



gemini
ITALY

VACUUM SEALER
真空保鮮機

MODEL NO 型號: GVS12
120W



A GILMAN GROUP BRAND

IMPORTANT SAFEGUARDS

When using this electrical appliance, safety precautions should always be observed, including the following:

READ ALL INSTRUCTIONS

1. Carefully read all of the instructions before using this appliance and save for future reference.
2. Before plugging cord into wall outlet, or disconnecting, make sure that the cover of the machine is in unlocked condition, and unplug from outlet when not in use or before cleaning.
3. 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.
4. Do not use any bags or attachments not recommended or appointed, and do not use this appliance for other purpose except its intended use.
5. Stop using the machine immediately if the cord is damaged and have it replaced by a professional.
6. Keep away from moving parts.
7. Do not contact the hot sealing element located on edge of the top cover of this machine. It is hot and may get burn.
8. Do not try to repair this appliance by yourself.
9. Do not hit the machine or make it fall on the floor, do not use the appliance if it has fallen or appeared to be damaged.
10. Avoid to do the following: pull or carry by the cord, use the cord as a handle, close a door on the cord, or pull the cord around sharp edges or corners. Do not operate appliance over the cord or when cord / plug is wet.
11. Keep away from hot gas, heated oven, electric burner or any other hot surfaces. Do not use this appliance on wet or hot surface or near a heat source.
12. It is 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.
13. When disconnect, to avoid any injury, please unplug by grabbing the plug, not the cord.
14. Before plugging appliance in or operating, make sure your hands are dry and safe to do the actions.
15. Always place the appliance on a stable surface, such as table or counter during operation.
16. It is not necessary to use any lubricant, such as lubricating oils or water, on this appliance.
17. Do not immerse any part of this appliance, power cord or plug in water or any other liquid.
18. Do not use this appliance outdoors or on a wet surface, it is recommended for household and indoor use only.

**SAVE THESE INSTRUCTIONS FOR HOUSEHOLD USE ONLY
OPERATION TIME: 1 MINUTE PER CYCLE**

19. 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 or instruction concerning use of the appliance by a person responsible for their safety.
20. Children should be supervised to ensure that they do not play with the appliance.
21. Do not lock the cover after use to avoid long time sealing rings compression and cause damage.

FUNCTIONS

1. Vacuum + seal / Cancel button:

- 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 seals the bag when vacuum process is completed.
- At operating condition (vacuuming or sealing), it stops the machine.

2. Food button: Used for choosing the best heat seal time

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

3. Pump button: For choice of different vacuum pressure

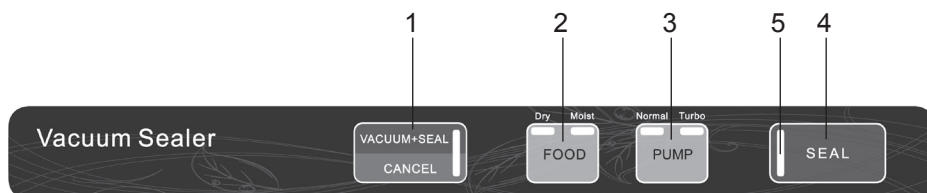
- Normal setting: for regular items storage in normal vacuum pressure ;
- Turbo setting: for more vacuum with higher pressure.
- Default setting is “Normal” vacuum pressure.

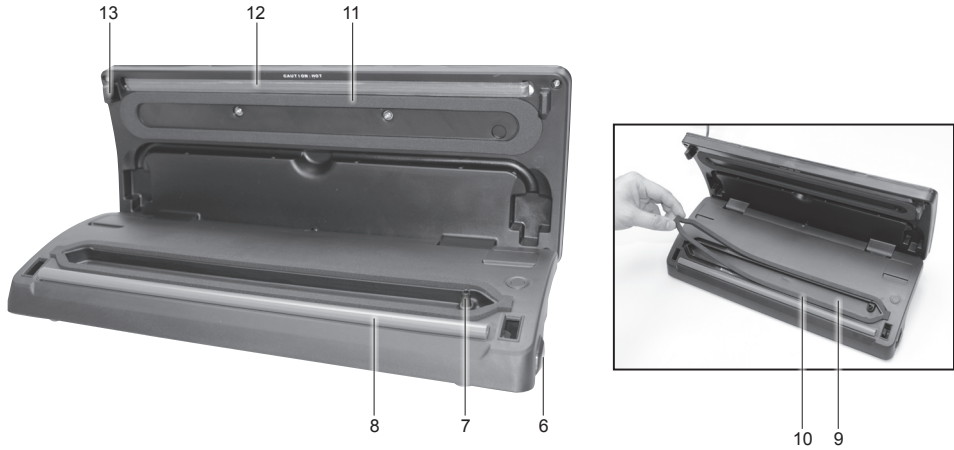
4. Seal button: This button provides two functions:

- To manually 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 user to avoid crushing of delicate items.

5. LED Indicators: Indicate the status of vacuum or seal process and the status of the machine setting.

- Vacuum+Seal / Cancel (ON: Red light ; Complete: Red light off)
- FOOD / PUMP (ON: Red light)
- SEAL (ON: Blue light ; Complete: Blue light off)





- 6. Release Button (Left & right of the machine):** Press the button on both sides to open the cover or release the vacuum pressure inside the machine.
- 7. Air intake:** To vacuum the air from vacuum bag.
- 8. Sealing strip:** Place the bag to be sealed over this strip.
- 9. 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.
- 10. 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.
- 11. Upper gasket:** Keep air away by forming vacuum chamber with lower gasket. Clean and dry or replace it when distorted or broken.
- 12. Sealing element:** Heating element which generates heat and seals the bag.
- 13. Lock:** To lock the cover to the base.

OPERATING INSTRUCTIONS

Two sets (total 10 pieces) of vacuum bags are equipped in the package. One end of the bag is already sealed. Seal the other end after placing in the items for storage.

I. Making a bag from a bag roll (Need to purchase separately)

1. Plug the unit into a power source;
2. Use scissors to cut a bag from the bag rolls to the desired length (Pic.1)
3. Put one end of the bag on top of the sealing strip, but not enter the vacuum chamber (Pic.2)
4. Close the upper lid and press tightly until it is clicked in place on both sides of release buttons (Pic.3)
5. Press Seal button to start sealing the bag (Pic.4). After the process is completed, the blue light indicator will turn off.
6. Press the release buttons to open the cover and take the bag out of the machine, one end of the bag is sealed (Pic.5)



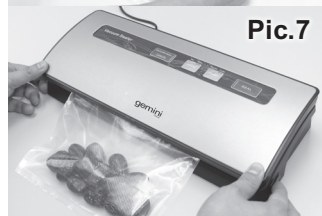
II. Vacuum packaging with a bag

1. Put the foods/items inside the vacuum bag. Use only the food grade standard vacuum bags supplied by us with vacuum channel. Not to use other vacuum bags to avoid any risks and damage the machine.
2. Clean and straighten the open end of the bag, make sure there is no dust, wrinkle or ripples.
3. Place the open end of the bag within the vacuum chamber area (about 3-5mm edge over the vacuum chamber). Make sure the air intake is not covered by the bag. (Pic.6)
4. Press the cover down on both sides using both hands until click sound is heard from the release buttons. (Pic.7)
5. Choose the option from the “FOOD” button and the “PUMP” button. The vacuum and sealing time depends on the type of food packed (moist or dry) and desired vacuum pressure (Normal/ Turbo) setting.
6. Then press “VACUUM + SEAL” button, the machine start to vacuum and will seal the bag automatically (Pic.8)

NOTE:

This machine 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 bag and switch off the “VACUUM + SEAL” button immediately when the desired vacuum pressure is achieved. The machine will then stop the pump and start to heat-seal the bag. The red light of “VACUUM + SEAL” & blue light of “SEAL” will turn off when pressed the “CANCEL” button.

7. The vacuum packaging is done. The red light of “VACUUM + SEAL” & blue light of “SEAL” will turn off. Press the release buttons on both sides of the machine simultaneously to open the cover and take out the packed bag (Pic.9)



NOTE:

- For the best sealing effect, it is better to let the machine 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 bag after another continuously to avoid overheat of the sealing element. The machine will not function if this “seal” button is activated within 15 seconds of the last activation.
- Your appliance can only work on the food grade vacuum bags.
- Cut the bag straight across with scissors to open a sealed bag.

