

1. Overview



The TEMOLA TS20 is an automatic vacuum sealer designed for home food preservation. It removes air from specially designed bags to extend the freshness of food items. This manual provides instructions for setup, operation, and maintenance.

The unit features multiple sealing modes for different food types, an external vacuum port for use with containers, and includes a starter kit of accessories.

2. Package Contents

Before use, verify all components are present:

- TS20 Vacuum Sealer Machine x 1
- Power Cord x 1

- Accessory Hose Set x 1
- Extra set of Gaskets x 1
- Vacuum Sealer Bags x 20
- Drawstring Storage Bag x 1
- User Manual x 1

3. Product Features



3.1 Control Panel and Indicators

The top panel contains the following controls and indicators:

- **Power Button:** Turns the device on and off.
- **Mode Selection Buttons:** For selecting the desired operation mode.
- **Food (Dry/Moist) Button:** Toggles between Dry and Moist food sealing programs.
- **Indicator Lights:** Show active mode and operational status.

3.2 5-in-1 Functional Modes

The sealer operates in five primary modes:

- **One-touch Automatic Mode:** Standard mode for vacuuming and sealing in one automatic cycle.
- **Dry Food Mode:** For sealing dry, solid foods like grains, pasta, or crackers.
- **Moist Food Mode:** For sealing foods with higher moisture content, such as meats, fish, fruits, and vegetables. This mode helps prevent liquid from being drawn into the machine.
- **Seal Only Mode:** Creates an airtight seal on a bag without vacuuming. Useful for partially used bags or creating bags from rolls.
- **Vacuum Only Mode:** Evacuates air from a bag or container (via the external port) but does not heat seal. Used with the accessory hose.

3.3 Physical Specifications

- **Sealing Wire Width:** 3mm
- **Power:** 80 Watts
- **Voltage:** 230 Volts
- **Operation Mode:** Automatic
- **Body Material:** Acrylonitrile Butadiene Styrene (ABS)
- **External Vacuum Port:** Located on the side for use with the provided hose and compatible containers or bags with valves.

4. Use Guide



4.1 Initial Setup

1. Place the sealer on a clean, dry, flat, and stable surface.
2. Ensure the sealing channel and gaskets are clean and free of debris.
3. Plug the power cord into a suitable 230V electrical outlet.

4.2 Basic Sealing Process (Automatic Mode)

1. **Prepare the Bag:** Place food inside a vacuum bag, leaving at least 2-3 inches (5-8 cm) of empty space at the open end.
2. **Open the Lid:** Press the lid release lever to open the sealing head.
3. **Position the Bag:** Lay the open end of the bag flat across the sealing channel, ensuring the bag's edge is past the heating wire.
4. **Close the Lid:** Firmly press down the lid until it locks. The machine will detect the bag.

5. **Select Mode:** Press the "Power" button to turn on the device. The default is typically Automatic mode. If necessary, press the "Food" button to select Dry or Moist setting based on your contents.
6. **Start the Cycle:** Press the "Automatic" or start button. The machine will:
 - Vacuum the air from the bag (process takes approximately 5-10 seconds).
 - Heat seal the bag.
 - Release the lid lock automatically when complete.
7. **Remove the Bag:** Open the lid and remove the sealed bag. Inspect the seal for consistency.

4.3 Using the External Vacuum Function

1. Attach the smaller end of the provided accessory hose to the external vacuum port on the side of the sealer.
2. Attach the other end to a compatible vacuum container lid or a vacuum bag with a valve.
3. Turn on the sealer and select "Vacuum Only" mode.
4. Initiate the cycle. The machine will evacuate air from the container or bag and then stop. No heat seal is applied in this mode.
5. Disconnect the hose after use.

4.4 Using Seal Only Mode

This mode is for sealing pre-filled bags or creating custom-sized bags from a roll.

1. Place the open end of the bag in the sealing channel as described in step 4.2.
2. Close the lid.
3. Select "Seal Only" mode.
4. Start the cycle. The machine will heat seal the bag without vacuuming.

Important Safety & Usage Notes:

- Do not vacuum seal liquids, powders, or very fine grains directly in bags using the main chamber, as they can be sucked into the vacuum pump. Use the Moist mode for damp foods and leave extra bag space.
- For items with sharp edges (bones, shells), use a protective barrier bag or pouch to prevent punctures.
- Allow hot foods to cool to room temperature before sealing.
- Always ensure the bag opening is clean, dry, and completely within the sealing channel for a reliable seal.
- Unplug the device when not in use and before cleaning.

5. Care and Maintenance



5.1 Cleaning

- **Exterior:** Wipe with a soft, damp cloth. Do not use abrasive cleaners or submerge the unit.
- **Sealing Channel & Gasket:** After each use, check for food particles or moisture. Wipe clean with a dry cloth or cotton swab. Ensure the sealing wire area is clean and dry.
- **Accessory Hose:** Wipe clean. Ensure it is dry before storage.

5.2 Gasket Replacement

An extra set of gaskets is included. If the machine fails to achieve a proper vacuum, the gaskets around the sealing channel may be worn or damaged.

1. Unplug the machine.
2. Carefully peel off the old gasket material from the channel on the main body and the underside of the lid.
3. Clean the channel thoroughly.

4. Press the new gaskets firmly into place, ensuring they are seated evenly without gaps.

5.3 Storage

Use the provided drawstring bag for storage. Ensure the device is clean, dry, and unplugged. Store in a cool, dry place.

6. Troubleshooting

Problem	Possible Cause	Solution
Machine does not turn on.	Not plugged in. Faulty outlet.	Check power connection and outlet. Ensure the power cord is fully inserted.
Vacuum cycle does not start or is weak.	Lid not fully closed. Dirty or worn gaskets. Bag blocking the vacuum port.	Ensure lid is firmly locked down. Clean the sealing channel and gaskets. Replace gaskets if necessary. Do not let the bag cover the internal vacuum port inside the channel.
Seal is incomplete or weak.	Bag opening is wrinkled or dirty. Moisture or debris on sealing wire. Insufficient bag material past the wire.	Ensure bag end is flat, clean, and dry. Wipe sealing wire area clean. Ensure at least 1/2 inch of bag material is past the heating wire.
Liquid is drawn into the machine.	Moist food mode not used. Bag overfilled or liquid too close to seal area.	Always use "Moist" mode for wet foods. Leave ample empty space (3+ inches) in the bag above the food. For soups or broths, freeze first or use external vacuum with containers.
Machine stops mid-cycle.	Overheating protection activated. Power fluctuation.	Unplug and allow to cool for 30-60 minutes. Ensure vents are not blocked. Try a different outlet.

7. Specifications

- **Model:** TS20
- **Brand:** TEMOLA
- **ASIN:** B08L6K3XLQ
- **Power Consumption:** 80W
- **Rated Voltage:** 230V

- **Sealing Wire Width:** 3mm
- **Operation:** Automatic
- **Primary Material:** Acrylonitrile Butadiene Styrene (ABS)

8. Support

The product description mentions "24/7 professional service and lifetime technical support." For assistance, use the support contact details provided by TEMOLA at the time of purchase or included in your package documentation.

Note: This manual is based on the product information available. Always refer to the latest instructions provided by the manufacturer.

Warning

This content is compiled from multiple sources and is provided for reference purposes only. It may not be complete or fully applicable to all situations. If you are unable to resolve your issue, please contact the product manufacturer or an authorized service provider for official support.