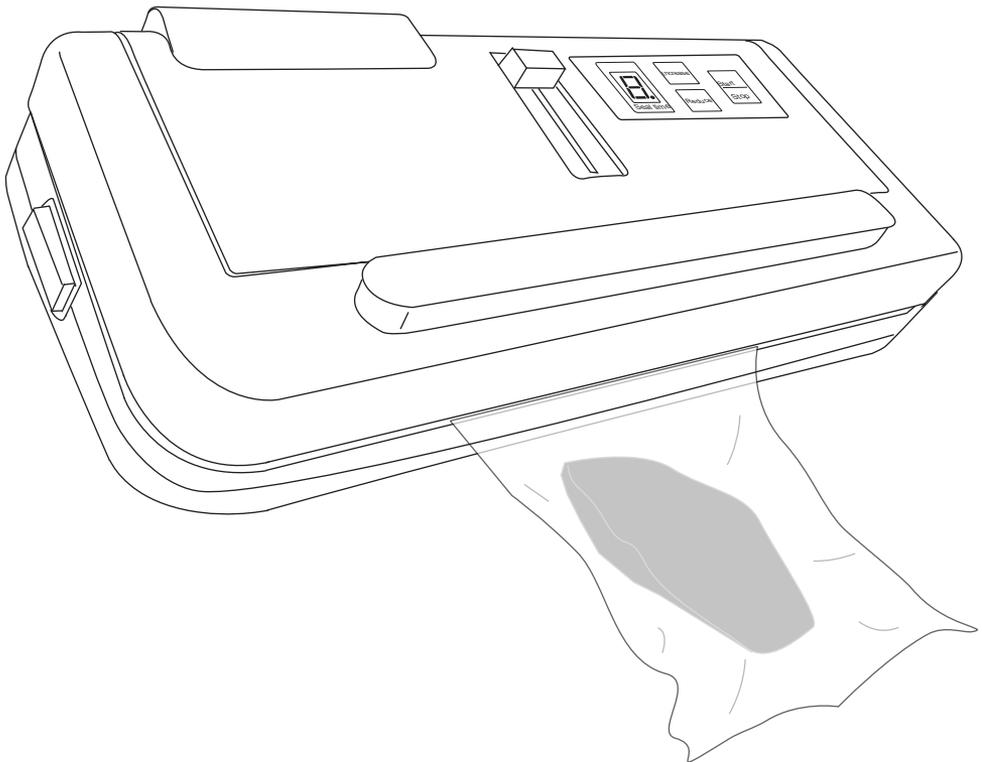


# Vacuum Sealer

MODEL: *P280*

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## INSTRUCTIONS



*keep food fresh for everyday*

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**Thank you for purchasing our vacuum sealer.**

