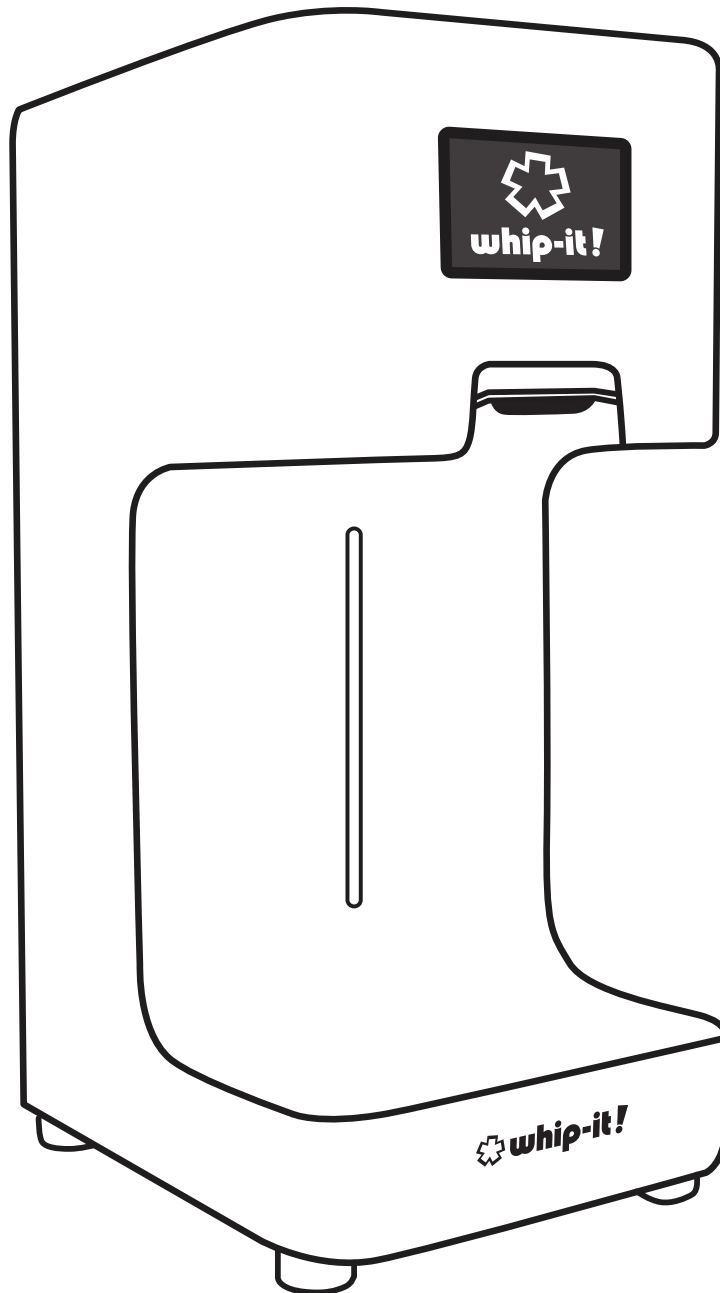


Can Sealer PRO

Item #: V-51-SEALER-05
V-51-SEALER-07



Please read and keep these instructions. Indoor use only.

Table of Contents

Product Compatibility

Hazard Statements

Initial Setup

Part Identification

Cleaning

Programming

Instructions for Use

Safety & Maintenance

2

3

4

4

5

5

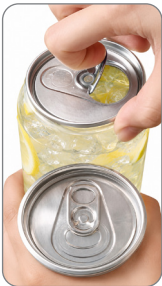
6

7

Product Compatibility

Compatible Types of Cups and Lids:

Always use **Whip-It! PET Bottles** for optimal sealing performance. Using the wrong combination can affect the seal and lead to leakage. Our cups and lids are exclusively made for our sealer machine. Cups are made of BPA Free, food-grade plastic with a variety of lids available (all sold separately).



