

ggmgastro

User Manual



Science and technology lead a new life

ggmgastro INTERNAIONAL

Add:Weinerpark 16 48607 Ochtrup Germany

Content

1. Product Diagram1-2
 2. How to make a bag from a roll3
 3. How to vacuum and seal a bag of food4
 4. Reasons of food decay and solution5
 5. Vacuum accessories operation & Maintenance6
 6. Vacuum sealer Safety guidelines and prompt7
 7. Storage periods compare between Non-vacuum & Vacuum8
 8. Vacuum Sealer Breakdown& Maintenance9-10

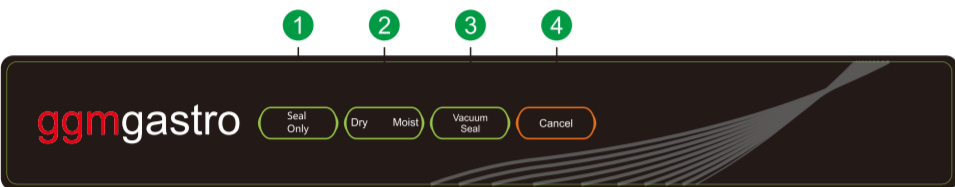
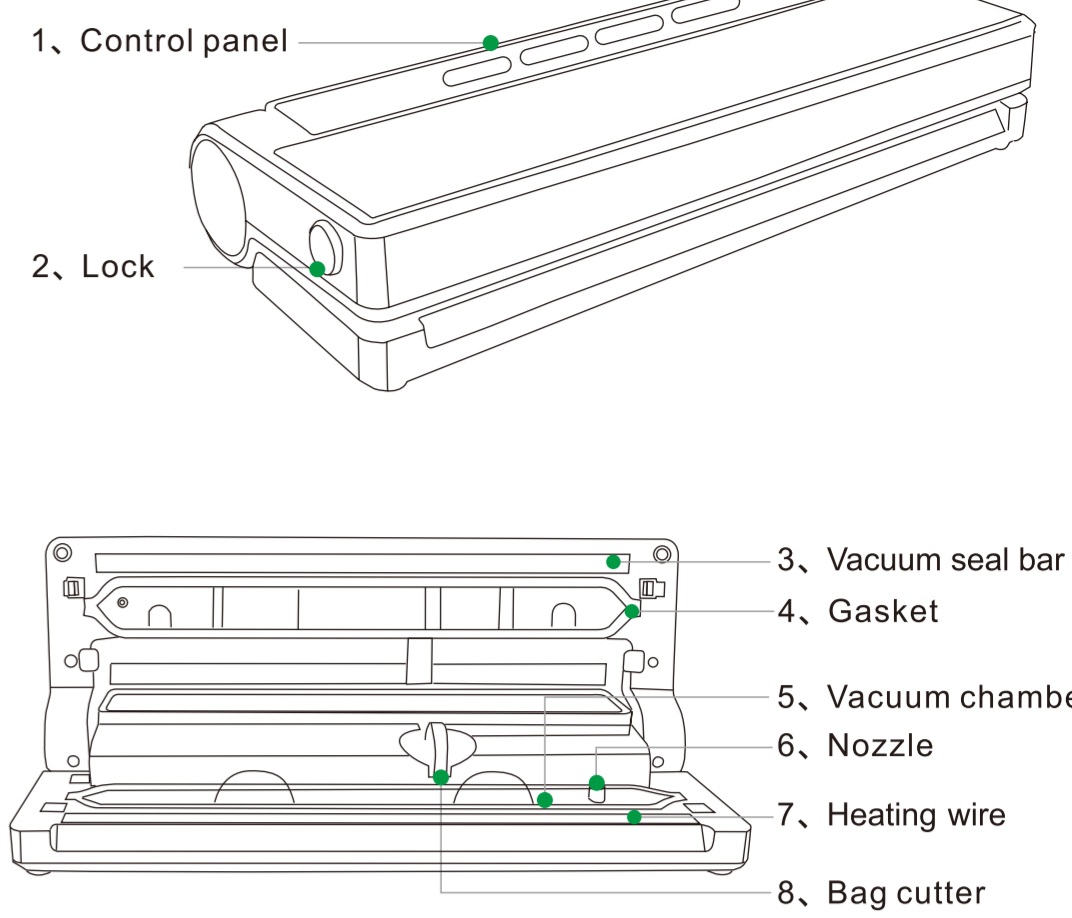
Warm Tips

