

MANUAL — MLR010564N

Mueller

FRESH FOOD VACUUM SEALER

EXTEND FOOD STORAGE LIFE



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IMPORTANT SAFETY INSTRUCTIONS

CAUTION!

Risk of material damage. Only use special plastic film or plastic bags suited for use with vacuum sealers. Comply with the notes on the packaging of the plastic bags.

- Do not touch hot surfaces.
- Unplug the appliance before cleaning it.

When using electrical appliances, basic safety precautions should always be followed to reduce the risk of fire, electric shock, and/or injury to persons.

- Read all instructions thoroughly before use.
- Do not use the appliance if the appliance or the Power Cord has any visible damage, or if the appliance has previously been dropped or damaged in any manner. Contact Customer Service immediately for assistance.
- Use the appliance exclusively for the bag sealing or vacuum-packing of food.
- Do not use any accessory attachment that is not recommended by the manufacturer. Doing so may result in fire, electrical shock, or personal injury.
- This appliance is not intended to be operated using an external timer clock or separate remote-control system.
- Do not use this appliance outdoors.
- Place the appliance on a flat surface.
- Do not open the Lid while the “SEAL” or “VAC+SEAL” functions are working. Wait for the button LED lights to switch off.

Risk of Electric Shock

- Do not hang the Power Cord over the edge of a table or counter.
- If the supply cord is damaged, it must be replaced by the manufacturer or similarly qualified persons to avoid hazards.
- This appliance has a polarized plug (one blade is wider than the other). To reduce the risk of electric shock, this plug is intended to fit in a polarized outlet only one way. If the plug does not fit fully in the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not attempt to defeat this safety feature.

- Pay close attention to placement of the Power Cord. Lay it so no one can step on it, get caught on it, or trip over it.
- Only connect the power plug to a properly installed and easily accessible wall socket whose voltage corresponds to the specifications on the rating plate. The wall socket must continue to be easily accessible after the device is plugged in.
- Ensure that the Power Cord cannot be damaged by sharp edges or hot points. Do not wrap the Power Cord around the device. Use the cable spool at the bottom of the device.
- Let the device cool down completely before winding up the Power Cord or before you clean it or before you put it away.
- Ensure that the Power Cord cannot be trapped or crushed.
- Do not use an extension cord with this appliance.
- Ensure the Power Cord does not touch the hot surface of the appliance.
- Always grasp the power plug to remove it from the wall outlet. Do not pull on the Power Cord itself.
- Never leave the appliance unattended while it is plugged in. Always unplug it after use.

⚠ DANGER!
Risk of cable damage!

Risk for Babies and Children

- To avoid the danger of suffocation, keep plastic film and plastic bags away from babies and children. Do not use the plastic film or plastic bags in cribs, beds, carriages, or playpens.
- Sealing bags are not a toy. Do not allow children to play with bags.
- This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge unless they have been given supervision and instruction concerning use of the appliance by a person responsible for their safety.

Risk Of Electric Shock Due To Moisture

- Protect the device from moisture, water droplets and water splashes.
- The device, the Power Cord and the power plug must not be immersed in water or any other liquids.
- If liquid gets into the device, pull out the power plug immediately. Have the device checked before reusing.
- If the device has fallen into water, pull out the power plug immediately, and only then remove the device from the water. Do not use the device again. Contact Customer Service immediately for assistance.
- Never touch the device with wet hands.

Risk Caused By Insufficient Hygiene. Always Comply With These

- During the preparation and packaging of food, make sure the equipment is perfectly clean.
- After use, thoroughly clean the bag sealer and the entire equipment as soon as possible.
- Immediately freeze or refrigerate perishable food after sealing.
- After thawing or heating perishable food, the food must be consumed immediately.

Risk for Pets and Livestock

- Electrical devices can represent a hazard to pets and livestock. In addition, animals can cause damage to the appliance. Keep animals away from this appliance.

⚠ CAUTION! RISK OF MATERIAL DAMAGE

Observe the specified operating time of the device. Only use special plastic films/bags suited for use with vacuum sealers. Never place the device on hot surfaces (e.g., hot plates) or near to heat sources or open fire. Ensure that no liquid is sucked in during the extraction of air. The device is fitted with non-slip silicon feet. Place a non-slip mat under the device. When cleaning, do not use any astringent or abrasive cleaning agents.

Fire Hazard

- Never cover the device when plugged in due to possible overheating and fire hazard!
- Do not use the device in the vicinity of flammable materials or flammable gas.

Risk of Injury Through Burning

- The Heating Strip becomes very hot during operation. Do not touch the hot Heating Strip.
- Cleaning and user maintenance should not be performed by children or those with reduced physical, sensory or mental abilities.

- This appliance is intended for personal home use and similar applications. Not intended for commercial use. Do not use the appliance for anything other than its intended use.
- If you pass the device on to someone else, please include these operating instructions. The operating instructions are a part of the product.

Meaning of the Symbols & Terminology

The following symbols and warnings will be used in this instruction manual.

