



STEP SILVER ABS MANUAL



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COMPANY INTRODUCES

"We believe packaging solutions for our customers should be simple, easy to use, ergonomic and sustainable.

We offer a wide range of packaging products and solutions, and web design and engineer production lines specifically built to your needs.

Our motto is simple: Sal-Tech Easy Packaging makes your life simpler through engineering and good design, and your job less stressful. We Keep Things Together."

Gunnar Salbæk
Owner/CEO

About Sal-Tech

Sal-Tech Easy Packaging offers a wide range of solutions for simple and reliable packaging of your products.

If it is a standard or a special solution that's needed for your assignment, we have a creative input to solve your needs, securing you an up to date packaging application.

Sal-Tech Easy Packaging is 100% owned by Gunnar Salbæk,

CVR no.: DK18429098 Salbæk Easy Packaging v/Gunnar Bjørn Salbæk.

Our team works together on a 100% virtual platform and therefore please forward all correspondence and invoices to e-mail til invoice@sal-tech.com.

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IMPORTANT SAFEGUARDS

When using this electrical appliance, safety precautions should always be observed, read all of the instructions before using appliance:

1. Before plugging cord into wall outlet, or disconnecting, makes sure the control is OFF, and unplug from outlet when not in use or before cleaning;
2. This appliance is not a toy, when used by or near children close attention is necessary, and store this appliance to a safe place, out of the reach of children; moreover, this vacuum packers is not intended for use by young children or any persons with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction;
3. Do not use any attachments not recommended or appointed, and do not use this appliance for other purpose except its intended use;
4. Stop using the machine immediately if the cord is damaged and have it replaced by your supplier; 5.Keep away from moving parts;
6. Do not try to repair this appliance on your own;
7. Do not use the appliance if it has fallen or if it appears to be damaged. 8.Keep away from any hot surfaces and/or sources of heat;
9. It's better not to use an extension cord with this unit. However, if one is used, it must have a rating equal to or exceeding the rating of this appliance;
10. When disconnect, please unplug by grasp the plug to avoid any injury;
11. Before plugging appliance in and starting your work, make sure your hands are dry and safe to do the actions;
12. Always work on a stable surface, such as table or counter;
13. It's no need to use any lubricant, such as lubricating oils or water, on this appliance. 14. When cleaning, do not immerse this appliance in water or any other liquid;
15. Do not use this appliance outdoors or on a wet surface; it's recommended for household, indoor use only;
16. If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.

SAVE THESE INSTRUCTIONS FOR HOUSEHOLD USE ONLY





CONSTRUCTION AND FUNCTIONS

1. **Vacuum & seal / Cancel:**

This button has two functions depending on the machine status:

- At stand-by condition, it starts the automatic operation of vacuuming the bag and then automatically seals the bag when vacuum is complete;
- At working (vacuuming or sealing operations) condition, it stops the machine.

2. **Pressure:** For choice of different vacuum pressure:

- Normal Setting: for regular items storage in normal vacuum pressure ;
- Gentle Setting: for some soft & crushable items storage where less vacuum pressure is desired.
- Default setting is normal and high vacuum pressure.

