

An instruction manual  
Automatic vacuum machine

## Vacuum Sealing System



Mute design



7 times fresh  
keeping



Food protection  
To prevent frostbite



Simple  
operation



Compact design

# Catalog

一、 Safety precautions	1
二、 Understanding products	2
三、 Function introduction	3
四、 Operation instructions	4
五、 Precautions and suggestions for use	5
六、 Cleaning and maintenance of vacuum freshener	7
七、 Warranty and service	8

### Safety precautions:

- Read all instructions before using the product.
- This product is designed for home use only.
- This product is not suitable for physical or mental disorders or lack of relevant experience and knowledge. Use by knowledgeable people (including children), unless someone responsible for their safety uses the product for them. To supervise or guide and ensure its safety.
- Care should be taken of children to ensure that they do not play with the product.
- always place the product on a flat, stable and heat-resistant work surface.
- the user is not allowed to leave while the product is powered on.
- after the sealing operation, please do not touch the heating sealing strip with your hand immediately to avoid scalding.
- when not using the product, please unplug the power plug.
- do not unplug the power cord.
- if the plug, power cord or product itself is damaged, please stop using immediately to avoid danger. The maintenance must be carried out by the manufacturer or its designated maintenance department or similar professionals, and the user shall not maintain it without permission. Repair products.
- this product is for indoor use. Please do not use it outdoors or in damp places.
- it is recommended not to use extension wire board. If necessary, professionals should use various technical indicators. Matching extension.
- please keep the product and power cord away from high temperature, high heat and humidity.
- this product does not need any lubricant or lubricating oil. It is forbidden to wipe it with organic solvent.
- after the machine is used up, do not lock the lock catch at both ends of the machine to avoid squeezing the air sealing cotton for a long time.
- do not let the power cord hang outside the edge of the table or work table to prevent the product from falling.
- do not use a large amount of water when using the vacuum pumping function because the vacuum tube inside the product cannot be cleaned. Food or other substances that can squeeze out a large amount of liquid, so as not to cause damage to the product.

### Understanding products:

#### Product performance parameters:

Rated voltage: 100–240VAC

Rated frequency: 50/60Hz

Rated power: 110W

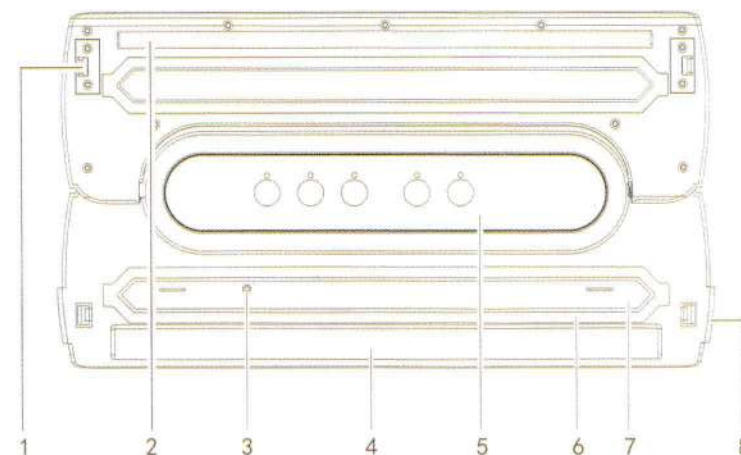
Single sealing time: 6–15 seconds

Vacuum sealing time: 10–20 seconds (if the bag is too large, the vacuum time will be extended accordingly)

Vacuum: –40KPa/–60KPa

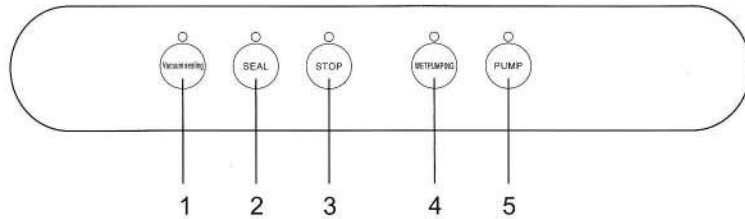
Size: 370mm (long)\*120mm (wide)\*55mm (high)

Whole machine weight: about 1.2Kg



- |                                  |                  |                 |
|----------------------------------|------------------|-----------------|
| 1. Cover lock                    | 2. Sealing tape  | 3. Vacuum vent  |
| 4. Sealing strip of heating wire | 5. Control panel |                 |
| 6. Sealing strip                 | 7. Vacuum Cavity | 8. Opening Bond |

## Function introduction:



### 1. Vacuum sealing

Press this button to vacuum the fresh-keeping bag and seal it automatically.

### 2. single seal

Press this button to directly heat seal a simple seal.

### 3. stop

Pressing this key during machine operation will stop operation immediately.

### 4. Soft wet pumping

It is suitable for food containing a little water. Press this button to vacuum and seal the fresh-keeping bag automatically.

### 5. draw cans

Press this key to start the vacuum pumping function of external vacuum tank, Special accessories are required

## Operation instructions:



1. Place the fresh-keeping machine flat on the table and put the food that needs to be kept fresh in a suitable vacuum bag (the bag should not exceed 30CM).



3. Keep fresh bags. Ordinary flat bags can only be sealed and not vacuum pumped. Put the bags in the mouth. The position is as flat as the figure and placed in the vacuum sealing ring bin. Bag mouth should not exceed the scope of sealed ring warehouse.



5. Select the function to use and press the function key. The function key lights are on and the fresh-keeping machine starts to work automatically. Until the function key lamp is turned off and the fresh-keeping machine is finished



2. Turn on the fresh-keeping machine.



4. Close the cover and press your hands on the machine. On both sides, press hard and hear the click. Represents a locked vacuum machine.