1. Start working after indicator lights up.
2. Can't be forced to stop before indicator lights off and warning tone disappears.
3. Choose different function button according to moist or dry food.
4. Unplug the plug when you don't use the machine.

Product Diagram

Tips

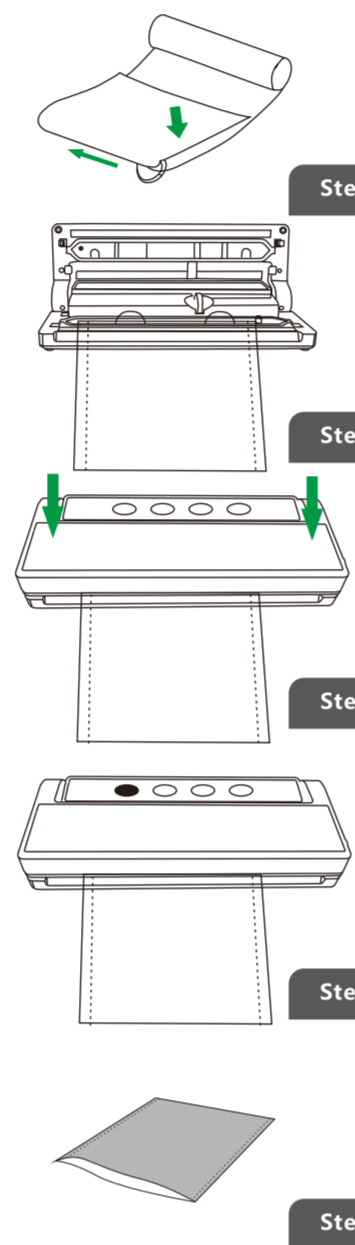
The following figure is a simple diagram, which is based on the actual contents of the box.



- 1 Seal Only**
Seal bag without vacuuming
- 2 Food Attribute Setting (Switch between dry and moist in the middle)**
Dry food - Default Standard indicator lights on , normal vacuum. This mode is suitable for the dry food or the item which can be highly vacuumed such as beans, grains and etc.
Moist food - Default Standard Indicator lights on , suitable for large bag vacuuming. This mode is also available for the food which is rich in water in small bags such like steak, cake and etc.
- 3 Vacuum & Seal**
Vacuum and seal button: press this button, let the machine work automatically. It will vacuum firstly then seal the bags; the machine will stop working automatically when the sealing has been done.
- 4 Cancel**
Control the vacuum effect by pressing this button.

