P/N 21596

User's Manual

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SAFETY WARNINGS AND GUIDELINES

Please read this entire manual before using this device, paying extra attention to these safety warnings and guidelines. Please keep this manual in a safe place for future reference.

- This device is intended for indoor use only.
- Do not use this device on wet or hot surfaces.
- Do not immerse any part of this product in water. If it falls into water, immediately unplug it from its power source and allow it to fully dry before plugging it in again.
- Do not touch the device, the power cord, or any other connected cables with wet hands.
- Do not expose this device to excessively high temperatures. Do not leave it in direct sunlight.
- Prior to operation, check the unit and power cord for physical damage. Do not use if physical damage has occurred.
- Before plugging the unit into a power outlet, ensure that the outlet provides the same type and level of power required by the device.
- Unplug this device from the power source when not in use and before cleaning.
- Take care to prevent damage to the power cord. Do not allow it to become crimped, pinched, walked on, or become tangled with other cords. Ensure that the power cord does not present a tripping hazard.
- Never unplug the unit by pulling on the power cord. Always grasp the connector head or adapter body.
- Clean the drip tray after each use. The drip tray is dishwasher safe.

- Do not expose this device to corrosive materials. Do not clean using abrasive materials. Clean using a damp cloth or sponge with mild soap, if necessary. Allow it to fully dry before using it again.
- Allow the device to rest for at least 40 seconds between each sealing or vacuuming action.
- Allows the device to cool for 5 minutes after performing a sealing action.
- To avoid possible illness, do not reuse bags that have been used to store meats, fish, or greasy foods. Do not reuse bags that have been microwaved or boiled.
- Allow hot foods to cool to room temperature before vacuum packaging, otherwise the contents may bubble up out of the container.
- Do not vacuum package carbonated or sparkling beverages as gas removal will cause them to go flat.
- Always remove the lid from a canister before microwaving the contents.
- Before attempting to open a vacuum sealed external container, turn the knob on the lid to equalize the pressure inside the container with the air outside it.
- When using external containers, leave 1" of space at the top of the container to prevent food or liquid from being vacuumed out of the container.
- For best results, pre-freeze fruits and blanch vegetables before vacuum sealing.

INTRODUCTION

Thank you for purchasing this Vacuum Food Sealer! Exposure to air can cause food to lose flavor and nutritional value and can lead to the growth of bacteria, mold, and yeast, which can cause the food to spoil. Vacuum sealing food removes air and seals in the flavor and freshness, allowing food to remain fresh and unspoiled for up to 7 times longer than normal. Some of the additional benefits of vacuum sealing food are:

- **Saves Money:** You can buy food in bulk or when it is on sale, then vacuum seal it for use at a later time.
- **Saves Time:** You can cook ahead for the week with pre-prepared meals, then microwave them at mealtime.
- **Marinate in Minutes:** Vacuum sealing food opens the pores and allows marinade to more easily penetrate the food, so you can get that great marinated taste in as little as 20 minutes, rather than overnight.
- **Makes Entertaining Easier:** Prepare your favorite dishes and holiday feasts ahead of time, so you can spend time with your guests instead of in the kitchen.
- **Portion Control:** You can vacuum package sensible portions of food and write the calories or fat content on the bag, allowing you to more easily control calorie intake.
- **Sous Vide Cooking:** Sous Vide cooking involves cooking food by placing a sealed plastic bag in boiling water.
- **Organizing Non-Food Items:** You can put non-food items in sealed plastic bags, allowing for easier organization, particularly with items with many small parts, such as board games or spare hardware for a wall mount.

- **Protecting Non-Food Items:** By vacuum sealing non-food items in sealed plastic bags, you can protect them from exposure to air. For example, you can polish your silver, then seal it to keep it from tarnishing between uses.

CUSTOMER SERVICE

The Monoprice Customer Service department is dedicated to ensuring that your ordering, purchasing, and delivery experience is second to none. If you have any problem with your order, please give us an opportunity to make it right. You can contact a Monoprice Customer Service representative through the Live Chat link on our website www.monoprice.com during normal business hours (Mon-Fri: 5am-7pm PT, Sat-Sun: 9am-6pm PT) or via email at support@monoprice.com

PACKAGE CONTENTS

Please take an inventory of the package contents to ensure you have all the items listed below. If anything is missing or damaged, please contact Monoprice Customer Service for a replacement.