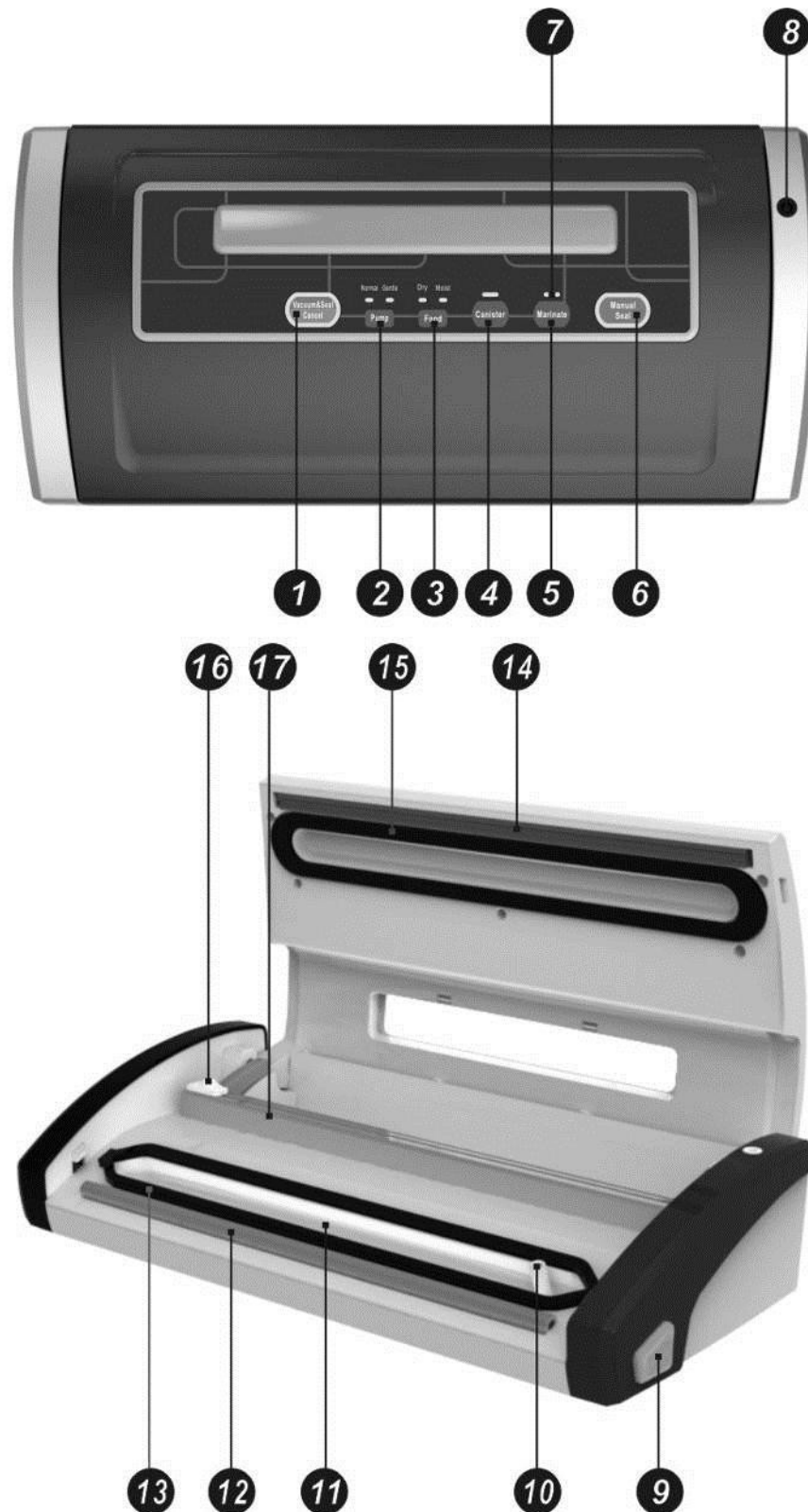
3. **Food:** Used for choosing the best bag seal time

- **Dry setting** : for dry bags and items without moisture, with a shorter heat sealing time;
- **Moist setting:** for wet bags or foods with moisture, with an extended heat sealing time.
- Default setting is for dry bags and normal sealing time.

4. **Canister:** To start vacuuming for canisters, jar lids, wine stoppers or other accessories through a hose.

5. **Marinate:** Press to marinate food in a marinator bowl.







