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› MEGAWISE Vacuum Sealer Machine Instruction Manual

MEGAWISE VS6621

MEGAWISE Vacuum Sealer Machine Instruction Manual

Model: VS6621 | Brand: MEGAWISE

1. INTRODUCTION

Thank you for choosing the MEGAWISE Vacuum Sealer Machine. This appliance is designed to help you preserve food up to 5 times longer than traditional storage methods, reducing food waste and saving you money. Its powerful suction and versatile functions make it an essential tool for any kitchen.

2. WHAT'S IN THE BOX

Your MEGAWISE Vacuum Sealer Machine package includes the following items:

- 1x MEGAWISE Vacuum Sealer Machine (Model: VS6621)
- 5x Vacuum Bags (5.9" x 7.9")
- 5x Vacuum Bags (7.9" x 11.8")
- 1x Air Suction Hose for external vacuum function
- 1x Power Cord
- 1x User Manual

Full Starter Kits & Extra Benefit-bags

MEGAWISE Thinks More for You

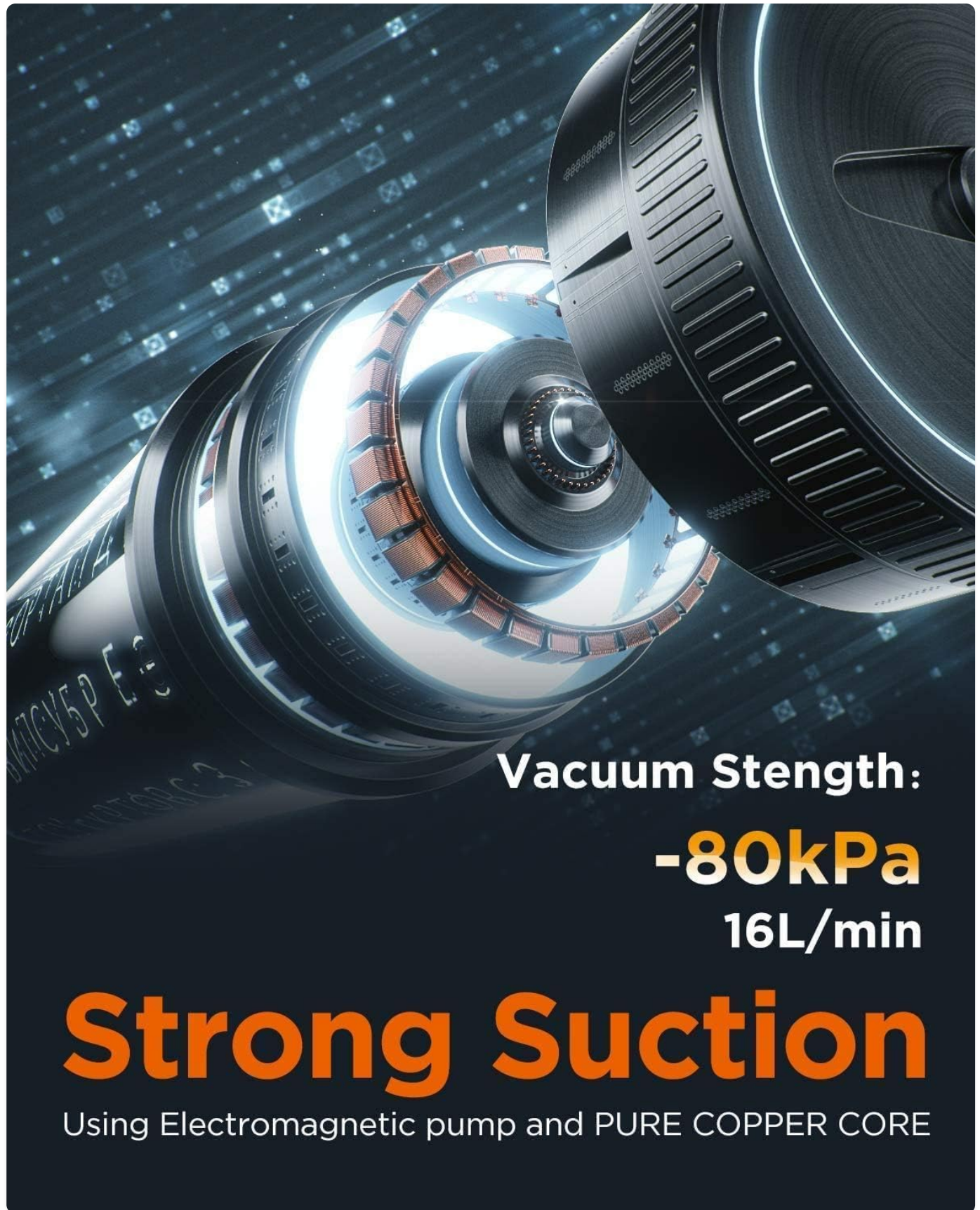


Figure 2.1: Included accessories with the MEGAWISE Vacuum Sealer.

3. PRODUCT FEATURES

- **Powerful Suction:** Equipped with 80kPa powerful suction and a high-quality heating wire to ensure optimal vacuum levels and airtight seals within 10-20 seconds.
- **Extended Freshness:** Helps keep food fresh over 5 times longer, preventing freezer burn and preserving quality.
- **Built-in Sliding Cutter:** Features a convenient integrated sliding cutter for easily creating custom-sized bags from rolls, eliminating the need for scissors.
- **Compact Design:** Slim and compact, making it easy to use, store, and suitable for any kitchen countertop.
- **One-Touch Operation:** Simple interface with one-touch buttons for various functions.
- **Dual Sealing Modes:** Offers two specialized modes, "Dry" for solid items and "Moist" for poached, simmered, or steamed food, ensuring precise preservation.
- **Wide Sealing Wire:** The 12-inch sealing wire supports sealing 3-5 bags simultaneously, enhancing efficiency.

- **External Vacuum Function:** Includes an air suction hose for vacuum sealing external containers, jars, and wine bottles.



Vacuum Strength:
-80kPa
16L/min

Strong Suction

Using Electromagnetic pump and PURE COPPER CORE

Figure 3.1: Strong suction power for efficient vacuum sealing.

External Sliding Cutter

Help You to Get a Smoother Customized Bag Quickly



Figure 3.2: Convenient external sliding cutter for custom bags.

