

WOLSTEAD

ProSeal Vacuum Sealer Expert

Owner's Manual



IMPORTANT:

Read and follow all warnings and instructions before assembling and using the appliance. Keep this manual for future reference.

WOLSTEAD ProSeal Vacuum Sealer Expert 720992

SPECIFICATIONS

Item number: 720992

Voltage: 220-240V ~ 50/60Hz

Power consumption: 125W

Sealing time: 6-39 seconds

Vacuum level: -95kPa

Dimensions: 394*200*107MM (L*W*H)

PRODUCT FEATURES

Keep your food fresher for longer with the Wolstead ProSeal Vacuum Sealer Expert. By removing oxygen, it helps slow the growth of bacteria and mould, minimises freezer burn, and locks in flavour and nutrients. Perfect for meal prepping, bulk buying, sous vide cooking, and reducing food waste.








- Double pump provides a suction speed of eight litres per minute and ultra strong 95 kPa vacuum power
- Suitable for dry and moist food, and liquids with a special liquid vacuum function
- Double heat sealing with foam and silicone for superior sealing performance
- Pulse button to manually control the vacuum process and avoid crushing delicate ingredients
- Includes a built-in cutter
- Handle makes it easier to close and seal
- Features an inflate button to pump air into the bag
- Drip tray to collect excess liquid during the sealing process
- Features a countdown to show remaining sealing time
- Storage space for roll 28cm x 6m
- Vacuum hose connection and accessories included

SAFETY PRECAUTIONS

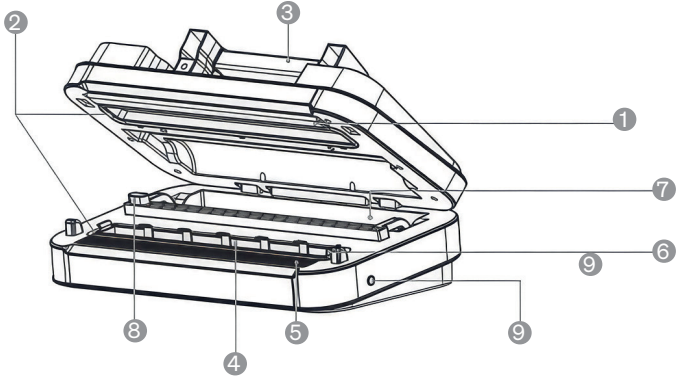
When using this electrical appliance, basic safety precautions should always be followed to reduce the risk of fire, electric shock, and/or injury, including the following:

1. Read all instructions before using.
2. Ensure the voltage is compliant with the voltage range stated on the rating label.
3. If the supply cord is damaged, it must be replaced by the manufacturer or its service agent or a similarly qualified person in order to avoid a hazard.
4. Always stop the appliance from running before you unplug it.
5. This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
6. Children should be supervised to ensure that they do not play with the appliance.
7. This appliance is intended to be used in household and similar applications such as:
 - a. Staff kitchen areas in shops, offices and other working environments.
 - b. Farmhouses.
 - c. By clients in hotels, motels and other residential type environments.
 - d. By bed and breakfast type environments.
8. To protect against risk of electric shock, do not place cord, plug or appliance in water or any other liquid.
9. Unplug the appliance after using, before cleaning and storing.
10. Keep the appliance 30cm from other objects and the wall to ensure heat is easily released.
11. Do not use attachments or accessories which are not recommended by the manufacturer.
12. Do not use close to flames, hot plates or stoves.
13. Do not use outdoors.
14. Never clean with scouring powders or hard implements.
15. Always use the appliance on a smooth, sturdy/solid surface to prevent vibrations.
16. Exercise caution when inserting bags, using, or cleaning the appliance to avoid injury.
17. Do not heat sealed food in a microwave.
18. Avoid reusing bags for raw meats or greasy foods.
19. Wait 60 seconds between uses to prevent overheating.
20. Do not exceed 20 cycles in one session.
21. Do not use with an extension cord.