6. **Seal** This button provides two functions:
 - To seal the open end of a bag without vacuuming air suction, used to make a bag from a bag roll;
 - When the automatic “Vacuum & seal” function is in operation, this button stops the motor pump and immediately starts to seal the bag so that less vacuum pressure inside the bag can be controlled by the operator to avoid crushing for delicate items.
7. **LED Indicators:** Indicates the status of vacuum or seal process, and the status of the machine settings.
8. **Hose port:** To insert the hose for canister and wine stopper before “marinates” or “canister” operations.
9. **Release Button:** two provided. Press both sides simultaneously to open the cover. And release the vacuum pressure inside the machine.
10. **Air intake:** Air intake connecting vacuum chamber and pump. Do not cover this intake when placing bag for vacuum & Seal operations.
11. **Vacuum chamber:** Position the open end of the bag inside the chamber, draws air out of bag and catches any liquid overflow from the bag.
12. **Sealing strip:** Place the bag to be sealed over this strip.
13. **Lower gasket:** Keep air away by forming vacuum chamber with upper gasket in the vacuum chamber. Clean and dry or replace it when it is distorted or broken.
14. **Sealing element:** Teflon-coated heating element which is hot and seals the bag.
15. **Upper gasket:** Keep air away by forming vacuum chamber with lower gasket. Clean and dry or replace it when distorted or broken.
16. **Bag Cutter:** Press and slide in one direction or another to cut bags of a desired size.
17. **Cutter rack:** Support the cutter to slide along





OPERATING INSTRUCTIONS

I. Making a bag with bag roll

1. Plug the unit into a power source;
2. Open the top cover.
3. Make sure the bag cutter is on one end of the cutter rack, Then put the cutter rack to the back– **Fig.1**
4. Pull out the bag material to the suitable length you want– **Fig.2**
5. Put down the cutter rack and make sure it is on the right place of the bags, then slide the cutter from one end to the other end to cut the bag– **Fig.3**
6. Put one end of the bag on top of the sealing strip, but not enter the vacuum chamber– **Fig.4**
7. Close the upper lid and press tightly till you hear it click in place on both sides– **Fig.5**
8. Press Seal button to start sealing the bags -**Fig.6**
9. Press the release button to open the cover and take the bag out of the machine. the bag is then done and is ready for vacuum sealing -**Fig.7**





II. Vacuum packaging with a bag

1. Put the items inside the bag. Use only the special designed vacuum bags supplied by us with vacuum channels.
2. Clean and straighten the open end of the bag, make sure no dust, wrinkle or ripples.
3. Place the open end of the bag within the vacuum chamber area. Make sure the air intake is not covered by the bag. – **Fig. 1**
4. Press the cover down on both sides using both hands until click sounds are heard on both sides- **Fig. 2**
5. Check the LED status of “FOOD” button and the “Pressure” button to confirm sealing time depending on the moisture status of packed items (moist or dry) and desired vacuum pressure (Normal/Gentle) according to the type of food.
6. Then press Vacuum & Seal button, the unit start to vacuum and will seal the bag automatically - **Fig. 3**



NOTE: This product provides very high vacuum pressure during vacuum packaging with a bag, in order to avoid crushing of the delicate item by the high vacuum pressure, observe the status of the vacuum pressure inside the pack and switch the “SEAL” button immediately when the desired vacuum pressure is achieved. The machine will then stop the pump and change to heat-seal the bag.

7. The vacuum packaging is done. Press the release buttons on the both side of the machine simultaneously to open the cover and take out the packed bags – **Fig. 4**

NOTE:

- For best sealing effect, it is better to let the appliance cool down for 1 minute before using it again. Wipe out any excess liquid or food residue in the vacuum chamber after each bag packaged.
- Do not seal one after another continuously to avoid overheat of the sealing element. The machine will reject if this “seal” button is activated within 15 seconds of the last activation.
- Your appliance can work only on the specific bags provided by us. Do not attempt to use other bags not intended for vacuum packaging.
- Cut the bag straight across with scissors to open a sealed bag.



III. Vacuum package in a Canister & Vacuum Bowl

1. Wipe canister cover, canister base and ensure they are clean and dry.
2. Put the items into the canister and do not fill up too full so that the cover can be in good contact with the canister bowl rim. Clean the cover rim of the canister and bottom seal gasket of the canister cover;
3. Insert one end of the hose into the air intake and another end of the hose into the center hole of the canister cover– **Fig. 1**
4. Check the LED status of “Pressure” button and make sure if it is in “Normal” setting;
5. Press the canister button to start vacuuming– **Fig. 2**. To ensure there is no air leaking between the cover and the canister, use your hand to push down the cover at the beginning of the vacuuming work. The machine will stop automatically when enough vacuum pressure is achieved.
6. Take out the hose tube from the canister or bowl immediately first after the job is completed.



