

ATMØVAC™

SAFEPAC

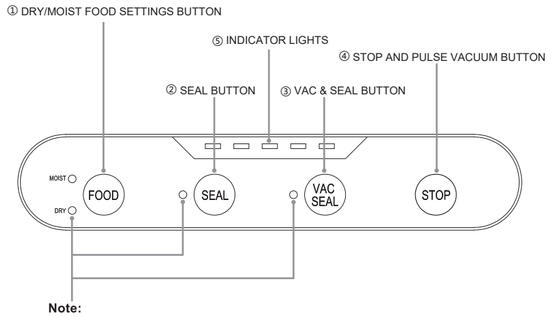
VACUUM SEALER

USER MANUAL

CONTACT US: +1 888-956-6866 —— babakfoodequipment.com

—— babakfoodequipment.com

FUNCTIONS



Note:
If several lights flashing at the same time after continuous working, overheating protection activated. Please wait for 5–10 minutes for cooling down and the appliance will be back in normal mode.

① **DRY/MOIST FOOD SETTINGS BUTTON**
It will take longer to seal moist food than dry food.
The indicator light will be illuminated when the corresponding function selected.

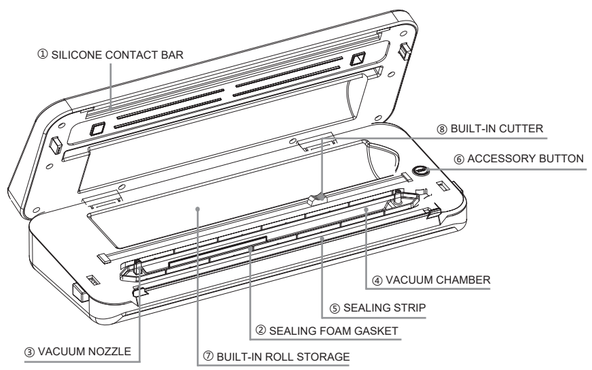
② **SEAL BUTTON**
Press to create a seal no matter the bag is vacuumed or not. (Wait for 60s between seals to allow appliance to cool down.)

③ **VAC & SEAL BUTTON**
It is the most frequently used function. Press to vacuum package and seal food airtight with a single touch. (Wait for 60s between uses to allow appliance to cool down.)

④ **STOP AND PULSE VACUUM BUTTON**
During any working setting, press STOP button to stop the current processing immediately.
In standby mode, press and hold the PULSE/STOP button to activate the function, when it starts to PULSE vacuum, the operator can control the vacuum pressure manually with this button according to different foods. After achieving the desired vacuum effect, release the button and choose SEAL to weld the bag.

⑤ **INDICATOR LIGHTS**
The indicator light will be illuminated when VAC SEAL/SEAL/PULSE functions are working.

PRODUCT FEATURES



① **SILICONE CONTACT BAR**
The silicone sealing gasket works to provide optimal sealing.

② **SEALING FOAM GASKET**
This ensures the ensures the vacuum chamber is airtight so the bag can be vacuumed properly.

③ **VACUUM NOZZLE**
This is used for removing air from bags, containers or bottles. Do not block the vacuum nozzle when vacuuming a bag. Accessory hose is required when vacuuming a container or a bottle.

④ **VACUUM CHAMBER**
An airtight chamber for vacuuming.

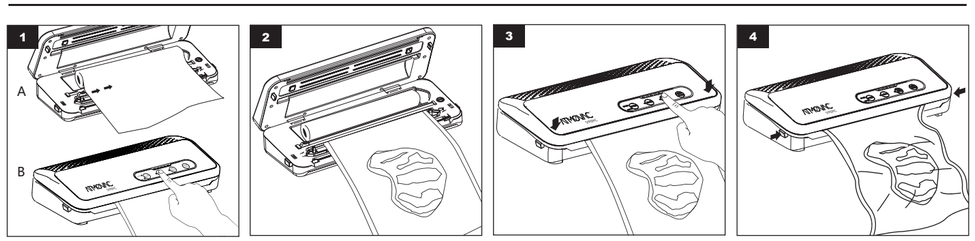
⑤ **SEALING STRIP**
Works with silicone contact bar for sealing function.

