



COMMERCIAL GRADE VACUUM SEALER

Part #744370



INSTRUCTIONS

Thank you for purchasing a Harvest Keeper® Vacuum Sealer!
To get the most out of your sealer and enjoy safe, reliable operation, please thoroughly read and understand these instructions before operating. Please keep them for future reference.

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INTRODUCTION

Congratulations on purchasing a Harvest Keeper® Commercial Grade Vacuum Sealer (Part #744370). This product creates a strong vacuum that will allow you to keep your valuable food products fresher longer in a sealed oxygen free environment. By removing oxygen from a food storage container you can prevent food from spoiling and help food retain its natural color and flavor. This vacuum sealer can be used for a variety of food products such as meats, fish, vegetables, nuts, flour, sugar, coffee and many more! This sealer can also be used to seal non-food items!

The unit is constructed with high quality, and fully tested rated components to ensure the best performance possible. Our Vacuum Sealer is heavy duty, easy to use and feature rich!

- Adjustable seal time allows you to control the seal time of your bag.
- Choose your Vacuum Degree from High/Medium/Low or specify your own preferred setting. Use a higher vacuum degree for firmer bone-in meats and a lower vacuum degree for more delicate items such as vegetables.
- Pulse function allows you to manually control the amount of air being removed. Great for more delicate items.
- Marinate Mode reduces marinade times.
- Works with Harvest Keeper precut bags, rolls, and many other brands as well!
- Can be used with up to 15" sealing bags
- Stainless steel construction with internal built-in fan for cooling.
- Digital display with touch button controls.
- Removable drip tray
- 1 year warranty

SAFETY INFORMATION

For your safety, follow these precautions when using your Harvest Keeper® Commercial Grade Vacuum Sealer (Part #744370)

WARNING! Before performing any maintenance or cleaning be sure the unit is in the OFF position and the PLUG IS REMOVED FROM THE OUTLET OR POWER SOURCE!

Important Safety Guidelines

PLEASE READ THIS MANUAL COMPLETELY AND FULLY UNDERSTAND ALL INSTRUCTIONS AND WARNINGS BEFORE OPERATING THIS UNIT. FAILURE TO COMPLY WITH PROCEDURES AND SAFEGUARDS MAY RESULT IN SERIOUS INJURY OR PROPERTY DAMAGE! SAVE THIS MANUAL FOR FUTURE REFERENCE AND KEEP IT IN A SAFE LOCATION.

WARNING!!!

1. ALWAYS disconnect Sealer from power source before performing any maintenance/cleaning.
2. DO NOT use the Sealer on wet or hot surfaces or near heat sources.
3. DO NOT submerge Sealer or power cord in water or any other liquid. Never rinse under a tap.
4. Plug Sealer into grounded power source that complies with electrical specifications (see Page 10). Avoid using an extension cord.
5. To disconnect, unplug directly from power source. DO NOT disconnect by pulling on cord.
6. DO NOT operate Sealer with a damaged power cord.
7. Make sure power switch is in the OFF position before attaching to the power source.
8. Keep fingers and other body parts clear of sealing slot AT ALL TIMES. These parts become hot and may cause injury.
9. DO NOT take Sealer apart – doing so will void the warranty!
10. DO NOT leave Sealer unattended. Before leaving work area, ensure that power is disconnected from the source.
11. Close supervision is necessary when Sealer is used by or near children.
12. DO NOT use the Sealer outdoors.
13. Be sure Sealer is on stable work surface. DO NOT let power cord hang over the edge of your work surface.
14. The Sealer is ONLY intended to be used with vacuum bags specifically designed for heat sealing. DO NOT use with grocery or produce bags, or any other household bags!

SAVE THESE INSTRUCTIONS

CONTROL PANEL FUNCTIONS



START: When powered on and the START button is pressed, the machine will initiate the vacuum process to set degree, then seal automatically with set seal time.

SEAL: *Seal Only* – After power is on, place the bag opening in the chamber and press the SEAL button. *Instant Seal* – When the machine is in vacuum mode or pulse mode simply press SEAL to initiate the sealing process.

FUNCTION: Press to choose vacuum and seal or vacuum and marinate mode. The corresponding indicator light will turn on. Set the SEAL TIME or MARINATE TIME by pressing +/- buttons. Time will be shown on the digital display.

VACUUM DEGREE: Adjust the degree of vacuum according to your needs. Use a low degree of vacuum for more delicate items such as vegetables and a higher degree for harder items such as bone in meats.

