ATTENTION
If any components of this unit are broken,
do not operate properly, or for product returns,
please contact Pragotrade USA, Inc. at

1-800-814-4895

Outside the U.S. call 440-638-3131.

Exclusively imported by Pragotrade USA, Inc. Strongsville, Ohio
www.pragotrade.com

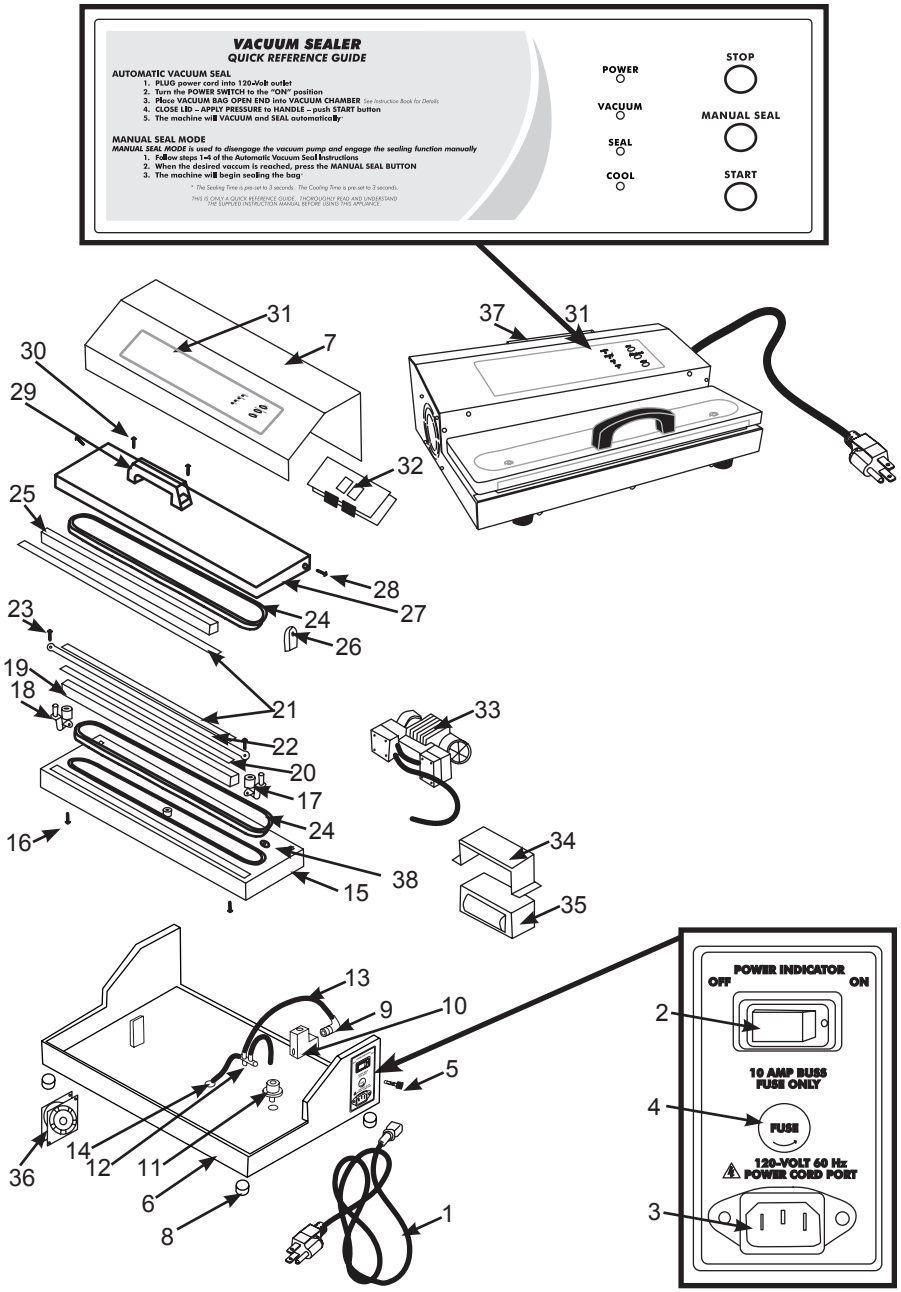
VACUUM SEALERS

INSTRUCTIONS

PRO-2100 MODEL NO. 65-0101
PRO-2300 MODEL NO. 65-0201
PRO-2500 MODEL NO. 65-0301

Patented

REV 03/15/07



NOTE: The **Vacuum Sealer** is only intended to be used with vacuum bags. For best results, only use the recommended vacuum bags. **DO NOT USE HOUSEHOLD BAGS!** Any other uses of the **Vacuum Sealer,** other than the uses described in this booklet, could potentially damage the appliance and void the warranty!

WARRANTY INFORMATION

SAVE THIS WARRANTY INFORMATION FOR YOUR RECORDS!

Pragotrade USA, Inc. warrants to the ORIGINAL RETAIL PURCHASER of this product that if operated in accordance with the printed instruction accompanying it, then for a period of 1 year from the date of purchase, the product shall be free from defects in material and workmanship.

