



morphy richards

**3 Year
Guarantee***

*Upon registering your product at morphyrichards.co.uk

CORDLESS Vacuum Sealer Food Preserver



Model No.

432040

User Manual

Please read and keep these instructions for future use





HEALTH AND SAFETY

The use of any electrical appliance requires the following common sense safety rules.

Please read these instructions carefully before using the product.

- This appliance can be used by persons with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved.
- This appliance shall not be used by children.
- Children shall not play with the appliance.
- Keep the appliance and cord out of the reach of children.
- Cleaning and user maintenance shall not be made by children without supervision.
- Do not immerse any part of the appliance, cable or plug into water or other liquid.





HEALTH AND SAFETY

- This appliance is intended for household use only. It is not suitable for use in staff kitchen areas in shops, offices and other working environments.
- Keep hands, hair and clothing, and utensils away from the appliance while in operation, to prevent personal injury and/or damage to the appliance.
- Always disconnect the appliance from the mains supply if it is left unattended and before assembling, disassembling or cleaning.
- This appliance is not intended to be operated on an extension cable or by means of an external timer or a separate remote-control system.
- **WARNING: Misuse can cause personal injury.**





HEALTH AND SAFETY

In addition we offer the following safety advice:

LOCATION

- Always locate your appliance away from the edge of the worktop and on a flat, level surface.
- Do not place the vacuum sealer on a highly polished wooden surface as damage may occur to the surface.
- Do not use the appliance on a wet or hot surface, or near a heat source.

CHARGING CABLE

- Do not let the charging cable hang over the edge of the worktop where a child could reach it.
- Do not let the charging cable run across an open space e.g. between a low socket and table.
- Do not let the charging cable run across a cooker or other hot area which might damage the charging cable.
- The charging cable should run from the power source/socket to the appliance without straining the connections.
- Do not operate the appliance with a damaged charging cable or charger.

OTHER SAFETY CONSIDERATIONS

- Do not use the appliance for anything other than its intended purpose.
- Do not use attachments or tools not recommended by Morphy Richards as this may cause fire, electric shock or injury.
- **WARNING: Misuse of this appliance could cause personal injury.**

PRODUCT SPECIFIC SAFETY

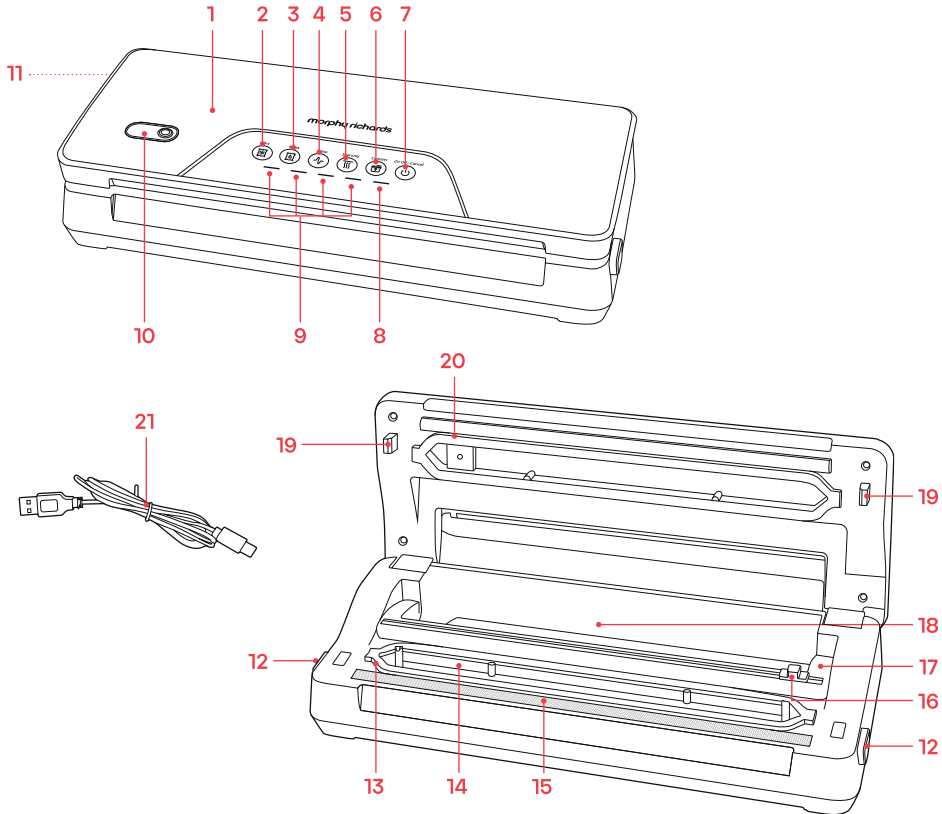
- Keep the lid of the appliance unlocked when not in use.
- Do not operate the vacuum sealer without locking the lid.