PULSE: Use the PULSE function to manually control vacuum when sealing delicate items or contents with a high liquid content. Press and hold the PULSE button to turn vacuum pump on – release to turn it off. When desired level of vacuum is reached, press SEAL to heat seal contents.

ACCESSORY: For use only with vacuum canisters, bottle stoppers and other accessories. Press ACCESSORY button and the machine starts the vacuum cycle. After the vacuum cycle has completed, the machine will stop automatically *without* activating the heat seal.

CANCEL: Immediately halts all functions in progress.

ADJUSTMENT BUTTONS (“+”, “-”): Adjusts the seal time, marinate time and vacuum degree up or down.

DIGITAL DISPLAY: Shows seal time, marinate time and vacuum degree.

OPERATING INSTRUCTIONS

BEFORE YOU BEGIN: Place Sealer on a stable surface in a clean working area. Plug machine into power source (DO NOT let the power cord hang over any edges). Turn the power switch to the “ON” position and the digital display, fan and the light will activate. Your machine is now ready for use.



Vacuum Chamber

Sealing Gasket

**“Quick Start”
Button**

VACUUM AND SEALING OPERATIONS

1. Place item in desired vacuum sealable bag up to 15” wide.
2. Ensure there is at least 2” of bag space above the item to ensure a complete seal.
3. Place the open end of the bag into the chamber and across the sealing gasket (be sure the open end is fully in the chamber).
4. Press the “Quick Start” button near the vacuum chamber or the START button on the Control Panel.
5. The vacuum chamber will close automatically and the machine will begin its cycle. Numbers shown will be the degree vacuum. When the vacuum process is finished the light will blink and the machine will go automatically go into a sealing cycle. The digital display will count down based on preset sealing time to 0 (you can preset 0-9 seconds, default setting is 3).
6. After the sealing cycle has completed the vacuum chamber will open automatically and beep.
7. Remove bag and inspect vacuum and seal.

NOTE: Any time you see an issue, press the CANCEL button to immediately stop any process. If an instant seal is needed without applying vacuum, simply press SEAL.

This Sealer is intended to be used ONLY with bags specifically designed for vacuum sealing. DO NOT use household bags!

OPERATING INSTRUCTIONS

CREATING A BAG FROM A ROLL

1. Choose a roll with a width of 15" or less.
2. Place the open end of the vacuum roll in the vacuum chamber, ensuring that the open end is completely across the sealing gasket.
3. Press the SEAL button to heat seal without applying vacuum. The vacuum chamber will close automatically and seal time will count down to 0. Once display shows 0 the vacuum chamber will open up automatically and beep.
4. Take roll end out and check seal.
5. After end is sealed measure to desired length and cut roll. Place items in bag allowing at least 2 inches of bag space above the item and follow the directions for vacuum and sealing operations.

USING THE PULSE VACUUM FUNCTION

The vacuum function on this machine can be set quite high and sometimes can destroy or crush more delicate items. The PULSE function allows you incrementally apply the amount of vacuum you desire manually. This function is also useful in preventing any juices or liquids from being sucked out of the bag and into the vacuum chamber.

1. Place item in desired vacuum sealable bags.
2. Ensure there is at least 2" of bag space above the item to ensure a complete seal.
3. Place the open end of the bag into the chamber and across the sealing gasket (be sure the open end is fully in the chamber).
4. Press the PULSE button continually until your desired pressure is reached. To stop the vacuum process, simply stop pressing the button.
5. After desired pressure is reached, press the SEAL button and the unit will automatically go into sealing mode. The digital display will count down based on preset sealing time to 0 (you can preset 0-9 seconds, default setting is 3).
6. After the sealing cycle the vacuum chamber will open automatically and beep.
7. Remove bag and inspect vacuum and seal.

USING THE ACCESSORY FUNCTION

This function is used with accessory items such as vacuum canisters and bottle stoppers. *Be sure to carefully follow any instructions for these accessories.*

1. Connect a vacuum hose to the accessory vacuum port located on the side of the machine and to the port located on your vacuum sealable canisters or bottle stoppers.
2. Press the ACCESSORY button.
3. After vacuum cycle is complete the machine will stop automatically.

OPERATING INSTRUCTIONS

USING THE MARINATE MODE

When used with a vacuum canister, your Sealer is ideal for marinating foods at greatly reduced times, due to the opening of microscopic holes in them. **IMPORTANT TIP:** When using a canister for marinating, there should be a knob on the canister lid. Make sure the canister lid is in “open” position and NOT “vacuum” or “locked” when marinating foods!

