

PowerXL™

CORDLESS DUOSEALER™



Owner's Manual

Save These Instructions - For Household Use Only

MODEL: HR1014-0BTV, HR1014-1SPTV, HR1014-5SPTV, HR1014-1CPTV,
HR1014-6CPTV, HR1014-7SPTV, HR1014-8SPTV

When using electrical appliances, basic safety precautions should always be followed. Do not use the **PowerXL Cordless DuoSealer™** until you have read this manual thoroughly.

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Appliance Specifications

Model Number	Supply Power	Rated Power	Maximum Bag Width:	External Dimensions
HR1014-0BTV, HR1014-1SPTV, HR1014-5SPTV, HR1014-1CPTV, HR1014-6CPTV, HR1014-7SPTV, HR1014-8SPTV	8.4V, 2000mAh	100W	11"	18.7" x 3.3" x 2.4"

IMPORTANT SAFEGUARDS

WARNING

PREVENT INJURIES! – CAREFULLY READ ALL INSTRUCTIONS BEFORE USE!

When using electrical appliances, always follow these basic safety precautions.

- 1. READ ALL INSTRUCTIONS.**
- 2.** 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 are given supervision or instruction concerning use of the appliance by a person responsible for their safety.
- 3.** Close supervision is necessary when any appliance is used by or near children.
- 4. DO NOT** place on or near a hot gas or electric burner or in a heated oven.
- 5. DO NOT** place your appliance on a cooktop, even if the cooktop is cool, because you could accidentally turn the cooktop on, causing a fire, damaging the appliance, your cooktop, and your home. 
- 6. DO NOT** use this appliance on wet surfaces or outdoors.
- 7.** The appliance will not seal if the Sealing Arm is not closed and locked.
- 8.** To protect yourself from electric shock, **NEVER** immerse the appliance or the Charging Cable in water or other liquids.
- 9. DO NOT** operate any appliance if it has a damaged cord or plug, if it is not working properly, or if it has been damaged or dropped. Return the appliance to an authorized service facility for examination, repair, or adjustment.
- 10.** This appliance should be serviced **ONLY** by qualified service technicians. Contact Customer Service using the information located on the back of this manual.
- 11.** This appliance is for home use only. If the appliance is used improperly or for professional or semi-professional purposes or if it is not used according to the instructions in the user manual, the guarantee becomes invalid and Empower Brands, LLC will not be held liable for damages.

- 12. DO NOT** use this appliance for anything other than its intended use.
- 13. UNPLUG** the appliance from any power outlet when not in use and before cleaning. **ALLOW** to cool before handling, putting on or taking off parts, cleaning, or storing.
- 14. DO NOT** use any materials or accessories other than those recommended by the manufacturer because they may cause injuries.
- 15.** The vacuum sealer zipper bags are **NOT MICROWAVE SAFE.**
- 16. DO NOT** touch the heating wire when hot.
- 17. NEVER** pour liquid into the appliance.
- 18. NEVER** connect this appliance to an external timer switch or separate remote-control system.
- 19. DO NOT** let cord hang over edge of table or counter, or touch hot surfaces
- 20. USE CAUTION** while vacuum sealing liquids.
- 21. SAVE THESE INSTRUCTIONS.**

SAVE THESE INSTRUCTIONS – FOR HOUSEHOLD USE ONLY.

Parts & Accessories



1. MAIN BODY
2. SEALING ARM
3. CONTROL PANEL



- **Power Button (⏻):**
This light turns on when the appliance is plugged in.
- **Vacuum & Seal Button:** Press to vacuum and automatically seal a bag inside the appliance.
- **Seal Only Button:** Press to seal a bag without using vacuum. Reseal cereal, snack, and potato chip bags.
- **Vacuum Only Button:**
Press to vacuum without sealing.
- **Add-Ons Button:** Press when using the Vacuum Tube Attachment after the attachment is securely fastened.

