

# FRESHLOCK®

## Vacuum Sealer

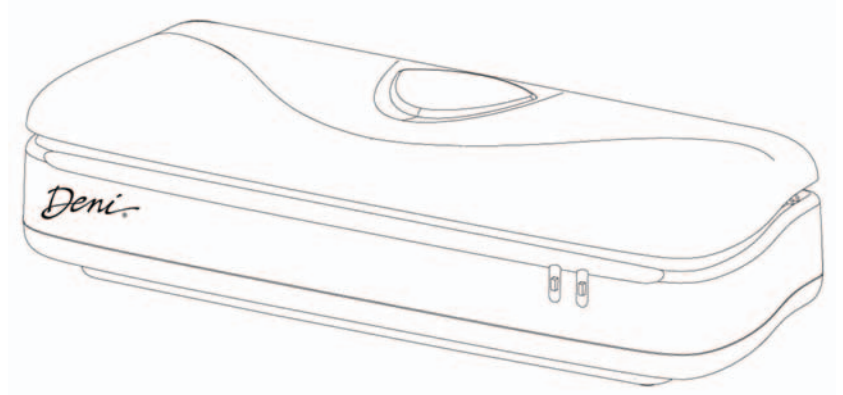
*Deni®*

Model #1331

### IMPORTANT!

Please keep these instructions and your original box packaging.

[www.deni.com](http://www.deni.com)



# **INSTRUCTIONS**

## **FOR PROPER USE AND CARE**

## **IMPORTANT SAFEGUARDS**

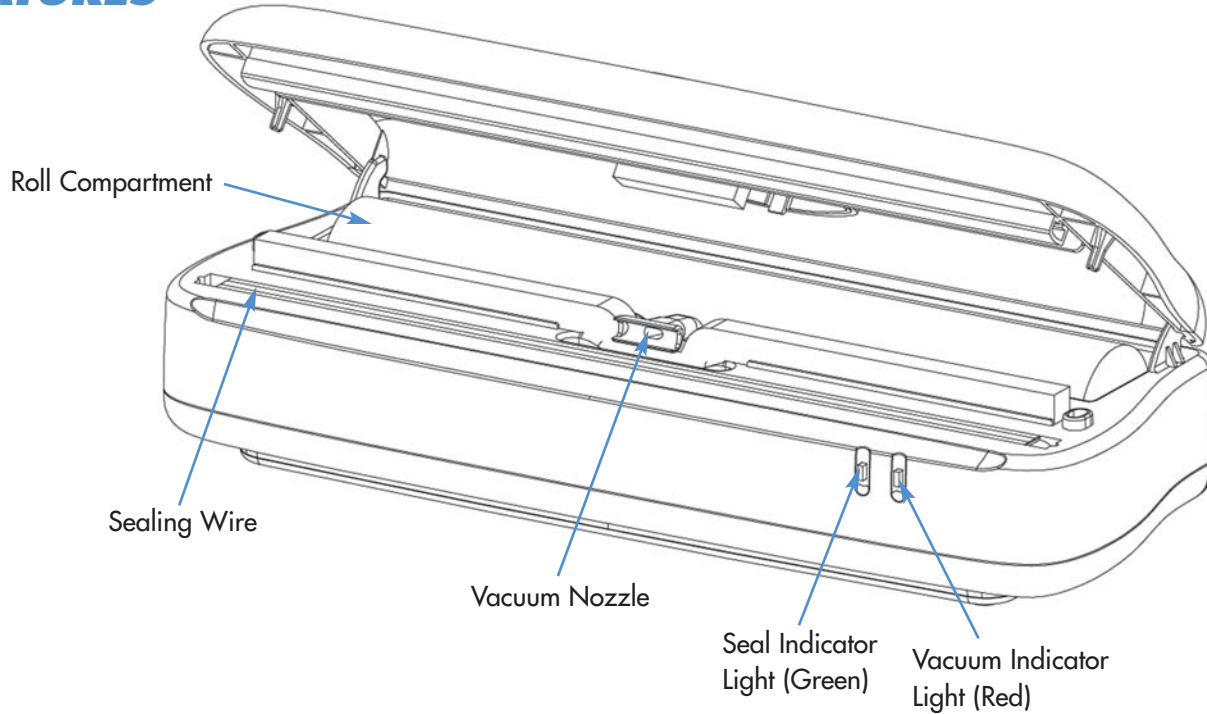
When using this electrical appliance, safety precautions should always be observed, including the following:

- **Read all of the instructions before using.**
- Do not leave appliance when plugged in. Unplug from outlet when not in use.
- Do not use outdoors or on a wet surface.
- Do not allow to be used as a toy. Close attention is necessary when used by or near children.
- Use only as described in this manual.
- Do not use with damaged cord or plug. If the appliance is not working properly, has been dropped, damaged, left outdoors, or dropped into water, return it to Keystone Manufacturing Company Inc. for proper service, replacement or repair immediately.
- Avoid touching the heating wire when hot.
- Do not vacuum seal liquids
- Do not do the following: pull or carry by the cord, use cord as a handle, close a door on cord or pull cord around sharp edges or corners. Do not operate appliance over cord. Keep cord away from heated surfaces.

