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› AEG A6-1-6AG Vacuum Sealer Machine User Manual

AEG A6-1-6AG

AEG A6-1-6AG Vacuum Sealer Machine User Manual

Model: A6-1-6AG

1. INTRODUCTION

This manual provides detailed instructions for the safe and efficient operation, maintenance, and troubleshooting of your AEG A6-1-6AG Vacuum Sealer Machine. Please read this manual thoroughly before first use and keep it for future reference.

2. IMPORTANT SAFETY INSTRUCTIONS

- Read all instructions before using the appliance.
- Do not immerse the appliance, power cord, or plug in water or other liquids.
- Keep out of reach of children. This appliance is not intended for use by persons with reduced physical, sensory, or mental capabilities.
- Unplug from outlet when not in use and before cleaning.
- Do not operate any appliance with a damaged cord or plug, or after the appliance malfunctions or has been damaged in any manner.
- Use only manufacturer-recommended attachments.
- Do not use outdoors.
- Always place the appliance on a stable, flat, heat-resistant surface.
- Ensure the power supply matches the voltage specified on the appliance.

3. PRODUCT OVERVIEW

3.1 Components

- Vacuum Sealer Unit

- Integrated Handle
- Roll Storage Compartment
- Built-in Cutter
- Control Panel
- Vacuum Channel
- Sealing Strip



Figure 1: Overview of the AEG A6-1-6AG Vacuum Sealer Machine.

3.2 Control Panel

- **Vacuum & Seal Button:** Initiates vacuuming and then sealing.
- **Moist Button:** Selects the mode for sealing moist foods.
- **Dry Button:** Selects the mode for sealing dry foods.
- **Seal Button:** Seals bags without vacuuming.
- **Pulse Vacuum Button:** Allows manual control over the vacuum process for delicate items.
- **External Pulse Vacuum Port:** For use with external accessories (e.g., containers).



Figure 2: Close-up of the control panel with various function buttons.

4. INITIAL SETUP

1. Unpack the appliance and remove all packaging materials.
2. Wipe the exterior of the unit with a damp cloth. Ensure the sealing strip is clean and dry.
3. Place the vacuum sealer on a flat, stable surface.
4. Plug the power cord into a suitable electrical outlet.
5. Prepare a vacuum sealer bag or roll. Use the integrated cutter to create custom-sized bags from rolls.

5. OPERATING THE VACUUM SEALER

5.1 General Vacuum Sealing

1. Place the food item inside a vacuum sealer bag, leaving at least 7-10 cm of space from the top edge.
2. Ensure the open end of the bag is clean, dry, and flat.
3. Open the lid of the vacuum sealer. Place the open end of the bag into the vacuum channel.
4. Close the lid firmly until it clicks into place.
5. Select the appropriate mode (Moist or Dry) based on the food content.
6. Press the **Vacuum & Seal** button. The machine will automatically vacuum the air and then seal the bag.
7. Once the process is complete, the indicator light will turn off. Open the lid and remove the sealed bag.



Figure 3: A user initiating the vacuum sealing process with the AEG A6-1-6AG.

5.2 Wet and Dry Modes

The AEG A6-1-6AG features distinct modes for optimal sealing of different food types:

- **Dry Mode:** Ideal for solid foods with no moisture content. This mode ensures a strong, consistent seal.
- **Moist Mode:** Designed for foods with some liquid or moisture, such as marinated meats or fruits. This mode adjusts the sealing time to prevent liquids from interfering with the seal, ensuring a secure closure and preventing air bubbles.

5.3 Using the Pulse Vacuum Function

For delicate items like pastries or soft fruits that could be crushed by full vacuum pressure, use the **Pulse Vacuum** function:

1. Place the food in the bag and position it in the vacuum channel as described in 5.1.
2. Close the lid.
3. Press and hold the **Pulse Vacuum** button. The machine will vacuum in short bursts.
4. Release the button when the desired vacuum level is reached.
5. Immediately press the **Seal** button to seal the bag.

5.4 External Pulse Vacuum

The external pulse vacuum port allows you to vacuum seal compatible containers or bottles. Connect the accessory hose (sold separately) to the port and the container, then use the **External Pulse Vacuum** function as per the accessory's instructions.



Figure 4: A bag of salmon being vacuum sealed by the machine.

6. MAINTENANCE AND CLEANING

- Always unplug the appliance before cleaning.
- Wipe the exterior of the unit with a damp cloth and mild soap. Do not use abrasive cleaners.
- Clean the vacuum channel and sealing strip regularly to prevent food residue buildup, which can affect sealing performance.
- Ensure all parts are completely dry before storing or next use.
- The sealing strip may become hot during prolonged use. Allow it to cool before cleaning.

7. TROUBLESHOOTING

| Problem | Possible Cause | Solution |
|-------------------------------|---|--|
| Machine does not turn on. | Not plugged in; power outlet malfunction. | Ensure power cord is securely plugged in; test outlet with another appliance. |
| Bag does not vacuum properly. | Bag not positioned correctly; lid not fully closed; sealing strip dirty/wet; bag has holes. | Reposition bag; ensure lid clicks shut; clean and dry sealing strip; use a new bag. |
| Bag does not seal. | Sealing strip dirty/wet; bag too full; incorrect mode selected. | Clean and dry sealing strip; leave more space in bag; select Moist/Dry mode appropriately. |

| Problem | Possible Cause | Solution |
|--|---|--|
| Air bubbles form in sealed bag (Smart Function). | Excess moisture in bag; bag not flat. | Ensure food is as dry as possible; flatten bag before sealing. |
| Machine overheats after multiple cycles. | Continuous use beyond recommended cycles. | Allow the machine to cool down for 20-30 minutes after 100 consecutive cycles. |

8. TECHNICAL SPECIFICATIONS

| Feature | Specification |
|--------------------------------|-----------------------|
| Brand | AEG |
| Model Number | A6-1-6AG |
| Color | Grey |
| Product Dimensions (L x W x H) | 46.2 x 20.4 x 12.5 cm |
| Power | 75 Watts |
| Voltage | 230 Volts (AC) |
| Material | Plastic |
| Item Weight | 3 Kilograms |
| Operating Mode | Automatic |
| Pumping Capacity | 12 liters/minute |

9. WARRANTY AND CUSTOMER SUPPORT

For warranty information and customer support, please refer to the warranty card included with your product or visit the official AEG website. Keep your proof of purchase for any warranty claims.