4. **BUILT-IN BAG CUTTER:** Use to cut and customize resealable bags to any size.
5. **PUSH-OPEN LATCH:** Push to open the appliance.
6. **SEALING ARM SECURING BAR**
7. **CHARGING PORT**
8. **VACUUM SEALER BAG ROLL**
9. **VACUUM TUBE ATTACHMENT (VTA)**
10. **BOTTLE STOPPER AND COVER***
11. **REGULAR CANNING JAR SEALER***
12. **WIDE-MOUTH CANNING JAR SEALER***
13. **1.16-QT. CONTAINER***
14. **2.32-QT. CONTAINER***
15. **VACUUM SEALER ZIPPER BAG (1 QT.)***
16. **VACUUM SEALER ZIPPER BAG (1 GALLON)***
17. **CHARGING CABLE**
18. **BAG HOLDER***

NOTE: Accessories 9-15 are both resealable and vacuum sealable.

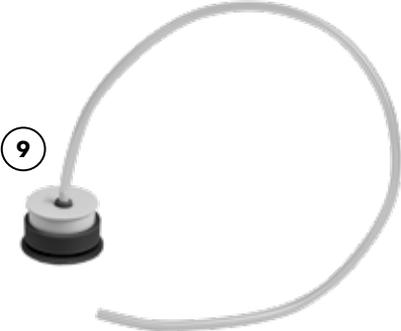
CAUTION: The Vacuum Sealer Zipper Bags are not microwave safe.

* May be sold separately.

IMPORTANT: Please make sure that your appliance has been shipped with the components that you ordered (some accessories may be sold separately). Check everything carefully before use. If any part is missing or damaged, do not use this product. Contact Empower Brands, LLC using the customer service number located on the back of this manual.

NOTE: Unpack all listed contents from the packaging. Contents vary by model. Please remove any clear or blue protective film on the components before use.