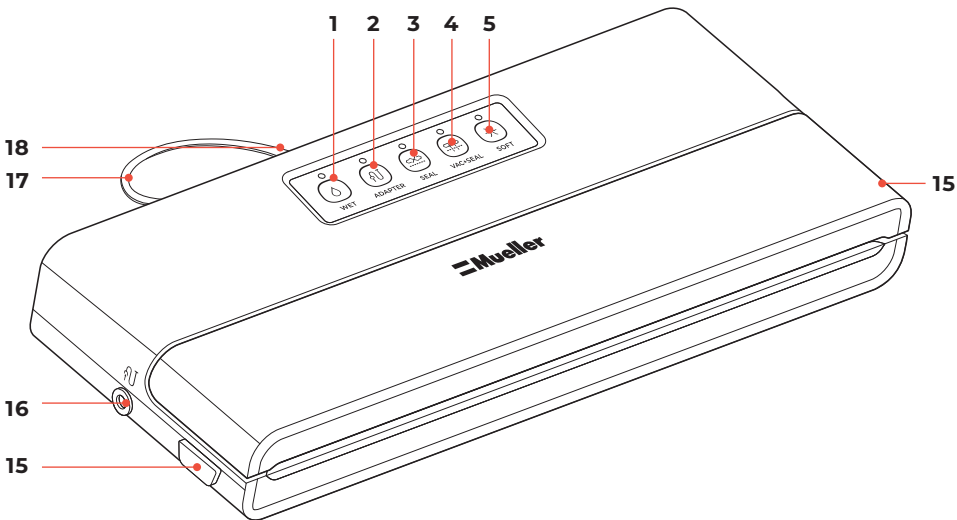
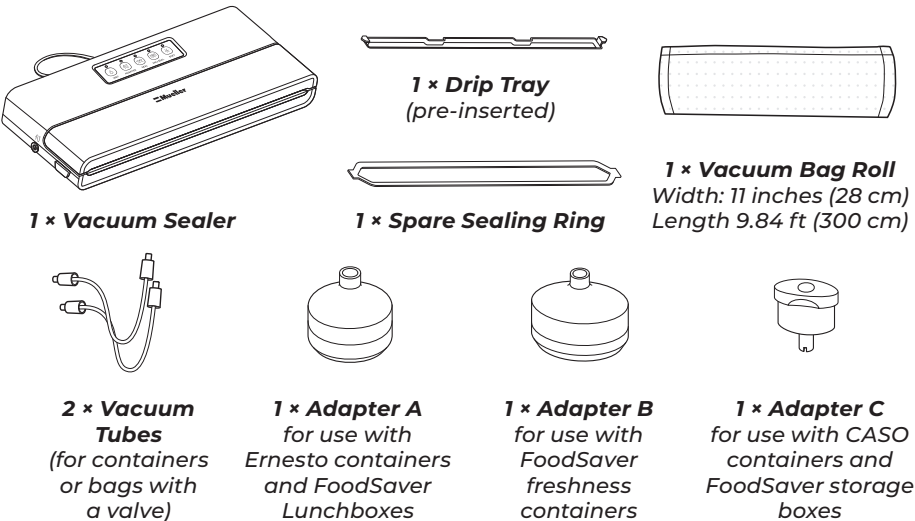
Symbol	Description
	Safety Alert Symbol is used to alert you to potential personal injury hazards. Obey all safety messages that follow this symbol to avoid possible injury and death.
 DANGER!	DANGER indicates a hazardous situation that, if not avoided, could result in death or serious injury.
 WARNING!	WARNING indicates a hazardous situation that, if not avoided, could result in death or serious injury.
 CAUTION!	CAUTION indicates a hazardous situation that, if not avoided, could result in minor or moderate injury.
NOTE	NOTE indicates a situation which could lead to property damage.
TIP	TIP indicates specifics that should be observed or followed when handling the device.

The terminology in this instruction manual may include the following words, which can relate to general information, safety information, safety messages, and warnings:

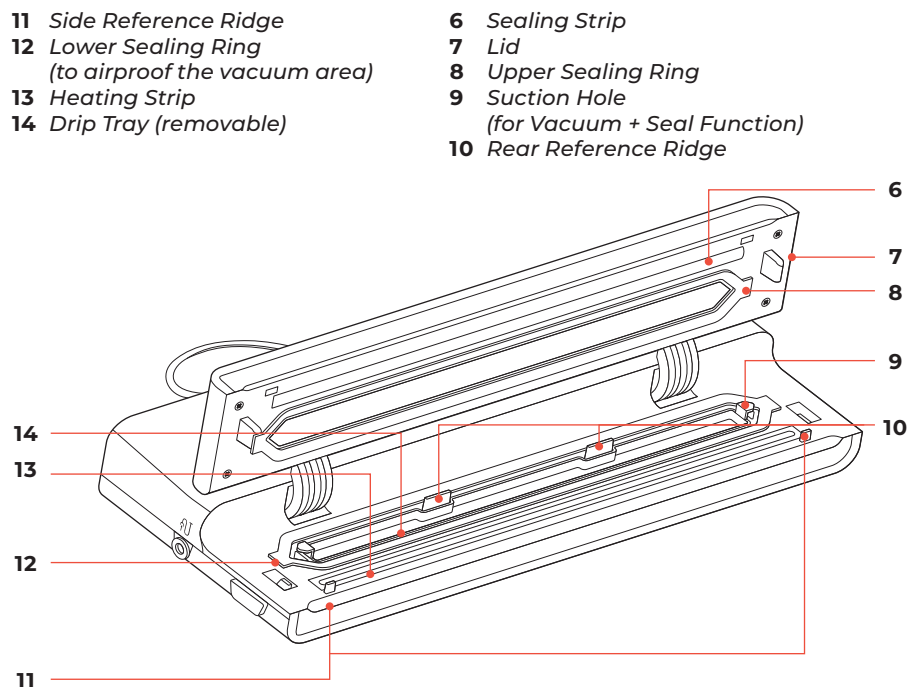
- MAY – This word is understood to be permissive.
- SHALL – This word is understood to be mandatory.
- SHOULD – This word is understood to be advisory.

