



Vacuum Sealer

CORDLESS

VS-B2

User Manual





Congratulations on your purchase of a Pro-line Cordless Vacuum Sealer.

Note: Please read through the instructions carefully before using or installing the product and ensure that the manual is kept in a safe place for future reference.

The system must be properly installed and located in accordance with the installation instructions before it is used.

During the set up of this product if you have any questions / comments / issues **DO NOT RETURN TO STORE.**

FOR SERVICE AND TECHNICAL ADVICE VISIT WWW.PROLINEAUSTRALIA.COM.AU/CONTACT

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Due to manufacturing alterations product
may vary slightly from that pictured.

System Specifications	Pro-line Cordless Vacuum Sealer
Model Code	VS-B2
Product Dimensions	407 (L) X 233 (W) X 121 (H) mm
Product Weight	2.9KG
Max Vacuum Pressure	75kPa
Lithium Ion Battery	14.8V 1500mAH
Input	DC 5V / 9V / 12V  2A

OPERATION CONDITIONS & SAFETY PRECAUTIONS

READ ALL INSTRUCTIONS CAREFULLY BEFORE OPERATION OF THE UNIT

- All components need to be installed in accordance with the user manual instructions for correct performance of the unit.
- 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.
- Children should be supervised to ensure that they do not play with the appliance.
- Remove and safely discard any packaging material and promotional labels before using the Vacuum Sealer for the first time.
- Do not operate appliance after the appliance malfunctions, or has been damaged in any manner.
- Do not use appliance for other than intended purpose.
- Do not leave the Vacuum Sealer unattended when in use.
- Before cleaning, always turn the appliance OFF. Switch off at the power switch and allow all parts to cool.
- After use of the Vacuum Sealer, leave the machine cover open for unit to cool down before closing cover.
- Use only vacuum sealer bags and rolls with this appliance.
- To protect against risk of fire, electric shock and personal injury, do not immerse appliance in water or other liquid.
- Position the appliance at a minimum distance of 20cm away from walls, curtains and other heat or steam sensitive materials and provide adequate space above and on all sides for air circulation.
- Switch appliance off when not in use and before cleaning.
- Do not use attachments not recommended or sold by the manufacturer as it may lead to fire, electric shock or injury.
- Operate unit on a stable level flat surface, keep away from moving parts. Ensure surface is clean and free from water etc.
- Do not place the unit near an oven, heater, direct sunlight or any other heat source.
- Clean the upper and lower gaskets and vacuum chamber regularly. Also ensure these parts are cleaned immediately after handling raw meat, poultry or fish.
- Do not reuse vacuum sealer bags after using with raw meat, fish or poultry or after the bag has been heated, i.e. microwave or simmer.
- Keep the vacuum sealer bags away from babies and children to eliminate a choking and suffocation hazard.

WARNING: BURN HAZARD. Heat seal bar will be hot after use, allow to cool before touching.

BATTERY INFORMATION & SAFETY

WARNING: To protect against the risk of fire and personal injury

- Do not disassemble or attempt to replace the built-in battery.
- Protect the battery against heat, moisture or damage, there is a danger of explosion.
- If there is a battery fault, stop using the appliance immediately.

First Use

- Before first use fully charge the battery. New batteries may only have a partial charge, fully charging helps activate battery performance.

Charging

- **WARNING: DO NOT** leave appliance unattended whilst charging.
- Only recharge with a charger that meets the specifications for charging.
- Input DC 5V / 9V / 12V, 2A
- Charging time: 2 hours.
- Ensure the ambient temperature is between 10°C - 30°C during charging, do not charge in excessively high or low temperatures.
- Avoid prolonged charging, unplug the charger promptly after the battery is fully charged to prevent overcharging.
- Never recharge a fully charged battery.

Environment

- **WARNING: DO NOT** use or store this appliance in extreme temperatures (where temperatures may reach or exceed 45°C or less than 5°C).
- Keep the device dry, do not expose to water or other liquids.

