



PRODUCT SPECS

PRODUCT NAME	VACUUM SEALER
MODEL	IS-100
POWER	230V ~ / 50 Hz / 130W
SIZE	370mm(long)×150 mm(wide)×50~80mm(high)
WEIGHT	2.3 Kg
VACUUM	(Standard) MAX-500mmHg (Soft) MAX-100mmHg
Material	ABS



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For the freshness of food
Vacuum Sealer

Lofaho

IS-100



Professional-Performance Vacuum System

- Use just one time press and sealer goes on automatically
- Simple one touch vaccuming release button
- Slip proof bag locking system
- Changeable the cover
- Compact size



Professional-Performance Vacuum System

Thank you for purchasing our product 'Lofaho', a professional-performance vacuum system!

Your decision to purchase this product will have a permanent impact on food storage and waste. You can also save time and money! Vacuum packing helps you to store food hygienically and keep food stay fresh longer by preventing a contact with air and by preventing contamination with many types of pollutants. Make a full use of Lofaho to save your valuable money from food wastes!

WHAT IS A VACUUM-PACKING?

- 1) Vacuum-packing is a process of removing air inside a bag and sealing it to prevent air from going back in.
- 2) It is a sensational and economical way of storing food that blocks air, micro-organisms and bacteria. It prevents decaying and discoloration of food, keeping it fresh for as much as 2 to 3 times longer.
- 3) It blocks scent and moisture from going in and out. Thus, it preserves food's distinct tastes, scent, color, nutrient and freshness for a long time.
4. It is an environmentally safe way of reducing food wastes such as a food spoil, usually caused by bacteria and other chemical contaminants.

MERITS OF VACUUM PACKING

MERITS of Vacuum Packing

- 1) lengthens food's freshness
- 2) reduces bad odors in your refrigerator
- 3) preserves food's original tastes
- 4) keeps easily decomposable items such as meats and fish stay fresh longer.
- 5) keeps dried food items like coffee, flour, sugar and salt from moisture.
- 6) prevents bad odors and bacterial growth, caused by food decay.

MERITS OF IS100

When vacuum-packing damped food items with our previous machines or other company's, you would have to pre-freeze it in order to vacuum-pack successfully.

Why do you have to pre-freeze it? For instance, when vacuum packing a damped item like fish, air would first, be sucked out of the bag, and then, the bag starts shrinking. Afterward, the shrinking starts squeezing juice out of fish, and this juice interferes with a sealing process. With IS100, such hassle is gone! That's because IS100 has a special function that can switch from vacuum to sealing stage whenever you desire. Therefore, when air is almost extracted out, you can switch to sealing process just before the moisture is sucked out of the bag. By utilizing this function, you can vacuum pack almost all types of food items.

※ **Types of food you can utilize with this function :**

- 1) Damped food items such as fish, meats, vegetables
- 2) Delicate brittle food items such as snacks and breads.



Warning : For liquid food item such as soup, use a plastic canister or if you prefer to store it in a bag, please utilize 'seal only' function.

- ⚠ **Warning** : level of which can lead to a death or a serious injury
 - ⚠ **Caution** : level of which can lead to injury or material damage
- This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved. Children shall not play with the appliance. Cleaning and user maintenance shall not be made by children without supervision.
- Important** : rules that you must always follow



WARNING

- ※ Never touch a sealing strip. (It can cause a serious burn when operating)
- ※ Never leave the machine or its electrical cord near water as it can lead to an electric shock.
- ※ keep it away from children.



CAUTION

- ※ Never let the cord contact a hot surface or leave it hanging in a table corner.
- ※ To turn the power off, pull off the plug, not the cord line.
- ※ When reheating a vacuum bag using a microwave oven, make a hole or cut off one end to release pressure build-up.

IMPORTANT

- ※ For effective result, please refrigerate or freeze food before and after vacuum packing.
- ※ For damped food items, please pre-freeze before vacuum-packing or use a seal-only function.
- ※ Before re-using a vacuum bag, clean it in a warm, soapy water and dry it in a clean environment
(We do not recommend re-using a bag that was used to store meats or fish)
- ※ Please note that a degree of food freshness in a vacuum bag depends on the freshness before vacuum-packing. In addition, storing food in a vacuum state doesn't mean that it can preserve food permanently from rotting.
- ※ Because easily fermenting foods and spices like onions, garlics and vegetables release their natural gases, when vacuum-packed, the bag may become bloated.
- ※ When vacuum-packing a fish, please remove its innards.

Professional-Performance Vacuum System

PART DESCRIPTION



HOW TO CLEAN A CHAMBER



- Push the chamber release button ON the right

- Pull the lower chamber upward.

※ The 'Lower Chamber' can be separated during cleaning.

DESCRIPTION OF EACH FUNCTION



AUTO : A button, used for vacuum-packing all kind of foods except soft, delicate food items that can easily be crushed. Vacuum and sealing are all done automatically.

