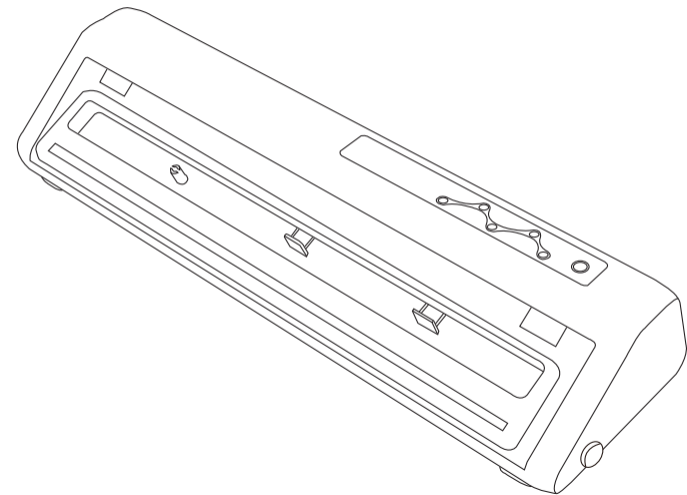


# VACUUM SEALER

## USER MANUAL

MODEL VS6620



Thank you for purchasing vacuum sealer.

In order to make the best use of this appliance and use it safely, please read these instructions carefully before use and keep this manual for future reference.

VACUUM PRESERVATION SYSTEM

**KEEPS**

FOOD FRESH UP TO FIVE TIMES LONGER

## TABLE OF CONTENTS

Benefits of Vacuum Sealing .....	01
Important Safeguards .....	03
Functions .....	05
Operating Instructions .....	09
Attentions and Helpful Hints .....	13
Cleaning and Maintenance .....	15
Troubleshooting .....	15
Accessories .....	17
Storage Guide .....	19
Package Contents .....	21
Technical Specifications .....	23

# WELCOME

You are about to enjoy the freshness benefits of vacuum sealers. This appliance is designed to remove air and create a tight seal around the food. It helps millions of households keep food fresh longer in the refrigerator, freezer and pantry. Keep this appliance on your counter-top, you will soon discover its convenience and versatility.

## Why Vacuum Package?

With the conventional storage methods, exposure to air can cause food to lose flavor and nutrition. Food may spoil because of bacteria, mould and yeast. This appliance removes air and seals in flavor and quality. With this amazing product and its accessories, you can keep your food fresh up to 5 times longer.

# Save Freshness, Time and Money

## **Spend less money**

With our vacuum food sealer, you can buy in bulk when food is on sale and then vacuum package your food in your desired portions without wasting food.

## **Save time**

Plan meals for the week ahead. Save them in the vacuum storage bags.

## **Enjoy seasonal or specialty foods**

Keep highly perishable foods or infrequently used items fresh longer.

## **Control portions for dieting**

Make sensible portions of your food and write calories or fat contents on the bags.

## **Make entertaining easy**

Make your signature dish and holiday treats in advance so you can spend quality time with your guests.

## **Protect non-food items**

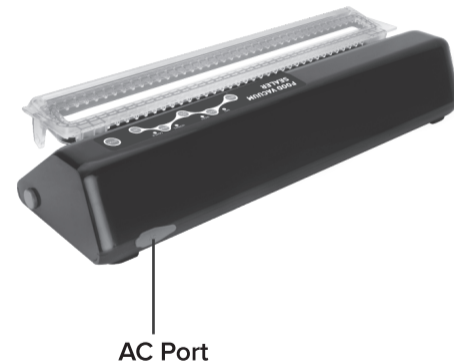
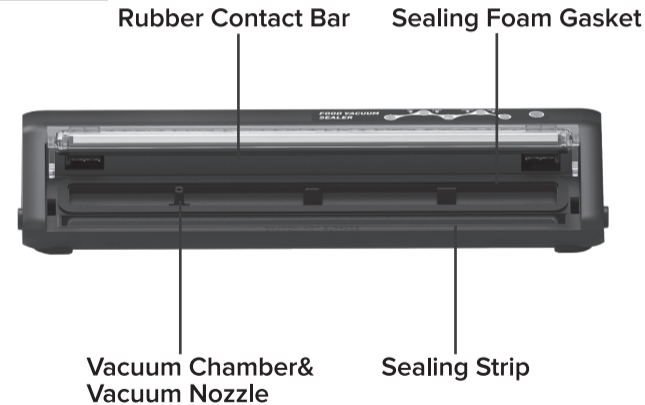
Protect polished silver from tarnishing by minimizing exposure to air. Keep camping and boating supplies dry and make them organized for outings.

## IMPORTANT SAFEGUARDS

Please read the user manual carefully before use and follow these basic precautions when using this appliance.

