

VACUUM SEALER TROUBLESHOOTING GUIDE

NO.	Description of the fault phenomenon	Analysis of causes	Analysis and recommended measures
1	Does not power up	Bad/ damaged socket	Poor contact between the corresponding socket and the plug, it is recommended to replace the socket.
		Damaged power cord	Please check whether the power cord is damaged by external force or aged, if so, it is recommended to replace it.
		The power cord is not fully inserted into the machine.	It is possible that the plug is not fully inserted into the machine's port, it is recommended to insert the plug firmly into the machine.
2	All indicator lights flash at the same time	Too intensive continuous use	Too intensive continuous use will cause the heating wire to overheat. The unit will automatically activate the high temperature protection mode, just wait a few minutes for the unit to cool down. When the indicator light stops flashing, the device can be used normally.
3	Vacuum suction issue/ Poor suction quality	Vacuum bag not put in place	Vacuum bag opening is not placed correctly into the vacuum chamber, making it impossible to vacuum the bag. The bag opening needs to be placed correctly and flatly into the vacuum chamber.
		The bottom of the vacuum bag is not tightly sealed	The bottom of the bag is not tightly sealed, resulting in air leakage while vacuuming. Please check if the bottom of the bag is completely sealed, or you can use the SEAL mode to seal the bag again.
		Wrinkles/ creases on vacuum bag opening	Wrinkles or unevenness in the bag opening may cause the vacuum chamber not to be airtight and leak air while vacuuming. It is recommended not to fill the vacuum bag too full of items and to keep the bag opening flat in the vacuum chamber.
		Not using a suitable vacuum bag	Using ordinary plastic bags or bags without textured surface will not be able to vacuum. It is recommended to purchase vacuum bags with textured sides on one or both sides.
		Top or bottom sealing gaskets fall off during use	The sealing gasket is partially/ completely detached, just reinstall it.
4	Does not completely extract all the air out	Excessively intensive continuous use	Under continuous use, the residual temperature at the heating strip is high. In this case, after placing the vacuum bag in and locking the lid, the bag's textured surface may soften prematurely with heat, resulting in ineffective vacuuming. It is recommended to allow the machine to cool down for 1 minute between each use.
		Incorrect selection of the food mode	The vacuum level of the MOIST mode will be softer than that of the DRY mode. Please select the appropriate mode according to the corresponding food type.
		Mismatched vacuum bags	If the textured surface of the vacuum bag is too thin, resulting in the exhaust not being able to keep up with the vacuuming speed of the air pump, it will seal prematurely. Please use the textured vacuum bags, and the thickness of the textured side should be greater than 0.20 mm.
5	Vacuum bag expansion	storage environment	For food with high water content, when stored at room temperature, some of the liquid may vaporize and cause the vacuum bag to expand, thus creating the illusion of air leakage. It is recommended to refrigerate/freeze storage after vacuum sealing.
		Vacuum some "self-breathing" fruits or vegetables	Some fruits or vegetables will continue to respire and produce gas after vacuuming, resulting in more and more gas inside the sealed bag.
6	Vacuum release	Vacuum bag punctured by hard/sharp foods	Hard or sharp food may puncture the vacuum bag when it is strongly squeezed during vacuum sealing, resulting in the leakage of vacuum bag.
		Vacuum bag is not completely sealed	It may not be possible to seal completely on initial use due to low ambient temperatures. It is recommended to vacuum seal again in the original position. Or use SEAL mode 1 or 2 times to warm up the unit before use.
		Vacuum bag with wrinkles in the opening	If the vacuum bag has creases/wrinkles in the bag opening, the folds may not be completely sealed after vacuum sealing, and air leakage will occur. Please keep the bag opening flat in the vacuum chamber.
7	Tips for using:	When vacuuming moist food	It is recommended to dry the liquid on the surface of the food with a paper towel before vacuuming to avoid damaging the machine by sucking too much liquid into the vacuum chamber.
			It is recommended to leave a space of 4 inches/10 centimeters between the food and the bag opening to prevent liquid from being sucked up to the bag opening during vacuum sealing, which may affect the sealing effect.
			Please select the appropriate mode according to the type of food.
			It is recommended to allow the machine to cool down for 1 minute after each use, as this will effectively prolong the life of the machine.