The Warranty Card, along with a copy of the original receipt, must be received by Pragotrade USA, Inc. within 30 days from purchase date for the warranty to apply. Failure to send the completely filled out Warranty Card along with a copy of the original receipt will void the warranty.

The product must be delivered to or shipped freight prepaid to Pragotrade, USA, Inc. for warranty services, in either its original packaging or similar packaging affording an equal degree of protection. Damage due to shipping is not the responsibility of the company. Pragotrade USA, Inc. charges a $35.00 per hour bench charge. NOTE: No repairs will be started without the authorization of the customer. The return shipping cost to the customer will be added to the repair invoice.

Pragotrade USA, Inc. will repair (or at its discretion, replace) the product free of charge if in the judgment of the company, it has been proven to be defective as to seller's labor and material, within the warranty period.

New or rebuilt replacements for factory defective parts will be supplied for one (1) year from the date of purchase. Replacement parts are warranted for the remainder of the original warranty period.

For non-warranty repairs, contact Pragotrade's Customer Service at 1-800-814-4895 M-F 8am-5pm EST (outside of the United States 440-638-3131) to obtain a Return Authorization Number (RMA Number). Pragotrade will refuse all returns that do not contain this number. **DO NOT RETURN THE UNIT WITHOUT PROPER AUTHORIZATION FROM PRAGOTRADE USA, INC.**

LIMITATIONS: The warranty is void if the product is used for any purpose other than which it is designed. The product must not have been previously altered, repaired, or serviced by anyone else other than Pragotrade, USA, Inc. If applicable, the serial number must not have been altered or removed. The product must not have been subjected to accident in transit or while in the customer's possession, misused, abused, or operated contrary to the instructions contained in the instruction manual. This includes failure caused by neglect of reasonable and necessary maintenance, improper line voltage and acts of nature. This warranty is not transferable and applies only to U.S. and Canadian sales.

Except to the extent prohibited by applicable law, no other warranties whether expressed or implied, including warranty merchantability and fitness for a particular purpose, shall apply to this product. Under no circumstances shall Pragotrade USA, Inc. be liable for consequential damages sustained in connection with said product and Pragotrade, USA, Inc. neither assumes nor authorizes any representative or other person to assume for it any obligation or liability other than such as is expressly set forth herein. Any applicable implied warranties are also limited to the one (1) year period of the limited warranty.

This warranty covers only the product and its specific parts, not the food or other products processed in it.

CUT ALONG THE DOTTED LINE AND SEND THE WARRANTY CARD ALONG WITH A COPY OF YOUR ORIGINAL PURCHASE RECEIPT TO:

Pragotrade USA, Inc.
20365 Progress Drive, Strongsville, OH 44149

WARRANTY CARD

SEND THIS CARD ALONG WITH A COPY OF YOUR ORIGINAL PURCHASE RECEIPT

Customer Name: _____

Address: _____

City/State/Zip: _____

Telephone Number: (_____) _____

E-Mail Address: _____

Original Date of Purchase: _____/_____/_____

Product Model #: _____

Serial # (*if applicable*): _____

FOOD SAFETY GUIDELINES

There are basic rules to follow when handling food, they are **COOK**, **SEPARATE**, **CLEAN**, and **CHILL**.

COOK

It's crucial to cook food to a safe internal temperature to destroy bacteria that is present. The safety of hamburgers and other foods made with ground meat has been receiving a lot of attention lately, and with good reason. When meat is ground, the bacteria present on the surface is mixed throughout the ground mixture. If this ground meat is not cooked to at least 160°F to 165°F, bacteria will not be destroyed and there's a good chance you will get sick.

Solid pieces of meat like steaks and chops don't have dangerous bacteria like E. coli on the inside, so they can be served more rare. Still, any beef cut should be cooked to an internal temperature of at least 145°F (medium rare). The safe temperature for poultry is 180°F and solid cuts of pork should be cooked to 160°F. Eggs should be thoroughly cooked too. If you are making a meringue or other recipe that uses uncooked eggs, buy specially pasteurized eggs or use prepared meringue powder.

SEPARATE

Foods that will be eaten uncooked and foods that will be cooked before eating MUST ALWAYS be separated. Cross-contamination occurs when raw meats or eggs come in contact with foods that will be eaten uncooked. This is a major source of food poisoning. Always double-wrap raw meats and place them on the lowest shelf in the refrigerator so there is no way juices can drip onto fresh produce. Then use the raw meats within 1-2 days of purchase, or freeze for longer storage. Defrost frozen meats in the refrigerator, not on the counter.

When grilling or cooking raw meats or fish, make sure to place the cooked meat on a clean platter. Don't use the same platter you used to carry the food out to the grill. Wash the utensils used in grilling after the food is turned for the last time on the grill, as well as spatulas and spoons used for stir-frying or turning meat as it cooks.

Make sure to wash your hands after handling raw meats or raw eggs. Washing hands with soap and warm water, or using a pre moistened antibacterial towelette is absolutely necessary after you have touched raw meat or raw eggs. Not washing hands and surfaces while cooking is a major cause of cross-contamination.

CLEAN

Wash your hands and work surfaces frequently when you are cooking. Washing with soap and warm water work for at least 15 seconds, then dry with a paper towel.