- Do not use an extension cord with this unit. However, if one is used, it must have a rating equal to or exceeding the rating of this appliance.
- Do not unplug by pulling on cord. To unplug, grasp the plug, not the cord.
- Do not place this appliance or cord on or near a heat surface.
- Do not immerse this appliance in water or use if cord/plug is wet.
- Do not handle plug or appliance with wet hands.
- **WARNING:** Appliance not for continuous use. Approved for one operating cycle per two minutes.
- The use of accessories and attachments not sold or recommended by Keystone Manufacturing may be dangerous.
- This unit is recommended for household, indoor use only.
- This vacuum sealer has a polarized plug (one blade is wider than the other). This plug will fit in a polarized outlet only one way, as a safety feature. Reverse the plug if the plug does not fit fully in the outlet. Contact a qualified electrician if it still does not fit. Do not attempt to defeat this safety feature.

## **SAVE THESE INSTRUCTIONS**

## FEATURES



## Operating Your Vacuum Sealer

### To make a bag:

1. Place the unit on a firm, level surface near an electrical outlet.
2. Insert the roll of bagging material in the roll compartment in the sealer. We recommend you use only the plastic material supplied by Deni, for **Freshlock** models.
3. Plug into an AC electrical outlet.
4. **When starting a new roll**, remove the sticker from the outside of the roll. Pull the bagging material 1 inch past the sealing wire. Close the lid. NOTE: The roll is folded into a double layer.
5. Close the lid and press down equally on both the left and right sides of the lid. Both indicator lights will light up. In about 6 seconds the green "Seal" indicator light will go out and the seal is complete.
6. Lift the lid and tear off the excess bagging material.

NOTE: When closing the lid and applying pressure, two distinct clicks will be heard. These are the switches which operate the two functions of the bag sealer.



7. After the roll is started, pull the bagging material to the desired bag width and seal/cut by closing the lid and pressing down on both sides of the lid. NOTE: The first side of the bag will be sealed from the previous seal.
8. When the green "Seal" light goes out, peel the finished bag off the wire, ensuring no bagging material adheres to the sealing wire. Now you have a bag sealed on three sides ready to be filled and vacuum sealed. NOTE: The bottom of the bag is where the white label strip is.

### Sealing a filled bag without vacuum action:

1. Make sure no food or liquid remains in the top portion of the bag where the seal will be made. This may interfere with the effectiveness of the seal.
2. Place the open end of the bag over the sealing wire, making sure that the bagging material is flat, with no creases along the line of the seal.
3. Close the lid and press down on both sides of the lid, until the green "Seal" light goes out.

NOTE: Remove the bag from the wire immediately after the green "Seal" light goes off. If the bag starts to cool it may stick to the wire and create a hole in the seal when pulled off the wire.



**Vacuum sealing:**

1. Place the item to be stored inside the bag. Do not fill completely. Allow a margin of 2 to 3 inches between the item and the open end of the bag. Make sure that the sealing area is free from liquid or food particles. Place the open end of the bag over the sealing wire and insert the vacuum nozzle completely inside the bag.  
Note: The bottom layer of the bag should be under the nozzle and the top layer of the bag should be over the nozzle.

2. Close the lid and press lightly with your **left hand** on the **left side** of the lid to activate the vacuum motor. Only the red "Vacuum" light will illuminate. The air will be extracted from the bag. **DO NOT** press down on the middle or right side of the lid, this will block the flow of air.



3. When the air extraction is complete, continue to press the left side of the lid and press your right hand down firmly on the right side of the lid. A second click will be heard and the green "Seal" indicator will light up. When the "Seal" light goes out, the bag is sealed.



NOTE: It is not advisable to extract air from bags containing liquid. The liquid can easily be drawn into the working mechanism and cause damage.

**"Boil-in-bag" reheating:**

Foods cooked with the boil-in-bag method retain a high level of flavor and nutrients. As an added precaution, it is recommended that food in a Freshlock bag be placed inside a second, larger Freshlock bag and vacuum sealed before cooking. Boil-in-bag cooking is great for vegetables, fruits, casseroles, soups, stews, and fish.

1. Put the bag in boiling water and bring to a boil again. Do not cover. Do not puncture.
2. Reduce heat and maintain low boil.
3. Cooking time is measured from the second boil. The time taken to cook will be reduced by approximately one third compared with the usual cooking methods. Do not boil for longer than approximately 20 minutes. Foods can be cooked straight from the freezer, but it is recommended that large quantities are defrosted prior to cooking.

**Microwave cooking:**

1. Place bag on a microwave safe plate or dish.
2. Puncture bag several times with a fork to allow steam to escape during microwave cooking. Consult your microwave instruction booklet on heating commercially prepared boil-in-bags for times.