1. Put item(s) in the canister, making sure there is no powder or food debris on the canister lid gasket.
2. Turn the knob on the cannister lid to the “open” position.
3. Connect the hose to the accessory vacuum port on the machine and the port on the canister lid.
4. After choosing the marinate mode by pressing the FUNCTION button on the Control Panel, you can set the marinate time with “+”, “-” adjustment buttons. One marinate cycle is 9 minutes. You can manually choose 9 minutes (one cycle), 18 minutes (two cycles), 27 minutes (three cycles), 36 minutes (four cycles), 45 minutes (five cycles), 54 minutes (six cycles), 63 minutes (seven cycles), 72 minutes (eight cycles), 81 minutes (nine cycles), 99 minutes (10 cycles).
5. Press START. When it reaches the set pressure, the machine will stop automatically. A marinate mode runs on a 9 minutes work cycle. When the digital display counts down from the set time to 0, the marinate mode is finished
6. When marinate process is complete, the machine will beep. Turn the canister knob to the “vacuum” or “lock” position, remove the hose from canister.

REMEMBER: If needed, pressing CANCEL stops the unit in any process.

CARE & MAINTENANCE

- Make sure Sealer is in the OFF position and unplugged before performing any maintenance!
- NEVER immerse Sealer in water or other liquids.
- Make sure unit has cooled prior to cleaning.

TO CLEAN:

1. Wipe and clean all outside surfaces with damp cloth or paper towel.
2. Remove the vacuum chamber to clean any liquids that may have escaped from vacuum bag during the vacuum process.
3. Dry all surfaces and put the vacuum chamber back into place.

When not in use, store the Sealer in a clean, safe and dry location.

FOOD SAFETY BASICS

THE BASICS: CLEAN, SEPARATE, COOK and CHILL

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

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.

Always wash your hands after handling raw meats or raw eggs. Washing hands with soap and 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.

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 (71°C to 74°C), 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 (63°C) (medium rare). The safe temperature for poultry is 180°F (82°C) and solid cuts of pork should be cooked to 160°F (71°C). 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.

CHILL: Chilling food is very important. The danger zone where bacteria multiply is between 40°F and 140°F (4°C and 6°C). Your refrigerator should be set to 40°F (4°C) or below; your freezer should be 0°F (-17°C) 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

FOOD SAFETY BASICS (CONTINUED)

sit at room temperature for more than 2 hours (1 hour if the ambient temperature is 90°F (32°C) or above). When packing for a picnic, make sure foods are already chilled before they go into an ice chest (the ice chest won't chill food safely – it will only keep *already* thoroughly chilled 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.

FOOD STORAGE GUIDELINES

WARNING: Vacuum packing is NOT a substitute for refrigeration. Vacuum packed perishable foods still require refrigeration.

- Never Thaw Frozen foods at room temperature. Thaw frozen foods in a refrigerator or microwave.
- Handle vacuum sealer bags with care to avoid damaging them.

AVERAGE SHELF LIFE OF VACUUM PACKED FOODS

Type of Food	Storage Location	Normal Life	Vacuum Packed
Large Cuts of Meat	Freezer	6 months	2-3 years
Ground Meat	Freezer	4 months	1 year
Fresh Fish	Freezer	6 months	2 years
Coffee Beans	Room Temp	4 weeks	16 months
Coffee Beans	Freezer	6-9 months	2-3 years
Flour, rice, sugar	Room Temp	6 months	1-2 years
Fresh Fruits	Refrigerator	1-6 days	1-2 weeks
Hard Cheeses	Refrigerator	1-2 weeks	4-8 months
Pasta, Grains, Dried Beans and Nuts	Room Temp	6 months	1.5-2 years
Blanched Vegetables	Freezer	8 months	2.5 years

TROUBLESHOOTING

When operated and maintained correctly, your Harvest Keeper Commercial Grade Vacuum Sealer will provide many years of service. However, in some instances problems may arise. Please consult the trouble shooting guide below before calling customer support.

ERROR CODES AND SOLUTIONS

E01 Set Vacuum Degree Not Reached

- Seal gasket is leaking. Check condition of seal gasket.
- Vacuum bag is leaking. Check whether the vacuum bag is torn or punctured.
- Accessory canister leaking. Canister may be cracked and/or lid is not sealing.

E02 Overheated Motor, Seal Wire or Removable Vacuum Chamber

- Overheated motor. Rest the machine for 30 minutes.
- Overheated seal wire. Rest the machine for 30 minutes.
- Removable vacuum chamber is not correctly placed. Make sure removable vacuum chamber is secured and locks into place.