- 1** Make sure your mains voltage matches the rated voltage stated on the appliance before plugging in.
- 2** Do not operate this appliance with a damaged power cord or plug. Do not operate it if it malfunctions or is in anyway damaged. If the appliance or power cord is damaged, please contact the authorized customer-service center.
- 3** Unplug from the outlet when not in use or before cleaning. To disconnect, unplug the power cord from the electrical outlet first. Do not disconnect by pulling on the cord.
- 4** To avoid hazards, if the power cord or plug is damaged or lost, please change or purchase a new one from the manufacturer or its authorized customer-service center.
- 5** Do not use an extension cord with the appliance.
- 6** Do not use the appliance on wet or hot surfaces or near high-power electric appliances.
- 7** Do not immerse any part of the appliance, power cord and plug in water or other liquids.
- 8** Use only accessories recommended by the manufacturer.
- 9** This appliance is for household use only.
- 10** Closely supervise children when using the appliance. Do not allow the appliance to be used as a toy.

## PRODUCT STRUCTURE



### Vacuum Chamber & Vacuum Nozzle

Draw air out of bags/ canisters/ bottles. Place the open end of the bag into the vacuum chamber. Remove air from inside the bag. Do not block the vacuum nozzle. A hose is needed to draw air out of the canisters/ bottles.

### Sealing Strip

Teflon-coated strip containing a heating wire heats up and seals the open end of the bag with rubber contact bar. The seal is up to 30 cm wide.

### Rubber Contact Bar

Assist the sealing strip to provide an optimal seal.

### AC Port

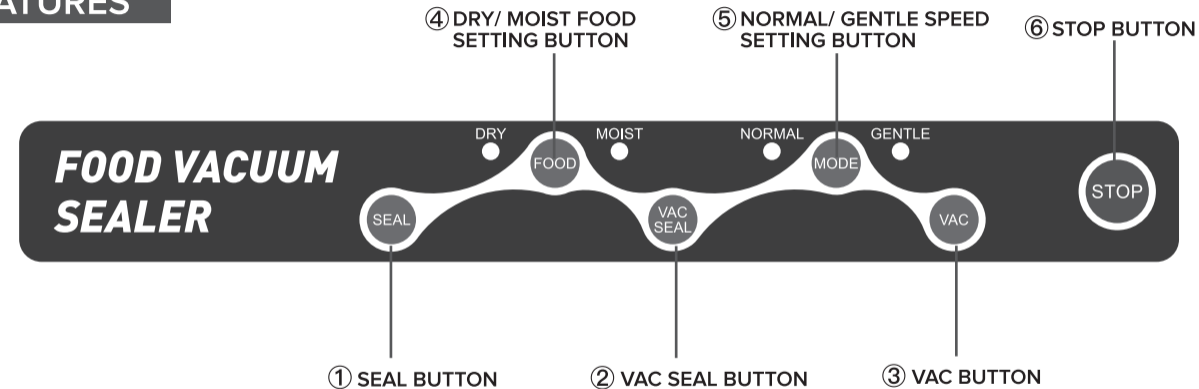
Plug the power cord into the AC port. Check if the voltage stated on the appliance matches your mains voltage before plugging in.

### Sealing Foam Gasket

Guarantee that a vacuum will be maintained in the chamber. Make sure the lid of appliance is not locked when not in use to prevent the deformation of the gaskets.

### NTC Thermistor- temperature sensor

Smartly monitor the temperature of the appliance. Protection mode will be activated automatically when overheat, with light flash and operation unavailable. The appliance is back to normal working once cooled and the lights stop flashing.



① **SEAL BUTTON**

Seal a bag without vacuum. Seal indicator light will be illuminated. It will automatically turn off when the sealing process is complete.

(Note: Wait at least 60 seconds between seals)

**Note:** The smart protection mode will be activated in continuous use of sealing function, In this mode, the sealing function cannot be started, with indicator light flashing. Please wait a while for the appliance to get back to normal working.

② **VAC SEAL BUTTON**

Draw air out of the bag and soon create a tight seal around the food.

To prevent the possible damage to pressure-sensitive foods, you may press the SEAL button at any time.

(Note: Wait at least 60 seconds between each use)

③ **VAC BUTTON**

Vacuum seal with canisters and bottle stoppers. The indicator lights will flash in the vacuum process.

