



# Get Packed Pty Ltd

P.O. Box 898 Artarmon NSW 1570  
Tel: (02) 9452 3566 Fax: (02) 9452 3555  
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## FACT SHEET

### Domestic Vacuum Sealer

#### Why Vacuum Pack?

Exposure to air aids the growth of bacteria in most foods. Sealing the food in a bag from which the air has been removed greatly inhibits bacterial growth. Foods stay fresh longer and retain their flavour, nutritional value and sales appeal.

#### Which foods can be vacuum packed?

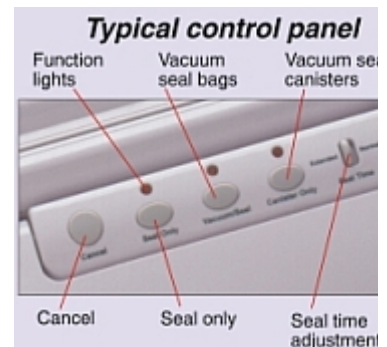
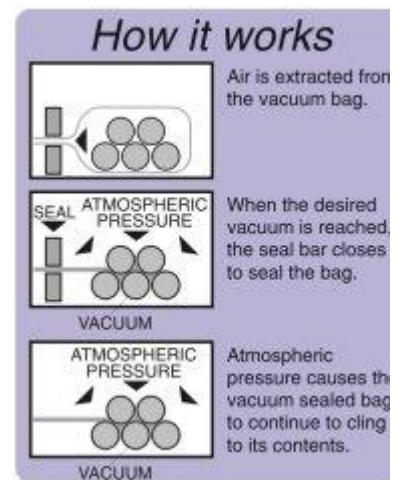
Any food can be vacuum packed but the unique characteristics of each food must be considered. For example, a high vacuum might crush delicate foods such as berries. See "Vacuum Sealing tips" (Below).

#### How long do vacuum packed foods last?

Some foods will last up to 5 times longer than without vacuum packaging. But it depends on the type of foods and its quality before packing. It is important to remember that foods that normally need to be kept cool to prevent spoilage need to be refrigerated or frozen as usual.

#### Vacuum Sealing tips

- Freeze liquids such as soups and delicate foods such as berries before vacuum sealing.
- Avoid overfilling. For bags leave 7cm space above contents, for canisters leave 2.5cm.
- For powdery foods place a coffee filter or folded paper towel in the bag below the seal area.





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## MAKING BAGS



1  
Unroll the desired length.



2  
Cut off with sliding cutter.



3  
Place open end on seal bar.



4  
Close lid. Lock down. Press "Seal Only" button.

## SEALING BAGS



1  
Place open end of filled bag below air outlet



2  
Close lid. Lock down. Set desired seal



3  
Press "Vacuum Seal" button. Vacuum light comes on.



4  
When vacuum light goes out, release lid.