

UPRIGHT BAG VACUUM SEALER

InstaSeal™

KEEPS
FOOD
FRESH
LONGER



**FAST
NON-STOP
SEALING**
NO WAIT TIME
Between Seals



**GREAT FOR
LIQUIDS**



**AIRTIGHT
DOUBLE
SEAL**



To view the InstaSeal easy
instructional video,
scan this QR code or visit:
<https://buyinstaseal.com/howto>



CUSTOMER SERVICE: 1-800-423-4248

INSTASEAL™ VACUUM SEALER ITEM NO. 6029, 6030 DISTRIBUTED BY EMSON® NEW YORK, NY 10001 USA
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INSTRUCTIONS

IMPORTANT SAFEGUARDS

WARNING

TO PREVENT INJURY, PLEASE READ ENTIRE MANUAL BEFORE FIRST USE.

When using electrical appliances, always follow these basic safety precautions.

1. READ ALL INSTRUCTIONS.
2. This appliance is not intended for use by persons (including children) with reduced physical, sensory, or mental capabilities or lack of experience and knowledge unless they are given supervision or instruction concerning use of the appliance by a person responsible for their safety.
3. Close supervision is necessary when any appliance is used by or near children.
4. DO NOT place on or near a hot gas or electric burner or in a heated oven.
5. DO NOT place your appliance on a cooktop, even if the cooktop is cool, because you could accidentally turn the cooktop on, causing fire, damaging the appliance, your cooktop, and your home.
6. DO NOT use this appliance on wet surfaces or outdoors.
7. The appliance will not seal if the Overflow Tray is not closed.
8. To protect yourself from electric shock, NEVER immerse the appliance or the power cord in water or other liquids.
9. THIS APPLIANCE HAS A POLARIZED PLUG (one blade is wider than the other). To reduce the risk of electric shock, this plug is intended to fit into a polarized outlet only one way. If the plug does not fit fully into the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. DO NOT ATTEMPT to modify the plug in any way.
10. DO NOT operate any appliance if it has a damaged cord or plug, if it is not working properly, or if it has been damaged or dropped. Return the appliance to an authorized service facility for examination, repair, or adjustment.
11. To disconnect, remove the plug from the wall outlet. Do not disconnect by pulling on the cord.
12. This appliance should be serviced ONLY by qualified service technicians.
13. This appliance is for home use only. If the appliance is used improperly or for professional or semi-professional purposes or if it is not used according to the instructions in the user manual, the guarantee becomes invalid and will not be held liable for damages.
14. DO NOT use this appliance for anything other than its intended use.
15. UNPLUG the appliance from outlet when not in use and before cleaning. ALLOW to cool before handling, putting on or taking off parts, cleaning, or storing.
16. Do not use any materials or accessories other than those recommended by the manufacturer because they may cause injuries.
17. The Vacuum Sealer bags are NOT MICROWAVE SAFE.
18. NEVER pour liquid into the appliance.
19. NEVER connect this appliance to an external timer switch or separate remote-control system.
20. DO NOT let cord hang over the edge of table of counter, or touch hot surfaces.
21. USE CAUTION while vacuum sealing liquids.
22. A short power-supply cord is provided to reduce the risks resulting from becoming

entangled in or tripping over a longer cord. Extension cords are available and are not prohibited from being used when care is exercised in their use. When an extension cord is used:

- a) The marked electrical rating of the detachable power supply cord or extension cord shall be no less than the marked electrical rating of the product.
- b) The longer cord shall be arranged so that it does not drape over the counter top or tabletop where it is capable of being tripped over, snagged, or pulled on unintentionally, especially by children.

FOR HOUSEHOLD USE ONLY SAVE THESE INSTRUCTIONS

IMPORTANT TIPS

- Vacuum sealing is NOT a substitute for the heat process of canning. Perishables still need to be refrigerated or frozen.
- For best results, use the bags that are included with this appliance. Contact customer service to order additional bags.
- During the vacuum-sealing process, small amounts of liquids, crumbs, or food particles can be inadvertently pulled into the vacuum channel. Clean the Overflow Tray after each use.
- For best results, seal with the textured side of the bag facing down.
- For thinner liquids, such as juices or chicken soup, only use the **Seal Only** function.
- Avoid overfilling bags. Always leave at least 3 inches of bag material between bag contents and top of the bag. This allows the contents to properly vacuum seal and prevents the bag from pulling out of the vacuum channel during the sealing process.
- You will need at least 4 inches of extra space for food with liquids to ensure liquid does not enter the vacuum channel and interfere with the vacuuming process.
- To prevent wrinkles in the seal when vacuum-sealing bulky items, gently stretch the bag flat while inserting bag into the Vacuum Bag port. Bags placed in the Vacuum Bag port must be wrinkle-free to avoid air leakage.