SAVE THESE INSTRUCTIONS

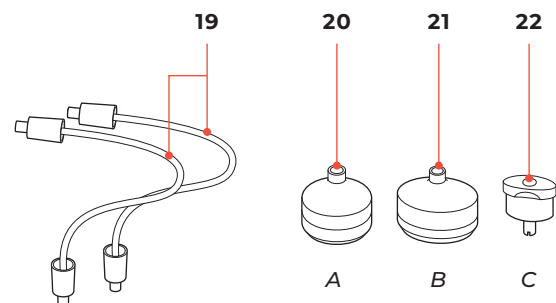
OVERVIEW OF PARTS



- 1 WET Mode
- 2 ADAPTER Vacuum Function
- 3 SEAL Only Function (no vacuum)
- 4 VAC + SEAL Function
- 5 SOFT Mode
- 15 Release Buttons
- 16 Vacuum Tube Port
- 17 Power Cord with Plug
- 18 Cord Opening



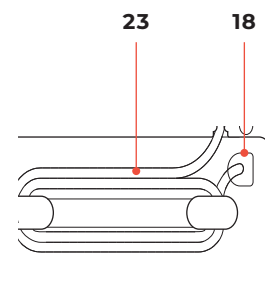
Tubes and Adapters



- 19 Vacuum Tubes
- 20 Adapter A
- 21 Adapter B
- 22 Adapter C

See ► Page 14
to Use Adapters

Bottom View



- 18 Cord Opening
- 23 Cable Spool

NOTE: Other manufacturer's containers and storage boxes are not included. Adapters are included to use the Mueller Vacuum Sealer with those products. CASO is a registered brand of CASO Holding GmbH. FoodSaver is a registered brand of Sunbeam Products, Inc.

CONTROL PANEL FUNCTIONS

NOTE: Instructions on the following pages are separated by bag type or use of adapters. Find the one suitable to your needs.

	Symbol	Function	Button Description	Auto Stop
1.		WET	Use the "WET" mode to seal moist or wet food. Not intended for sealing a bag of soup or liquids	
2.		ADAPTER	Start/cancel vacuum packing with the connection, a Vacuum Tube, Adapters (A, B, C)	Stops when complete
3.		SEAL	Use to create a light seal. This button will add a seal (no vacuum) to a bag OR you can start making a bag from a roll of film (See ► Page 12 for more detail)	Stops when complete
4.		VAC + SEAL	Start/cancel vacuum-packing and sealing a bag	Stops when complete
5.		SOFT	Activate/deactivate the "SOFT" mode for pressure-sensitive food (berries, cakes, etc.) Use the "SOFT" mode in combination with "VAC+SEAL" (See ► Page 18 for more detail)	

You can cancel functions earlier than the automated time by pressing the function button again for functions 2 , 3 , and 4 .

Use the 1 "WET" and 5 "SOFT" modes prior to vacuum packing and/or sealing. Press the button to activate then press the button again to deactivate the function.

NOTE: The "WET" mode is not designed for liquids. It adds more time to seal moist foods.

BEFORE FIRST USE

- Remove all packing material.
- Check that the device is undamaged.
- Place the appliance on a dry, level, and heat-resistant surface.

■ POWER SUPPLY

Only connect the Power Plug to a properly installed and easily accessible wall socket whose voltage corresponds to the specifications on the rating plate. The wall socket must continue to be easily accessible after the device is plugged in for safety reasons.

- 1 Unwind the required length of Power Cord from the Cable Spool (See ► **"Bottom View" image on Page 9**).
- 2 Lead the Power Cord through the Cable Opening on the underside of the device.
- 3 Connect the Power Plug into an appropriate wall socket.

■ MAKING VACUUM BAGS

Requirements

Refer to these requirements when buying replacement or additional film bags or film bag rolls.

- Accepts tubular film or complete bags designed for vacuum sealing.
- Width of bag film should not exceed 11 inches (28 cm).
- Film must have dots/knobs or grooves on one side.
- Smooth films are NOT suitable for sealing.
- Thickness should be between 0.007 and 0.011 inches (170–290 µ).
- Check the temperature range of the film when buying it.
- The ideal range is between -4°F (-20°C) and +230°F (110°C). Films with these tolerances can be deep-frozen or boiled. The film included with this Vacuum Sealer is suited for both applications.

NOTE: Refer to film or bag packaging for more details about each product.

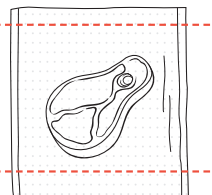
MAKING AND SEALING VACUUM BAGS

NOTE: To prevent overheating and melting of the bag, wait for 30–60 seconds to cool down the heating part after every sealing operation.

You will need to cut rolled film with scissors to the bag size you require. Bag length should include the size of the item you are storing, plus a space of about 2.5 inches (6.35 cm) near the top after you fill the bag. This allows the Vacuum Sealer to seal the bag.

NOTE: If you use a premade or finished bag, the steps below do not apply.

2.5 inches
(6.3 cm)



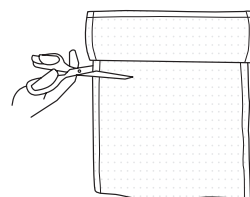
Top Seal – Leave about 2.5 inches (6.3 cm) from the top of the bag after you fill it.