III.Cord storage box

After use, put the power cord into the storage box located at the back of the machine. Do not wrap the cord around the machine.

HINTS FOR BEST VACUUMING PERFORMANCE AND APPLICATIONS

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 use a thicker bag to cover the object before placing into the vacuum bag.
6. Suggest to vacuum seal one bag within 1 minute.
7. If vacuum is not performed properly, the vacuum system will shut automatically after 60 seconds. In this situation, please check if the bag is leaked 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 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 near the open end of bag before vacuum packaging.
10. 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.
11. Pre-freeze fruits and blanch vegetables before vacuum packaging for best results.
12. Store perishable foods in the freezer or refrigerator. Vacuum packing extend the shelf life of foods.
13. Fill a bag about 2/3 full with water, seal the end (do not 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. 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. There are many non-food uses for vacuum packing. Keep camping supplies such as matches, first aid kits and clothing clean and dry. Keep silver and collectibles untarnished.



NOTE:

After finished the vacuum work, please always keep the machine cover open, do not fasten the cover, it will deform the form gaskets and affect the machine function.

CLEANING AND MAINTENANCE

Vacuum sealer

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

NOTE: The foam gaskets around the vacuum chamber should be dried thoroughly before re-assembling. When re-assembling, be careful to prevent any damage, and assemble back to the 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.

Storing Your Vacuum Sealer:

1. Keep the machine in a flat and safe place, out of reach from children.
2. Please keep the cover lid UNLOCK when not in use and in storage to prevent distort of foam gasket that may cause air leakage.

TROUBLE SHOOTING

Nothing happens when I try to vacuum package

1. Check power cord to see if it is firmly and correctly plugged into electrical outlet.
2. Examine power cord for any damages.
3. See if electrical outlet is operative by plugging in another appliance.
4. Make sure it is set to the correct mode. Refer to the above operating instructions.
5. Make sure the bag is placed correctly inside the 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. 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 leakage. To test, seal the bag with some air in it, submerge in water, and apply pressure. Bubbles indicate leakage. Reseal or use another new bag.
4. Use only the specific vacuum bag with vacuum channels provided by the manufacturer.
5. Leakage along the seal which can be caused by wrinkles, debris crumbs, grease or liquids. Reopen the bag, wipe the inner top 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 (see image), wash and dry it thoroughly; or replace with a new foam gasket (contact our after sales service center).
3. Vacuum bag may have leakage. To test, seal the bag with some air in it, submerge in water, and apply pressure. Bubbles indicate leakage. reseal or use another new bag.
4. Leakage along the seal which can be caused by wrinkles, debris crumbs, grease or liquids from the bag. Reopen the bag, wipe the inner top of the bag and smooth it out along the sealing strip before resealing.



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

1. Leakage along the seal which can be caused by wrinkles, debris crumbs, grease or liquids. Reopen the bag, wipe the inner top of the bag and smooth it out along the sealing strip before resealing.
2. It may be the release of natural gases or fermentation from foods (such as fresh fruits and vegetables). Open the bag, if you think food has begun to spoil, discard it immediately. Lack of refrigerator or fluctuating temperatures in the refrigerator can cause food to spoil. If food 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 overheat 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. Please refer the clean instruction detail and try again after cleaning.

FOOD PRESERVATION GUIDELINES

| Classification | Food Items | Temperature | Normal Preservation | Vacuum Preservation |
|------------------|----------------------|--------------|---------------------|---------------------|
| Refrigerated | Fresh Raw Meat | 5 ± 3 °C | 2~3 days | 8~9 days |
| | Fresh Fish/ Sea Food | 5 ± 3 °C | 1~3 days | 4~5 days |
| | Cooked Meat | 5 ± 3 °C | 4~6 days | 10~14 days |
| | Vegetables | 5 ± 3 °C | 3~5 days | 7~10 days |
| | Fruit | 5 ± 3 °C | 5~7 days | 14~20 days |
| | Eggs | 5 ± 3 °C | 10~15 days | 30~50 days |
| Frozen | Meat | -16 ~ -20 °C | 3~5 months | >1year |
| | Fish | -16 ~ -20 °C | 3~5 months | >1year |
| | Sea Food | -16 ~ -20 °C | 3~5 months | >1year |
| Room temperature | Bread | 25 ± 2 °C | 1~2 days | 6~8 days |
| | Biscuit | 25 ± 2 °C | 4~6 months | >1year |
| | Rice/ Flour | 25 ± 2 °C | 3~5 months | >1year |
| | Peanut/Legume | 25 ± 2 °C | 3~6 months | >1year |
| | Medical Material | 25 ± 2 °C | 3~6 months | >1year |
| | Tea | 25 ± 2 °C | 5~6 months | >1year |