ote:

- At the beginning of the vacuum packaging in a canister or a vacuum bowl, slightly press down the cover or on the hose adaptor to ensure no loose of the hose and to avoid air leaking through the gap between the cover and the canister top rim for a few seconds.
- To test vacuum, simply tug on the cover. It shall not move;
- Different canisters are available in the market and also from Bigland. The operation procedure will be a little different. Please refer to the individual manual for the specific canister;





IV. Marinate meat with a marinate Bowl

1. Take out the hose accessory from inside cover, insert it to canister port on unit and the center hole of canister cover– Fig. 1
2. Check the LED status of “Pressure” button to confirm the desired vacuum pressure (Normal/Gentle) according to the type of food. The default option is Normal mode.
3. Press Marinate button to start working– **Fig. 2.** The indicator light glints during the course. It will release air automatically after finished vacuum and rest for 3 minutes, this is for 1 working cycle, this machine will total working for 3 cycles. It takes about 10 minutes to finish the process.
4. When the indicator light crush out, the marinate process is completed. Pull off the hose accessory from canister port and canister cover.

Note:

- *At the beginning of the vacuum packaging in a canister, slightly press down the canister cover or on the hose adaptor to ensure no loose of the hose and to avoid air leaking through the gap between the cover and the canister top rim for a few seconds.*
- *To test vacuum, simply tug on the cover. It shall not move; Do not press any button to interfere with the whole process*

V. Cord storage box

1. Put the power cord into the storage box when not use the machine which is in the back of the machine. Do not wrap the cord around the appliance.

Hints for best vacuuming performance

1. Do not put too much stuff inside the bag: leave enough empty space in the open end of the bag so that the bag can be placed in the vacuum chamber area without creating wrinkles or ripples;
2. Do not wet the open end of the bag. Wet bags will cause difficulty to heat-seal tightly. If the food has moisture, or the bag is wet, you can choose the 'Moist' function which is designed for a longer sealing time and seals better for wet bags.
3. Clean and straighten the open end of the bag before sealing. Make sure nothing is left on the open area of the bag, no wrinkle or creased lines should appear on the open panel, foreign objects or creased bag may cause difficult to seal tightly.





4. Do not leave too much air inside the bag. Press the bag to allow extra air to escape from the bag before vacuuming it. Too much air inside the bag increases the vacuum pump loading and may cause the motor insufficient power to draw away all the air inside the bag.
5. Do not vacuum packaging objects with sharp points like fish bones and hard shells! Sharp points may penetrate and tear the bag! You may want to use a container instead of a bag to store such stuff.
6. Suggest to vacuum seal one bag within 1 minute, to let the appliance resume enough.
7. If it's not reach the required vacuum for some unknowable reason, the vacuum system will shut automatically after 60 seconds, in this situation, please check if the bag is leak, or not placed properly or any other reasons.
8. Make sure there is no crack or deformation, or small particles resting on the foam gaskets around the vacuum chamber. When this happens, take it out and wash and dry it thoroughly, or replace with a new one.
9. During bag vacuum packaging process, small amounts of liquids, crumbs or food particles can be inadvertently pull into the vacuum chamber, clogging the pump and damaging your appliance. To avoid this, freeze moist and juicy foods first before sealing bags or place a folded paper towel near the inside top of the bag. For powdery or fine-grained foods, avoid overfilling bags. You may also place a coffee filter inside before vacuum packaging.
10. Pre-freeze fruits and blanch vegetables before vacuum packaging for best results.
11. Liquids need to be cooled before vacuum packing. Hot liquids will bubble up and over the top of the jar when vacuum packed. Note: A jar attachment is necessary for sealing jars.
12. Store perishable foods in the freezer or refrigerator. Vacuum packing extend the shelf life of foods, but do not preserve them.
13. Fill a bag about 2/3 full with water, seal the end (don't vacuum). Freeze the bag and use for ice in the cooler, or ice packs for sports injuries.
14. Many foods are sold pre-packed in commercial vacuum bags such as cheese and deli meats. Now, you can maintain the taste and freshness of these foods, by re-packaging with the vacuum sealer bags after the commercially packed bags have been opened.
15. Panty items such as flour, rice, mixed for cakes and pancakes, all stay fresher longer when vacuum packed. Nuts and condiments maintain their flavor while rancidity is kept out.
16. For objects with sharp points and edges, such as bones or dried pasta, pad the edges with paper towels to keep them from puncturing the bag.
17. There are many non-food uses for vacuum packing. Keep camping supplies such as matches, first aid kits and clothing, clean and dry. Keep flares for auto emergencies ready. Keep silver and collectibles untarnished. 1. The main function of this appliance is to store a wide kind of foods for freshness, longer, flavor and convenience. In general, vacuum packaging keeps food fresh up to three times as long as other traditional food storage methods. Once this appliance as an indispensable part of your life, it will less food spoilage and save more money.