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

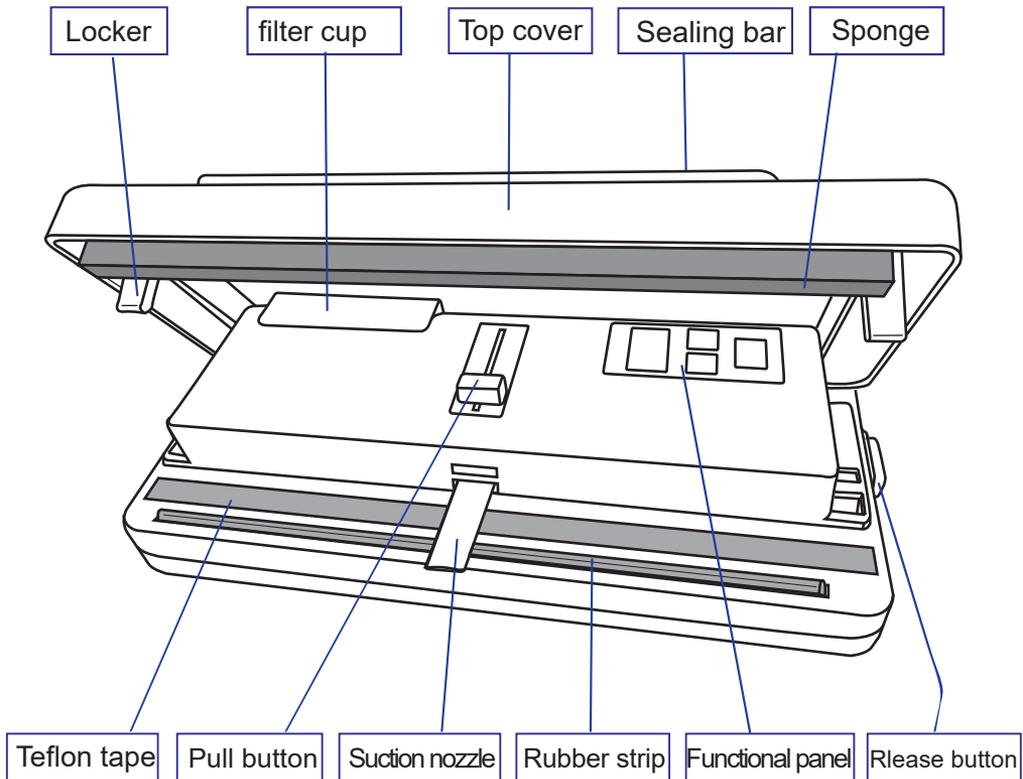
## IMPORTANT SAFEGUARDS

- 1.Before plugging cord into wall outlet, make sure that the cover of the machine is in unlocked condition, and unplug from outlet when not in use or before cleaning.
2. This appliance is not a toy , when used near children, close attention is necessary, and store this appliance to a dry and clean place, out of reach of children.
- 3.Do not use any bags or attachments not recommended or appointed and don't use this appliance for other purpose except its intended use.
- 4.Stop using the machine immediately if the cord is damaged and have it replaced by a professional.
- 5.Do not touch the hot sealing element located on edge of the top cover of this machine.It is hot and may get burned.
- 6.Don't use the appliance if it has been damaged.Do not try to repair this appliance by yourself.
- 7.Avoid to do the following:pull or carry the cord,use cord as a handle, or pull cord around sharp edges or corners.Operate appliance over cord or cord/plug is wet.
- 8.Keep away from hot gas,heated oven,electric burner or any other hot surfaces.Do not use this appliance on wet or hot surface or near a heat source.

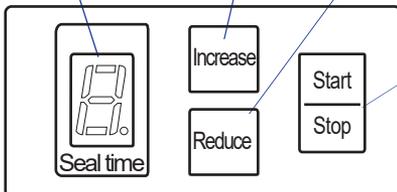
## Machine parameters

Rated Voltage	AC 100~120V	Sealing line size	300mmX4.0mm
Rated Frequency	50/60 Hz	Vacuum Presure	-0.075~-0.080MPa
Power	150W	Dimension	365X148X85(mm)
Sealing time	1.5~13.5Sec.	Net Weight	1.44Kg

# Construction and Functions



increase button      Reduce button  
 Sealing time increase seal time      Reduce the seal time



**When the suction nozzle is outside**

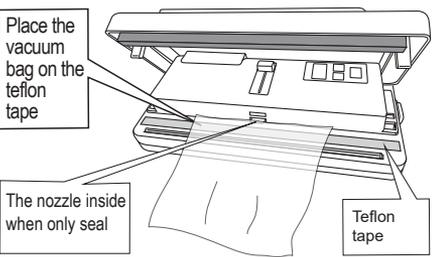
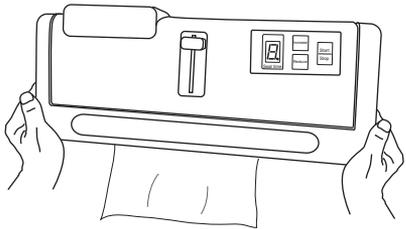
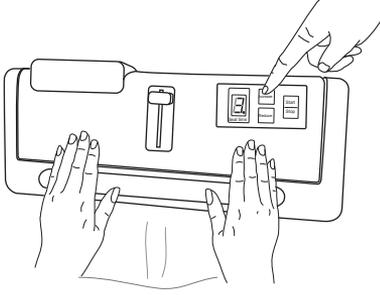
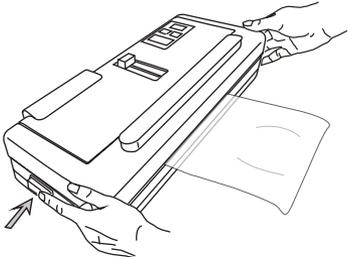
close the top cover ,Press this button,  
 the machine starts to vacuum