Maintenance

- If the appliance is not used for an extended period it is advised to charge the battery regularly, at least every 3 months, to maintain battery activity.
- Avoid fully discharging battery life to 0%, as long-term deep discharge may damage the battery.

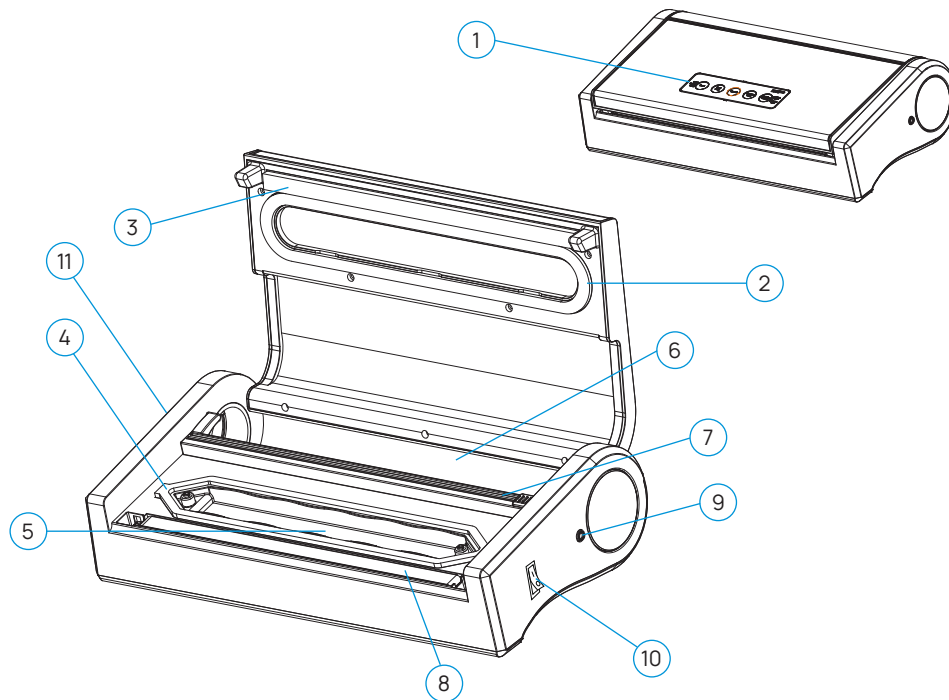
Battery Life/Disposal

- The life of a built-in battery typically depends on usage frequency and maintenance.
- **DO NOT REPLACE THE BATTERY:** when the battery life significantly decreases, it is recommended to contact the manufacturer or professional repair service for replacement.
- **WARNING: FIRE HAZARD,** The Lithium-Ion battery in this vacuum sealer can be a fire hazard and should NEVER be disposed of in your recycling or waste bin.
- Appliances containing a Lithium ion battery **MUST** be disposed of properly, please contact your local council for more information on the correct recycling or disposal process.
- **WARNING: DO NOT** short circuit, incinerate or open battery.

VS-B2 PARTS IDENTIFICATION

1. Control Panel
2. Upper Gasket
3. Sealing Strip
4. Lower Gasket
5. Vacuum Chamber with Removable Drip Tray
6. Roll storage compartment
7. Roll cutter
8. Heat Seal Bar*
9. Vacuum Canister Port
10. On/Off Switch
11. Charging Socket (not shown)