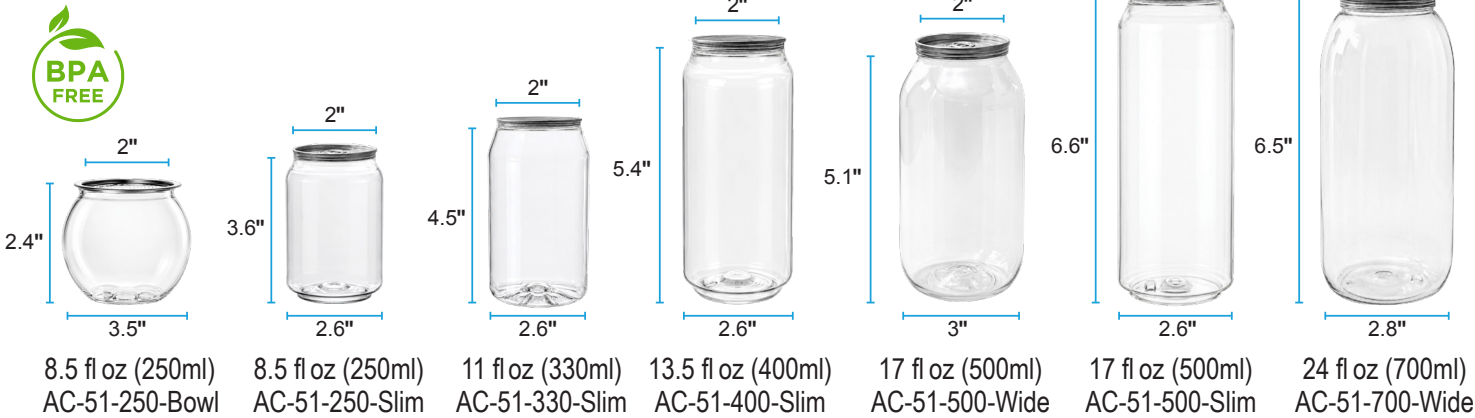
Pull Tab
AC-51-Lid-Pull



Easy Peel
AC-51-Lid-Peel



Reusable
AC-51-Lid-Clear



Hazard Statements

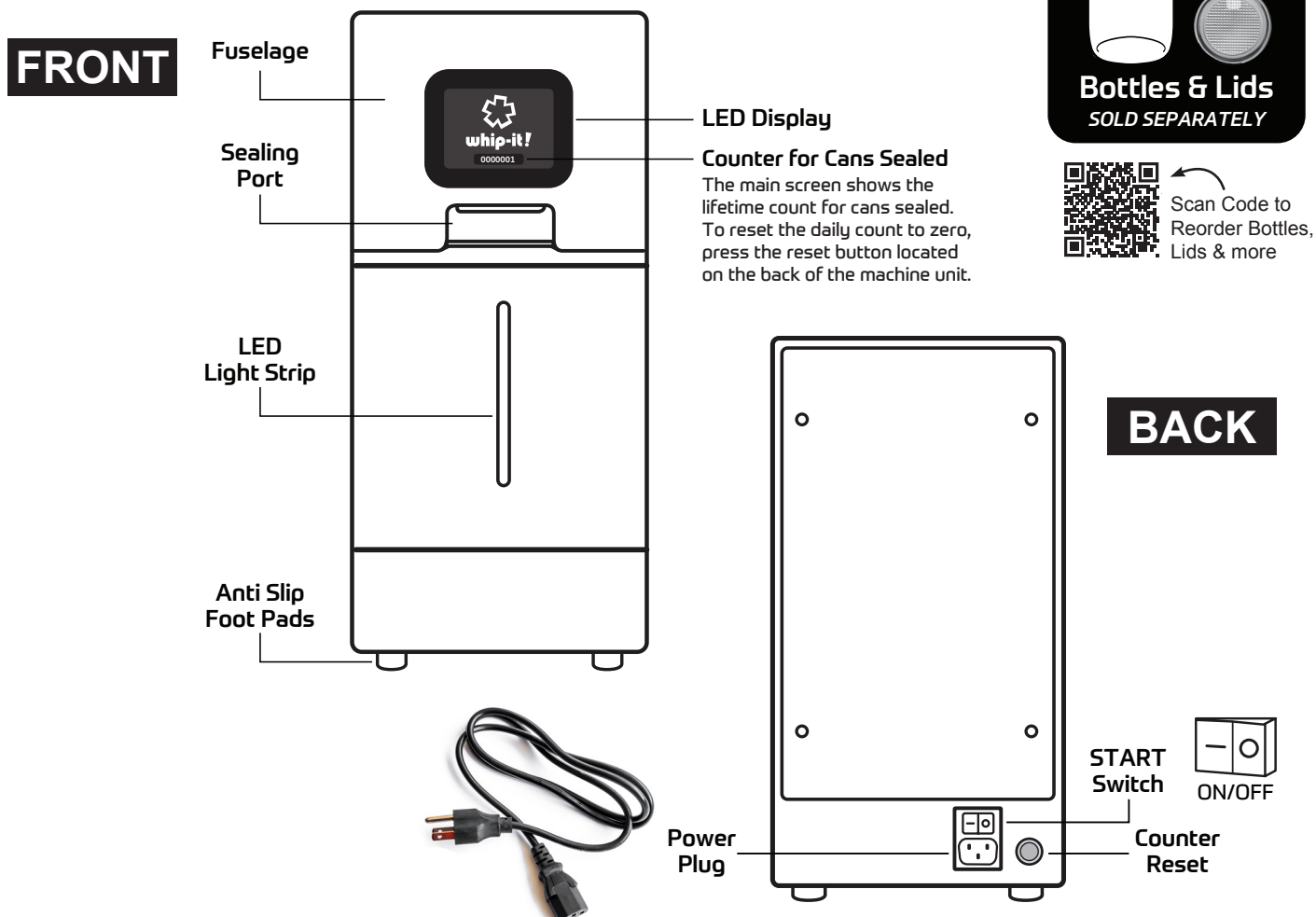
1. **Read the Manual:** Thoroughly read and understand the manual before setting up, operating or cleaning the Can Sealer.
2. **Dedicated Circuit:** For optimal performance and safety, the Can Sealer must be connected to a dedicated electrical circuit. Sharing a circuit with other appliances can lead to power fluctuations, potential tripping of the circuit breaker, and a reduced lifespan of the Can Sealer.
3. **Proper Voltage:** Plug the Can Sealer into a grounded outlet with the correct voltage to prevent electrical hazards. The plug that comes pre-attached cannot be replaced without professional installation. Never operate the Can Sealer using an extension cord.
4. **Grounding:** Ensure that the Can Sealer is properly grounded to prevent electric shock.
5. **Overheat Control:** Monitor the Can Sealer to prevent overheating, especially during extended use.
6. **Ventilation:** Ensure the Can Sealer has adequate ventilation to prevent overheating and ensure efficient operation.
7. **Surfaces:** Do not touch hot surfaces.
8. **Child Safety:** Keep children away from the Can Sealer and its controls to prevent accidents and misuse.
9. **Cord Safety:** To protect against electric shock, do not immerse cords, plugs, or equipment in water or other liquid, and keep cords away from wet areas. Do not let cords hang over counters to prevent tripping hazards. Replace cords only with the manufacturer's cord set.
10. **Cleaning and Maintenance:** Regularly clean and maintain the Can Sealer according to the instructions to ensure safe and hygienic operation.
11. **Chemical Usage:** If using cleaning chemicals, follow the chemical manufacturer's guidelines for safe handling and storage.
12. **Sanitization:** After cleaning, ensure that the Can Sealer's interior is sanitized to prevent food contamination.
13. **Instruction and Training:** Instruct and train users in safe and correct Can Sealer operation and use to prevent accidents and achieve consistent results.
14. **Element Check:** Inspect the heating element regularly for proper function and absence of damage.