3 inches
(7.6 cm)

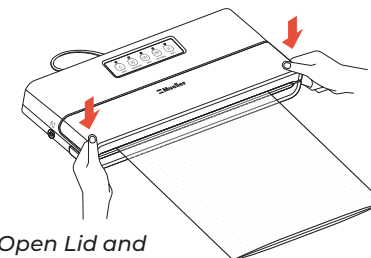
Bottom Seal – Start your seal about 3 inches (7.6 cm) from the end of the bag.

QUICK STEPS TO MAKE A BAG

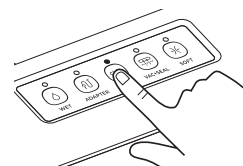
NOTE: Film tube rolls can be used to make your own vacuum bag.



Unroll the vacuum film, then cut the length of film you require



Open Lid and insert bag



Seal the bottom of the bag

⚠ CAUTION!

RISK OF MATERIAL DAMAGE!

After 5 sealing and/or vacuum-packing processes, the appliance must cool down for at least 60 seconds.

VACUUM-PACKING VACUUM CONTAINERS AND BAGS (WITH VALVE)

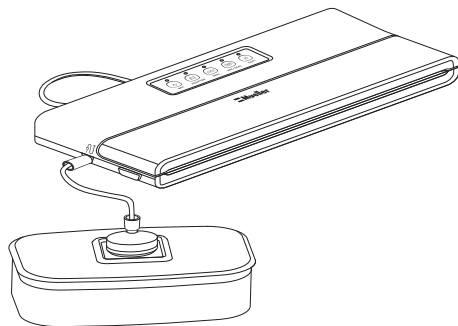
Use this Vacuum Sealer to vacuum-pack containers from various manufacturers using the "ADAPTER" (AU) button. This function works in combination with the included Vacuum Tubes and Adapters, which have different valve shapes (See below and ► **"Tubes and Adapters" image on Page 9**), and the various containers (not included).

Adapter			
Designed for...	Ernesto, FoodSaver Lunchboxes	FoodSaver freshness containers	CASO, FoodSaver storage boxes

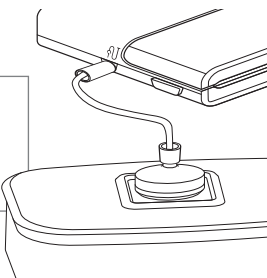
⚠ CAUTION!

Risk of electric shock due to moisture. Ensure that no liquid is sucked in during the extraction of air. If this occurs, immediately interrupt the vacuum process by pressing the active "ADAPTER" (AU) button again. Please comply with the manufacturer's instructions regarding fill levels for containers and bags.

HOW TO USE VACUUM CONTAINERS

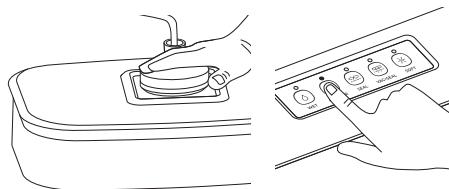


NOTE:
Example
shows
Adapter B.

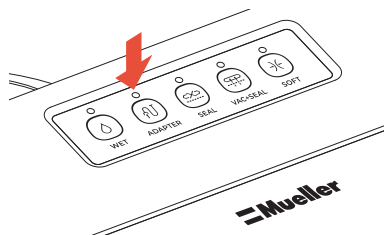


- 1 Fill your vacuum-pack container with food to the maximum level, then close the container Lid.

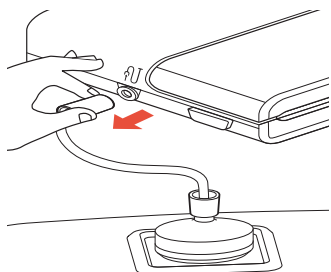
NOTE: Leave about 1 inch (2.5 cm) of space at top of the container.



- 2 Press the appropriate Adapter (A, B, or C) onto the container Lid valve.
- 3 Connect one end of a Vacuum Tube to the appliance, the other to the Adapter.



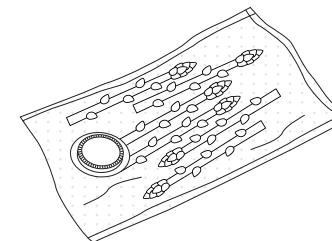
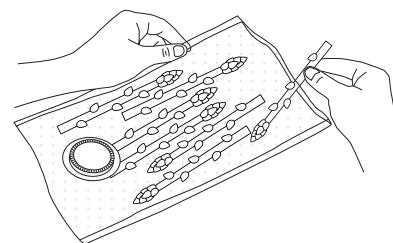
- 4 While holding the Adapter firmly in place with one hand, press the "ADAPTER" button with the other. An LED light will appear, and the vacuum-packing process will start.



- 5 The LED will turn off when the vacuum-packing process is complete. Wait for the LED light to turn off before opening the Lid.

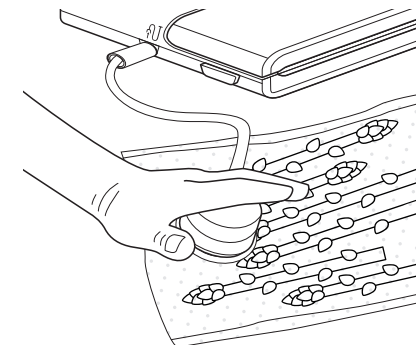
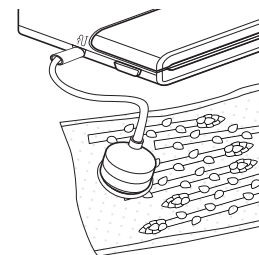
- 6 Remove the Vacuum Tube and Adapter from the Lid.
Repeat the process, if necessary, with another container OR remove the Tube and Adapter to store them.

