

LYCHL BPA Free Vacuum Sealer Bags

LYCHL Reusable Sous Vide & Vacuum Sealer Bags Instruction Manual

Model: BPA Free Vacuum Sealer Bags

INTRODUCTION

Thank you for choosing LYCHL Reusable Sous Vide & Vacuum Sealer Bags. This manual provides essential information for the safe and effective use of your new food storage system. These BPA-free bags are designed for versatility, supporting sous vide cooking, microwave heating, and general food preservation, helping to extend the freshness of your food items.

PACKAGE CONTENTS

Your LYCHL Reusable Sous Vide & Vacuum Sealer Bags package includes the following items:

- 20 x 11*10 inch Vacuum Zipper Bags
- 10 x 8.5*8.5 inch Vacuum Zipper Bags
- 2 x Seal Clips
- 4 x Replacement Air Valves
- 1 x LYCHL Vacuum Sealer Pump Connector (Note: Vacuum pump is sold separately)

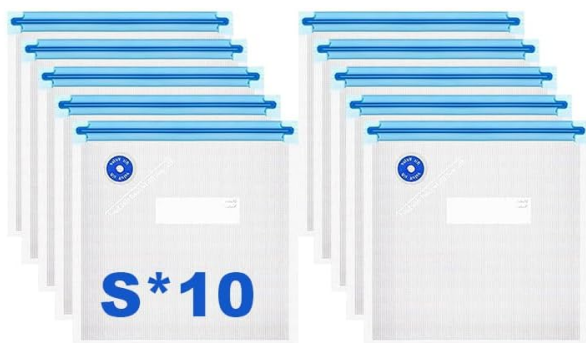


Figure 1: Overview of included components.

Key Features

- **Wide Range of Use:** Made from PE/PA food-grade material, suitable for meat, seafood, vegetables, fruits, grains, nuts, snacks, and sandwiches. Ideal for kitchen, camping, and travel.
- **Transparent Design & Double Zipper:** Transparent bags allow easy identification of contents. Features a dedicated area for writing date and notes. Double zipper construction ensures strong sealing without leakage.
- **Air Valve Technology:** Equipped with air valves to lock in food's nutrients and flavors, significantly extending preservation time (5-10 times longer than ordinary methods).
- **Versatile & Reusable:** Safe for freezing, microwaving, marinating, and sous-vide cooking. Designed for reusability up to 10 times.

Food Storage Bags

Freezer & Cook Safe

**BPA Free Food Safe;
Reusable Easy to Clean**

**Double Zipper;
Strong Sealing, No Leakage**

Label for Date and Name



Figure 2: Detailed view of bag features including air valve and labeling area.

SETUP

Before first use, ensure all bags and accessories are clean. The bags are designed with a double zipper for a secure seal and an air valve for vacuum sealing. Familiarize yourself with these components.

Preparing the Bag:

1. Place the food item(s) into the bag. Ensure the food does not exceed the 'Do not fill beyond this line' marking to allow for proper sealing and vacuuming.
2. Close the double zipper seal completely. You may use the provided seal clips to ensure a tight, even seal across the entire width of the bag.

Video 1: Demonstration of preparing and sealing Sous Vide Bags for food storage.

OPERATING INSTRUCTIONS

Follow these steps to effectively vacuum seal your food using the LYCHL bags and a compatible vacuum sealer pump (sold separately):

1. Place your food inside the bag, ensuring it is below the maximum fill line.
2. Securely close the double zipper seal. Run your fingers or a seal clip along the entire length of the zipper

multiple times to ensure no air can escape.

3. Position the vacuum sealer pump connector over the air valve on the bag. Ensure a tight fit to prevent air leakage during the vacuuming process.
4. Activate your vacuum sealer pump. The pump will begin to extract air from the bag. Continue until the bag is tightly sealed around the food and most of the air has been removed.
5. Once vacuuming is complete, remove the pump. The air valve will automatically seal to maintain the vacuum.



Figure 3: Step-by-step guide for vacuum sealing food in LYCHL bags.

Video 2: Demonstration of the vacuum pump's suction power on a LYCHL bag.

USAGE SCENARIOS

LYCHL Reusable Sous Vide & Vacuum Sealer Bags are versatile for various culinary and storage needs:

- **Sous Vide Cooking:** The bags are cook-safe and designed to withstand the temperatures of sous vide water baths. Ensure the air valve is not submerged in water during cooking.
- **Food Storage:** Ideal for storing solid and semi-solid foods in the refrigerator or freezer. Vacuum sealing helps prevent freezer burn and extends freshness.
- **Microwave Heating:** The bags are microwaveable. When reheating, ensure to vent the bag by opening a small corner or the air valve to allow steam to escape.
- **Marinating:** Use the vacuum function to quickly and effectively marinate meats and vegetables, allowing flavors to penetrate deeper.

