

Syntus 11" x 75' and 8" x 75'

Syntus Food Vacuum Seal Roll Keeper with Cutter Dispenser Instruction Manual

Model: 11" x 75' and 8" x 75' | Brand: Syntus

INTRODUCTION

Thank you for choosing the Syntus Food Vacuum Seal Roll Keeper with Cutter Dispenser. This product is designed to enhance your food preservation efforts, offering convenience and efficiency. Our commercial-grade, BPA-free vacuum sealer rolls are suitable for a wide range of applications, including storage, meal preparation, and sous vide cooking. The integrated cutter dispenser simplifies the process of creating custom-sized bags, ensuring a perfect seal every time.

PRODUCT FEATURES

- **Universal Compatibility:** Designed to work seamlessly with all types of vacuum sealer machines.
- **Integrated Cutter Dispenser:** Features a built-in slide cutter for precise and tidy bag creation, eliminating the need for scissors.
- **Durable Construction:** Single-side embossed dotted pattern increases suction and prevents punctures, ensuring high-tenacity material for an air-isolated environment.
- **Food-Safe Material:** Made from BPA-free PA+PE material, safe for all food storage needs.
- **Versatile Use:** Suitable for microwave ovens, cabinets, refrigerators, and freezers. Ideal for boiling, sous vide cooking, and extending the shelf life of various foods like vegetables, seafood, meats, beans, and even pills.
- **Generous Length:** Includes one 11" x 75' roll and one 8" x 75' roll, providing a total of 150 feet of material.

SETUP

1. **Unpack the Rolls:** Open the bottom of the dispenser box to remove the vacuum seal rolls and the slide cutter.
2. **Prepare the Dispenser:** Place one roll into the dispenser box, ensuring the roll unwinds from the top opening.
3. **Install the Cutter:** Securely attach the slide cutter to the designated area on the top of the dispenser box. Ensure it is firmly in place for smooth cutting.



Image: Setup of the Syntus Vacuum Sealer Roll Keeper with Cutter Dispenser. The image shows the rolls being placed into the dispenser box and the slide cutter being attached to the top.

OPERATING INSTRUCTIONS

Creating a Custom-Sized Bag

1. **Pull Out Material:** Pull out the desired length of vacuum seal roll material from the dispenser opening.
2. **Cut the Bag:** Use the built-in slide cutter to cut the material to your desired bag length. Ensure a straight, clean cut for optimal sealing.
3. **Seal One End:** Place one end of the cut material into your vacuum sealer and perform a seal-only function to create the bottom of your bag. Ensure the bag opening is clean and free of moisture or food particles.

Vacuum Sealing Food

1. **Fill the Bag:** Place the food item into the newly created bag, leaving at least 3-4 inches of space at the top for proper sealing.
2. **Vacuum and Seal:** Insert the open end of the bag into your vacuum sealer. Select the appropriate setting (e.g., Dry, Moist, Normal, Gentle) based on your food type. Initiate the vacuum and seal process. The machine will remove air and then seal the bag.
3. **Verify Seal:** After the process is complete, check the seal to ensure it is airtight. If any wrinkles or incomplete seals are present, trim the edge and re-seal.

Video: This video demonstrates the process of using the Syntus Food Vacuum Seal Roll Keeper with Cutter. It shows how to pull out the roll, use the integrated cutter to create a bag, and then vacuum seal food using a compatible machine.

MAINTENANCE

To ensure the longevity and optimal performance of your Syntus Vacuum Seal Roll Keeper and your vacuum sealer, follow these maintenance tips:

- **Cutter Care:** Keep the slide cutter clean. If it becomes dull, replace it to ensure clean cuts.
- **Bag Storage:** Store unused rolls in a cool, dry place away from direct sunlight.
- **Sealer Cleaning:** Regularly clean your vacuum sealer according to its manufacturer's instructions. Pay special attention to the sealing strip and vacuum chamber to prevent residue buildup.

TROUBLESHOOTING

If you encounter issues with sealing, consider the following:

- **Incomplete Seal:** Ensure the bag opening is flat, clean, and dry before sealing. Trim any wrinkled edges.
- **Air Leakage:** Check the bag for any holes or punctures. If found, use a new bag. Ensure your vacuum sealer's foam gasket is clean and properly seated.
- **Moisture/Liquid in Seal Area:** If sealing moist foods, ensure the sealing area is dry. Some vacuum sealers have a 'Moist' setting which can help.

SPECIFICATIONS

Attribute	Value
Brand	Syntus
Material	PA+PE
Roll Sizes	11" x 75' and 8" x 75'
Total Length	150 feet
Number of Items	2
Color	Clear
Item Weight	2.29 Kilograms
Reusability	Disposable
Microwaveable	Yes
BPA Free	Yes

WARRANTY & SUPPORT

For any questions or support regarding your Syntus Food Vacuum Seal Roll Keeper with Cutter Dispenser, please refer to the following:

- **Warranty:** This product may be eligible for a 27-month free product replacement insurance. Please register your product within 7 days of receiving it by scanning the QR code on the packaging or visiting the manufacturer's website.
- **Online Support:** Visit www.beelicious.shop for more information.
- **Email Support:** For order ID support, contact support@beelicious.shop.
- **Phone Support:** Call 1-855-831-9989 (M-F 9:00-17:00 EST).

ASK A QUESTION ABOUT THIS MANUAL

Ask about setup, troubleshooting, compatibility, parts, safety, or missing instructions. Manuals+ will review the question and use this page's manual context to help answer it.

Name

Anonymous

Email

you@example.com

After a successful submission, we securely hash the supplied account or form email before sending it to Microsoft Advertising for conversion attribution. [Privacy details](#).

Question

Example: How do I reset this device or fix this error?

Details

Model number, symptoms, what you tried, or the section of the manual you are using.

Submit question