CHILL

Chilling food is very important. The danger zone where bacteria multiply is between 40°F and 140°F. Your refrigerator should be set to 40°F or below; your freezer should be 0°F or below. Simple rule: serve hot foods hot, cold foods cold. Use chafing dishes or hot plates to keep food hot while serving. Use ice water baths to keep cold foods cold. Never let any food sit at room temperature for more than 2 hours - 1 hour if the ambient temperature is 90°F or above. When packing for a picnic, make sure the foods are already chilled when they go into the insulated hamper. The hamper won't chill food - it just keeps food cold when properly packed with ice. Hot cooked foods should be placed in shallow containers and immediately refrigerated so they cool rapidly. Make sure to cover foods after they are cool.

NOTE: Special considerations must be made when using venison or other wild game, since it can become heavily contaminated during field dressing. Venison is often held at temperatures that could potentially allow bacteria to grow, such as when it is being transported. Refer to the USDA Meat and Poultry Department for further questions or information on meat and food safety.

PRO-2100 MODEL NO. 65-0101
PRO-2300 MODEL NO. 65-0201
PRO-2500 MODEL NO. 65-0301

COMPONENT LIST

DIAGRAM NO.	PART DESCRIPTION	PRO-2100 PART NO.	PRO-2300 PART NO.	PRO-2500 PART NO.
1	Power Cord	08-0402	08-0402	08-0402
2	Power Indicator Switch	65-0110	65-0110	65-0110
3	Power Cord Port	08-0403	08-0403	08-0403
4	Fuse Holder	08-0404	08-0404	08-0404
5	10-Amp Buss Fuse	08-0405	08-0405	08-0405
6	Main Lower Body	65-0102	65-0202	65-0302
7	Upper Body Housing	65-0103	65-0203	65-0303
8	Rubber Foot (6)	08-0407	08-0407	08-0407
9	Exhaust Valve Fitting	08-0408	08-0408	08-0408
10	Exhaust Valve	08-0409	08-0409	08-0409
11	Vacuum Sensor	08-0410	08-0410	08-0410
12	4-Way Vacuum Junction	08-0411	08-0411	08-0411
13	Exhaust Valve Vacuum Tube	08-0412	08-0412	08-0412
14	Main Vacuum Chamber Tube	08-0413	08-0413	08-0413
15	Plastic Vacuum Chamber	65-0104	65-0104	65-0104
16	Seal Bar Base Screws	08-0421	08-0421	08-0421
17	Seal Bar Base Spacer	08-0422	08-0422	08-0422
18	Seal Bar Bracket	08-0423	08-0423	08-0423
19	Seal Bar Aluminum Base	08-0424	08-0424	08-0424
20	Seal Bar Base Insulator	08-0425	08-0425	08-0425
21	Teflon Tape	08-0426	08-0426	08-0426
22	Seal Bar Heating Element	08-0427	08-0427	08-0427
23	Heating Element Screw	08-0428	08-0428	08-0428
24	Oval Vacuum Chamber Seal (2)	08-0429	08-0429	08-0429
25	Vacuum Lid Seal Bar Assembly	08-0430	08-0430	08-0430
26	Vacuum Lid Hinge	08-0431	08-0431	08-0431
27	Acrylic Vacuum Lid	65-0105	65-0106	65-0106
28	Vacuum Lid Screw (2)	08-0433	08-0433	08-0433
29	Vacuum Lid Handle	08-0434	08-0434	08-0434
30	Vacuum Lid Handle Screw (2)	08-0435	08-0435	08-0435
31	Control Panel Sticker	65-0107	65-0204	65-0304
32	Circuit Board Assembly	65-0108	65-0108	65-0108
33	2-Piston Vacuum Pump	08-0439	08-0439	08-0439
34	Large Transformer Bracket	08-0440	08-0440	08-0440
35	Large Transformer	08-0441	08-0441	08-0441
36	Internal Cooling Fan	08-0443	08-0443	08-0443
37	Power Cord Storage Box	65-0109	65-0205	65-0305
38	Limit Switch	08-0451	08-0451	08-0451

If any components of this unit are broken or the unit does not operate properly, call Pragotrade, USA, Inc. **Toll Free at**

1-800-814-4895

Monday thru Friday 8:00am-5:00pm EST.
Outside the U.S. call 440-638-3131

WARNING! Before cleaning, assembling or disassembling the Vacuum Sealer, make sure the Vacuum Sealer is OFF and the PLUG IS REMOVED FROM THE OUTLET/POWER SOURCE!

GENERAL SAFETY RULES

WARNING!

READ AND FULLY UNDERSTAND ALL INSTRUCTIONS AND WARNINGS PRIOR TO USING THIS APPLIANCE. YOUR SAFETY IS MOST IMPORTANT: FAILURE TO COMPLY WITH PROCEDURES AND SAFE GUARDS MAY RESULT IN SERIOUS INJURY OR DAMAGE. REMEMBER: YOUR PERSONAL SAFETY IS YOUR RESPONSIBILITY!

1. Read and fully understand these instructions before operating this appliance.

2. **ALWAYS DISCONNECT** appliance from power source before servicing, changing accessories or cleaning the unit.

