

TEMOLA TS20

TEMOLA TS20 Vacuum Sealer Machine User Manual

Your guide to efficient food preservation with the TEMOLA TS20.

1. INTRODUCTION

This manual provides detailed instructions for the safe and effective use of your TEMOLA TS20 Vacuum Sealer Machine. Please read this manual thoroughly before operating the appliance and retain it for future reference. Proper use of this machine will help extend the freshness of your food significantly.

Safety Information

- Ensure the appliance is placed on a stable, flat, and dry surface.
- Do not immerse the appliance, power cord, or plug in water or other liquids.
- Keep out of reach of children.
- Always unplug the appliance from the power outlet before cleaning or when not in use.
- Do not operate the appliance with a damaged cord or plug, or if the appliance malfunctions or has been damaged in any manner.
- Use only accessories recommended by the manufacturer.

2. PRODUCT OVERVIEW

The TEMOLA TS20 is a versatile 5-in-1 vacuum sealing machine designed to preserve food up to 8 times longer than traditional storage methods. It features an upgraded 3mm sealing wire for a stronger seal and powerful suction to remove air effectively.



Figure 2.1: TEMOLA TS20 Vacuum Sealer Machine with food items, illustrating its primary function.

Components and Controls

Familiarize yourself with the main parts and control panel of your vacuum sealer.

PORTABLE & LIGHTWEIGHT

With A Full
Starter Kit

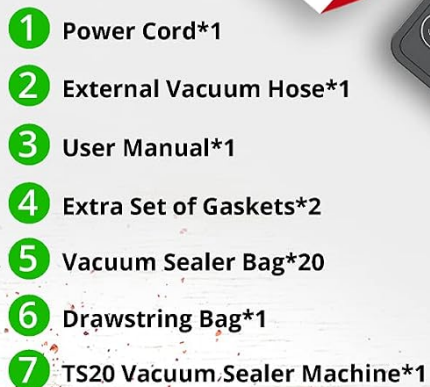
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- 1 Power Cord*1
 - 2 External Vacuum Hose*1
 - 3 User Manual*1
 - 4 Extra Set of Gaskets*2
 - 5 Vacuum Sealer Bag*20
 - 6 Drawstring Bag*1
 - 7 TS20 Vacuum Sealer Machine*1

Figure 2.2: Exploded view of the TEMOLA TS20 Vacuum Sealer and its accessories. 1. Power Cord, 2. External Vacuum Hose, 3. User Manual, 4. Extra Set of Gaskets, 5. Vacuum Sealer Bags (20 included), 6. Drawstring Bag, 7. TS20 Vacuum Sealer Machine.

- **Control Panel:** Features buttons for different modes (Dry, Moist, Auto/Stop, Seal).
- **Sealing Bar:** Heats to create a strong, airtight seal.
- **Vacuum Channel:** Area where the bag is placed for vacuuming.
- **Lid Latches:** Secure the lid during operation.
- **External Vacuum Port:** For use with external accessories like canisters or wine stoppers.

MULTI-FUNCTION 5 MODES

Dry /Moist /VAC
External VAC /Seal

5 MODES



DUAL SEALING MODES

DRY



MOIST



Figure 2.3: The control panel highlighting the 5 operational modes: Dry, Moist, VAC (Vacuum), External VAC, and Seal.

