

AVID ARMOR

VACUUM SEALER USER MANUAL



MODEL: **A100**

processing fresh . . . field to sealed!

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IMPORTANT SAFEGUARDS

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

1. Read all instructions.
2. Do not use the vacuum sealer near a heat source or on a wet or hot surface.
3. To protect against electrical shock, do not immerse any part of the vacuum sealer, plug or power cord in water or other liquid.
4. Unplug vacuum sealer from outlet when not in use, before putting on or taking of parts and before cleaning.
5. To disconnect, unplug the power cord from the electrical outlet. Do not disconnect by pulling on cord.
6. Do not operate the vacuum sealer if it has a damaged cord or plug.
7. Do not operate the vacuum sealer if it malfunctions or is damaged. Contact Customer Service for more information.
8. Use the vacuum sealer only for its intended use.
9. Closely supervise children using any electrical appliance. Do not allow the vacuum sealer to be used as a toy.
10. The vacuum sealer has a grounded plug. Use only a grounded electrical outlet. To reduce risk of electrical shock, do not modify the plug in any way.
11. Do not use extension cord.
12. Do not let the cord hang over edge or table or counter.
13. Do not place or operate near an electrical / gas burner or a heated oven.
14. Do not use vacuum sealer outdoors.
15. Extreme caution and care must be used when sealing or handling any bags or containers containing hot liquids or food.
16. This product is designed for household use only.

SAVE THESE INSTRUCTIONS

Important Tips

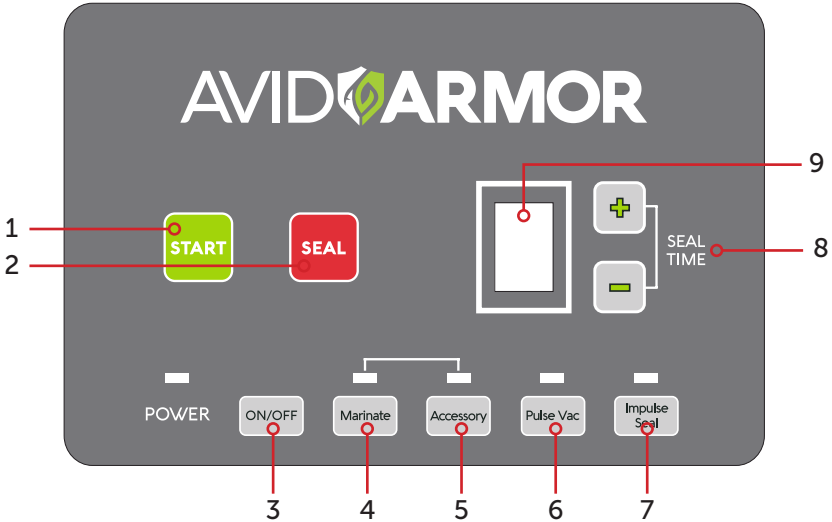
1. Read this manual carefully before using your vacuum sealer.
2. Vacuum packaging is not a substitute for canning. All perishable foods still need to be refrigerated or frozen.
3. Follow all food safety regulations as outlined by FDA at www.FDA.gov.
4. Use only Avid Armor vacuum bags, rolls and accessories.
5. Do not use the vacuum sealer on a wet or hot surface or near a heat source.
6. Some vegetables and fruits may release gases, known as outgassing. When packaging these vegetables and fruits, outgassing can cause the vacuum to be gradually lost over time. Blanching or freezing before vacuuming helps prevent this from occurring.
7. Delicate foods can be frozen prior to packaging to protect from being crushed by the vacuum.
8. If packaging fresh meats without pre-freezing, place a folded paper towel or blotter paper between the meat and top of the bag to help absorb the moisture.
9. To vacuum liquids, pre-freeze in a dish or pan first.
10. Cover sharp edges or points with bone guard or paper towels to prevent the bag from puncturing.
11. Avid Armor bags and rolls are boilable, microwavable, freezable and perfect for sous vide cooking.
12. Do not reuse bags that have stored fish or greasy foods. Do not cross contaminate.
13. Allow foods and liquids to cool prior to vacuum packaging.
14. Ensure liquids are not sucked into the vacuum sealer. This will void warranty.

Features



Features

Control Panel



1. **Start Button** - Press to start the vacuum cycle. This button is only used for vacuum bags.
2. **Seal Button** - Press to seal only and/or stop the vacuum process and begin sealing. Use to make customer sized bags from rolls.
3. **On/Off Button** - Turns the vacuum sealer on and off.
4. **Marinate Mode Button** - Press for marinating option. See "Marinating Food" section.
5. **Accessory Mode Button** - Press to vacuum canisters. See "Vacuum Packaging with Canisters" section
6. **Pulse Vacuum Button** - Used to prevent crushing of delicate items. Press once and then press again and hold to control the vacuum process.
7. **Impulse Seal Button** - This feature is for sealing bags only, no vacuum. Press Impulse Seal button, machine becomes an impulse sealer. Seal bags by opening and closing lid.
8. **Seal Time Adjusting Button** - default setting 3
Press to adjust the seal time. Increase the seal time if the seal is not complete or if spotty. Reduce seal time if the seal is white or milky. Setting of zero (0), the machine will not seal. Last used seal time is stored in memory.
9. **Digital Display** - Displays the progress of the vacuum and sealing cycles.