3. Plug the appliance into a grounded, standard 120 Volt, household wall outlet. Avoid using extension cords.

4. **DO NOT USE** this appliance if the Cord, Plug or any other parts are damaged. If the Power Cord of this appliance is damaged, **DO NOT OR ATTEMPT TO REPLACE OR REPAIR THE CORD.**

5. **CHECK FOR DAMAGED PARTS.** Before using the appliance, check that all parts are operating properly, perform the intended functions and any other conditions that may affect the operation.

6. **NEVER** use any accessories or parts from other manufacturers. Doing so will **VOID YOUR WARRANTY.**

7. **DO NOT** take this appliance apart; doing so will **VOID YOUR WARRANTY** and may result in personal injury.

8. **NEVER IMMERSE THIS APPLIANCE, OR ANY PART OF THIS APPLIANCE IN ANY LIQUID. DO NOT PUT THIS APPLIANCE IN THE DISHWASHER.** *See "CLEANING INSTRUCTIONS" located in this booklet*, for the proper way to clean this appliance.

9. **DO NOT OPERATE** this appliance on or near wet or heated surfaces.

10. Unplug the appliance immediately after use.

11. DO NOT TOUCH the Sealing Bar at any time. Touching the Sealing Bar may cause personal injury.

12. **KEEP CHILDREN AWAY. NEVER LEAVE THE APPLIANCE UNATTENDED.** Be safe, DISCONNECT from power source before leaving the work area.

13. **DO NOT USE** the appliance while under the influence of drugs or alcohol.

SAVE THESE INSTRUCTIONS!

Refer to them often and use them to instruct others.

WARNING

DO NOT TOUCH the Teflon Tape due to high temperatures. The area that the bags are sealed will be HOT! USE CAUTION when inserting and removing bags!

REPLACING THE FUSE

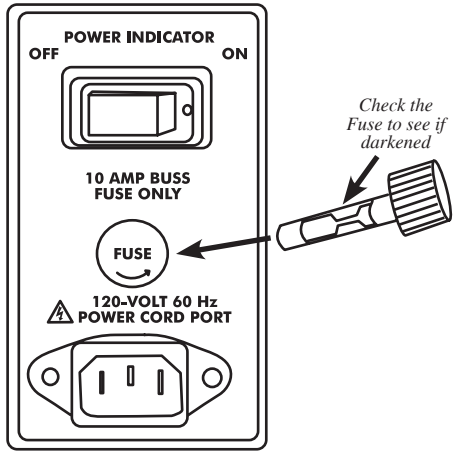
If you try to turn on the **Vacuum Sealer** and the **Power Light** will not come on, follow these instructions to remedy:

1. Make sure that the **Power Cord** is not damaged in any way. If it is damaged you will need to replace the **Power Cord** prior to use.

2. Be sure the female end of the **Power Cord** is plugged completely into the **Power Cord Port** of the **Vacuum Sealer** and that the male end of the **Power Cord** is firmly plugged into a standard 120-Volt, grounded, household, electrical outlet that meets all electrical requirements ***(DO NOT attempt to modify the plug to fit into an unsuitable outlet.)***

3. If the **Vacuum Sealer** is properly plugged in, and the **Power Light** still does not work, check the **Fuse**, located above the **Power Cord Port** on the side of the **Vacuum Sealer**. Twist the **Fuse Cap** off, remove the **Fuse** to see if the **Fuse** is darkened. If the **Fuse** is darkened, it will need to be replaced with a standard **10 AMP Buss Fuse.**

4. If the **Fuse** does not need to be replaced, you will need to be sure the electrical wall outlet is properly working. Plug in another appliance to see if that appliance works from the wall outlet. Check that the household circuit breaker has not been tripped. If none of the above steps remedy the situation, contact customer service for further assistance.



THERMAL OVERLOAD PROTECTOR

The **Vacuum Sealer** has an internal **Thermal Overload Protector** added as a safety feature to keep the unit from overheating during extensive use. If the **Vacuum Sealer** turns off, unplug the unit from the power source and allow the **Vacuum Sealer** to cool by opening the **Vacuum Lid** for approximately 20 minutes.

Always allow the **Sealing Bar** to cool for approximately 20 seconds between bags. Leave the **Vacuum Lid** OPEN between uses, this allows the **Heating Element** to cool more quickly between bags.

- Fresh foods (meats, vegetables, cheese, etc.) should be refrigerated (34°F or below) or frozen after vacuum packaging. Vacuum packaging removes a high percentage of the air (which is 21% oxygen). This slows the growth of most living microorganisms which degrade food such as clostridium botulinum (responsible for botulism) are a naerobic and grow perfectly well in the absence of oxygen. Therefore, maintain a clean working area to lower the chance of packaging bacteria with your foods. You can enjoy short term refrigerated storage (several days to several weeks, depending on the product) with vacuum packaged non or low acid foods. For longer storage, to avoid botulism, freeze non or low acid vacuum packaged foods (meat, poultry, fish, eggs, mushroom) and consume immediately after heating.

- Vacuum packaging bags should only be stored in their original box or container. Small holes can develop in bags that are mistreated and render them useless for vacuum packaging.

- The colder that foods are stores, the longer the shelf life.