SPECIFICATIONS

Model no.: GVS12
 Voltage: 220-240V AC
 Frequency: 50Hz
 Output power: 120W

***Each package is equipped with 5 pcs (22W x 30L cm) + 5 pcs (28W x 40L cm) vacuum bags.**

WARNING

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 or instruction concerning use of the appliance by a person responsible for their safety. Children should supervised to ensure that they do not play with the appliance.

重要的安全指引

當使用本機時，應遵守以下安全指引，閱讀所有的操作指示：

1. 使用本機前請仔細閱讀所有的指引並保存以供將來參考。
2. 本機的電源插頭在插入或拔出電源插座時，以及不使用或清潔時，請確保機蓋是在解鎖狀態。
3. 本機不是玩具，使用時不要讓孩子接近，不使用時放到兒童接觸不到的安全地方。
4. 不建議使用非指定的保鮮袋或附件，本機不可作說明書所例之外的用途。
5. 如果電源線損壞，應立即停止使用，並由專業人員進行更換。
6. 不要接近可動的零件
7. 不要接觸本機上蓋的發熱封條，它可能很熱，會燙傷身體。
8. 不要試圖自己修理該電器。如需修理，請交由專業人員處理。
9. 不可拍打本機或使它跌在地上，如果本機已經或可能損壞，請不要使用。
10. 避免如下的操作：
搬運本機時只拉扯電源線，拿電源線當把手；電源線被卡在門縫裡；把電源線纏繞在鋒利的角上；電線或插頭在濕的情況下操作本機。
11. 遠離熱氣體、加熱烤箱、電熱器及任何熱表面；不要在潮濕或高溫環境下使用該機器。
12. 最好不要用拖板。如要使用，拖板功率必須比本機為高。
13. 斷電時，為避免意外，請不要抓住電線直接扯下插頭。
14. 插電源時，要注意安全，手要保持乾燥。
15. 本機工作時，需要放在一個穩定的工作臺面上。
16. 本機不需要加油或水等任何潤滑劑。
17. 本機的任何部分包括電源線或插頭都不能浸泡在水或液體裡。
18. 不要在室外或潮濕的表面使用本機，只可在家庭或室內使用。
19. 本機不適合智慧較低或缺乏知識經驗的人（包括兒童）操作，除非有能保證安全的人監督。
20. 兒童不能把玩本機。
21. 本機用完後請勿將兩端鎖扣鎖住，避免長時間擠壓封氣棉

注意：保存本說明書，只可室內使用。每次運作時間約 1 分鐘

結構和功能

1. VACUUM+SEAL 真空密封/ CANCEL 取消按鍵：

這按鍵有兩種操作功能：

- 在預備狀態時按該鍵，本機會開始工作及抽真空然後自動密封袋口，完成後自動停機。
- 在本機工作的狀態下，按該鍵，本機會立即停止及取消工作。

2. FOOD 食物按鍵：

按該鍵選兩種食物的包裝密封功能：

- Dry/乾性：如需密封包裝的食物及包裝袋是乾的，選用較短的熱封時間。
- Moist/濕性：如需密封包裝的食物及包裝袋是濕或帶少量水份的，須選較長的熱封時間。
- 一般選用Dry/乾性食物的包裝密封功能和正常熱封時間進行。(預設按鍵)