BATTERY SAFETY AND DISPOSAL

- Do not expose a battery pack or appliance to fire or excessive heat. Exposure to fire or temperatures above 265°F/130°C may cause an explosion.
- Recommended ambient charging and storage temperature: 50°F–104°F (10°C–40°C). Recommended operation temperature: 25°C+/- 5°C.
- Do not incinerate electrical appliances even if the appliance is severely damaged, as lithium-ion batteries may explode in fire.
- The lithium battery is not a serviceable item. Check with your Local Authority for recycling advice.



PRODUCT OVERVIEW



- | | |
|---|---|
| 1. Vacuum sealer unit | 11. Charging inlet
(back of the vacuum sealer) |
| 2. Dry food vacuum & seal button | 12. Lock release buttons |
| 3. Moist food vacuum & seal button | 13. Lower sealing gasket |
| 4. Pulse vacuum button | 14. Vacuum chamber |
| 5. Seal button | 15. Sealing bar (covered with PTFE tape) |
| 6. Canister vacuum button
(canister/s not supplied) | 16. Cutter |
| 7. ON/OFF/CANCEL button | 17. Cutter guide |
| 8. Sealing indicator | 18. Roll storage chamber |
| 9. Battery charging indicators/vacuum
sealer in operation indicators | 19. Locks |
| 10. Vacuum canister port
(canister/s not supplied) | 20. Upper sealing gasket |
| | 21. USB-C cable |



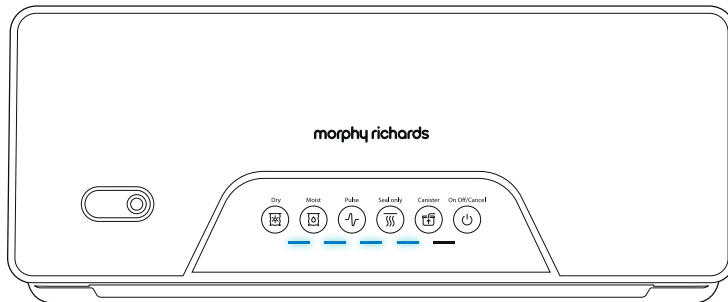


BEFORE FIRST USE

- Remove all packaging before use and follow the care and cleaning instructions.

CHARGING YOUR VACUUM SEALER

- Before the first use of this appliance, the batteries must be fully charged.
- Connect the USB-C cable (21) supplied into the charging inlet (11) and then connect to a suitable USB power source, 5V 2A minimum.
- All 4 battery charging indicators will illuminate when the battery is fully charged.



- The appliance will automatically shut down 2 minutes after it is fully charged.





BATTERY CHARGING INDICATORS

Battery Charging Indicator/s Illuminated	Battery Charged
1	10 - 30%
2	30 - 50%
3	50- 95%
4	95 - 100%

Note:

- When the battery capacity is less than 10%, the indicator light will flash. When there is less than 5% charge, the appliance will not operate.
- Long-term charging may cause battery damage.
- Insufficient battery charge may cause abnormal operation of the appliance and/or poor sealing.
- Do not leave your vacuum sealer uncharged for an extended period of time (no longer than 3 - 4 months), as it will affect the life of the rechargeable battery.

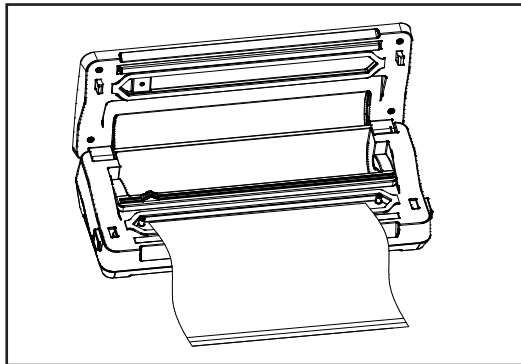


USING YOUR VACUUM SEALER

VACUUM SEALING WITH VACUUM BAGS

1. Place the item(s) to be sealed into the vacuum bag leaving at least 5cm between the contents and the top of the bag to allow for bag contraction.