15. **No Modifications:** Never use the Can Sealer settings, components, or features in unintended ways outside of the manufacturer's specifications, as this may compromise safety and void warranties.
16. **Emergency Procedures:** Know how to turn off the Can Sealer quickly in case of emergencies or accidents.
17. **Instruction Labels:** Ensure any operational or safety labels on the Can Sealer are visible and legible. Do not remove any operational or safety labels.
18. **Regular Inspection:** Regularly inspect the Can Sealer for signs of wear, damage, or malfunction, and address any issues promptly.
19. **Maintenance Schedule:** Adhere to the recommended maintenance schedule in the "Maintenance" section to ensure the Can Sealer's longevity and safety.
20. **Installation:** To reduce the risk of fire, the appliance is to be mounted on a surface of noncombustible surroundings only, with no combustible flooring and/or surface finish and with no combustible material against the underside.
21. **Do Not Operate Unattended:** Never operate the Can Sealer unattended to ensure safety and prevent accidents.
22. **Wear Proper Apparel:** Always wear appropriate clothing. Do not wear loose-fitting or hanging garments while operating the Can Sealer to avoid potential hazards.
23. **Unplug and Cool Before Cleaning:** Unplug the equipment, turn it off, and let it cool completely before cleaning, inspecting, or moving it to ensure safety.
24. **Indoor Use Only:** Use the Can Sealer indoors only. Do not use it outdoors to maintain safety and proper functionality.

Initial Setup

1. **Inspect the Packaging:** Carefully examine the cup sealer's packaging for any signs of damage that may have occurred during shipping.
2. **Unboxing:** Open the packaging with care. Use scissors or a box cutter to cut open the box, taking precautions to avoid damaging the cup sealer or its components.
3. **Remove All Components:** Take the cup sealer and any included accessories out of the box, ensuring that all parts are accounted for.
4. **Placement:** Ensure a minimum clearance of 6" on all sides of the cup sealer to ensure proper airflow. Avoid positioning the cup sealer directly adjacent to a heat source. Place the cup sealer on a stable surface near an electrical outlet. It is required to place the cup sealer in a climate-controlled room to enhance its durability. Level placement is crucial for the cup sealer to work effectively.