THE FOLLOWING INFORMATION IS ONLY A GUIDELINE! Refer to the "Vacuum Packaging Guidelines" and the "Food Safety" portions of this booklet. Actual storage lifespan may vary, all food should be checked for spoilage before being used.

FOOD TYPE	STORAGE LOCATION	NORMAL LIFE	VACUUM PACKED LIFE
LARGE CUTS OF MEAT	Freezer	6 months	2-3 years
GROUND MEAT	Freezer	4 months	1 year
FISH	Freezer	6 months	2 years
For best results, freeze meats & fish for 1-2 hours before vacuum packing to help prevent moisture and juices from interfering with the seal of the vacuum bag.			
COFFEE BEANS	Room temperature	4 weeks	16 months
COFFEE BEANS	Freezer	6-9 months	2-3 years
FLOUR, RICE, SUGAR	Room Temperature	6 months	1-2 years
For best results, powder or grainy substances should be kept in their original container or bag, then placed in a vacuum bag for sealing to prevent interfering with the seal of the vacuum bag.			
BERRIES *strawberries, raspberries, blackberries*	Refrigerator	1-3 days	1 week
BERRIES *cranberries, huckleberries, blueberries*	Refrigerator	3-6 days	2 weeks
To prevent berries from being crushed by the vacuum sealer, it is best to freeze tem before packing. Spread the berries out on a cookie sheet to allow them to thaw individually. Berries frozen in a large block will be difficult to vacuum seal due to the many small air pockets that would form between the berries.			
CHEESE	Refrigerator	1-2 weeks	4-8 months
If vacuum packed cheese is used often, make sure the vacuum bag is long enough to allow for repeated sealing. For shredded cheese, place a paper towel inside the vacuum bag, on top of the cheese to prevent the cheese from being sucked into the Vacuum Sealer or interfering with the sealing of the bag.			
COOKIES, CRACKERS, BREADS *with periodical opening*	Room Temperature	1-2 weeks	3-6 weeks
Freeze soft airy foods for 1-2 hours prior vacuum packing, to retain shape & texture.			
PASTA, GRAINS, DRIED BEANS	Room Temperature	6 months	1-1/2 years
NUTS	Room Temperature	6 months	2 years
Dried foods with sharp edges should be wrapped in a paper towel or other matter to prevent the sharp edges from puncturing the vacuum bag.			
LETTUCE	Refrigerator	3-6 days	2 weeks
Wash & thoroughly dry leafy vegetables before vacuum packaging.			
VEGETABLES	Freezer	8 months	2 1/2 years
To maximize the taste of vegetables, blanch them before vacuum packaging. Blanching cooks the vegetables very briefly, sealing in the flavor, color and texture, leaving the vegetables cooked but still crisp. Vegetables can be blanched in boiling water in the microwave, most vegetables only require 2-3 minutes (corn on the cob requires 6-11 minutes). Then immerse the vegetables in cold water to stop the cooking process. Dry the vegetables, then vacuum pack.			

Table adapted from Dr. G.K.York, Dept. of Food Science & Tech, U of California, Davis.

CLEANING INSTRUCTIONS

WARNING! Before cleaning, assembling or disassembling the Vacuum Sealer, make sure the Vacuum Sealer is OFF and the PLUG IS REMOVED FROM THE OUTLET/POWER SOURCE!

- **NEVER IMMERSE** the Vacuum Sealer in water or any other liquid.

- **DO NOT** put this appliance or any other electrical appliances in the dishwasher.

- Use care when cleaning so as not to damage the **Teflon Tape** that covers the **Sealing Bar Heating Element**.

- Clean the body of the **Vacuum Sealer** using a household spray cleaner and paper towels or a soft cloth. If you have a stainless steel unit, a cleaner specifically designed for stainless steel is recommended.

- Clean the clear **Acrylic Vacuum Lid** with a damp cloth and cleaner specifically designed for cleaning clear plastics. **DO NOT USE** harsh abrasives! Using a harsh cleaner on the clear **Acrylic Lid** may cause the acrylic to become cloudy.

- When the **Vacuum Sealer** is not in use, be sure to keep the **Vacuum Lid** closed/down. When the **Vacuum Sealer** is not in use, disconnect the **Power Cord** from the power source and **Power Cord Port**. Always store the **Power Cord** in the **Power Cord Storage Box.**

GROUNDING INSTRUCTIONS

GROUNDING

This appliance must be grounded while in use to protect the operator from electrical shock. The appliance is equipped with a 3-conductor cord and a 3-prong grounding type plug to fit the proper grounding-type receptacle. The appliance has a plug that looks like Figure A. An adaptor, Figure B, should be used for connecting Figure A plugs to two-prong receptacles. The grounding tab which extends from the adaptor must be connected to a permanent ground such as a properly grounded outlet box as shown in Figure C using a metal screw.

