

Operating Instructions

HEROSHI JINSEI



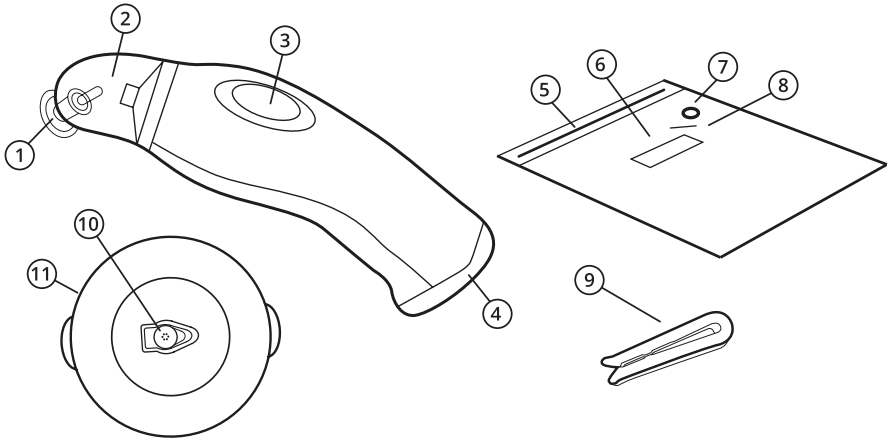
Before operating this unit, please read these instructions completely

TANOSHI KENKO ENJOY GOOD HEALTH

JINSEI - FOOD LIFE EXTENSION SYSTEM

The JINSEI Vacuum Sealer is an innovative product designed to improve food life. This unique hand held Vacuum Sealer removes air from Vacuum Bags and or the universal lid. Storing food with the JINSEI Vacuum System helps preserve the texture and integrity of fresh foods by eliminating the risk of freezer burn when freezing or food oxidation when refrigerating or storing dry. JINSEI saves food, saves money, saves time.

COMPONENTS



Vacuum Sealer

- 1 Air Suction Tip
- 2 Removable Chamber
- 3 ON Button
- 4 Battery Cover

Vacuum Bag

- 5 Zipper Closure
- 6 Labelling Panel
- 7 Air Valve
- 8 Maximum Fill Line
- 9 Sealing Clip

Universal Lid

- 10 Air Valve
- 11 Silicone Rubber

SAFETY INSTRUCTIONS

- The Vacuum Sealer is not a toy. Please keep out of the reach of children.
- Do not use the Vacuum Sealer on any part of the body.
- The Vacuum Sealer is engineered for use with the range of Heroshi Vacuum Bags and universal lids.
- Do not attempt to vacuum liquids.
- Do not immerse the Vacuum Sealer in water.
- Do not immerse the "air valve" on vacuum bag into water.
- Hand wash Vacuum Bags and Universal lid before reusing.
- This appliance is intended for domestic use only.

SPECIFICATIONS

Product dimension: 220×60×82mm
Batteries: 6×1.5V (AA)
Output Voltage: 9V Output Power: 12.5W
Or adapter: Input: 100-240V,50/60Hz Output: 6V/2.5A
Operating Relative Humidity: 5~95%RH
Max vacuum pressure: -0.5Bar(-50Kpa)

Suction power: ≥8L/Minute
Vacuum Bag size (mm): 220×210 • 260×280 • 220×340
Universal Lid size: 20cm
Universal Lid usage range: 9.5cm to 16.5cm
Vacuum Sealer Operating Temperature: 0 to 40°C
Vacuum Bag Storage Temperature: -20 to +85°C

USAGE INSTRUCTIONS

The JINSEI Vacuum Sealing system incorporates air tight vacuum extraction technology. Once air is removed, the Heroshi vacuum bags and lid create an air tight seal preserving food and extending food shelf life. This system also reduces freezer burn during freezer storage.

1. Fill and seal the Vacuum Bag using the Sealing Clip.
2. When sealing always place vacuum bag on flat surface for best results. Ensure food remains below the Maximum Fill Line and under the Air Valve.
3. Press air suction tip flat against Air Valve.
4. Press the ON Button to extract air. Release ON Button when food has been vacuum sealed (usually between 8-15 seconds for the bags and between 10-15 seconds for the universal lid).
5. After vacuuming place bag in fridge or freezer immediately (do not freeze dry goods).