④ **DRY/ MOIST FOOD SETTING BUTTON**

Seal time depends on the type of food. For foods without liquid, choose DRY FOOD. For moist or juicy foods, choose MOIST FOOD. (Default setting is DRY FOOD)

⑤ **NORMAL/ GENTLE SPEED SETTING BUTTON**

Adjustable vacuum strength. For delicate items, choose GENTLE SPEED. For more control, you may press the SEAL button at any time to stop the vacuum process and begin to seal the bag. (Default setting is NORMAL SPEED)

⑥ **STOP BUTTON**

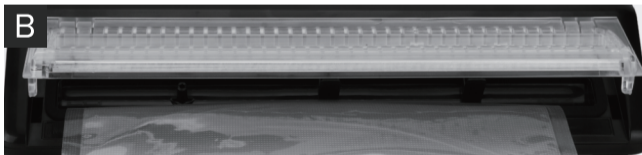
Press this button during use to immediately stop the current vacuum or sealing process.

# OPERATING INSTRUCTIONS

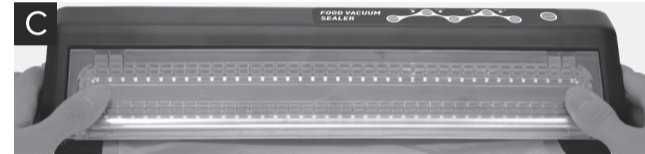
## Tips on Vacuum Sealing a Bag or Sealing Only



Plug the appliance into the power outlet via the provided power cord.



Open the lid. Clean and straighten the open end of the bag. Make sure there is no food material or wrinkles on the open end. Position the open end of the bag into the vacuum chamber.



Close the lid and firmly press down on both sides of the lid. You will hear a clicking sound if the lid is properly closed. Press the VAC SEAL or SEAL button and the corresponding indicator lights will be illuminated.

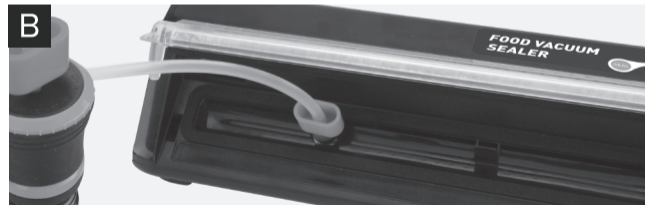


When the indicator light turns off, it means the process is complete. Press the two release buttons. Open the lid and remove the sealed bag.

## Tips on Vacuum Sealing with Bottle Stoppers



Put the bottle stopper into the bottle.



Insert one end of the accessory hose into the vacuum nozzle. Insert the other end of the hose into the bottle stopper.



Press the VAC button. It will begin the vacuum process.



The process will stop automatically when reach a certain negative pressure. Press the STOP button during use to immediately stop the current vacuum process.



Remove the hose when the process is complete. Remove the hose when the process is complete.



## ATTENTIONS

---

- 1** To avoid hazards, do not reheat vacuum packaged foods in the bag in microwave oven.
- 2** To reheat foods in the canister in microwave oven, release the vacuum and remove the lid before reheating.
- 3** Avoid using the bottle stopper on plastic bottles. Do not vacuum package carbonated or sparkling beverages.

## HELPFUL HINTS ▶

---

- 1** Do not overfill the bag. Always leave at least 3 inches of bag material between bag contents and top of bag.
- 2** Clean the open end of the bag inside and out. Make sure the open end is free of food material and wrinkles.
- 3** When vacuum packaging a large item, to prevent wrinkles in the seal, gently stretch bag flat before placing it into the vacuum chamber.
- 4** Make sure the bag is dry. It will be difficult to make a tight seal if the bag is wet.

- 5** For best results, perishables still need to be frozen or refrigerated after vacuum sealing process.
- 6** When you are vacuum sealing items with sharp edges (such as dry spaghetti, silverware, etc.), protect the bag from punctures by wrapping the item in soft cushioning material, such as a paper towel. You may use a canister instead of a bag.
- 7** pre-refrigerate fruits vegetables before vacuum sealing for the best results.

- 8** When using canisters, always leave 2.5 cm of space at the top of canister.
- 9** Allow the appliance to cool for 1 minute between uses.
- 10** If you are not sure whether your bag was sealed properly, simply reseal the bag.
- 11** For best results, use bags and canisters produced by the supplier.

## CLEANING AND MAINTENANCE

---

- 1 Unplug the appliance before cleaning.
- 2 Wipe the outer surface with a soft, soapy cloth.
- 3 Wipe away any food or liquid on the vacuum chamber with a paper towel.
- 4 Do not immerse the appliance in water or other liquids. Prevent water or other liquids from entering the AC power port on the appliance.
- 5 Do not clean the appliance with abrasive cleaning agent to avoid damaging the surface.
- 6 Dry the appliance thoroughly before using it again.

## TROUBLESHOOTING ▶

---

### 1 Nothing happens when the power cord is plugged into appliance

Make sure the power cord is not damaged.