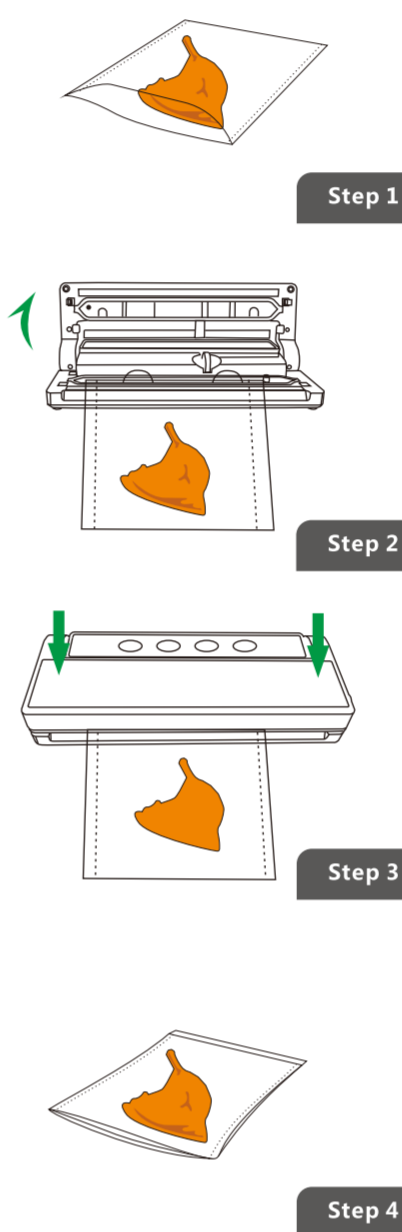
How to make a bag from a roll

1. Make the bag at least 5cm longer than size of food and cut it straight.
2. Lay the vacuum bag smoothly to the heating wire without any crease. place the side with texture down. (Warning: Make sure the bag end will not slip out of vacuum chamber, otherwise vacuum will fail)
3. Press two sides of cover to close machine, sound like click means that the lock catch is fastened.
4. Press the "Seal Only" button to seal it.
5. When Seal Only indicator light turns off, sealing is completed. Open the cover and then take out the sealed bag.



How to vacuum and seal a bag of food

1. Take out one piece bag and put the food inside it, keep some distances between the food and bag mouth.
2. Put the bag with the food on the vacuum chamber but before the vacuum nozzle.
3. Close the vacuum cover lightly, compress the lock catch, choose the food mode "Dry food" or "Moist food", then press "Vacuum& Seal" button, let the machine work for you.
Remark: Switch between dry and moist in the middle of the button
4. Open the vacuum cover, take out the sealed food after indicator light is out.



Reasons of food decay and solution

Food decay reasons	Solution of keeping fresh
1. Bacteria Under the appropriate humidity (10-70%) and temperature (25-40°C or 10-60°C), oxygen and pH value, bacteria rapidly multiply. Generally every 30 minutes the number of bacteria has been stored at room temperature for 3-4 hours, the amount of the bacteria will be extremely large. Most of the bacteria, whose reproduction speed and activities will be reduced when the temperature is under 10°C, will be unable to decompose the protein and fat when under 0°C.	1. Vacuum packing + refrigeration 2. High temperature + Vacuum packing 3. Radiation sterilization + Vacuum packing 4. Dehydration or drying + Vacuum packing 5. Salted
2. Enzyme ① Animal enzymes. In the absence of any microbial infection, the meat will go bad itself because of the animal enzymes itself, and the suitable temperature is 40°C. Under 10°C, the enzyme activity decreased, but the lipolytic enzyme at -30 ~ -15°C is still active, so the meat and oil even in cold storage is also likely to deteriorate. ② Plant enzymes. In the 50-60°C, usually generate acid glycolysis, called rancidity. Protein amino acid decomposed into glycolysis when amide, acid, hydrogen sulfide, smelly and poisonous. There are air, oxygen, ultraviolet water plant enzyme rancidity conditions.	1. Vacuum packing + refrigeration 2. Dehydration or drying + Vacuum packing
1. Oxidation ① Oxygen is the main factor that destroys fat, sugar, protein and vitamin. ② Plant foods such as grains, vegetables, fruits, etc. in the storage period to the respiration (absorb oxygen and exhaled carbon dioxide) and maturation.	1. Vacuum packing + refrigeration 2. Antioxidant + Sealing packaging
4. Insect contamination Insects, such as cockroaches, ants, flies, and other insects that carry the poisonous pathogenic organisms. Eating insects, eggs or dead live insects will cause human allergies. Insect derivatives, such as hair, scales, excretion, etc., may also cause allergic reactions.	1. Vacuum packing + refrigeration

Commonly fresh keeping physical method
 (1) Cryogenic refrigeration: Refrigeration under 10-60°C. Rapid freezing effect is better
 (2) High temperature sterilization: Bath sterilization. Sterilization rate 99.9%
 (3) Dehydration or drying: Food water content should be controlled below 10%, such as powdered milk, dried food, grain and flour.
 (4) Radiation sterilization: With 2 grams of radium equivalent source for 60Co, doses of 20 thousands roentgens, sterilization rate reached 100%.
 (5) Increase osmotic pressure: Salted. Sugaring, the microorganism's water withdrawal and dead, such as bacon, candied fruit.