GET TO KNOW THE WOLSTEAD PROSEAL VACUUM SEALER EXPERT

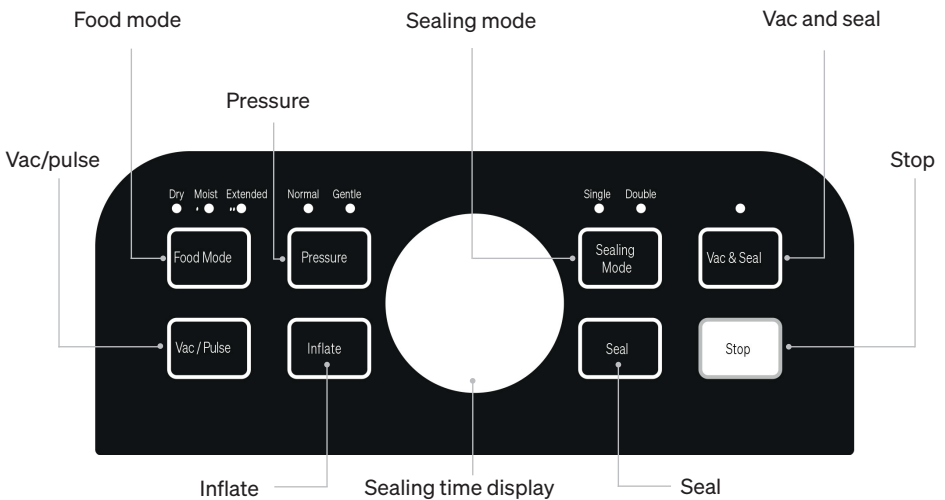
No.	Description	Image	Qty
1	Vacuum sealer		1
2	AC power cord		1
3	Accessory hose		1
4	Vacuum roll (4m x 28cm)		1
5	Vacuum bags (20×28cm)		5
6	Zipper bags (20×22cm)		5
7	Manual		1

Product components



1. Silicone contact bar – Provides pressure for the sealing strip.
2. Sealing gasket – Ensures airtight seal for proper vacuum.
3. Handle – Used to close and lock the lid. Lift to open.
4. Vacuum chamber – Holds bag for vacuuming process.
5. Sealing strip – Used for creating heat-sealed closure.
6. Removable drip tray – Collects excess liquids. Dishwasher-safe.
7. Built-in roll storage – Holds vacuum roll bags (max 28×600 cm).
8. Built-in cutter – Used for cutting bag material cleanly.
9. Accessory port – Connects to vacuum hose for sealing containers.

Functions and control panel



Button / Indicator	Function
Food mode	Select Dry, Moist, or Extended food modes.
Extended food mode	Vacuum and seal very moist foods or liquids.
Pressure	Choose from different vacuum pressure levels normal or gentle.
Sealing mode	Toggle between single and double heat sealing.
Vac and seal	Automatically vacuum and seal.
Vac/pulse	Manual vacuum control. Hold to vacuum, release to stop, then seal.
Inflate	Inflate bags. Can be automatic or manual (press and hold).
Stop	Cancel or pause any function.
Sealing time display	Countdown timer during sealing process.

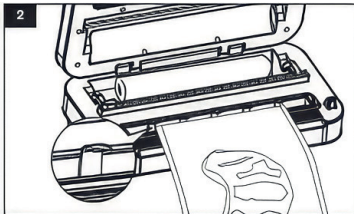
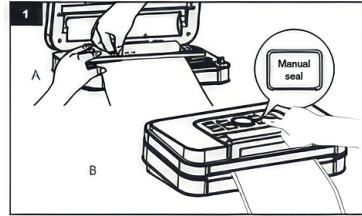
Indicators:

- Food mode indicator – Displays current food type mode.
- Vacuum pressure indicator – Displays selected pressure.
- Sealing mode indicator – Indicates single or double heat seal mode.

OPERATING INSTRUCTIONS

1. Prepare the bag

- o Pull out the desired bag length from the roll. Use the cutter to trim.
- o Insert open end into vacuum chamber. Close lid and press handle. Press Seal to close the bag.



2. Insert food and set for sealing

- o Place item(s) in the bag, leaving at least 6cm to 8 cm at the top. Insert open end into vacuum chamber.

3. Close the lid

- o Press down the handle to lock the lid.

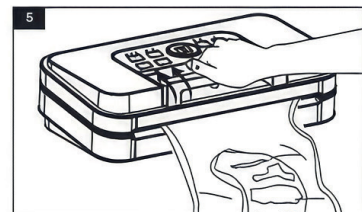


4. Choose function

- o Press Vac and Seal to automatically vacuum and seal.
- o Press Seal for sealing only.
- o Press and hold Vac/Pulse to control vacuum manually. Release and press Seal to finish.
- o Press Inflate to fill the bag with air. Use manual inflate for precision.