Parts & Accessories



Instructions For Use

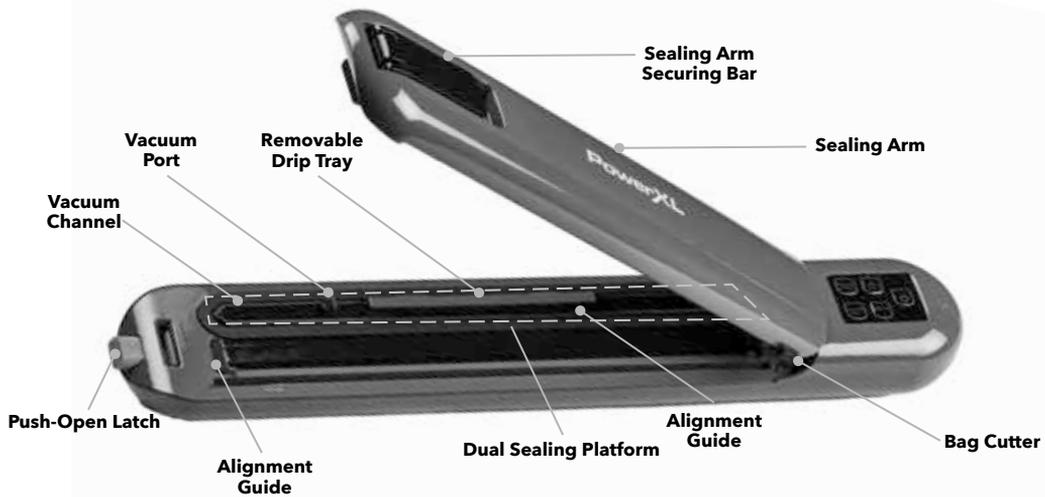


Fig. A



Fig. B



Fig. C

Instructions For Use

Making & Sealing a Bag from the Vacuum Sealer Bag Roll

1. Press the Push-Open Latch to open the Sealing Arm.
2. Pull a length of bag from the roll large enough to fit the contents being sealed. Include at least 3 inches of empty space in the bag to allow enough space for the material to be sealed and the bag to seal tightly.
3. Place the length of bag material on the Sealing Platform. Align the edges of the bag material with the Alignment Guide.
4. Close the Sealing Arm (see **Fig. B** and the “Closing the Sealing Army Securely” section).
5. Starting at one end of the Sealing Arm, slide the Bag Cutter all the way to the other side of the Sealing Arm to cut the bag material to your desired length (see **Fig. C**). Always return the Bag Cutter to one end of the appliance before cutting.
6. Press the Power Button to turn the appliance on (you can press the Power Button again to turn the appliance off).
7. Press the Seal Only Button to seal the bottom of the bag. The light next to the selected button will illuminate. When the bag is sealed, the light will turn off.
8. Open the Sealing Arm to remove the bag. It is now ready for filling and sealing.

Closing the Sealing Arm Securely

Use the Sealing Arm Securing Bar to help create a secure seal when sealing and vacuum sealing bags.

1. With the Sealing Arm Securing Bar in the open position, close the Sealing Arm. Push straight down on the Sealing Arm near the Push-Open Latch until the Push-Open Latch clicks (see **Fig. D**).
2. Close the Sealing Arm Securing Bar (see **Fig. E**).



Fig. D



Fig. E

Charging the Appliance

1. Plug one end of the Charging Cable into an electrical outlet.
2. Plug the other end of the Charging Cable into the Charging Point located near the appliance's Control Panel.

NOTE: Only use the provided Charging Cable to charge this appliance's battery.

Instructions For Use

Vacuum Sealing Bags from the Vacuum Sealer Bag Roll

1. Press the Power Button to turn the appliance on (you can press the Power Button again to turn the appliance off).
2. Press the Push-Open Latch to open the Sealing Arm.
3. Pre-seal one edge of a bag. Fill the bag with the desired contents. Avoid overfilling the bag; leave at least 3 inches of flat bag material between the bag contents and the top of the bag. Additional space might be required to vacuum and seal properly if the item being sealed is thick.
4. Place the bag on the Sealing Platform. Center the bag between the Alignment Guide and slide the top edge of the bag underneath the Alignment Guide with the textured side of the bag facing down (see **Fig. F**).
5. Close and secure the Sealing Arm (see the “Closing the Sealing Arm Securely” section).
6. Press the Seal Only Button to seal a bag without vacuum sealing, or press the Vacuum & Seal Button to vacuum seal the bag. The light next to the selected button will illuminate when pressed and then turn off when the sealing cycle is complete. The appliance will vacuum most of the air out of the bag and automatically seal your bag.
7. Allow 10 seconds between Vacuum Sealing.

CAUTION: Continuously sealing within a short period of time will cause the appliance to enter sleep mode until the appliance cools (1-2 minutes).

NOTE: The appliance should only be opened when lying on a flat surface. Vacuum sealing bags containing liquid might cause the vacuum channel to contain residual liquid.

Vacuum Sealing Delicate Foods

When sealing delicate foods, such as pastries and breads, do not fully vacuum seal the bag. Otherwise, the food might be damaged by the process. Instead, remove only some of the air from the bag before sealing:

1. Push the Vacuum & Seal Button to start the vacuum-sealing process.
2. When some of the air has been removed from the bag, press the Vacuum & Seal Button again to stop the vacuum-sealing process.
3. Press the Seal Only Button to finish sealing the bag.

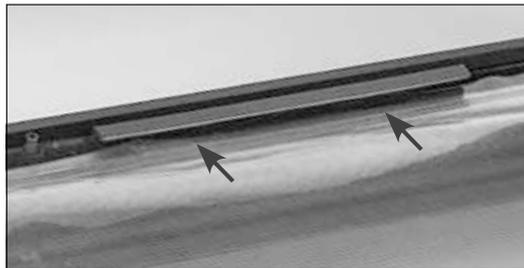


Fig. F

Instructions For Use

Vacuum Sealing Liquids

1. Follow the instructions in the “Vacuum Sealing Bags from the Vacuum Sealer Bag Roll” section. You will need to leave more free space in the bag when sealing liquids compared to sealing solids (at least 7 inches of free space; see Figs. H-I).
2. As you vacuum seal the bag, hold the appliance above the bag so that the liquid falls toward the bottom of the bag.
3. As the bag is vacuum sealed, liquid will rise toward the appliance. If the liquid gets close to the appliance, press the Vacuum & Seal Button to cancel the sealing process. Press the Seal Only Button to finish sealing the bag.



