

Auletor R3

Auletor R3 Electric Mason Jar Vacuum Sealer Kit User Manual

Model: R3 | Brand: Auletor

1. INTRODUCTION

This manual provides instructions for the safe and efficient use of your Auletor R3 Electric Mason Jar Vacuum Sealer Kit. This 3-in-1 device is designed to create an airtight seal on Mason jars, vacuum containers, and vacuum bags, extending the freshness of various food items. Please read this manual thoroughly before first use and retain it for future reference.



Image 1.1: The Auletor R3 Electric Mason Jar Vacuum Sealer Kit, shown with fresh produce, vacuum-sealed meat, and sealed Mason jars, illustrating its versatile applications.

2. SAFETY INSTRUCTIONS

- Do not immerse the electric vacuum sealer unit in water or other liquids.
- Keep the device away from children. This is not a toy.
- Use only the provided charging cable.
- Do not attempt to open or repair the device yourself. Contact customer support for assistance.
- Ensure jar rims and lids are clean and dry before sealing to achieve an effective vacuum.
- The central membrane of the vacuum lids is crucial for sealing. Do not puncture or scrape it with sharp objects. Damage to this membrane will prevent proper sealing.

3. PACKAGE CONTENTS

Verify that all items are present in your package:

- 1 x Electric Mason Jar Vacuum Sealer
- 1 x Charging Cable (Type-C)
- 10 x Wide-Mouth Mason Jar Lids
- 10 x Regular Mason Jar Lids
- 1 x Lid Opener
- 2 x Vacuum Seal Bags
- 1 x User Manual (this document)
- 12 x Stickers
- 1 x Sliding Clamp



Image 3.1: Visual representation of the complete package contents included with your Auletor R3 Vacuum Sealer Kit.

4. PRODUCT COMPONENTS

Familiarize yourself with the main parts of your electric vacuum sealer:

- **Power Button:** Activates and deactivates the vacuum sealing process.
- **Battery Display:** Digital indicator showing the remaining battery percentage.
- **Type-C Charging Port:** Used to recharge the device.
- **Automatic Detection:** The device automatically stops once a sufficient vacuum is achieved.



Image 4.1: Key components of the Auletor R3 Electric Mason Jar Vacuum Sealer, including the battery display, power button, and Type-C charging port.

5. CHARGING THE DEVICE

Before first use, fully charge the electric vacuum sealer. Connect the provided Type-C charging cable to the charging port on the device and plug the other end into a compatible USB power adapter (not included). The battery display will indicate charging status and percentage. A full charge ensures optimal performance.

6. OPERATING INSTRUCTIONS

6.1. Sealing Mason Jars

1. **Prepare the Jar:** Ensure the Mason jar and its rim are clean and dry. Any food debris or moisture

can prevent a proper seal.

2. **Place the Lid:** Position a compatible Mason jar lid (regular or wide-mouth) onto the jar.
3. **Position the Sealer:** Place the electric vacuum sealer straight down over the lid, ensuring it is centered and covers the lid completely.
4. **Initiate Sealing:** Press the power button on the sealer. The device will begin to extract air from the jar.
5. **Automatic Stop:** The sealer will automatically stop once the optimal vacuum pressure is achieved.
6. **Check the Seal:** Carefully lift the sealer off the jar. Press down on the center of the lid to confirm it is concave and sealed. If not, repeat the process.

Electric Mason Jar Vacuum Sealer User Guide



Pick a lid that fits your jar. Keep the jar rim clean and dry.



Place the vacuum sealer straight down over the lid.



Press the button – it automatically seals and stops when done.



Lift off and check the seal.

Image 6.1: Step-by-step guide for vacuum sealing a Mason jar using the Auletor R3 device.



Image 6.2: The one-touch operation of the vacuum sealer, demonstrating its simplicity for sealing jars.

6.2. Sealing Vacuum Bags and Containers

The Auletor R3 is also compatible with vacuum seal bags and containers. Follow the specific instructions provided with your vacuum bags or containers for proper placement of the sealer's nozzle to create a vacuum seal. The automatic shut-off feature will function similarly.

