Vacuum Sealer will not turn On.

Unit not plugged in. Check that the electrical cord is plugged into a working, grounded electrical outlet. Unit plugged in but not turned On. Press.

Damaged or worn electrical power cord. DO NOT USE UNIT; RETURN FOR REPAIR.

Vacuum Sealer does not pull a complete vacuum with bag.

Vacuum Level and/or Seal Time may be insufficient; increase as required.

Edge of bag not across seal bar; properly position bag.

Bottom of bag mouth not clamped properly; place bottom of bag mouth in clamp and close clamp.

Bag improperly positioned in Vacuum Chamber; reposition as required.

Wrinkles in bag along seal bar; smooth out bag.

Sealed end of bag (from roll) not completely sealed; check for gaps or flaws in seal.

Crumbs or other debris on bag or seal bar; clean as required.

Heat-Seal bag loses vacuum after being sealed.

Bag punctured. Sharp items can put small holes in bags. Cover sharp edges with a paper towel and vacuum package in new bag.

Out-gassing. Some fruits and vegetables can release gases if not properly blanched or frozen before packaging. Open bag and check for spoilage. If spoilage has not yet begun, consume immediately.

Canisters not vacuuming properly.

External vacuum hose not properly attached. Make sure vacuum hose is completely inserted into the lid of the canister and attached securely to the vacuum hose port on the Chamber Vacuum Sealer.

Port on canister in incorrect position.

Insufficient head space in canister. Allow at least 1 inch (2.5 cm) of space between the surface of the items in the canister and the lid.

Damaged canister lid or body. Check canister, lid and seal for damage.

Bags not sealing properly.

Seal Time insufficient; increase Seal Time as required.

Bag improperly positioned along seal bar; make sure entire bag is over the seal bar and there are no wrinkles in the bag material.

Food particles or debris in seal area of bag; wipe inside of bag clean.

Error Code	Description	Troubleshooting		
E1	Vacuum Mode Failure	Ensure that the Vacuum Chamber Lid is fully closed		
		Check the Vacuum Chamber Lid Gasket for any gaps, damage or debris		
		Disconnect hose from the External Vacuum Port, if attached		

		Contact dealer or factory	
E2	Seal Mode Failure	Ensure that the Vacuum Chamber Lid is fully closed Check the Vacuum Chamber Lid Gasket for any gaps, damage or debris Disconnect hose from the External Vacuum Port, if attached Contact dealer or factory	
LP	Electrical Power Failure	Press to return the Chamber Vacuum Sealer to its previous operating parameters (last selected Vacuum Level, Marinate Time and Seal Time). 00 will appear on the Digital Display.	

Vacuum Level (LED lights)	Time (seconds)	InHg (Inches of Mercury)*	Torr (Millimeters of Mercury)*	InHg (Gauge — Inches of Mercury)**	Cauge — Millimeters of Mercury)**
Maximum	30-45	0.35	9	-29.55	-750
High	22.8	1.02	26	-28.88	-733
Medium	17.3	2.24	57	-27.66	-702
Low	13.2	4.09	104	-25.81	-655
Minimum	10	6.42	163	-23.48	-596

* Values are approximate and based on an ambient temperature of 25°C (77°C) at sea level (29.9 InHg / 760 Torr).

** Gauge vacuum equivalents are listed to provide a reference to vacuum sealers with vacuum gauges.