

KOIOS HK028C

KOIOS Vacuum Sealer Machine HK028C Instruction Manual

Model: HK028C

1. INTRODUCTION AND OVERVIEW

The KOIOS Vacuum Sealer Machine HK028C is designed to extend the freshness of your food by removing air from specially designed bags and containers. This process helps to preserve nutrients, flavor, and texture, reducing food waste and saving storage space. This manual provides essential information for safe and efficient operation of your new vacuum sealer.



Image: The KOIOS Vacuum Sealer Machine HK028C shown with various types of food (meat, vegetables, fruits, snacks) vacuum-sealed in bags, illustrating its food preservation capabilities.

2. PACKAGE CONTENTS

Upon unboxing your KOIOS Vacuum Sealer Machine HK028C, please ensure all the following items are included:

- 1 x KOIOS Vacuum Sealer Machine HK028C
- 10 x Food Sealer Bags (5 x 11.7"x10" bags, 5 x 11.7"x7.9" bags)
- 1 x Air Suction Hose

- 1 x User Manual
- 1 x AC Power Cord

Video: An unboxing and function introduction of the KOIOS HK028C Vacuum Sealer, detailing the contents of the package and initial overview of the machine.



Image: A visual representation of the KOIOS Vacuum Sealer Machine HK028C package contents, including the machine, various sizes of bags, air suction hose, user manual, and AC power cord.

3. PRODUCT FEATURES

The KOIOS Vacuum Sealer Machine HK028C offers several features designed for convenience and effective food preservation:

- **Reliable Vacuum Sealing:** Achieves vacuum sealing in 8-12 seconds, extending food freshness up to 8 times longer.
- **Wet/Dry Modes:** Dedicated modes for dry and moist foods, ensuring optimal sealing for different food types.
- **External Manual Vacuum:** Connects to crisper containers, bags, and wine stoppers via an air suction hose to reduce oxidation.
- **Built-in Cutter:** Integrated sliding cutter allows for custom bag sizing.
- **Compact Design:** Lightweight and space-saving design for easy storage in drawers or lockers.

Moist & Dry Sealing Modes

Meet different needs, keep food fresh 8X longer



Image: The KOIOS Vacuum Sealer Machine highlighting its 'Moist' and 'Dry' sealing modes, with examples of different food types (meat, avocado, beans, cookies) being sealed.

Upgraded Vacuum Pump

70kpa strong power, VAC sealing time down to 8-12s



Image: The KOIOS Vacuum Sealer Machine demonstrating its external vacuum function, showing the air suction hose connected to vacuum jars, storage bags, and a wine stopper.

External Vacuum Function



Vacuum jars



Storage bags



Wine plugs

Image: The KOIOS Vacuum Sealer Machine featuring its two-way sliding cutter, illustrating how to press and slide to cut a customized bag.

4. SETUP

Before first use, unpack all components and place the vacuum sealer on a flat, stable surface. Ensure the power cord is accessible.

1. Connect the AC power cord to the machine and a power outlet.
2. Press down firmly on both ends of the lid until you hear a "clicking" sound to ensure it is properly locked.
3. The ON/OFF indicator light will illuminate, indicating the machine is ready for use.

Video: An unboxing and function introduction of the KOIOS HK028C Vacuum Sealer, showing initial setup steps and an overview of the machine's components.

5. OPERATING INSTRUCTIONS

5.1 Basic Sealing (Dry Food)

1. Place the open end of the vacuum bag well under the slabs in the vacuum chamber.
2. Press firmly on both sides of the lid to lock it until you hear a "clicking" sound.
3. Select the 'Dry' mode button. The machine will automatically vacuum and seal the bag.

4. Once the 'Seal' light turns off, indicating completion, press the release buttons on both sides to open the lid and remove the sealed bag.



Image: A four-step visual guide demonstrating how to vacuum seal food using the KOIOS Vacuum Sealer Machine, from placing the bag to opening the lid after sealing.

Video: A demonstration on how to use the HK028C vacuum sealer for basic sealing operations.

5.2 Sealing Moist Food

For moist foods, it is recommended to pat dry the open end of the bag with a kitchen towel before placing it in the vacuum chamber to ensure a strong seal. Select the 'Moist' mode button. The machine will adjust its vacuuming process for optimal results with moist items. Note that sealing moist food may take slightly longer than dry food.

Video: A demonstration of how to vacuum and seal wet food using the KOIOS Vacuum Sealer, including preparation tips.

5.3 Using External Vacuum Function

To use the external vacuum function for containers or wine stoppers:

1. Prepare your container or wine stopper with a vacuum port.
2. Connect one end of the air suction hose to the vacuum nozzle on the machine and the other end to the container's air hole.
3. Press the 'Manual' button to start vacuuming. The blue light will be on.

4. Once the desired vacuum level is reached, press the 'Seal' button to stop. The blue light will turn off automatically when the vacuum process is complete.

5.4 Using the Built-in Cutter

The built-in two-way sliding cutter allows you to create custom-sized bags from a roll. Simply pull the bag material across the sealing bar, press down on the cutter button, and slide it across to achieve a clean, straight cut.

5.5 Manual Vacuum Control

For delicate items or when precise vacuum control is needed, use the 'Manual' and 'Seal' buttons. Press and hold 'Manual' to vacuum to your desired level, then press 'Seal' to initiate the sealing process, maintaining the food's shape.

6. MAINTENANCE

Proper maintenance ensures the longevity and optimal performance of your vacuum sealer:

- Always unplug the appliance before cleaning.
- Wipe the exterior of the machine with a damp cloth. Do not immerse the unit in water.
- Clean the vacuum chamber and sealing strip regularly to prevent food particles from affecting the seal. Use a soft cloth and mild soap if necessary.
- Ensure the foam gasket is clean and free from debris to maintain a proper vacuum seal.
- Store the machine with the lid unlocked when not in use to prevent compression of the foam gasket.

7. TROUBLESHOOTING

If you encounter issues with your vacuum sealer, refer to the following common solutions:

- **Machine does not power on:** Ensure the power cord is securely plugged into both the machine and a working electrical outlet.
- **Bag does not vacuum properly:** Check that the open end of the bag is placed correctly within the vacuum chamber. Ensure the lid is firmly locked on both sides. Inspect the foam gasket for any debris or damage.
- **Seal is inconsistent or weak:** Make sure the sealing strip is clean. For moist foods, pat dry the bag opening to remove excess liquid.
- **Vacuumping takes too long:** Verify that the bag is not overfilled and that there are no leaks in the bag or around the vacuum chamber.

If problems persist, please contact customer support.

8. SPECIFICATIONS

Brand	KOIOS
Model Number	HK028C
Material	Plastic
Color	Black

Product Dimensions	15.7"L x 3.3"W x 2.7"H
Item Weight	1.91 Pounds
Power Source	AC
Operation Mode	Automatic
Wattage	110 watts
Voltage	120V

9. WARRANTY AND SUPPORT

The KOIOS Vacuum Sealer Machine HK028C comes with a 1-year warranty. For any questions, technical support, or warranty claims, please contact KOIOS customer service:

- **Website:** www.koiosshop.com
- **Email:** support@koiosshop.com
- **Phone:** 1-855-888-2111

Please retain your purchase receipt for warranty purposes.