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> SEATAO Vacuum Sealer for Food - User Manual

SEATAO VH5156

SEATAO Vacuum Sealer User Manual

Model: VH5156

Brand: SEATAO

1. INTRODUCTION AND OVERVIEW

The SEATAO Vacuum Sealer is an advanced appliance designed to preserve food freshness up to 10 times longer than traditional storage methods. Featuring an 80Kpa powerful vacuum pump and an 8-in-1 multi-mode setting, this machine is versatile for various food types, including dry and moist ingredients. Its user-friendly design includes an easy-lock handle, a built-in bag cutter, and a removable drip tray for convenient operation and cleaning.



Figure 1.1: The SEATAO Vacuum Sealer, shown with vacuum-sealed salmon fillets, a vacuum roll, an external vacuum tube, and an extra foam gasket.

This manual provides detailed instructions for the safe and efficient use of your SEATAO Vacuum Sealer, ensuring you get the most out of its features for optimal food preservation.

2. SETUP

2.1 Unpacking and Initial Inspection

Carefully remove all components from the packaging. Verify that all items listed in the 'What To Get' section are present and undamaged. Keep packaging materials for future storage or transport.

2.2 Components Included

- 1 x SEATAO Vacuum Sealer Machine
- 1 x Extra Foam Gasket

- 1 x External Vacuum Tube
- 1 x Vacuum Roll (11 inch x 197 inch)
- 1 x User Manual

Full Starter Kit



1 × Vacuum Sealer



1 × Vacuum Roll



1 × Extra Vacuum Tube



1 × Extra Foam Gasket



1 × User Manual

Figure 2.1: All components included in the SEATAO Vacuum Sealer package: the main unit, a vacuum roll, an external vacuum tube, an extra foam gasket, and the user manual.

2.3 Bag Storage and Cutter

The vacuum sealer features a built-in compartment for storing vacuum seal bag rolls up to 30 cm (11.8 inches) wide. The integrated bag cutter allows for easy customization of bag sizes to suit your needs.

High Power

80Kpa Powerful Suction for Vacuum Time 10~18s



Figure 2.2: The internal view of the vacuum sealer, highlighting the built-in bag roll storage and the integrated cutting blade for custom bag sizing.

3. OPERATING INSTRUCTIONS

3.1 Multi-mode Settings

The SEATAO Vacuum Sealer offers 7 distinct functions to accommodate various food preservation requirements:

- **Dry/Moist Mode:** Select based on the food's moisture content for optimal vacuum and seal.
- **Vac & Seal:** Automatically vacuums and seals the bag.
- **Cancel:** Stops the current operation.
- **Manual Seal:** Allows for manual control over the sealing process, useful for delicate items.
- **Container:** For use with external vacuum jars, containers, or wine bottles via the external vacuum tube.
- **Marinate:** A specialized mode for marinating food quickly.

- **Pulse:** Provides precise control over vacuum pressure, ideal for fragile foods where you can stop the vacuum at any time.

All IN 1 Multifunction

Easy Operation with One-Touch Automatic



Dry



Moist



Pulse



Canister

Figure 3.1: The control panel of the SEATAO Vacuum Sealer, illustrating the various modes including Dry, Moist, Pulse, and Canister, suitable for different food types like nuts, meat, croissants, and items in containers.

Why We're The Best Choice

Dry Moist Universal Vacuum Sealing

Pure copper pumps, long-lasting freshness lock



Figure 3.2: The Dry/Moist mode selection on the SEATAO Vacuum Sealer, indicating its versatility for different food consistencies.

3.2 Sealing Process with Easy-Lock Handle

The patented handle system simplifies the sealing process, allowing for one-handed operation:

1. **Open the Lid:** Easily open the handle and lift the lid with one hand.
2. **Position the Bag:** Place the open end of the vacuum bag into the vacuum channel.
3. **Lock and Seal:** Close the lid and lock the top flap. Select your desired mode, and the machine will automatically begin the vacuum and sealing process.

Patented Handle Design

Designed for full functionality with one hand

- 1 Easily open the handle and open the lid with one hand

Easy opening



- 2 Easy positioning of the bag

- 3 Locking top flap, mode selection and automatic sealing



Figure 3.3: Visual guide demonstrating the easy-lock handle design, showing how to open, position the bag, and lock the lid for sealing.

3.3 Widened Heat Seal and Continuous Operation

The vacuum sealer features a widened heat seal design for enhanced strength and security, ensuring an airtight seal that keeps food fresh up to 10 times longer. Its unique patented cooling system allows for continuous operation over 200 times without overheating, preventing bag melting and ensuring consistent high-quality seals.



Figure 3.4: The widened heat seal mechanism, illustrating its effectiveness for various applications including pickling, marinating, sealing soups, and even non-food items to reduce volume. Vacuum sealed bags are also microwavable.

