Meteralla

Meteralla

VACUUM SEALER





TIPS BEFORE USE

PLEASE READ THIS USER GUIDE CAREFULLY BEFORE OPERATION AND KEEP IT FOR FUTURE REFERENCE

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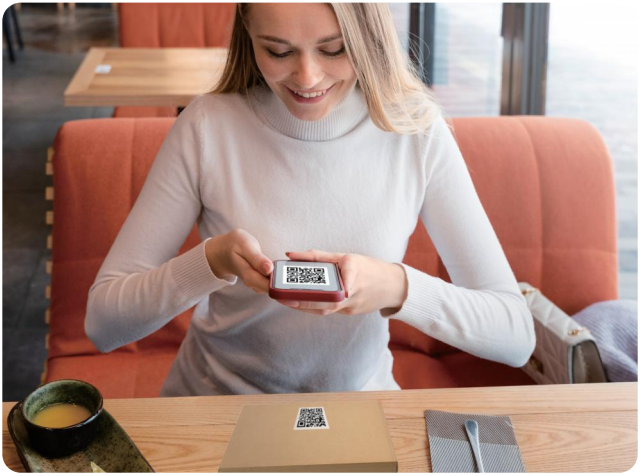
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SCAN THE QR CODE WITH AMAZON SHOPPING APP ON PACKAGE

- Verify Meteralla product.
- Learn more tips about vacuum sealer.
- Sharing your shopping experience and let others know more about Meteralla.
- Follow and join our activities coming.

BEFORE USE



Contact us first if the quality issue, and we will deal with the issue as soon as possible.





Use Amazon Shopping App to scan it to get more tips on how to operate the vacuum sealer more easily.

Scan the Transparency code with Amazon Shopping App

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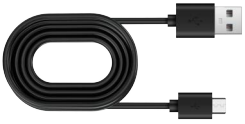
PRODUCT OVERVIEW



Vacuum Sealer

Vacuum Sealer Hose





USB Charging Cable

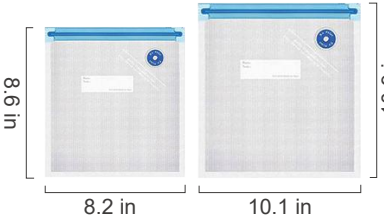
Lid Opener





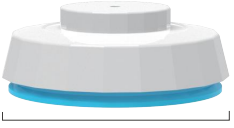
Sealing Clip

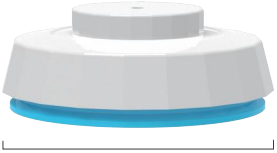
PRODUCT OVERVIEW



Vacuum Bags*2

Regular Mouth Sealer

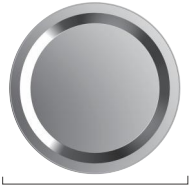




Wide Mouth Sealer

Regular Mouth Mason Jar Lids*8





Wide Mouth Mason Jar Lids*8

USB CHARGING



Note:

The red light will turn on when the charging cable is plugged in. Once the status light turns blue, it indicates that the device is fully charged.

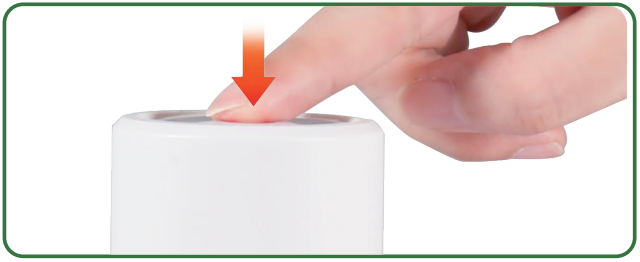
THE USE OF MASON JAR



01 Place the food inside the jar, leaving some headspace at the top, and close the lid.



02 Align the vacuum sealer with the mouth of the jar and firmly press down on the sealer to ensure a proper seal.



03 Activate the vacuum sealer by pressing the button. The sealer will start removing the air from the jar.

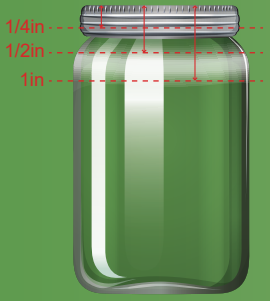


04 After 6-8 seconds, click the button again to stop working and then pull the sealer away.

THE USE OF MASON JAR

Note:

1. When filling the jars be sure to leave some space. For soft foods like jams and jellies, leave 1/2 inch. For solid foods, like fruit and pickles, leave 1 inch.





2.You have to press to the bottom (until it can't be pressed down) and the sealer should be kept horizontal for a better seal.

THE USE OF VACUUM BAG

Stpe 1



Squeeze out the air and securely seal the bag with a sealing clip.