**When the suction nozzle is inside**

close the top cover, press this button, start to sealing

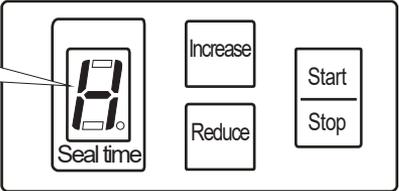
# Operating Instructions

## Seal

<p>① Place the vacuum bag on the teflon adhesive tape</p> <p>Place the vacuum bag on the teflon tape</p> <p>The nozzle inside when only seal</p> <p>Teflon tape</p> 	<p>② Close the top cover, double hand pressed down the top cover, and make it locked</p> 
<p>③ Set the heating time according to the thickness of the bag, then press down the sealing bar with both hands until the "drop" sound prompts the sealing to complete, then release both hands.</p> 	<p>④ Press the left and right release buttons, lift the top cover and take out the sealed bag</p> 

**Note:** This machine has automatic overheating protection function. When the machine is overheated, it will automatically start overheat protection. The digital display on the control panel turns into the flickering letter "H" and emits a "drop" warning sound. The machine stops working. you need Open the top cover and let the machine Cool sufficiently. When the flickering letter "H" is disappeared, it can resume normal work.

Let's take a break. when machine displays flickering "H" .



Increase

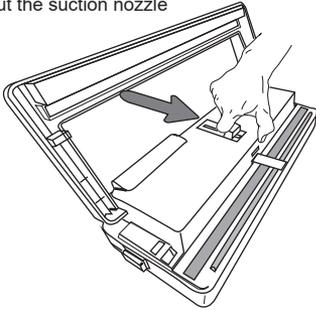
Reduce

Start

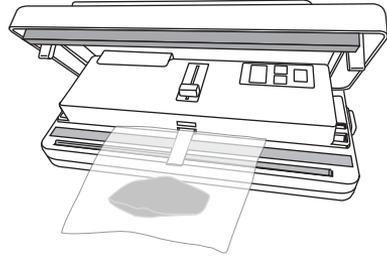
Stop

# Vacuum Seal

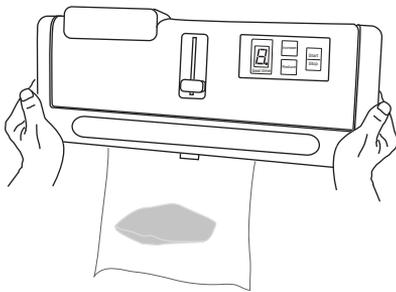
① pull out the suction nozzle



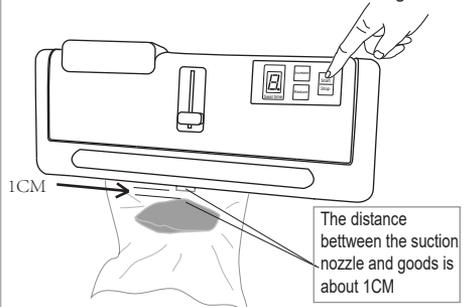
② The vacuum bag sheathed on the nozzle and placed the bag open end on the teflon adhesive tape.