7. FOOD PRESERVATION GUIDELINES

Vacuum sealing significantly extends the freshness of various foods by removing oxygen, which is a primary cause of spoilage and freezer burn. Refer to the table below for estimated preservation times:

Food Type	Room Temperature (Ordinary Storage)	Our Vacuum Sealer (Room Temp)	Vacuum + Freezer/Fridge
Fried foods, nuts	1-3 Days	4-6 Days	12 Months
Meat	2-3 Days	8-9 Days	12 Months
Vegetables / Fruits	5-7 Days	7-10 Days	12-40 Months
Cookies / Bread	1-2 Days	3-8 Days	10-20 Months

Table 7.1: Estimated food preservation times with and without vacuum sealing.

LOCK FRESHNESS 10X LONGER™

Stop Freezer Burn For Good

 Vacuum storage



 Ordinary storage



Fried foods, nuts



Meat



Vegetables / Fruits



cookies / bread

Vac+ Freezer
/Fridge

12 Months

12 Months

12-40 Months

10-20 Months

RoomTemperature

1-3 Days

2-3 Days

5-7 Days

1-2 Days

Our Vacuum Sealer

4-6 Days

8-9 Days

7-10 Days

3-8 Days

Image 7.1: Visual representation of the food preservation guidelines, highlighting the extended freshness provided by vacuum sealing.

8. CARE AND MAINTENANCE

- **Cleaning the Sealer:** Wipe the exterior of the electric vacuum sealer with a damp cloth. Do not use abrasive cleaners or immerse the unit in water.
- **Cleaning Lids:** Mason jar lids and vacuum bags can be washed with warm, soapy water. Ensure they are completely dry before reuse.
- **Storage:** Store the sealer in a cool, dry place when not in use.

9. TROUBLESHOOTING

- **Device Not Turning On:** Ensure the device is charged. Connect it to the charging cable and

allow it to charge for at least 30 minutes before attempting to use it again.

- **No Vacuum or Weak Seal:**

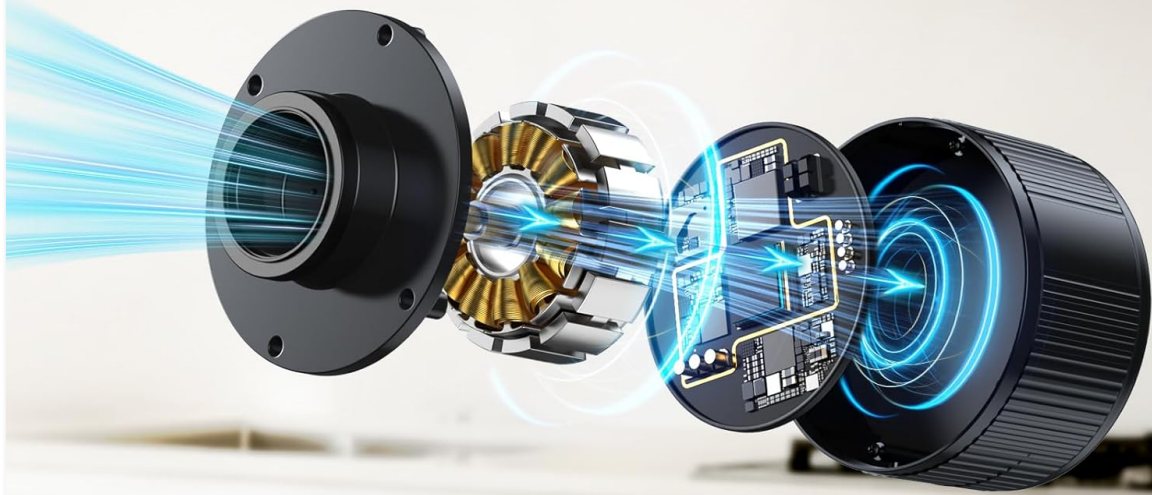
- Check if the Mason jar rim is clean and dry. Food particles or moisture can break the seal.
- Ensure the lid is correctly positioned on the jar.
- Verify that the electric sealer is placed squarely and firmly over the lid.
- Inspect the lid's central membrane for any damage or punctures. A damaged membrane will prevent sealing.
- Ensure the device is fully charged.

- **Unusual Noise During Operation:** This is typically normal as the pump operates. If the noise is excessively loud or accompanied by other issues, contact customer support.

