

## ROUJO 11" x 10' Vacuum Sealer Bags Rolls (3-Pack)

# ROUJO 11" x 10' Vacuum Sealer Bags Rolls Instruction Manual

Brand: ROUJO

Model: 11" x 10' Vacuum Sealer Bags Rolls (3-Pack)

## PRODUCT OVERVIEW

The ROUJO Vacuum Sealer Bags Rolls are designed for efficient and safe food preservation. These rolls allow you to create custom-sized bags for various food items, extending their freshness and protecting them from freezer burn. Made from durable, BPA-free materials, they are suitable for freezer storage, sous vide cooking, and microwave reheating.

### Key Features:

- **BPA-Free & Food-Grade:** Engineered with BPA-free materials, safe for storing fresh produce, marinating meats, and high-heat sous vide cooking (up to 212°F/100°C).
- **Customizable Size:** Generous 11" x 10' rolls allow you to cut bags to the exact size needed, reducing waste and accommodating various food items.
- **Heavy-Duty & Leak-Proof:** Dual-layer construction provides puncture prevention, protecting against sharp hazards like bones and ice crystals.
- **Universal Compatibility:** Designed to work seamlessly with all major vacuum sealer machines.
- **Extended Freshness:** Helps extend food shelf life up to 6 times longer compared to ordinary storage methods, locking in nutrients, flavor, and moisture.

# Customized Length & Width(11"x 10')

Reduces Waste



Easy to Cut



BPA-FREE



FOOD GRADE  
MATERIAL

This image illustrates the customizable nature of the ROUJO vacuum sealer bag rolls, demonstrating how users can cut the roll to their desired length. It also highlights key features such as being BPA-free and made from food-grade materials, ensuring safety and versatility for food preservation.

## USAGE INSTRUCTIONS

### 1. Preparing the Bag

1. Unroll the desired length of the vacuum sealer bag material.
2. Using scissors, cut the roll to the appropriate length, ensuring enough space for the food item and for sealing both ends.
3. Place one end of the cut bag into your vacuum sealer machine and seal it according to your machine's instructions, creating a bottom seal.

# Customized Length & Width(11"x 10')

Reduces Waste



This image demonstrates the initial steps of preparing a vacuum sealer bag: unrolling and cutting the material to size, and then using a vacuum sealer machine to create a secure bottom seal.

## 2. Filling the Bag

4. Place the food item(s) into the bag. Ensure that the food does not extend into the area designated for sealing.
5. Leave at least 3 inches (7.5 cm) of space between the food and the top edge of the bag to allow for proper vacuuming and sealing.
6. For foods with sharp edges (e.g., bones), consider adding a paper towel or extra layer of bag material around the sharp points to prevent punctures.

## Commercial-Grade Kitchen Durability



### Survives Freezer Nails & Bones

This image illustrates the durability of ROUUO vacuum sealer bags, showing how they can safely seal food items with bones, such as lamb chops, without puncturing the bag. This highlights the puncture prevention feature.

### 3. Vacuum Sealing

7. Place the open end of the filled bag into your vacuum sealer machine's vacuum channel.
8. Close the lid of the vacuum sealer and activate the vacuum and seal function. The machine will remove air from the bag and then create a strong, airtight seal.
9. Once the sealing process is complete, open the machine and remove the sealed bag.

## Works For All Vacuum Sealer



This image shows the ROUJO vacuum sealer bags in use with a vacuum sealer machine, demonstrating the process of vacuuming air out of the bag and sealing it to preserve food freshness. It emphasizes the universal compatibility of the bags.

### APPLICATIONS

ROUJO vacuum sealer bags are versatile and suitable for various food preservation and cooking methods:

- **Freezer Storage:** Protects food from freezer burn and extends shelf life significantly.
- **Sous Vide Cooking:** Safe for immersion in hot water up to 212°F (100°C), ensuring even cooking and flavor retention.
- **Microwave Reheating:** Bags can be used for reheating food in the microwave (ensure to puncture the bag before microwaving to allow steam to escape).
- **Refrigeration:** Ideal for short-term storage of fresh ingredients and leftovers.

# Multiple Uses

Extends freshness, nutrition,  
and flavor up to 6 times longer



-4°F to 230°F / -20°C to 110°C

This graphic visually represents the diverse applications of ROUJO vacuum sealer bags, from storing food in the refrigerator and freezer to preparing meals using sous vide or reheating in the microwave. It highlights the bags' ability to withstand temperatures from -4°F to 230°F (-20°C to 110°C).

## STORAGE AND ORGANIZATION

Proper storage of vacuum-sealed foods helps maintain freshness and keeps your kitchen organized.

- Store unused rolls in a cool, dry place away from direct sunlight.
- Once food is sealed, label the bags with the contents and date for easy identification and inventory management.
- Organize sealed bags in your refrigerator or freezer to maximize space and accessibility.

# Making Storage Simple and Efficient

From Cluttered Chaos to Compact Calm – One Vacuum Seal Away!



Clean



Sealed Fresh,  
Perfectly Organized



Clutter



Chaos,  
Clutter & Confusion

This image demonstrates the organizational benefits of using vacuum sealer bags, contrasting a well-organized refrigerator with vacuum-sealed items against a cluttered one, emphasizing how sealing food can lead to a more efficient and tidy storage space.

## TROUBLESHOOTING

### Common Issues and Solutions:

Issue	Possible Cause	Solution
Bag not vacuuming properly	Food debris or moisture on the sealing area.	Ensure the inside of the bag is clean and dry where the seal will be made.
Incomplete seal	Wrinkles in the bag during sealing.	Smooth out the bag before closing the vacuum sealer lid. Ensure the bag is flat across the sealing bar.
Bag loses vacuum after sealing	Puncture in the bag or improper sealing.	Inspect the bag for small holes. If found, cut below the hole and re-seal. Ensure enough space was left between food and seal.

Issue	Possible Cause	Solution
Bag is too short for food item	Incorrect length cut from roll.	Cut a new, longer bag from the roll, ensuring adequate space for food and sealing.

## SPECIFICATIONS

- **Dimensions (per roll):** 11 inches (width) x 10 feet (length)
- **Quantity:** 3 rolls per pack
- **Material:** BPA-Free, Food-Grade Plastic
- **Temperature Range:** -4°F to 230°F (-20°C to 110°C)
- **Item Weight (total):** 1.01 pounds
- **Product Dimensions (packaging):** 5.91 x 1.97 x 11.02 inches

## WARRANTY AND SUPPORT

For specific warranty information regarding your ROUJO Vacuum Sealer Bags Rolls, please refer to the product packaging or contact the seller directly. For any product-related inquiries or support, please reach out to ROUJO customer service through the retailer's platform or the official ROUJO website.