## Hints and Tips

- Boil-in-bag foods retain their flavor, the saucepan remains cleaner, cooking odors are reduced, and it saves energy.
- The vacuum removes the air from the bag, prolonging storage life, and retaining food color. It also saves space in the freezer or cupboard.
- To achieve an efficient seal, ensure that the area to be sealed is completely clean and dry.
- Also ensure that there are no creases or wrinkles in the bag which would prevent a perfect seal.
- Allow approximately 1 1/2" margin between the food and seal to allow for expansion when freezing and cooking.
- Do not use the vacuum sealer on cling film, as the heat will melt this type of film.
- The white stripe on the bag is for labeling.
- When packing boiling foods, allow them to cool for 5 minutes before packing.
- Do not vacuum air when sealing liquids in bags.
- Remember that seasonings and flavorings alter or intensify during storage, so reduce the amount of salt, pepper and spices in dishes to be frozen.

## Caring For Your Vacuum Sealer

1. Before attempting any cleaning operation, remove the plug from the outlet.
2. Simply wipe the sealer with a soft, damp cloth. **Do not** immerse in water. **Do not** use any abrasive cleaners.
3. If particles of plastic adhere to the sealing wire, wipe them off carefully to avoid damage to the wire. It may help to carry out a sealing operation (closing the lid and pressing fully down) without a bag in position. This will heat the wire and soften any plastic adhering to it.

## The Freshlock Sealer Has Many Uses:

### Food Storage

- Buy food in bulk volume or on sale at low cost and then package for storage.
- Package meat, fish and poultry to freeze or to refrigerate.
- Package ingredients for special recipes.
- Pre-package servings for the weight-conscious or those on special diets.
- Save time by pre-cooking meals on weekends and then packaging individual servings. Food is then ready to reheat during the busy week. Cook by microwave, boil-in-bag or open and cook by conventional methods.
- Pack lunches for school or work.

- Save leftovers or send your guests home with leftovers.
- Save luncheon meat, cheese and salad fresh from the deli.
- Pack food for picnics, barbecues, boating and camping.
- Save garden-fresh vegetables.
- Preserve coffee beans.
- Prepare after-school snacks.
- Package vitamins or medication for daily dosage.
- Send "Care Packages" to loved ones.

## General Storage

- Protect valuable documents such as insurance policies.
- Preserve treasured photographs.
- Keep matches, maps and other items safe and dry when boating, on picnics or camping.
- Seal cosmetics, lotions, etc., against spills in cosmetic cases, travel bags and suitcases.
- Also wrap shoes separately to protect clothing.
- Preserve newspaper articles.
- Protect rare and valuable books.
- Prevent silverware from tarnishing.
- Keep seeds and bulbs safe and dry for planting next year.

- Distribute party favors.
- Organize the kids' toys and crayons.
- Keep dice and other game pieces from being lost.
- Organize hardware items...screws, nails, nuts and bolts, etc.
- Protect baseball card and stamp collections.
- Pack bandages and other first-aid items for travel.
- Seal and freeze ice for use in coolers and as a cold compress for bumps, bruises, aches and pains.
- Protect small items of clothing against moth infestation.
- Protect jewelry and family heirlooms.
- Keep computer disks dust free.
- Store and organize countless items around the home such as paper clips, rubber bands, buttons and sewing items, etc.

## CUSTOMER SERVICE

*If you have any questions or problems regarding the operation of your Deni Freshlock Vacuum Sealer, call our customer service department toll free:*

Monday through Friday  
8:30 a.m. to 5:00 p.m.  
(Eastern Standard Time)

**1-800-DENI-VAC**

**1-800-336-4822**

or E-mail us at

**custserv@deni.com**

**www.deni.com**

Deni by Keystone Manufacturing Company, Inc.®

## ONE-YEAR LIMITED WARRANTY

Your Deni Freshlock Vacuum Sealer is warranted for one year from date of purchase or receipt against all defects in material and workmanship. Should your appliance prove defective within one year from date of purchase or receipt, return the unit, freight prepaid, along with an explanation of the claim. If purchased in the U.S.A. or other country, please send to: Keystone Manufacturing Company, Inc. 33 Norris Street, Buffalo, NY 14207. If purchased in Canada, please send to: Keystone Manufacturing Company, Inc., 151 Cushman Road, St. Catherines, Ontario L2M 6T4. (Please package your appliance carefully in its original box and packing material to avoid damage in transit. Keystone is not responsible for any damage caused to the appliance in return shipment.) Under this warranty, Keystone Manufacturing Company, Inc. undertakes to repair or replace any parts found to be defective.

This warranty is only valid if the appliance is used solely for household purposes in accordance with the instructions. This warranty is invalid if the unit is connected to an unsuitable electrical supply, or dismantled or interfered with in any way or damaged through misuse.

We ask that you fill in the details on your warranty card and return it within one week from date of purchase or receipt.

This warranty gives you specific legal rights. You may also have other rights which vary from state/province to state/province.



## Free Manuals Download Website

<http://myh66.com>

<http://usermanuals.us>

<http://www.somanuals.com>

<http://www.4manuals.cc>

<http://www.manual-lib.com>

<http://www.404manual.com>

<http://www.luxmanual.com>

<http://aubethermostatmanual.com>

Golf course search by state

<http://golfingnear.com>

Email search by domain

<http://emailbydomain.com>

Auto manuals search

<http://auto.somanuals.com>

TV manuals search

<http://tv.somanuals.com>