

TURBO PUMP®

Commercial Quality Vacuum Sealer

Vacuum
Packaging
System for the
Home

Model #1930

IMPORTANT!

Please keep these instructions and
your original box packaging.

www.deni.com

deni®



INSTRUCTIONS
FOR PROPER USE AND CARE

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IMPORTANT SAFEGUARDS

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

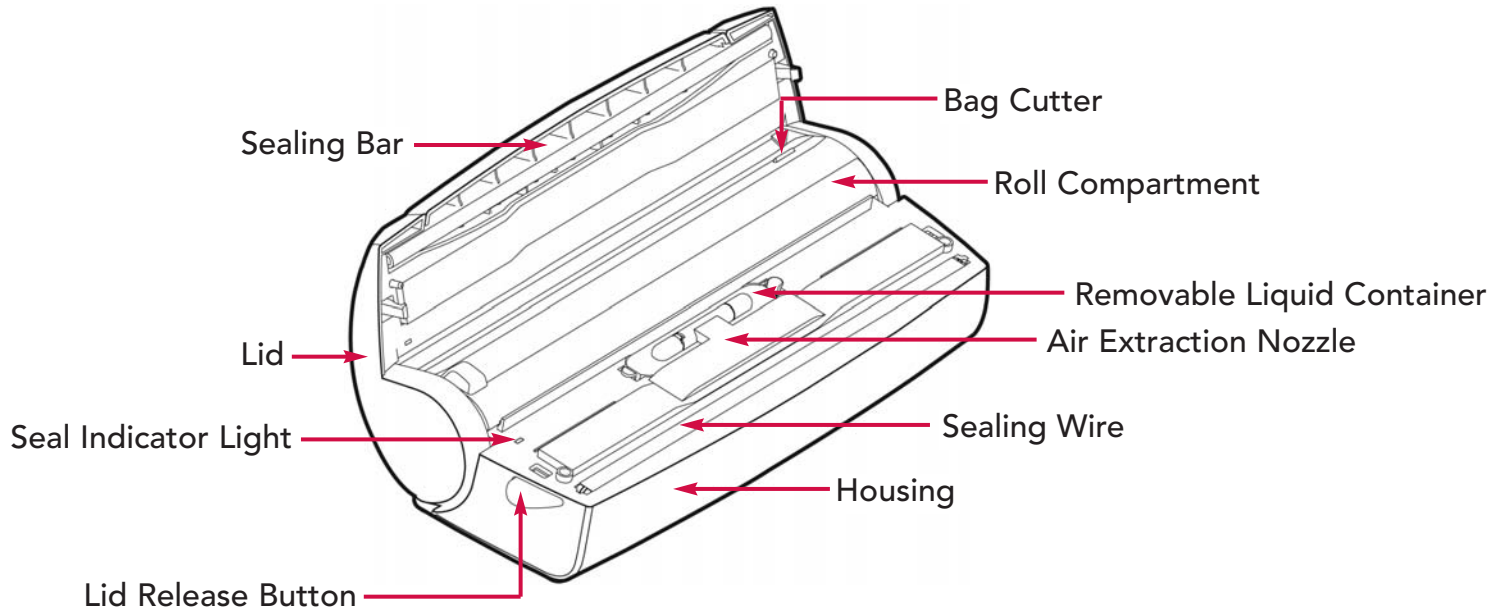
- Read all of the instructions before using appliance.
- Do not leave appliance when plugged in. Unplug from outlet when not in use.
- Do not use outdoors or on a wet surface.
- Do not allow to be used as a toy. Close supervision is necessary when used by or near children.
- Use only as described in this manual.
- Use only attachments included with this unit.
- Do not use with damaged cord or plug. If the appliance is not working properly, has been dropped, damaged, left outdoors, or dropped into water, return it to Keystone Manufacturing Company, Inc. for proper service, replacement or repair immediately.
- Do not try to repair the appliance on your own. Always contact an authorized technician.
- Do not do the following: pull or carry by the cord, use cord as a handle, close a door on cord or pull cord around sharp edges or corners. Do not operate appliance over cord.
- Keep cord away from heated surfaces.
- Do not 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.
- Do not unplug by pulling on cord. To unplug, grasp the plug, not the cord.
- Do not immerse this appliance in water or use if cord/plug is wet.
- Do not handle plug or appliance with wet hands.
- Do not touch the sealing strip while using the appliance.
- Turn the unit OFF before unplugging.
- **WARNING:** Appliance not for continuous use. Approved for one operating cycle per two minutes.
- This unit is recommended for household, indoor use only.