Part Identification

Parts/Accessories



Cleaning

1. **Emptying:** Ensure that the Can Sealer is empty and free from any food residues before proceeding.
2. **Unplug:** For safety, always unplug the Can Sealer from the electrical outlet before cleaning to reduce the risk of electrical shock.
3. **Gloves:** Wearing gloves is recommended. This helps protect your hands from grease or any sharp edges.
4. **Between Uses:** Wipe down the Can Sealer with a damp cloth and a mild cleaning solution. Ensure that you have removed any food particles. Always make sure the Can Sealer is cool before cleaning.
5. **Soft Sponge:** Always use a non-abrasive sponge to prevent scratching any of the Can Sealer's surfaces.
6. **Wiping Down Exterior:** Regularly wipe down the exterior and the lower mold of the Can Sealer to prevent buildup and maintain its appearance.
7. **Cleaning Sensor:** Wipe all faces of the cup and film sensors with a damp rag and dry to ensure consistent and effective use.
8. **Inspection:** Make sure all parts are clean, sanitized, and completely dry.

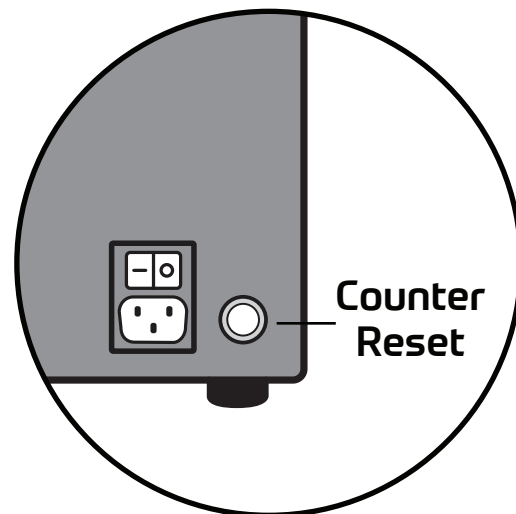
Programming

- **Plugging in the Can Sealer:** Before plugging in, ensure that the Can Sealer's ON/OFF switch on the lower backside of the machine is in the "OFF" position.
- Connect to a dedicated **110V power source**.
- **Settings & Programming:** Familiarize yourself with the Can Sealer's controls.

Updating the Counter for Cans Sealed:

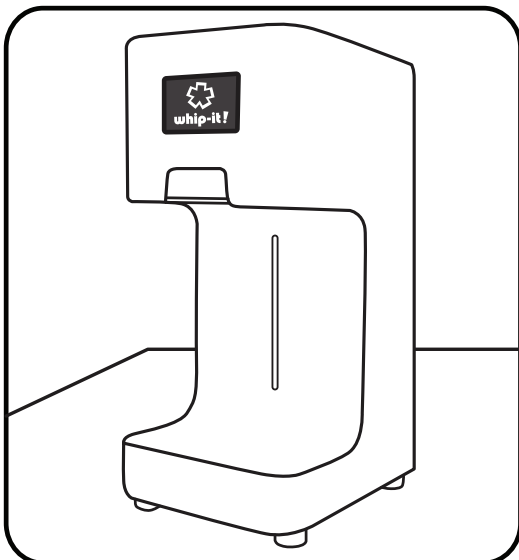
The main screen shows the lifetime count for cans sealed.

To reset the daily count to zero, press the reset button located on the back of the machine.



