

WOLSTEAD

ProSeal Vacuum Sealer Essential

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 Essential 720990

SPECIFICATIONS

Item number: 720990

Voltage: 220-240V ~ 50/60Hz

Power consumption: 110W

Sealing time: 6 to 12 seconds

Vacuum level: -80kPa

Dimensions: (L×W×H): 382 × 104 × 62 mm

PRODUCT FEATURES

Keep your food fresher for longer with the Wolstead ProSeal Vacuum Sealer Essential. 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
- Pulse button to manually control the vacuum process and avoid crushing delicate ingredients
- Features a built-in cutter
- Includes: 1 × 80cm vacuum hose, 1 x power cord, 10x vacuum bags 28×20cm, 1 x zipper bag 20×22cm
- *Suitable for dry and moist foods only. Not suitable for sealing liquids.

SAFETY PRECAUTIONS

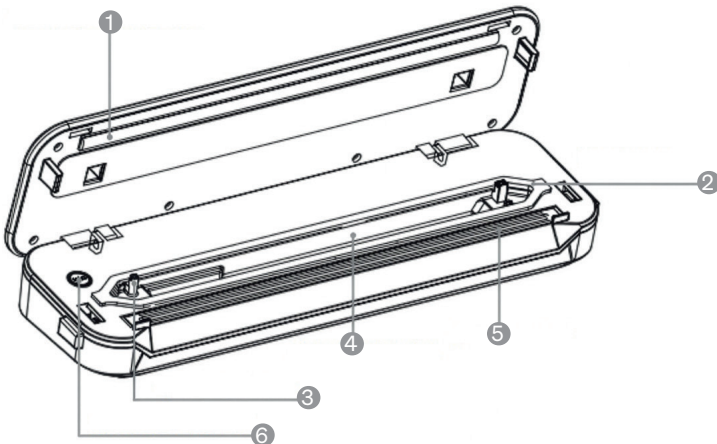
When using this electrical appliance, basic safety precautions should always be followed to reduce the risk of fire, electric shock, and/or injury, including the following:

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. Do not use with an extension cord.

GET TO KNOW THE WOLSTEAD PROSEAL VACUUM SEALER ESSENTIAL

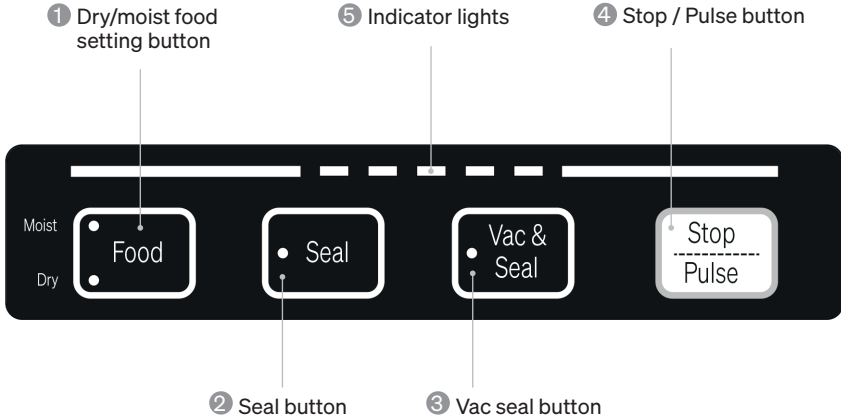
NO.	Description	Image	Qty
1	Vacuum sealer		1
2	AC power cord		1
3	Accessory hose		1
4	Vacuum bags (20×28cm)		10
5	Zipper bag (20×22cm)		1

Product components



1. Silicone contact bar – Ensures optimal sealing in combination with sealing strip.
2. Sealing foam gasket – Maintains an airtight vacuum chamber for proper bag sealing.
3. Vacuum nozzle – Used to remove air from bags, canisters, or bottles.
4. Vacuum chamber – The airtight chamber used for vacuuming.
5. Sealing strip – Works with the silicone contact bar to seal bags.
6. Accessory button – Used when vacuum sealing canisters or wine bottles using the hose.

