SEAL-A-MEAL FSSMSL0160-000

SEAL-A-MEAL Manual Vacuum Sealer System

Model: FSSMSL0160-000 | Brand: SEAL-A-MEAL

Introduction

The SEAL-A-MEAL Manual Vacuum Sealer System is designed to provide a fresh solution for food storage. By removing air from specially designed bags and creating a secure, airtight seal, this system helps keep food fresh longer in the refrigerator, freezer, and pantry compared to non-vacuum storage methods. This manual provides detailed instructions for setting up, operating, and maintaining your vacuum sealer to ensure optimal performance and food preservation.



Figure 1: The SEAL-A-MEAL Manual Vacuum Sealer System.

Setup and First Use

Before first use, ensure the unit is placed on a flat, stable surface. The system comes with (4) 1-quart vacuum seal bags to get you started. Simply plug the unit into a standard electrical outlet.

Operating Instructions

Creating a Custom-Sized Bag from a Roll

1. Open the lid of the vacuum sealer.
2. Place one end of the vacuum seal roll inside the vacuum trough, ensuring it is flat and free of wrinkles.
3. Close the lid firmly. Press down on the icons on the lid with both hands until the unit begins to seal.
4. Once the sealing process is complete (indicated by the lights), open the lid and remove the sealed end of the bag.
5. Cut the desired length of the bag from the roll, leaving enough space for the food item and for sealing the open end later.

Vacuum Sealing Food Items

1. Place the food item inside the pre-made or custom-sized bag. Ensure the open end of the bag is clean, dry, and free of food particles.
2. Place the open end of the bag inside the vacuum trough, ensuring it is flat and free of wrinkles.
3. Close the lid firmly by pressing down on the icons on the lid with both hands. Hold until the 'Hands-Free' Light illuminates (green).
4. Release your hands. The unit will continue to vacuum and seal the bag automatically. The 'Sealing' light (red) will illuminate during this process.
5. Once the 'Sealing' light turns off, the process is complete. Press the 'Open/Cancel' button lightly to release the lid and remove your vacuum-sealed bag.



Figure 2: Proper placement of the bag for vacuum sealing.



Figure 3: Activating the vacuum and seal process by pressing down on the lid.



Figure 4: Example of a perfectly vacuum-sealed food item.

Official Product Videos

Seal-a-Meal Manual Vacuum Sealer System & Starter Bags - FSSMSL0160-000

This official product video demonstrates the full process of using the Seal-a-Meal Manual Vacuum Sealer System, including creating custom bags and vacuum sealing various food items like chicken. It highlights the ease of use and the benefits of vacuum sealing for food preservation.

Perfect for freezing and saving it for later

This video showcases how the vacuum sealer can be used to prepare foods like strawberries for long-term freezer storage, preventing freezer burn and maintaining quality.

Honest Review- Vacuum Sealer

This review demonstrates the vacuum sealer's functionality, including creating custom bags from a roll and sealing various food items, emphasizing its ease of use for everyday food preservation.

Great Way to Preserve Food

This video highlights the effectiveness of the vacuum sealer in preserving food, showing how it removes air to keep items fresh for longer periods.

Why I bought this vacuum sealer

This video provides a user's perspective on the benefits of owning this vacuum sealer, showcasing its practical applications for everyday food storage and meal preparation.

Simple, easy to use, easy to clean

This video emphasizes the simplicity of operating and cleaning the vacuum sealer, making it a convenient tool for any kitchen.

Helps Maintain Fresher Foods

This video illustrates how the vacuum sealer contributes to maintaining the freshness of various food items, extending their shelf life and reducing waste.

Super easy to use seal a meal product!

This video provides a quick and easy demonstration of the Seal-a-Meal product, highlighting its user-friendly design and efficient sealing capabilities for various food items.

Care and Maintenance

To ensure the longevity and optimal performance of your SEAL-A-MEAL Manual Vacuum Sealer System, regular cleaning is recommended. The removable drip tray is dishwasher safe, making cleanup easy. For other parts, wipe with a damp cloth and mild soap, then dry thoroughly. Do not immerse the unit in water.

Troubleshooting

If the unit is not vacuuming or sealing properly, check the following:

- Ensure the bag is placed correctly and flat within the vacuum trough, with no wrinkles.
- Verify that the lid is pressed down firmly with both hands until the 'Hands-Free' light illuminates.
- Check for any moisture or food particles on the sealing strip or inside the vacuum trough. Clean if necessary.
- Allow the machine to cool for at least 20 seconds between cycles if performing multiple seals.

Product Specifications

Feature	Detail
Brand	SEAL-A-MEAL
Model Number	FSSMSL0160-000
Material	Plastic
Color	Grey
Product Dimensions	17.1"L x 9.3"W x 6.15"H
Item Weight	16 ounces (1 pound)
Power Source	Battery Powered
Operation Mode	Manual
Wattage	144 Watts
Voltage	230 Volts
UPC	048894046148
Manufacturer	Jarden Consumer Solutions

Warranty and Support

The SEAL-A-MEAL Manual Vacuum Sealer System comes with a 1-year limited warranty. For warranty claims, technical support, or additional assistance, please refer to the contact information provided in your product packaging or visit the official SEAL-A-MEAL website.