

NORDIC LIFE CREATIVE SEALER

CAPPER INSTRUCTIONS



Thank you for buying our series products of vacuum preservation
Please read the instructions carefully before using it and
keep it well for reference in the future

Special Note

All contents in this manual have been carefully checked and we reserve the right to interpret if there are any typographical errors or misunderstandings
The product is subject to change without prior notice.

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Food Preservation Comparison Guide

Refrigeration&Preservation(5-8℃)	Normal Storage	Vacuum Preservation
Raw Meat	2-3 Days	8-9 Days
Seafood& Fish	1-3 Days	4-5 Days
Cooked Meat	4-6 Days	10-13 Days
Vegetables	3-5 Days	7-10 Days
Fruits	5-7 Days	14-20 Days
Eggs	10-15Days	30-50 Days
Frozen Storage(-16~-20℃)	Normal Storage	Vacuum Preservation
Meat	3-5 Months	12 Months
Fish	3-5 Months	12 Months
Seafood	3-5 Months	12 Months
Room Temperature(23-25℃)	Normal Storage	Vacuum Preservation
Bread	1-3 Days	6-8 Days
Cookies	4-6 Months	Over 12 months
Rice/Flour	3-5 Months	Over 12 months
Peanuts/Beans	3-6 Months	Over 12 months
Tea Leaves	3-6 Months	Over 12 months

Advantages of vacuum preservation

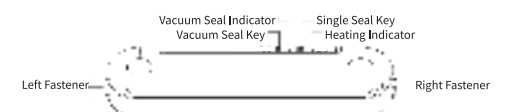
- **Avoid Waste:**
You can buy a lot of food and vacuumize the needed food, which can extend the shelf life so as to avoid food waste
- **Save More Time:**
You can make food a week in advance and prepare meals and then keep them in food preservation bags
- **Easy Entertainment:**
Prepare the Best Dishes and Holiday Dinner in advance and have a nice moments with your family and friends
- **Short Curing Time:**
The pores of the food are opened under vacuum environment so you can get a pickled flavor in a short time.
- **Enjoy Seasonal Food&Specialty:**
Keep foods that are highly perishable or rarely used a longer period of time.
- **Diet Control:**
The vacuum seal mark the calorie content or fat content on the bag to make a reasonable content division.
- **Collect Non-food Items:**
Insulating gold and silverware, photographs, precious stamps, collectibles, etc. from air and keeping the items for camping and boating dry and freeing from mess as well as facilitating short trips.

Important safety guidelines

Please read and follow the basic safety precautions below before using our products

- 1 Periodically check the power cord for possible damage which must be replaced by the manufacturer or its maintenance department or a similar department in order to avoid danger
- 2 Please check if the local power supply voltage matches the voltage indicated on the appliance before turning on the current
- 3 Do not operate the product with a damaged power cord or when it is failed or damaged. If the power cord or the product is damaged, it must be returned to an authorized after-sales service center.
- 4 Please unplug the power cord from the power outlet and mind never pull hard on the machine if you want to cut off the power
- 5 Do not use an extended power cord in this product and please unplug it when unused or powered off
- 6 You must unplug the power supply and slightly wipe the surface of the machine with a wet towel containing less water rather than a strong cleaning agent when the machine needs to be cleaned.
- 7 Please do not vacuum pack the liquid foods that are only suitable for sealing
- 8 Please wipe off the water with a towel or wrap it in a bag before vacuum package when using foods containing moisture such as meat, fish, etc
- 9 It must to punch the vent hole in the bag firstly when the sealed or vacuum plastic bag is placed in the microwave oven.
- 10 Do not place any parts, power cords or plugs of this product in water or other liquids
- 11 Only use accessories or accessories recommended by the manufacturer
- 12 This product can only be used for specific purposes and for indoor use only
- 13 Please strictly supervise your child and do not let them use this product as a toy when playing it
- 14 Do not touch the heating strip to avoid burns after use
- 15 The machine does not require oil or any other lubricant
- 16 It is recommended to be sealed after 20 seconds after each sealing and 30 seconds in the thickening mode to avoid overheating

