

# FOOD FRESH VACUUM SEALER

by  **Mueller**  
AUSTRIA



**INSTRUCTIONS**

# Thank you for buying the Müller **FoodFresh** vacuum preservation system

In order to make the best use of this appliance and use it safely, please read these instructions carefully before use and keep them handy for future reference.

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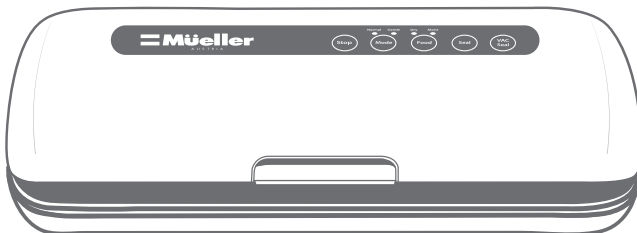
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# WELCOME

Prepare to enjoy the benefits of FoodFresh by Mueller. The Mueller FoodFresh system is designed to remove air and extend freshness up to 7 times longer than conventional storage methods. You will soon discover its convenience and versatility.

## Why do you need a vacuum sealer

Exposure to air can cause food to lose flavor and nutrients, it can also encourage the growth of bacteria, mold and yeast which will cause the food to spoil. The Mueller FoodFresh vacuum packaging system removes air and seals in flavor and freshness. With the Mueller FoodFresh vacuum packaging system, you can keep your food fresh for up to 7 times longer.



# THE FOODFRESH BY MÜELLER SAVES **TIME AND MONEY**

## **Save Money:**

With the Mueller Foodfresh vacuum sealing system, you can buy in bulk or when food is on sale and vacuum package food to your desired portion sizes without wasting food & money.

## **Saves Time:**

Prepare meals for the whole week and save them in vacuum bags which you can re-heat later on.

## **Marinate in minutes:**

Vacuum packaging opens up the pores of food so you can get that great-marinated flavor in just 20 minutes instead of overnight.

## **Makes entertaining easy:**

Prepare your favorite dishes in advance so you can spend more quality time with your guests.

## **Enjoy seasonal or specialty foods:**

Keep highly perishable or infrequently used items fresher, longer.

## **Control portions while dieting:**

Vacuum package sensible portions and write calories and/or fat content directly on the bag.

## **Protect almost anything:**

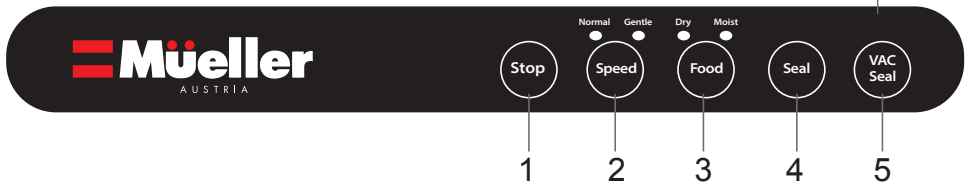
Keep camping, boating and other supplies dry and organized for outings. Protect polished silver from tarnishing by minimizing exposure to air.

## SAFEGUARDS & TIPS

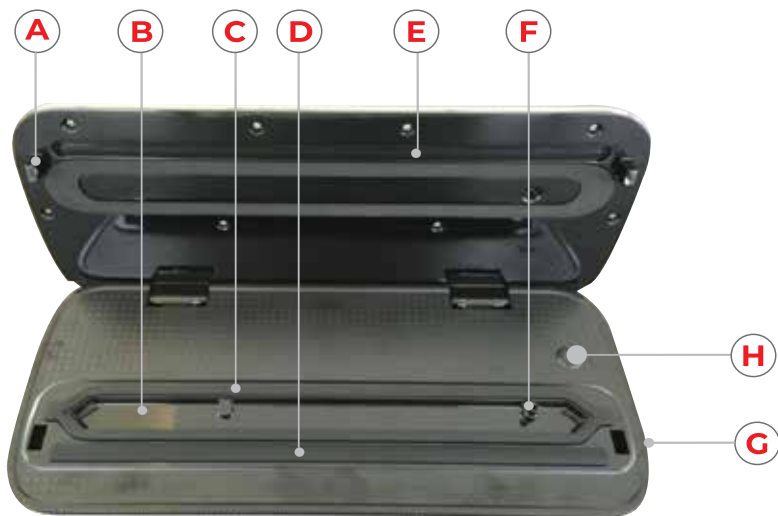
**Please read and follow the safety instructions carefully before you use the FoodFresh by Müller preservation system**

- 1** Please check your local power supply voltage to make sure it matches the voltage indicated on this appliance before use.
- 2** Do not operate the appliance with a damaged power cord or plug. Do not operate the appliance if there are any malfunctions or damage to the product. If the cord or the appliance is damaged, it must be serviced at an authorized service center.
- 3** To disconnect the power, unplug the power cord from the electrical outlet by grasping the plug. Do not yank on cord.
- 4** If the power supply cord is damaged, it must be replaced by the manufacturer or an authorized service agent in order to avoid any potential hazards.
- 5** Do not use an extension cord with this appliance.
- 6** When the appliance is not in use or needs to be cleaned, please unplug cord from the power outlet first.
- 7** Do not use the appliance on wet or hot surfaces, or near a power source.
- 8** Do not immerse any part of the appliance, power cord or plug in water or other liquids.
- 9** Use only accessories or attachments recommended by the manufacturer.
- 10** Use the appliance only for its intended use.
- 11** Close supervision is required if children are to use the appliance.
- 12** Intervals of up to 40 seconds are recommended after sealing to prevent over heating of the machine.