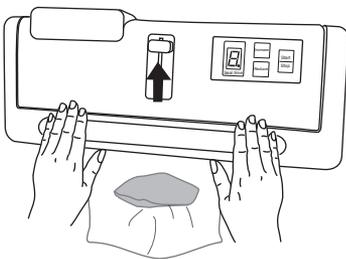
③ Close the top cover, make it locked



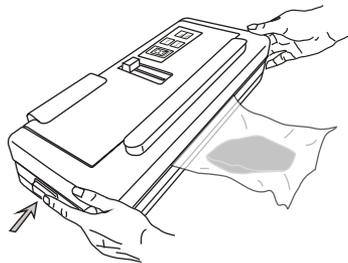
④ Arrange the goods in the bag near the Suction nozzle. According to the thickness of the bag, set the sealing time. Press the start button to start vacuuming.



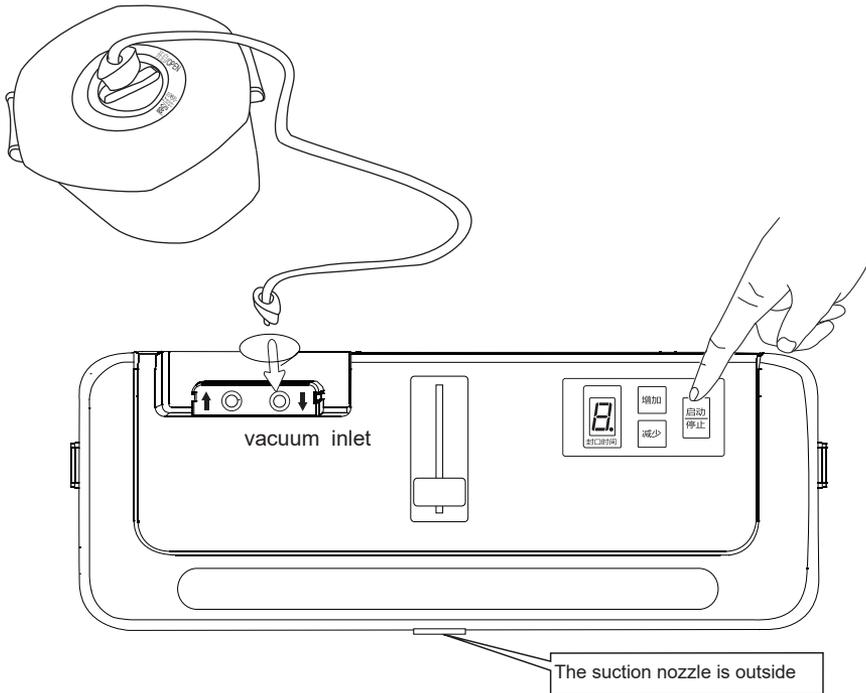
⑤ See the bag tighten, vacuum effect is OK, then use both hands press down the sealing bar do not loose until the "drop" sound prompts the end of the seal.



⑥ Press the left and right release buttons, lift the top cover and take out the Vacuum sealed bag



## Vacuum Canister



- 1 Wipe canister cover , canister base and ensure they are clean and dry.
- 2 Put the items into the canister and do not fill up to full so that the cover can in good conection with the canister bowl rim.
- 3 Insert one end of the hose into the vacuum inlet and another into the center hole of the canister cover,and rotate the container knob on open position.
- 4 Press the “canister” button to start vacuuming,ensure there is no air leak between the cover and the canister.
- 5 lift the top cover, press the in/out button , the nozzle move outside, lock the top cover , press the start button start to vacuuming.
- 6 After vacuum is completed, rotate the container knob to Seal position, take out the hose tube from the canister . Record the date of vacuum.

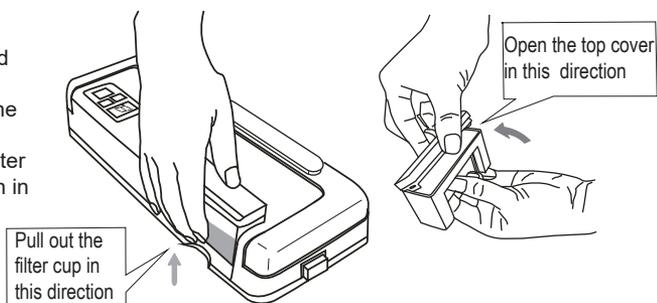
## Open Canister after Vacuum

In order to open the canister, you need to rotate the container knob on the open position.