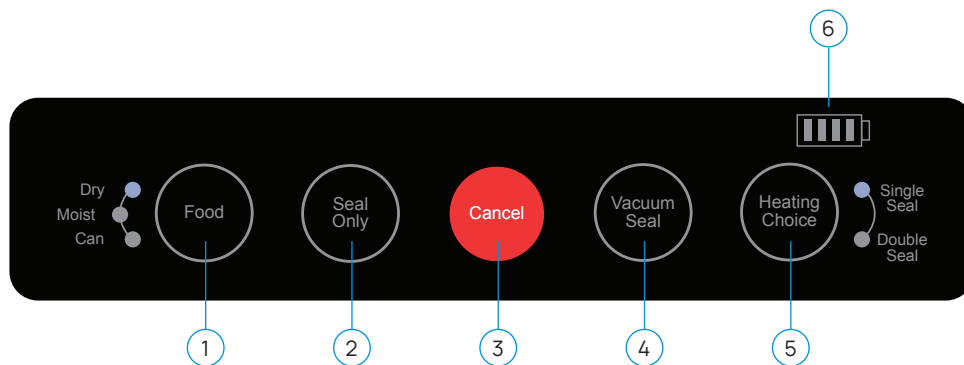
*Do not remove tape from
heat seal bar





VS-B2 CONTROL PANEL

1. Sealing Time
2. Manual Seal
3. Cancel
4. Auto Vacuum & Seal
5. Heat Choice Seal
6. Battery Life Indicator



VS-B2 CONTROL PANEL DESCRIPTION

Ref	Description
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1.	Sealing Time
----	---------------------

Dry: For dry items without moisture- shorter heat sealing time

Moist: For moist items- extended sealing time

Canister: To use vacuum canisters, see 'Storing Food in Canisters' section

2.	Manual Seal
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For sealing the open end of a bag without vacuuming- useful for making a bag from a roll.

When the auto vacuum & seal function is in operation, this button stops the vacuum pump and immediately starts to seal the bag.

3.	Cancel
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Cancels all vacuuming or sealing operations

Ref	Description
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4.	Auto Vacuum & Seal
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In stand-by mode pressing the Vacuum Seal button starts the automatic vacuum operation followed by automatic sealing of the bag when the vacuum is complete.

5.	Heat Seal Choice
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A single or dual seal can be chosen. A dual seal is recommended for moist items.

6.	Battery Life Indicator
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Battery indicator shows how much battery life remains.

Vacuum Sealer Rolls & Consumables

VS-283 comes in a 3 pack - 28cm wide and 5.4m long

Pro-line Vacuum Rolls and Bags lock in the freshness and are BPA Free, Boil, Freezer and Microwave Safe.

These Premium Quality Rolls and Bags use dual cross venting technology to provide you with superior consistent results.



VS-GASKET-B2
Replacement
lower gasket

VS-HSB-B2
Replaceable heat seal bar

Head to our website to view our full range of products at:
www.prolineaustralia.com.au

MAKING A BAG FROM A VACUUM ROLL

NOTE: Refer to the diagrams on the next page.

1. Place a vacuum roll into the roll storage compartment
2. Lift the roll cutter to the back.
3. Unroll the roll to the desired length and put the roll cutter back down.

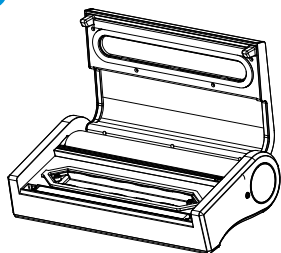
NOTE: You will require at least 5cm of bag material more than the item to be vacuum sealed, as the extra 5cm will form the seal.

4. Slide the cutter from one end to the other to cut the roll.
5. Put one end of the bag on top of the heat seal bar, but not into the vacuum chamber.
6. Close the lid.
7. Press the "seal" button to start sealing the bag. The indicator light will confirm its operation.
8. When the indicator turns off, the sealing is complete. Lift the lid and take the bag out of the machine. The bag is then ready for vacuum sealing.

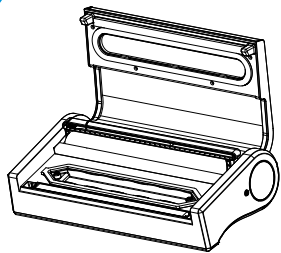
WARNING: BURN HAZARD. Heat seal bar will be hot after sealing, do not touch.

NOTE: For best sealing results, do not seal one bag after the other continuously, for optimal results Make Bag, Fill Bag, Vacuum and Seal Bag. Then Repeat ongoing.