Why We're The Best Choice



Can Be Used
More Than 200 Times
Continuously

Figure 3.5: The SEATAO Vacuum Sealer's capability for continuous use, highlighting its robust design for over 200 consecutive operations.

3.4 Food Preservation Applications

The vacuum sealer is ideal for preserving a wide range of foods, including:

- Meat
- Seafood
- Fruit
- Vegetables
- Cookies
- Nuts
- Pet Food

It also supports vacuum sealing for jars, red wine bottles, and canisters using the external vacuum tube.

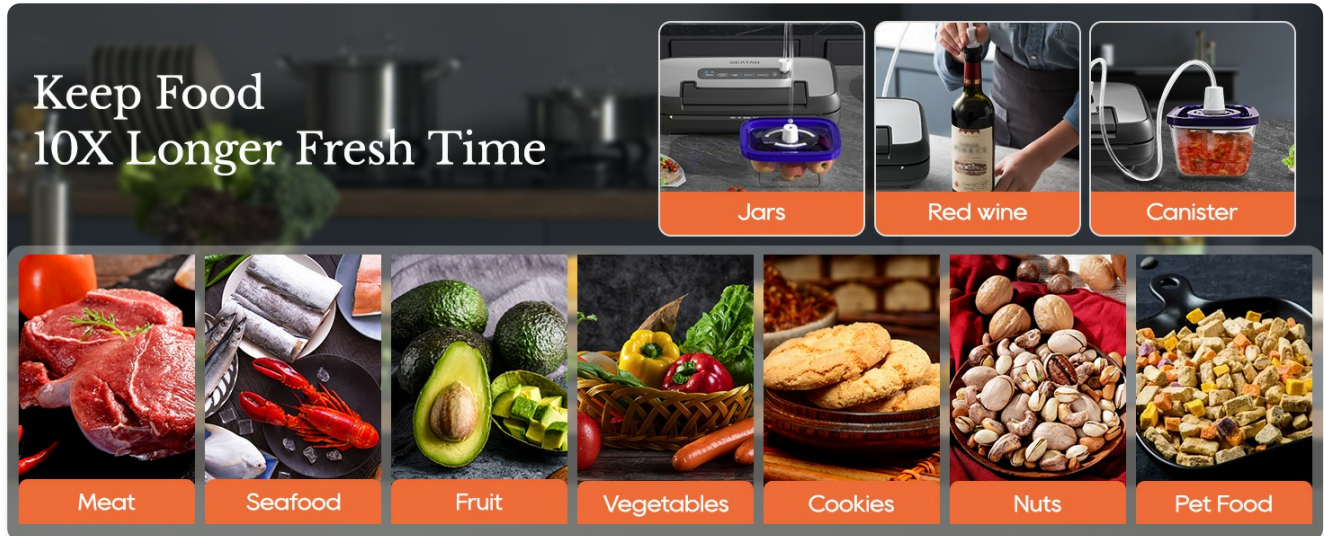


Figure 3.6: Various applications of the SEATAO Vacuum Sealer, demonstrating its use for preserving different food types like meat, seafood, fruits, vegetables, cookies, nuts, and pet food, as well as for jars, red wine, and canisters.

4. MAINTENANCE

4.1 Cleaning the Unit

The SEATAO Vacuum Sealer is designed with anti-fouling materials, making it easy to clean. Simply wipe the exterior with a damp cloth. Avoid submerging the unit in water.