Fig. G. Avoid vacuum sealing liquids that are too thin.



Fig. H. Make sure to leave enough space at the top of the bag.

Liquid-Safe Sealing (No Vacuum)

1. Follow the instructions in the “Making & Sealing a Bag from the Vacuum Sealer Bag Roll” section. Leave at least 4 inches of empty space in the bag.
2. Use the Seal Only Button (**NOT** the Vacuum & Seal Button) to seal the top of the bag. As you seal the bag, hold the appliance above the bag so that the liquid falls toward the bottom of the bag.

Tips

- Vacuum sealing liquids works best with thicker liquids, like split pea soup, tomato sauce, and gravy (see Fig. I). Thinner liquids, like chicken soup, water, and juice, are more difficult to vacuum seal because they will rise toward the appliance more quickly during the vacuum sealing process (see Fig. G).
- When vacuum sealing solid foods together with liquid, such as marinade, about 2 oz of liquid is ideal.



Fig. I

Instructions For Use

Creating Individual Packs from the Vacuum Sealer Bag Roll

Make personal-size bags by sectioning off one resealable bag into separate compartments for snacks, marinades, personal items, and more. This example illustrates how to create six personal-size bags.

1. Refer to “Making & Sealing a Bag from the Vacuum Sealer Bag Roll” section for information on how to seal the bottom of the bag.
2. Position a bottom-sealed bag horizontally on the Sealing Platform, dividing it in half (see **Fig. J**).
3. Close and secure the Sealing Arm (see the “Closing the Sealing Arm Securely” section).
4. Press the Seal Only Button to seal the bag down the middle and create two long vertical compartments.
5. Remove the bag and fill the compartments one third of the way full with contents. Return the bag to the Sealing Platform, leaving at least 3 inches of free space above the bag’s contents. Use the Seal Only Button to seal the first two compartments (see **Fig. K**).
6. Remove the bag and fill the next row of compartments one third full. Return the bag to the Sealing Platform, leaving at least 3 inches of free space above the bag’s contents. Use the Seal Only Button to seal the third and fourth compartments (see **Fig. L**).
7. Remove the bag and fill the final row of compartments one third full. Return the bag to the Sealing Platform, leaving at least 3 inches of free space above the bag’s contents. Use the Seal Only Button to seal the fifth and sixth compartments (see **Fig. M**).
8. Use scissors to cut the multipacks into separate packs by cutting down the middle of the seams (see **Fig. N**).

CAUTION: Continuously sealing within a short period of time will cause the appliance to enter sleep mode until the appliance cools (1-2 minutes).

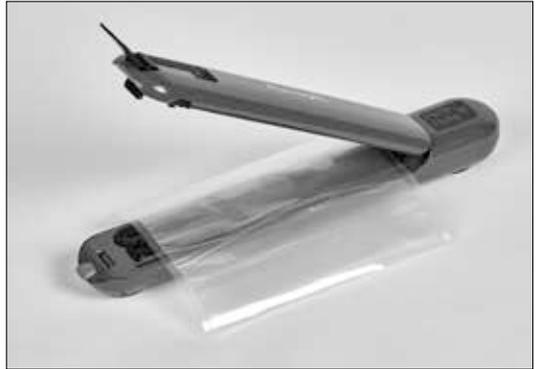


Fig. J

Instructions For Use



Fig. K



Fig. L



Fig. M

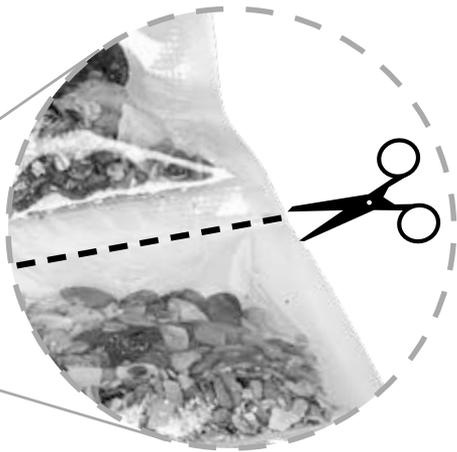


Fig. N

Separate each individual pack by cutting in the middle of the double seal lines.