Functions and control panel

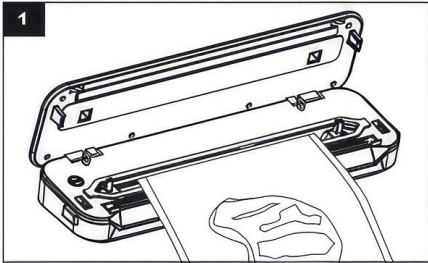


- Dry/moist food setting – Toggle depending on food type. The default is dry mode.
- Seal button
 - Seal when making bags from rolls.
 - Start sealing after vacuuming.
 - Seal only (e.g. for chips, cookies).
- Vac seal button – Vacuums the bag and then seals it. Allow 60 seconds between uses.
- Stop / Pulse button
 - Stop current operation immediately.
 - Press and hold for pulse vacuuming control.
- Indicator lights – Show which function is active.

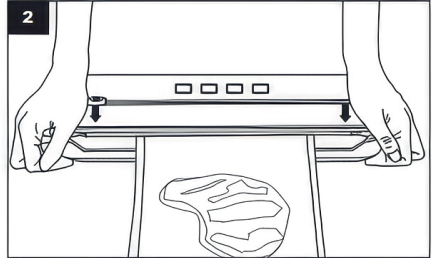
⚠ Overheating protection: If lights flash simultaneously, let unit cool for five to 10 minutes before reuse.

OPERATING INSTRUCTIONS

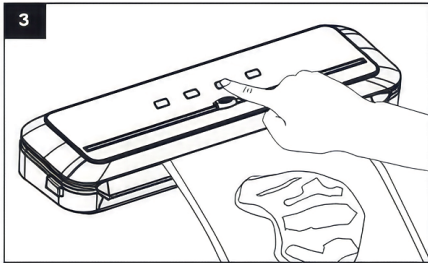
1. Insert the open end of the bag into the vacuum chamber.



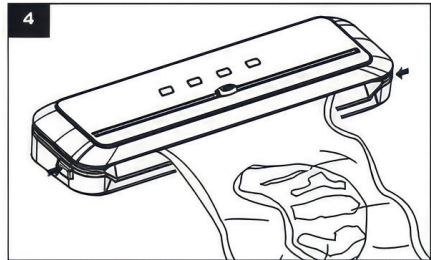
2. Close the lid and press both ends down until you hear a click (lid is locked).



3. Press VAC SEAL to vacuum and seal.
 - o Press SEAL for sealing only.
 - o Press and hold STOP/PULSE for manual vacuuming, then press SEAL.

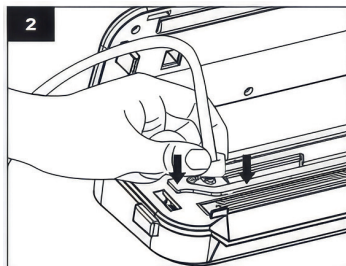
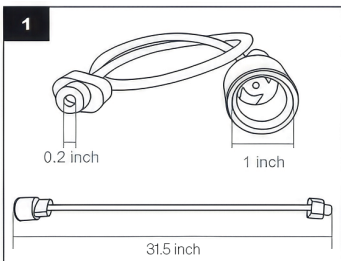


4. Once the SEAL light turns off, release both ends of the lid and remove the sealed bag.

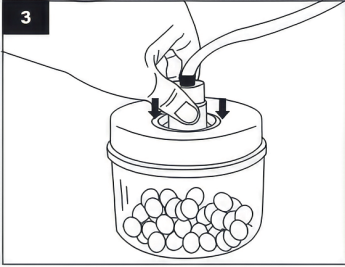


Vacuum sealing with accessory hose

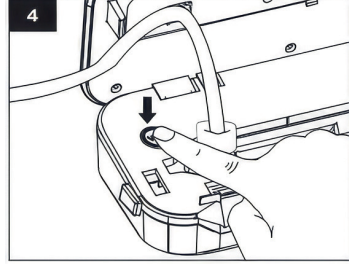
1. Ensure vacuum hose fits container vacuum ports (≤ 1 inch).
2. Open lid, insert small adapter into the vacuum nozzle.