1x Vacuum Food Sealer

1x 8" x 79" Vacuum Roll

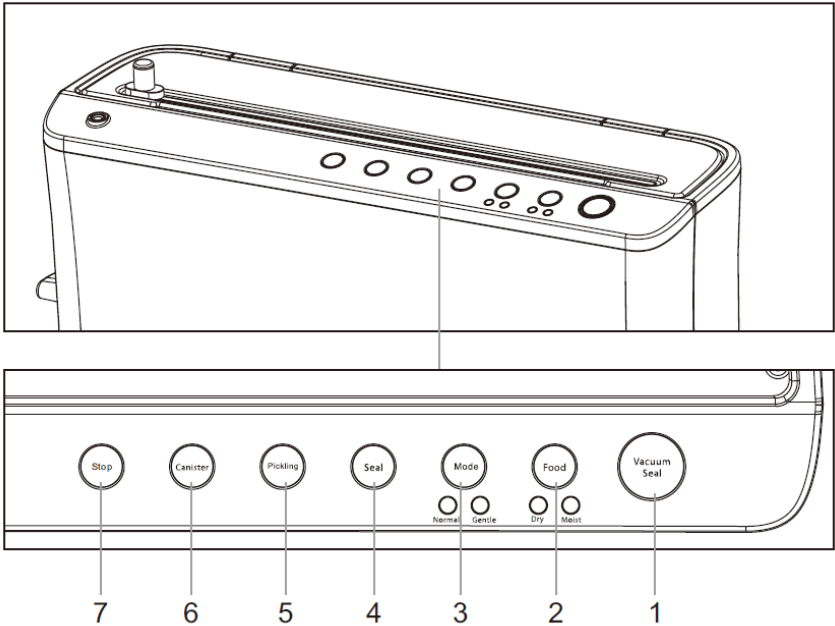
5x 8" x 11" Vacuum Bags

1x Accessory Hose

1x User's Manual

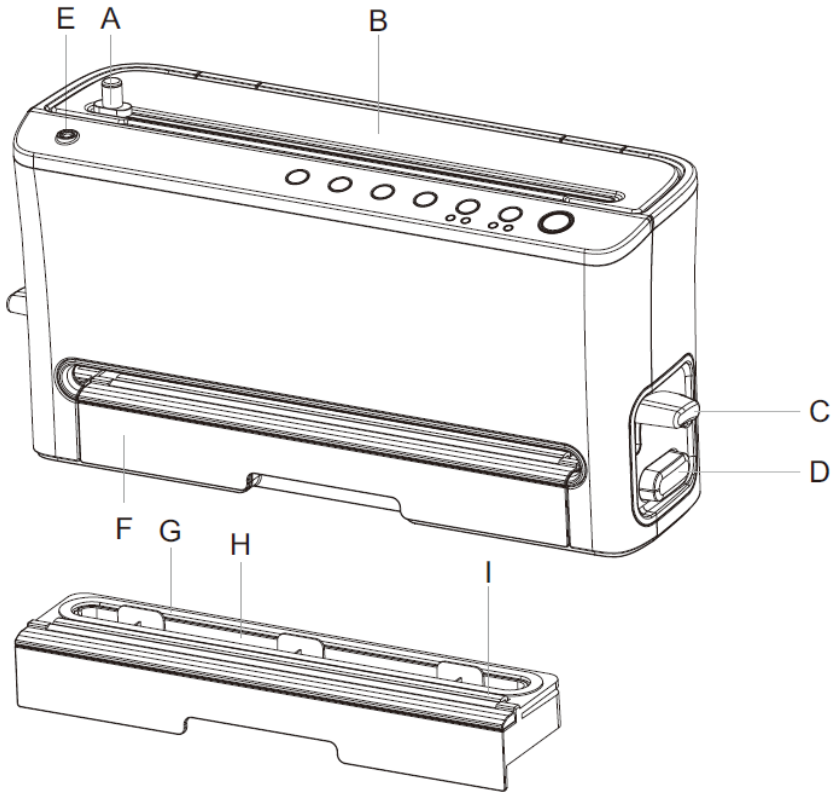
PRODUCT OVERVIEW

Top Panel



1. **Vacuum Seal Button:** Vacuums and seals a bag. The sealer should be allowed to rest for at least 40 seconds between vacuuming and sealing actions.
2. **Food Button:** Toggles between Dry and Moist operating modes.
3. **Mode Button:** Toggles between Normal and Gentle operating modes.
4. **Seal Button:** Seals a bag without vacuuming.
5. **Marinate Button:** When used with an external marinate container, the sealer will automatically run through several vacuum/release cycles to work the marinade into the food.
6. **Canister Button:** Vacuums an external container.
7. **Stop:** Cancels any vacuuming or sealing operation in progress.

