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MODEL: H-2079

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1. Safety Information

Please read all instructions carefully before using the LSA Apparel H-2079 Food Vacuum Sealer Machine. Retain this manual for future reference.

- Do not immerse the appliance, power cord, or plug in water or other liquids.
- Keep the appliance out of reach of children.
- Do not operate the appliance with a damaged cord or plug. Contact customer support for assistance.
- Use only LSA Apparel approved vacuum sealer bags and accessories.
- Always unplug the appliance when not in use or before cleaning.
- Avoid sealing liquids without proper pre-freezing or using the moist mode carefully to prevent overflow.

2. Product Overview

The LSA Apparel H-2079 Food Vacuum Sealer Machine is designed to extend the freshness of your food by removing air and sealing it in specialized bags or containers. It features a powerful 75KPa suction, digital timer, and multiple operating modes.



Image: The LSA Apparel H-2079 Food Vacuum Sealer Machine helps keep ingredients fresh up to 8 times longer, preventing freezer burn. It shows examples of preserved vegetables, fruits, cookies, meat, seafood, dried food, and nuts with extended freshness durations compared to ordinary preservation.


Key Features:

- Powerful 75KPa suction for efficient air removal.
- Built-in digital timer for precise vacuum control.
- Dry & Moist modes for various food types.
- Pulse function for delicate items.
- External vacuum port for jars, canisters, and containers.
- Integrated cutter for custom bag sizing.

Included Components:


User Friendly & Convenient to Use

High Efficiency




11.8 inch sealing length allows you to effortlessly seal large bags.

Built-in Cutter



Let you effortlessly customize desired bags.

Foam Gasket



For initial use or prolonged inactivity, please flip and reinstall the foam gasket to prevent air leakage.

Image: A visual representation of the full starter kit, including the vacuum sealer machine, 1 air suction hose, 1 user manual, 20 pre-cut vacuum bags (9.84" x 11.81"), and 4 foam replacement gaskets.

- 1 x LSA Apparel H-2079 Vacuum Sealing Machine
- 20 x Vacuum Bags (9.84" x 11.81")
- 1 x Suction Hose
- 4 x Foam Replacement Gaskets
- 1 x User Manual

3. Setup

1. **Unpack:** Carefully remove all components from the packaging.
2. **Placement:** Place the vacuum sealer on a flat, stable, and dry surface. Ensure there is enough space around the unit for operation.
3. **Power Connection:** Plug the power cord into a standard electrical outlet.
4. **Initial Gasket Check:** For initial use or prolonged inactivity, ensure the foam replacement gaskets are properly seated to prevent air leakage. You may need to flip and reinstall them.



Image: A four-panel illustration demonstrating the easy setup and sealing process. 1. Place the bag under the slabs in the chamber. 2. Press firmly on both sides to lock the lid. 3. Choose 'Dry' mode to initiate a one-touch seal. 4. Once the light turns off, open the lid.

4. Operating Instructions

4.1 Sealing Bags

1. **Prepare the Bag:** Place the food item into a vacuum sealer bag. Ensure the open end of the bag is clean, dry, and free from food particles. Leave at least 2-3 inches of space between the food and the top of the bag.
2. **Position the Bag:** Open the lid of the vacuum sealer. Place the open end of the bag flat into the vacuum chamber, ensuring it is centered over the sealing strip.
3. **Close and Lock:** Close the lid firmly until both sides click into place, indicating it is locked.
4. **Select Mode:**
 - **Dry Mode:** For dry foods like nuts, cereals, or dried fruits.
 - **Moist Mode:** For moist or juicy foods like raw meat, fish, or marinated items.
 - **Pulse Function:** For delicate foods (e.g., bread, chips) that could be crushed by full vacuum. Press and hold the 'Pulse' button to vacuum, release when desired vacuum level is reached, then press 'Seal'.
 - **Seal Only:** To seal a bag without vacuuming, simply close the lid and press the 'Seal' button.
5. **Start Sealing:** Press the desired mode button (Dry, Moist, or Seal). The machine will automatically vacuum the air and then seal the bag. The digital timer will display the remaining time.
6. **Release:** Once the process is complete and the indicator light turns off, press the release buttons on both sides to open the lid and remove the sealed bag.



Image: A close-up of the vacuum sealer's control panel, highlighting the digital countdown display and the five independent function buttons: Seal, Dry, Moist, External Vac, and Pulse.

4.2 Using the External Vacuum System

The external vacuum system allows you to vacuum seal jars, canisters, and other compatible containers.

1. **Connect Hose:** Insert one end of the suction hose into the external vacuum port on the machine.
2. **Connect to Container:** Attach the other end of the hose to the vacuum port on your compatible jar or container.
3. **Start Vacuuming:** Press the 'External Vac' button. The machine will begin to remove air from the container.
4. **Monitor:** Observe the container. Once the desired vacuum level is achieved (or the machine stops automatically), remove the hose.