Multipurpose use keep food fresher



Figure 4: Examples of multipurpose use for LYCHL vacuum sealer bags.

CARE AND MAINTENANCE

To ensure the longevity and hygiene of your reusable bags:

- After each use, turn the bag inside out.
- Gently scrub the interior with mild dish soap and warm water.
- Rinse thoroughly to remove all soap residue.
- Wipe dry or air dry completely before storing to prevent mold or mildew.

PRECAUTIONS

- Do not put the air valve into the water during sous-vide cooking, as this may affect the pumping performance.
- Always ensure the bag is properly sealed before attempting to vacuum.
- Avoid overfilling the bags to ensure an effective seal.
- Keep sharp objects away from the bags to prevent punctures.

SPECIFICATIONS

Attribute	Detail
Brand	LYCHL
Material	Polyethylene (PE)
Closure Type	Zipper
Number of Items (Bags)	30
Shape	Rectangular
Reusability	Reusable
Is Microwaveable	Yes
Item Weight	0.49 Kilograms (1.08 pounds)
Package Dimensions	10.24 x 6.02 x 2.8 inches
Item Model Number	BPA Free Vacuum Sealer Bags

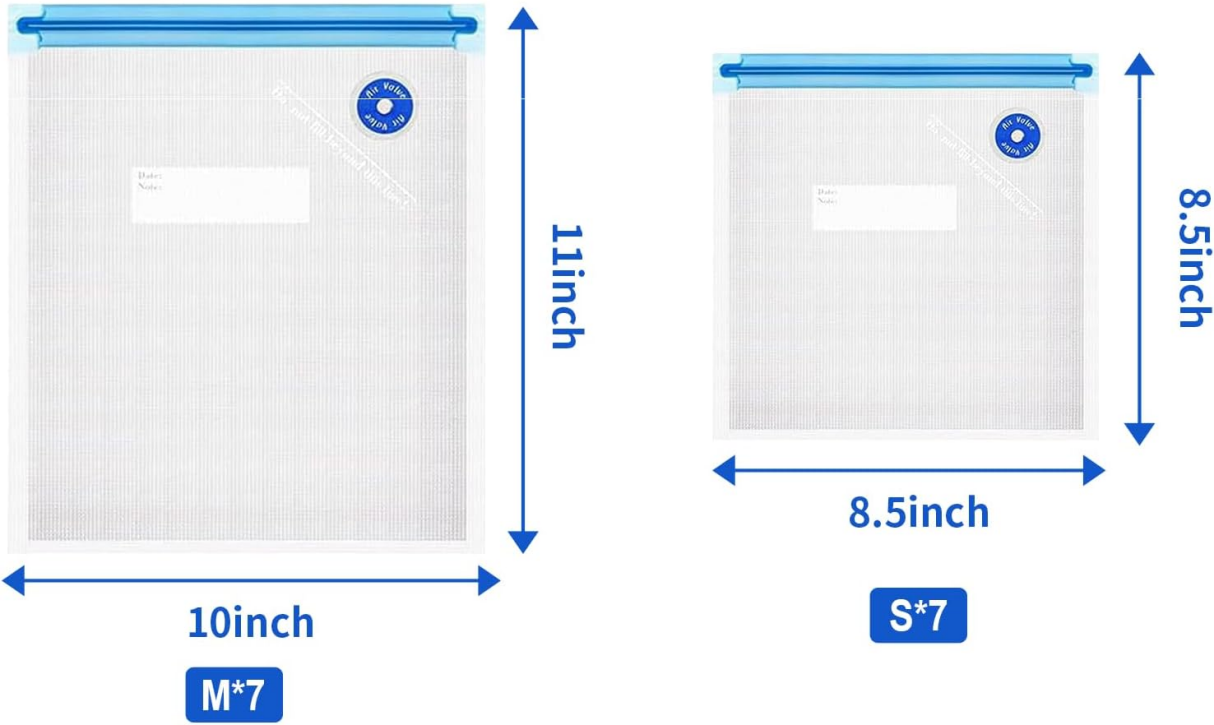


Figure 5: Visual representation of the two primary bag sizes included.

TROUBLESHOOTING

- **Bag not holding vacuum:** Check the double zipper seal for any gaps or food particles. Ensure the air valve is clean and properly sealed after vacuuming. Replace the air valve with a new one if necessary.
- **Difficulty sealing the zipper:** Use the provided seal clips to ensure a complete and even seal.
- **Moisture in the pump:** If vacuum sealing moist foods, use a moisture trap or ensure the pump is cleaned immediately after use to prevent damage.

WARRANTY AND SUPPORT

For any questions, concerns, or support regarding your LYCHL Reusable Sous Vide & Vacuum Sealer Bags, please contact the manufacturer directly through your purchase platform. Please retain your proof of purchase for warranty claims, if applicable. Specific warranty details may vary and are typically provided with the product packaging or on the manufacturer's website.