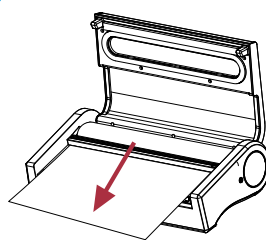
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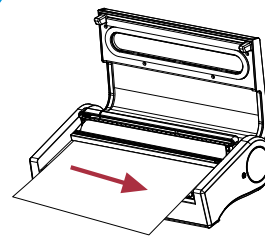
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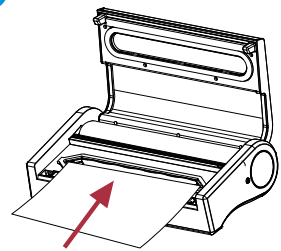
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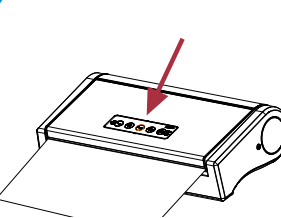
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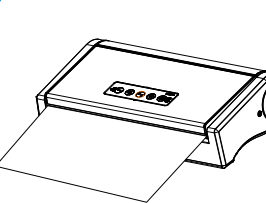
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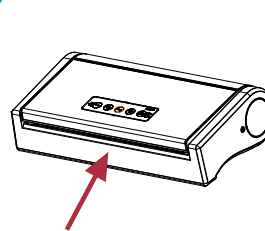
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STORING FOOD IN VACUUM BAGS

NOTE: Refer to the figures on the next page.

1. Prepare a bag to be vacuum sealed.

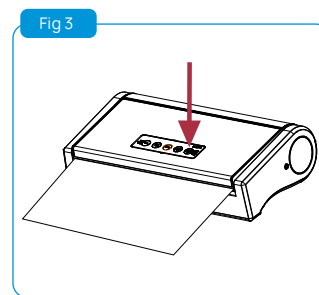
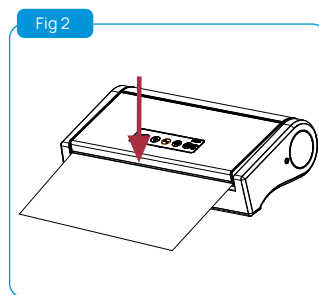
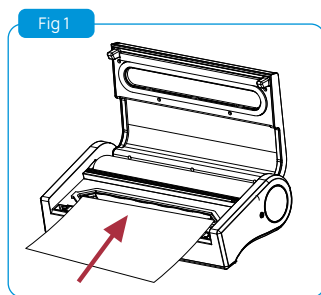
NOTE: Do not overload the bag. Always allow enough space at the open end of the bag to be properly placed into the vacuum chamber.

2. Open the unit and insert open end of the filled bag into the vacuum chamber over the heat seal bar. Ensure the open end of the bag rests in the vacuum chamber. **See Fig 1**

NOTE: Ensure no items or food cover the heat seal bar and make sure bag has no wrinkles or ripples that will inhibit the seal.

NOTE: The vacuum chamber draws air out of the bag and catches any liquid overflow in the removable drip tray. The lower gasket, removable drip tray and vacuum chamber should be cleaned regularly. Always ensure these parts are cleaned immediately after handling raw meat, poultry or fish.

3. Close the lid. **See Fig 2**
4. Check the LED indicator light of the sealing time button and pressure button to confirm that the moisture (Dry/Moist) status is set according to the type of food to be packaged.
5. Press the auto vacuum button. The unit will start to vacuum and will seal the bag automatically. **See Fig 3**
6. Wait for indicator lights to switch off before opening cover.
7. Refrigerate or freeze sealed bag if needed.
8. Before repeating with a new bag and food item, always wipe away any excess liquid or food residue in the vacuum chamber.



STORING FOOD IN CANISTERS

1. Ensure canisters are clean and dry.

NOTE: Do not immerse canister lids in water, clean with a damp cloth only.

2. Fill canister with the item to be stored and secure lid onto the canister.

NOTE: Leave at least 2cm from canister cover rim, and make sure upper lid is securely on before vacuuming.

