



FOOD SEALER

User Guide

Item: 787984



Ginnys.com • 800-544-1590

 *Facebook.com/GinnysBrand*

 *Pinterest.com/GinnysBrand*

Thank you for purchasing a Ginny's Brand Food Sealer. Vacuum-sealed foods last longer and stay fresher than foods kept in traditional storage bags and containers. You'll save money and prepare meals ahead of time by buying foods in bulk and sealing in preportioned amounts before freezing or storing. Enjoy!

TABLE OF CONTENTS

Important Safeguards	3
Electrical Safety and Specifications	4
Get to Know Your Sealer	5
How to Operate	6–8
Cleaning & Care	9
Troubleshooting	10
Notes	11
Warranty	12

IMPORTANT SAFEGUARDS

READ CAREFULLY BEFORE USING AND SAVE THESE INSTRUCTIONS!

- FOR HOUSEHOLD USE ONLY. DO NOT USE THIS APPLIANCE FOR OTHER THAN ITS INTENDED USE.
- Remove all packaging materials and labels before first use.
- A short cord is provided to reduce the hazards resulting from tripping or entanglement. DO NOT drape the cord over a counter or tabletop where it can be pulled on or tripped over. DO NOT wrap the cord tightly around the appliance, as this could cause the cord to fray or break.
- We DO NOT recommend using an extension cord with this appliance. However, if an extension cord is used, the marked electrical rating should be at least as great as the electrical rating of this appliance.
- CLOSE SUPERVISION IS NECESSARY WHEN USING THIS APPLIANCE NEAR CHILDREN.
- A fire may occur if this appliance is used near flammable materials, including curtains, towels, walls, etc. DO NOT place the appliance or its cord on or near a heated surface or in a heated oven.
- Always use this appliance on a stable, dry, heat-resistant surface.
- DO NOT use near water.
- DO NOT use an accessory or attachment not recommended by Ginny's, as this may cause injury or damage the appliance.
- Keep hands, hair and clothing clear of this appliance when in operation.
- DO NOT seal or vacuum seal bags or containers containing flammable substances such as alcohol, solvents, etc.
- Stop sealing and unplug the sealer if liquids are sucked into the vacuum chamber! Ensure the vacuum port and chamber are completely clean before resuming sealing.
- The heating and sealing bars get hot during operation.
- DO NOT use outdoors.
- Unplug this appliance when not in use.
- THERE ARE NO SERVICEABLE PARTS INSIDE THIS APPLIANCE.
- DO NOT USE AN APPLIANCE WITH A DAMAGED CORD OR PLUG, OR AFTER THE APPLIANCE MALFUNCTIONS OR HAS BEEN DAMAGED IN ANY MANNER.
- Appliances contain valuable materials that can be recycled. Dispose of old appliances using appropriate collection systems in accordance with federal and local regulations.

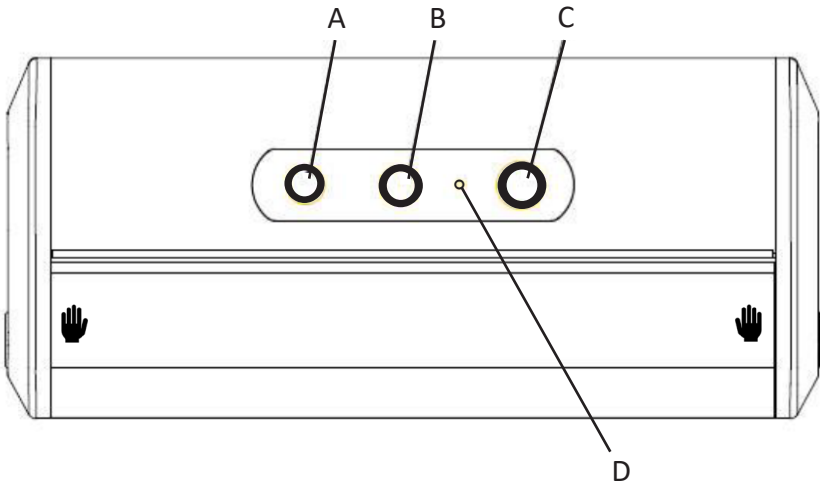
ELECTRICAL SAFETY

This appliance is equipped with a polarized plug in which 1 prong is wider than the other. This is a safety feature to reduce the risk of electrical shock. The plug will fit into a polarized outlet only 1 way. If you are unable to insert the plug into the outlet, try reversing the plug. If it still does not fit contact a qualified electrician. DO NOT attempt to modify the plug in any way. Ginny's cannot accept any liability for damage or injury resulting from failure to observe these safety procedures.