2. Open the lid and place the open end of the bag down into the vacuum chamber (14) as shown.



3. Close the lid by pressing down firmly on both sides until a 'click' is heard as the locks (19) engage.

4. Press and hold the ON/OFF/CANCEL button (7) for 2 seconds to turn the vacuum sealer on. The battery charging indicators/vacuum sealer in operation indicators (9) will illuminate when ready to use.

5. Select the dry food vacuum & seal button (2) or moist food vacuum & seal button (3) as appropriate. The appliance will start to vacuum air from the bag.

6. The battery charging indicators/vacuum sealer in operation indicators will scroll along until all the air has been removed. It will then automatically switch to sealing the bag on the sealing bar (15).

7. The sealing indicator (8) will illuminate until the sealing process is complete.

8. When the sealing indicator goes out, the battery charging indicators/vacuum sealer in operation indicators will illuminate.

9. Wait for a beep to sound, then press and hold the ON/OFF/CANCEL button for 2 seconds to turn the vacuum sealer off.

10. Press the lock release buttons (12) on both sides of the appliance to open the lid, remove the vacuum sealed bag.





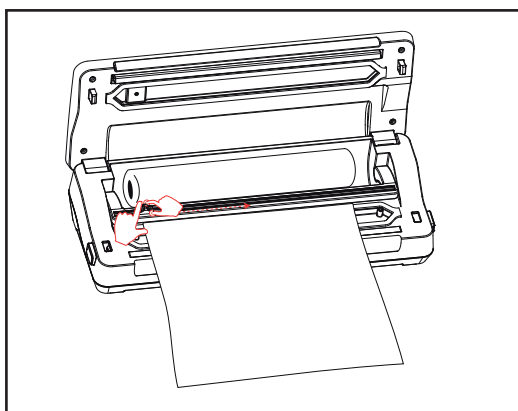
USING YOUR VACUUM SEALER

Note: Should you need to cancel the vacuum sealing process, press the ON/OFF/CANCEL button.

VACUUM SEALING WITH CUSTOM SIZED BAGS

This vacuum sealer is equipped with a roll storage chamber compatible with a roll of 5 meter and a built-in cutter.

1. Open the lid. Put a bag roll into the roll storage chamber (18), pull enough of the bag material to hold the food to be vacuum packaged, plus 5cm. Use the cutter (16) on the appliance to cut desired bag length from the bag roll. Make sure to cut in a straight line.



2. Place one end of cut bag onto the sealing bar (15).
3. Close the lid by pressing down firmly on both sides until a 'click' is heard as the locks (19) engage.
4. Press and hold the ON/OFF/CANCEL button (7) to turn the vacuum sealer on. The battery charging indicators/vacuum sealer in operation indicators (9) will illuminate when ready to use.
5. Press the seal button (5), the sealing indicator (8) will illuminate until the sealing process is complete.
6. When the sealing indicator goes out, the battery charging indicators/vacuum sealer in operation indicators will illuminate.
7. Press the release buttons on both sides of the machine, it is now safe to take out the newly created bag.
8. The custom sized bag is now ready for vacuum sealing.
9. Follow steps of **Vacuum Sealing with Vacuum Bags** section.





USING YOUR VACUUM SEALER

VACUUM SEALING WITH THE PULSE BUTTON

The pulse function is suitable for more delicate and juicy foods. As you can control the vacuum time and pressure, it prevents the food being crushed and liquid being sucked out of juicy foods during the vacuuming process.

1. Place the item(s) to be sealed into a pre-cut or custom sized bag. Leave at least 5cm between the contents and the top of the bag to allow for bag contraction.
2. Open the lid and place the open end of the bag down into the vacuum chamber (14).
3. Close the lid by pressing down firmly on both sides until a 'click' is heard as the locks (19) engage.
4. Press and hold the ON/OFF/CANCEL button (7) to turn the vacuum sealer on.
5. Press the pulse vacuum button (4) continually, until it reaches the pressure you require.
6. When the required pressure is reached, press the seal button (5), the sealing indicator (8) will illuminate until the sealing process is complete.
7. When the sealing indicator goes out, the battery charging indicators/vacuum sealer in operation indicators will illuminate.
8. Wait for a beep to sound before pressing the release buttons on both sides of the machine, it is now safe to remove the sealed bag.