Vacuum accessories operation & Maintenance

Works with the vacuum canister and vacuum stopper

1. Place the food into the vacuum canister, mark the storage date in the cover.
2. connect the canister with the machine by the vacuum tube and make sure both ends of the vacuum tube plugged tightly in case of the air leak during the vacuuming process.
3. Press the Vacuum Seal Button, you will see the indicator in the canister goes down. When the indicator is parallel to the lid, press the Cancel Button.
4. Gently pull out the vacuum tube.



How to operate with the vacuum canister and the vacuum stopper

1. Use the vacuum tube to connect the vacuum canister/vacuum stopper and the socket on the left side of the machine.
2. Press the button "Vacuum Seal".

Cleaning and Maintenance

- Cleaning:**
1. Put off the plug and protect it from water. You can use the cloth with soap water to clean the sealing ring and the drip tray.
 2. The sealing ring on the cover of the machine is fixed, don't take it down to wash it.
 3. The gasket can be washed with soap water or cleanser essence.

ATTENTION

If the machine will be put out of action for a long time, please put down the cover without the lock on to avoid the deformation of the sponge.

Vacuum sealer Safety guidelines and prompt

Safety guidelines

For your safety and to extend the service life of the machine, please follow the following basic principles when using.

1. Please read all the contents carefully before using.
2. Prohibit using on wet surface or outdoor using.
3. To avoid electric shock, please don't put any parts (power cord, plug) into any liquid. Please put off plug when not use or before clean.
4. Please pull its plug out of the socket to switch the machine off rather than pulling the power cord.
5. Do not use when power line, plug or machine have any matters or damage. Please contact the dealer to arrange after-sales service.
6. Only use for vacuum packaging but not others.
7. Note: A short power cord can avoid winding knot and children stumble. If need to use the extension line, please choose the extension line of higher rated power than this machine.
8. Do not put the machine near the gas, induction cooker, and electric oven. Please be very careful when carrying high temperature liquid items near the machine.
9. After continuous use for some time, take a break for 20s in order to avoid overheating.

Usage prompt

1. Vacuum packing can let the food isolated from microorganisms in air instead of killing the one in the food itself. Perishable foods, such as raw meat and cooked meat, also need refrigerated or frozen after vacuum packaged. Low temperature can inhibit the growth of microorganisms in the food itself.
2. Please use embossed vacuum bag which can be bought from for the best effect.
3. If there is a few liquid, debris or food particles into the vacuum slot with air during the vacuum packing process, please clean up after use.
4. Please leave about 7cm space between food and bag edge to avoid the bag sliding during vacuum packing.
5. The sealing side of the original factory vacuum bag was made of special process. We don't suggest cut off the original sealing side for the best vacuum effect.
6. In order to avoid bag folding, please make the bag flat when vacuum packing large object.
7. When vacuum the sharp items, please wrap with the soft material to avoid bag puncture.
8. When using vacuum canister, please leave at least 3cm between food and lid

Please keep this instruction properly for future reference.

Storage periods compare between Non-vacuum & Vacuum

Freezing storage	Non-vacuum storage	Fresh World vacuum storage
meat	6 months	2-3 years
fish&seafood	6 months	2 years
soup	3-6 months	1-2 years
coffee beans	6-9 months	2-3 years
bread	6-12 months	1-3 years
Refrigeration storage	Non-vacuum storage	Fresh World vacuum storage
meat	2-3 days	12-13 days
fish&seafood	1-3 days	6-8 days
cooked meat	3-5 days	10 days
eggs	10-15 days	30-50 days
Normal temperture storage	Non-vacuum storage	Fresh World vacuum storage
rice&flour	6 months	1-2 years
bread	1-2 days	6-8 days
peanut&beans	2-3 months	1-2 years
tea	3 months	1-2 years

The above data depends on the integrity of the vacuum packaging and characteristics and freshness of the vacuum packed article.
 * vacuum packaging can extend the preservation of food to a certain degree but cannot always let it keep the fresh state. Recommended by low temperature, disinfection and other measures to coordinate with vacuum packaging.