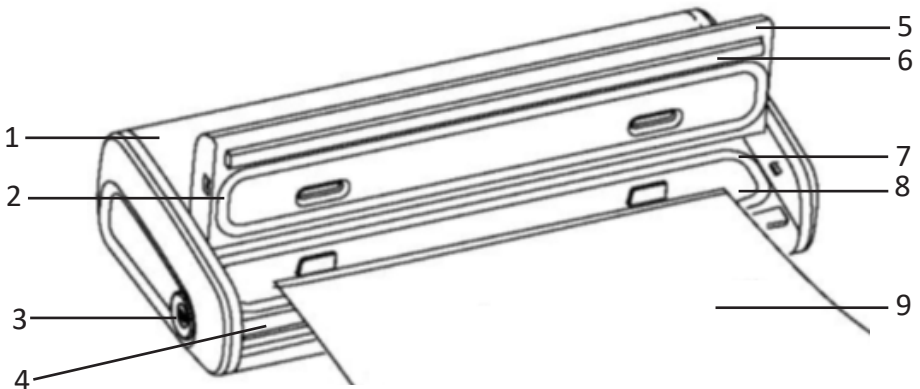
SPECIFICATIONS

POWER RATING	120V, 60Hz, 175W
CORD LENGTH	36" +/-5"
VACUUM DEGREE	-0.6 ~ -0.8 BAR
DIMENSIONS	13.38" W x 2.5" H x 5.87" D
MODEL	VS99-N

GET TO KNOW YOUR SEALER



- A. Seal: Seals the bag (with a melting seal) without vacuum.
- B. Cancel: Stops the sealing process at any time.
- C. Vacuum Seal: Vacuums the bag then automatically seals the bag.
- D. Sealing Indicator Light



- 1. Housing
- 2. Upper Sealing Gasket
- 3. Release Button (2)
- 4. Heating Bar
- 5. Lid
- 6. Sealing Bar (silicone)
- 7. Lower Sealing Gasket
- 8. Vacuum Chamber
- 9. Bag

HOW TO OPERATE

Note: The maximum bag width that fits this sealer is 11".

MAKING A BAG FROM A SEALING BAG ROLL

1. Plug the sealer into an electrical outlet. Open the sealer lid.
2. Cut the desired bag length from the roll (in a straight line).
3. To seal one end of the bag, place either open end of the bag on the sealing bar so the open end to be sealed rests in the vacuum chamber.
4. Close the lid and press down on both sides of the lid (on the hand icons) until two click sounds are heard (BOTH SIDES MUST LOCK).
5. Press SEAL.
6. When the indicator light turns to green, sealing is complete.
7. Press both release buttons (left and right), open the lid and take out the bag.
8. When finished sealing, unplug the sealer.

SEALING A FILLED BAG

1. Plug the sealer into an electrical outlet. Open the sealer lid.
2. Clean and straighten the open end of the bag and make sure there are no wrinkles in the bag where the seal will be made. Leave 2" between food and end of bag.
3. Place the open end of the bag on the sealing bar so it extends above the vacuum chamber.
4. Close the lid and press down on both sides of the lid (on the hand icons) until two click sounds are heard (BOTH SIDES MUST LOCK).
5. Press SEAL.
6. When the indicator light turns to green, sealing is complete.
7. Press both release buttons (left and right), open the lid and take out the bag.
8. Wipe out any excess liquid or food residue from the vacuum chamber after each use.
9. When finished sealing, unplug the sealer.

HOW TO OPERATE

VACUUM SEALING A FILLED BAG

1. Plug the sealer into an electrical outlet. Open the sealer lid.
2. Clean and straighten the open end of the bag and make sure there are no wrinkles in the bag where the seal will be made. Leave 2" between food and end of bag.
3. Place the open end of the bag on the sealing bar so it extends above the vacuum chamber
4. Close the lid and press down on both sides of the lid (on the hand icons) until two click sounds are heard (BOTH SIDES MUST LOCK).
5. Press VACUUM SEAL. The bag will be vacuumed, then sealed.
6. When the indicator light turns to green, the process is completed.
7. Press both release buttons (left and right), open the lid and take out the bag.
8. Wipe out any excess liquid or food residue from the vacuum chamber after each use.
9. When finished sealing, unplug the sealer.

Note: If vacuum sealing multiple bags, let the sealer cool down a minimum of 20–30 seconds between seals. If it overheats, the sealer will shut off automatically. If this happens, unplug and allow to cool for at least 25 minutes before resuming sealing.

WARNING:

During the vacuum sealing process, small amounts of liquids, crumbs or food particles can be inadvertently pulled into the vacuum chamber. To avoid this, freeze moist and juicy foods before sealing bags or place a folded paper towel near the inside top of the bag. For powdery foods, allow extra space at the top of the bag.