E03 Vacuum Chamber Door Malfunction

- Turn the power off and restart by turning it back on.
- Make sure vacuum chamber door isn't blocked by objects or debris.

If the above steps have been taken and any error code persists, call customer support.

OTHER PROBLEMS & SOLUTIONS

Vacuum Sealer won't turn on:

- Ensure that the machine is properly plugged into a grounded outlet.
- Check the power cord for tears and frays. Do not use machine if power cord is damaged.
- Check whether the vacuum chamber is locked correctly or not.

Won't pull a complete vacuum with bags:

- To vacuum and seal properly the edge of the bag must be across the seal bar. Make sure bag is inside the chamber seal gasket and that there are no wrinkles in the bag along the seal bar.
- If packaging from a roll bag, make sure first seal is complete and that there are no gaps in either the top or bottom seal.
- The Sealer and vacuum bag need to be clean, dry and free of debris for the vacuum process to be successful. Wipe surface of seal bar and inside of bag and try again.
- Check whether the seal gasket is installed correctly or damaged.

TROUBLESHOOTING (CONTINUED)

Vacuum bag loses vacuum after being sealed:

- Sharp items can puncture small holes in bags. To prevent this, cover sharp edges with paper towel and vacuum in a new bag.
- Some fruits and vegetables can release gases (out-gassing) if not properly blanched or frozen before packaging. Open bag. If you think food spoilage has begun, discard food. If food spoilage has not yet begun, consume immediately. If in doubt, discard food.
- Check whether the seal strip is well installed or damaged

Sealer is not vacuuming canisters properly:

- The accessory hose may not be properly attached. Ensure the hose is completely inserted into the lid of the canister and the accessory port on the Sealer and try again.
- Make sure the canister lid knob is turned to the “vacuum” or “closed” setting.
- Leave adequate head space at the top of the canister.
- Make sure there isn't any damage to the canister and lid. Sometimes hairline cracks can develop in canisters. When this happens the canister is no longer air tight and should be discarded.
- Twist knob on lid of canister to make sure it is attached securely.

In rare cases, problems can be resolved by simply turning the unit off for 10 seconds and then on again to reboot the software.

SPECIFICATIONS

Voltage: 120V~60Hz

Vacuum Pressure: \geq -27.5”Hg / -931mbar

Max Bag Seal Width: 15.35” (390mm)

Seal Wire Width: .2” (5mm)

Power: 670W

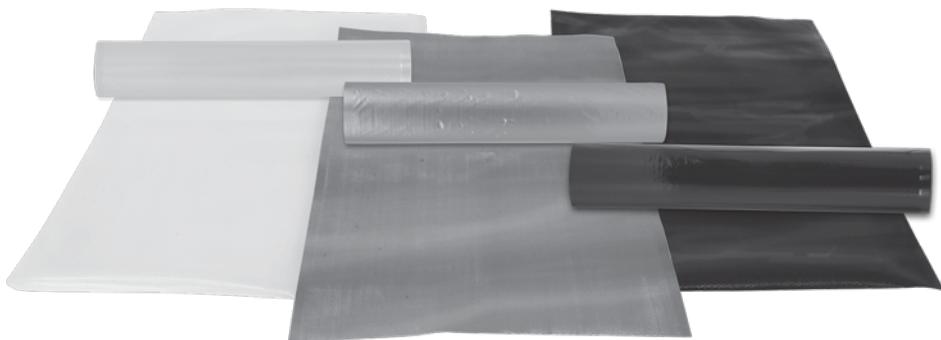
Weight: 16.09 lbs. (7.3Kg)

Pump: Dual

Dimensions: 19 x 8 x 7.8”
(483 x 205 x 198mm)

HARVEST KEEPER® VACUUM SEALER BAGS & ROLLS

The perfect match for your Commercial Grade Vacuum Sealer (sold separately)



BAG TYPE	Pre-Cut Bags – 15"W x 20"L	Bulk Rolls – 15"W x 19.5'L
Clear / Clear	#744372	#744378
Foil Lam / Foil Lam	#744376	#744382
Black / Clear	#744374	#744380

ALSO AVAILABLE FOR YOUR STORAGE NEEDS:

Clamp Jars (5 sizes), Apothecary Jars (5 sizes), Heavy Duty Multi-Use Storage Bags, 11"W Vacuum Sealer Bags and Rolls, Compact Vacuum Sealer



www.harvest-keeper.com

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