Instructions For Use

Connecting the Vacuum Tube Attachment

The Vacuum Tube Attachment (VTA) is the accessory that connects to your Vacuum Sealer Zipper Bags, jars, containers, and bottles and vacuums out the air. It consists of four pieces (see Fig. O).

NOTE: To vacuum seal Vacuum Sealer Zipper Bags, jars, or bottles, be sure to use the Sealer Cap. For vacuum sealing resealable containers, you may omit the Sealer Cap.

Connecting the VTA to Vacuum-Sealable Containers

1. Attach the VTA without the Sealer Cap. Push the small end of accessory tubing onto the Vacuum Port on the inside of appliance (see Fig. P).
2. Place and hold firmly the large end of the VTA onto the Air Valve of the container (see Fig. Q).
3. Press Add-Ons Button to vacuum air out of the container.
4. The Indicator Light will turn off when completed.

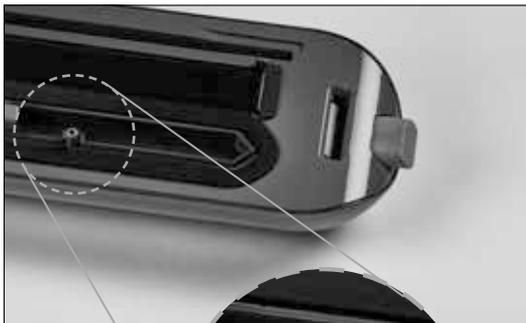


Fig. P

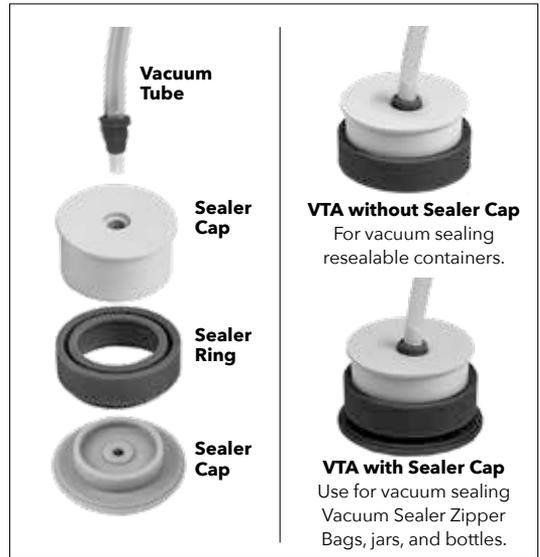


Fig. O



Fig. Q

The Vacuum-Sealable Containers feature a date indicator on the top of the containers' lids. You can set the month (1-12) and the day (1-31) to note when the container was sealed (see Fig. R). Setting the date when a container was sealed helps you keep track of the freshness of the food stored in the container.

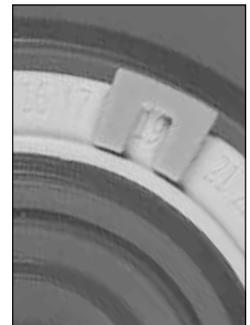


Fig. R

Instructions For Use

Connecting the VTA to Bottles and Vacuum Sealer Zipper Bags

1. Push the small end of the accessory tubing onto the Vacuum Port on the inside of the appliance (see Fig. P).
2. Place and firmly hold the large end of the VTA onto the Air Valve of the Bottle Stopper (see Fig. S) or Vacuum Sealer Zipper Bag (see Fig. T). Be sure to include the Sealer Cap with the VTA.
3. Press Add-Ons Button to vacuum out the air of the bottle or Vacuum Sealer Zipper Bag.
4. The Indicator Light will turn off when completed.
NOTE: The VTA can be used to seal Vacuum Sealer Zipper Bags of any size.