- a. Cook in advance to vacuum seal and store individual portions or entire meals. This vacuum bag is not recommended for microwave or boil-in-bag cooking, please use the general cooking method to re-heat the vacuum-sealed foods.
 - b. Prepare foods in advance for picnics and camping trips or barbecues.
 - c. Eliminate freezer burn.
 - d. Package foods, such as meat, fish, poultry, seafood and vegetables to freeze or refrigerate.
 - e. Package dry foods, such as beans, nuts, and cereals to store longer.
18. It's ideal to prepackage ingredients as well as individual portions for the health-conscious, such as weight-conscious or those on diets or nutritional regimes with special requirements.
19. This system can also be used to store and protect other items: valuable items, such as photos, important documents, stamp collections, book collections, jewelry, cards, comics etc.; hardware items, such as screws, nails, studs and bolts; medicines, band-aids and other first-aid items, etc.

Note:

After finished the vacuum work, please always let the machine cover open, don't fasten the cover, it will deform the form gaskets and affect the machine function.

FOOD STORAGE AND SAFETY INFORMATION

This Vacuum Sealer will change the way you purchase and store foods. Once you are accustomed to vacuum packing, it will become an indispensable part of your food preparation. When preparing and vacuum packing foods using your vacuum sealer, there are certain procedures that must be followed to ensure food quality and safety. Review this section carefully for your protection:

1. Chemical reactions in the food to air, temperature, moisture, and enzyme action, growth of microorganisms or contamination from insects will cause food spoilage.
2. The main element to cause food to lose nutritive value, texture, flavor, and overall quality is oxygen in the air. Most micro-organisms growth relies on air, for it will carry moisture into and out of foods unless they are protected with moisture-proof packing. Frozen foods being exposed to freezer air will result in freezer burn.
3. The vacuum seal packing removes up to 90% of the air from the package. It's approximately 21% oxygen in the air, so 90% air removal leaves a 2% to 3% residual oxygen level in vacuum-sealed foods. When the oxygen level is at or below 5%, as you know, most microorganisms are inhibited from growth;
4. In general, there have three categories microorganisms: mold, yeast and bacteria, they are present everywhere, but only under certain conditions they can cause problems.
5. In a low oxygen environment or in the absence of moisture, mold can't grow; In moisture, Sugar and a moderate temperature circumstance, yeast can grow with or without air. Refrigeration will slow the growth of yeast and freezing stops it completely; Bacteria can grow with or without air.
6. One of the extremely dangerous type of bacteria is clostridium botulinum, and they can grow under the right conditions without air: in the temperature range of 40°F to 115°F (4° to 46°).





Conditions for growth are foods lacking acid, low oxygen environment and temperatures greater than 40°F (4°C) for extended time.