How to Make a Bag from Avid Armor Rolls

Not applicable when using pre-cut bags.

1. Open the vacuum sealer lid and lay one open end of the bag across the seal bar, keeping the opening within the vacuum chamber.
2. Close lid. Press the "Seal" button to create a seal. Press and hold the lid down until the vacuum engages.
3. Once the bag is sealed, the machine will beep. Process is complete.
4. Open the lid. Take the bag out and inspect the seal. A successful seal will look clear. If the seal is spotty, incomplete, wrinkled, white or milky, cut the seal and restart the sealing process.
5. To vacuum seal the bag, follow the instructions under "How to Vacuum with Avid Armor Vacuum Bags".

How to Vacuum Package with Avid Armor Bags

1. Choose a suitable sized Avid Armor bag and place item to be vacuum packaged into the bag.
2. Allow at least 3" of head space between item and top of the bag.
3. Open vacuum sealer lid and position the open end of the bag across the seal bar, keeping the opening within the vacuum chamber.
4. Close the vacuum sealer lid.
5. Press the "Start" button to begin the vacuum process. Press and hold lid down until the vacuum engages.
6. Once the bag is vacuumed and sealed, the machine will beep. Process is complete.
7. Open machine lid. Take the bag out and inspect the vacuum and seal. A successful seal will look clear. If the seal is spotty, incomplete, wrinkled, white or milky, cut the seal and restart the vacuum sealing process.

How to Vacuum Package Delicate Items

Delicate items, such as fresh fruit, baked goods, etc, can be crushed during vacuum packaging. To prevent this, use the "Pulse" vacuum function. When packaging liquid rich items, you can use this function to prevent liquid from being drawn into the vacuum sealer.

1. Follow steps 1-4 under "How to Vacuum Package with Avid Armor Bags" on page 5.
2. Press the "Pulse" button once to activate this function. Press down on the lid while pressing and holding the "Pulse" button to begin the vacuum process. Watch the bag and release the "Pulse" button to stop the vacuum process before the item is crushed.
3. Press the "Seal" button to seal the bag.
4. The vacuum sealer will finish cycling and then beep, indicating that the sealing cycle is complete.

How to Vacuum Package with Canisters

1. Place items to be packaged in the canister. Make sure the lid of the canister is dry and free of food particles and debris. Do not overfill. Allow at least 1" of headspace between the item and canister lid.
2. Place the lid on top of the canister (the lid sits on rim of the canister until the vacuum process begins). Turn the knob so the arrow points to vacuum.
3. Close the vacuum sealer lid.
4. Attach the accessory hose to the port on the canister lid and attach the opposite end of the hose to the accessory port on the vacuum sealer.
5. Press "Accessory" button while slightly pressing down on the canister lid for 3-5 seconds to start the vacuum cycle. The machine will beep when the cycle is complete.
6. When the vacuum process is complete, turn the knob to the "Lock" position and remove the hose from the canister lid. Store the canister in the refrigerator. Do not freeze.*
**long term freezer storage will result in vacuum loss over time.*
7. To open the canister, twist the knob to the open position.

How to Marinate with Canisters

Your vacuum sealer has a marinating feature that allows food to achieve optimum flavor infusion in the least amount of time. While in marinating mode, the vacuum sealer will alternate back and forth between a state of vacuum and a state of rest.

IMPORTANT NOTE: When using a canister, the knob on the canister lid should be set to "Open".

1. Place the food and marinade in the canister. Ensure the rim of the canister is clean and dry and no food or liquid has been spilled on the lid.
2. Ensure the knob on the canister lid is set to the "Open" position.
3. Attach the accessory hose to the port on the canister lid, and attach the opposite end of the hose to the accessory port on the machine.
4. Press the "Marinate" button once for quick marinate (15 mins) and twice for normal marinate (27 mins). Either a 1 for quick marinate or 2 for normal marinate will be displayed.
5. Press the "Start" button and then press down slightly on the canister lid for a few seconds. The vacuum sealer will alternate between vacuum and releasing air. This process will take either 15 or 27 minutes depending on your selection. A series of numbers will be shown on the digital display to indicate the marinating process is in progress.
6. When complete, a zero will appear on the digital display and the machine will beep continuously until the "On/Off" button is pressed.
7. For immediate use, disconnect hose. For storage under vacuum, turn knob on the canister lid to "Lock" before disconnecting the hose.