SAVE THESE INSTRUCTIONS

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FEATURES



FUNCTIONS

Lid:	Opening the lid into the fixed raised position allows you to position the bags before starting the vacuum packing process.
Lid Release Button:	Unlocks the lid after sealing your bag.
Seal Indicator Light:	When the appliance is sealing, the red indicator light turns on.
Sealing Bar:	Press to seal your bag.
Sealing Wire:	Seals the bag. Teflon coating prevents the bag from sticking to the sealing wire.
Air Extraction Nozzle:	Position the open end of the bag around the nozzle to draw air from the bag.
Removable Liquid Container	Collects any excess liquid that is extracted from the bag during the vacuum cycle.
Roll Compartment:	This storage area keeps one roll of bags handy for immediate use.
Bag Cutter:	Press and slide in either direction to cut your bags to the desired size.

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TO MAKE A BAG

1. Place the unit on a dry, flat surface. Plug the unit in.
2. Make sure the bag cutter is positioned on the left hand side of the unit.
3. Choose the bag size to the suit items to be stored. Pull out enough of the bag roll to hold items to be vacuum sealed plus an additional 3". Allow another 1" for each time the bag will be opened and resealed. If you select Pre-Cut Bags, skip to the "Vacuum-Seal A Bag" section.
4. Cut the bag by sliding the cutter from left to right.
5. To seal the first end of the bag place the plastic over the sealing wire and close the lid. Press the right and left sides of the lid to lock it into place.
6. The vacuum cycle will automatically begin. Press the sealing bar firmly to over-ride the vacuum and seal the end of the bag. The seal indicator light will go off when the seal is complete. Release the sealing bar.
7. Release the lid by pushing the lid release buttons on either side of the unit. Lift the lid and remove the bag.

TO VACUUM-SEAL A BAG

1. Fill the bag to be vacuum sealed. Allow at least 2-3 inches between the food and the open end of the bag.
2. Place the open end of the bag over the sealing wire and insert the air extraction nozzle into the bag. Be sure the open end of the bag lines up with the markings on the nozzle.
3. Close the lid. Press on the right and left sides of the lid to lock it into place. The vacuum cycle will automatically begin. As the air is drawn out of the bag, the bag will cling to the food inside.
4. When you have removed as much air as you can, press the sealing bar firmly with **both hands** to seal the end of the bag. The seal indicator light will go off when the seal is complete. Release the sealing bar.
5. Release the lid by pushing the lid release buttons on either side of the unit. Lift the lid and remove the bag.

HINTS AND TIPS

- Juices and moisture in foods can prevent a good seal, therefore, we recommend to pre-freeze food for 1-2 hours before vacuum packaging. An alternative method is to fold a paper towel. Fill the bag with food and lay flat. Place the folded towel so it lies between the top of the bag and the food. Ensure that the paper towel is below the sealing strip. When you vacuum seal, the paper towel will absorb the excess moisture.
- Store perishable foods in the freezer or refrigerator. Vacuum packing extends the shelf life of foods, but does not preserve them.
- 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 Deni vacuum sealer bags after the commercially packed bags have been opened.
- Pantry items such as flour, rice, mixes for cakes and pancakes, all stay fresher longer when vacuum packed. Nuts and condiments maintain their flavor while rancidity is kept out.

- 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.
- 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.
- Fill a bag about $\frac{2}{3}$ 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.