Main Body



- A. **Cutter Knob:** Cuts the internal vacuum roll to the desired length.
- B. **Roll Lid:** Covers the vacuum roll chamber.
- C. **Locking Latch:** Once the bag is inserted into the sealing chamber, press down on the latches on each side until each locks in place before attempting to seal and/or vacuum the bag.
- D. **Release Button:** Press the button on each side to release the locking latches.
- E. **Vacuum Hole:** Plug the Accessory Hose into the Vacuum Hole to vacuum seal an external container (not included).
- F. **Sealing Tray:** Contains the lower heating element, the rubber seals necessary for vacuuming, and the removable drip tray.

- G. **Rubber Seal:** The rubber seal and gasket combine to allow the suction necessary to vacuum air out of a bag.
- H. **Removable Drip Tray:** When vacuuming liquid or moist food, some liquid can be sucked out and into the drip tray. Remove and clean the drip tray after each use. The drip tray is dishwasher safe.
- I. **Lower Heating Element:** Used in conjunction with the upper heating element (not pictured) to seal a bag.

OPERATION

Creating Custom-Sized Vacuum Bags

You can use either premade, fixed-size vacuum bags or you can make custom-sized vacuum bags by cutting them the desired size and sealing the bottom. Perform the following steps to create a custom-sized vacuum bag from a vacuum roll.

1. Ensure that the **Cutter Knob** is on the left side of the cutting slot.
2. Open the **Sealer Lid** and pull out the desired length of plastic.
3. Close the **Sealer Lid**, then slide the **Cutter Knob** from left to right to cut the plastic.
4. Insert one end of the plastic into the slot between the **Sealing Tray** and the **Main Body** (i.e., the **Sealing Slot**). Ensure that the plastic is evenly inserted into the slot.
5. Press down on the **Locking Latches** on each side to lock the bag into the **Sealing Slot**.
6. Gently tug on the plastic to ensure that it is firmly seated in the slot. If it moves on either side, press the **Release Buttons** on each side, reorient the plastic, then press down on the **Locking Latches** again to lock the plastic in place. Repeat until the plastic is firmly held within the **Sealing Slot**.
7. Plug the sealer into a nearby AC power outlet.

8. Press the **Seal Button** to seal the end of the plastic.
9. Press the **Release Buttons** on the sides to release the **Locking Levers**.
10. Remove the sealed plastic from the sealing slot. Inspect it to make sure that the end is properly sealed.
11. Allow the sealer to cool for 5 minutes before attempting to seal another bag.

Vacuumping and Sealing a Bag

Perform the following steps to seal and optionally vacuum a premade or custom-sized vacuum bag.

1. Plug the sealer into a nearby AC power outlet.
2. If you are going to seal liquid or moist food, press the **Food Button** to toggle **Moist** mode. The **Moist LED** should be illuminated.
3. If you are going to seal delicate or crumbly food, press the **Mode Button** to toggle **Gentle** mode. The **Gentle LED** should be illuminated.
4. Place the desired food, liquid, or non-food item(s) into the sealing bag.
5. Insert the open end of the sealing bag into the slot between the **Sealing Tray** and the **Main Body** (i.e. the **Sealing Slot**). Ensure that the plastic is evenly inserted into the slot.
6. Press down on the **Locking Latches** on each side to lock the bag into the **Sealing Slot**.
7. Gently tug on the bag to ensure that it is firmly seated in the slot. If it moves on either side, press the **Release Buttons** on each side, reorient the plastic, then press down on the **Locking Latches** again to lock the bag in place. Repeat until the plastic is firmly held within the **Sealing Slot**.
8. Press either the **Vacuum Seal Button** or **Seal Button**, depending on whether you want to remove air from the bag or not.

9. Press the **Release Buttons** on each side to release the **Locking Latches**.
10. Inspect the bag end to make sure that it is properly sealed.
11. Allow the sealer to cool for 5 minutes before attempting to seal another bag.