Figure A

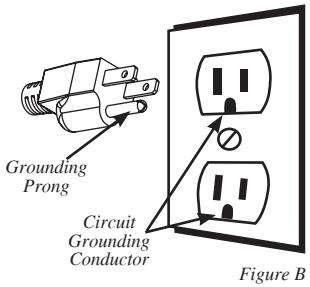
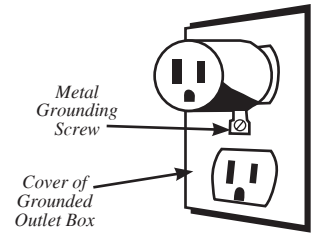


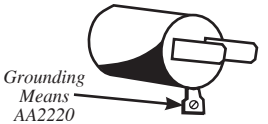
Figure B



EXTENSION CORDS

Use only 3-wire extension cords which have 3-prong grounding-type plugs and a 3-pole cord connector that accepts the plug from the appliance. Use only extension cords having an electrical rating not less than the rating of the appliance. Do not use damaged extension cords. Examine extension cord before using and replace if damaged. Do not abuse extension cord and do not yank on any cord to disconnect. Keep cord away from heat and sharp edges.

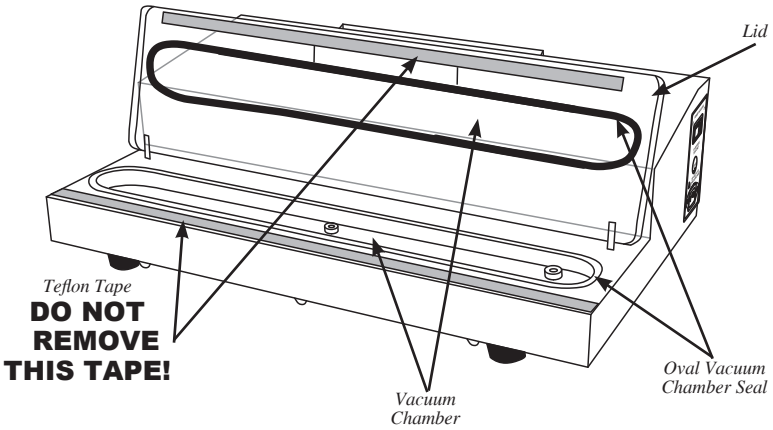
Figure C



TEFLON TAPE

Your Vacuum Sealer comes with factory installed strips of Teflon Tape.

DO NOT REMOVE THIS TAPE!



The **Heating Element** of the **Vacuum Sealer** is covered with a high temperature resistant **Teflon Tape**. This **Teflon Tape** is designed to protect the vacuum bag during the sealing process. **DO NOT TOUCH** this **Teflon Tape** due to high temperatures! Included in the box, is an additional piece of **Teflon Tape**. Retain this **Teflon Tape** for future replacement of the lower seal as shown above.

When replacing the **Teflon Tape**, be sure to apply the **Teflon Tape** to a clean, dry surface, evenly across the **Sealing Bar** to ensure a smooth seal.

VACUUM CHAMBER SEALS

The oval **Vacuum Chamber Seals** on this unit are oversized for longer durability. There is a break-in period for these **Seals**, if the unit will not begin sealing, apply light downward pressure to the **Vacuum Lid** to ensure a tight seal between the upper and lower **Vacuum Chambers**.

ATTENTION! DO NOT ATTEMPT TO PULL THE CLEAR ACRYLIC LID OPEN BEFORE THE VACUUM HAS BEEN RELEASED! Severe damage to the **Heating Bar** will result!

COOLING FAN

The **Vacuum Sealer** has an **Internal Cooling Fan**. When the unit is turned on, the **Internal Cooling Fan** comes on automatically. This **Internal Cooling Fan** is designed to keep the unit cool especially during heavy usage. It is recommended that the unit remain disconnected from the power source when not in use.

VACUUM PACKING GUIDELINES

IMPORTANT NOTE: Vacuum packaging is NOT a substitute for refrigeration, freezing or hot canning. Perishable foods will still require refrigeration after vacuum packaging.

When preparing vacuum packed foods, NEVER allow frozen foods to thaw at room temperature. Thaw foods in the refrigerator or microwave.

Very Moist Foods: It is best to freeze very moist food items, like fish, before vacuum sealing them. The excessive moisture can interfere with the **Sealing Bar's** ability to completely weld the layers of the bag material together.

Powdery Items: When vacuum sealing powdery items, like flour, it is best to keep them in their original packaging before putting them into the vacuum bags. The fine powder may get sucked into the **2-Piston Vacuum Pump** and cause enough damage to shorten the life of your **Vacuum Sealer**. Powdery items may also interfere with the bag sealing function.

Sharp or Pointed Items: When vacuum sealing sharp or pointy items, it is best to cushion the edges so they do not puncture the bag during the vacuum process.

YEAST AND BACTERIA

For best results in extending the life of foods, it is important to vacuum package foods that are fresh. Once food has begun to deteriorate, vacuum packaging may only slow the deterioration process. Vacuum sealing cannot completely prevent the growth of mold. Other disease causing microorganisms can still grow in low oxygen environments and may require further measures to be eliminated.

Yeast: The development of yeast can be slowed by refrigeration and completely stopped by freezing food at 0°F. Yeast causes fermentation, which will give food an identifiable smell.

Bacteria: Freezing cannot eliminate bacteria, but their growth can be stopped. The growth of bacteria can be easily identified by an offensive odor and sometimes a slimy texture. Some bacteria, like the one that causes botulism, can grow in low oxygen environments and cannot be detected by smell, taste or color. Botulism is very rare, but dangerous. Be sure that all foods are stored and cooked properly before eating.