3. Turn canister lid dial arrow to SEAL.

4. Connect one end of the Vacuum Seal Hose to the vacuum canister port, located on the right hand side of the vacuum sealer and the other end to the canister lid. Ensure both connections are pushed in tightly.

See Fig 1.

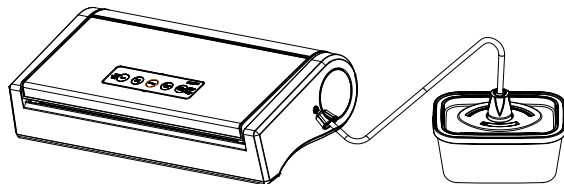
5. Press the Sealing type button until the light next to 'Canister' is illuminated. Press the Auto Vacuum & Seal button to start vacuuming. To ensure there is no air leak between the canister lid and body use your hand to push down lightly on the lid for the first few seconds of operation. The machine will automatically stop when all the air has been drawn out from the canister.

6. Remove accessory hose connection to the canister.

7. To open canister after vacuum packaging, turn the canister lid dial arrow to OPEN. Wait several seconds for the lid to be released before removing.

NOTE: Canister lids are not to be used in microwaves or in freezers.

Fig 1



Canisters can be purchased on Pro-line's online shop at:

www.prolineaustralia.com.au

Search product code: **VS-CAN3**

HINTS FOR BEST VACUUMING PERFORMANCE

1. Do not overload the bag; leave enough space at the open end of the bag so that the bag can be easily placed over the heat seal bar and in the vacuum chamber.
2. To avoid overfilling, always leave at least 5cm of bag material between bag contents and top of bag. Then leave at least an additional 2cm of material for each time you plan to reuse the bag.
3. Clean and straighten the open end of the bag before sealing. Make sure nothing is left on the open area of the bag and the bag has no wrinkles or creased lines. Foreign objects or a creased bag may cause difficulty in sealing the bag tightly.
4. Do not vacuum package objects with sharp points like fish bones and hard shells. Sharp points may penetrate and tear the bag. You may want to cover the sharp points with an additional piece of film, or use a canister instead of a bag.
5. Allow the appliance to cool down for one minute between each sealing operation.
6. Clean the vacuum chamber and gaskets after each vacuuming operation.
7. When using a canister, remember to leave 2cm from canister cover rim, and make sure the upper lid is already locked before vacuuming.

IMPORTANT: Do not reuse the vacuum sealer bags after using with raw meat, fish or poultry or after the bag has been heated, i.e. microwave or simmer.

FOOD STORAGE/PRESERVATION GUIDELINES

The Vacuum Sealer will change the way you purchase and store food. The Vacuum Sealer removes air from the specially designed vacuum sealer bags and canisters to create a quality vacuum.

The ease and convenience of preserving and extending the freshness of your food with the Vacuum Sealer will become an indispensable part of your food preparation.

The Vacuum Sealer removes air from specially designed bags and canisters to extend food freshness up to 5 times longer than conventional storage methods.

Oxygen and moisture in air causes food to degrade over time, by removing the air before sealing items airtight the Vacuum Sealer extends the life of food naturally.

Vacuum sealing is not intended to replace the refrigeration or freezing of foods, food should still be refrigerated or frozen if normally required.

IMPORTANT: It is best to vacuum seal fresh food, vacuum sealing will not restore or revive food past its prime. Do not consume spoiled or expired food



FOOD PRESERVATION CHART

NOTE: Storage preservation chart contains estimates only and should be used as a guide. The storage life depends on the quality of the foods and the integrity of the package's seal.