# STRUCTURE AND FUNCTIONS



- 1 "Stop"** button: Allows user to cancel any operation immediately.
- 2 "Speed"**: 2 settings Gentle & Normal. The default mode is Normal. When the food is crumbly, you can press the button, then the vacuum mode is changed to Gentle. You can manually control the degree of vacuum by pressing "Seal" button at any time, the food will be sealed automatically. (Note: if the power is interrupted, this setting will return to a preset standard mode).
- 3 "Food"**: 2 settings available Dry & Moist.
- 4 "Seal"**: Press this button to seal bag with no vacuum.
- 5 "Vac/Seal"**: Press and hold this button to vacuum & seal bag. (Approximate recommended intervals are 40 sec).



- A Locking Hook** — Press the cover down until it clicks to lock the bag into place
- B Vacuum Chamber** — The bag must be placed within the vacuum chamber in order for the vacuum to work
- C Lower Gasket** — Airproof the vacuum area and prevent leaking for the vacuum
- D Rubber Lip** — Helps to flatten opening for better seal
- E Sealing Bar** — 3mm width sealing bar makes great seal
- F Vacuum Nozzle** — When pumping external vacuum canister, wine stopper or other accessories, insert the hose into the nozzle. Do not block the the nozzle when use
- G Release Button** — Press the release buttons at two sides, then open the appliance and take out the sealed food
- H Canister Button** — Press this button, the appliance begins to vacuum package the canister until the process is completed.  
 (**Note:** This function is used together with the Mueller canister)

## OPERATING INSTRUCTION



**Put the opening of the bag in the vacuum chamber.** Ensure the bag does not cover the vacuum nozzle.



**Press the cover down,** click sound indicates the locking hooks locked correctly, then vacuum or just seal.



**Press "Release Buttons"** to open the appliance and take out the sealed food.



## SEAL VACUUM BAGS, VACUUM CANISTERS or PLASTIC BAGS

- Plug the appliance in and switch it on.
- Insert the opening of the bag into the vacuum chamber as in the above pictures.
- Press down the latches of two sides at the same time until two click sounds are heard.
- Press the "Seal" button and you will see the LED light turn on. When the LED light turns off, the sealing process is done.
- Press the "Release Button" to open the appliance, then take out the sealed bag.

## PRESERVATION WITH VACUUM BAG

- Plug the appliance in and switch it on.
- Put the items that you want to preserve inside the bag.
- Clean and straighten the opening of the bag, make sure there are no wrinkles in the opening.
- Insert the opening of the bag into the vacuum chamber as in the above pictures
- Press down the latches of two sides at the same time until two click sounds are heard.
- Press the "Vacuum/Seal" button and the LED will light, then the bag will be automatically vacuumed and sealed. When the LED light turns off, the process is completed.
- Press the release buttons at the two sides, then take out the sealed items. Note: If the food is wet, please choose Moist mode.

## PRESERVATION WITH VACUUM CANISTERS

- Put the items inside the canister and cover it with the lid, insert one end of the hose into the Suck Air Hole on the appliance, then insert the other end into the hole on the top of the canister lid.
- Press the "Canister" button, it begins to draw the air from the canister and creates a tight seal. You can press the "Stop" button to stop working anytime. When the vacuum process is completed, the appliance will automatically stop.
- Unplug one end of the hose from the canister first, then unplug the other end from the appliance.
- When the stored items expire or need to be removed from the canister, please press down the button in the center of the canister lid to deflate the air, then open the canister after a few seconds.

### TIPS ON USING THE CANISTER

Please remove the lid before you put the canister in a microwave oven. Place the canister in the refrigerator for better preservation.

## HELPFUL HINTS

- 1** Do not overfill the bags, leave enough length at the opening of the bag so that it can be placed in the vacuum chamber easily.
- 2** Ensure that the opening of the bag is not wet. A wet bag may be difficult to melt and seal tightly.
- 3** A vacuum seal cannot and does not replace the refrigeration or freezing process. Perishable foods still need to be refrigerated or frozen even if they are vacuum sealed.
- 4** Make the opening of plastic bags clean and flat, no foreign objects or folds allowed, otherwise it will cause difficulty or leaks during seal.
- 5** To prevent wrinkles in a seal when vacuum sealing bulky items, gently stretch bag flat while inserting into the vacuum chamber and hold it until the pump begins to work.
- 6** When you are vacuum sealing items with sharp edges (dry spaghetti, silverware etc.), protect the bag from punctures by wrapping item in soft cushioning material such as tissue paper or you can use a canister or container instead of a bag.
- 7** When using accessories, remember to leave 2.5cm (1-inch) of space at the top of canister or container.
- 8** Pre-freeze fruits and blanch vegetables before vacuum sealing for best results.
- 9** Intervals of 40 seconds after seal or vacuum operation are recommended.
- 10** If you are unsure whether your bag was sealed properly, just reseal the bag.

