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› Syntus Vacuum Sealer Bags Instruction Manual - 300 Quart 8" x 12" and Pint 6" x 10"

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Syntus Vacuum Sealer Bags Instruction Manual

Model: 300 Quart 8" x 12" and Pint 6" x 10"

INTRODUCTION

The Syntus Vacuum Sealer Bags are designed to extend the freshness and shelf life of your food. These commercial-grade, BPA-free bags are compatible with all types of vacuum sealer machines, offering a reliable solution for food storage, meal preparation, and sous vide cooking. This manual provides essential information for proper use and care.

KEY FEATURES

- **Universal Compatibility:** Designed to work seamlessly with all standard vacuum sealer machines.
- **Pre-Cut Design:** Includes 150 bags of 8" x 12" (quart) and 150 bags of 6" x 10" (pint) for immediate use without cutting.
- **Puncture-Resistant & Airtight:** Constructed from 4 mil high-tenacity material with a single-side textured dot pattern to enhance suction and prevent punctures.
- **BPA-Free Material:** Safe for food storage and various cooking methods.
- **Versatile Use:** Suitable for microwave, cabinet, fridge, freezer storage, boiling, and sous vide cooking.

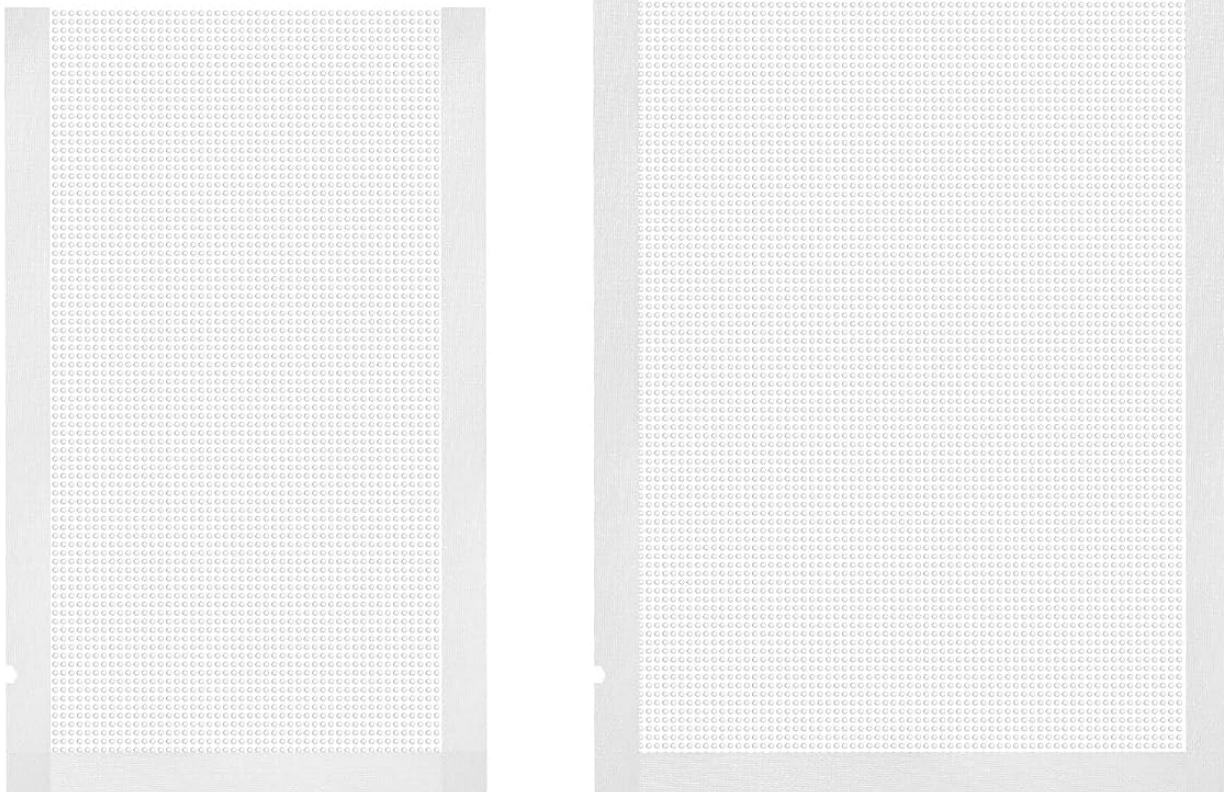
SETUP AND PREPARATION

Before using the Syntus Vacuum Sealer Bags, ensure your vacuum sealer machine is clean and in good working order. Select the appropriate bag size for your food item to ensure an optimal seal and minimize waste.