10. SPECIFICATIONS

- **Model:** R3
- **Brand:** Auletor
- **Item Weight:** 14.9 ounces
- **Package Dimensions:** 5.67 x 4.49 x 4.06 inches
- **Batteries:** 1 A battery required (included)
- **Material:** Acrylonitrile Butadiene Styrene (ABS)
- **Color:** Black
- **Operation Mode:** Automatic
- **UPC:** 199284050600

Industry-Leading Suction Power: -80 kPa Strong Vacuum.



Powerful Vacuum

High-speed motor removes 99%+ air for pro-level seals.

Built Tough

Aerospace-grade materials.
3x more durable than standard motors.


Quiet & Efficient

Runs at just 20 dB—powerful yet quiet, ideal for home use.

Image 10.1: Internal view illustrating the powerful motor and robust construction of the Auletor R3 vacuum sealer.

11. CUSTOMER SUPPORT

For any questions, concerns, or technical assistance, please contact Auletor customer support. We offer 12 months of worry-free support and a dedicated after-service team ready to assist you. You can visit our storefront on Amazon or contact us directly for additional lids or support.




Lock in Freshness. Lock in Flavor

AULETOR

Mason Jar Vacuum Sealer

Experience a new level of convenience and efficiency, thanks to our continuously innovative sealing products. Designed to save you time and effort, our Mason Jar Vacuum Sealer is also the perfect gift for your loved ones.



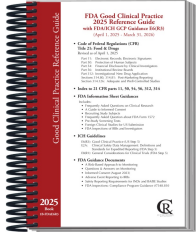
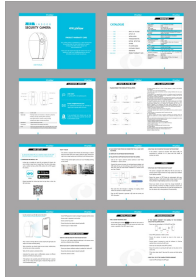
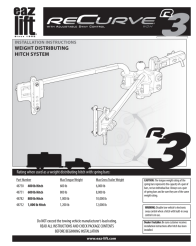
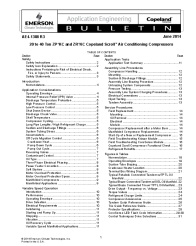
WE CARE ABOUT YOU VERY MUCH



- 12 months worry-free
- 7*24H professional support
- After-Service Team looks forward to seeing you!

Image 11.1: Auletor customer support information, emphasizing professional assistance and warranty details.

© 2025 Auletor. All rights reserved.

Related Documents - R3

	<p>FDA & ICH Good Clinical Practice 2025 Reference Guide (E6(R3))</p> <p>This 2025 Reference Guide provides essential information on FDA and ICH Good Clinical Practice (GCP) E6(R3), covering Code of Federal Regulations (CFR) Title 21, FDA Information Sheet Guidances, ICH Guidelines, and FDA Guidance Documents. Valid from April 1, 2025, to March 31, 2026. Published by Clinical Research Resources.</p>
	<p>LaView R3 Indoor Security Camera User Manual and Product Information</p> <p>Comprehensive user manual for the LaView R3 Indoor Security Camera, covering setup, installation, troubleshooting, and product specifications. Includes warranty information and customer support details.</p>
	<p>Eaz-Lift ReCurve R3 Weight Distributing Hitch System Installation Instructions</p> <p>Comprehensive installation guide for the Eaz-Lift ReCurve R3 Weight Distributing Hitch System with Adjustable Sway Control. Covers parts list, ball mount adjustment, hook-up bracket installation, and sway control activation and maintenance. Includes limited warranty information from Camco.</p>
	<p>Emerson AE4-1388 R3: 20 to 40 Ton Copeland Scroll™ Air Conditioning Compressors</p> <p>This application engineering bulletin provides detailed information on Emerson's 20 to 40 ton ZP*KC and ZR*KC Copeland Scroll™ air conditioning compressors, covering operating characteristics, design features, application considerations, safety instructions, and service procedures.</p>

 <p>Alienware X51 R3</p>	<p>Alienware X51 R3 Specifications and Features</p> <p>Detailed specifications, external views, and port information for the Alienware X51 R3 computer.</p>
 <p>MOZA R3 Racing Wheel and Pedals</p>	<p>MOZA R3 Racing Wheel and Pedals User Manual</p> <p>Comprehensive user manual for the MOZA R3 Racing Wheel and Pedals, covering setup, software, and features for Xbox and PC.</p>