Note: When the sealing bar is used for the first time, the bag may not be fully sealed, relocate the bag in the vacuum sealer and start the process again.

CAUTION: To avoid overheating, wait at least 20 seconds between each use. The appliance will shut-off automatically if it does overheat. Wait 25 minutes to allow the appliance to cool before using again.





USING YOUR VACUUM SEALER

VACUUM SEALING WITH A VACUUM CANISTER

Note: Canisters and hose **ARE NOT** supplied.

The following information is for guidance only. Please refer to the canister manufacturers' instructions.

1. Place the item(s) you wish to vacuum pack into the canister, secure the lid (following the manufacturers' instructions).
2. Close the lid of the vacuum sealer and connect the vacuum hose to the vacuum canister port on the appliance (**10**), then connect the hose to the canister valve and select the 'open' position of the canister valve (following manufacturers' instructions).
3. Press down firmly on both sides of the vacuum sealer lid until a 'click' is heard as the locks (**19**) engage.
4. Press and hold the ON/OFF/CANCEL button (**7**) to turn the appliance on.
5. To start the vacuum process, press the canister vacuum button (**6**). The battery charging indicators/vacuum sealer in operation indicators will scroll along until all the air has been removed from the canister.
6. This machine is equipped with a vacuum measurement sensor, which stops the vacuum process once the vacuum level is reached within the canister.
7. To cancel the vacuum process at any time, press the canister vacuum button (**6**) again.
8. When the vacuum process is complete, the appliance stops automatically. Select the 'close' position of the canister valve (following the manufacturers' instructions) and disconnect the vacuum hose from the vacuum canister port on the appliance.



USING YOUR VACUUM SEALER

SEAL ONLY

1. Follow steps 1 – 4 of **Vacuum Sealing with Vacuum Bags** section.
2. Press the seal button (5), the sealing indicator (8) will illuminate until the sealing process is complete.
3. Wait for a beep to sound before pressing the release buttons on both sides of the machine, it is now safe to remove the sealed bag

Note: The 5cm food clearance isn't necessary when sealing only.

VACUUM SEALING GUIDELINES

FOOD STORAGE & SAFETY

IMPORTANT: Vacuum packaging is **NOT** a substitute for refrigeration or freezing. Any perishable foods that require refrigeration must still be refrigerated or frozen after vacuum packaging.

- For best results in extending the life of foods, it is important to vacuum package foods that are fresh. Once food has begun to deteriorate, vacuum packaging may only slow the deterioration process. Vacuum sealing cannot prevent the growth of mould. Other disease causing micro-organisms can still grow in low oxygen environments and may require further measures to be eliminated.

FOOD PREPARATION HINTS AND TIPS FOR AIR-TIGHT VACUUM SEALING

- **Cooking, thawing and reheating:** simmering in a vacuum bag helps food retain its flavour and it helps with the clean up as well. No dirty saucepans.
- When reheating foods in the microwave using your vacuum bags, always pierce the bag to allow hot air to escape and avoid exploding.





VACUUM SEALING GUIDELINES

- You can also reheat foods in the vacuum bags by placing them in water at a low simmer below 75°C (170°F).

IMPORTANT: Always thaw foods in either a refrigerator or microwave – do not thaw perishable foods at room temperature.

PREPARATION HINTS FOR MEAT AND FISH

- Try pre-freezing meats and fish for 1-2 hours before vacuum packaging. This helps retain the juice and shape and provides for a better seal.
- If this isn't possible, place a folded paper towel between the food and the top of the bag, but below the seal area. Leave the paper towel in the bag to absorb excess moisture and juices during the vacuum packaging process.

PREPARATION HINTS FOR CHEESES

- Vacuum package cheese after each use. If you make your bag just a little longer than needed, you can re-seal the bag after each use.

IMPORTANT: Due to the risk of anaerobic bacteria, soft cheeses should **NEVER** be vacuum packaged.

