

WOLSTEAD

ProSeal Vacuum Sealer Plus

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 Plus 720991

SPECIFICATIONS

Item number: 720991

Voltage: 220-240V ~ 50/60Hz

Power consumption: 110W

Sealing time: 5 to 26 seconds

Vacuum level: -80kPa

Dimensions: 402*161*83MM (L*W*H)

PRODUCT FEATURES

Keep your food fresher for longer with the Wolstead ProSeal Vacuum Sealer Plus. 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.








- Suction speed of eight litres per minute
- Suitable for dry and moist food*
- Single heat sealing with foam for good performance
- Includes a built-in cutter
- Pulse button to manually control the vacuum process and avoid crushing delicate ingredients
- Drip tray to collect excess liquid during the sealing process
- Features a countdown to show remaining sealing time
- Storage space for roll 28cm x 4m
- Gentle mode for sealing berries
- Includes: 1 x 80cm vacuum hose, 1 x power cord, 1 x spare foam sealing gasket, 1 x vacuum roll 28cmx4m, 5 x vacuum bags 28x20cm, 1 x zipper bag 20x22cm
- *Suitable for dry and moist foods only. Not suitable for sealing liquids

SAFETY PRECAUTIONS

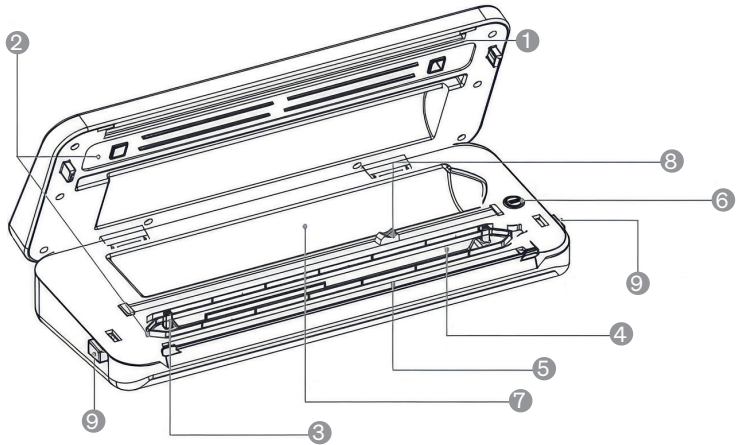
When using this electrical appliance, basic safety precautions should always be followed to reduce the risk of fire, electric shock, and/or injury, including the following:

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 use with an extension cord.

GET TO KNOW THE WOLSTEAD PROSEAL VACUUM SEALER PLUS

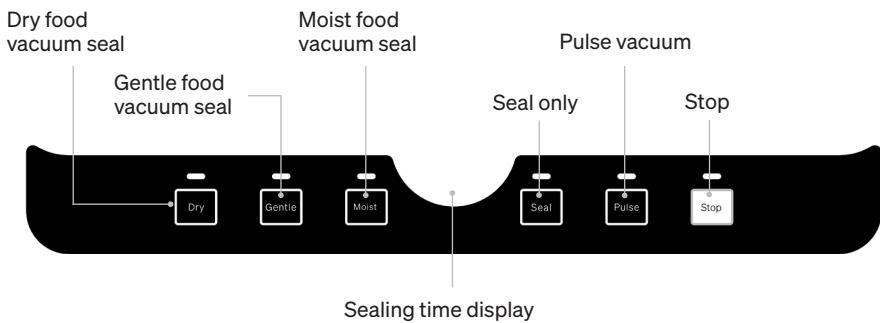
No.	Description	Image	Qty
1	Vacuum sealer		1
2	AC power cord		1
3	Accessory hose		1
4	Vacuum roll		1
5	Manual		1
6	Vacuum bags (20×28cm)		5
7	Zipper bag (20×22cm)		1

Product components



1. Silicone contact bar – Works with the sealing strip to ensure an optimal seal.
2. Sealing foam gasket – Ensures vacuum chamber is airtight for proper vacuuming.
3. Vacuum nozzle – Removes air from bags, canisters, or bottles. Requires accessory hose.
4. Vacuum chamber – The main chamber for vacuuming.
5. Sealing strip – Works with the silicone bar to form a strong seal.
6. Accessory button – Activates vacuuming for containers or bottles.
7. Built-in roll storage – Holds sealing rolls up to 11 in x 13 ft.
8. Built-in cutter – Used to cut sealed or custom length bags.
9. Release button – Opens the lid after sealing.

Functions and control panel



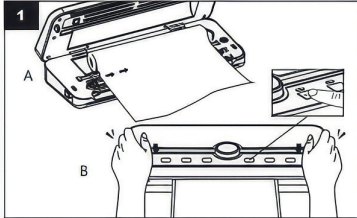
Button / Indicator	Function
Dry food vacuum seal	Vacuum and seal dry food
Gentle food vacuum seal	Vacuum and seal moist food
Moist food vacuum seal	Vacuum and seal very moist food
Seal only	Creates a seal only (e.g., for bag rolls or fragile foods)
Pulse vacuum	Manual vacuum control for delicate items
Stop	Cancels current operation
Sealing time display	Shows countdown of remaining sealing time

Pulse tip: Hold to vacuum, release to stop, then press Seal to complete.