AUTOMATIC VACUUM SEALING SYSTEM

High-Speed Vacuum
Up to 5-10 Seconds

Safety Lock

Strong
Suction Power

Upgraded 3MM
Heating Wire

Vacuum
Chamber Gasket

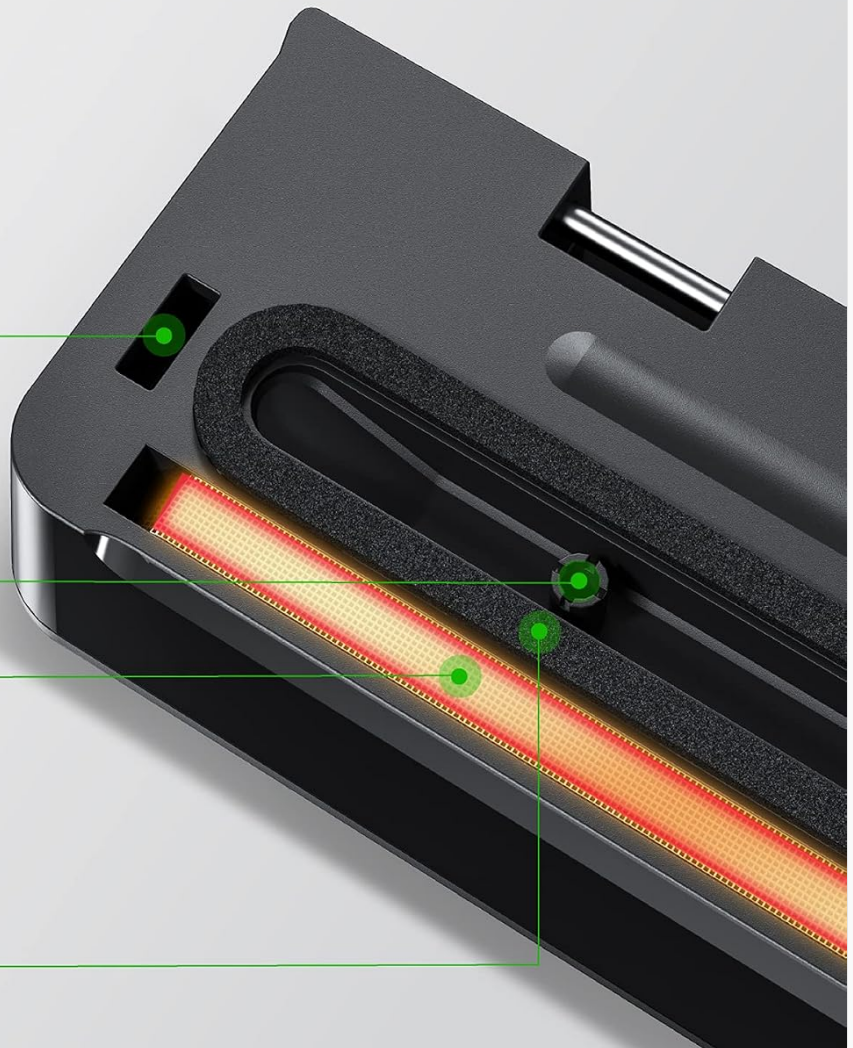


Figure 2.4: Internal features of the automatic vacuum sealing system, including safety lock, strong suction power, upgraded 3mm heating wire, and vacuum chamber gasket.

3. SETUP

Initial Setup

1. **Unpack:** Carefully remove the vacuum sealer and all accessories from the packaging.
2. **Inspect:** Check the appliance for any signs of damage. Do not use if damaged.
3. **Placement:** Place the machine on a clean, dry, and flat surface. Ensure there is enough space around the unit for proper ventilation.
4. **Power Connection:** Plug the power cord into the machine and then into a standard electrical outlet.

4. OPERATING INSTRUCTIONS

The TEMOLA TS20 offers multiple modes for various food types and sealing needs.

HOW TO USE?



Step 1
Open appliance lid and place the open end of the bag into vacuum channel



Step 2
Close lid and press both sides until the top cover latch is locked



Step 3
Press FOOD button to choose the food mode and the corresponding indicator lights up



Step 4
Press AUTO/STOP button, to run an automatic vacuum and seal process

Figure 4.1: Visual guide for the vacuum sealing process.