Fig. S



Fig. T

Connecting the VTA to a Canning Jar

1. Push the small end of the accessory tubing onto the Vacuum Port on the inside of the appliance (see Fig. P).
2. Set the Canning Jar Lid onto the jar opening and then fully cover the top of the Canning Jar Lid with the Canning Jar Sealer.
3. Place and firmly hold the large end of the VTA onto the air valve of the Jar Sealer. You can seal jars with the Sealer Cap of the Vacuum Tube Attachment (see Fig. U), or you can simply attach the end of the Vacuum Tube to the hole in the Canning Jar Sealer.
4. Press the Add-Ons Button to vacuum out the air of the jar. The Indicator Light will turn off when completed.
5. Carefully remove the Jar Sealer and VTA, taking care to not break the seal.
6. Screw on the Canning Jar Ring.



Fig. U.

Instructions For Use

Using the Bag Holder

Use the Bag Holder to hold your bags open to make adding food to the bag easier. To use the Bag Holder:

1. Refer to "Making & Sealing a Bag from the Vacuum Sealer Bag Roll" section for information on how to seal the bottom of the bag.
2. Place the bag, open side up, between the Bag Holder's two arms (see **Fig. V**). You can raise and lower the arms to adjust the height of the Bag Holder if necessary. Clip the ends of the arms to opposite ends of the open bag.
3. If you are filling the bag with heavy food, the Bag Holder's clips might not be able to hold the bag. In this case, fold the ends of the bag over the Bag Holder's arms (see **Fig. W**).
4. Add food to the open bag (see **Fig. X**).
5. Remove the bag from the Bag Holder. If you folded the ends of the bag over the Bag Holder's arms, unfold the end of the bag before sealing the bag.



Fig. V



Fig. W



Fig. X

Instructions for Use

Important Tips

- Vacuum sealing is **NOT** a substitute for the heat process of canning. Perishables still need to be refrigerated or frozen.
- While this appliance is compatible with other vacuum-sealable containers, for best results, use the accessories and containers shown in this instruction manual.
- During the vacuum-sealing process, small amounts of liquids, crumbs, or food particles can be inadvertently pulled into the Vacuum Channel. Clean the Vacuum Channel after each use.
- For best results, seal with with the textured side of the bag facing down.
- Thinner liquids, such as juices or chicken soup, should be sealed using the Seal Only Button.
- Avoid overfilling bags. Always leave at least 3 inches of bag material between bag contents and top of the bag. This allows the contents to properly vacuum seal and prevents the bag from pulling out of the Vacuum Channel during the sealing process. In addition, leave at least 1 inch of bag material for each time you plan to reuse a bag.
- You will need at least 4 inches of extra space for food with liquids to ensure liquid does not enter the vacuum channel and interfere with the vacuuming process.
- To prevent wrinkles in the seal when vacuum sealing bulky items, gently stretch the bag flat while inserting the bag under the Alignment Guide. Bags placed in the Vacuum Channel must be wrinkle free to avoid air leakage.

Vacuum Sealing and Food Safety

The vacuum-sealing process extends the life of foods by removing most of the air from the sealed container, thereby reducing oxidation, which affects the nutritional value, flavor, and overall quality of food. Removing air can also inhibit the growth of microorganisms, including mold, yeast, and bacteria.

Vacuum sealing is not a substitution for refrigerating or freezing food. You can significantly reduce the growth of microorganisms at temperatures of 40° F/4°C or below. Freezing food at 0° F/-17° C does not kill microorganisms but does stop them from growing. For long-term storage, always freeze perishable food that has been vacuum sealed and keep the food refrigerated after thawing.