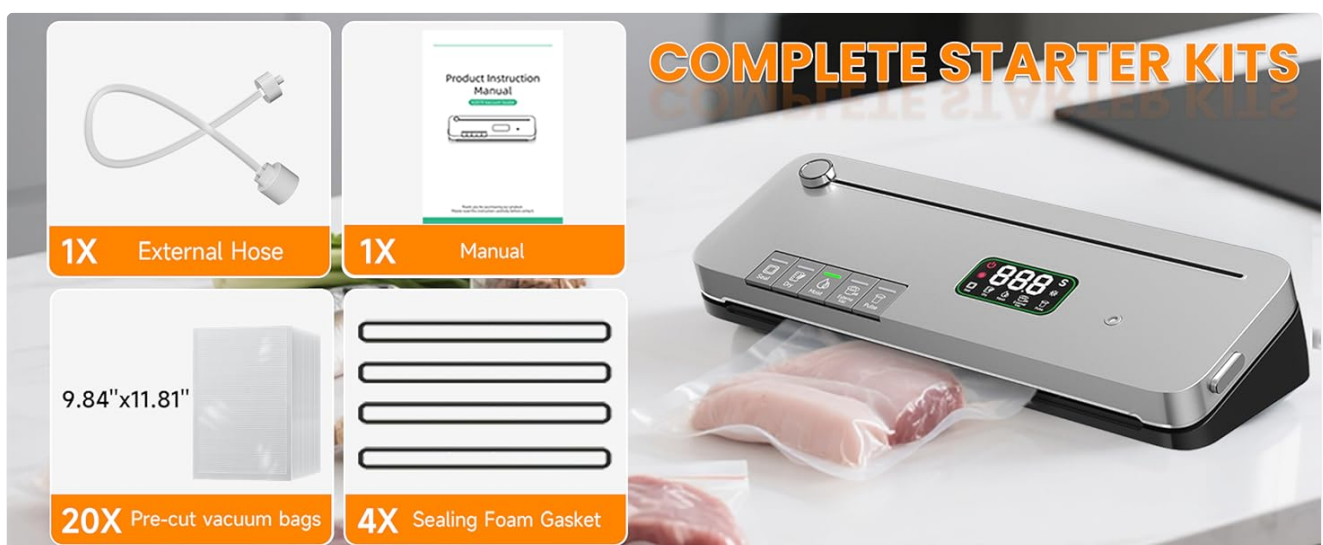


Image: A three-panel illustration demonstrating the simple steps for using the external vacuum system. 1. Connect the hose to the machine. 2. Press and hold the hose onto the container's vacuum port. 3. Select the 'External Vac' button on the machine.

4.3 Using the Built-in Cutter

The integrated cutter allows you to create custom-sized bags from a roll.

1. **Extend Bag Material:** Pull the bag material from a roll across the sealing area.
2. **Position Cutter:** Place the cutter slider at the desired length.
3. **Cut:** Slide the cutter across the bag material to create a custom-sized bag.

75KPA SUCTION POWER

Strong suction power, fast sealing



Image: This image highlights user-friendly features, including high efficiency, a built-in cutter for customizing bag sizes, and a foam gasket for optimal sealing. It shows the cutter in action, effortlessly creating a desired bag size.

5. Maintenance

5.1 Cleaning the Appliance

1. **Unplug:** Always unplug the vacuum sealer from the power outlet before cleaning.
2. **Wipe Exterior:** Use a soft, damp cloth with mild soap to wipe down the exterior of the appliance. Do not use abrasive cleaners or solvents.
3. **Clean Vacuum Chamber:** The vacuum chamber and sealing strip area should be wiped clean after each use, especially if any food particles or liquids have entered.
4. **Removable Drip Tray:** If your model includes a removable drip tray, remove it and wash it with warm, soapy water. Rinse thoroughly and dry completely before reinserting.
5. **Dry Completely:** Ensure all parts are completely dry before storing or next use.



Automatic Vacuum Sealer

One light touch locks in freshness in seconds

Image: This image illustrates the user-friendly design, specifically highlighting the simple cleaning process of the removable drip tray under running water.

5.2 Gasket Care

The foam gaskets are crucial for maintaining a proper vacuum seal. Inspect them regularly for any signs of wear, tears, or deformation. Replace them if necessary using the provided replacement gaskets.

6. Troubleshooting

Problem	Possible Cause	Solution
Machine does not turn on.	Not plugged in; power outlet issue.	Ensure the power cord is securely plugged into a working outlet.
Machine vacuums but does not seal.	Sealing strip or heating element issue.	Contact customer support.
Bag does not vacuum properly or loses vacuum.	Bag not positioned correctly; lid not locked; dirty sealing area; damaged gasket; bag material issue.	Ensure the bag opening is flat and centered. Press firmly on both sides of the lid until it locks. Clean the sealing strip and vacuum chamber. Check gaskets for damage and replace if needed. Use only LSA Apparel vacuum bags.
Food is crushed during vacuuming.	Too much vacuum for delicate food.	Use the 'Pulse' function for delicate items to control the vacuum level manually.
Liquid is drawn into the vacuum chamber.	Excess liquid in the bag.	For very moist foods, pre-freeze them or use the 'Moist' mode. Ensure sufficient space between food and bag opening.

7. Specifications

- **Brand:** LSA Apparel
- **Model Number:** H-2079
- **Material:** Acrylonitrile Butadiene Styrene (ABS)
- **Color:** Gray Black
- **Product Dimensions:** 14.5"L x 5"W x 2.98"H
- **Item Weight:** 3.3 Pounds
- **Power Source:** AC
- **Operation Mode:** Automatic
- **Suction Power:** 75KPa
- **UPC:** 710917177725

8. Warranty & Support

Your LSA Apparel H-2079 Food Vacuum Sealer Machine comes with a standard manufacturer's warranty. Please

refer to the warranty card included in your packaging for specific terms and conditions.

For any product issues, technical assistance, or warranty claims, please contact our customer support team. We are available 24/7 to assist you.

Customer Support: Refer to the contact information provided in your user manual or on the official LSA Apparel website.