HOW TO USE VACUUM BAGS WITH VALVES



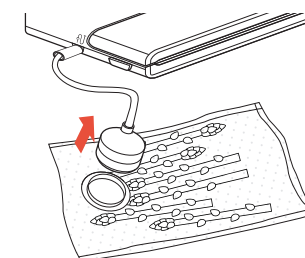
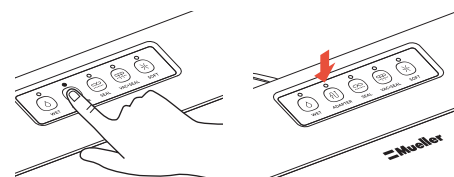
- 1 Fill your vacuum-pack bag with food to the maximum level. Ensure there is **no food** under the valve.

- 2 Carefully close the vacuum bag. Place the vacuum bag flat on a level surface with the valve pointing upwards.



- 3 Press Adapter (A/B/C) onto the vacuum bag valve. Connect one end of a Vacuum Tube to the appliance, the other to the Adapter.

- 4 Hold the Adapter firmly in place.



- 5 Press the "ADAPTER" button. An LED light will appear, and the vacuum-packing process will start.

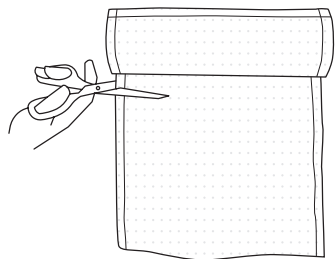
- 6 Remove the Vacuum Tube and Adapter from the bag.

The LED will turn off when the vacuum-packing process is complete. Wait for the LED light to turn off before opening the Lid.

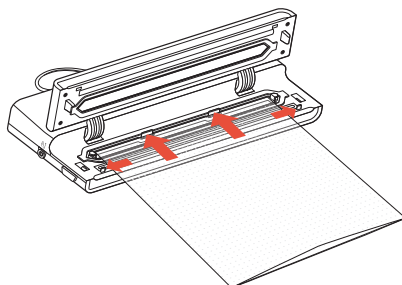
Repeat the process, if necessary, with another bag OR remove the Tube and Adapter to store them.

SEALING BAGS WITHOUT VALVES – MAKE YOUR OWN BAG

NOTE: You can heat seal a potato chip bag or most thermoplastic plastic bags, including polyethylene, polypropylene (PP), polystyrene (PS), and polyvinyl chloride (PVC). However, this technique **ONLY HEAT SEALS** a potato chip bag. You cannot vacuum seal that type of bag.

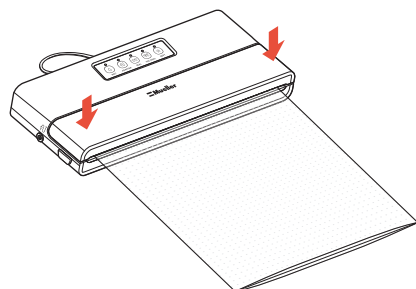


- 1 Unroll the vacuum film, then cut the length of film you require.



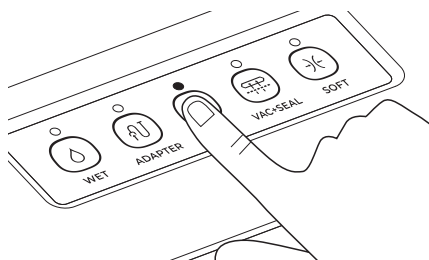
- 2 Open the Lid with the “Release” button. Smooth the bag, then gently push the bag into place. The end of the bag must be before the Reference Ridges (Rear and Side), as shown by the arrows.

TIP: Ensure there are no creases in the bag, especially near the Heating Strip (See ► Page 9).

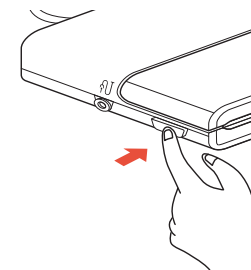
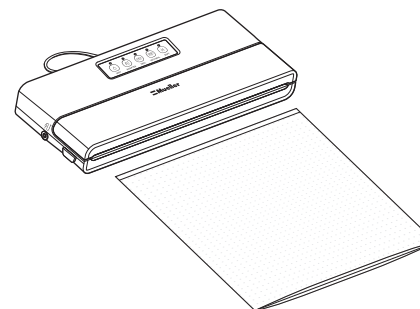


- 3 Close the Lid. Use both hands to press firmly on the edges of the Lid. You will hear an audible CLICK when it is fully closed.

TIP: Vacuum Sealer will run, but will not seal the bag if the Lid is not completely closed.



- 4 Press the “SEAL” button. An LED light will appear, and the sealing process will start.



- 5 After about 5–7 seconds the LED will turn off when the sealing process is complete.

TIP: If you have activated the “WET” mode, the sealing will last a few seconds longer.

- 6 Press the “Release” button to open the Lid. Remove the bag. Check the welding seam. It should produce a smooth, creaseless seam.