Vacuum sealing is also not a substitute for canning and cannot reverse the deterioration of food. Vacuum sealing can only slow changes food in quality. It is difficult to predict how long foods will retain their top-quality flavor, appearance, or texture because these characteristics depend on the age and condition of the food on the day it was vacuum sealed.

IMPORTANT: Vacuum sealing is **NOT** a substitute for refrigeration or freezing. Any perishable foods that require refrigeration must still be refrigerated or frozen after sealing.

Re-Sealing Bags

Follow these instructions to reseal a bag that has already been opened.

1. Press the Power Button to turn the appliance on (you can press the Power Button again to turn the appliance off).
2. Press the Push-Open Latch to open the Sealing Arm.
3. Place bag on the Sealing Platform. Center the bag between Alignment Guide and slide the top edge of the bag underneath the Alignment Guide.
4. Close the Sealing Arm and press down on the Sealing Arm near the Push-Open Latch until the Sealing Arm clicks into place.
5. Press the Seal Only Button to seal bag.
6. Allow 10 seconds between vacuum sealing.
CAUTION: Continuously sealing within a short period of time will cause the appliance to enter sleep mode until the appliance cools (1-2 minutes).

Cleaning & Storage

Cleaning the Appliance

1. Always unplug the appliance before cleaning.
2. Wipe clean with a damp cloth.
3. Ensure that the Vacuum Port is free of debris.
4. After vacuum sealing with liquids that contain raw fish, meat, or poultry, clean and sanitize the entire appliance.

Cleaning the Accessories

For best results, hand wash all accessories.

Storing the Appliance

Store the appliance in a clean, dry place.

Cleaning the Vacuum Channel

1. Pull the Alignment Guide up to remove the cover over the Vacuum Channel.
2. Use a damp sponge or cloth to wipe out any liquid or debris from the Vacuum Channel.
3. Replace the Vacuum Channel's cover after cleaning.

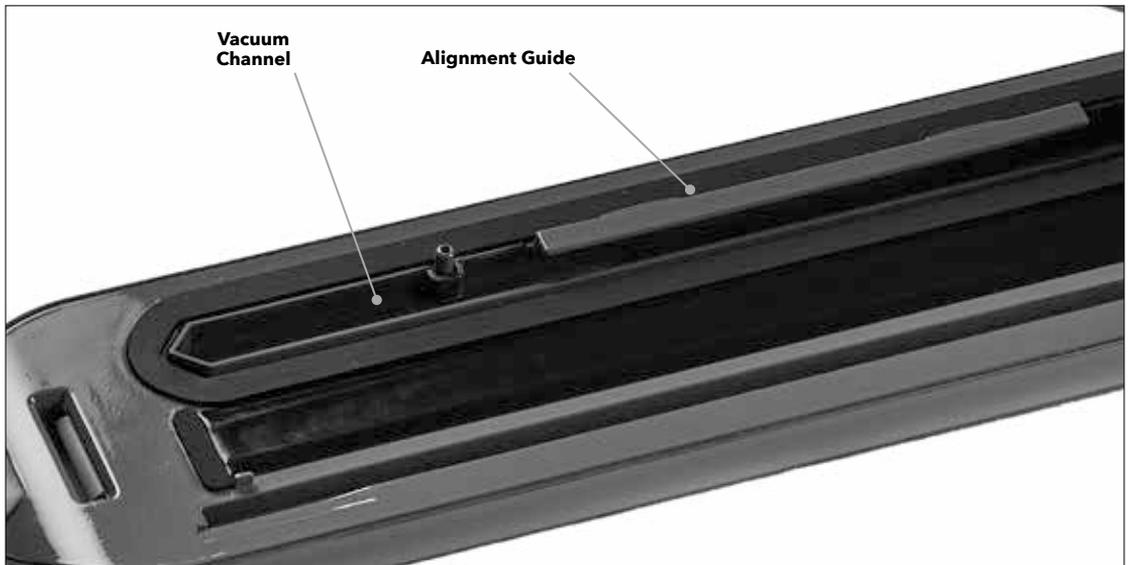


Fig. Y

Troubleshooting

Use the troubleshooting guide as a first step to resolve any issues you may be experiencing. Contact customer service using the contact information on the back of this manual for any servicing that requires disassembly of the appliance.