VACUUM SEALING AND FOOD SAFETY

- The vacuum-sealing process extends the life of foods by removing most of the air from the sealed container, thereby reducing oxidation, which affects the nutritional value, flavor, and overall quality of food. Removing air can also inhibit the growth of microorganisms, including mold, yeast, and bacteria.
- Vacuum sealing is not a substitution for refrigerating or freezing food. You can significantly reduce the growth of microorganisms at temperatures of 40°F/4°C or below. Freezing food at 0°F/-17°C does not kill microorganisms but does stop them from growing. For long-term storage, always freeze perishable food that has been vacuum sealed and keep the food refrigerated after thawing.
- Vacuum sealing is also not a substitute for canning and cannot reverse the deterioration of food. Vacuum sealing can only slow changes food in quality. It is difficult to predict how long foods will retain their top-quality flavor, appearance, or texture because these characteristics depend on the age and condition of the food on the day it was vacuum sealed.

PARTS IDENTIFICATION



1. Main body
2. Vacuum bag Port
3. Control Panel
4. Overflow Compartment
5. Main ON/OFF Switch
6. Suction Feet
7. Power Cord
8. Vacuum Sealer Bags
(Medium 8x10 inches,
Large 10x12 inches)

Also includes:
Cleaning Bag (4x8 inches)

USAGE

IMPORTANT: Vacuum sealing is **NOT** a substitute for refrigeration or freezing. Any perishable foods that require refrigeration must still be refrigerated or frozen after sealing.

SAFETY FEATURE: The appliance will auto shut-off after 15 minutes of being on. If that happens, press the ON/OFF Switch to resume use.

STEP 1: Set-up



- Assemble the power cord. Place the appliance on a **flat, smooth, level surface**. Press down on top of the unit to engage the suction feet, securing it firmly to the surface. Connect the power cord to the back of the unit. Plug the other end of the power cord into a wall outlet.

- Press the ON/OFF switch to turn the unit on.  will flash while preheating (up to 1 minute) and will stop flashing when ready .

STEP 2: Fill the bag

For the best results, always use the included vacuum-seal bags.



- Fill the bag with your desired contents, leaving **at least three inches** between the top of the contents and the top edge of the bag.
- The bags need to be wrinkle free to avoid air leakage, which decreases the quality of the seal.
- To prevent wrinkles while vacuum-sealing bulky items, gently stretch the bag flat while inserting it into the slot.

STEP 3: Select function: Seal or Vacuum & Seal

SEAL ONLY

PLEASE NOTE: Properly inserting the bag is a significant part of getting a complete seal.

1 Press the  button, followed by the  button.



Push the top of the bag into the right side of the slot, as shown above. Make sure to fully insert the bag so that it touches the back of the slot.



Then, slide the bag towards the center of the slot.



The InstaSeal mechanism will then automatically pull the bag from right to left while it completes the sealing process.

After the bag is fully sealed, the mechanism will push it out on the left side of the appliance, and you will hear three beeps.

SEAL ONLY: LIQUIDS

PLEASE NOTE: It is not recommended to use the vacuum and seal function with bags that contain liquid. The bag gets smaller during sealing, which can push the liquid out.

Follow the Steps 1-3 listed above for Seal only directions.

VACUUM AND SEAL

PLEASE NOTE: Properly inserting the bag is a significant part of getting a complete vacuum seal.

1 Press the  button, followed by the  button.



Push the top of the bag into the right side of the slot, as shown above. Make sure to fully insert the bag so that it touches the back of the slot.



Then, slide the bag towards the center of the slot.



The InstaSeal mechanism will then automatically pull the bag from right to left, sealing it partially and then pausing.



After pausing, the vacuum process will remove all of the air from the bag.



After vacuuming, the rest of the bag will be sealed. The vacuum-sealed bag will dispense from the left side of the unit, and you will hear three beeps.

VACUUM AND SEAL: DELICATE ITEMS

Foods such as pastries and breads can be damaged if they are fully vacuum-sealed. Instead, it's recommended to only remove some of the air from the bag.

PLEASE NOTE: Properly inserting the bag is a significant part of getting a complete vacuum seal.

1 Press the  button, followed by the  button.



Push the top of the bag into the right side of the slot, as shown above.

Make sure to fully insert the bag so that it touches the back of the slot.



Then, slide the bag towards the center of the slot.



The InstaSeal mechanism will then automatically pull the bag from right to left, sealing it partially and then pausing.



After pausing, the vacuum process will begin automatically. Before the bag is fully vacuumed, press the  button to stop the rest of the air from being removed.



The vacuum process will end, and the rest of the bag will be automatically heat-sealed.

VACUUM AND SEAL: LIQUIDS

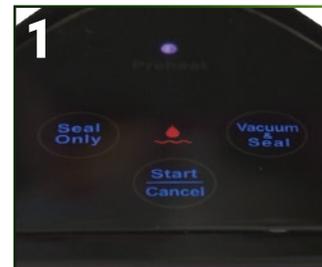
PLEASE NOTE: It is not recommended to use the vacuum and seal function with bags that contain liquid. The bag gets smaller during sealing, which can push the liquid out.