Vacuumping an External Canister

In addition to vacuum sealing a plastic storage bag, you can store food in an external container/canister and vacuum seal it. External containers are ideal for storing delicate or sharp items that would either be crushed in a bag or risk puncturing the bag. Perform the following steps to vacuum seal an external container.

1. Plug the sealer into a nearby AC power outlet.
2. Open the external container (not included) and insert the item(s) you want to store, then close the lid.
3. Plug one end of the **Accessory Hose** into the **Vacuum Hole** on the top of the sealer, then plug the other end into the vacuum hole on the container's lid.
4. Press the **Canister Button** on the sealer. The sealer will start vacuuming air out of the container. You can press the **Stop Button** at any time to stop vacuuming. When all the air is removed from the external canister, the sealer will automatically stop.
5. Remove the **Accessory Hose** from the vacuum hole on the canister lid, then remove it from the **Vacuum Hole** on the sealer.
6. Allow the sealer to rest for at least 40 seconds before further use.

Auto Marinate Function

The sealer features an automatic marinate function, which works with an external marinate container to marinate food in a matter of minutes. By vacuuming the air out of the container, it opens the pores in the food and draws the marinade in. After holding the vacuum for one minute, the sealer releases it, allowing the food to rest by cycles. It then repeats the process 15 times. The sealer will automatically shut down when marinating is complete. Perform the following steps to marinate food using an external marinate container.

1. Open your external marinate container and add your food and marinade. For best results, the food should be completely covered by the marinade. Ensure that there is about 1" between the food/marinade and the lid. If there is insufficient space, use a larger marinate container.
2. Plug one end of the **Accessory Hose** into the **Vacuum Hole** on the sealer, then plug the other end into the vacuum hole on the external marinate container (not included).
3. Plug the sealer into a nearby AC power outlet.
4. Press the **Marinate Button** on the sealer. The sealer will start the marinate process. You can stop it at any time by pressing the **Stop Button**. The sealer will automatically shut down when the auto marinate process is complete.
5. Remove the **Accessory Hose** from the external marinate container, then remove it from the **Vacuum Hole** on the sealer.
6. Unplug the sealer from the AC power outlet.
7. Allow the sealer to rest for at least 40 seconds before further use.

Congratulations, your food is marinated and ready for cooking!

CARE AND CLEANING

Perform the following steps to clean the vacuum sealer after use.

1. Unplug the sealer from the AC power outlet.
2. Press the **Release Buttons** on each side of the sealer to release the **Locking Latches**.
3. Carefully remove the **Sealing Tray** from the **Main Body**.
4. Carefully remove the **Removable Drip Tray** from the **Sealing Tray**.
5. Clean the Removable **Drip Tray** with mild soap and water. It is dishwasher safe.
6. Using a damp cloth, clean the outside of the sealer.
7. Inspect the sealing chamber for liquid or food deposits. If any is present, wipe the chamber clean with a dry tissue.
8. Allow the sealer to fully dry before using it again.

Keep the following safety guidelines in mind when cleaning the sealer.

- Always unplug the sealer before cleaning.
- Never immerse the sealer in water. The only part that can be immersed in water or cleaned in a dishwasher is the Removable Drip Tray.
- Do not use abrasive cleaners to clean the sealer.

HELPFUL TIPS AND HINTS

The following tips and hints can help you get the most out of your vacuum sealer.

- Do not overfill vacuum bags. Leave sufficient space at the top to insert the bag into the sealing chamber.
- Ensure that the opening of the bag is not wet. A wet bag may be difficult to seal.

- Vacuum sealing cannot replace the need to refrigerate or freeze perishable foods.
- Ensure that the opening of the bag is clean and flat, with no foreign objects or folds, which can prevent the end from sealing properly.
- To prevent wrinkles in the seal when sealing bulky item, stretch the bag flat before inserting it into the sealing chamber and hold it there until the vacuum pump begins to operate.
- When vacuum sealing items with sharp edges, such as dry spaghetti or silverware, protect the bag from punctures by wrapping the sharp ends in a soft cushioning material, such as tissue paper. You may need to use an external container instead of a bag.
- When using an external container, ensure there is at least 1" space at the top of the container.
- For best results, pre-freeze fruits and blanch vegetables before vacuum sealing.
- Allow the unit to rest for at least 40 seconds between any vacuuming or sealing action.
- To prevent unwanted melting of bags, allow the sealing chamber to cool for about 5 minutes after sealing a bag.
- If you are unsure that a bag is properly sealed, create another seal.
- Do not reuse bags that have been used to hold meats, fish, or greasy foods. Do not reuse bags that have been microwaved or boiled.
- Allow hot foods to cool to room temperature before attempting to vacuum seal them.
- Do not vacuum seal carbonated or sparkling beverages as gas removal will cause them to go flat.
- Remove the lid from an external container before microwaving the contents.
- Do not freeze external containers.