OPERATING INSTRUCTIONS

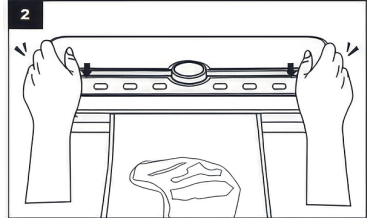
Step 1:

- Pull out the roll and use the cutter to cut to desired length.
- Insert the open end into the chamber, press the lid, and press Seal.



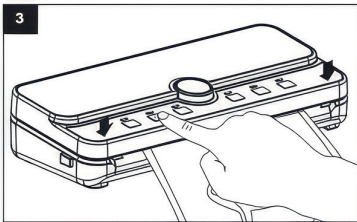
Step 2:

- Place items in the bag with at least 2.5 to 3 inches of space at the top.
- Close the lid and press down both ends until you hear a "click."



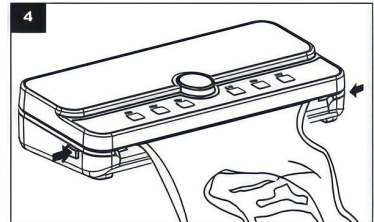
Step 3:

- Press Dry, Gentle or Moist to vacuum and seal.
- Press Seal to only seal.
- Press and hold Pulse, release when air is removed, then press Seal.



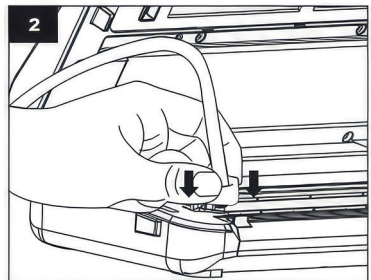
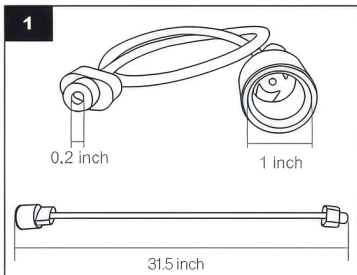
Step 4:

- When the indicator light turns off, press both Release buttons to open the lid.

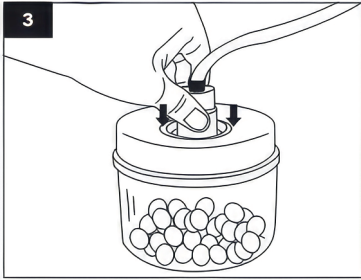


Vacuum sealing with accessory hose

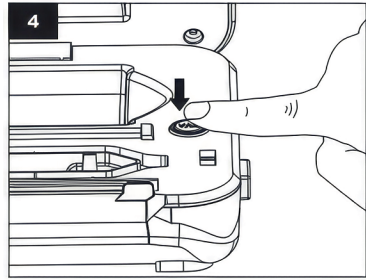
- Ensure the vacuum hose fits containers with vacuum ports under 1 inch.
- Open the lid and insert a small hose adaptor into the vacuum nozzle.



3. Attach a large adaptor to the container.



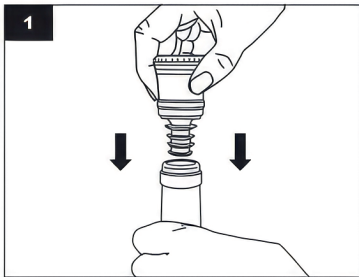
4. Press VAC to begin. It stops automatically.



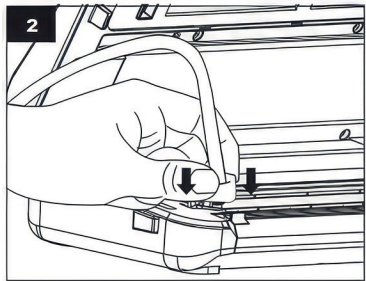
Note: Vacuum containers not included. Ensure compatibility before use.

Using the vacuum stopper

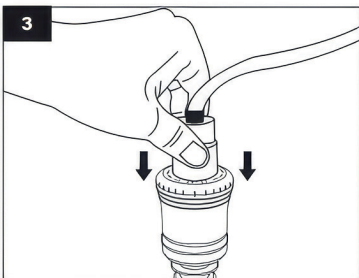
1. Insert the bottle stopper into the bottle.



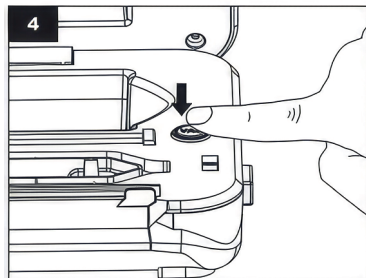
2. Insert a small adaptor of vacuum hose into the vacuum nozzle.



3. Attach a large adaptor to the stopper.



4. Press VAC to vacuum seal. The process stops automatically.

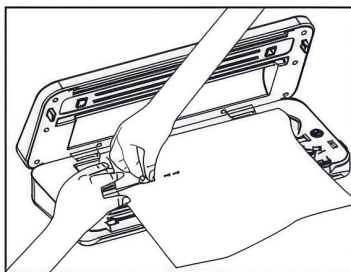


Do not use with carbonated or gas filled beverages. Strong pressure may deform containers.

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

Tips for using the built-in bag cutter

- Pull out the desired length of bag from the roll.
- Use the built-in cutter to cleanly cut across.



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.

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 Plus, 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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