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> SEATAO 90 kPa Vacuum Sealer for Dry/Wet/Liquid Foods, Easy-Lock Handle, Double Heat Seal, Integrated Cutter and Bag Storage, and Drip Tray User Manual

## SEATAO SB121

# SEATAO 90 kPa Vacuum Sealer User Manual

MODEL: SB121

## 1. Introduction

Thank you for choosing the SEATAO 90 kPa Vacuum Sealer. This manual provides important information for the safe and efficient operation of your new appliance. Please read it thoroughly before first use and keep it for future reference.

### 1.1. Safety Information

Always follow basic safety precautions when using electrical appliances to reduce the risk of fire, electric shock, and/or injury to persons.

- 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.
- Do not place on or near a hot gas or electric burner, or in a heated oven.
- Always ensure the lid is properly closed and locked before operating.

## 2. Product Overview

The SEATAO Vacuum Sealer is designed to preserve food freshness by removing air and sealing bags. It features multiple modes for various food types and an efficient sealing system.

### 2.1. Package Contents

Verify that all items are included in your package:

- 1 x Automatic Vacuum Sealer
- 1 x Extra Lower Gasket
- 1 x External Vacuum Tube (Hose Adaptor)
- 2 x Vacuum Bag Rolls (8 inch x 236 inch / 11 inch x 236 inch)
- 5 x Multi-functional Pumping Vacuum Bags
- 1 x User Manual



**Figure 2.1:** Full Starter Kit. This image displays all components included with the SEATAO Vacuum Sealer: the main unit, an extra lower gasket, a hose adaptor, two rolls of vacuum bags (different sizes), and five multi-functional vacuum bags.

## 2.2. Key Features

- **Multiple Modes:** Includes Dry, Moist, Liquid, Strong, Gentle, Manual Seal, Canister, Marinate, and Pulse modes for optimal freshness across various food types.
- **Powerful Vacuum:** Equipped with a 90 kPa vacuum pump for quick and efficient air removal (6-12 seconds).

- **Continuous Operation:** Patented cooling system allows for over 200 continuous seals without overheating.
- **Double Heat Seal:** Dual heat-sealing strips ensure a secure and reliable seal, especially for liquid or moist foods.
- **Patented Handle Design:** Easy one-hand locking mechanism for convenient operation.
- **Integrated Cutter & Storage:** Built-in bag cutter for custom bag sizes and internal storage for a vacuum bag roll.
- **Easy to Clean:** Stainless steel construction and a removable drip tray simplify cleaning.
- **ETL Certified:** Meets strict safety standards for quality and reliability.



**Figure 2.2:** SEATAO Vacuum Sealer in operation. The image shows the vacuum sealer unit with various vacuum-sealed bags and rolls, demonstrating its primary function of food preservation.

# All IN 1 Multifunction

Easy Operation with One-Touch Automatic



## Vacuum Seal Liquids

Keep your liquid-rich foods fresh for longer with the food vacuum sealer machine



Dry



Moist



Pulse



Canister

Figure 2.3: All-in-One Multifunction. This image illustrates the various modes of the vacuum sealer, including Dry, Moist, Pulse, and Canister, suitable for different types of food and sealing needs.



Ideal for pickling and marinating foods to bring out fresh flavor



Vacuum Seal  
Pressure:  
0.9 bar

Can also be used for airtight sealing of liquids and soups, Effective extension of food shelf life



Vacuum sealed bags are microwaveable



Sealing non-food items to reduce volume



**Figure 2.4:** Versatile Sealing Capabilities. This image highlights the 0.9 bar vacuum seal pressure, the microwave-safe nature of the vacuum-sealed bags, and the ability to seal non-food items to reduce volume.



**Figure 2.5:** Unique Features. This image details the double heat seal for secure sealing, the built-in cooling system for continuous operation, and the 5-year coverage for customer assurance.



**Figure 2.6:** Design and Functionality. This image showcases the integrated bag cutter, the convenient single pull-down handle, the internal storage for bag rolls, and the double-heat seal feature.



Figure 2.7: Easy Maintenance. This image highlights the anti-fouling, easy-to-clean surface of the vacuum sealer and the removable drip tray, which simplifies cleanup after use.

# Patented Handle Design

Designed for full functionality with one hand



**Figure 2.8:** Patented Handle Design. This image illustrates the ergonomic handle design, allowing for easy one-handed opening, bag positioning, and locking for automatic sealing.

## 3. Setup

### 3.1. Unpacking

1. Carefully remove the vacuum sealer and all accessories from the packaging.
2. Remove any protective film or packing materials from the appliance.
3. Inspect the unit for any signs of damage. Do not use if damaged.

### 3.2. Initial Placement and Power Connection

1. Place the vacuum sealer on a flat, stable, and dry surface.
2. Ensure there is sufficient space around the unit for proper ventilation.
3. Plug the power cord into a standard 120V AC electrical outlet.

## 4. Operating Instructions

### 4.1. Basic Vacuum Sealing (Dry Foods)

1. Open the lid by lifting the handle.
2. Place the food item into a vacuum sealer bag. Ensure the open end of the bag is clean and dry.
3. Insert the open end of the bag into the vacuum chamber, ensuring it lies flat across the sealing strip.
4. Close the lid and press down on the handle until it locks into place with a click.
5. Select the 'Dry' mode on the control panel.
6. Press the 'Vacuum & Seal' button. The machine will automatically remove air and then seal the bag.
7. Once the process is complete, the indicator light will turn off. Lift the handle to release the vacuum and open the lid.
8. Remove the sealed bag.