PREPARATION GUIDELINES FOR VEGETABLES

- Blanching is a process that should be done before vacuum packaging vegetables. This process stops the enzyme action that could lead to loss of flavour, colour and texture.
- To blanch vegetables, place them in simmering water or in a microwave until they are cooked, but still crisp. Blanching times can range from:

1 to 2 minutes for leafy greens and peas

3 to 4 minutes for sugar snap peas, sliced courgette or broccoli

Approximately 5 minutes for carrots

7 to 11 minutes for corn on the cob

After blanching, immerse vegetables in cold water to stop the cooking process.



VACUUM SEALING GUIDELINES

NOTE: All vegetables (including broccoli, Brussels sprouts, cabbage, cauliflower, kale, turnips) naturally emit gases during storage. Therefore, after blanching it's best if they're stored in the freezer.

More on Vegetables:

Vegetables are a great candidate for portion control. When storing vegetables, try pre-freezing them for 1 to 2 hours, then separate them into meal portions within your vacuum bags. After they have been vacuum packaged return them to the freezer.

IMPORTANT: Due to the risk of anaerobic bacteria, fresh mushrooms, onions & garlic should **NEVER** be vacuum packaged.

PREPARATION HINTS FOR POWDERY FOODS

- When vacuum packaging powdery items like flour, it's best to use their original packaging inside of the vacuum bags. The fine powder could get sucked into the machine and cause damage which will shorten the life of the sealer.

PREPARATION HINTS FOR LIQUIDS

- Before you vacuum package liquid such as soup or stock, pre-freeze in a casserole dish, ice cube tray or other suitable container until solid. Remove frozen liquid from the container and vacuum package in the vacuum bags. You can then stack in the freezer.
- When you're ready to use, just cut a corner of the bag and place in either a microwave dish or drop into water at a low simmer, below 75°C (170°F).



CARE AND CLEANING

1. Always switch off the appliance before cleaning.
2. Do not immerse in water.
3. Do not use abrasives to clean the unit. Wipe the outer surface with a soft, damp cloth.
4. To clean the inside of the unit, wipe away any food or liquid with a paper kitchen towel.
5. Dry all parts thoroughly before you plug in and operate the unit again.
6. The vacuum chamber may trap liquids that were drawn from the bag; it can be cleaned using a mild dish washing soap and a damp cloth. Dry thoroughly.
7. Always keep the lid of the appliance unlocked when not in use.
8. The appliance should be powered off when not in use.
9. Should the sealing gaskets become worn, both should be replaced. The Customer Care Team can be contacted for further information.



TROUBLESHOOTING

Problem	Possible Cause	Solution
Nothing happens when the 'vacuum' buttons are pressed	The battery isn't charged sufficiently.	Charge the battery using the charging cable supplied.
		Check the charging cable isn't damaged.
	The appliance hasn't been switched on.	Switch ON using the ON/OFF button.
	Vacuum bag isn't positioned correctly.	Reposition the bag ensuring it is situated correctly in the vacuum chamber.
	The lid isn't locked correctly.	Press down on both sides of the lid and make sure it is locked.
	The appliance may have overheated.	Wait 25 minutes to allow the appliance to cool off, and then try using again.
Air is not being vacuumed from the bag	Vacuum bag isn't positioned correctly.	Check that there are no gaps, folds, wrinkles or holes in the pre-sealed bags.
	Appliance isn't sealing correctly.	Check for loose, worn or cracked upper and lower sealing gaskets.
	Food/liquid is preventing the bag from sealing.	Cut bag open and wipe top inside of bag and reseal.
	Vacuum bag roll isn't positioned correctly.	Make sure you've placed the bag in the correct place when making a bag from a roll, make sure the end of cut piece is on the sealing bar.
Vacuum bag melts	The sealing strip may have been too hot during the sealing process.	Allow the unit to cool for 20 seconds between uses. If the bag continues to melt, allow unit to cool with the lid in the upright position for 25 minutes before using.