Fridge	Conventional Storage	Pro-line Vacuum Sealer
Semi Hard Cheeses (Swiss, Cheddar)	1-2 weeks	4-8 months
Hard Cheeses (Parmesan)	1-2 weeks	4-8 months
Lettuce, Spinach	3-6 days	2 weeks
Avocado (cut)	1-2 days	5-6 days
Blueberries	3-6 days	2 weeks
Other berries (Blackberries, Strawberries, Raspberries)	1-3 days	1 week

Freezer	Conventional Storage	Pro-line Vacuum Sealer
Beef, Pork or Lamb	6 months	2-3 years
Minced Meat	4 months	1 year
Poultry	6 months	2-3 years
Soups, Stews, Sauces	3-6 months	1-2 years
Vegetables	8 months	2-3 years
Berries	1-2 months	6-8 months

Pantry	Conventional Storage	Pro-line Vacuum Sealer
Nuts	6 months	2 years
Coffee Beans	6 months	1 year
Rice	6 months	2 years
Flour	6 months	1-2 years
Sugar	6 months	1-2 years
Chips	1-2 weeks	3-6 weeks
Biscuits, Crackers	1-2 weeks	3-6 weeks

HINTS & TIPS

- Before vacuum sealing, it is necessary to clean your hands and all utensils and surfaces to be used for cutting and vacuum sealing foods.
- Refrigerate or freeze perishable foods immediately, if they have been vacuum sealed do not leave them sitting at room temperature.

NOTE: It may be harmful if you consume foods which have been left out at room temperature.

- Store dry foods such as nuts, biscuits or cereals, in a cool, dark dry place.
- Vacuum sealed bags prevent freezer burn. Foods that thaw easily should be placed at the back of the freezer where the temperature is more constant. When thawing foods it is best to thaw foods in the refrigerator. Never thaw meats, poultry, fish or dairy at room temperature or in hot water. If thawing food by microwave, foods should be cooked immediately after processing to prevent bacteria growth.
- Pro-line vacuum sealer bags and rolls are microwave safe. To microwave cut off one corner of the bag so that steam can escape and place in the microwave.
- Pro-line vacuum sealer bags and rolls are simmer/boil safe. Place bag into a pot of boiling water with the top of the bag above the water for easy removal.

NOTE: Bags or rolls are not reusable if they have been microwaved or simmered/boiled.

- To freeze soups and sauces pour liquid into a bag, allowing at least 8cm of space at the top of the bag (this allows space for expansion of liquid when frozen and sealing space for the bag). Do not seal at this point. Place the filled liquid bag upright into a freezer, when liquid is frozen, remove bag from freezer and vacuum seal.
- Vacuum sealing fruits, for best results pre-freeze cut soft fruit prior to vacuum sealing. This helps prevent the fruit from being crushed during the vacuum process.
- Vegetables, for best results blanch vegetables in hot water otherwise they may turn black. Blanch so that vegetables are still crunchy, then transfer immediately into icy cold water to cool. Drain and separate into convenient portions then vacuum seal in bags.
- Vacuum sealing poultry and whole fish, for best results wash poultry and pat dry with a paper towel. Then place foods between two paper towels inside bag before vacuum sealing. The paper towels helps to absorb excess moisture and juices.
- Vacuum sealing red meats and fish fillets - for best results pat dry with a paper towel. Then place foods between two paper towels inside bag before vacuum sealing. The paper towels helps to absorb excess moisture and juices.



HINTS & TIPS

NOTE: Vacuum sealing may cause meat to darken. This is due to the removal of oxygen and does not indicate spoilage.

- Pro-line Vacuum Sealers can also protect non-food items from oxidation, corrosion and moisture. Simply store and seal items in a Pro-line vacuum bag and follow the "Storing food in a vacuum bag" instructions.
- Vacuum seal items to help keep them dry, and take up less room for storage e.g. camping, batteries, important documents, travelling and emergency equipment.
- Vacuum seal wet paint brushes between paint jobs without cleaning, it keeps them moist and saves on clean up time.
- Use the canisters to store delicate items such as berries, biscuits and salad leaves or use to store sauces or soups.
- The marinate bowl is a great solution for marinating meats in minutes, not hours. Vacuum sealing opens the pores in foods such as meat, poultry and seafood allowing foods to absorb marinades in a fraction of the time.
- For the busy family, on-the-go meals can be prepared ahead and vacuum sealed in individual servings, ready to heat any time.
- Prepare foods in advance for picnics and camping trips or barbecues.
- To make an ice pack, pour water into a bag, allowing at least 8cm of space at the top of the bag (this allows space for expansion of liquid when frozen and sealing space for the bag). Do not seal at this point. Place the filled liquid bag upright into a freezer, when liquid is frozen, remove bag from freezer and vacuum seal. Use for ice in the cooler, or ice packs for sports injuries.
- Foil based bags such as chip and biscuit bags can be resealed using the manual seal function.