## Cleaning and maintenance

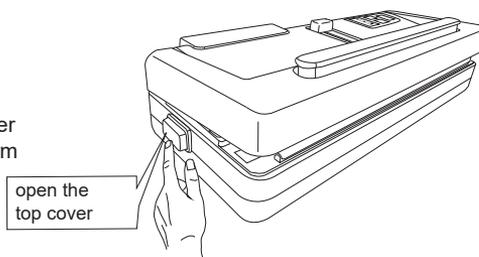
### Filter cup

The water in the filter cup should be poured out in time, and the water level should not exceed the warning line to prevent the machine damage caused by water go into vacuum pump, as shown in the right diagram.



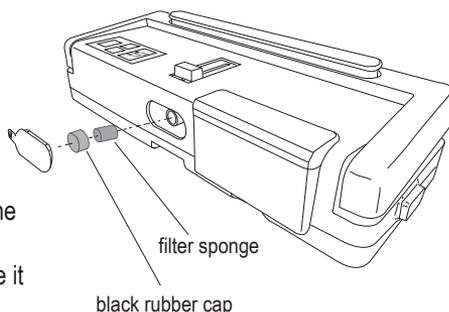
### Top cover

Note: When the machine is not in use, please keep the upper cover in the open-lock state, prohibit locking the upper cover, prevent the sponge sliver long-term compression deformation, affect the vacuum effect.



### Clean the suction nozzle

if improper use, dust, particles, oil and water and other substances go into the nozzle, may cause blockage of the air nozzle, affecting the vacuum effect, at this time the suction nozzle should be cleaned. As shown on the right, remove the white PP lid from the back of the machine, remove the rubber cap at the tail of the suction nozzle and the internal filter sponge, clean the stainless steel suction nozzle to make it clear, clean the filter sponge, and then pack it back as it is.



### Others

1. when cleaning the machine, make sure that the power is disconnected.
2. do not dip the machine in water or other liquids.
3. avoid using rough materials to clean the machine so as not to scratch the surface.
4. use neutral soap and soft rag to wipe away food residue or wipe parts.
5. make sure that the machine is fully dry when used again.

Trouble Shooting			
NO.	fault	Cause analysis	Treatment
1	No action	The socket power is off	Turn on the socket power
		The contact between power plug and socket is not good	Plug in the power plug or replace the power outlet
2	No vacuum	Check if the nozzle blocked?	Clean the nozzle with nozzle cleaner
		Check if the air system is leaking or blocked	Plug in the tube joint and check the sealing sponge intact
		The filter cup cover is not fastened	Press the cap of filter cup to ensure there no leak between the filter cup and cap
		The package is too far from the suction nozzle	Press the stop button to pause and push Packaging as close as possible to the nozzle, then press start to continue
		After cleaning the nozzle, the silicon cap is not tight with nozzle joint	Press a whole circle with your fingers along the top of the silicone cover
		The filter cup is not assembled with the machine	Make sure that the filter cup is plugged in with inlet of the machine
		The locker on the top cover is not locked well.	The machine only start to work after bothside locker is locked well
3	The appliance does not seal the bag properly	The heating wire damaged or not in good contact?	Check and replace
		The sealing time too long or too short?	Check if the sealing time is too long or too short set the seal time fit to the bag thickness
		If the silicone strip and the teflon tape are flate	If aging should be replaced
4	Vacuum packaging has air leakage	Check if there is some dust on the seal rubber or teflon tape	Check and clean
		Vacuum bag is broken	Check the bag has no holes which have caused air to leak in .Use paper napkins to protect any sharp edges on the contents of the bag.
		Food fermentation	If the food has gone bad, please discard
		Photosynthetic respiration of fruits and vegetables	Fruits and vegetables should be stored in combination with cold storage
5	Vacuum bag melting	The sealing time is too long and the heating wire temperature is too high	Reduce the sealing time