Follow some of the "Storage Lifespan Guidelines" located in this booklet.

COOKING AND HEATING

- To microwave food that is vacuum packed, cut a corner of the bag off, and cook it properly on a microwave-safe dish.
- Food can be thawed or cooked properly in a pot of boiling water.

STORAGE LIFESPAN GUIDELINES

- **IMPORTANT NOTE: Vacuum packaging is NOT a substitute for refrigeration, freezing or hot canning. Perishable foods will still require refrigeration after vacuum packaging.**
- **When preparing vacuum packed foods, NEVER allow frozen foods to thaw at room temperature. Thaw foods in the refrigerator or microwave.**

MANUAL MODE SEALING

NOTE: Before attempting vacuum packaging, be sure that the Vacuum Sealer is set up in accordance with all of the safety precautions listed on pages of this booklet.

1. With the **Vacuum Sealer** plugged in to the power source and the **Power Indicator Switch** turned to the "ON" position, illuminating the **Power Light.**

2. Place the items to be vacuum sealed into a vacuum bag. Allow at least 2 inches at the open end of the bag in order to create enough seal space. Be sure not to cover the **Vacuum Ports**.

3. Close the **Vacuum Lid** and check that the bag opening is in the center of the **Vacuum Chamber**.

4. While monitoring the vacuum bag, press and release the **Start Button**. The **2-Piston Vacuum Pump** will begin removing air from the bag. You may need to apply light, downward pressure to the **Vacuum Lid Handle** during the vacuum process.

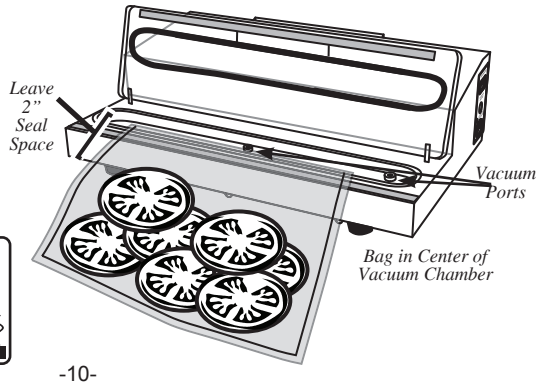
5. When the desired level of air has been evacuated from the bag, press and release the **Manual Seal Button.** The **2-Piston Vacuum Pump** will turn off and the **Vacuum Light** will turn off.

6. The **Seal Light** will illuminate and the sealing process will begin.

7. Once the **Seal Light** shuts off, the **Cool Light** will illuminate. The **Vacuum Sealer** will automatically stop the **2-Piston Vacuum Pump** and release the vacuum pressure moments later.

ATTENTION! DO NOT ATTEMPT TO PULL THE CLEAR ACRYLIC LID OPEN BEFORE THE VACUUM HAS BEEN RELEASED! Severe damage to the **Heating Bar** will result!

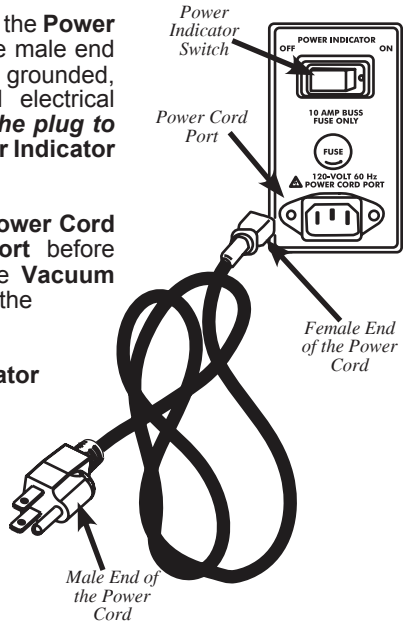
8. ALWAYS allow the **Sealing Bar** to cool for approximately 20 seconds between bags. Leave the **Vacuum Lid** OPEN between uses, this allows the **Heating Element** to cool more quickly between bags.



POWER SUPPLY

Connect the female end of the **Power Cord** to the **Power Cord Port** on the **Vacuum Sealer.** Plug the male end of the **Power Cord** into a standard 120-Volt, grounded, household, electrical outlet that meets all electrical requirements ***(DO NOT attempt to modify the plug to fit into an unsuitable outlet.)*** Turn the **Power Indicator Switch** to the "ON" position

NOTE: It is recommended to connect the **Power Cord** to the **Vacuum Sealer's Power Cord Port** before connecting to the power source. When the **Vacuum Sealer** is connected to the power source and the **Power Indicator Switch** is turned "ON", the **Cooling Fan** will automatically begin running and will remain running until the **Power Indicator Switch** is turned "OFF".



CONTROL BUTTONS

STOP BUTTON
The **Stop Button** stops all processes of the **Vacuum Sealer.**

MANUAL SEAL BUTTON
The **Manual Seal Button** will activate the **Seal Bar** at any time during the Automatic Mode. *(More information about the Manual Seal function can be found in the "Manual Mode" section in this instruction manual.)*

START BUTTON
The **Start Button** activates the Automatic Vacuum Seal Process, which begins the air evacuation process.

