

### Troubleshooting

Common fault	Reason	Methods
No reaction while vacuum packaging	No electricity	1. Please check Power cord to see if it is firmly plugged into an electrical outlet. 2. Check whether the power cord is damaged.
Fails to vacuum	Incorrect operation	1. Check whether the upper and the lower covers are locked. 2. Check the connection between the machine and the container is intact. 3. The open end of the bag should be placed in the vacuum channel.
	There is debris on the heating wire and sponge	Clean up the debris and wipe it.
Bag for leaks There are debris or liquid	Bag for leaks	1. Make sure use special bags for vacuum
	There are debris or liquid	2. Ensure that the open end of bag is smooth, no wrinkles, no debris, hard objects, etc. 3. Examine the bag for leaks.
Fail to seal after vacuuming	Pressure does not reach the preset degree	1. Examine the bag for leaks. 2. Please check if the sponge is deformed or damaged. 3. Make sure place the bag in right place.
	Open end of the bag is wet or seal is not good	Please press "Seal" again.
	Heating wire does not work	Check whether the heating wire has temperature. If no, please ask after-sale service.
<b>If all problems has been excluded, please contact us.</b>		

Common fault	Reason	Methods
After sealed, the air goes into the bag again.	Poor sealed	Ensure the open end of the bag is smooth, no wrinkles, no debris, etc.
	Bag has leakage	Exam the bag for leaks.
	Bulge bag	Check to see if the item was bad for Poor preservation
	Food chemistry	Fresh fruits and vegetables emit gases in photosynthesis, also fermented foods emit gases, which are not suitable for vacuum sealing long time.
	Food is hot	Cool down the hot food before vacuum sealing it.
The sealed bag melts.	Improper operation	The bag is too full to make the bag flat.
	The voltage is too high	Check whether the voltage is within the applicable range.
The sealed end of bag is not tight	Intensely and continuously using the machine, leads the heating wire to overheating.	Stop for a while, allow the machine to cool down.
	The heating time is not enough	For thick bags, please long press to "thick bag mode".
<b>If all problems has been excluded, please contact us.</b>		

Note: Please check the above elimination methods for common faults. If other problems, please contact the company's customer service, or appointed maintenance point, just do not fix by yourself.

### Parameters

Rated voltage	220-230V AC	Vacuum Pressure	-60 kPa
Rated frequency	50-60Hz	Dimension	355*82*65 mm
Rated power	80W	Weight	570g
Sealing time	6 ~ 15 seconds	sealing length	≤ 290mm

### Delivery content

### User Manual

Automatic Vacuum Packing System

please read the User Manual carefully for operating instructions and keep it well for the future.

### Features & Functions

**1. Vacuum Seal Button:** State of sucking the air, the green light is flashing. State of sealing the bag, the red light is on.

**Short press:** It could achieve vacuum and seal function. (Better to wait for 20 seconds, when you use it again)

**Long press:** Press the button at least 1.5 seconds, vacuum and seal thicker bag such as tea bag, foil bag, paper poly pouch (Better to wait for 30 seconds, when you use it again)

**Keep the cover open, then press Vacuum Seal Button.** The two flashing indicator light means that it is in the "Canister" process. It is for the device vacuum packing canister or container.

**2. Seal Button:** During Sealing, the red light is on.

**Short Press:** Press to seal the bag (Better to wait for 20 seconds, before your next time using)

**Long Press:** Press Seal Button at least 1.5 seconds to seal thicker bag such as tea bag, foil bag, paper poly pouch (Better to wait for 30 seconds, before your next time using)

— You can press any button to stop the device from working.

**3. Inlet port** When vacuum pack canister or container, you should put the end of vacuum hose to mantle the inlet port.

**4. NTC intelligent temperature control** When the temperature of the heating wire exceeds the pre-set safe temperature, the machine automatically enters the safety protection mode, the red and green lights flash alternately and the buttons are disabled. Please unplug the power cord, let the machine cool down for 2 minutes. Then plug in the power cord, the machine returns to normal operation automatically.

### Important Safeguards

For your own safety, always follow these basic precautions: please read all instructions before use.