⑥ **ACCESSORY BUTTON**
Ensure the vacuum tube is properly connected before vacuum-sealing wine stoppers or containers. Press the button to begin the vacuum process. The machine will automatically stop once it reaches the required vacuum level.

⑦ **BUILT-IN ROLL STORAGE**
The width of the bag or roll should not exceed 11 inches.

⑧ **BUILT-IN CUTTER**
Open the upper lid, pull out the desired length of bag from the roll, hold the bag with one hand, and slide the cutter across to cut the bag to size.

OPERATION MANUAL



A: Pull out the bag roll to the desired length, then slide the cutter across to cut the bag.
B: Place one open end of the bag into the vacuum chamber. Firmly press down the lid, then press the 'SEAL' button to begin sealing. Once the seal indicator light turns off, release the side locks and remove the sealed bag.

Insert the open end of the bag into the vacuum chamber.

Make sure not to block the vacuum nozzle.

Close the lid and press down firmly on both ends. You should hear a 'click' sound, indicating the lid is securely locked. Once locked, you can proceed with sealing or vacuum sealing.

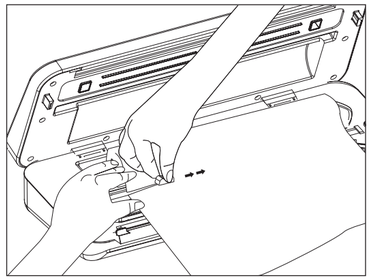
When the SEAL indicator light turns off, the process is complete.
Press the release buttons on both ends to open the lid and remove the sealed bag.

FRONT

210 mm

94 mm

TIPS ON BAG/ROLL CUTTER



Open the upper lid.
Pull out the bag roll to the desired length.
Hold the bag with one hand and slide the cutter across to cut the bag.

TROUBLESHOOTING

① **Nothing happens when the power cord is plugged into appliance.**
A. Verify the power cord is not damaged.
B. Verify the power cord is correctly plugged into the electrical outlet and appliance.

② **Appliance is plugged in but not vaccuming.**
A. Ensure the lid is properly closed and locked in place.
B. Make sure the open end of the bag is correctly positioned inside the vacuum chamber.
C. Check if the bag is punctured or damaged.
D. Inspect the foam sealing gasket for deformation or damage.

③ **Air is removed from the bag but re-enters afterwards.**
A. Check if there is a hole or puncture on the bag. It may be punctured by sharp items. Use a new bag if necessary.
B. Check the sealing seam. Any wrinkle along the sealing seam may cause air re-entering. If so, simply cut the sealed edge and reseal.
C. If there is moisture or liquid near the sealing area, cut the bag, wipe it dry and use the moist food setting to reseal.
D. If the bag has been stored for a long time and appears inflated, the food may have spoiled. It is recommended to discard the contents.

Notes:
1. To avoid overheating, allow the appliance to cool for at least 60 seconds between uses. Keeping the lid open will help speed up heat dissipation.
2. A melted bag may indicate that the sealing strip is overheated. Let the appliance cool for 60 seconds before using it again.
3. For the best preservation, do not reuse the bags after storing raw meats, fish or greasy foods. Do not reuse the bags after simmering or microwaving.

IMPORTANT SAFETY NOTICE

Please read the user manual carefully before using and follow the safety instructions.
1. Check if the voltage indicated on the appliance is corresponding to the local mains voltage before you connect the appliance.
2. Do not operate the appliance if the power cord or plug is damaged, or if the appliance malfunctions or is damaged in any way. Return it to an authorized service center for repair.
3. Always unplug the power cord from the electrical outlet to disconnect. Do not pull on the cord to unplug.
4. Do not use an extension cord with the appliance.
5. If the supply cord is damaged, contact the manufacturer, an authorized service agent, or a qualified technician for a replacement to avoid hazards.
6. Unplug the appliance when you're not using it or before cleaning.
7. Do not use the appliance on wet or hot surfaces, or near a heat source.
8. Do not immerse any part of the appliance, power cord or plug in water or other liquids.
9. A short power cord is provided to reduce the risks of becoming entangled in a long cord or tripping over.
10. Use accessories or attachments recommended by the manufacturer only.
11. Use the appliance for its intended use only. Household use only.
12. Closely supervise children when using any electrical appliance. Do not allow the appliance to be used as a toy.
13. Allow the appliance to cool for 60 seconds begore using it again.
14. This appliance has a polarized plug (one blade is wider than the other) to reduce the risk of electric shock. It fits into a polarized outlet only one way. If it does not fit, reverse the plug. If it still doesn't fit, contact a qualified electrician. Do not modify the plug.
15. CAUTION: HOT SURFACE. DO NOT TOUCH.