7. Frozen, dried, high in acid, salt or sugar foods can resistant to botulinum. Non-acid foods which include meats, seafood, lye-cured olives, poultry, fish, eggs and mushrooms; low-acid foods which are mostly vegetables; medium-acid foods include overripe tomatoes, onions, chili peppers, figs and cucumbers are easy be infected by botulinum;
8. It should be refrigerated for short term and frozen for long-term storage, for the foods most susceptible to botulinum, and consume immediately after heating.
9. Some dried foods, such as flour and cereals may contain insect larvae, if do not vacuum-sealed, larvae may hatch during storage and contaminate the foods. To prevent weevils and other insects from hatching, store these foods in vacuum seal package is necessary.
10. Avoid spoilage: foods should be stored at low temperatures, for few of the microorganisms could growth without air.
11. If Temperatures in the refrigerator greater than 40°F (4°C) (especially for extended periods of time), it will support the growth of harmful microorganisms, so we should keep the temperature at 40°F (4°C) or below.
12. When the temperature for the freezer is 0°F (-17°C) or lower, it's suitable for store foods, although freezing does not kill microorganisms, it retards their growth.
13. The vacuum-sealed storage temperature will affect dried foods: for their shelf life is extended 3-4 times for every 18°F (10°C) drop in temperature.
14. When packaging large volumes of meat, fish, or any food products, we advise the following:
 1. Make sure to properly clean your hands, all utensils and surfaces to be used for cutting and vacuum packing foods.
 2. Once you've packed perishable foods, refrigerate or freeze them immediately. Don't leave them sitting at room temperature.
 3. Vacuum packing will increase the shelf life of dry foods. Foods that have high fat content develop rancidity due to oxygen and warm temperature. Vacuum packaging extends the shelf life of foods such as nuts, coconut or cereals. Store in a cool, dark place.
 4. Vacuum packing will not extend the shelf life of fruits and vegetables such as apples, bananas, potatoes and root vegetables unless peeled them before vacuum packing.
 5. Vegetables such as broccoli, cauliflower and cabbage emit gases when vacuum packed fresh for refrigeration. To prepare these foods for vacuum packing, blanch and freeze.





GENERAL RULES FOR FOOD SAFETY

Food safety rules are based on scientific study as well as common sense. The following rules and important food safety and optimal food storage.

1. Once you have heated, defrosted or un-refrigerated perishable foods, consume them immediately. 2. After opening canned food or commercially vacuum packed foods, they can be re-vacuumed packed.
2. Follow the instructions to refrigerate after opening and store re-vacuumed packages properly.
3. Don't defrost foods in hot water or via other heat sources. It doesn't matter whether they are vacuum packed or not.
4. Don't consume foods if they are perishable and have been left out at room temperature for more than a few hours. This is especially important if they have been prepared with a thick sauce, in a vacuum package, or in a low oxygen environment.
5. Spread vacuum packages evenly throughout the refrigerator or freezer to cool down food temperature quickly.

CLEANING AND MAINTENANCE

Vacuum sealer

1. Always unplug the unit before cleaning.
2. Do not immerse in water or any other liquid.
3. Avoid using abrasive products or material to clean the unit, for they will scratch the surface.
4. Use a mild dishwashing soap and a warm, damp cloth to wipe away food residue or around components.
5. Dry thoroughly before using again.

Note: The foam gaskets around the vacuum chamber should be dried thoroughly before re-assembling, when re-assembling, is careful to prevent any damage, and assemble as original position to ensure no vacuum leaking.





Vacuum bags

1. Wash bags in warm water with a mild dishwashing soap
2. When wash bags in dishwasher, turn bags inside out and spread them over top rack of dishwasher, so entire surface is exposed to the washing water.
3. Dry thoroughly before reusing.

IMPORTANT: To avoid possible illness, do not reuse bags after storing raw meats, raw fish or greasy foods. Do not reuse bags that have been microwaved or boiled.

Accessories

Washing all vacuum accessories in warm water with a mild dishwashing soap, But do not immerse cover in water.

1. Canister bases (not lids) are top rack dishwasher safe. But canister cover should be wiping down with a damp cloth.
2. Ensure the accessories to be dry thoroughly before reusing.
3. Canister and cover is not allowed to use in microwave or freezer.

Storing Your Vacuum Sealer:

1. Keep the unit in a flat and safe place, out of the reach of children.
2. Do remember to make sure the lid of appliance is unlocked when not in use and in storage. Keep the cover locked will distort the foam gaskets causing leaking.