3. PUMP/壓力按鍵：

按該鍵可選兩種不同抽真空壓力的功能：

- Normal/普通：軟性或易爛的食品/物品適合存儲在較低的真空壓力狀態。
- Turbo/增壓：耐壓的食物/物品，適合儲存在高真空壓力狀態中。

注意：按該鍵可根據需求自由選擇壓力，一般預設為“Normal/普通”真空壓力。

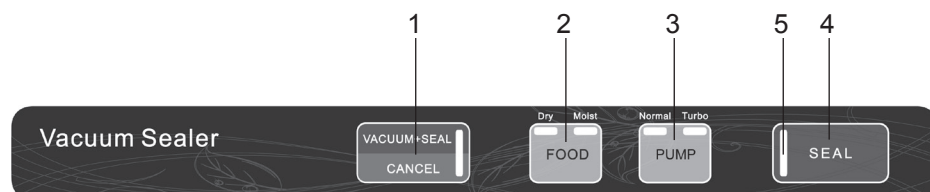
4. SEAL/密封口按鍵有兩種功能：

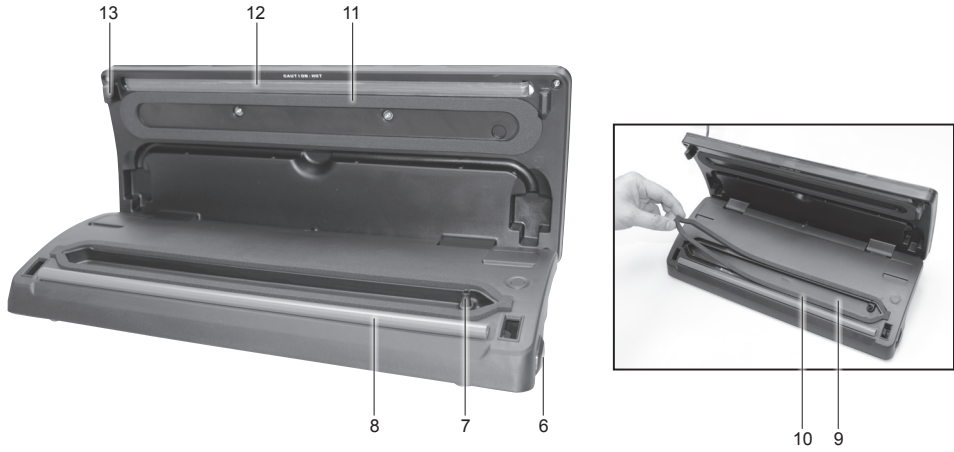
- 按該鍵本機開始工作，把袋子進行封口而不抽真空，完成後自動停止。
- 當抽真空操作正在進行時並按密封鍵，抽真空工作會立即停止，轉為密封袋口功能。這樣可控制袋內壓力，避免精細物品被壓壞。

5. 指示燈：

每個按鍵都帶有相應指示燈，機器操作時會亮著，顏色如下：

- VACUUM+SEAL / CANCEL (開始：紅燈；完成：燈滅)
- FOOD / PUMP (開機：紅燈)
- SEAL (開始：藍燈；完成：燈滅)





6. 釋放按鈕：(左及右邊的按鈕)

同時按兩邊的按鈕有兩個功能：

- A. 開蓋
- B. 釋放機內壓力。

7. 抽氣孔：

將真空袋內的空氣抽出，避免遮蓋抽氣孔，影響運作。

8. 密封矽膠墊：

真空袋口必須放置在密封墊上。

9. 真空區域：

真空袋開口必須放在真空室內，空氣及液體才能抽出。

10. 下封氣棉：

和上封氣棉形成真空室。可取出清潔，如果變形或損壞,可取出更換。

11. 上封氣棉：

和下封氣棉形成真空室。可取出清潔，如果變形或損壞,可取出更換。

12. 密封發熱條：
發熱條用於封口。

13. 鎖扣：
使上下蓋可以扣緊。

操作說明

本機附送2款（共10個）不同尺碼的真空包裝袋可供用作包裝或抽真空保鮮用途。包裝袋已有一邊封口，只需在另一端封口便可。

1. 密封包裝袋說明（無真空功能）

卷裝袋使用方法（需另外購買）

1. 插上電源，本機的Dry/乾性食物燈及Normal/普通壓力指示燈亮起，正待開始工作。
2. 從卷裝袋上裁剪所需適當長度。(圖 1)
(*注意需保留卷裝袋已封口兩邊並未有損壞)
3. 將已裁剪所需長度大小的卷裝袋開口放在密封矽膠墊上。(圖 2)
4. 把上蓋兩端壓下關閉，需聽到清脆的鎖扣聲才能開啟使用。(圖 3)
5. SEAL/密封口按鈕並見指示燈亮起，即開始把袋子的一端進行封口(圖 4)。完成密封後，藍色指示燈會熄滅。
6. 當本機的SEAL/密封口指示燈熄滅即密封工作完成，請按機器兩邊的釋放按鈕將本機器上蓋打開，此時袋子的一端已被封口好了。(圖 5)



