

Operation Steps

1. Place the machine on a flat surface, connect to rated power.
2. Put the food into a vacuum bag, and place the vacuum bag into the vacuum chamber flatly.
3. Select the "DRY" or "MOIST" mode according to the food, and the machine will start to vacuum and seal automatically.
4. After the heating strip is automatically reset, remove the bag.

⚠ Warning:

1. It is recommended to vacuum seal dry food first, if users vacuum seal dry and wet food at the same time.
2. Check and take out the water drip tray after vacuum sealing wet food, pour out the collected liquid, clean and dry it. Make sure the heating strip and sealing sponge in dry.
3. To avoid overfilling, always leave room at least 3.15 inch (8cm) between bag contents and open end.

Function Introduction



1. To start or stop vacuuming an external preservation canister/container. The vacuum will automatically stop after 2 minutes.

It can also be stopped manually by pressing the stop button.



2. To customize the vacuum degree by pressing this button manually.



3. The button is only used for sealing, not vacuuming.



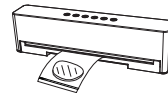
4. It is suitable for food without any liquid or moisture.



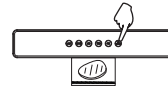
5. It is suitable for food with little moisture, such as fresh fish, raw meat.



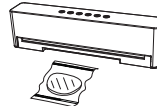
6. To stop working during vacuuming, single sealing, external vacuuming.



Place the vacuum bag into the vacuum chamber flatly



Press the button to start the vacuum sealer machine



Vacuum seal ends, remove the bag



Leave room to avoid overfilling