6. Press the fresh-keeping machine after work Open the upper cover with the open key on the left and right sides. Take out fresh food



### Precautions and suggestions for use:

1. The fresh-keeping bag should not be too full, and the opening end of the bag should be left with enough length, so that the opening of the bag can be more well, put it in the vacuum chamber to extract air.
2. Make sure the bag mouth is dry. If it is wet, it may affect the sealing quality.
3. The fresh-keeping bag shall not cover the vacuumizing air hole, so as to avoid blocking the vacuumizing work.
4. When sealing, clean and level the bag mouth, without wrinkles, otherwise it will cause sealing difficulty or air leakage.
5. It is recommended to seal or vacuumize the package at an interval of 30 seconds or more so that the heating sealing strip is sufficient. The time of cooling makes your use of the machine more safe and effective.
6. The product operates for 30 consecutive cycles, all indicator lights will flash, and the product cannot work. Wait for cooling for 3 minutes to continue working, this procedure is to protect your product and sealing effect to the best.
7. Please do not touch the position of sealing strip immediately after sealing operation to avoid scalding.
8. Pay attention to the current vacuum condition when vacuuming. Press the stop button when you feel appropriate. Key (due to the high vacuum brightness of this product, it can prevent some foods or articles from extruding and deforming).
9. Do not store sharp objects in vacuum. It is recommended to use a container instead of a bag to store them. Some articles.
10. Store perishable food frozen or refrigerated, and vacuum packaging can extend its shelf life. But it can't stop it from rotting.

### Food vacuum preservation period reference:

Super vacuum, no bacteria

Extract internal air to prevent oxidation and resist bacterial infection

Freezing storage	Non vacuum preservation	Vacuum fresh-keeping
Meat	6 months	15-20 months
Fish & Seafood	6 months	10-12 months
Coffee bean	8 months	18-24 months

Refrigerated storage	Non vacuum preservation	Vacuum fresh-keeping
Vegetables	1-3 days	7-10 days
Cooked meat	3-5 days	18-20 days
Eggs	10-15 days	30-50 days

Room temperature storage	Non vacuum preservation	Vacuum fresh-keeping
Rice & flour	6 months	December
Dry Fruits	2 months	December
Tea	3 months	December
Bread	1-2 days	6-8 days

### General safety rules for food:

**From a scientific point of view, following the following safety rules can make food safer and more ideal vacuum preservation effect:**

1. If perishable food is heated or thawed, it should be eaten as soon as possible.
2. After the vacuum sealing preservation bag is opened, if you want to re vacuum sealing preservation, follow the operation instructions.
3. The best way to defrost is to slowly defrost it in the refrigerator and freezer instead of in hot water, or through. The way of heating is like thawing in a microwave oven.
4. If the food with seasoning is sealed in vacuum or stored in low oxygen by other methods, put it at room temperature. It's dangerous to eat it in a few hours.
5. If you want to freeze quickly, please put the fresh-keeping bag evenly in the freezer.

**For the vacuum packaging of bulk food, the following suggestions are proposed:**

1. Clean hands and other cutting tools before vacuum packaging.
2. For some perishable food, it is better to refrigerate immediately after vacuum sealing.
3. Vacuum storage of dry goods such as beans and grains will extend their retention period, but if they are stored at room temperature. Or dark places, may be oxidized germination.
4. For vegetables, such as cabbage and cauliflower, some gases will be released when they are refrigerated under vacuum sealing, so they must be frozen before preservation, and then sealed under vacuum.

#### **Cleaning and maintenance of vacuum freshener:**

1. Please unplug the power plug before cleaning.
2. Do not immerse the body and power cord in water or other liquids for cleaning.
3. After the product is cooled, wipe the product surface and vacuum chamber with a wet sponge or cloth.
4. Do not scrub the fuselage with a brush, which will easily scratch the fuselage surface.
5. Wipe the food residue or liquid in the vacuum chamber with a paper towel or cloth.
6. Make sure that the inside and outside of the machine body are completely dry before using the product.

#### **Fresh bag cleaning:**

The used fresh-keeping bags can be washed with warm water and appropriate detergent, then washed with clean water and dried. It can be used again after drying.

#### **Vacuum freshener does not work:**

1. Confirm whether the power is cut off and whether the power plug is plugged in properly.
2. Check the power cord, plug and body to see if there is any damage. If so, please do not use it.

#### **Insufficient air extraction or failure of automatic heat sealing:**

1. Whether the open end of the bag is placed in the scope of the vacuum chamber.
2. Check whether the air sealing cotton is loose.
3. Check whether there are sundries in the heat sealing strip and air sealing cotton, and whether the heat sealing strip is installed well.
4. Whether the upper cover of the fuselage has been completely locked.
5. If there is air leakage in the fresh-keeping bag, put some air into the bag for sealing, and then put it in water for testing. Press the bag with force. If there is air bubble, there is air leakage, and the bag must be replaced.

#### **After vacuum sealing, the fresh-keeping bag enters into the air:**

1. If there are wrinkles, grease, liquid or other impurities at the sealing place, such a situation will occur. Open the bag, wipe the opening of the bag, flatten it on the hot sealing strip and seal it again.
2. Check whether there is moisture or liquid on the food by vacuum sealing. If there is, open the bag and re vacuum sealing, or change a new bag. If there is juicy food, it is recommended to freeze it before packaging.

#### **Poor heat sealing:**

1. If the sealing strip is too hot, the mouth of the fresh-keeping bag will be over melted. The machine cover must be opened to let the sealing strip cool for several minutes.
2. There are wrinkles, grease, liquid or other impurities at the sealing place, which will cause such situation.
3. When the last sealing is completed, it is required to press the vacuum sealing or single sealing key directly at an interval of 30 seconds to implement the next sealing.