BAG SEALING INSTRUCTIONS

Before using your **Vacuum Sealer**, familiarize yourself with the bag sealing functions. A vacuum bag is sealed when the **Sealing Bar** is activated and heats the bag to its melting point, which then permanently welds the bag layers together, sealing the bag shut. This appliance comes pre-set from the factory to engage the **Sealing Bar** for 3 seconds. This is the correct amount of time required to fully seal the vacuum bags. **NOTE:** THIS **VACUUM SEALER** IS INTENDED TO BE USED ONLY WITH VACUUM BAGS. FOR BEST RESULTS, use only bags specified for the **Pro-2100, Pro-2300 or Pro-2500 Vacuum Sealers.** ***DO NOT USE HOUSEHOLD BAGS!***

DO NOT TOUCH the **Teflon Tape** due to high temperatures! The area that the bags are sealed will be HOT! **USE CAUTION** when inserting and removing bags!

ATTENTION! DO NOT ATTEMPT TO PULL THE CLEAR ACRYLIC LID OPEN BEFORE THE VACUUM HAS BEEN RELEASED! Severe damage to the **Heating Bar** will result!

TESTING OF THE SEAL

- ALWAYS allow the **Sealing Bar** to cool for approximately 20 seconds between bags. Leave the **Vacuum Lid** OPEN between uses, this allows the **Heating Element** to cool more quickly between bags.

- If using rolled vacuum bags, unroll the appropriate amount of bag material for the item that you wish to seal. The bag should be at least 2 inches longer than the item you are sealing.

1. With the **Vacuum Sealer** plugged in to the power source and the **Power Indicator Switch** turned to the "ON" position, illuminating the **Power Light.**

2. Place the open end of the bag onto the **Sealing Bar**, leaving about 2 inches of the empty part of the bag beyond the inside edge of the **Sealing Bar**.

3. The edge of the bag should be close to but not covering the **Vacuum Ports** with the bag. Covering the **Vacuum Ports** prevents the proper vacuuming of air from the bag.

4. Close the **Vacuum Lid** and check that the bag opening is in the center of the **Vacuum Chamber**.

5. If the **Power Light** is not illuminated, turn the **Power Indicator Switch** to the "ON" position.

6. Press the **Start Button** to engage the **Vacuum Pump** to extrude the air out of the bag.

7. You may need to apply slight downward pressure to the **Vacuum Lid Handle** at the beginning of the process in order to start the vacuum process.

8. Press the **Manual Seal Button** immediately after the **2-Piston Vacuum Pump** starts. Press down lightly on the **Lid** to contact the **Sealing Bar**.

9. After sealing, the unit will automatically release the vacuum and enable the **Lid** to open. **ATTENTION! DO NOT ATTEMPT TO PULL THE CLEAR ACRYLIC LID OPEN BEFORE THE VACUUM HAS BEEN RELEASED!** Severe damage to the **Heating Bar** will result!

10. Remove the bag and inspect the seal. The seal should appear smooth and consistent all the way across the bag. The seal SHOULD NOT melt through the bag at any point. Be sure there are no creases or wrinkles that may allow air to leak into the bag. A properly sealed bag will not pull apart, the bag must be cut open.

11. Do not form side seals on the bags, the sides are already sealed.

12. If the seal is good, proceed with vacuum packaging. Otherwise: If the seal is melted through the bag trim off the bad seal with scissors and try sealing the bag again following the "Testing of the S*eal"* instructions carefully.

AUTOMATIC MODE SEALING

NOTE: Before attempting vacuum packaging, be sure that the Vacuum Sealer is set up in accordance with all of the safety precautions listed on pages of this booklet.

1. With the **Vacuum Sealer** plugged in to the power source and the **Power Indicator Switch** turned to the "ON" position, illuminating the **Power Light.**

2. Place the items to be vacuum sealed into a vacuum bag. Allow at least 2 inches at the open end of the bag in order to create enough seal space. Be sure not to cover the **Vacuum Ports**.

3. Close the **Vacuum Lid** and check that the bag opening is in the center of the **Vacuum Chamber**.

4. Press and release the **Start Button**. The **2-Piston Vacuum Pump** will begin removing air from the bag. You may need to apply light, downward pressure to the **Vacuum Lid Handle** during the vacuum process.

5. The **2-Piston Vacuum Pump** will automatically turn off and the **Vacuum Light** will turn off. The **Seal Light** will illuminate and the sealing process will begin.

6. Once the **Seal Light** shuts off, the **Cool Light** will illuminate. The **Vacuum Sealer** will automatically stop the **2-Piston Vacuum Pump** and release the vacuum pressure moments later.

ATTENTION! DO NOT ATTEMPT TO PULL THE CLEAR ACRYLIC LID OPEN BEFORE THE VACUUM HAS BEEN RELEASED! Severe damage to the **Heating Bar** will result!

7. ALWAYS allow the **Sealing Bar** to cool for approximately 20 seconds between bags. Leave the **Vacuum Lid** OPEN between uses, this allows the **Heating Element** to cool more quickly between bags.