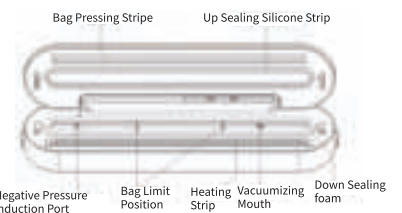
Structure and Functions



- 1 **Vacuum Seal Key**
The green light flashes when vacuumized and the red light on when sealed. Short press this button once to automatically realize the two functions of vacuuming and sealing the freezer bag. It is recommended to wait for over 20 seconds when restarting. Press it for over 10 seconds to automatically seal thick bags such as aluminum foil bags, paper-plastic bags, tea bag, etc.It is recommended to wait for over 30 seconds when restarting
- 2 **Single Seal Key**
The red light is on when sealing. Short press this button once to realize the single seal function.It is recommended to wait for over 20 seconds when restarting. Long press it for over 10 seconds to automatically seal thick bags such as aluminum foil bags, paper-plastic bags, tea bag, etc.It is recommended to wait for over 30 seconds when restarting

• • • When the machine is in working state, press any key can stop the machine running

- 3 **Heating Strip**
The heat-resistant strip that is effectively protected by a high-temperature adhesive tape can achieve its sealing effect by pressing freezer bag together with the bag pressing strip.
- 4 **Pressing Bag strip**
The auxiliary heating strip achieves the sealing effect of the freezer bag
- 5 **Up Sealing Silicone Strip**
Sealing the vacuum chamber when closed and ensuring the vacuum is achieved during vacuuming and prevents air leaks
- 6 **Down Sealing foam**
Vacuum seal with up sealing silicone strip



- 1 **NTC intelligent temperature control**
When the temperature of the heating strip exceeds the set safe temperature, the machine will automatically enter the safety protection mode and the red and green lights will alternately flash as well as the operation of the button will be invalid. In this case, you should unplug the power cord and let the machine cool down to below the safe temperature after about 2mins and then plug in the power cord again. After that, the indicator light will stop flashing and the machine will automatically returns to normal status

Operational instructions

- A** Place the open end of the freezer bag in the vacuum chamber and do not exceed the bag limit position and then set the bag well



- B** Press both sides of the upper cover with both hands and you can hear a "click" sound which indicating that the buckle is fastened and then start a single seal or vacuum seal.

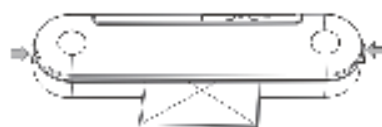


- C** After the vacuum sealing operation is completed, gently slam the exhaust valve

dry hand to release the vacuum and then press the buckles

on both sides of the body. Next open the upper cover of the machine and take out the sealed bag finally. After the single sealing operation is completed, press the buckle

on both sides of the body and then remove the sealed bag



Operation Coups of Vacuum Machine

- 1 Put a proper amount of items in the freezer bag so that the open end of the bag is conveniently placed in the vacuum chamber of the machine
- 2 Do not wet the mouth of the freezer bag and please wipe it off with a towel or wrap it in a bag before vacuum packaging if there is less water on food, otherwise it will be difficult to seal
- 3 Please keep the freezer bag mouth clean and straightened before packing to ensure that nothing is stuck in the seal. Do not let the bag wrinkle and let the hard object puncture the bag while vacuumizing
- 4 DO not let too much air in the bag while vacuumizing. Ou should press the bag lightly and discharge the air inside, which can reduce the vacuumizing time of the machine and improve the packaging efficiency
- 5 When vacuuming, when you don't know why the vacuum does not meet the requirements, the machine will automatically stop pumping within 2 minutes. Please check if the freezer bag is leaking or placed incorrectly
- 6 Make sure that the sealed sponge is not cracked, deformed, or some small particles around it. If there is, please remove and clean it and then dry it or replace it with a new one

- 7 Fruits and vegetables will be better frozen for a period of time before being vacuum packed
- 8 Perishable foods generally need to be frozen or refrigerated and their shelf life can be extended after vacuum packaging
- 9 Packing two-thirds of water into the bag and sealing it without vacuum and then freezing it for a while, which can be put in an ice bucket or treat the sports wound as an ice cube
- 10 Many foods such as cheese and cooked food are commercially sold in bags. Now even if the food package is already opened, you can use the vacuum freezer bag to keep the taste and freshness of the food
- 11 Mixed materials used to make cakes and scones such as flour and rice which can keep longer if vacuum packed. Nuts and condiments are preserved well because vacuum packaging prevents food from becoming odorous
- 12 For foods with sharp protrusions such as bones, fish, or thorny food, please wrap the tip with a paper towel so as to avoid puncturing the bag
- 13 This vacuum package can also store other items such as collections, photos, important documents, stamps, books, jewelry cards, cosmetics, metals, medicines, etc
- 14 If the seal of the freezer bag is melted, the heat-generating strip may be very hot. In this case, please keep the machine to cool down for 90 seconds before vacuumizing other items