TROUBLESHOOTING

Problem	Possible Cause	Solution
Air has seeped back into the vacuumed bag	There may be a hole or wrinkle that is allowing air to re-enter the bag.	Check the seal of the bag. Carefully cut the bag open and re-seal it or use a new bag.
	There is moisture or liquid from the food present within the bag seal area.	You may need to cut open the bag and re-seal it or use an entirely new bag. Partially freeze foods with excess liquids prior to vacuum sealing.
	Food items with sharp edges may have punctured the bag.	If you find a puncture hole, seal the item in a new bag.
	Liquid is on the sealing strip.	Check the sealing strip for liquid and dry if necessary.
	Upper and lower sealing gaskets may be worn.	Replace upper and lower sealing gaskets.
Bag will not seal	Vacuum bag isn't positioned correctly.	Check that there are no gaps, folds, wrinkles or holes in the pre-sealed bags.
	Food/liquid is preventing the bag from sealing.	Cut bag open and wipe top inside of bag and reseal.
	Vacuum bag roll isn't positioned correctly.	Make sure you've placed the bag in the correct place when making a bag from a roll, make sure the end of cut piece is on the sealing strip.
	The appliance may be too hot.	Allow the appliance to cool down. Wait at least 20 seconds between seals.





CONTACT US

If you are having a problem with your appliance, please contact our Helpline, as we are more likely to be able to help than the store you purchased the item from. Please have the product name, model number and serial number to hand when you contact us to help us deal with your enquiry quicker.

email: hello@morphyrichards.co.uk

www.morphyrichards.co.uk





PRODUCT RECYCLING



For electrical products sold within the European Community, at the end of the electrical products useful life, it should not be disposed of with household waste.

Please recycle where facilities exist.

Check with your Local Authority or retailer for recycling advice in your country.





REGISTERING YOUR 3 YEAR GUARANTEE

Your standard 2 year guarantee is extended for an additional 1 year when you register the product within 28 days of purchase with Morphy Richards. If you do not register the product with Morphy Richards within 28 days, your product is guaranteed for 2 years.



To validate your 3 year guarantee, scan the QR code or register online at www.morphyrichards.co.uk

N.B. Each qualifying product needs to be registered with Morphy Richards individually. Please note that the 2 year guarantee is only available in the UK. Please refer to the 2 year guarantee for more information.

YOUR 2 YEAR GUARANTEE

It is important to retain the retailer's receipt as proof of purchase. Staple your receipt to the back cover for future reference.

Please quote the following information if the product develops a fault. These numbers can be found on the base of the product.

Model no.

Serial no.

All Morphy Richards products are individually tested before leaving the factory. In the unlikely event of any appliance proving to be faulty within 28 days of purchase, it should be returned to the place of purchase for it to be replaced. If the fault develops after 28 days and within 24 months of original purchase, you should contact the Helpline quoting Model number and Serial number on the product, or write to Morphy Richards at the address shown. You may be asked to return a copy of proof of purchase.

Subject to the exclusions set out below (see Exclusions), the faulty appliance will then be repaired or replaced as appropriate and dispatched usually within 7 working days of receipt.

If, for any reason, this item is replaced or repaired during the 2 year





REGISTERING YOUR 3 YEAR GUARANTEE

guarantee period, the guarantee on the new item will be calculated from the original purchase date. Therefore it is vital to retain your original till receipt or invoice to indicate the date of initial purchase.

To qualify for the 2 year guarantee, the appliance must have been used according to the instructions supplied.

The appliance is intended for domestic use only. Misuse or use for commercial or any other purpose will render the guarantee invalid.

Exclusions

Morphy Richards shall not be liable to replace or repair the goods under the terms of the guarantee where:

1. The fault has been caused or is attributable to accidental use, misuse, negligent use or used contrary to the manufacturer's recommendations or where the fault has been caused by power surges or damage caused in transit.
2. The appliance has been used on a voltage supply other than that stamped on the products.
3. Repairs have been attempted by persons other than our service staff (or authorised dealer).
4. The appliance has been used for hire purposes or non domestic use.
5. The appliance is second hand or refurbished.
6. Morphy Richards reserves the right not to carry out any type of servicing under the guarantee at its discretion.

This guarantee does not confer any rights other than those expressly set out above and does not cover any claims for consequential loss or damage. This guarantee is offered as an additional benefit and does not affect your statutory rights as a consumer. Morphy Richards products are intended for household use only. See usage limitations within the location safety instructions.

Disclaimer

Morphy Richards has a policy of continuous improvement in product quality and design. The company, therefore reserves the right to change the specification of its models at any time.



VS432040MUK Rev1

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