HANDY TIPS

- Use Vacuum Sealer in short bursts, resting a few seconds between each burst.
- Vacuum Sealer is not suitable for liquid food
- Always pre freeze liquids into solids before vacuum sealing.
- The vacuum bag is suitable for dry stuffs or cooked food.
- For best results pre-pack foods like meats and fish in a conventional freezer bag before vacuum sealing.
- To extend bag life wrap foods in cling wrap or a bag prior to vacuum sealing. This will also lessen bag staining from foodstuffs.
- Never vacuum seal foods with sharp bones.
- Avoid sealing foods covered with powders (flour) as powder may block air valve and damage bag.
- When marking bag with contents and date, always mark bag prior to adding foodstuffs.
- Always allow 4-5 seconds after vacuum sealing is complete before removing the vacuum sealer from the bag or lid.
- Always press finger down on the arrow on the air valve before removing the sealer.
- Always allow food to cool before vacuum sealing. Otherwise you may damage the bag or lid.
- Never microwave bag or lid.
- Never place bag or lid in dishwasher.

CLEANING & MAINTENANCE

1. Vacuum Sealer

The Vacuum Sealer - wipe clean with damp cloth. Never immerse Vacuum Sealer in water. Do not place vacuum sealer in dishwasher.

2. Removable Chamber

Disconnect the chamber for cleaning. To remove, twist off (in direction of arrow) Clean with warm soapy water. Air dry before returning to machine.

3. Washing Vacuum Bags and Universal Lid

Turn bag inside out, wash gently to remove any food residue. Wipe clean and dry before re-using. Do not rub valve. Bags are not dishwasher safe or microwave safe.

4. Washing the Vacuum Lid

Hand-wash only.

5. Replacing Batteries

Remove Battery Cover by pressing in the catch. Replace with six AA alkaline batteries, ensuring the +/- matches the indication on the Battery Cover. Replace Battery Cover.

SOUS VIDE COOKING

ALWAYS ENSURE THE BAG AIR VALVE STAYS DRY WHEN COOKING.

For best results fold air valve section of the vacuum bag over outer lip of saucepan and clip firm with peg to avoid air valve slipping and being immersed in water. Immersion of air valve whilst Sous Vide cooking will destroy bag and result in spoilage.



Problem	Possible Cause	Solution
Vacuum Sealer does not start when ON Button is pressed.	Batteries have no power or are not properly installed.	Check batteries. Ensure batteries are installed with correct +/- position indicated on the Battery Cover. Install new batteries.
Vacuum Sealer starts but bag does not tighten around food.	<ol style="list-style-type: none"> 1. Bag is not completely closed. 2. Air Valve is not on flat surface. 3. Air Suction Tip and Air Valve not making secure contact. 4. Limited suction during vacuuming. 5. Food is not arranged properly 6. Bag not fully sealed air tight. 	<ol style="list-style-type: none"> 1. Open Bag and reclose Zipper using sealing clip. Run fingers across entire Zipper to ensure it's 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. Too much pressure is being applied on air valve. 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 Sealer starts but universal lid seal doesn't under vacuum status.	The cover is not fitted properly. Or there is an obstruction in the silicone rubber.	Make sure the cover is properly fitted and no food is sitting on the silicone rubber.
Vacuum Freezer Bag takes longer than 20 seconds to tighten around food, or loosens after air is removed.	<ol style="list-style-type: none"> 1. Batteries are weak, Motor runs slowly. 2. Food particles are trapped in Zipper. 3. Zipper is not completely sealed. 4. Air Valve has not closed. 	<ol style="list-style-type: none"> 1. Install six new AA alkaline batteries. 2. Try another Bag if particles can not be removed. 3. Open Bag and reclose Zipper. Run fingers across entire Zipper to ensure it is completely closed. 4. Remove air from Bag again. Immediately press center of Air Valve with finger to ensure seal.

PLEASE DO NOT HESITATE TO CONTACT US

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Please dispose of packaging thoughtfully and recycle where possible