TROUBLE SHOOTING

Nothing happens when I try to vacuum package

1. Check power cord to see if it is firmly plugged into electrical outlet. 2. Examine power cord for any damages.
2. See if electrical outlet is operative by plugging in another appliance.
3. If your appliance has a mode switch, make sure it is set to the correct mode. Refer to the above operating 5. instructions
4. 6. Make sure bag is placed correctly inside Vacuum chamber and beneath the air intake.

Air is not removed from the bag completely:

1. To seal properly, open end of bag should be resting entirely inside vacuum chamber area.
2. Check sealing strip and the foam gasket beneath the lid for debris and position. Make sure no breaking or distortion of the foam seal gaskets on both the cover and on the base around the vacuum chamber. Wipe clean and smooth them back into place.
3. Vacuum bag may have a leak. To test, seal the bag with some air in it, submerge in water, and apply pressure. Bubbles indicate a leak. Reseal or use another bag.
4. Uses only the specific vacuum bag with vacuum channels provided by the manufacturer.
5. Leaks along the seal which can be caused by wrinkles, debris crumbs, grease or liquids. Reopen bag, wipe the top inside of the bag and smooth it out along the sealing strip before resealing.





The machine does not turn to seal after vacuuming:

1. There is a vacuum pressure sensor built in this machine. The machine will not turn to seal automatically if the vacuum pressure inside the bag is not able to reach to the predetermined vacuum pressure. Check sealing strip and the foam gasket beneath the lid for debris and correct position. Wipe clean and smooth them back into place, and try again.
2. Make sure no breaking or distortion of the foam seal gaskets on both the cover and on the base around the vacuum chamber. Take it out from the groove, wash and dry it thoroughly; or replace with a new foam gasket (get it from where you brought or your nearest service center).
3. Vacuum bag may have a leak. To test, seal the bag with some air in it, submerge in water, and apply pressure. Bubbles indicate a leak. re-seal or use another bag.
4. Leaks along the seal which can be caused by wrinkles, debris crumbs, grease or liquids from the bag. Reopen bag, wipe the top inside of the bag and smooth it out along the sealing strip before resealing.

Air has re-entered into the bag after being sealed.

1. Leaks along the seal which can be caused by wrinkles, debris crumbs, grease or liquids. Reopen bag, wipe the top inside of the bag and smooth it out along the sealing strip before resealing.
2. The release of natural gases or fermentation from foods (such as fresh fruits and vegetables) may occur.

Open bag, if you think food has begun to spoil, and discard food. Lack of refrigerator or fluctuating temperatures in the refrigerator can cause food to spoil. If the food which is not spoiled, consume food immediately.

3. Check the bag for a puncture or hole which may have released the vacuum. Do not vacuum packaging hard items with sharp points (like bones or cracks of nut shell). Cushion sharp edges in the contents of the bag with paper towels.

The bag melts:

Should sealing strip or sealing element be overheated and melt the bag, it may be necessary to lift the lid and allow sealing strip or heating element to cool for a few minutes.

The canister will not vacuum:

1. Make sure the adaptor was well connected both to the appliance and the canister firmly.
2. Check if the knob of the canister was on the position of "seal".
3. Press the lids OR on the hose adaptor at the very beginning of vacuuming to avoid leaking from the cover seal.
4. Check if there are significant damages or smashes, if yes, change it for a new one.
5. Check the function of the vacuum sealer.
6. Make sure the rim of the canister is clean enough. If all the above situations are excluded, please contact with the appointed service agency.





DISPOSAL OF THE DEVICE




PROTECTION OF THE ENVIRONMENT

At the end of the life of your product, it should go to a specially adapted waste-recycling centre.

ENVIRONMENT PROTECTION FIRST



1. The symbol  on the product or on its packaging indicates that this product may not be treated as household waste. Instead it should be handed over to the applicable. Collection point for the recycling of electrical and electronic equipment.
2. By ensuring this product is disposed of correctly, you will help prevent potential negative consequences for the environment and human health, which could otherwise be caused by inappropriate waste handling of this product. For more detailed information about the recycling of this product, Please contact your local council office or your household waste disposal service.