TROUBLESHOOTING

Nothing Happens When Trying to Vacuum Seal

- Check that the power cord is plugged into an AC power outlet.
- Ensure that the power cord is not damaged.
- Test the AC outlet to ensure it is live by plugging in another device, such as a lamp.
- Ensure the Locking Latches are in the locked position.
- Ensure the bag is correctly placed inside the sealing chamber.
- Allow the sealer to rest for at least 40 seconds between vacuuming or sealing actions.
- Allow the Sealing Chamber to cool for 5 minutes after sealing a bag.

Air is Still in the Bag After Vacuuming

- Ensure that the opening of the bag is fully inside the sealing chamber.
- Check the seal of the bag to ensure there are no wrinkles, liquid, food particles, or other debris in the seal.
- Ensure that the bag has not been punctured by any sharp objects inside it.
- Fermentation or food spoilage may have occurred, causing the release of gasses into the bag.

STORAGE GUIDE

Vacuum sealing allows you to keep food fresh for longer periods of time. The following tables are a comparative guide to the amount of time specific foods can be stored in different environments, with and without vacuum sealing.

Refrigerated (+41° ±3.5°F)

Food Type	No Vacuum	Vacuum Sealed
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 Leftovers	2-3 days	6-8 days
Cream Desserts	2-3 days	8 days

Room Temperature (+77° ±3.5°F)

Food Type	No Vacuum	Vacuum Sealed
Fresh Bread	1-2 days	8-10 days
Biscuits	4-6 months	12 months
Uncooked Rice/Pasta	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

Frozen (+0° ±3.5°F)

Food Type	No Vacuum	Vacuum Sealed
Meat	4-6 months	15-20 months
Fish	3-4 months	10-12 months
Vegetables	8-10 months	8-24 months

TECHNICAL SUPPORT

Monoprice is pleased to provide free, live, online technical support to assist you with any questions you may have about installation, setup, troubleshooting, or product recommendations. If you ever need assistance with your new product, please come online to talk to one of our friendly and knowledgeable Tech Support Associates. Technical support is available through the online chat button on our website www.monoprice.com during regular business hours, 7 days a week. You can also get assistance through email by sending a message to tech@monoprice.com

SPECIFICATIONS

Model	21596
Vacuum Power	-0.8 bar
Sealing Time	6 ~ 10 seconds
Vacuum/Sealing Time	10 ~ 20 seconds
Input Power	110 VAC, 60 Hz
Maximum Power Consumption	110 watts
Dimensions	17.3" x 5.1" x 8.9" (440 x 130 x 225 mm)
Weight	6.0 lbs. (2.73 kg)

REGULATORY COMPLIANCE

Notice for FCC



This device complies with Part 15 of the FCC rules. Operation is subject to the following two conditions: (1) this device may not cause harmful interference, and (2) this device must accept any interference received, including interference that may cause undesired operation.

Modifying the equipment without Monoprice's authorization may result in the equipment no longer complying with FCC requirements for Class B digital devices. In that event, your right to use the equipment may be limited by FCC regulations, and you may be required to correct any interference to radio or television communications at your own expense.

This equipment has been tested and found to comply with the limits for a Class B digital device, pursuant to Part 15 of the FCC Rules. These limits are designed to provide reasonable protection against harmful interference in a residential installation. This equipment generates, uses and can radiate

radio frequency energy and, if not installed and used in accordance with the instructions, may cause harmful interference to radio communications. However, there is no guarantee that interference will not occur in a particular installation. If this equipment does cause harmful interference to radio or television reception, which can be determined by turning the equipment off and on, the user is encouraged to try to correct the interference by one or more of the following measures:

- Reorient or relocate the receiving antenna.
- Increase the separation between the equipment and receiver.
- Connect the equipment into an outlet on a circuit different from that to which the receiver is connected.
- Consult the dealer or an experienced radio/TV technician for help.

Notice for Industry Canada

This Class B digital apparatus complies with Canadian ICES-003.

Cet appareil numérique de la classe B est conforme à la norme NMB-003 du Canada.