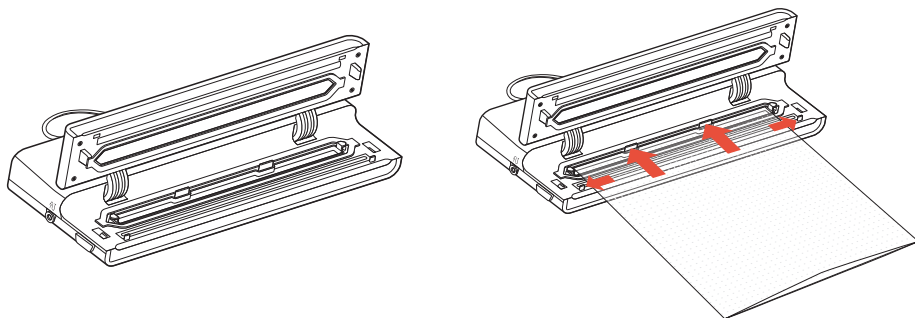
VACUUM-PACKING AND SEALING BAGS WITHOUT VALVES

WARNING!

Risk of electric shock due to moisture. For vacuum-packing, no liquids must be inside the bag. Ensure that no liquid is sucked in during the extraction of air. If this occurs, immediately interrupt the vacuum process by pressing the active “VAC+SEAL” button again. Please comply with the manufacturer’s instructions regarding filling levels for containers and bags.

TIP: When vacuum-packing film bags, there must be no vacuum tubes attached to the machine.

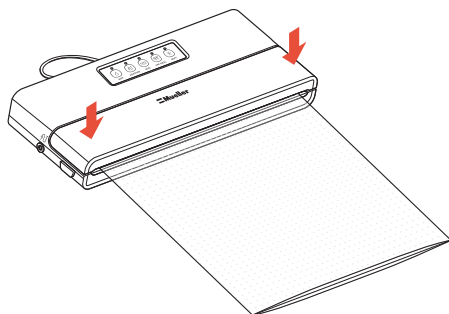
NOTE: No food or beverage shall be present at the top edge of the bag, where you want to seal it. That area must be clean and dry. If not, it is impossible to produce a proper seam weld. We recommend filling the bag only to about 2.5 inches (6.35 cm) from the top edge.



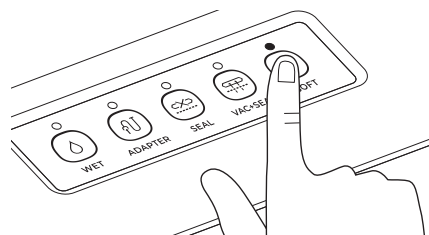
1 Push the “Release” button, then lift the Lid. After inserting the food into the bag, smooth the bag where it is to be sealed.

2 Gently push the bag into place. The end of the bag must be before the reference ridges (rear and side), as shown by the arrows.

TIP: Ensure there are no creases in the bag, especially near the Heating Strip (See ► Page 9).

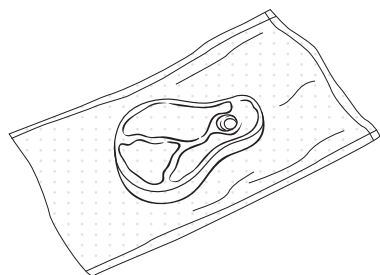


3 Close the Lid. Use both hands to press firmly on the edges of the Lid. You will hear an audible CLICK when it is closed fully.

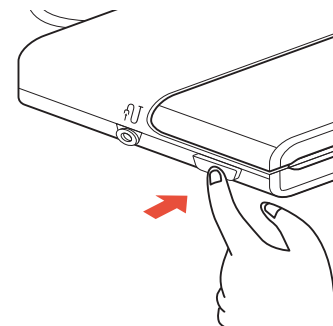


4 Press the “VAC+SEAL” button. An LED light will appear, and the sealing process will start. The film bag is first vacuum-packed, then sealed.

TIP: If the LED does not turn off – and the noise of the vacuum pump does not stop, even though no further air is being sucked out of the film bag – cancel the process. Check (1) the film bag for leaks; and (2) the film bag’s position on the device.



5 The LED will turn off when the sealing process is complete. Normally, it takes 15–20 seconds based on the sealing mode selected.



6 Wait for the LED light to turn off before opening the Lid. Press the Release button to open the Lid. Remove the bag. Check the welding seam. It should produce a smooth, creaseless seam.

TIP: If the seam is questionable, seal the bag again about ¼ inch above the first seal.

USING THE “WET” MODE

⚠ WARNING!

Risk of electric shock due to liquid from bag. For vacuum-packing, liquids should not be inside the bag. Ensure that no liquid is sucked in the machine during the extraction of air. If this occurs, immediately interrupt the process by pressing the active function button.

If the bag contains moist food, such as marinated meat/fish, ready-to-use cut vegetables/fruit, this can result in an incomplete seal. Activating the “WET” mode can increase the sealing time to obtain a better seal weld.

IMPORTANT NOTE:

The “WET” mode should be activated before start the “VAC+SEAL” function.

- 1 Press the “WET” button. The LED will light up. To deactivate, press the “WET” button again.
- 2 Press the “VAC+SEAL” button to start the sealing process.
- 3 The LED will automatically turn off when the vacuum-packing/sealing process has been completed or canceled.
- 4 During the vacuum-packing/sealing process, the “WET” mode cannot be activated or deactivated. This function MUST be done prior to vacuum-packing/sealing.

TIP: The “WET” mode will not vacuum-pack liquids. Soups or other liquids should be frozen prior to vacuum-packing.

USING THE “SOFT” MODE

The “SOFT” mode reduces the vacuum pressure slightly. This helps when packaging pressure-sensitive foods, such as berries, cakes, and breads so they do not compress flat.