II. 真空包裝說明

1. 將需要真空包裝的食品放入真空袋內，請務必使用本司提供的真空包裝袋進行抽真空（本司提供的真空包裝袋是真空封口機專用的食品級真空包裝袋，如使用其他包裝袋有損壞機器及受傷風險，請不要使用本司以外的真空包裝袋）。
2. 在進行真空封口之前清理袋口，確保沒有雜物、皺褶，讓袋口保持乾淨與乾爽。
3. 將真空袋開口端放進本機的下封氣棉位置上（一般超出真空區3-5mm），確保袋子不會蓋住抽氣孔。（圖 6）
4. 關閉上蓋同時向下壓，聽到左右兩邊的釋放按鈕清脆的鎖扣聲。（圖 7）
5. 檢查“FOOD/食物”和“PUMP/壓力”的指示燈的狀態，根據實際需要選擇“DRY/乾性”或“MOIST/濕性”和“NORMAL/普通”或“TURBO/增壓”的設定。
6. 按“VACUUM+SEAL/真空密封鍵”後，本機會自動抽真空並密封包裝袋。（圖 8）

注意：本機會產生很高的真空能力，為免在抽真空過程中使珍貴的物品損壞。如見有異常情況，請立即按下“CANCEL/取消”按鈕，停止抽真空的操作。按下“CANCEL/取消”按鈕，“VACUUM+SEAL/真空密封鍵”紅色指示燈及“SEAL”藍色指示燈同時熄滅。

7. 真空包裝完成後。“VACUUM+SEAL/真空密封鍵”紅色指示燈及“SEAL”藍色指示燈同時熄滅。同時按下兩側的釋放按鈕打開上蓋並取出已真空好的物品。（圖 9）建議將已抽真空後的食物放入冰箱內冷藏，將會達到更好的儲存效果。




注意事項：

- 最佳的密封效果，待本機完成每一個抽真空或密封操作後，建議讓本機冷卻1分鐘後進行下一個工作。請適當清潔真空區域餘下的液體或殘留的食物。
- 請勿連續使用，以避免密封發熱條過熱。有時按“SEAL/密封口”按鍵時機器不工作，等待15秒後便可恢復正常。
- 本機只能使用已通過食品級測試的真空包裝袋進行包裝。
- 如需打開密封好的真空包裝袋，請用剪刀直接剪開袋口即可。