COMBO PACK

×150

×150



6 in X 10 in

8 in X 12 in

Image: A visual representation of the two pre-cut bag sizes included in the combo pack: 6x10 inches and 8x12 inches.

Filling the Bag

1. Place the food item inside the bag, leaving at least 2-3 inches of space between the food and the top edge of the bag. This space is crucial for proper vacuum sealing.
2. For moist foods, ensure no liquid is near the sealing area. If necessary, pre-freeze the food or place a paper towel near the top edge to absorb moisture.
3. Ensure the inside of the bag's sealing area is clean and dry to achieve a strong, airtight seal.

Vacuum Sealing Process

1. Place the open end of the filled bag into your vacuum sealer machine's sealing channel.
2. Close the lid of your vacuum sealer and engage the latch mechanism according to your machine's instructions.
3. Select the appropriate setting on your vacuum sealer (e.g., 'Dry' for solid foods, 'Moist' for foods with some liquid).
4. Initiate the vacuum and seal cycle. The machine will remove air from the bag and then heat-seal it.
5. For delicate items, use the 'Pulse' function (if available on your sealer) to control the vacuum pressure manually and prevent crushing.
6. Once the cycle is complete, open the lid and remove the sealed bag. Verify the seal is complete and airtight.

APPLY FOR ALL VACUUM SEALER MACHINES



Image: A Syntus vacuum sealer bag being used with a vacuum sealer machine to preserve meat and vegetables, demonstrating universal compatibility.

Sous Vide and Microwave Use

- **Sous Vide:** Syntus bags are suitable for sous vide cooking. Ensure the bag is properly sealed before immersing it in the water bath.
- **Microwave:** For reheating in the microwave, puncture the bag with a small hole to allow steam to escape before heating.

Video: A demonstration of chicken and pork being vacuum-sealed and prepared for sous vide cooking, showcasing the bags'

MAINTENANCE AND CARE

Syntus Vacuum Sealer Bags are designed for single-use to ensure maximum hygiene and food safety. After use, dispose of the bags responsibly.

Storage of Sealed Items

Store vacuum-sealed items in the refrigerator, freezer, or pantry as appropriate for the food type. Vacuum sealing significantly reduces freezer burn and extends freshness.

6X LONGER FOOD SHELF LIFE LOCK FRESHNESS





✓

Fruits

✓

Vegetables

✓

Seafood

✓

Ribs

✓

Bread

✓

Beans

Image: An illustration demonstrating how vacuum sealing extends the shelf life of various foods by up to 6 times compared to traditional storage methods.

TROUBLESHOOTING

Common Issues and Solutions

- **Incomplete Seal:** Ensure the bag is properly positioned in the sealing channel and the sealing area is free from food particles or moisture.
- **Air Leakage:** Check the bag for any punctures or tears. Ensure the vacuum sealer's gasket is clean and intact.
- **Food Crushing:** Use the 'Pulse' function on your vacuum sealer for delicate items to control the vacuum process manually.

SPECIFICATIONS

Attribute	Value
Brand	Syntus
Capacity	1 Quarts (for 8" x 12" bags)
Number of Items	300 (150 each of 8" x 12" and 6" x 10")

Item Weight	5.72 pounds (total package)
Size	6" x 10" and 8" x 12"
Reusability	Disposable
Is Microwaveable	Yes (with puncture)
Unit Count	300.0 Count
UPC	840073201924

WARRANTY AND SUPPORT

For any questions, concerns, or support regarding your Syntus Vacuum Sealer Bags, please refer to the contact information provided on the product packaging or visit the official Syntus website. Keep your purchase receipt for warranty claims, if applicable.