Touchable Easy Operation & Fashion Concise Design

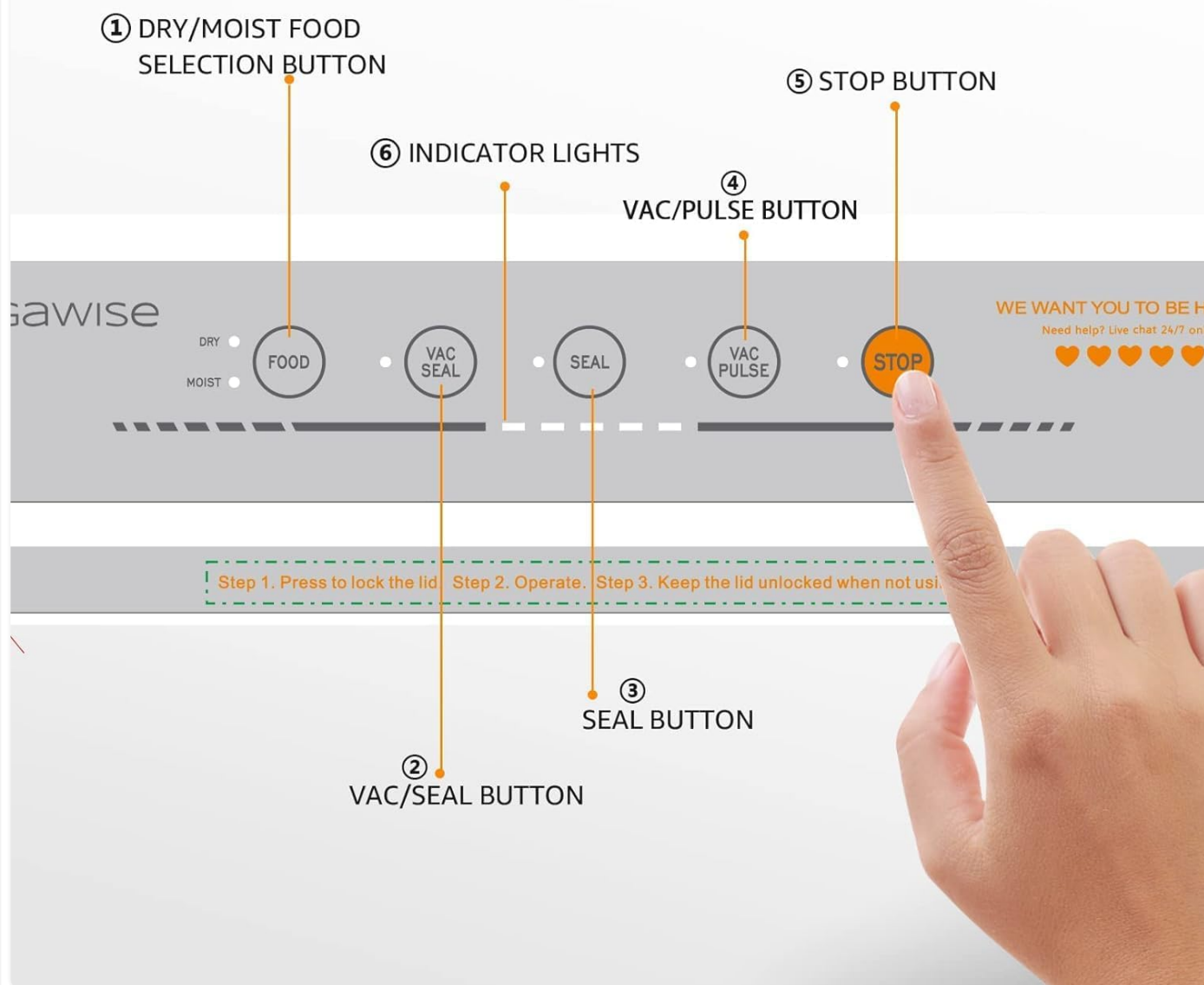


Figure 3.3: Easy-to-use touchable operation panel.

4. SETUP

1. **Unpack:** Carefully remove all components from the packaging.
2. **Inspect:** Check the machine and accessories for any signs of damage.
3. **Remove Protective Tape:** Locate and remove any protective sealing strip tape from the heating element before first use.
4. **Placement:** Place the vacuum sealer on a flat, stable, and dry surface.
5. **Connect Power:** Plug the power cord into the machine and then into a standard electrical outlet (120V DC).
6. **Initial Check:** Ensure the lid is unlocked when not in use to prevent compression of the sealing gaskets.

5. OPERATING INSTRUCTIONS

5.1. Basic Vacuum Sealing

1. **Prepare Bag:** Place the food item into a MEGAWISE vacuum sealer bag. Ensure there is at least 3 inches of space between the food and the top of the bag.
2. **Position Bag:** Open the lid of the vacuum sealer. Place the open end of the bag into the vacuum chamber, ensuring it lies flat across the sealing strip.
3. **Close Lid:** Press down firmly on both sides of the lid until you hear a "click" sound, indicating it is securely locked.
4. **Select Food Type:** Press the "FOOD" button to select either "Dry" or "Moist" mode based on your food item. The corresponding indicator light will illuminate.
5. **Start Vacuum Seal:** Press the "VAC SEAL" button. The machine will automatically vacuum the air from the bag and then seal it. Indicator lights will show the progress.
6. **Release Bag:** Once the process is complete (all indicator lights turn off), press the release buttons on both sides of the machine to open the lid. Remove your vacuum-sealed bag.