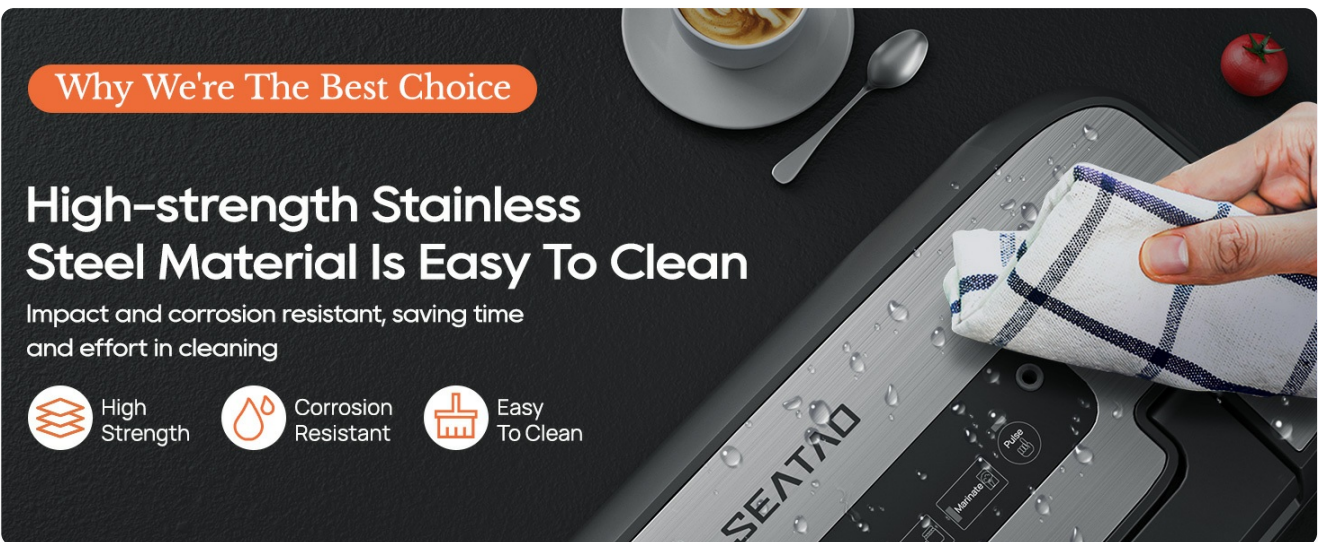


Anti-fouling, Easy to Clean



Removable Drip Tray

Figure 4.1: The top image shows the easy-to-clean, anti-fouling surface of the vacuum sealer. The bottom image illustrates the removable drip tray, which can be easily detached and cleaned under running water.



Why We're The Best Choice

High-strength Stainless Steel Material Is Easy To Clean

Impact and corrosion resistant, saving time and effort in cleaning



High Strength



Corrosion Resistant



Easy To Clean

Figure 4.2: The high-strength stainless steel material of the vacuum sealer is designed for easy cleaning, resisting impact and corrosion.

4.2 Removable Drip Tray

The unit is equipped with a removable drip tray to catch any spills or excess liquids during the sealing process. This tray can be easily detached and cleaned under running water, ensuring hygiene and preventing buildup.

5. TROUBLESHOOTING

If you encounter issues with your SEATAO Vacuum Sealer, please refer to the following common troubleshooting tips:

- **No Vacuum/Poor Seal:** Ensure the bag is properly placed within the vacuum channel and that the lid is securely locked. Check the foam gasket for any debris or damage; replace if necessary.
- **Machine Not Responding:** Verify that the power cord is securely plugged into a working outlet.
- **Overheating:** The machine has a patented cooling system for continuous use. If it feels excessively hot after prolonged operation, allow it to cool down before resuming.

For further assistance, please contact SEATAO customer support.

6. SPECIFICATIONS

Feature	Specification
Brand	SEATAO
Model Number	VH5156
Material	ABS, Stainless Steel
Product Dimensions (L x W x H)	15.3" x 6.29" x 3.93"
Item Weight	1.62 ounces (46 Grams)
Power Source	HandHeld (Implies standard wall plug for operation)
Operation Mode	Automatic
Wattage	120W
Vacuum Pump Power	80Kpa
Continuous Operation	Over 200 times

Why We're The Best Choice

Pure Copper Core Double Vacuum Pump

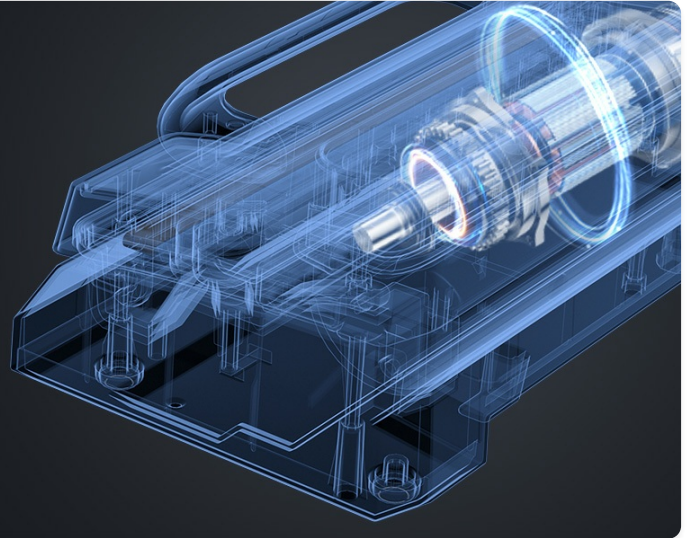


Figure 6.1: An internal view illustrating the pure copper core double vacuum pump, which contributes to the powerful 80Kpa suction.

7. WARRANTY AND SUPPORT

SEATAO offers a **5-year warranty** for this vacuum sealing machine. If you encounter any problems or have questions regarding your product, please do not hesitate to contact our professional support team. We are committed to providing solutions and ensuring your satisfaction.

For support, please refer to the contact information provided in your product packaging or visit the official SEATAO website.

8. OFFICIAL PRODUCT VIDEOS

No official product videos with 'Seller' as 'creator_type' were found in the provided product data to embed in this manual.