IMPORTANT NOTE:

Use the “SOFT” mode before starting the “VAC+SEAL” function.

- 1 Press the “SOFT” (☒) button. The LED will light up. To deactivate, press the “SOFT” (☒) button again.
- 2 Press the “VAC+SEAL” (☒) button to start the sealing process.
- 3 The LED will automatically turn off when the vacuum-packing/sealing process has been completed or canceled.
- 4 During the vacuum-packing/sealing process, the “SOFT” (☒) button cannot be activated or deactivated. This function MUST be done prior to vacuum-packing/sealing.

■ VACUUM SEALER TIPS & BEST PRACTICES

Advantages of Vacuum-Packed Foods

Vacuum-packing keeps food fresh for a longer timeframe. The process of vacuum packing removes the air, which can cause the food to spoil in non-vacuum sealed packaging. Using a Vacuum Sealer can also help protect against freezer burn that often occurs when storing foods in a freezer.

Food Storage

- Soups or other liquids should be frozen prior to vacuum-packing.
- Never overfill your bag.
- Label your bags with the contents and the date.
- You can cuff the bag before filling it to help keep the top edge clean.
- Blanch any fresh vegetables before vacuum sealing them.
- Pre-freeze any fruits for best results.
- Wipe the top of the bag to remove any moisture or excess food prior to sealing the bag.
- When sealing sharp items (such as dried pasta, pencils, silverware, etc.), consider adding waxed paper or paper towels or a small towel to help prevent punctures.
- Be sure to leave about 2.5–3 inches (6.3–7.6 cm) of space at the top of any food containers prior to sealing them.
- Some people find success by filling the bag, then partially freezing the food prior to sealing.
- Another trick for reducing moisture seepage is to fold a paper towel, then insert it above any moist meats or ingredients prior to sealing.
- Allow the device to cool down completely before you clean it or put it away.

Storing Other Household Goods

Vacuum sealers can be used for more than food. You can store polished silverware, craft supplies (beads, buttons, etc.), and more for long-term storage. We do not recommend storing anything breakable, plant seeds, or something that cannot be compressed safely.

NOTE: Not recommended for storing soft cheeses, mushrooms, garlic, onions, and butter or margarine.

Sous-Vide

A popular method to cook meat is called sous-vide where you gently cook meat inside a vacuum bag. The home cook and foodie can now recreate their favorite sous-vide recipes at home with the help of our Vacuum Sealer.

Marinating Meats and Vegetables

Enhance the flavor when you vacuum-seal meat or vegetables with marinade or spices inside the bag. Following recipe instructions and safe food practices, rest the food for a few hours or overnight in a refrigerator to lock in the flavor.

■ FOOD STORAGE GUIDE

*The information in this table is for reference only. Actual storage time will depend upon the food's freshness, storage conditions, etc. Please always check food before cooking (review package expiration or use by dates, examine color, smell, etc.). For your health and safety, please never eat or cook any food when its quality has changed.

Refrigerated (5 ± 2°C)	No Vacuum Seal	Mueller Vacuum Sealer
Red Meat	3–4 Days	8–9 Days
White Meat	2–3 Days	6–8 Days
Fish	1–3 Days	4–5 Days
Cooked Meat	3–5 Days	10–15 Days
Soft Cheese	5–7 Days	20 Days
Hard/Semi Hard Cheese	1–5 Days	60 Days
Fruits	5–7 Days	14–20 Days
Vegetables	1–3 Days	7–10 Days
Soup	2–3 Days	8–10 Days
Pasta/Rice Leftovers	2–3 Days	6–8 Days
Cream Desserts	2–3 Days	8 Days

Room Temperature (25 ± 2°C)	No Vacuum Seal	Mueller Vacuum Sealer
Fresh Bread	1–2 Days	8–10 Days
Biscuits	4–6 Months	12 Months
Uncooked Pasta/Rice	5–6 Months	12 Months
Flour	4–6 Months	12 Months
Dry Fruits	3–4 Months	12 Months
Ground Coffee	2–3 Months	12 Months
Loose Tea	5–6 Months	12 Months
Milk Tea	1–2 Months	12 Months

In Freezer (-18 ± 2°C)	No Vacuum Seal	Mueller Vacuum Sealer
Meat	4–6 Months	15–20 Months
Fish	3–4 Months	10–12 Months
Vegetables	8–10 Months	8–24 Months

CLEANING AND MAINTENANCE

⚠ WARNING!

Risk of injury through burning/scalding. Allow the appliance to cool down completely before you clean it or store it. The Heating Strip becomes very hot during operation. Do NOT touch the hot Heating Strip.

⚠ WARNING!

Risk of electric shock. Prior to cleaning, disconnect the Power Plug from the device.

⚠ WARNING!

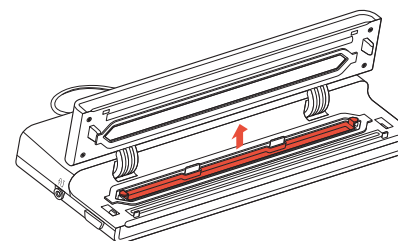
Risk of electric shock due to moisture. The appliance, Power Cord and plug must not be immersed in water or any other liquid.

⚠ WARNING!

Risk of material damage. Do not use any astringent or abrasive cleaning agents.

We recommend you clean the device regularly to ensure the proper function of your appliance. Do not submerge the Vacuum Sealer.

