

VACUUM SEALER **USER MANUAL**

VS6602

function selected.

③ VAC & SEAL BUTTON

processing immediately.

⑤ INDICATOR LIGHTS

vacuumed properly

working.

② SEAL BUTTON

1 DRY/ MOIST FOOD SETTINGS BUTTON

④ STOP AND PULSE VACUUM BUTTON

It will take longer time to seal moist food than dry food. The indicator light will be illuminated when the corresponding

Press to create a seal no matter the bag is vacuumed or not.

(Wait for 30s between seals to allow appliance to cool down)

It is the most frequently used function. Press to vacuum

package and seal food airtight with a single touch. (Wait for 60s between uses to allow appliance to cool down)

During any working status, press STOP button to stop current

In the standby mode, press and hold the PULSE/STOP button to activate the function, when it starts to PULSE vacuum, the

operator can control the vacuum pressure manually by this button according to different food. After achieving the desired vacuum

The indicator light will be illuminated when VAC SEAL/SEAL/PULSE

effect.release the button and choose SEAL to weld the bag .

Work with silicone sealing gasket to make optimal sealing.

Objective to ensure vacuum chamber is airtight so the bag can be

This is used for removing air from bags / canisters / bottles. Do not block the vacuum nozzle when vacuuming a bag. Accessory

Make sure connection of the vacuum tube before vacuuming

the wine stoppers, vacuum canisters. Press this button to start

vacuuming bottle or canister with light flashing. It will stop

Open the upper lid cover, pull out the desired bag length, hold

the bag with one hand, and slide the bag cutter across the roll

automatically when reaching a certain negative pressure

hose is required when vacuuming a canister or bottle.

Work with silicone contact bar for sealing function.

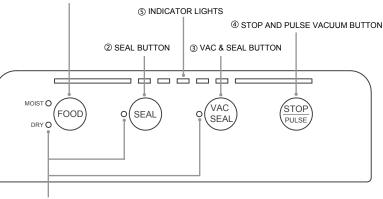
The width of the bag shall not exceed 30cm.

to obtain the desired bag length.

An airtight chamber for vacuuming

FUNCTIONS — VS6602

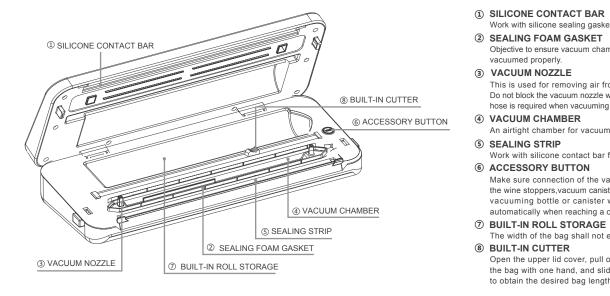




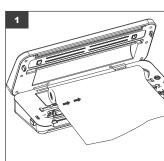
Note

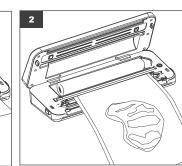
If several lights flasing at the same time after continuous working, overheating protection activated. Please wait for 5-10 minutes for cooling down and the appliance will be back in normal mode

PRODUCT FEATURES — VS6602



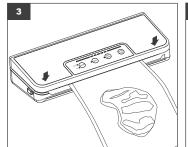
OPERATION MANUAL — VS6602



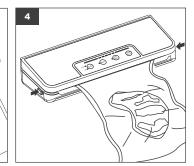


1. Pull out bag and slide bag cutter across the roll to get the needed bag length.

2. Put the open end of bag into vacuum 3. Close the lid and press on both end of chamber. Please do not block the vacuum nozzle. the lid is properly clocked. Then start to



the lid. You will hear a "clicking" sound if seal or vacuum & seal.



4. When the indicator lights turn off, process completed. Unlocked both side button and remove the sealed bag.



Open the upper lid cover, pull out the desired bag length, hold the bag with one hand, and slide the bag cutter across the roll to obtain the desired bag length

IMPORTANT SAFETY NOTICE& TIPS

- Please read the user manual carefully before using and follow the safety instructions. 1. Check if the Voltage indicated on the appliance is corresponding to the local mains voltage before
- you connect the appliance. 2. Do not operate the appliance with a damaged power cord or plug. Do not operate the appliance if
- it malfunctions or is in any way damaged. If the cord or the appliance is damaged, it must be returned to an authorized service center for repairing.
- 4. Do not use an extension cord with the appliance.
- person to buy it in order to avoid a hazard. 6. When it is not in use or to be cleaned, unplug cord from the power outlet.
- 7. Do not use the appliance on wet or hot surfaces, or near heat source. 8. Do not immerse any part of the appliance, power cord or plug in water or other liquids. 9. A short power cord is provided to reduce the risks of becoming entangled in a long cord or tripping over.
- 10. Use accessories or attachments recommended by the manufacturer only. 11. Use the appliance for its intended use only. Household use only. 12. Closely supervise children when using any electrical appliance. Do not allow the appliance to be
- used as a toy. 13. CAUTION: HOT SURFACE. DO NOT TOUCH.
- Wait for 60 seconds before using it again.
 To reduce the risk of electric shock, this product has a polarized plug (one blade is wider than the
- other). This plug is intended to fit in a polarized outlet only one way. If the plug does not fit fully in the outlet at the beginning, reserve the plug. If it still does not fit, contact a qualified electrician to install the proper outlet. Do not change the plug in any way.