### 4.2. Sealing Moist/Wet Foods (Liquid Seal Mode)

For foods with moisture or liquids, use the 'Liquid' mode to prevent liquids from being drawn into the vacuum pump.

1. Prepare the food in a vacuum sealer bag, ensuring the open end is clean.
2. Place the open end of the bag into the vacuum chamber.
3. Close and lock the lid.
4. Select the 'Liquid' mode.
5. Press the 'Vacuum & Seal' button. The machine will apply a specific vacuum level suitable for liquids before sealing.
6. Once complete, release the lid and remove the sealed bag.

### 4.3. Using the Canister Function

This function is for vacuum sealing with external canisters or containers (sold separately).

1. Place food into a vacuum-sealable canister and secure its lid.
2. Connect one end of the external vacuum tube (hose adaptor) to the accessory port on the vacuum sealer and the other end to the port on the canister lid.
3. Close and lock the vacuum sealer lid.
4. Select the 'Canister' mode.
5. Press the 'Vacuum' button. The machine will remove air from the canister.
6. Once the vacuum process is complete, disconnect the tube from both the sealer and the canister.

### 4.4. Using the Pulse Function

The 'Pulse' function allows for manual control over the vacuum process, ideal for delicate foods that could be crushed by full vacuum.

1. Place the delicate food item into a vacuum sealer bag.
2. Insert the open end of the bag into the vacuum chamber.
3. Close and lock the lid.
4. Select the 'Pulse' mode.
5. Press and hold the 'Pulse' button to vacuum. Release the button to stop vacuuming. Repeat until desired air removal is achieved.
6. Once satisfied with the vacuum level, press the 'Seal' button to seal the bag.
7. Release the lid and remove the sealed bag.

### 4.5. Manual Sealing

This function allows you to seal bags without vacuuming, useful for making custom-sized bags from rolls or sealing

delicate items that do not require vacuuming.

1. Place the open end of the bag across the sealing strip.
2. Close and lock the lid.
3. Press the 'Seal' button. The machine will heat the sealing strip to create a seal.
4. Wait for the indicator light to turn off, then release the lid and remove the sealed bag.

## 4.6. Using the Integrated Bag Cutter

The built-in cutter allows you to create custom-sized bags from vacuum sealer rolls.

1. Pull out the desired length of bag material from the roll stored inside the unit or from an external roll.
2. Place the bag material under the cutter bar.
3. Slide the cutter across the bag material to cut it to size.
4. Use the 'Manual Seal' function (Section 4.5) to seal one end of the newly cut bag, creating a pouch.

## 5. Maintenance

### 5.1. Cleaning the Unit

Regular cleaning ensures optimal performance and extends the life of your vacuum sealer.

1. Always unplug the appliance before cleaning.
2. Wipe the exterior of the unit with a damp cloth and mild soap. Do not use abrasive cleaners.
3. The removable drip tray can be washed with warm, soapy water. Ensure it is completely dry before reinserting.
4. Clean the vacuum chamber and sealing strip with a soft, damp cloth. Ensure the sealing strip is dry before use.
5. Do not immerse the appliance in water or any other liquid.

### 5.2. Storing the Unit

Store the vacuum sealer in a cool, dry place with the lid unlatched to prevent compression of the gaskets, which can affect sealing performance over time.

## 6. Troubleshooting

If you encounter issues with your vacuum sealer, refer to the common problems and solutions below.

Problem	Possible Cause	Solution
Machine does not turn on.	No power supply.	Check if the power cord is securely plugged into the outlet and the machine. Test the outlet with another appliance.
Machine vacuums but does not seal.	Sealing strip or gasket is dirty/damaged. Bag is not positioned correctly.	Clean the sealing strip and gaskets. Ensure the bag is flat and centered over the sealing strip. Check for damage to the sealing strip or gaskets.
Machine seals but does not vacuum.	Lid not properly locked. Gaskets are not creating a tight seal. Bag is not inserted correctly into the vacuum chamber.	Ensure the lid is firmly locked. Check that the gaskets are clean and properly seated. Reposition the bag so it is fully inside the vacuum chamber.

Problem	Possible Cause	Solution
Vacuum is weak or incomplete.	Bag is wrinkled or has holes. Moisture in the vacuum chamber.	Use a new, undamaged bag. Ensure the bag opening is smooth. Clean and dry the vacuum chamber and drip tray.
Overheating protection activated.	Machine used continuously for too long.	Allow the machine to cool down for 15-30 minutes before resuming operation. The patented cooling system prevents frequent overheating, but prolonged heavy use may still trigger protection.

## 7. Specifications

Specification	Value
Model Number	SB121
Brand	SEATAO
Dimensions (L x W x H)	40.01 x 18.01 x 10.01 cm (15.75 x 7.09 x 3.94 inches)
Item Weight	3.63 Kilograms (8 Pounds)
Color	Silver
Power Source	Corded Electric
Material	304 Stainless Steel + ABS
Voltage	120 Volts (AC)
Power	135 Watts
Vacuum Pressure	90 kPa (0.9 bar)

## 8. Warranty and Support

### 8.1. Warranty Information

The SEATAO Vacuum Sealer comes with a 5-year warranty. This warranty covers defects in materials and workmanship under normal use. Please retain your proof of purchase for warranty claims.

### 8.2. Customer Support

If you have any questions, concerns, or require assistance with your SEATAO Vacuum Sealer, please contact our customer support team. Refer to the product packaging or the retailer's website for specific contact details.