Make sure the power cord is correctly plugged into the electrical outlet and appliance.

### 2 Appliance is plugged in, but it cannot vacuum package

Ensure the lid is properly closed.

Ensure the open end of the bag is correctly placed into the vacuum chamber.

If the indicator lights flash, the appliance may become overheated. Allow it to cool for several minutes before use.

Check if the bag is punctured.

Check the sealing foam gaskets for damage.

### 3 Air is removed from inside the bag, but now air has re-entered

Check if there is a hole or puncture on the bag. It may be punctured by sharp items. Use a new bag if necessary.

Check the seal. A wrinkle along the seal may cause air to re-enter the bag. If there is a wrinkle along the seal, simply cut the sealed edge and reseal.

If there is moisture or liquid from foods present within the seal, cut open the bag and wipe away foods on the open end of the bag. Choose MOIST FOOD setting and reseal.

If the food has been stored for a long time and the bag is full of gases, the food may spoil. We recommend discarding the food.

### Note:

---

To prevent the appliance from overheating, allow it to cool for 60 seconds between uses. Keep the lid open before vacuum sealing.

If the bag melts, the sealing strip may have been overheated during the sealing process. Allow the appliance to cool for 60 seconds before using it again.

For best preservation, do not reuse the bags after storing raw meats, fish or greasy foods. Do not reuse the bags after simmering or microwaving.

## ACCESSORIES

Used together with easy-to-use bags, canisters, bottle stoppers and other accessories, the appliance will achieve the best vacuum.

### **Vacuum Storage Bags and Rolls (Sold Separately)**

Textured design helps remove air from inside the bag. Multi-layer structure builds an effective barrier preventing oxygen, moisture and freezer burn. Various sizes are available.

Note: Do not reuse the bags after storing raw meats, fish or greasy foods. Do not reuse the bags after simmering or microwaving.

### **Bottle Stoppers (Sold Separately)**

Vacuum package red wine, non-carbonated beverages or oil with our bottle stopper. Extend the life of liquids and preserve the flavor.

Note: Do not use our bottle stopper on plastic bottles. Carbonated or sparkling beverages cannot be vacuum packaged, because gas removal will cause the bottles to go flat during the vacuum sealing process.

### **Vacuum Storage Canisters (Sold Separately)**

Our vacuum storage canister is an ideal choice for fragile items, such as muffin, other baked foods, liquids and dry goods.

The canisters come in various sizes. You can use it on the countertop, in the refrigerator or in the pantry.

The lightweight and stackable canisters are convenient for storing precooked meats, leftovers and snacks.

Note: Do not use the canisters in the freezer. Allow the hot foods to cool off before vacuum packaging. Otherwise, foods may bubble up out of the canister.

# STORAGE GUIDE

---

In the Refrigerator (5±3 C)	Normal Storage Life	Storage Life with Our Vacuum Sealing Accessory
Meats	2-3 days	8-9 days
Seafood and Fish	1-3 days	4-5 days
Cooked Meats	4-6 days	10-14 days
Vegetables	3-5 days	7-10 days
Fruits	5-7 days	14-20 days
Eggs	10-15 days	30-50 days



In the Freezer (-16~-20 C)	Normal Storage Life	Storage Life with Our Vacuum Sealing Accessory
Meats	3-5 months	1 year
Seafood and Fish	3-5 months	1 year





Room Temperature (25±2 C)	Normal Storage Life	Storage Life with Our Vacuum Sealing Accessory
Bread	1-2 days	6-8 days
Rice/ Flour	3-5 months	>1 year
Peanuts/ Beans	3-6 months	>1 year
Tea Leaves	5-6 months	>1 year



\* This is for reference only. Actual storage life depends on the freshness of food, vacuum strength and the seal.

# PACKAGE CONTENTS

No.	Description	Image	Qty
1	Vacuum Sealer		1
2	Power Cord		1
3	User Manual		1

No.	Description	Image	Qty
4	Accessory Hose		Sold Separately
5	Bags		Sold Separately
6	Roll		Sold Separately
7	Bottle Stopper		Sold Separately

## TECHNICAL SPECIFICATIONS

Rated Voltage: 220-240VAC

100-120VAC

Rated Frequency: 50-60Hz

Rated Power: 110W

Vacuum Level:  $\geq$ -60KPa

Dimensions (LxWxH): 366mm x 116mm x 69 mm

N.W.: 0.92kg

G.W.: 1.29kg



Do not dispose of electrical appliances as unsorted municipal waste, use separate collection facilities. Contact your local government for information regarding the collection systems available. If electrical appliances are disposed of in landfills or dumps, hazardous substances can leak into the groundwater and get into the food chain, damaging your health and well-being.