3. Attach the larger adaptor to the container port.



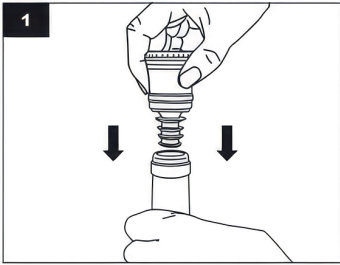
4. Press VAC. Vacuuming stops automatically once complete.



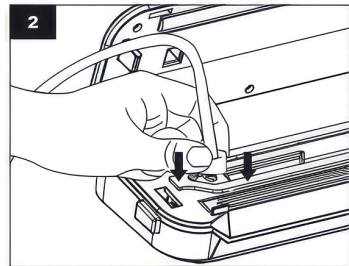
Note: Vacuum containers not included. Ensure compatibility before use.

Vacuum stopper operation (wine bottles)

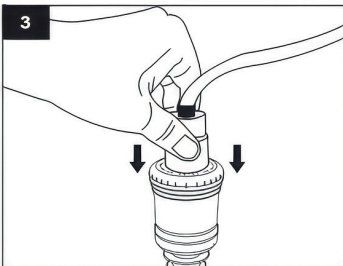
1. Insert the bottle stopper into the bottle.



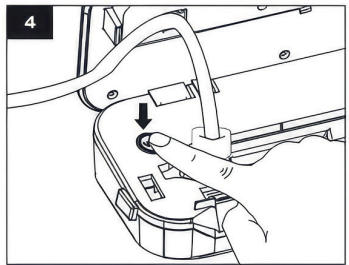
2. Insert a small adaptor of vacuum hose into the accessory nozzle.



3. Connect the larger adaptor to the stopper.



4. Press VAC to begin. Stops automatically when finished.

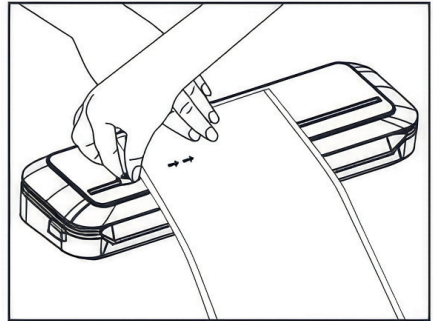


Do not use with carbonated or gas filled beverages. Strong pressure may deform containers.

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

Tips for bag / roll cutter

- Pull out desired bag length.
- Hold with one hand and use the bag cutter to trim cleanly.



TROUBLESHOOTING GUIDE

1. No power
 - o Check if the cord is damaged or fully plugged into both outlet and appliance.
2. Cannot vacuum
 - o Ensure the lid is locked, the bag is placed correctly, and the bag is not punctured.
 - o Check for damaged foam gaskets.
3. Bag loses vacuum
 - o Bag may have a hole, replace if necessary.
 - o Recheck sealing area. Remove wrinkles and re-seal.
 - o Moisture in the seal area can affect the seal. Use Moist Mode and retry.
 - o Gassy foods stored long term may affect vacuum.

Helpful hints

- Wait 60 seconds between uses to avoid overheating.
- Avoid reusing bags for raw meat, fish, or greasy foods.
- Leave 6cm to 8cm space between food and the top of the bag.
- Bags must be dry for proper sealing.
- Freeze perishables after vacuum sealing.
- Flatten food to eliminate trapped air.
- Stretch large bags to remove internal wrinkles.
- Wrap sharp objects to prevent punctures.
- Allow one minute between uses to prevent overheating.
- Keep bag edges clean and smooth.

CLEANING AND MAINTENANCE

- Unplug before cleaning.
- Do not immerse or expose to water.
- Use a soft cloth to wipe the exterior.
- Wipe chamber with dry paper towel.
- Let the appliance cool 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
	Eggs	10 to 15 days	30 to 50 days
Freezer (-16 to 20°C)	Meats	3 to 5 months	8 to 12 months
	Seafood and fish	3 to 5 months	6 to 12 months
Room temp (25±2°C)	Bread	1 to 2 days	6 to 8 days
	Rice/flour	2 to 4 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 Essential, 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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