

This guide contains all the information you need to know to get your new gear up and running, along with handy links to any available accessories and other relevant information. If you require technical support, please contact our support team for assistance. Contact details are contained within this guide.

PLEASE ENSURE YOU HAVE READ THROUGH ALL WARNINGS PRIOR TO SETTING UP YOUR PRODUCT

CAUTION: KEEP OUT OF REACH OF CHILDREN

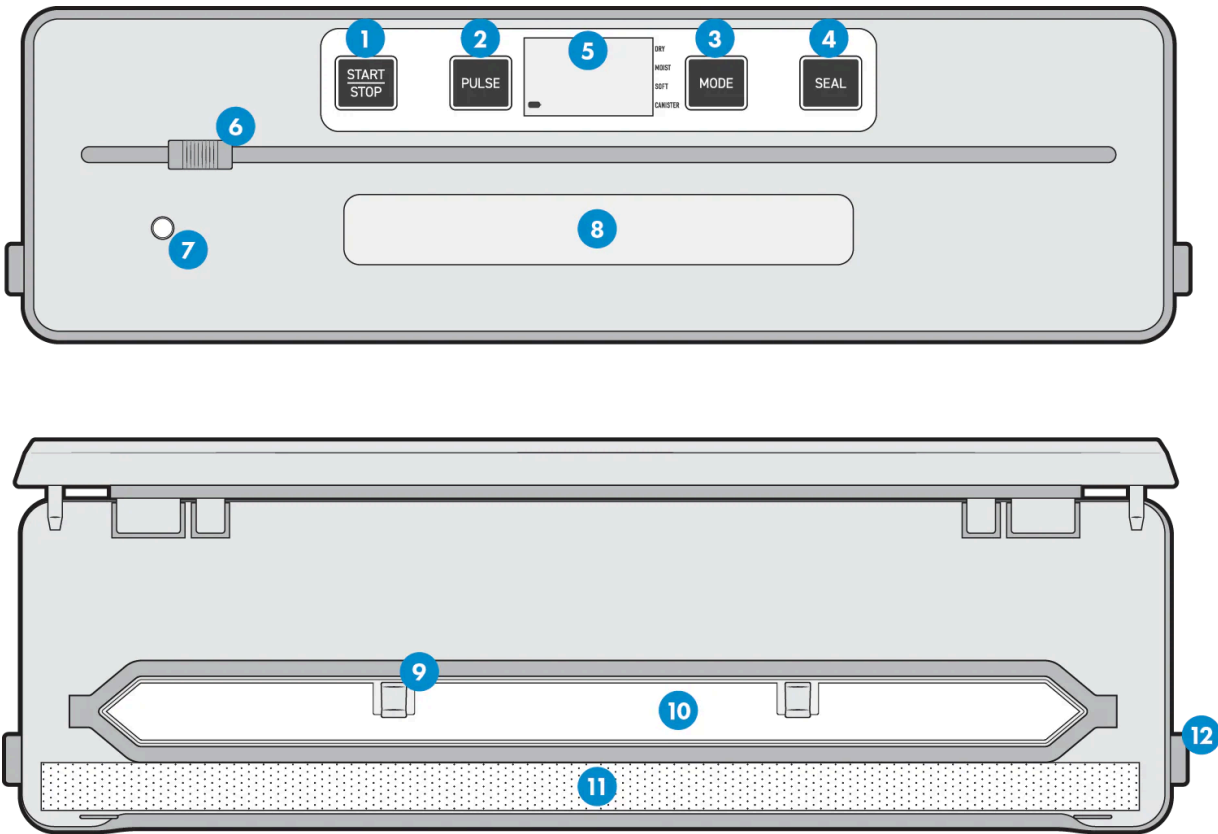
- This appliance should not be used by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they are supervised or have been instructed on how to use the appliance by a person responsible for their safety.
- Do not alter or disassemble this appliance under any circumstances. Incorrect handling or reassembly may result in a risk of electric shock or fire and may void the unit warranty.
- The vacuum sealer contains sensitive electrical equipment which may be damaged if the unit is subjected to pressure or impact. Ensure that the vacuum sealer is securely mounted to prevent it from falling.
- To protect against electric shock do not immerse cord, plugs, or appliance in water or other liquid.
- Unplug when not in use and before cleaning.
- Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions, or has been damaged in any manner. Bring it to a qualified technician for examination, repair or electrical or mechanical adjustment.
- Do not leave the vacuum sealer unattended during use.

USB RECHARGEABLE VACUUM SEALER GUIDE

The Hardkor USB Rechargeable Vacuum Sealer is a must-have for campers who take their camp kitchens seriously. With multiple modes to suit your needs and a canister attachment to boot, you can keep your food fresher for longer.

The unit is intuitively simple and its fast too, completing full suction and seal cycles in just seconds.