HELPFUL TIPS

1. Do not overfill the bag. Always leave at least 3–4 inches between bag contents and top of the bag.
2. Make sure the bag is dry. It will be difficult to make a tight seal if the bag is wet.
3. For best results, perishables still need to be frozen or refrigerated after vacuum sealing process.
4. Clean the opening end of the bag inside and outside.
5. When vacuum packaging a large item, to prevent wrinkles in the seal, gently stretch bag flat before placing it into the vacuum chamber.
6. When you are vacuum sealing items with sharp edges protect the bag from punctures by wrapping the item in soft cushioning material, such as a paper towel. You may use a container instead of a bag.
7. When using containers, always leave 1 inch of space at the top of the container.
8. Allow the appliance to cool for 1 minute between uses to avoid activating overheating protection.
9. If you are not sure whether your bag was sealed properly, simply reseal the bag.
10. For best results, use bags and containers produced by the manufacturer.
11. Microwave: Don't heat sealed food in the microwave.

CLEANING AND MAINTENANCE

① Unplug the appliance before cleaning.

② Do not immerse the appliance in water or other liquids. Prevent water or other liquids from entering the AC power port on the appliance.

③ Do not clean the appliance with abrasive cleaning agent to avoid damaging the surface.

④ Wipe the outer surface with a soft soapy cloth.

⑤ Wipe away any food or liquid on the vacuum chamber with a paper towel.

⑥ Dry the appliance thoroughly before using it again.

NTC Thermistor-temperature sensor:
The appliance is equipped with a smart temperature monitoring system. If the unit overheats, it will automatically entre protection mode. In this mode, operations will be temporarily disabled and indicator lights will flash to signal the overheat condition. Once the appliance cools down, the lights will stop flashing and normal operation will resume automatically.

STORAGE GUIDE

In the Refrigerator (5±2 ˚C)	Normal Storage Life	Storage Life with Our Vacuum Sealing Accessory
Meats	2–3Days	8–9Days
Seafood and Fish	1–3Days	4–5Days
Cooked Meats	4–6Days	10–14 Days
Vegetables	3–5Days	7–10Days
Eggs	10–15Days	30–50Days
In the Freezer (-16~-20 ˚C)	**Normal Storage Life**	**Storage Life with Our Vacuum Sealing Accessory**
Meats	3–5Months	1 Year
Seafood and Fish	3–5Months	1 Year
Room Temperature (25±2 ˚C)	**Normal Storage Life**	**Storage Life with Our Vacuum Sealing Accessory**
Bread	1–2Days	6–8Days
Rice/Flour	3–5Months	>1 year
Peanuts/Beans	3–6Months	>1 year
Tea Leaves	5–6Months	>1 year

PACKAGE CONTENTS

NO.	Description	Image	Quantity
1	Vacuum Sealer		1
2	AC Power Cord		1
3	Accessory Hose		1
4	Roll		1
5	Bag		5

TECHNICAL SPECIFICATION

Description	Specification
Item Number	SAFEPAC
Rated Voltage	100–120 V
Rated Frequency	50 Hz - 60 Hz
Rated Power	110 W
Sealing time	6–12seconds
Vacuum Level	-80 kPa
Dimensions	15.8" L x 6.3" D x 3.2" H
Net weight	3.30 lb
Gross weight	4.1 lb
Warranty	1 year

Do not dispose of electrical appliances as unsorted municipal waste, use separate collection facilities. Contact your local government for information regarding the collection systems available. If electrical appliances are disposed of in landfills or dumps, hazardous substances can leak into the groundwater and get into the food chain, damaging your health and well-being.

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