If you do choose to vacuum seal a liquid, you will need at least **4 additional inches** of extra space to help prevent liquid from entering the vacuum channel and disrupting the vacuum process. For optimal results, minimize the use of liquid as much as possible.

LIQUID OVERFLOW PROTECTION

NOTE: While sealing bags that contain liquid, InstaSeal collects any liquid that may enter the vacuum channel.

The liquid is stored in the overflow tray, which is located on the bottom-right side of the appliance. A sensor at the bottom of the tray detects the presence of liquid.



If liquid is detected in the overflow tray, a red indicator light  on the top panel will turn on and the InstaSeal will automatically stop operating as a safety precaution.



If this occurs, remove the overflow tray by pulling horizontally on the ring.



Discard the liquid that has collected. Wash the tray in warm, soapy water, then dry it thoroughly.

4 After drying, insert the tray back into the slot. Please note: If the overflow tray is not completely closed, the InstaSeal will not operate. **Turn the appliance off and back on to reset it**, and InstaSeal should return to normal operation.

MICROWAVE USE & COOKING

Do not microwave bags that have been completely sealed and/or vacuum sealed. Bags are microwave safe only if the bag is cut open.

Bags are compatible with a sous vide cooking method.

CLEANING

WARNING: Do not immerse the appliance or power cable in water or any other liquid. Do not use abrasive cleansers.

1. **Always unplug the appliance before cleaning.**
2. Wipe clean with a damp cloth.
3. Ensure that the Vacuum Bag Port is free of debris.
4. After vacuum-sealing with liquids that contain raw fish, meat, or poultry, clean and sanitize the entire appliance. See below.

CLEANING THE OVERFLOW TRAY



Remove the overflow tray by pulling horizontally on the ring.



Discard the liquid that has collected. Wash the tray in warm, soapy water, then dry it thoroughly.

- 3 After drying, insert the tray back into the slot. Please note: If the overflow tray is not completely closed, the InstaSeal will not operate.

CLEANING THE INTERNAL VACUUM CHANNEL

When Vacuum and Sealing raw fish, meat or poultry, some of the juices might flow into the vacuum channel. Follow the below steps for a deep cleaning.

1. Make sure the overflow tray is empty. See the **Cleaning the overflow tray** section above.
2. Fill the bag marked **Cleaning Bag** with a water and vinegar solution (2 oz of each).
3. Follow the **Vacuum and Seal** steps listed on page 6.
4. Once the process is complete, a red indicator light  on the top panel will turn on. The cleaning solution goes through the unit to help sanitize the internal vacuum channel.
5. Remove the overflow tray by pulling horizontally on the ring. Discard the liquid that has collected.
6. If done cleaning, wash the tray in warm, soapy water, then dry it thoroughly and insert the tray back into the slot. **Turn the appliance off and back on to reset it**, and InstaSeal should return to normal operation.
7. Cut the cleaning bag open below the seal. If additional cleaning is needed, perform above steps (1-5). If done cleaning, empty the cleaning solution.

FREQUENTLY ASKED QUESTIONS

Can I vacuum seal an opened bag of chips?

Opened chip bags can only be sealed, not vacuum sealed.

How do I know when the appliance is finished vacuuming?

After pressing the  Button, the appliance will vacuum. When it is completed, 3 beeps will sound.

What types of non-food items can I seal?

You can seal small metal items, jewelry, silverware, toiletries, cosmetics, medicine bottles, books, magazines, and important documents. Anything you want to protect from dust, air, or moisture, or that may spill.

TROUBLESHOOTING

PROBLEM	CAUSE	SOLUTION
My bag is not sealing or the seal is incomplete.	The bag material might be too thick.	Seal the bag a second time immediately after sealing it the first time.
		Use only recommended bags included with this appliance.
Overflow light  is on.	Liquid has entered the vacuum channel.	Remove the Overflow Tray, empty any liquid and wash it in warm soapy water. Dry thoroughly, and install it back into the appliance. Turn off the ON/OFF switch and turn it on again, so that the appliance can return to normal operation.
The appliance continues to vacuum without sealing or the appliance is not vacuuming air out of the bag.	The bag is not aligned correctly.	Ensure the bag is aligned with the Vacuum Bag Port before sealing.
	There is a hole in the bag.	Use a new bag without a hole in it.
	Internal fault.	Cancel the process and try 1-3 more bags, if there is still a problem, please contact customer service.
The air inside the bag has not been completely extracted before it automatically seals.	Internal fault.	Try 1-3 more bags, if there are still issues, please contact customer service.
My chip bag is melting when sealing.	The bag is too thin.	Use the bags provided with this appliance.
The appliance will not turn on.	Power cord not plugged in.	Plug the power cord firmly and into the working power outlet.
	Internal circuit fault.	Contact customer service.