Troubleshooting

1. The vacuum sealer will not turn ON:
 - a. Make sure the unit is plugged into a grounded outlet.
 - b. Make sure the outlet is working.
 - c. Check the power cord for tears or frays.
 - d. Check the fuse located in the power cord connecting outlet.
 - e. The machine will automatically shut down after 10 minutes.
2. Error code in the Digital Display:

E01 – The vacuum sealer cannot achieve the preset vacuum level.

 - a. Close and hold down the lid during the vacuum cycle.
 - b. Ensure the open end of the bag is across the seal bar and within the vacuum chamber area.
 - c. Make sure the bag is flat across the seal bar. Eliminate any wrinkles or folds.
 - d. Make sure the foam gasket is clean and not damaged.
 - e. When using the Accessory or Marinate feature, make sure the hose is securely attached, the lid knob is set to "Vacuum" and the lid is on the canister properly.

E02 – The vacuum sealer will not enter the sealing mode.

 - a. The lid must be in the closed position during the vacuum and sealing cycle.
3. If you are not achieving a complete vacuum:
 - a. Ensure the open end of the bag is across the seal bar and within the vacuum chamber.
 - b. The bag must be laid flat across the seal bar. Wrinkles and bulges may result in an insufficient seal.
 - c. Inspect the seal. A successful seal will look clear. If the seal is spotty, incomplete, wrinkled, white or milky, cut the seal and restart the sealing process.
 - d. For best results, use Avid Armor vacuum sealer bags and rolls.
4. If vacuum is lost after sealing, check for small puncture holes in the bag, then cover any sharp edges with paper towels and vacuum package in a new bag.
5. If your canister will not properly vacuum:
 - a. Ensure that the accessory hose is inserted into the lid.
 - b. Ensure the canister lid is set to the "Vacuum" setting.
 - c. Check the canister for cracks or damage.
 - d. Always leave at least 1" of head space between the contents and the rim of the canister.

Cleaning and Care

1. Disconnect the power cord from the electrical outlet by unplugging it. DO NOT disconnect by pulling on the cord.
2. DO NOT immerse in water or spray directly with liquid.
3. Check the vacuum chamber and gasket making sure they are clean and free of debris. If needed, use a clean cloth with mild soap.
 - a. Wipe the vacuum chamber clean.
 - b. Wipe the gasket clean.
 - c. Wipe the seal area clean.
4. Do not store the vacuum sealer outside.

NOTE: Always leave the lid in resting position when storing. DO NOT stack items on top of the lid or vacuum sealer. If the lid is closed or forced down, the gasket will become compressed and the vacuum sealer may not operate properly.

Vacuum Packaging Guidelines

- Follow all food safety regulations as outlined by the FDA at www.FDA.gov.
- Vacuum packaging is NOT a substitute for canning.
- Vacuum packaging cannot reverse the deterioration of foods.
- Vacuum packaging is NOT a substitute for refrigeration or freezing.
- Some fruits and vegetables may release gases, known as outgassing. When packaging these fruits and vegetables, outgassing can cause the vacuum to be gradually lost over time. Blanching or freezing before vacuum packaging helps prevent this from occurring.

NOTE: Due to the risk of anaerobic bacteria, soft cheeses, fresh mushrooms, garlic and onions should never be vacuum packaged.

- It is critical that food handling and storage are maintained at low temperatures. You can reduce the growth of microorganisms at temperatures of 40°F or less (4°C). Freezing at 0°F will not kill microorganisms, but reduces the chances of them growing. For long-term food storage, always freeze foods that have been vacuumed packaged.

NOTE: Beef and other proteins may look darker after being vacuum packaged. This is due to the removal of oxygen and is not an indication of spoilage.

- Before vacuum packaging liquids such as soups, stews, and broths, make sure to pre-freeze in a dish, bowl or ice tray until solid. Remove the frozen liquid and vacuum package. Store in your freezer until ready to use.

Notes

Notes

100% Guarantee

All Avid Armor vacuum sealers come with a 1 Year - 100% Guarantee. The first 90 Days are covered by a Money Back or Replacement Guarantee. If your product is found to be defective or becomes defective through normal use during this first 90 day period, we will replace at no charge or issue a complete refund for the product and we will pay all shipping costs involved. Components including seal Teflon tape and sealing wire, or any parts tampered or altered are NOT covered under this guarantee.

The remainder of the 1 Year period (after the first 90 days) is covered by a Free Parts & Labor Guarantee. If your product stops working or becomes defective during this period, return the product to us and we will repair your product with free OEM parts and no labor charges. Shipping to and from to be paid by the buyer.

You "MUST" register your product for this Guarantee to be valid and you will not be charged for this service. In order to register, go to: www.mercantilestation2.com and click on "Register Your Guarantee".

This Guarantee is valid only in the United States. If you purchase one of our products and ship it to a destination outside of the United States, this Guarantee becomes null and void.



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