5.2. Sealing Only (No Vacuum)

1. **Prepare Bag:** Place the item into a bag.
2. **Position Bag:** Place the open end of the bag across the sealing strip.
3. **Close Lid:** Press down firmly on both sides of the lid until it clicks.
4. **Start Seal:** Press the "SEAL" button. The machine will only heat seal the bag without removing air.
5. **Release Bag:** Once the sealing is complete, press the release buttons and remove the bag.

5.3. Using the External Vacuum Function

This function is ideal for vacuum sealing containers, jars, or wine bottles.

1. **Prepare Container:** Ensure your container or jar is compatible with vacuum sealing and has the appropriate port.
2. **Connect Hose:** Attach one end of the air suction hose to the external vacuum port on the machine (usually located on the side).
3. **Connect to Container:** Attach the other end of the hose to the port on your container or jar.
4. **Start Vacuum:** Press the "VAC SEAL" button. The machine will begin to extract air from the container.
5. **Disconnect:** Once the vacuuming is complete, disconnect the hose from both the machine and the container.

External Vacuum System

More Function to Guarantee the Fresh



Vacuum Jars



Vacuum Containers



Wine Plug

Figure 5.1: External vacuum system in use with various containers.

5.4. Using the Built-in Sliding Cutter

The integrated cutter allows for quick and precise bag customization.

1. **Extend Bag:** Pull the vacuum sealer bag roll across the cutter slot to your desired length.
2. **Slide Cutter:** Press down firmly on the sliding cutter and slide it across the bag to make a clean cut.
3. **Seal One End:** Use the "SEAL" function (Section 5.2) to seal one end of the newly cut bag, creating a custom pouch.

6. MAINTENANCE

- **Cleaning:** Always unplug the appliance before cleaning. Wipe the exterior with a damp cloth. Do not immerse the machine in water.
- **Sealing Strip:** Regularly clean the vacuum chamber and sealing strip to ensure optimal performance. Use a soft,

damp cloth.

- **Storage:** For long-term storage, keep the lid unlocked to prevent compression of the foam sealing gasket, which can affect future sealing performance.

7. TROUBLESHOOTING

Problem	Solution
The unit is plugged in but cannot vacuum.	Ensure the lid is accurately closed and the opening end of the bag is correctly installed into the vacuum chamber. Check if the bag is punctured and if the foam sealing gasket is deformed or cracked.
Unit keeps sucking and then stops without sealing.	Please remove the gasket and put it back on the opposite side and try again with your hands pressing the lid to help the vacuum chamber to be airtightened.
The vacuum sealer won't turn on.	Make sure the power cord is not damaged and correctly plugged into the electrical outlet and appliance.

8. SPECIFICATIONS

- **Brand:** MEGAWISE
- **Model:** VS6621
- **Color:** Silver
- **Material:** Plastic
- **Product Dimensions:** 15"L x 7.9"W x 2.5"H
- **Item Weight:** 2.64 pounds (1.2 Kilograms)
- **Power Source:** AC
- **Voltage:** 120 Volts (DC)
- **Wattage:** 110 watts
- **Operation Mode:** Semi-Automatic
- **UPC:** 734257532396
- **Country of Origin:** China

9. WARRANTY & SUPPORT

MEGAWISE is committed to customer satisfaction. We offer 7/24 Live Chat Support to assist you with any questions or concerns regarding your vacuum sealer.

For support, please reach out to us via email at support@megawise.com or visit the official MEGAWISE store on Amazon for live chat options.

We treat you like family and want you to be happy!

ASK A QUESTION ABOUT THIS MANUAL

Ask about setup, troubleshooting, compatibility, parts, safety, or missing instructions. Manuals+ will review the question and use this page's manual context to help answer it.

Name

Anonymous

Email

you@example.com

After a successful submission, we securely hash the supplied account or form email before sending it to Microsoft Advertising for conversion attribution. [Privacy details](#).

Question

Example: How do I reset this device or fix this error?

Details

Model number, symptoms, what you tried, or the section of the manual you are using.

Submit question