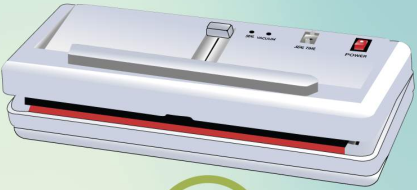
ON THE BASICS OF A VACUUM SEALER

THE VARIOUS TYPES OF VACUUM

There are four major types of vacuum sealers in the market today, namely, External Vacuum Sealer, Clamp Vacuum Sealer, Retractable Nozzle Vacuum Sealer and Chamber Vacuum Sealer.

EXTERNAL VACUUM SEALER

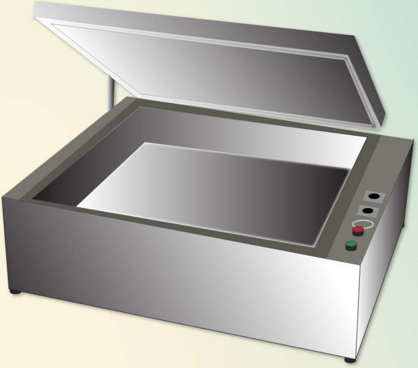
It’s the most advanced vacuum sealer mostly used for storing groceries and leftovers for longer periods. It works well with different sealing containers with the ability to pack two small bags at a time.



PROS	CONS
It’s a space saver; fits perfectly on a kitchen counter top.	It is not portable.
It has a higher vacuum strength.	Takes long to cool down.
It’s easy to use.	

CHAMBER VACUUM SEALER

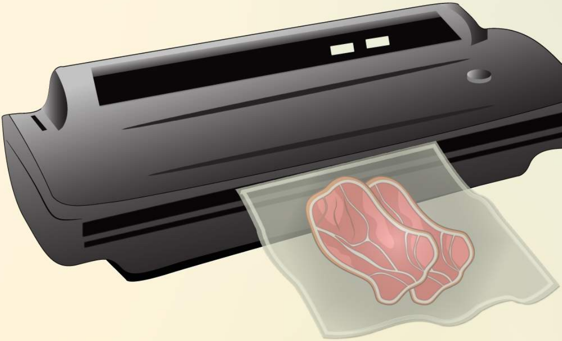
It is used for commercial packaging in industries and heavy duty operations at home.



PROS	CONS
Capable of carrying out heavy, fast operations.	Takes too much space.
It's possible to perform dry and wet packaging.	It's expensive and bulky.

CLAMP VACUUM SEALER

This has a unique design with air sucking channel bags. It is a low duty for weekly and monthly usage.



PROS	CONS
Seals canning jars.	It's not used commonly used because of its poor vacuum strength.
It is cheap and easy to operate.	It only works with special vacuum bags.

HOW TO SELECT A VACUUM SEALER

There Are Important Things To Consider While Shopping For A Vacuum Sealer

1

Determine what the vacuum sealer is intended for, that is, the kind of items it will be sealing frequently. This will enable you to choose the type of sealer that suits you.

2

Consider the frequency of usage. It is important to buy a machine that is specially designed to meet your usage need, whether it is regular usage or once in a while.

3

Access the ease of cleaning of the vacuum sealer and the cleaning methods that will suit your routine before purchasing. While there are vacuum cleaners that require meticulous cleaning, others can simply be sprayed or wiped with antibacterial.

4

Storage space and portability is essential while choosing a vacuum sealer. From sealers that sit on the counter, to portable sealers, consider one that will actually be suitable enough for your needs without taking too much space or being too bulky to carry around.

5

The cost will be the final step to making your decision. Improved and manageable vacuum cleaners tend to have a higher cost. The costs differ with the sizes and the power.

SEAL
VACUUM
SEAL TIME
POWER

HOW TO USE A VACUUM SEALER

Vacuum sealers come with different designs and models that have different ways of operating them. With the added accessories to some top vacuum sealers it is important to understand how each of them is operated. A good example is the FoodSaver Vacuum Sealer. These are the steps to follow while using it.

Carefully read the safety and precautions manual to ensure to avoid any mishaps.
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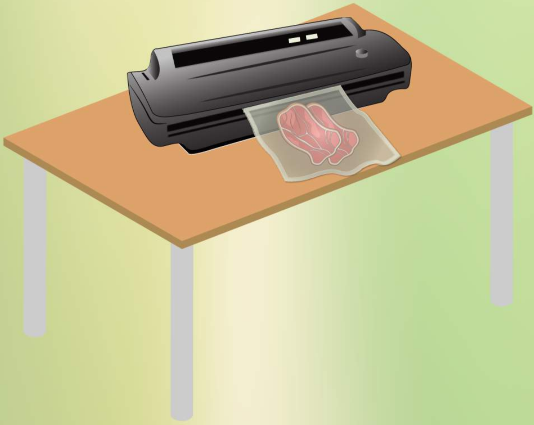

After ensuring that the vacuum sealer parts are in their right places and you are familiar with them, proceed to the next step.

The next step is to make a bag from the FoodSaver® using the vacuum sealing roll. Look out for Red Seal Indicator light that will light up when one end of the bag is completely sealed and remove the bag from the Vacuum Channel.

Put the items to be sealed in the bag which has been prepared leaving a 4 inch space allowance.

Adjust the food setting button to the desired function you want the vacuum to perform, but usually Dry Food is the default setting.

Using both hands, put in the open end of the bag with contents in the vacuum channel, curl down, and at this point the FoodSaver automatically vacuums and seals the bag.

Your items are ready for refrigeration and storage now. Care to allow the vacuum sealer at least 20 seconds in between seals to allow cooling.

Fresh Food HQ
HEALTHY EATING HABITS PROMOTE LIFE

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