Vacuum Sealer Breakdown& Maintenance

Situations	Solutions
Sealing indicator light flashing	Product overheating. Please stop for 20 seconds between two adjacent cycles. Intensive continuous use will trigger the overheat protection system. The machine will automatic stop and flash red light. Please stop for 20 minutes to cool the product completely. Vacuum pump works over 120s, the machine will automatic stop and flashing red light (Please refer below chapter "Vacuum pump is running, but can not vacuum").
Vacuum pump is running, but can not vacuum	If use vacuum bag cut down from the roll bag whose both sides are not sealed, please check the first sealing line is flat or not. Leave 7cm space between food and bag edge. Place the embossed side of the bag face down on the machine. Please check the gasket ring if it is out of shape, the upper gasket ring if has food residue. Please check the bag if it is folded. And please hold the two side of bag to keep bag in flat. The gasket ring will be out of shape to cause the decline of the air tightness if the machine is not used for a long time with the lock on. So please open two side lock button and machine for 30 minutes to help gasket ring instaurate flexibility.
Gasket ring is loose or damaged	If it's lower gasket ring, take out and clean, then install back. If it's upper gasket ring, Please wipe and install back then retry again. If still doesn't solve the problem. Please contact with our dealers.
The sealing effect is not good	Sealing the food with a small amount of liquid, please press the "seal" button to seal again. If a large amount of liquid or pure liquid please frozen to solid, then vacuum again. Please check the high temperature tape and sealing strip have food powder or residue. If have, please clean up. If bag is folded, please hold the two sides of bag to keep bag in flat.
Indicator light does no light on control panel.	Please check if it has been connected the power source or not. Please check if the power source switch is well or not. Please check the machine cover locks well or not.

Vacuum sealer breakdown & Maintenance

Situation	Solutions
Out of work	Please check it has connected the power source or not. Please check the power source switch is well or not. Please check the machine cover locks well or not.
Can't put the bag mouth into the vacuum chamber	Please make sure there is enough space to put into before the gas nozzle. You can use the cloth with soap water to clean the sealing ring and the drip tray. Please hold both ends of the bag mouth with your hands to make them stretch and flat, embossing side face down
Air leakage or bag expansion after vacuum sealing	Please check if the sealing line is folded and make the bags stretch and flat to avoid the folding. Please check if there is any residue on the sealing line if you vacuum the moist food and powder. It will effect the sealing process. If there're sharp things and pierced in bags, use the soft materials to pack the sharp thing then vacuum seal again in a new bag. Please vacuum pack the vegetable and fruit after high-temperated process and then keep them in low temperature storage because their respiration will lead to bag expansion.
Sealing line melt	The heating wire will be overheated in continuous use, please take a break for 20 seconds before the next pack process to wait for it to cool down.

Maintenance records

Please take good care of this manual. We will work together with you to fill in the maintenance records carefully so as to check the operation of the equipment and the work of our maintenance staff. Thank you for your cooperation.

Maintenance Date	Maintenance Staff	Maintenance Records		User Responsible Person Signature
		Fault Phenomenon	Processing method and result	

Vacuum sealer technical data

Power	110~240V	50/60Hz	110W
Certification	CE		
Materials	ABS757		
Working style	Fully-automatic vacuum seal, manual vacuum and seal		
Vacuum pressure	-75Kpa--85Kpa		
Sealing length	≤32cm		
Size	390X150X67mm		
NW	1.4kg		