FOOD STORAGE AND SAFETY INFORMATION

Deni Turbo Pump will change the way you purchase and store foods. As you become 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.

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- Food spoilage is caused by chemical reactions in the food to air, temperature, moisture, enzyme action, growth of microorganisms, or contamination from insects.
- Oxygen in the air causes spoilage primarily through the process of oxidation, which causes food to lose nutritive value, texture, flavor and overall quality. Air contributes to the growth of most microorganisms, and carries moisture into and out of foods unless they are protected with moisture-proof packaging. Freezer burn results from frozen foods being exposed to air.
- Vacuum packaging with the Turbo Pump removes up to 90% of the air from the package. Air contains approximately 21% oxygen, which leaves a 2% to 3% residual oxygen level in vacuum packaged foods. Most mold, moisture and microorganisms are inhibited from growth when the oxygen level is at or below 5%.
- Although vacuum packaging extends the life of many fresh foods by reducing oxidation, most fresh foods still contain enough moisture to support the growth of microorganisms which can grow with or without air. To prevent spoilage, foods need to be stored at low temperatures.
- Temperatures in the refrigerator greater than 40°F (4°C) (especially for extended periods of time) may support the growth of harmful microorganisms. Monitor the temperature and maintain a temperature at 40°F (4°C) or below.
- Suitable temperature for the freezer is 0°F (-17°C). **Freezing retards the growth of microorganisms, BUT DOES NOT KILL THEM.**
- Dried foods are also affected by storage temperature when vacuum packaged. Their shelf life is extended 3-4 times for every 18° F (10°C) drop in temperature.
- Microorganisms can be divided into three categories: mold, yeast, and bacteria. Although microorganisms are present everywhere, they can only cause problems under certain conditions.
- Mold does not grow in a low oxygen environment or in the absence of moisture. Yeast requires moisture, sugar and a moderate temperature to grow, but can grow with or without air. Refrigeration slows the growth of yeast and freezing stops it completely. Bacteria can grow with or without air.

- Clostridium botulinum is an extremely dangerous type of bacteria, which can grow under the right conditions without air. Botulinum organisms grow in the temperature range of 40° to 115°F (4° to 46°C). Conditions for growth are foods lacking acid, low oxygen environment and temperatures greater than 40°F (4°C) for extended time.
- Foods that are resistant to botulinum are frozen, dried, high in acid, salt or sugar. Foods susceptible to botulinum are non-acid foods which include meats, poultry, fish, seafood, lye-cured olives, eggs and mushrooms; low-acid foods are mostly vegetables; medium-acid foods include overripe tomatoes, onions, chili peppers, figs and cucumbers.
- The foods most susceptible to botulinum should be refrigerated for short term and frozen for long term storage. Consume immediately after heating.
- Warning: Do not heat low-acid vacuum packed foods in the vacuum sealed bags unless you are going to eat them immediately. Foods that are vacuum packed, heated, then left out at room temperature while still sealed in the vacuum are subject to microorganisms which may be harmful if consumed.
- Enzymes occur in foods and cause increasing changes in color, texture and flavor as foods mature. To stop enzyme action, vegetables must be blanched by heat, either in the microwave or with steam. Note: Heat all the way through briefly so vegetables are still crisp. Foods that are high in acid (such as most fruits), do not need to be blanched.
- Insect larvae are frequently present on many dried foods. Without vacuum packaging or freezing, they may hatch during storage and contaminate the foods. Some products such as flour and cereals may also contain larvae. Vacuum packaging prevents weevils and other insects from hatching because they cannot live without air.

GENERAL RULES FOR FOOD SAFETY

Food safety rules are based on scientific study as well as common sense. The following rules and important information will guide you to improved food safety and optimal food storage.

- Once you have heated, defrosted or un-refrigerated perishable foods, consume them.

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- After opening commercially vacuum packed food, it can be re-vacuum packed. Follow the instructions to refrigerate after opening and store re-vacuumed packages properly.
- Don't defrost foods in hot water or via other heat sources. It doesn't matter whether they are vacuum packed or not.
- 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.
- Spread vacuum packages evenly throughout the refrigerator or freezer to cool down food temperature quickly.