Stpe 2



For dry foods, position the vacuum sealer over the air valve and vacuum until all the air is removed.

Stpe 3



Turn off the vacuum sealer, date the bag, and make a note.

THE USE OF VACUUM BAG



Attach the removable transparent cup to vacuum wet foods with gravy.

Note:

Press the vacuum sealer with your hand to ensure a tight seal. The time of pump actions may vary depending on the capacity of the jar or bag. If the initial attempt is unsuccessful, pumping it a few times can improve the seal.

THE USE OF HOSE



Put mason jar lid on top of the jar.

Rotate and press the jar sealer.





Using the vacuum sealer.

Insert the end of the hose into the mouth sealer.





The other end into FoodSaver.

THE USE OF HOSE



Hose is NOT Compatible with Following Models of Foodsaver:

FM2000, FM2100, FM2435, FM2500, FM4800, FM4900, FM5800, VS0160, VS1130, VS0100, and VS0150

THINGS YOU MUST PAY ATTENTION TO

Note!

Please check the brand and model of your vacuum sealer machine before purchasing.



Q What should I do if I have questions about Meteralla vacuum sealer?

A

Contact the seller at
Meteralla@outlook.com or +1(808)400-8806

FQA

Q What is the function of the hose?

A

The hose is used in conjunction with FoodSaver. One end is attached to the mouth sealer, and the other end is attached to the FoodSaver.

Q How to use this transparent cup?

A

Insert the clear cup into the raised section under the sealer to seal the vacuum bag.

Q When will the seal be completed?

A

The sealing process timing depends on the capacity of the jar and bag. In general, jars should be sealed within 6-8 seconds of vacuuming. If the initial sealing attempt is unsuccessful, you can pump it several times to improve the sealing performance.

Q Will there be an indicator when charging?

A

The red light will turn on when the charging cable is plugged in. Once the status light turns blue, it indicates that the device is fully charged.

Q Why can't it be sealed?

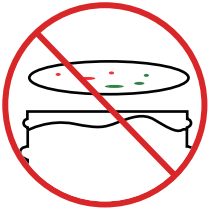
A

1. When filling soft or liquid food, do not overfill the bottle, the less air in the bottle, the longer the sealer will work and the sealing effect will be short.
2. Please check whether the mouth of the mason jar is dry and clean. If there is water or debris at the mouth of the bottle, the mason jar sealer will not be able to seal.
3. The mason jar vacuum sealer did not press into place and did not allow the mouth of the bottle to fully enter the sealer.
4. Mason jars don't match the lids.

SAFETY NOTICE



Do not overfill the jar with liquid. Or it will be sucked into machine, causing possible damage.



Before sealing, make sure the surface of the jar and closure is clean and free of food or liquid residue.



Keep away from flammable and explosive objects.

SAFETY NOTICE



Don't immerse it in water or any other liquids.



Use under adult supervision.



Please do not hold the sealed jar upside down or shake it, so as to avoid gas leakage.

IMPORTANT

- Children should be supervised to ensure that they do not play with the appliance.
- Do not allow it to be used as a toy.
- Do not immerse in water or liquid.
- Do not use it for any purpose other than described in this User’ s Guide.

- Meteralla is committed to providing the best shopping experience for our customers.
- If you have any issues when using the Meteralla vacuum sealer, please contact us without any hesitation and we will provide the best solution for you!
- We would appreciate it if you could contact us with your precious advice for our vacuum sealer.

DISCLAIMER

- Do not use abrasive or organic solvents to clean, otherwise it will damage the vacuum sealer. If the violation of this code causes loss of life and property, it is not within the scope of our company's responsibility

- Any unit unauthorized tampering or use for commercial purposes, are not within our scope of responsibility

- Accidents, misuse or repairs caused by unauthorized personnel are not within the scope of our responsibility



DISCLAIMER



- The normal wear and tear of wearing parts is beyond our responsibility.
- The hidden dangers and problems caused by removing part or all of the vacuum sealer without authorization are not within the scope of our company's responsibility.
- We shall not be liable for any damage caused by the transportation or repair, service or alteration of the products or any part thereof by any repairman authorized by Seller.

One Year Limited Warranty

Thank you for choosing Meteralla. We provide a 12-month limited warranty for operational issues with Meteralla products. Additionally, Meteralla provides professional after-sales service.

PLEASE DO NOT RETURN THIS PRODUCT TO AMAZON

IF QUALITY ISSUE. PLEASE CONTACT MANUFACTORY FIRST

instead of Amazon, WE WILL REFUND AND EXCHANGE YOU FREE UNIT AS SOON AS YOU HAVE ISSEUS on product quality problems.