PRODUCT OVERVIEW



1	Start vacuum cycle / stop vacuum cycle	7	External canister nozzle
2	Pulse vacuum button	8	Transparent window
3	Mode selection button	9	Bag fixing clips
4	Seal button	10	Drip tray
5	Digital display	11	Sealing / heating element
6	Cutting knife	12	Release clips

PACKAGE CONTENTS

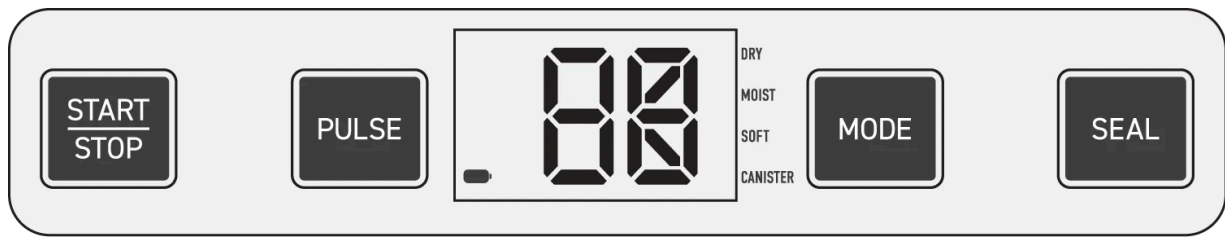


1	Vacuum sealer	3	USB type-C cable
2	Vacuum canister hose attachment	4	Vacuum bag roll

GETTING STARTED

Before taking the vacuum sealer on a trip, it's best to make sure the device is fully charged. It can take around 4-5 hours from flat, but generally only requires about an hour of charging to top up the battery, depending on the charger used. Either way, the display shows the battery capacity as a percentage while charging. When the battery is full, unplug the charging cable and you are ready to go!

DISPLAY & FUNCTIONS



START / STOP	Begins the vacuum sealing cycle with the mode currently selected. If the cycle needs to be halted for any reason, press the stop button. This cancels the cycle rather than pausing, so you will need to start the cycle again.
PULSE	Manually control the vacuum function. Press and hold the button to vacuum, release the button to stop the vacuum. Machine will automatically heat up three seconds after the button is released.
MODE	Press to cycle through food modes 'dry', 'moist', 'soft' and 'canister'.
SEAL	Operate the heating strip for sealing bags without creating a vacuum. The vacuum pump will only run after the bag has been sealed, to purge any remaining air from the unit.

OPERATION

1. Fill a vacuum seal bag with the desired contents, leaving space at the open end.
2. Slide the open end of the bag into the bag clamp and close the lid once again, pressing down firmly so both sides of the sealer lid are locked down. There should be an approx. 4cm gap from the contents of the bag to the edge of the sealer when the bag is in position.
3. Select the desired mode based on the properties of the food using the **MODE** button, and press the **START** button to begin the suction and sealing

process. The process is complete once the display reads 'OK'.

4. To manually remove air, press and hold the **PULSE** button. Upon release of the button, after six seconds the sealer will begin the heating process to seal the bag. The process is complete once the display reads 'OK'.
5. To seal the bag without removing air, simply press the **SEAL** button and wait until the display reads 'OK'.

USING THE CUTTING BLADE

As the cutting blade acts much like an office paper trimmer, you'll want to hold the bag firmly to ensure the cutting blade doesn't bind.

Shift the cutting blade to the side of the sealer closest to your dominant hand. Firmly hold the side of the bag over the cutting track with your dominant hand, pressing down with your thumb and index finger in the shape of a 'C'. With your other hand, guide the blade handle above the bag, and pull the blade back across the sealer to the other side until the vacuum bag is cut to the desired length.

We recommend against using the cutting blade to open a sealed food item, so food doesn't enter the cutting track and sealer internals.

MODE SELECTION

The four modes available give you more versatility in how you use the sealer. See below our recommendations for mode selection for different types of food, to give you an idea of how your use-case best fits:

- **DRY** - For foods that have minimal moisture like dried fruits, most vegetables, white meat like fish or poultry, hard cheeses, grains, nuts, and beans. This setting provides the greatest rate of suction, so it's best for foods that won't leak much moisture that can be sucked into the sealer.

- **MOIST** - For foods that have some inherent moisture present that may be sucked out once the bag is squeezed closed from suction, like most fresh fruit, red meat, marinated meat (if frozen first), and even pre-portioned meals. This setting provides a slightly less powerful rate of suction to reduce the amount of moisture sucked into the drip tray.

For foods with excess moisture and freezing is not an option, you can also use the **PULSE** button instead to purge air from the bag at a more controlled rate. Simply press and hold the button to vacuum, and release the button to stop the vacuum. The sealing strip will automatically heat up three seconds after the button is released.

- **SOFT** - For foods that require more delicate handling, like soft fruits, soft vegetables, pastries, powdered goods, muffins, pancakes, and breads. This setting provides the lowest rate of suction so the food isn't crushed or deformed too much. Results can be improved by freezing the food before vacuum sealing.
- **CANISTER** - For use with a dedicated vacuum seal canister/container. These containers can be purchased from most big-box retailers or grocery stores, and come equipped with a small rubber grommet in the lid.

To use the vacuum sealer with a vacuum canister, press the narrow end of the included hose attachment into the external canister nozzle (*marked 7 on the product overview*).