When packaging large volumes of meat, fish, or any food products, we advise the following:

- Make sure to properly clean your hands, all utensils and surfaces to be used for cutting and vacuum packing foods.
- Once you've packed perishable foods, refrigerate or freeze them immediately. Don't leave them sitting at room temperature.

- 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.
- Vacuum packing will not extend the shelf life of fruits and vegetables such as bananas, apples, potatoes and root vegetables unless they are peeled before vacuum packing.
- 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.

TROUBLESHOOTING

Turbo Pump has no power

- Check to see that the unit is plugged in. Test electrical outlet by plugging in another appliance.
- Check power cord and plug for damage. If damaged, do not use the Turbo Pump.

Turbo Pump does not perform first seal on the bag

- Make sure the bag cut from the roll is properly positioned over the sealing wire.

Turbo Pump does not pull a complete vacuum in bags

- To seal properly, the air extraction nozzle should be completely inside the open end of the bag.
- Check the sealing wire for debris. Wipe clean and dry.
- 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.

Bag loses vacuum after being sealed

- Leaks along the seal can be caused by wrinkles, crumbs, grease or liquids. Reopen bag, wipe the top inside of the bag and smooth it out along the sealing wire before resealing.
- 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 refrigeration or fluctuating temperatures in the refrigerator can cause food to spoil. If food is not spoiled, consume food immediately.
- Check the bag for a puncture or hole which may have released the vacuum. Cushion sharp edges in the contents of the bag with paper towels.

Turbo Pump is not sealing bag properly

- Should the sealing wire overheat and melt the bag, it may be necessary to lift the lid and allow the sealing wire to cool for a few minutes.

CLEANING AND MAINTENANCE

1. Unplug the unit before cleaning.
2. Lift the lid. Press the clips on either side of the removable liquid container inward to release. Lift up and remove from unit.
3. Press the side clips on the liquid container to remove the cover. Empty the container.
4. Wash removable liquid container in warm soapy water. Rinse and dry thoroughly.
5. Wipe the unit with a soft damp cloth. DO NOT immerse in water.
6. Snap the cover onto the removable liquid container. Place container back into unit.

ACCESSORIES

You can purchase replacement rolls and bags at the store where you purchased your Deni Turbo Pump or by calling our toll free customer service number (1-800-336-4822).

CUSTOMER SERVICE

If you have any questions or problems regarding the operation of your Deni Vacuum Sealer, call our customer service department toll free:

Monday through Friday
8:30 a.m. to 5:00 p.m.
(Eastern Standard Time)
1-800-DENI-VAC
or email us at
custserv@deni.com

www.deni.com

Deni by Keystone Manufacturing Company, Inc.®

ONE-YEAR LIMITED WARRANTY

Your Deni Vacuum Sealer is warranted for one year from date of purchase or receipt against all defects in material and workmanship. Should your appliance prove defective within one year from date of purchase or receipt, return the unit, freight prepaid, along with an explanation of the claim. If purchased in Canada, please send to: Keystone Manufacturing Company, Inc., 151 Cushman Road, St. Catharines, Ontario L2M 6T4. If purchased in the U.S.A. or other country, please send to: Keystone Manufacturing Company, Inc. 33 Norris Street, Buffalo, NY 14207. (Please package your appliance carefully in its original box and packing material to avoid damage in transit. Keystone is not responsible for any damage caused to the appliance in return shipment.) Under this warranty, Keystone Manufacturing Company, Inc. undertakes to repair or replace any parts found to be defective.

This warranty is only valid if the appliance is used solely for household purposes in accordance with the instructions. This warranty is invalid if the unit is connected to an unsuitable electrical supply, or dismantled or interfered with in any way or damaged through misuse.

We ask that you kindly fill in the details on your warranty card and return it within one week from date of purchase or receipt.

This warranty gives you specific legal rights. You may also have other rights which vary from state to state or province to province.