SEAL : Sealing only button, used for making a bag out of a roll or for sealing a liquid food such as soup.

VACUUM : A button, used for vacuum-packing soft, delicate food items that can easily be crushed. Vacuum and sealing are all done automatically.

HOW TO USE A VACUUM ROLL

1. CUTTING A ROLL



- Turn on the power.
- Cut a roll to a desired length

2. MAKING A BAG



- Place an open end of a cut piece on a yellow line called a sealing band and close the top cover
- Press a seal button. After about 10 seconds, sealing is complete. (Green - Orange - Red)

3. PREPARING TO VACUUM



- After putting a content in the bag, place the open end of a bag in the middle of a black band called 'gasket'.

4. TO VACUUM-PACK



- Close and press both ends of a top cover until you hear a clicking sound

5. TO VACUUM PACK



- Depending on the food type, either press soft vacuum or standard vacuum button to start vacuum process (Green - Orange)

6. SEALING PROCESS



- After vacuum is completed, sealing process will start. (Orange - Red - Green)
- When sealing is completed, press a 'unlock' button, located on bottom left corner, to release vacuum pressure

7. BAG REMOVAL



- Press top cover lock/release buttons simultaneously to open the top cover.

8. REFRIGERATE/FREEZE



- Refrigerate or freeze immediately for effective result

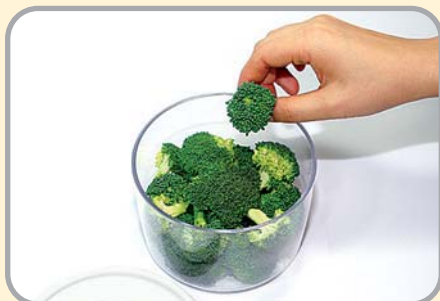
HOW TO VACUUM-PACK USING A READY-MADE BAG

Please refer to the steps from 3 to 7, shown in the 'introduction (roll)' in order to vacuum pack a ready-made bag.



HOW TO USE A CANISTER

1. PREPARING TO VACUUM



- Place food in a canister

2. PREPARING TO VACUUM



- Place a small end of a hose into a canister vacuuming hole

3. VACUUMING PROCESS



- Place a large end of a hose on the top of a canister lid.
- Press standard vacuum button
- Vacuuming will automatically stop when it is complete.

4. TO RELEASE VACUUM



- Push a rubber nipple on the lid outward until you hear a hissing sound of air. Hold the nipple for 2, 3 seconds in order to release vacuum.

APPLICATION

1. A leftover food can be vacuum-packed to preserve freshness and extend the shelf life.
2. You can purchase food in bulk and divide them into portions in vacuum bags to preserve maximum freshness.
3. Germ-free lunch packing for school kids and for picnics
4. Preserve and protect from oxidation and static electricity. Great for vacuum packing items such as medicines, electronic parts, camera equipments, jewelry, stamps, pictures
5. Save spaces in your refrigerator and store food hygienically
6. Can be heated in boiling water and microwave. Heating is done as fast as TV dinner but healthier.
7. Great for small businesses such as a bakery or a butcher shop that require maximum hygiene to satisfy health-conscious customers.

TIME TABLE FOR EACH CATEGORY

Food Item	Standard Condition	Vacuum Packaged
Fresh raw meat	3 days	9 days
Cooked meat	5 days	15 days
Fresh fish	2 days	5 days
Fruit and vegetables	5 days	15-21 days
Sausage/Ham	7 days	20 days
Soup	2 days	10 days
Cookies with cream	2 days	8 days
Bread	2 days	8 days
Rice/Fresh/Pasta/Coffee/Tea	180 days	365 days
Dry Biscuits	120 days	365 days

※ Storage under Refrigeration (between 3-5°C)

※ Source: Food Marketing Institute, Jan. 2003

Data mentioned above can be varied depending on the storage temperature and the food freshness

PACKING METHOD FOR CATEGORY

FOOD	STORAGE	ZEROPACK SYSTEM STORAGE TIME	NORMAL RECOMMENDED STORAGE TIME
Berries	Refrigerator	10 days	1 to 2 days
Cheese,hard(opened)	Refrigerator	6 to 8 months	3 to 4 months
Coffee beans (from can)	Refrigerator	2 years	2 weeks
Ground coffee (from can)	Pantry	3 years	2 years
Cookies (packaged)	Pantry	6 months	2 months
Fish (lean)	Freezer	2 years	6 to 8 months
Meat (beef stew type)	Freezer	3 years	6 to 9 months
Poultry (whole chicken)	Freezer	3 years	12 months
Ground beef	Freezer	1 year	2 to 3 months
Nuts	Freezer	2 years	6 to 12 months
Pasta (uncooked)	Pantry	3 years	2 years
Rice (uncooked)	Pantry	2 years	6 months
Granulated sugar	Pantry	3 years	2 years
Vegetables (home frozen)	Freezer	3 years	10 months