STORING YOUR VACUUM PRESERVATION SYSTEM

The condition of the upper gasket and lower gasket parts on your Vacuum Sealer are critical to the forming of an air tight seal around the bag when the cover is locked in position.

Food debris or deformation of the gaskets can affect the ability of the machine to evacuate air from the bag successfully.

To prevent this:

- Regularly inspect the upper and lower gaskets to ensure they are clean, in good condition and not deformed (compressed).
- Gaskets are a consumable part and are available on our online website for purchase at www.prolineaustralia.com.au/spare-parts

If your machine is failing to remove air from the bag, it may be due to the gaskets. If this happens:

1. Inspect upper and lower gasket ensure they are clean and in good condition and that they are positioned correctly.
2. If no damage is apparent, the gaskets may be deformed (compressed).
3. Remove the lower gasket, turn upside down and replace back into the machine.
4. If these steps fail then replace the gaskets with a replacement kit from Pro-line Australia's online store, VS-GASKET-B2.

Keep the unit in a flat and safe place, out of the reach of children.

- Gaskets are a consumable part and are available on our online website for purchase at www.prolineaustralia.com.au/spare-parts



CLEANING AND MAINTENANCE

It is important to ensure that all parts of your Vacuum Sealer are cleaned on a regular basis.

Follow the care and cleaning guidelines below:

1. Always turn off the unit before cleaning.
2. Do not immerse appliance in water or any other liquid.
3. Do not use abrasive cleaners to clean the unit.
4. Wipe the outside of the unit with a damp cloth, sponge or mild dish soap.
5. Wipe away food residue and water inside or around component with a paper towel.
6. Dry thoroughly before use.

Cleaning Vacuum Bags:

NOTE: Do not reuse the vacuum sealer bags after using with raw meat, fish or poultry or after the bag has been heated, i.e. microwave or simmer.

1. Wash bag material in warm water with a mild dishwashing soap.
2. Alternatively, bags can be washed on the top rack in your dishwasher by turning the bag inside out. Stand bags up so that the washing water can rinse the entire surface.

Cleaning Gaskets:

Remove lower gasket from its indentation location and wash with warm soapy water then rinse thoroughly. Ensure gaskets are completely dry before installing back into the indentation location.

IT IS IMPORTANT that the gaskets are not out of shape or damaged in any manner otherwise air tight seal will not be formed when cover is closed.

Cleaning Accessories:

(Including canister base and hose accessories.)

1. Wash all vacuum accessories in warm water with a mild dishwashing soap (except canister lids.)
2. Canisters (not lids) are top rack dishwasher safe. Canister and marinate bowl lids should be wiped down with a damp cloth and must not be immersed in water.
3. Ensure all accessories are thoroughly dried before use.

NOTE: Canister lids are not to be used in microwaves or in freezers.

Consumables and spare parts can be purchased on the Pro-line Australia online shop at: www.prolineaustralia.com.au

These include:

Upper & lower gaskets - VS-GASKET-B2
Heal Seal Bar - VS-HSB-B2

TROUBLE SHOOTING: BEFORE YOU EMAIL FOR SERVICE PLEASE REVIEW THE TROUBLE SHOOTING TIPS FIRST.