- If there is a damage on the flexible cord, stop using immediately and change it by the manufacturer's maintenance department or similar sector professionals.
- It is better not to use additional power source. When necessary, the power source must be stable and the voltage in marked electrical rating.
- Do not operate the product with a damaged power cord or plug. Do not operate the product if it is faulty or damaged. If the power cord or the product is damaged, you must return it to an authorized service center.
- If you want to disconnect the power, unplug the power cord from the power outlet. Do not pull the power cord when disconnecting the power.
- When the machine is not used for a long time, please cut off the power.
- When you clean the product, please remove the power socket first.
- Don't vacuum pack liquid food (soups, sauces), this kind of foods only suit for seal.
- For food with moisture (meat, fish, etc), please wipe the moisture with a paper towel or wrap it with a disposable plastic bag before vacuum packaging.
- When put vacuum packed food in the microwave oven for heat, be sure to cut a corner of the bag.
- Do not immerse any part of machine such plug, cable into water or liquids.
- The device only work with vacuum packing accessories that produce by supplier.
- It is not toy, the device should keep away from children
- Don't touch the heat sealer on the machine to avoid being burned.
- Any lubricant, such as oil or water, is not needed for this machine.
- After each use, you'd better wait for 20 seconds to allow appliance to cool down. If it finished "thicker" mode, you should wait for 30 seconds to protect the device.

\* The appliance is not to be used 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.  
 \* Children being supervised not to play with the appliance.  
 \* Be careful when using the appliance in places where there are combustible materials. Do not apply to the same place for a long time.  
 \* Do not use in presence of an explosive atmosphere.

### Operating Instruction

**Vacuum Seal/Seal Only Operation Instruction.**

**Notice for Vacuum Canister** Please remove the lid before you put the canister in the microwave, just gently pull up the exhaust valve for a few seconds. The effect is better if it be put in the refrigerator.

**Tips for successful vacuum packing**

- Place items in the bags, allowing at least 4 cm (2inch) of space between bag content and top of bag.
- Do not wet the open end of the bag, otherwise it is difficult to seal. If the food with liquid, please wipe it with a paper towel or pack it with plastic bag, then vacuum pack it.
- Before sealing, the open end of the bag should be clean and straightened. Make sure that there is no other object at the opening. When vacuuming, do not let the bag wrinkles not let the hard objects leak the bag.
- Before vacuuming, do not leave too much air remain in the bag. You can press the bag gently to let the air out of the bag. This way, the workload of the machine vacuuming can be reduced.
- During the process of vacuuming, when the vacuum degree fail to meet the requirement, the machine will stop working automatically in 2 minutes. In this situation, please examine the bag for leaks or the bag placed wrongly.
- Make sure there is no rupture or distortion of the sponge or small grains around it. If this happens, change for a new one or take it down, clean and dry it.

- To prevent food particles from drawn into the vacuum pump, place a filter or paper at the top of the bag before vacuum packaging. Through transparent window, you can see liquid entering the vacuum chamber, press "Vac Seal" button again to stop, and press Seal Button.
- For best results, fruits and vegetables can be frozen for a while before vacuum packaging.
- For perishable food, need to be refrigerated or frozen after vacuum packaging.
- Pour water into the bag 2/3 of its content, seal the open (no vacuuming) of the bag. After freeze, it can be used in the ice bucket, or as an ice cube to treat sports injuries.
- For foods like cheese and cooked foods that are sold in commercially packed bags, to keep them fresh, just vacuum pack it after each use.
- For mixed materials like flour and rice that are used to make cakes and baked pancakes, you'd better vacuum packaging them by vacuum packaging canister.
- For foods with sharp parts, such as bones and fish bones, please wrap up the sharp parts before vacuum packaging to avoid poking bags.
- Vacuum packaging also protects non-food items from oxidation, corrosion and moisture, such as museum piece, photos, important documents, stamps, books, jewelry, cards, cosmetics, medicine and metal.
- Intensely and continuously using the machine, leads the heating wire to overheating. Stop the machine for 90 seconds and wait it to cool down.

**Important: When the machine not in use, please do not clock the appliance. Otherwise the sponge may be distorted which will affect the air extracting results.**

### Cleaning & Care

- Avoid using rough materials to clean the machine to avoid scratching the surface.
- Do not immerse the machine in liquids.
- Before assembling, be sure the sponge is dry. During the process of assembling, do not damage it.
- Dry thoroughly before reusing.
- It is forbidden to wipe with organic solvents and no need to add lubricant to the machine.
- When the machine fails, it should turn off the power immediately, check the cause and remove the trouble.