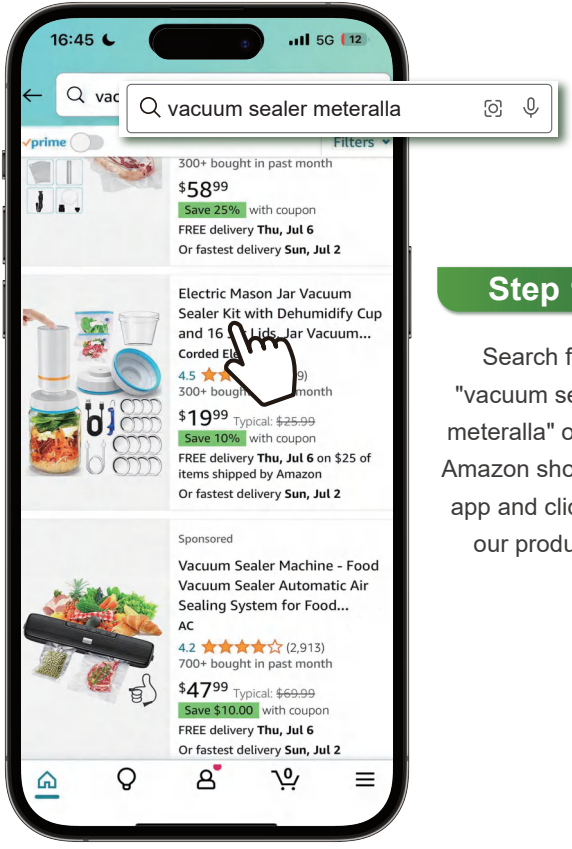
SERVICE

FOR CUSTOMER SERVICE AND WARRANTY, CONTACT US HERE

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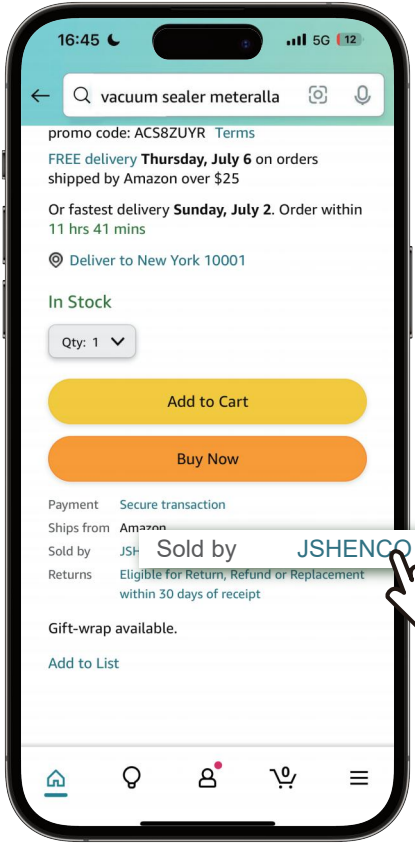
APP: (WEBSITE ALSO CONTACT US LIKE THIS)



Step 1

Search for "vacuum sealer meteralla" on the Amazon shopping app and click on our product.

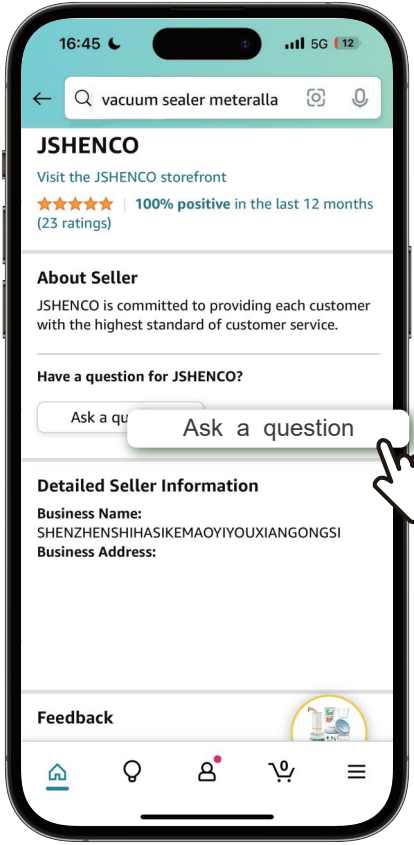
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Step 2

Click on the seller's name following the "Sold by" label.