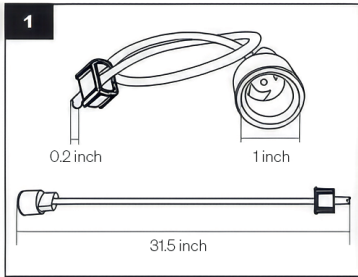
5. Finish and open

- o When the indicator light turns off, the process is complete. Lift the handle and remove the sealed bag.

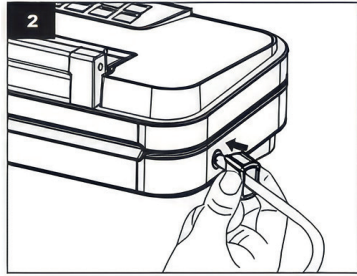


Vacuum sealing with accessory hose

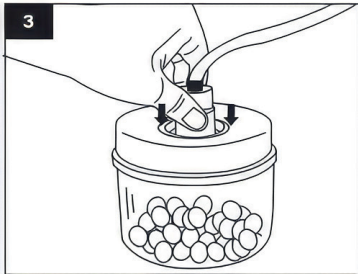
1. Confirm the accessory hose fits the vacuum port (< 1 inch).



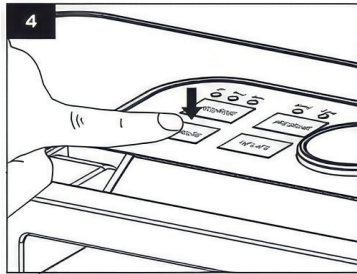
2. Insert the small (male) adaptor into the accessory port.



3. Attach the large adaptor to the container.



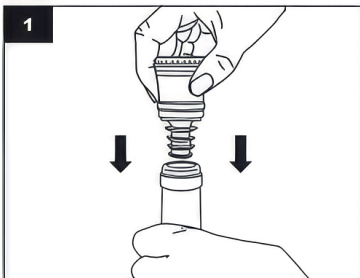
4. Press Vac/Pulse. Vacuuming stops automatically when complete.



Note: Vacuum containers not included. Ensure compatibility before use.

Vacuum stopper operation

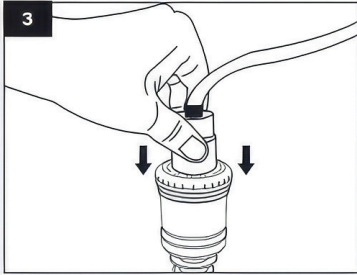
1. Insert the stopper into the wine bottle.



2. Insert the male adaptor of the hose into the port on the unit.



3. Connect the large adaptor to the bottle stopper.

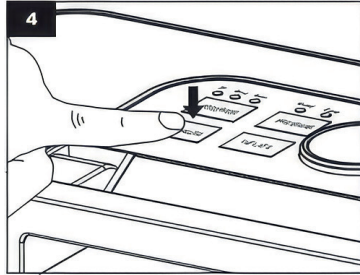


Do not use with carbonated or gas filled beverages. Strong pressure may deform containers.

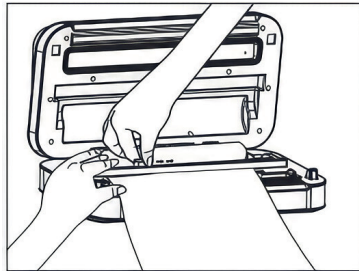
Using the built-in bag cutter

1. Open the lid and lift the cutter holder.
2. Pull out the desired length of bag.
3. Lower the cutter holder.
4. Hold one side of the bag with one hand.
5. Slide the cutter cap across to trim.

4. Press Vac/Pulse to begin vacuuming. The device stops automatically when finished.



Note: Wine stoppers not included. Ensure compatibility before use.



TROUBLESHOOTING GUIDE

Issue	Solution
No power	<ul style="list-style-type: none">• Ensure the power cord is not damaged and is plugged in properly.
Unable to vacuum	<ul style="list-style-type: none">• Confirm lid is closed and locked.• Make sure the bag is positioned correctly.• Check for holes in the bag or improper seal.• Inspect foam gasket for damage.
Air re-entering the bag	<ul style="list-style-type: none">• Check for punctures or sharp object damage.• Examine seal for wrinkles and reseal if necessary.• Remove moisture and reseal with Moist mode.• Discard bags that expand due to food spoilage.

