Internal grid = 9 panels (each ~69.3mm x 99mm) Black Box = Final Trim Size (210mm x 297mm) Red = Bleed Area (3mm)

EN

Giraffy Co.

Portable Vacuum Sealer



Input: DC 5V-1A
Battery Capacity: 1200mAh

Welcome to Fresher Food!

Thanks for choosing our Portable Vacuum Sealer.



A few quick pointers will help you get perfect, tight-seal results every time - and keep the machine happy for years to come.

Giraffy Co.

What's Inside the Box

Qty	Item
1	Vacuum Sealer
10	Bags - 8.3 × 8.7 in (21 × 22 cm)
10	Bags - 10 × 11 in (25 × 28 cm)
10	Bags - 11.8 × 13.4 in (30 × 34 cm)
1	Foldable drying rack
6	Bag-sealing clips
1	USB - C charging cable
1	This manual

The foldable rack is designed solely for drying washed vacuum bags and is not intended for direct food contact.

Tip: Extra bags are always handy - look for our branded refills for the best seal.

Safety First (Read Me!)

1. Keep it Dry
The sealer isn't waterproof, so no sinks, dishwashers, or steamy countertops.

2. Mind the Water Tank
Liquids should stay **below the MAX line**. If they creep higher, pause and empty the tank.



3. Charge Smart
A built-in lithium battery powers the unit. Give it a **full first charge**, and always use the supplied cable.

4. Avoid Heat Exposure
Long sunbaths or hot ovens nearby can hurt the battery-store at normal room temperature.

Safety First (Read Me!)

5. Keep Out of Reach of Children
Small hands love buttons; keep the sealer out of reach.



6. No Disassembly
Something off? Ping our support team. Opening the unit voids the warranty.

7. Perishables Need Cold
Meat, seafood, and other moist foods still need the fridge or freezer after sealing.

Before Your First Seal

1. Charge until the light **turns green.**
2. Run one **empty cycle** (no bag) and prop the lid open. 5-20 min to whisk away "new product" odors.

Let's Seal Something!

1. Fill the Bag
Lay food flat, below the fill line. No big folds - air loves hiding in creases.

2. Dry Is Better
Pat wet or oily items (fish, raw meat) with a paper towel.

3. Clip & Position
Close the bag with a clip. Place it on a flat surface with the air valve clear of food.

4. Attach the Nozzle
Center the sealer's nozzle over the bag's air valve to form a snug seal.

5. Press Start
The green light means it's working; it shuts off automatically when done. Average run-time: **80 minutes on a full charge** (varies with load).

6. Stash or Chill
Pop dry goods in the pantry, everything else in the fridge/ freezer right away.

Extra Food-Saver Tips

- **Fruit & Veggies:** Natural gases build up. Re-vacuum after two days for extra freshness.
- **Soups & Stews:** Chill till slushy, then seal - less mess, better vacuum.
- **Only Our Bags, Please:** Third-party bags may prevent a tight seal.
- **Tank Check:** Vacuuming liquids? Stop and empty the tank when it hits the MAX line.

Light Guide

Mode	LED
• Charging	Solid Red
• Fully Charged	Solid Green
• Low Battery	Flashing Red
• Vacuuming	Solid Green
• Seal Complete	Lights Off
• Seal Error	Solid Red

Quick Clean-Up

1. Eject the water tank and rinse.
2. Wipe the silicone ring, bag valve, and nozzle.
3. Air-dry bags and tank before storing to banish funky smells.

Troubleshooting At A Glance

Issue	Try This
Weak vacuum	• Dry any moisture near the valve. • Check bag for pinholes or loose clip.
Won't start	• Battery low? Recharge. • Confirm nozzle/tank alignment.
Trouble with liquids	• Reduce liquid in the bag. • Empty tank when it hits MAX.

Still puzzled?
Email: service@giraffyco.com - we're ready to help!

Warranty & Friendly Legal Stuff

Home use only - continuous commercial operation isn't covered. Operate as instructed; damage from misuse voids the warranty.

Scan to register for a free extended warranty.

5.0 RATING ★★★★★

Love your sealer?
A quick Amazon rating keeps our team smiling and helps fellow food-savvy shoppers.

Happy sealing and happy eating!

FC CE RoHS Made in China