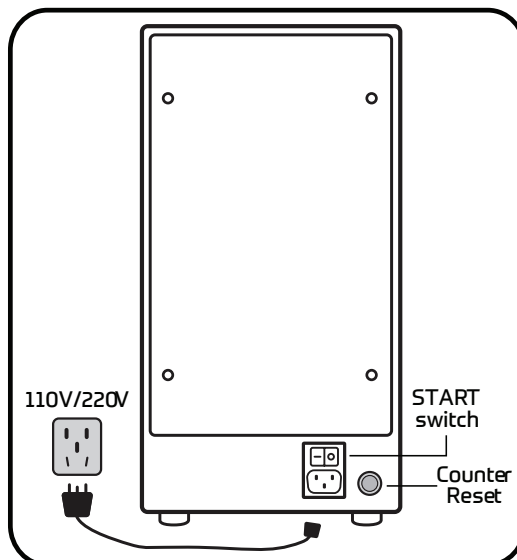
Instructions for Use

1. SETUP



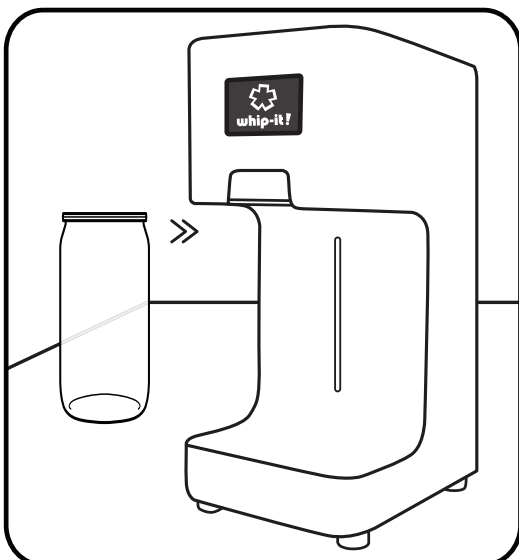
Place machine on a flat, stable surface to ensure proper operation & sealing.

2. CONNECT POWER



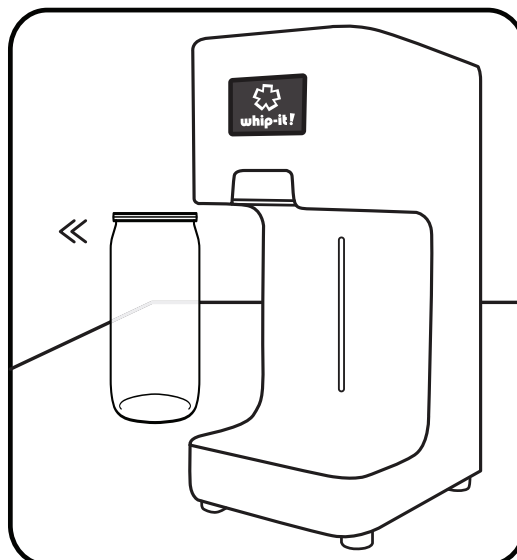
Plug the power cord into the back of the machine, connect it to a 110V/220V outlet & press the **Start** switch.

3. POSITION BOTTLE & CAP



Position the filled bottle with its cap & slide into **Sealing Port** until it makes contact with the microswitch.

4. SEAL THE BOTTLE



Wait for the bottle to be fully capped & sealed before removing from machine.

Safety

- Never insert your hands into the cup sealing machine during use.
- If the safety bar is pressed during operation, the unit will automatically stop, emit a beep, and display an error code.



Long-Term Storage

- After using and cleaning the equipment, turn off and unplug the machine.
- Store the Can Sealer in a dry place, preferably covered, to protect it from dust and maintain its longevity.

Maintenance

Regular Cleaning

Daily Wipe–

Purpose: To prevent the buildup of food particles, grime, and bacteria, which could affect the quality of the food and the machine's overall performance.

1. Turn off the machine and disconnect it from the power source.
2. Please perform a complete cleaning process as outlined in the "Cleaning" section.
3. Use a clean, damp cloth to wipe down all exterior surfaces.
4. Dry all wiped areas with a clean, dry towel to prevent moisture buildup.

Monthly Checks

Inspect for Wear–

Purpose: To regularly check all components for signs of wear, tear, or damage, and replace as necessary.

1. Turn off and disconnect the machine from the power source.
2. Wait 30 minutes for the heating element to cool.
3. Inspect the plug and cord for any indications of excessive wear, which may encompass discoloration, burn marks, cuts, and tears.
4. Check the integrity of electrical cords and plug points.

If any issues are detected, contact a service provider for recommended actions or replacements.

Maintenance

Regular Cleaning

Daily Wipe–

Purpose: To prevent the buildup of food particles, grime, and bacteria, which could affect the quality of the food and the machine's overall performance.

1. Turn off the machine and disconnect it from the power source.
2. Please perform a complete cleaning process as outlined in the "Cleaning" section.
3. Use a clean, damp cloth to wipe down all exterior surfaces.
4. Dry all wiped areas with a clean, dry towel to prevent moisture buildup.

Monthly Checks

Inspect for Wear–

Purpose: To regularly check all components for signs of wear, tear, or damage, and replace as necessary.

1. Turn off and disconnect the machine from the power source.
2. Wait 30 minutes for the heating element to cool.
3. Inspect the plug and cord for any indications of excessive wear, which may encompass discoloration, burn marks, cuts, and tears.
4. Check the integrity of electrical cords and plug points.

If any issues are detected, contact a service provider for recommended actions or replacements.