CLEANING AND MAINTENANCE STORAGE GUIDE

① Unplug the appliance before cleaning.

- ② Wipe the outer surface with a soft soapy cloth. any food or liquid on the vacuum chamber with
- ③ Dry the appliance thoroughly before using it a

④ Do not immerse the appliance in water or other Prevent water or other liquids from entering the port on the appliance.

(5) Do not clean the appliance with abrasive clea to avoid damaging the surface.

NTC Thermistor-temperature sensor: Smartly monitor the temperature of the appliance. Prote will be activated automatically when overheat, with light operation unavailable. The appliance is back to normal w cooled and the lights stop flashing.

PACKAGE CONTENTS

NO.	Description	Image	Qty	Description	Specification
1	Vacuum Sealer		1	Item Number	VS6602
				Rated Voltage	OAC100-120V OAC220-240V
2	AC Power Cord		1	Rated Frequency	50Hz - 60Hz
3	Accessory Hose	6	1	Rated Power	110W
				Sealing time	8-12 seconds
4	Roll		1 roll(28x300cm)	VAC/Seal time	10-12 seconds
5	Bag		Sold Separately	Vacuum Level	> -60kPa
6	Canister		Sold Separately	Dimensions	402*161*83MM (L*W*H)
0	Carlister	*	Solu Separately	Net weight	1.5kg
7	Bottle Stopper	()))	Sold Separately	Gross weight	1.9kg

FRONT

TROUBLESHOOTING

- ① Nothing happens when the power cord is plugged into appliance.
- A. Make sure the power cord is not damaged.B. Make sure the power cord is correctly plugged into the electrical outlet and appliance. ② Appliance is plugged in, but cannot vacuum.
- A. Ensure the lid is properly closed.
- B. Ensure the opening end of the bag is correctly placed into the vacuum chamber.
 C. If the indicator lights flashing, the appliance may become overheated. Allow it to cool for several minutes before using it again.

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- D. Check if the bag is punctured.
 E. Check if the foam sealing gasket is deformed or damaged.
- ③ Air is removed from the bag, but now re-entered.

HELPFUL HINTS

- A. Check if there is a hole or puncture on the bag. It may be punctured by sharp items. Use a new bag if necessary. B. Check the sealing seam. Any wrinkle along the sealing seam may cause air re-entering. If yes, simply cut the sealed edge and re-seal.
- C. If there is moisture or liquid at the opening end , cut the bag and wipe it away. Then choose MOIST
- FOOD setting and reseal. D. If the food has been stored for a long time and the bag is full of gases, it may spoil and suggest to discard.

④ Note:

- 1. To prevent the appliance from overheating, allow it to cool for 60 seconds between uses. Keep the lid open to accelarate heat dissipation.
- 2. If the bag melts, the sealing strip may be overheated. Allow the appliance to cool for 60 seconds before using it again. 3. For the best preservation, do not reuse the bags after storing raw meats, fish or greasy foods. Do
- not reuse the bags after simmering or microwaving

- 3. To disconnect, unplug the power cord from the electrical outlet. Do not disconnect by pulling on cord.
- 5. If the supply cord is damaged, contact the manufacturer, or its service agent or similarly qualified

- 1. Do not overfill the bag. Always leave at least 7.6 cm / 3 in between bag contents and top of the bag
- 2. Clean the opening end of the bag inside and outside. Flattern the bag opening.
- 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. When using canisters, always leave 2.5 cm / 1 in of space at the top of canister
- 8. Pre-freeze fruits vegetables before vacuum sealing for the best results.
- 9. Allow the appliance to cool for 1 minute between uses to avoid activating overheating protection.
- 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 manufacturer
- 12. Microwave: Make sure the bag is punctured before heating by microwave.

	In the Refrigerator $(5\pm 2\ C)$	Normal Storage Life	Storage Life with Our Vacuum Sealing Accessory
	Meats	2-3 Days	8-9 Days
. Wipe away	Seafood and Fish	1-3 Days	4-5 Days
paper towel.	Cooked Meats	4-6 Days	10-14 Days
	Vegetables	3-5 Days	7-10 Days
again.	Fruits	5-7 Days	14-20 Days
er liquids.	Eggs	10-15 Days	30-50 Days
e AC power	In the Freezer $(-16$ ~-20 $^\circ$ C)	Normal Storage Life	Storage Life with Our Vacuum Sealing Accessory
	Meats	3-5 Months	1 Year
aning agent	Seafood and Fish	3-5 Months	1 Year
	Room Temperature (25±2℃)	Normal Storage Life	Storage Life with Our Vacuum Sealing Accessory
ec-tion mode	Bread	1-2 Days	6-8 Days
hts flash and	Rice/ Flour	3-5 Months	>1 year
working once	Peanuts/ Beans	3-6 Months	>1 year
	Tea Leaves	5-6 Months	>1 year

TECHNICAL SPECIFICATION

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.