WARNING: To reduce risk of personal injury, unplug the appliance and allow it to cool before troubleshooting.

Problem	Possible Reason	Possible Solution
My bag is not sealing or the seal is incomplete.	The bag material might be too thick.	Without removing the bag, seal the bag a second time immediately after sealing it the first time.
Sealing light is blinking.	The appliance needs to cool down.	Let the appliance cool between continuous sealing.
The appliance continues to vacuum without sealing or the appliance is not vacuuming air out of the bag.	The bag is not aligned correctly.	Ensure the bag is aligned under the Alignment Guide before sealing.
	There is a hole in the bag.	Use a new bag without a hole in it.
My chip bag is melting when sealing.	The bag is too thin.	Use only recommended bags shown in this instruction manual.
		Use a shorter sealing time with thinner bags.
The appliance will not turn on.	The appliance has no battery charge.	Plug the Charging Cable into a working power outlet and then the appliance. Let the battery charge before attempting to use the appliance.
	The internal fuse is blown.	Contact customer service using the contact information on the back of this manual.
The vacuum container accessory is sealing too slowly.	The seal ring has not been assembled properly.	Ensure the seal ring has been assembled properly (see the "Connecting the Vacuum Tube Attachment" section).
	There is a slight gap between the lid and body of the vacuum container.	Ensure that there is no gap between the lid and body of the vacuum container.

Frequently Asked Questions

1. Can I vacuum seal an opened bag of chips?

Opened chip bags can only be sealed, not vacuum sealed.

2. How do I know when the appliance is finished vacuuming?

After pressing the Vacuum & Seal Button, the appliance will vacuum and then automatically switch to seal. The Vacuum & Seal Light will turn off when complete.

3. What types of non-food items can I seal?

You can seal small metal items, jewelry, silverware, toiletries, cosmetics, medicine bottles, books, magazines, and important documents. Anything you want to protect from dust, air, or moisture, or that may spill.

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One-Year Limited Warranty

(Applies only in the United States and Canada)

For service, repair, or any questions regarding your appliance, call the appropriate 800 number listed within this section. Please **DO NOT** return the product to the place of purchase. Also, please **DO NOT** mail the product back to manufacturer and **DO NOT** bring it to a service center. You may also want to consult the website listed on the cover of this manual.

What does it cover?

Any defect in material or workmanship provided; however, Empower Brands, LLC's liability will not exceed the purchase price of product.

For how long?

One year from the date of original purchase with proof of purchase.

What will we do to help you?

Provide you with a reasonably similar replacement product that is either new or factory refurbished.

How do you get service?

Save your receipt as proof of date of sale. Visit the online service website at www.prodprotect.com/powerxl, or call toll-free **1-800-577-1557**, for general warranty service.

If you need parts or accessories, please call **1-800-738-0245**.

How does state law relate to this warranty?

This warranty gives you specific legal rights. You may also have other rights that vary from state to state or province to province.

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What does your warranty not cover?

- Damage from commercial use.
- Damage from misuse, abuse, or neglect.
- Products that have been modified in any way.
- Products used or serviced outside the country of purchase.
- Glass parts and other accessory items that are packed with the product.
- Shipping and handling costs associated with the replacement of the product.
- Consequential or incidental damages (please note, however, that some states do not allow the exclusion or limitation of consequential or incidental damages, so this limitation may not apply to you).

Are there additional warranty exclusions?

This warranty shall not be valid where it is contrary to U.S. and other applicable laws or where the warranty would be prohibited under any economic sanctions, export control laws, embargos, or other restrictive trade measures enforced by the United States or other applicable jurisdictions. This includes, without limitation, any warranty claims implicating parties from, or otherwise located in, Cuba, Iran, North Korea, Syria and the disputed Crimea region.

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