• • • Note:Do not lock the top cover when it is disabled, otherwise it will cause deformation of the sealed sponge and affect the pumping effect of the machine

Cleaning and maintenance

- 1 It is necessary to do a necessary maintenance and care and cleaning for the machine in order to extend its service life
- 2 Avoiding using rough materials and cleaning the machine to avoid scratching its surface
- 3 Never put the machine in water or rinse it against the faucet. The sealing sponge should be dried after washing and please put it into the machine after drying. Be careful not to cause any damage when assembling. Making sure the position is correct. Do not hard press to deform it when it is dry
- 4 Making sure the machine is dry when you use it again
- 5 Do not use the machine solvents to wipe and add any lubricant in it. The power should be off in time and check for reasons when the machine out of work

Harmful Substances Content Table

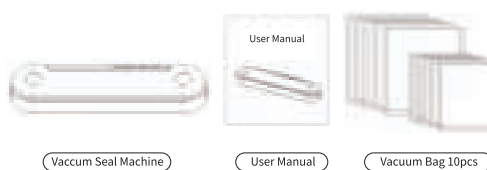
Common failure phenomena	Reason	processing method
No Respond	No Power	1 Check the plug is it with power or the wire connection is good or not 2 Check the wire is it damage
Vacuum Machine No Respond	Wrong Operation	1 Check the top housing and bottom housing is it lock 2 Check the open part of the bag is it fully in vacuum chamber
	Check the heating coil and sealing sponge is it with foreign object	Remove the foreign object and clean it
	Leaking Bag With foreign particle or fluid	1 Make sure the bag is for vacuum seal purpose 2 Make sure the bag is flat and with no wrinkle, no foreign object and harden object 3 Check if there are any leakage surround the bag 4 Check the top and bottom sealing sponge whether deform or damage
Vacuum done but not sealed	The pressure not reaching the set pressure	1 Check the bag whether any leakage 2 Check the top and bottom sealing sponge is it deform or damage 3 The Bag position is it correct

Vacuum done but not sealed	The sealed bag wet or not ideal Heating Coil not working	Please press again the sealing button Check the heating coil is it with heat
The air is inside the bag after sealed	Sealing Problem Bag with Leakage Bump Bag	Check the bag is it with foreign particle or wrinkle Check the surround of the bag and flat surface to see is there any hole or breakage Check whether the sealed object is it deteriorate
Pocket blown	Food Chemical Reaction Food Temperature is too high Wrong Operation	The fresh fruits and Veggies including the fermented food will release the gas, these 2 types not suitable for long term vacuum sealed due to the heat bilges and cold shrink, try not to vacuum sealed the heated food Feed in the bag is too much, this will caused the bag open not flat
Feel of Vacuum Sealed not tight enough	The Voltage is too high Continuous use without stopping causes the heating wire temperature to be too high Heat Application not enough	Check the voltage is it in the rating range Stop the machine usage for a while and let the machine cool down For the thicker bag please long press the button to go into Thicker bag mode

Product Parameters

Voltage	110V/220V~240V 50/60Hz	Max Vacuum Pressure	-60Kpa
Average Power	80W	Dimension	357.0*79.5*54.5mm
Sealing Time	5-12S	Net Weight	610g
Sealing Length	<280mm	Sealing Width	2.5±0.5mm

Configuration Checklist



Warranty Terms

Thanks you for supporting our products

一、please fill out the warranty card and keep it well which can be as a certificate of replacement

二、warranty period of one year can be promised once failure occurred on the product since the date of purchase under normal circumstances

三、the following is not covered by the warranty:

- 1 Damaged due to improper use or unreasonable maintenance by the individual.
- 2 Damage caused by human factors such as disassembly and transformation of the product.
- 3 The part is not manufactured by our company.
- 4 The product is in normal wear and tear
- 5 Damage caused by force majeure.

Product Warranty Card

We can provide a pay needed repair service in addition to the free warranty clauses

Please pay the required fee according to the regulations when applying for warranty and send the product together with the documents that can prove the date of purchase

Product Name / Type: _____ Date of Purchase: _____

Purchase Address: _____ Contact Number: _____

Replacement Record

Warranty Date	Fault and Treatment	Completion Date	Customer Signature

Certificate

Customer Retention