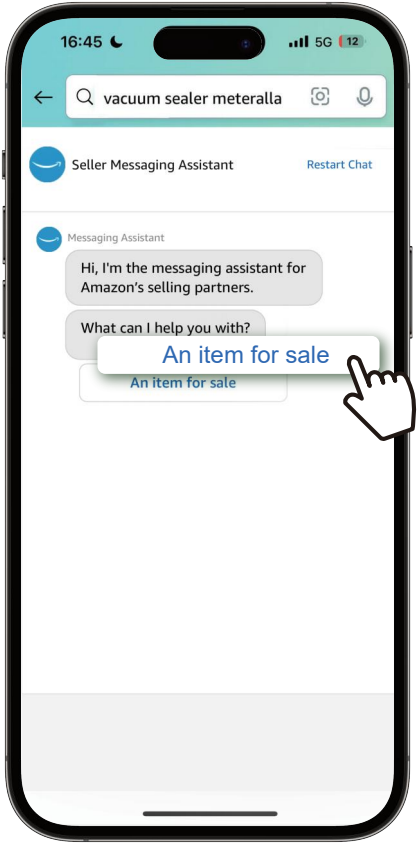
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Step 3

Clik "Ask a question"

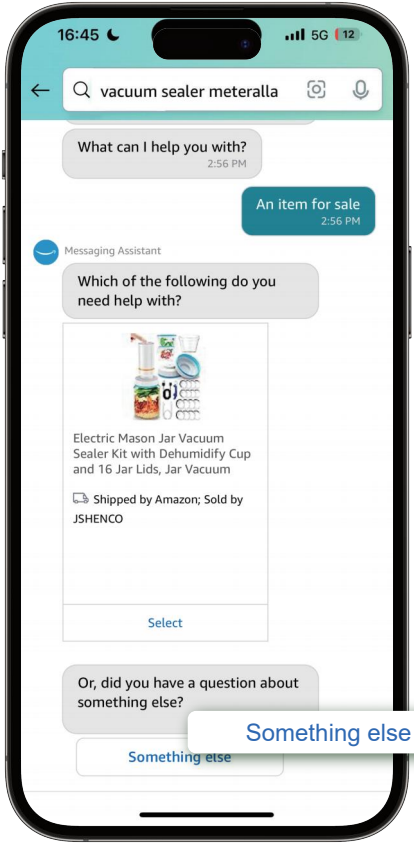
APP: (WEBSITE ALSO CONTACT US LIKE THIS)



Step 4

Click "An item for sale"

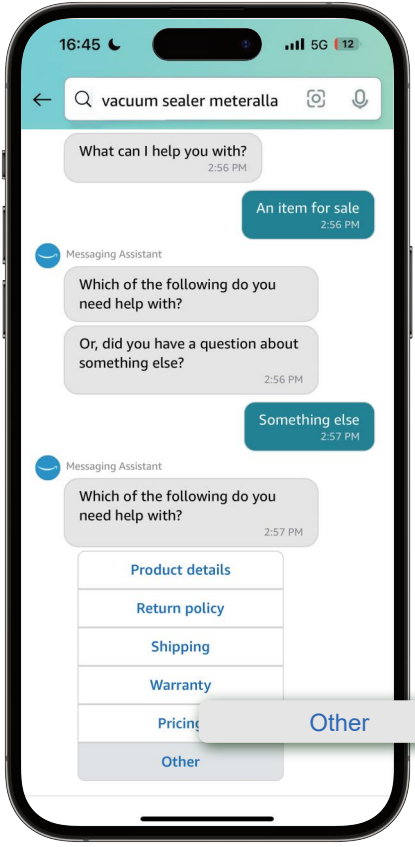
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Step 5

Click
"Something else"

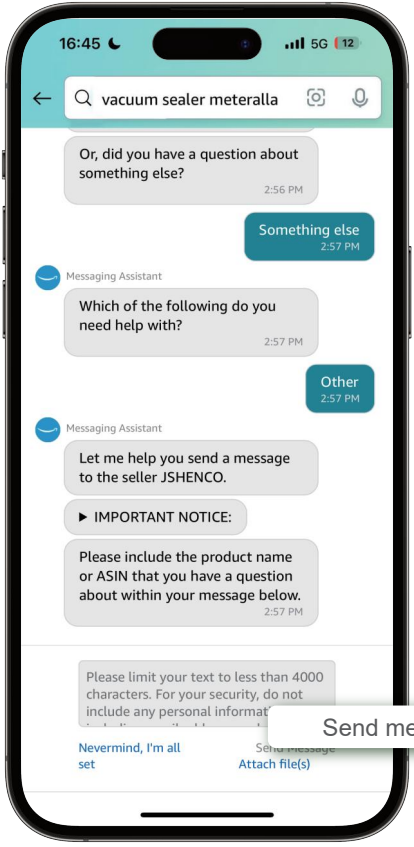
APP: (WEBSITE ALSO CONTACT US LIKE THIS)



Step 6

Click "Other"

APP: (WEBSITE ALSO CONTACT US LIKE THIS)



Step 7

Write and click "Send Messages". You also could attach the file into this message and just click "Attach file(s)". We will reply you as soon as possible