Additional notes

- o Let the appliance cool for 60 seconds between uses.
- o If the sealing strip overheats, allow time to cool before reuse.
- o Do not reuse bags used for raw meat, fish, or greasy food.

Helpful hints

1. Leave 2.5 to 3 inches between contents and bag top.
2. Ensure the bag is dry before sealing.
3. Freeze or refrigerate perishables after sealing.
4. Flatten the bag before sealing.
5. Smooth out wrinkles before sealing.
6. Protect bags from sharp edges using soft padding.
7. Leave space above food in canisters.
8. Let the unit cool between cycles.
9. Confirm the bag was sealed properly.
10. Use manufacturer approved accessories.
11. Do not microwave sealed bags.

CLEANING AND MAINTENANCE

- Always unplug before cleaning.
- Do not immerse or allow water into the AC port.
- Avoid abrasive cleaners.
- Use a soft soapy cloth to clean.
- Wipe away food or liquids on the drip tray.
- Allow appliances to dry thoroughly before reuse.

NTC thermistor sensor: Automatically stops operation if overheated. Resume once cooled and lights stop flashing.

STORAGE GUIDE

Storage area	Food type	Normal storage	Vacuum sealed
Refrigerator (5±2°C)	Meats	2 to 3 days	8 to 9 days
	Seafood and fish	1 to 3 days	4 to 5 days
	Cooked meats	4 to 6 days	10 to 14 days
Freezer (-16 to 20°C)	Meats	3 to 5 months	1 year
	Seafood and fish	3 to 5 months	1 year
Room temp (25±2°C)	Bread	1 to 2 days	6 to 8 days
	Rice/flour	3 to 5 months	> 1 year
	Beans/peanuts	3 to 6 months	> 1 year
	Tea leaves	5 to 6 months	> 1 year

Get in touch with Customer Service

If you experience any issues with your Wolstead ProSeal Vacuum Sealer Expert, get in touch with our Customer Service team by email at customerservice@kitchenwarehouse.com.au or by phone on 1800 332 934 between the hours of 9am and 7pm (AEST) Monday to Friday.

90 day money back guarantee

We promise you a full refund within 90 days if your Wolstead product does not fulfil your expectations. This guarantee applies to qualified purchases of all Wolstead branded products from participating stockists online and in-store from eligible delivery locations. The qualified product must be returned within 90 days from the date of purchase. We shall issue a full refund when the customer presents proof of purchase. We shall issue a store credit when proof of purchase is unavailable. The product packaging is not required to avail of the refund. The amount refunded will be the price of the products in the currency shown on the proof of purchase.

Warranty

Our goods come with guarantees that cannot be excluded under the Australian Consumer Law. You are entitled to a replacement or refund for a major failure and for compensation for any other reasonably foreseeable loss or damage. You are also entitled to have the goods repaired or replaced if the goods fail to be of acceptable quality and the failure does not amount to a major failure.

The benefits of this warranty are in addition to any rights and remedies imposed by Australian State and Federal legislation that cannot be excluded. Nothing in this warranty excludes, restricts or modifies any State or Federal legislation applicable to the supply of goods which cannot be so excluded, restricted or modified.

Guarantee

We warrant that, subject to the exclusions and limitations below, the Product will be free from defects in materials and workmanship under normal domestic household use for the five year warranty period. The warranty period commences on the date of sale by the original retailer to the original purchaser. The warranty applies only while the Product is owned by the original purchaser.

Use of the Product in a commercial capacity will void this warranty. If a defect appears in the Product before the end of the warranty period and we find the Product to be defective in materials or workmanship, we will replace the Product with a product comparable in quality and value.

We reserve the right to change or discontinue our product ranges at any time without notice and without liability.

Exclusions

This warranty does not apply if proper care and/or usage instructions are not followed.

This warranty does not cover scratches, stains, discolouration or damage caused by misuse.

How to claim

If a fault/defect is identified cease using the Product immediately. To make a claim on this guarantee, take the Product, proof of purchase and full details of the alleged defect to any Kitchen Warehouse store.

Limitations

We make no express warranties or representations other than as set out in this guarantee. The replacement of the Product or the refund of the purchase price is the absolute limit of our liability under this guarantee.

WOLSTEAD

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