## TIPS ON VACUUM SEALING WITH ACCESSORIES

**Please pay attention to the following points before using Müller accessories including the canister, container and wine stopper.**

- 1 Make sure to leave at least 2.5cm (1 inch) space between the objects and the edge.
- 2 Wipe the edge of the jar, container or bottle to make sure it is clean and dry.
- 3 Put the lid on the canister or container or insert the wine stopper into the bottle.
- 4 Turn the knob to vacuum the canister/container with a large knob on the lid, when the process is completed, turn the knob off, then remove the hose.

## CARE AND CLEANING

### MÜELLER FOODFRESH Care and Cleaning

- 1 Always unplug the unit before cleaning.
- 2 Don't immerse the appliance in water or other liquids when cleaning.
- 3 Do not use abrasive cleaners, this can scratch the surface of the appliance.
- 4 Wipe the outside of the appliance with a damp cloth or sponge using mild soap if necessary.
- 5 To clean the vacuum chamber, wipe away any food or liquid with a paper towel.
- 6 Dry thoroughly before using again.
- 7 Clean the liquid box as in the picture below.

## TROUBLESHOOTING

### Nothing happens when you try to vacuum:

- 1 Check if the power cord is tightly plugged into electrical outlet.
- 2 Check if the power cord is damaged.
- 3 Check if electrical outlet is working by plugging in another appliance.
- 4 Make sure the latches are in the locked position.
- 5 Make sure the bag is placed correctly inside the Vacuum Chamber.
- 6 Allow the appliance to cool off for 40 seconds before using it again.

**Note:** To prevent overheating of the appliance, allow the appliance to cool off for 40 seconds before using it again, and keep the cover open

## USEFUL TIPS

### AIR IS STILL IN THE BAG AFTER SEALING

- 1 Make sure the opening of the bag is placed entirely inside Vacuum Chamber.
- 2 Examine the bag for leaks. Seal bag with air, then immerse it in water and apply pressure. Bubbles indicate a leak, use a new bag if bubbles appear.
- 3 Check the seal of bag. A wrinkle in the bag along the seal may cause leakage and allow air to re-enter, just cut bag and reseal.

## AIR WAS REMOVED FROM THE BAG, BUT NOW AIR HAS RE-ENTERED

- 1 Examine seal of bag. A wrinkle along the seal may cause leakage and allow air to enter. Simply cut bag and reseal.
- 2 Sometimes moisture or food (such as juices, grease, crumbs, powders, etc.) along seal can prevent bag from sealing properly. Cut bag, wipe top inside of bag and reseal.
- 3 If you vacuum package sharp food items, the bag may puncture so use a new bag if there is a hole. Cover sharp objects with a soft cushioning material, such as a paper towel and reseal.
- 4 If there's still air in the bag, fermentation or the release of natural gases from inside the foods may have occurred, when this happens, food may have begun to spoil and should be discarded.

### THE BAG MELTS:

If the bag melts, the rubber lip may have become too hot, always wait at least 5 minutes for appliance to cool down before you vacuum package another item.

### IMPORTANT:

To avoid possible illness. Do not reuse bags after storing raw meats, raw fish or greasy food. Do not reuse bags that have been microwaved or simmered.

**Note:** Allow hot foods to cool to room temperature before vacuum packaging.

**Note:** Do not vacuum package carbonated or sparkling beverages as gas removal will cause them to go flat.

# STORAGE GUIDE

Refrigerated (5 ±2° C)	No Vacuum Seal	Mueller VPS
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 VPS
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 VPS
Meat	4-6 months	15-20 months
Fish	3-4 months	10-12 months
Vegetables	8-10 months	8-24 months

# TECHNICAL DATA

**Rated Voltage:** 120V AC  
**Rated Power:** 110W  
**VAC/Sealing Time:** 10 -20 seconds  
**Dimensions:** L: 360mm  
W: 150mm  
H: 76mm

**Rated Frequency:** 50-60Hz  
**Sealing Time:** 6-10 seconds  
**Vacuum Power:** -0.8 bar  
**N.W.:** 1.30 kg  
**G.W.:** 1.90 kg



### 2-Year Limited Warranty

This product is warranted to be free from defects in material and workmanship under normal use and service for 2 years from the date of original purchase with 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.



### Your purchase comes with a 100% satisfaction guarantee from Müller

*If you are not happy with the product for any reason, please contact us at [support@muellerdirect.com](mailto:support@muellerdirect.com) or at **888-632-9981** with your feedback or questions, and we will do our best to make things right for you!*



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