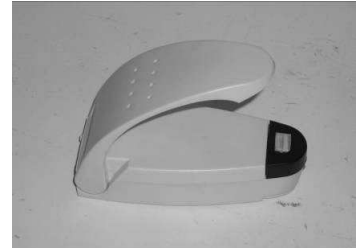


Bag Sealer User's Guide

Congratulations on your recent purchase of the Bag Sealer. You will find that Bag Sealer will soon become the most, or at least one of the most frequently used appliances in your household. Many of the food items that you purchase from your grocery or warehouse club are stored airtight in plastic or foil bags. When you open these bags the enclosed food becomes exposed to air, oxygen in particular, and the food begins to decay. Decay of foods always results in the loss of vitamin and mineral content of the food, as well as a change of color and taste of the food, and the contamination of the food from various bacteria. Bag Sealer allows every consumer to reseal these bags airtight so that you stop the flow of air in the food and prevent decay. Your food stays fresher longer.



Seal in flavor and freshness and seal out moisture with Bag Sealer

The following is a list of benefits that you can realize when you use Bag Sealer:

- Save you money by reducing the spoilage of food.
- Helps maintain the vitamin and mineral content of food.
- Enables any family, regardless of the number of members, to purchase food in bulk or in value sizes to substantially reduce the cost of such food.
- Eliminates spills throughout your household by enabling you to reseal bags, from food in your cupboard to potting soil in your garage.

Important Safeguards

When using appliances, basic safety precautions should always be followed including the following:

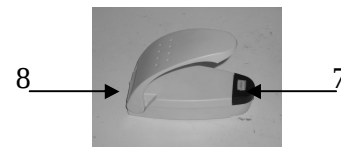
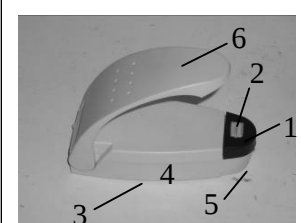
1. Read all Instructions.
2. Do not touch hot surfaces.

NEVER TOUCH THE HEATING WIRE OR TOUCH ANOTHER PERSON WITH THE HEATING WIRE. INJURY MAY OCCUR AS A RESULT.

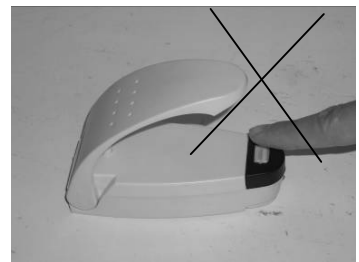
3. Close supervision is necessary when any appliance is used by or near children.
4. Do not place on or near a hot gas or electric burner, or a heated oven.
5. This appliance is for Household Use Only. Do not use this appliance for other than its intended use.
6. Never store in a drawer or confined area when the batteries are installed in the Bag Sealer. If the Heat Pad is depressed, the unit will turn-on and cause a potential fire hazard and will certainly be damaged.
7. Bag Sealer is equipped with a Bag Opener. The blade of the Bag Opener is very sharp. Be sure to keep the

BAG SEALER Description of Parts

- 1.Heat Pad
- 2.Heat Wire
- 3.Battery Cover
- 4.Battery Chamber
- 5.Bag Opener
- 6.Press Bar
- 7.LED Indicator



8. ON/OFF Switch



Bag Sealer out-of-the-reach of small children whose small fingers might be able to reach the blade.

SAVE THESE INSTRUCTIONS

Installation of Bag Sealer

Every Bag Sealer is portable as it can be operated by installing two (AA) Alkaline batteries. Open the Battery Cover by sliding your thumbnail under the Battery Cover and lift. Install the batteries as noted in the drawing. Bag Sealer is ready for use anytime, anywhere and takes up absolutely no counter or cabinet space.



About the Bag Sealer

You will find the Bag Sealer is easy to use. However, it does take a little practice to get used to the “feel of the seal”. So take the time to read the instructions and learn about how the Bag Sealer works. You’ll quickly get the “feel of the seal”. **Always use light pressure, just enough pressure to depress the heat Pad using the Press Bar. The Bag Sealer is a heat sealer, not a pressure sealer.**

So press, don’t squeeze.

HOW TO USE

1, To click the back of the switch to “ON” Position while the front LED indicator is lighted.

2. After the LED indicator is active for 2 seconds, you can start to seal. The seal begins to be made when the Press Bar is pushed down until the Heat Pad engages.

NOTE: Again, it is heat from the Heat Wire, not pressure that makes the seal, Use light pressure. Press, don’t squeeze. To begin, we suggest that you use your BAG SEALER on an empty bag that is heat sealable. This will help you get the “feel of the seal”.

NOTE: While virtually all plastic and foil bags are heat sealable, a few are not.

3. Take the heat sealable bag and smooth out the top of the bags edges evenly to eliminate wrinkles. The insides of the bags must be able to touch one another. **No food, dirt, or oil should be between the inner walls of the bag where the seal is to be made.**

4. The BAG SEALER can be operated equally easy by either a right or left handed person. Normally, a right handed person will move the Sealer from left to right to make the seal, and a left handed person will move the Bag Sealer from right to left.

5. Place the open bag to be sealed into the Bag Sealer. Hold the bag in one hand and the Bag Sealer in the other hand.

6. **NOTE:** Most plastic or foil bags used by manufacturers to store food have a seam running vertically on the backside of the bag from the top to the bottom. Start the seal with the backside of the bag facing you. **HINT:** Position the bag either to the left or right of center and initiate the sealing



point so that you slide the Bag Sealer in the same direction as the seam of the bag to be sealed, not against the seam.

7. Preheat for 2 seconds. Applying light pressure, slide the Bag Sealer over the bag on a line where you want the bag sealed. Be sure to seal from your starting point, then across the edge of the bag. Now turn the bag over. Start to seal the open side of the bag by crossing the initial seal line with the second seal line then continue across the other edge of the bag. The time you take to move the Bag Sealer across the bag should be determined by the thickness of the bag. For example, thin sandwich bags can be sealed by moving the Bag Sealer quickly across the bag while thicker bags used for frozen foods or snack foods may require a slower motion.

Remember

- Light touch.
- Preheat 2 seconds.
- Move slowly or quickly depending on the thickness of the bag.
- Seal half the bag. Then flip the bag over and cross the initial seal line when sealing the second half.
- Have patience when first using the BAG SEALER. It takes some practice to become comfortable with the sealing motion. It is a little like dancing. Soon, you will have the “feel of the seal.”
- During usage, if the Bag Sealer melts a hole in the bag being sealed. Move more quickly.
- If any part of the bag is not sealed entirely when the sealing motion is complete, simply re-apply the Bag Sealer to the unsealed spot and move it over the area until a seal is achieved. Make sure that the interior walls of the bag are clean and that the opposite interior walls of the bag are touching one another.

About the Bag Opener

This feature makes the BAG SEALER the most versatile appliance in your kitchen. While holding the Bag Sealer in your hand, use the tip of the index finger on your other hand to flip-open the Bag Opener. Open all the way. Smooth the bag to be opened and insert the edge of the bag into the slot of the Bag Opener.

Holding the bag to be opened in one hand (it is suggested that the bag be resting on a countertop being held from the top with one hand) start to move the Bag Opener across the bag to the other side or the bag or across the bag then upward.