III 電源線收藏

把電源線收藏在本機底部的收線盒內，不要把電源線繞在機上。

最佳抽真空效果指引及用途

1. 真空袋內不要放太多的物品，袋子開口端要留下足夠長度，讓袋口能方便地放入本機的抽真空區域內。
 2. 不要弄濕真空袋開口，否則很難封口。如果食物有水份或袋子是濕的，可選擇“MOIST/濕性”功能鈕，這樣會延長密封時間，效果會更佳。
 3. 封裝前請將真空袋口清潔並拉直，確保沒東西卡在封口處，抽真空時不要讓袋子有很多皺紋，不要讓外面的硬物擦破袋子。
 4. 抽真空前，不要讓袋子裡有太多空氣，可輕按袋子將空氣排出，這樣會減輕本機抽真空的負荷。
 5. 真空保鮮袋包裝的物品，不要有像魚骨、硬殼等尖狀物，否則會刺破袋子。如果想用真空保鮮袋包裝類似物品，可用比較硬身的袋先包好物品再放入真空保鮮袋真空包裝。
 6. 建議真空袋真空包裝後，讓機器冷卻1分鐘後再進行下一個工作，讓本機有足夠的緩衝恢復時間。
 7. 抽真空時如果不知什麼原因真空度沒有達到要求，在60秒內系統自動關閉，請檢查保鮮袋有沒有漏氣或是放置得不正確。
 8. 確保上及下封氣棉沒有裂開或變形或周圍有一些小顆粒，如發生這種情況，請將其取下來清洗乾淨並吹乾，或更換新的封氣棉。
 9. 真空包裝過程中，包裝袋內的少量液體或食物殘渣不慎被抽到真空區域，它們會堵塞抽氣孔，損害本機。為避免這種情況發生，可折疊一些紙巾，放在包裝袋口的開端位置。如果需要真空的物品是粉狀，不要過量或放入咖啡濾紙。
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10. 對於有尖銳邊緣和凸起的食物。如骨頭，請用紙巾包著尖銳處，避免刺穿袋子。
 11. 水果和蔬菜在真空包裝前，冷凍一段時間，會達到更好的效果。
 12. 易腐食品一般需冷凍或冷藏，真空包裝它們可延長其保質期，但不能保證它們永不變質。
 13. 將水注入真空包裝袋內約2/3滿，將開口密封(不可抽真空)。將完成封口的冰袋放入冰箱內冷藏，冷藏完成後可作為冰墊或冰敷用途。
 14. 很多食物比如芝士和熟食都是預先包裝出售的。現在，即使食物包裝已經開口，仍然可以利用真空保鮮袋來保持他們的味道和新鮮。
 15. 用來做蛋糕和烤餅的混合材料，如麵粉和米飯，若真空包裝會保鮮更持久。堅果和調味品得以保持原味，因為真空包裝防止食物變味。
 16. 此真空包裝系列也可以儲存其他東西：珍藏品，如相片、重要文件、郵票、書籍、珠寶、卡片和化妝品；金屬類，如螺絲和釘子；藥品類。
- 注意：使用後，請勿鎖住本機的上蓋，否則會造成封氣棉變形，影響機器抽氣效果。

清潔和維護

真空封口機

1. 確保清潔時，拔除電源插頭。
2. 本機切勿浸在水裡或者其他液體內。
3. 避免使用磨損性的清潔劑清潔本機，以免刮花表面。
4. 用中性清潔劑和柔軟的抹布清潔食物殘渣和其他部件。
5. 確保本機全乾後才再次使用。

注意：確保重裝前封氣棉已全乾透，小心組裝切勿造成任何破壞，確保位置正確以防漏氣。

真空保鮮袋

1. 在溫水裡，用中性清潔劑洗滌。
2. 用洗碗機清洗時，把袋子裡面朝外，平鋪在洗碗機的最上層，使整個袋子都能浸在水中。
3. 確保袋子使用前是完全乾透的。

注意：為避免引起疾病，請在裝過生肉、生魚片和油膩食物後，不要再使用袋子。不得使用經微波爐加熱或煮沸過的袋子。

儲存方式：

放置在平面並安全的地方；兒童接觸不到的地方。

注意：如不使用本機，請確保不要鎖住上蓋。否則會造成封氣棉變形，影響本機抽真空效果。

故障排除

真空包裝無反應

1. 檢查電源線是否正確連接插座。
2. 檢查電源線是否有損壞。
3. 是否有另一電器正在使用插座。
4. 請檢查是否已選擇正確模式及參照以上操作指示。
5. 確保袋子正確放置在真空管道內和進氣口下方。

抽氣不足：

1. 袋子的開口端是否全部置於真空區域內。
2. 檢查發熱條和封氣棉部位是否有碎屑，位置是否正確。確保上下封氣棉完好無損。擦拭乾淨並置於正確位置。
3. 袋子是否有漏氣。按以下方式可檢驗：袋子內保留一些空氣，封口，然後浸在水中，稍微用力擠壓，若產生氣泡證明袋子漏氣。需重新封口或者使用新的真空袋子。
4. 必須使用本司的真空包裝袋進行抽真空，普通袋子是無法做到的。
5. 漏氣可能由於袋子皺褶、碎屑，油脂或其它液體引導。打開袋子，擦拭端口部分，拉平袋口確保無皺褶再進行抽真空。