Basic Vacuum Sealing (Automatic Mode)

1. **Prepare the Bag:** Place the food item into a vacuum sealer bag, ensuring the open end is clean and dry. Leave at least 3 inches of space between the food and the open end of the bag.
2. **Position the Bag:** Open the appliance lid. Place the open end of the bag into the vacuum channel, ensuring it lies flat across the sealing bar.
3. **Close the Lid:** Close the lid and press down firmly on both sides until the top cover latches securely.
4. **Select Food Mode:** Press the "FOOD" button to choose between "Dry" (for solid foods) or "Moist" (for foods with some liquid). The corresponding indicator light will illuminate.
5. **Start Sealing:** Press the "AUTO/STOP" button. The machine will automatically vacuum the air out of the bag and then seal it. This process typically takes 5-10 seconds.
6. **Release:** Once the indicator lights turn off, the process is complete. Press the "PRESS" buttons on both sides to release the lid and remove the sealed bag.

Seal Only Mode

Use this mode to create a seal without vacuuming, or to reseal bags (e.g., snack bags).

1. Place the open end of the bag across the sealing bar.
2. Close and latch the lid.
3. Press the "SEAL" button. The machine will only heat and seal the bag.
4. Release the lid and remove the sealed bag once the indicator light turns off.

External Vacuum System

This feature allows you to vacuum seal external containers, jars, or use wine stoppers.



Figure 4.2: The external vacuum system in use with jars and a wine stopper, demonstrating its versatility.

1. Connect one end of the external vacuum hose to the external vacuum port on the machine.
2. Connect the other end of the hose to the port on your vacuum-sealable container or wine stopper.
3. Press the "VAC" button (or "External VAC" if available) on the control panel. The machine will begin to extract air.
4. Once the vacuum is complete, the machine will stop automatically. Remove the hose.

5. MAINTENANCE

Cleaning and Care

- Always unplug the appliance before cleaning.
- Wipe the exterior of the machine with a damp cloth and mild soap. Do not use abrasive cleaners.
- Clean the vacuum channel and sealing bar area with a damp cloth to remove any food residue. Ensure these areas are dry before next use.
- The vacuum chamber gasket can be removed for cleaning if necessary. Ensure it is properly reinstalled before use.
- Do not immerse the machine in water.

Storage

Store the TEMOLA TS20 in a cool, dry place with the lid unlatched to prevent compression of the gasket, which can affect sealing performance over time.

6. TROUBLESHOOTING

If you encounter issues with your TEMOLA TS20, refer to the following common problems and solutions:

Problem	Possible Cause	Solution
Machine does not turn on.	Not plugged in; power outlet issue.	Ensure the power cord is securely plugged into both the machine and a working electrical outlet.
Machine vacuums but does not seal.	Sealing bar or heating element issue; bag not positioned correctly.	Check if the bag is flat across the sealing bar. Ensure the sealing bar is clean. Allow the machine to cool if used continuously.
Machine seals but does not vacuum properly.	Lid not latched; bag not in vacuum channel; gasket dirty or damaged.	Ensure the lid is securely latched. Verify the bag opening is fully inside the vacuum channel. Clean or inspect the vacuum chamber gasket for damage.
Air leaks into the bag after sealing.	Improper seal; bag defect; sharp food edges.	Ensure the bag is suitable for vacuum sealing. Check the seal for wrinkles or imperfections. Reposition food to avoid sharp edges puncturing the bag.

7. SPECIFICATIONS

Feature	Detail
Brand	TEMOLA
Model Number	TS20
Color	Black

Feature	Detail
Dimensions (L x W x H)	37 x 8.7 x 5 cm
Weight	744 g
Power	1000 Watts
Voltage	230 Volts
Material	Metal and Plastic
Power Source	Corded Electric
Operation Mode	Automatic, Manual
UPC	791711112204

8. WARRANTY AND SUPPORT

Warranty Information

The TEMOLA TS20 Vacuum Sealer Machine comes with a manufacturer's warranty. Please refer to the warranty card included in your packaging for specific terms and conditions.

Customer Support

For any questions, technical assistance, or warranty claims, TEMOLA offers professional 24/7 lifetime technical support. Please contact our customer service team via the contact information provided on our official website or through your purchase platform.