HOW TO OPERATE

Tips:

- DO NOT overfill bags; leave enough space at the open end of the bag so it can easily be placed on the sealing bar without contents spilling out.
- Wet bags may be difficult to seal; ensure the opening is dry.
- DO NOT vacuum seal objects with sharp points like fish bones and hard shells (sharp points may penetrate and tear the bag).
- Vacuum packaging is NOT a substitute for refrigeration or freezing. Any perishable foods that require refrigeration must still be refrigerated or frozen after vacuum packaging.
- For best results, vacuum seal *fresh* foods.
- Vacuum sealing does not prevent the growth of mold.
- When reheating foods in the microwave using your vacuum bags, always puncture the bag to allow hot air to escape. You can also reheat foods in the vacuum bags by placing in water at a low simmer below 170° F.
- Always thaw foods in a refrigerator or microwave. DO NOT thaw perishable foods at room temperature.
- Freezing meats and fish for 1–2 hours before vacuum sealing helps retain their juice and shape and provides for a better seal.
- When sealing cheeses, make the bag just a little longer than needed so you will have excess and be able to easily reseal the bag after each use. Due to the risk of anaerobic bacteria, *soft* cheeses should never be vacuum packaged.
- Blanch vegetables by placing them in simmering water or in a microwave until they are cooked, but still crisp. After blanching, immerse vegetables in cold water to stop the cooking process before sealing.
- When vacuum sealing powdery items like flour, use the original packaging *inside* of the vacuum bag. Powders can get sucked into the sealer and damage it.
- Freeze liquids solid before sealing. Liquids can get sucked into the sealer and damage it.

CLEANING & CARE

1. Turn off and unplug the sealer.
2. Always allow the appliance to cool completely before cleaning.
3. Clean the sealer with a damp sponge. Use a mild dish soap, as needed.
Handle gaskets and sealing bars carefully!
4. DO NOT use abrasive brushes, pads or cleaning solutions.
5. Dry thoroughly before using again.
6. Sealing bags can be washed in warm water with dish washing soap. Rinse the bags well and allow to dry thoroughly before reusing. DO NOT reuse bags that have stored raw meat or greasy foods.
7. DO NOT IMMERSE ANY CORD, PLUG OR ELECTRICAL APPLIANCE INTO WATER.
8. DO NOT lock the sealer lid when not in use or during storage (to prevent deforming of the gaskets).

TROUBLESHOOTING

SEALER HAS NO POWER

- Make sure the vacuum sealer is plugged in.
- Check the power cord and plug for damage. If damaged, DO NOT use the sealer.
- Test the electrical outlet by plugging in another appliance.
- The vacuum sealer will shut off automatically if overheated (lights will flash). Allow the sealer to cool down for 25 minutes before trying again.

SEALER DOES NOT PERFORM FIRST SEAL ON THE BAG

- Make sure the bag cut from the roll is properly positioned as described on page 6.

SEALER DOES NOT COMPLETELY VACUUM AIR FROM BAGS

- To seal properly, the open end of the bag should be dry and resting entirely inside the vacuum chamber.
- Check the bars and gaskets for debris or signs of wear. Wipe clean, if needed and smooth them back into place.
- Bag may have a leak. To test, seal the bag with some air in it, submerge it in water and apply pressure. Bubbles indicate a leak. Reseal to close off the leak or use another bag.

BAG IS NOT SEALING PROPERLY

- Ensure both sides of the lid are properly closed.
- The heating bar may overheat and melt the bag. If this happens, lift the lid and allow the bar to cool for a few minutes.

BAG LOSES VACUUM AFTER BEING SEALED

- Leaks along the seal can be caused by wrinkles, crumbs, grease or liquids in the sealed area. Reopen the bag. Wipe the top inside of the bag and smooth it out along the sealing bar before resealing.
- Check the bag for punctures or holes.

WARRANTY

Ginny's warrants this product free from defects in material and workmanship for one year from provable date of purchase.

Within this warranty period, Ginny's will repair or replace, at its option, defective parts at no charge provided the product is returned freight prepaid with proof of purchase to Ginny's. Allow 2-4 weeks for return shipping.

This warranty does not cover improper installation, misuse, abuse or neglect on part of the owner. Warranty is also invalid in any case that the product is taken apart or serviced by an unauthorized service station.

This warranty gives you specific legal rights and they may vary from state to state.

THE FOREGOING WARRANTIES ARE IN LIEU OF ALL OTHER WARRANTIES AND CONDITIONS, EXPRESS OR IMPLIED, INCLUDING BUT NOT LIMITED TO THOSE OF MERCHANTABILITY OR FITNESS FOR A PARTICULAR PURPOSE.



Intertek

Ginny's, Inc.
1112 7th Avenue
Monroe, WI 53566

Customer Service: 800-544-1590
8:00 a.m. to Midnight CST, Monday through Friday