抽真空後不封口：

1. 機器內設真空壓力感測器。當袋子內的壓力沒有達到此預設壓力時，本機便不會自動封口。檢查熱壓膠條和上封氣棉是否有碎屑，位置是否正確。擦拭乾淨並置於正確位置，重新操作。
2. 確保上下封氣棉沒有變形和損壞。請拿出下封氣棉（見圖），清洗擦乾，或更換新的封氣棉（請向售後服務部查詢）
3. 袋子可能漏氣，按以下方式可檢驗。袋子內保留一些空氣，封口，然後浸在水中，稍微用力擠壓，若產生氣泡證明袋子漏氣。重新封口或者使用新的真空袋子。
4. 漏氣可能由於袋子皺褶、有碎屑，油脂或其它液體在袋口。打開袋子，拉平袋子確保無皺褶再進行抽真空。



封口後，空氣又進入袋子

1. 漏氣可能由於袋子皺褶、有碎屑，油脂或其它液體在袋口。打開袋子，清理端口部分，拉平袋口，重新封口。
2. 若袋內進入了空氣可能會引起食物變質。打開袋子，如果食物已變質，請丟棄。沒有放入冰箱內或冰箱內的溫度起伏不定都會導致食物變質。如果食物尚未變質，請儘快吃掉。
3. 檢查袋子是否破損。不要包裝尖銳物品，如骨頭或堅果殼。用紙巾包著尖銳部分以防刺破袋子。

袋子熔化：

如果是熱壓膠條和發熱條過熱導致袋子熔化，那麼請打開蓋子使熱壓膠條和發熱條冷卻幾分鐘。待發熱條冷卻並清除殘餘物後可再次使用，請注意發熱條經操作後會十分燙，避免燙傷。

食品真空保鮮對比指南

| 儲存方式 | 食物類別 | 溫度 | 一般儲存 | 真空儲存 |
|------|---------|-------------|---------|---------|
| 冷藏保鮮 | 新鮮生肉 | 5±3°C | 2~3 天 | 8~9 天 |
| | 新鮮魚類/海鮮 | 5±3°C | 1~3 天 | 4~5 天 |
| | 熟肉 | 5±3°C | 4~6 天 | 10~14 天 |
| | 蔬菜 | 5±3°C | 3~5 天 | 7~10 天 |
| | 水果 | 5±3°C | 5~7 天 | 14~20 天 |
| | 蛋類 | 5±3°C | 10~15 天 | 30~50 天 |
| 冷凍儲存 | 肉類 | -16 ~ -20°C | 3~5 個月 | >1年 |
| | 魚類 | -16 ~ -20°C | 3~5 個月 | >1年 |
| | 海鮮 | -16 ~ -20°C | 3~5 個月 | >1年 |
| 室溫狀態 | 麵包 | 25±2°C | 1~2 天 | 6~8 天 |
| | 餅乾 | 25±2°C | 4~6 個月 | >1年 |
| | 大米/麵粉 | 25±2°C | 3~5 個月 | >1年 |
| | 花生/豆類 | 25±2°C | 3~6 個月 | >1年 |
| | 藥品 | 25±2°C | 3~6 個月 | >1年 |
| | 茶葉 | 25±2°C | 5~6 個月 | >1年 |

技術參數

型號：GVS12

電源：220-240V AC

頻率：50Hz

熱量輸出：120W

*每部真空保鮮機配備5個 (22闊 x 30長 厘米) + 5個 (28闊 x 40長 厘米) 保鮮袋。

警告

8歲以上的兒童、身體、感觀、智力比較弱和欠經驗和知識的人仕，在經過指導，說明安全使用方法和知道可能的危險後，可以使用本機。兒童不可以把玩本機。兒童在沒有指導下不可以清潔和保養本機。

請記錄下列產品資料

● 型號

● 機身編號

● 經銷商名稱

● 購買日期

本產品不斷改進中，如功能有所更改，恕不另行通知，如有疑問，請與客戶服務中心聯絡，不便之處，敬請原諒。

說明書內容以英文版本為準

ToolBox Customer Service Centre 客戶服務中心：

7/F., Goodwill Industrial Building, 36-44 Pak Tin Par Street, Tsuen Wan, N.T.
新界荃灣白田壩街36-44號信義工業大廈7樓

Customer Service Hotline 客戶服務熱線：(852) 8210 8210

Service E-mail 電郵地址：8210service@gilman-group.com

Please register now at 請即上網登記：www.toolbox.hk

Website 網址：www.gilman-group.com



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