

## Daintii E6000

# Daintii E6000 Food Vacuum Sealer Machine User Manual

Model: E6000

## 1. INTRODUCTION

Thank you for choosing the Daintii E6000 Food Vacuum Sealer Machine. This manual provides essential information for the safe and efficient operation, maintenance, and troubleshooting of your new appliance. Please read these instructions thoroughly before first use and retain them 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, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
- 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 latched before operating.
- Avoid contact with moving parts.
- The sealing strip becomes hot during operation. Allow it to cool before touching.

## 3. PRODUCT FEATURES AND COMPONENTS

The Daintii E6000 Food Vacuum Sealer Machine is designed for efficient food preservation with several user-friendly features.



## OPTIMAL PERFORMANCE



**85kpa**  
Suction Power



**300mm**  
Seal Bar Width



**100+times**  
Continuous Vacuum Seals

**Optimal Performance:** This image illustrates the key performance indicators of the Daintii E6000, including 85kPa suction power, a 300mm seal bar width, and the capability for over 100 continuous vacuum seals.

# EXTERNAL VACUUM SYSTEM

Vacuum canister mode with an accessory port and a hose



Red Wine



Ziplock Bag



Mason Jar



**External Vacuum System:** The sealer features an accessory port and hose for vacuuming external containers such as red wine bottles, ziplock bags, and mason jars, expanding its versatility beyond standard vacuum bags.

# VARIABLE OPERATING MODES

Normal Gentle



Mode

Choose the right mode according to regular or delicate food.

Dry Moist Double



Food

Select the dry or moist mode according to dry or wet food.  
[Double] means providing a double seal for extra security.

Pulse

Individually adjust the vacuum and sealing level as needed.



**Variable Operating Modes:** The control panel offers various modes including 'Normal' and 'Gentle' for different food types, 'Dry', 'Moist', and 'Double' for varying moisture levels, and a 'Pulse' function for manual vacuum control.

# EASY-LOCK HANDLE DESIGN

Makes one-handed operation smooth and easy.  
Suitable for beginner and old hands.



**Easy-Lock Handle Design:** The machine features an easy-lock handle for smooth, one-handed operation, simplifying the sealing process.



## Storage Space

Stores an entire roll with the sealer itself.

## Built-in Cutter

Quickly and conveniently custom cut bags to the length you want.

**Built-in Storage and Cutter:** The appliance includes a convenient storage space for an entire roll of vacuum bags and a built-in cutter to customize bag lengths quickly and easily.

## 4. SETUP

1. Unpack the vacuum sealer and all accessories.
2. Place the appliance on a flat, stable, and dry surface.
3. Ensure the power cord is easily accessible and plug it into a grounded electrical outlet.
4. If using a roll of vacuum bags, insert it into the built-in storage compartment and pull out the desired length. Use the built-in cutter to create a custom-sized bag, then seal one end to form a bag.

## 5. OPERATING INSTRUCTIONS

### 5.1. Vacuum Sealing Bags

1. Place the food item(s) into a vacuum sealer bag, leaving at least 3 inches of space between the food and the top of the bag.
2. Ensure the open end of the bag is clean, dry, and free of food particles or wrinkles.
3. Open the lid of the vacuum sealer. Place the open end of the bag flat into the vacuum chamber, ensuring it lies completely over the sealing strip.
4. Close the lid and press down firmly on both sides until the lid latches securely.
5. Select the appropriate mode for your food type (e.g., 'Dry' for solid foods, 'Moist' for foods with some liquid, 'Gentle' for delicate items).
6. Press the 'Vac-Seal' button. The machine will automatically remove air from the bag and then seal it.
7. Once the process is complete, the indicator light will turn off. Press the release buttons on the sides to open the lid and remove the sealed bag.

## 5.2. Sealing Only (No Vacuum)

1. Place the open end of the bag over the sealing strip.
2. Close the lid and latch it securely.
3. Press the 'Seal' button. The machine will only seal the bag without removing air.
4. Once complete, release the lid and remove the bag.

## 5.3. Using the External Vacuum System

1. Attach the accessory hose to the port on the vacuum sealer and to the port on your external container (e.g., canister, jar sealer).
2. Ensure the container is properly closed or sealed according to its instructions.
3. Press the 'Canister' button. The machine will begin to remove air from the container.
4. The process will stop automatically when the desired vacuum level is reached.

## 6. MAINTENANCE AND CLEANING

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- Always unplug the appliance before cleaning.
- Wipe the exterior of the machine with a damp cloth. Do not use abrasive cleaners.
- Clean the vacuum chamber and sealing strip regularly to remove any food debris or moisture. Use a soft cloth and mild soap if necessary, then wipe dry.
- Ensure the sealing strip and gaskets are clean and undamaged for optimal performance.
- Do not immerse the appliance in water.

## 7. TROUBLESHOOTING

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Refer to the following video for common troubleshooting tips:

**Troubleshooting Guide:** This video provides visual instructions for resolving common issues such as the vacuum pump running but not evacuating air, bags not sealing properly, and air re-entering sealed bags. It covers checks for bag placement, sealing strip cleanliness, and potential bag punctures.

### Common Issues and Solutions:

#### Question 1: Vacuum Pump is running, but bag is not evacuating air.

- Ensure one end of the bag is properly sealed.

- Make sure the open end of the bag is placed correctly and fully inside the vacuum chamber, over the sealing strip.
- To prevent wrinkles in the seal, gently stretch the bag flat while inserting it into the vacuum chamber. Ensure no wrinkles are present along the sealing strip area.

#### Question 2: Bag is not sealing properly.

- If there is too much liquid in the bag, consider freezing the food partially before vacuuming to prevent liquid from interfering with the seal.
- Check for food debris or moisture around the seal area. If present, clean it thoroughly with a dry cloth.
- If the seal is still problematic, cut the bag open, wipe the top inside of the bag to ensure it's clean and dry, and then re-seal.
- If the unit has been used continuously, it might be overheated. Wait several minutes for the unit to cool down before attempting to seal again.

#### Question 3: Air was removed from the bag, but now air has re-entered.

- Examine the seal carefully. A wrinkle or fold along the seal can create a small opening, allowing air to re-enter the bag.
- Cut the bag open, wipe the top inside of the bag to ensure it's clean and dry, and then re-seal.
- The bag itself might be punctured. Try using a new, undamaged vacuum sealer bag.

## 8. SPECIFICATIONS

- **Brand:** Daintii
- **Model Number:** E6000
- **Operation Mode:** Manual
- **Wattage:** 110 watts
- **Suction Power:** 85 kPa
- **Seal Bar Width:** Approximately 300mm (11.8 inches)
- **Continuous Seals:** Capable of 100+ continuous vacuum seals
- **Features:** Built-in roll storage, built-in cutter, easy-lock lid, external vacuum system compatibility.

## 9. WARRANTY AND SUPPORT

The Daintii E6000 Food Vacuum Sealer Machine comes with **a3-year warranty** from the date of purchase. For any product inquiries, technical support, or warranty claims, please contact Daintii customer service through the retailer where the product was purchased or visit the official Daintii website for contact information.

Please retain your proof of purchase for warranty validation.

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**