- 1 After unplugging the appliance, wipe down the housing of the device with a damp cloth or sponge. Use mild soap, if necessary.
- 2 Remove the Drip Tray and empty it. Wash with mild soap and water.
- 3 Prior to the next use, thoroughly dry the appliance.



Cleaning the Drip Tray

- 1 Grasp both outer ridges with your fingers, then carefully lift the Drip Tray upwards and out.
- 2 Drain the liquid.
- 3 Rinse the Drip Tray under warm dishwater or place it in the dishwasher.
- 4 Make sure it is dry before re-inserting it.
- 5 Insert the Drip Tray into the Vacuum Sealer from above.

Cleaning the Sealing Ring

- 1 Grasp the Sealing Ring with two fingers and lift it upwards and out.
- 2 Rinse the Sealing Ring under warm dishwater. Make sure it is dry before re-inserting it.
- 3 Replace the Sealing Ring. Ensure that it is not wavy, but rests in smooth contact inside the Vacuum Sealer.

TIP: The Sealing Ring can lose its shape over time due to the high contact pressure. When necessary, replace it with the Spare Sealing Ring included in the items supplied.

SPECIFICATIONS

Model Number	Voltage	Power	2 Pressure Level (for whole unit)
VS-22A	120 V, 60 Hz	125 W	550 mBar (for normal setting) (-5%) 150 mBar (for soft setting) (+/-5%)

Sealing Time		Max Width of Bag
Dry Sealing	Wet Sealing	
15 s	19 s	11.8 inches (30 cm)

Product Size	Product Weight
L 14.96 × W 5.67 × H 2.13 inches (L 38 × W 14.4 × H 5.4 cm)	2.14 lb (0.97 kg)

■ TROUBLESHOOTING

Problem	Possible Cause	Solution
The Vacuum Sealer doesn't seal well, or it doesn't seal at all.	Is the Vacuum Bag or pouch sealed correctly?	Check if the pouch or bag has any ridges. If it does, reseal the bag by folding the top of the bag so you can form a straight line. The line should run perpendicular to the strip with the smooth end facing upwards.
		Examine the bag for leaks. After sealing the bag, submerge it in water and apply pressure. Bubbles indicate a leak. Use a new bag if bubbles appear.
		A wrinkle in the bag along the seal may cause leakage and allow air to re-enter. Just cut bag and reseal. To avoid wrinkles, make sure you stretch the material until it's flat.
		Sometimes moisture or food (such as juices, grease, crumbs, powders, etc.) along the seal can prevent the bag from sealing properly. Cut the bag, wipe inside top of the bag and reseal.
	Did you overfill the bag or pouch?	Make sure there are 2.5 inches (6.3 cm) of extra space between the sealer and food content.
	Does the Sealing Ring need to be cleaned or replaced?	Check the Sealing Ring for debris. If present, you can clean them with a damp cloth and then reinsert them into the Vacuum Sealer. Make sure that the seal is not wet during the sealing process.
My Vacuum Sealer won't turn on.	Does outlet work?	Check the outlet. Unplug the cord then plug it back again. If nothing happens, try plugging a different appliance into the same outlet to check if it works.
	Check the Cord.	You should check the Cord for loose wires or gnaw marks made by pets or mice. If there is damage to the Cord, please contact Customer Service.
Bag melts.	Have you allowed enough time for the appliance to cool down between consecutive sealings?	The Vacuum Sealer may have become too hot for use. We recommend a 30–60 second cool-down period between sets or sealing processes.
Accessory Tubes won't latch.	Do the accessories match?	Make sure the Vacuum Sealer can support accessories that are not of Mueller.

The bag gets melted and breaks at the sealing line, or sealing well but no air vacuum exhaust.	Overheating of the heating parts.	Please always wait for 30–60 seconds for cooling down after each sealing operation.
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■ FCC DETAILS

This equipment has been tested and found to comply with the limits for a Class B digital device, pursuant to part 15 of the FCC Rules. These limits are designed to provide reasonable protection against harmful interference in a residential installation. This equipment generates, uses and can radiate radio frequency energy and, if not installed and used in accordance with the instructions, may cause harmful interference to radio communications. However, there is no guarantee that interference will not occur in a particular installation. If this equipment does cause harmful interference to radio or television reception, which can be determined by turning the equipment off and on, the user is encouraged to try to correct the interference by one or more of the following measures:

- Reorient or relocate the receiving antenna.
- Increase the separation between the equipment and receiver.
- Connect the equipment into an outlet on a circuit different from that to which the receiver is connected.
- Consult the dealer or an experienced radio/TV technician for help.

⚠ CAUTION!

To comply with the limits of the Class B digital device, pursuant to Part 15 of the FCC Rules, this device is to comply with Class B limits. All peripherals must be shielded and grounded. Operation with non-certified peripherals or non-shielded cables may result in interference to radio or reception.

MODIFICATION: Any changes or modifications not expressly approved by the grantee of this device could void the user's authority to operate the device.

■ 1-YEAR LIMITED WARRANTY

This product is warranted to be free from defects in material and workmanship under normal use and service for one year from the date of the original purchase with the receipt. The manufacturer's obligation shall be limited to repairing or replacing any part of the product that is defective. Such warranty shall not apply to damages resulting from accidents, abuse, or misuse.

If there is any problem with Mueller Vacuum Sealer, please contact Customer Service.

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FRESH FOOD VACUUM SEALER
EXTEND FOOD STORAGE LIFE

SKU: MLR010564N

MADE IN CHINA

HAPPINESS IS HOMEMADE

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