WHAT NOT TO VACUUM SEAL

Not all foods act the same when in a vacuum, and just having the oxygen is removed from around the food does not stop some foods from going bad. Below is a non-exhaustive list of foods that cannot be vacuum sealed due to their properties, or foods that require extra steps before sealing:

- **RAW GARLIC/ONION** - These and other members of the allium family like chives, shallots and leek produces a gas that can build up in the sealed bag, negating the vacuums effect.
- **APPLES** - Whole, uncut apples often have small cavities inside that are perfect for kickstarting fermentation. It's best to cut the apple into slices, and lightly spray the slices with lemon juice to halt the oxidation while

outside the bag.

- **STEAMED VEGETABLES** - As there is still a high water content within the vegetables, the moisture can vaporise further when under vacuum, increasing pressure inside the sealed bag. Just leave the vegetables out for a while and seal them when cool.
- **SOFT CHEESES** - Soft cheeses can harbour anaerobic bacteria which can thrive in conditions without oxygen, so it's best to just polish off the last of the block if there's a bit left, or refrigerate in a container, wrapped in a breathable material.
- **BANANAS** - Bananas produce ethylene gas to help them ripen, though it can and will continue to do so, leaving a soggy mess on the bench if you forget about them on the bench. It will do the same in a vacuum seal bag, so to stop this, peel the banana and freeze it first, then you can vacuum seal the banana.
- **BRASSICANS** - Many vegetables in the Brassica family like cabbage, broccoli, cauliflower and Brussels sprouts, much like garlic and onion, also release a gas. To stop this, the enzymes that cause this to happen need to be disrupted by blanching the food. To blanch the vegetables, partially cook them in boiling water, then remove and quickly submerge them in cold water and then letting dry. We at Hardkorr can cook a mean meat pie, but you'd be best reading up on some professional advice for blanching

For anything else you're not completely sure about, there are plenty of guides online for the do's and don't's of vacuum sealing to put you at ease.

CARE & MAINTENANCE

Caring for your vacuum sealer is pretty easy! Here are some simple measures you can take to keep it clean.

- Wipe down the surfaces of the sealer with a lightly damp cloth or paper towel to remove food residue or dust.
- To clean the drip tray, remove the drip tray from the sealer and rinse the tray with clean water. Allow it to dry before reinserting the tray.
- When not in use, it's best not to fully close the sealer so the sealing rings aren't compressed for long periods of time. This can cause them to lose

their shape, reducing the effectiveness of the seal they provide. To stop this, you can insert the drip tray upside down so the tray protrudes out from its slot. This will prevent the sealer from fully closing when stored away. When using again, just flip the drip tray back over to its correct orientation.

TROUBLESHOOTING GUIDE

Fault	Reason	Solution
Display doesn't illuminate when holding 'START' to turn on	The sealer is not charged. Fault in the sealer.	Plug the sealer in via the USB-C cable and leave to charge until the battery is full. Contact customer service.
Battery symbol on display doesn't illuminate when charging.	Fault in the charging setup. Fault in the sealer.	Try charging with a different cable. Contact customer service.
Vacuum pump keeps working but does not create a vacuum in the bag, or creates only a weak vacuum.	Sealer lid is not completely shut.	Press down firmly on both sides of the lid until you hear a click.
	Sealing ring is loose or misshapen.	Carefully remove the sealing rings and soak in boiling water for 10 minutes. Leave the sealing rings to dry before replacing them into the sealer.
	Vacuum bag has a leak.	Attempt again with a different bag.
	Something is stuck in the sealing ring.	Check for loose food or plastic from bag on the sealing ring.
	The food in the vacuum bag is too close to the sealer lid.	Remove some food from the bag. There should be an approx. 4cm gap from the contents of the bag to the lid.

	Too much food in the bag causing the open end to warp.	Remove some food from the bag.
	The open end of the bag is not within the sealing ring.	Ensure the open end of the bag is inserted into the bag clamp, close the lid and try again.
	Canister hose still connected.	Disconnect the canister hose and try again.
The vacuum pump does not start.	Sealer not turned on.	Press and hold the 'START' button for 3 seconds.
	Fault in the sealer.	Contact customer service.
Sealing function begins before a vacuum is created.	The plastic bag is not suitable for this vacuum sealer.	Replace the bag with the included bags or Hardkorr bag material rolls (sold separately). If unsure, look for bag material with a textured surface on one side.
	Included vacuum seal bag is defective.	Contact customer service.
Leak in the vacuum bag after sealing.	Sharp object inside bag punctures plastic.	Remove sharp objects like fish bones from the bag before sealing. Replace bag and try again.
	Vacuum bag not fully sealed.	Replace bag and try again.
Bag looks full of air after a period of time.	Food inside the bag is producing gas.	See section on 'What not to vacuum seal'

PRODUCT SPECIFICATIONS

Wattage	80W
Voltage	DC5V / 1.5A
Vacuum value	-35Kpa ~ -70Kpa
Vacuum speed	4L / 1 minute
Max. seal pocket width	300mm
Dimensions	360mm x 120mm x 50mm
Weight	0.91kg
Connection	USB Type-C
Battery	Li 11.1V / 1500mA

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