Problem	Possible Cause	Solution
Nothing happens when I press the vacuum sealer.	<ol style="list-style-type: none">1. On/Off switch is not on.2. Battery is out of charge.	<ol style="list-style-type: none">1. Check the switch at the back of the unit is on2. Check the remaining battery life, you may need to recharge the battery.
Air is not removed from the bag completely.	<ol style="list-style-type: none">1. The bag has not been placed correctly inside the vacuum chamber.2. Debris covering heat seal bar or upper and lower gaskets. Sealing strip may be out of place.3. Bag may have a hole.4. Unit cover has not been closed properly.	<ol style="list-style-type: none">1. To seal properly, open end of bag should be resting entirely inside the vacuum chamber.2. Check heat seal bar, upper & lower gasket for debris. Ensure gaskets are correctly seated and not compressed. See page 17 for more info on gaskets.3. To test, seal the bag with some air in it, submerge in water, and apply pressure. If there are bubbles present, it indicates a leak and a new bag should be used.4. Open cover and re-close the cover.

Problem	Possible Cause	Solution
Vacuum sealer bag loses vacuum after being sealed.	<ol style="list-style-type: none"> 1. Bag not sealed properly. 2. Moisture or juices from foods. 3. Bag has a hole. 	<ol style="list-style-type: none"> 1. Wrinkles, crumbs, grease or liquids may cause leaks along the seal. Reopen bag, wipe the top inside of the bag and smooth it out along the sealing strip before resealing. 2. Check if there is moisture or juices from the food present within the bag, if yes, you may need to cut open the bag and reseal it, or use an entirely new bag. Foods with excess liquids should be frozen before vacuum sealing. 3. Items with sharp edges may have punctured the bag, releasing the vacuum. Cushion sharp edges in the contents of the bag with paper towels.
Vacuum sealer not sealing bag properly.	<ol style="list-style-type: none"> 1. Heat seal bar is too hot. 2. Seal only function still active or needs to reset. 	<ol style="list-style-type: none"> 1. The heat seal bar may have overheated and melted the bag. Lift the lid and allow heat seal bar to cool for a few minutes. 2. Before re-pressing the "seal" button, allow the unit to reset for 15 seconds.
The canisters and bowl will not vacuum.	<ol style="list-style-type: none"> 1. Upper & lower gaskets are not forming an air tight seal. 2. Canister lid dial not in SEAL position. 3. Accessory hose not correctly attached to Vacuum canister Port or canister lid. 	<ol style="list-style-type: none"> 1a. Ensure gaskets are correctly sealed and are not compressed. See page 17 for further information on gaskets. 1b. Place hand on the lid and press down at the beginning of the vacuum process to ensure an airtight seal. 2. Gently turn the canister lid dial arrow to SEAL position. 3. Make sure accessory hose is firmly pushed in all the way into Vacuum canister on appliance and canister lid.

Your Pro-line Australia 12 Month Domestic Repair or Replacement Warranty

Pro-line warrants this appliance to the first purchaser and subject to the stated conditions:

This warranty only applies to appliances purchased and used in Australia or New Zealand and covers any defects in material or workmanship in the manufactured product within the first 12 months from the date of purchase.

To make a warranty claim you must visit Pro-line online at www.prolineaustralia.com.au/warrantyclaim

If a product is found to be faulty there is a 90 day return policy from the date of purchase. Products returned to store **MUST** be accompanied by a valid proof of purchase.

For warranty claims outside of 90 days from date of purchase, product will be repaired or replaced at our discretion. Repair or replacement costs of the product will be covered under warranty by Pro-line.

Goods presented for repair may be replaced by refurbished goods of the same type rather than being repaired. Refurbished parts may be used to repair the goods.

The benefits given to you by this warranty are in addition to other rights and remedies of the consumer law in relation to the goods or services to which this warranty relates.

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 compensation for any other reasonably foreseeable loss or damage. You are also entitled to have the goods repaired or replaced if goods fail to be of acceptable quality and the failure does not amount to a major failure.



Conditions Of This Warranty:

1. This product has been fully installed in accordance with the user manual installation instructions.
2. The warranty extends only to repairing or replacing any component that proves to be defective in material or workmanship.
3. The warranty does not cover defects occasioned by misuse, alterations, accidents, or used for other than the intended purpose.
4. The warranty does not cover damage to the product caused by accident, fire, or floods, power surges or blackouts.
5. The warranty does not cover consumables.
6. Proof of purchase is required for warranty claims.

Please keep purchase receipt in a safe place.

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