

[Manuals.plus](#) /

› [HOMEKANE](#) /

› HOMEKANE Vacuum Sealer Machine User Manual

HOMEKANE HK020

HOMEKANE Vacuum Sealer Machine

USER MANUAL

Model: HK020

Introduction

The HOMEKANE Vacuum Sealer Machine is designed to preserve food up to 7 times longer than traditional storage methods. Featuring a powerful 80kPa suction force and multiple operating modes, it provides an efficient solution for various food preservation needs. This manual provides essential information for the safe and effective use of your vacuum sealer.



Image: The HOMEKANE Vacuum Sealer Machine shown with vacuum-sealed food items and fresh produce, illustrating its primary function.

Key Features:

- **Powerful Suction:** Equipped with a pure copper motor, achieving up to 80kPa suction for efficient vacuum sealing.
- **Multiple Modes:** Offers Dry, Moist, Seal, Vac, and External Vac modes for diverse food types.
- **Built-in Cutter:** Conveniently cut bags to desired sizes, reducing waste.
- **Compact Design:** Lightweight and easy to store, with a detachable drip tray for simple cleaning.
- **External Vacuum System:** Compatible with vacuum jars and containers for extended preservation.

Setup

Before first use, ensure all packaging materials are removed. Place the vacuum sealer on a flat, stable surface. Connect the power cord to a suitable electrical outlet.

Component Overview:



Image: Overview of the vacuum sealer machine, highlighting the control panel with Dry, Moist, Seal, Vac, and External Vac modes, and the built-in cutter.

1. **Control Panel:** Features buttons for ON/OFF, Moist, Dry, Only Seal, and Manual modes.
2. **Sealing Bar:** Heats to create an airtight seal.
3. **Vacuum Chamber:** Area where air is removed from the bag.
4. **Built-in Cutter:** Located on top for custom bag sizing.
5. **External Vacuum Port:** For connecting the air suction hose to external containers.



	Meat	Vegetables	Fruits	Nuts	Snacks
					
Homekane Vacuum Sealer	14-21 Days	15-20 Days	20-25 Days	1-2 Years	1-2 Years
Ordinary Food Storage	2-3 Days	3-5 Days	3-5 Days	6Months	3Months

Image: A visual guide demonstrating the four-step process for vacuum sealing: opening the lid, placing the bag, closing the lid, selecting the mode, and removing the sealed bag.

Operating Instructions

Basic Vacuum Sealing:

- 1. Prepare the Bag:** Use the built-in cutter to create a bag of the desired length. Ensure the bag is clean and dry.
- 2. Place Food:** Place the food item(s) into the vacuum sealer bag, leaving at least 3 inches of space from the top for sealing.
- 3. Position the Bag:** Open the lid by pressing both side buttons. Place the open end of the bag flat into the vacuum chamber, ensuring it is under the bag limiter.
- 4. Close the Lid:** Press down firmly on both sides of the lid until you hear a "click" indicating it is securely locked.
- 5. Select Mode:**
 - **Moist:** For moist or juicy foods like meat and fish.
 - **Dry:** For dry foods such as fruits, vegetables, and nuts.
 - **Only Seal:** For sealing bags without vacuuming, ideal for snacks.
 - **Vac:** Initiates vacuuming for general use.
 - **Ext Vac:** For use with external vacuum containers.

Press the appropriate mode button (e.g., "Moist" or "Dry") to start the vacuum and sealing process. The machine will automatically complete the cycle.

- 6. Release and Remove:** Once the indicator light turns off, press the side buttons to unlock and open the lid. Carefully remove the sealed bag.

Using the Built-in Cutter:



BUILT-IN CUTTER

No need to look around for scissors to cut bags

Image: A user demonstrating the built-in cutter by sliding it across a vacuum bag to achieve a precise cut, eliminating the need for external scissors.

To use the built-in cutter, simply pull the vacuum bag material across the cutting slot on the top of the machine. Slide the cutter from one side to the other to create a clean, straight cut. This allows you to customize bag sizes and minimize waste.

External Vacuum System:

EXTERNAL VACUUM SYSTEM

More functions to keep fresh



Vac Jars



Vac Containers



Wine Plug

Image: The vacuum sealer connected via an external hose to a container filled with marshmallows, demonstrating its capability to vacuum seal jars and containers.

For vacuum sealing jars, canisters, or wine bottles, connect the air suction hose to the external vacuum port on the machine and to the corresponding port on your container. Select the "Ext Vac" mode to begin the vacuum process. This feature is ideal for delicate items or liquids that cannot be sealed in bags.

Demonstration Video:

Your browser does not support the video tag.

Video: An official demonstration of the Homekane Vacuum Sealer, showcasing its features including the built-in cutter, various sealing modes (moist, dry, only seal), external vacuuming for jars and wine, and the powerful 80kPa suction. The video also highlights the ease of cleaning the detachable drip tray and the long-term food preservation benefits.

Maintenance

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

Cleaning the Drip Tray:

The vacuum sealer features a detachable drip tray designed to collect any excess moisture or liquids during the sealing process. To clean:

1. Ensure the machine is unplugged and cooled down.
2. Carefully remove the drip tray from its slot.
3. Wash the drip tray with warm, soapy water. Rinse thoroughly and dry completely before reinserting.



Image: A detailed view of the vacuum sealer's internal components, including the upgraded silicone sealing gasket and the heating element, which should be kept clean and free of debris.

General Cleaning:

- Wipe the exterior of the machine with a damp cloth. Do not immerse the unit in water.
- Clean the vacuum chamber and sealing bar area with a soft, damp cloth. Ensure no food particles or moisture

remain, as this can affect sealing performance.

- Allow all parts to dry completely before closing the lid or storing the machine.

Troubleshooting

If you encounter issues with your HOMEKANE Vacuum Sealer, refer to the following common problems and solutions:

Problem	Possible Cause	Solution
Machine does not turn on.	Power cord not properly connected; power outlet issue.	Ensure the power cord is securely plugged into both the machine and a working electrical outlet.
Bag does not vacuum properly.	Bag not positioned correctly; lid not fully locked; bag is damaged; moisture in vacuum chamber.	Reposition the bag, ensuring it is flat and within the bag limiter. Press down firmly on both sides of the lid until it clicks. Check the bag for holes or tears. Clean and dry the vacuum chamber.
Bag does not seal.	Sealing bar is dirty or wet; bag material is unsuitable; overheating.	Clean the sealing bar and ensure it is dry. Use only vacuum sealer bags designed for heat sealing. Allow the machine to cool down if used continuously.
Air leaks into sealed bag.	Improper seal; sharp food edges; bag not suitable for freezing.	Ensure a clean, wrinkle-free seal. Pad sharp food items with paper towels. Use freezer-safe vacuum bags for frozen items.

For more detailed troubleshooting or persistent issues, please refer to the complete user manual provided with your product or contact customer support.

Specifications

- Brand:** HOMEKANE
- Model Number:** HK020
- Material:** Plastic
- Color:** Black
- Product Dimensions:** 15.42"L x 3.42"W x 2.87"H
- Item Weight:** 1.98 pounds
- Power Source:** AC
- Operation Mode:** Semi-Automatic
- Wattage:** 500W
- Voltage:** 230 Volts
- Country of Origin:** China

Suction Force: Up to 80kPa

Warranty and Support

The HOMEKANE Vacuum Sealer Machine comes with a **1-year warranty** from the date of purchase, ensuring peace of mind regarding product quality and performance.

For warranty claims, technical support, or any inquiries, please contact the seller, DINGYI TECH-US, through your Amazon order details. Please have your purchase information and model number (HK020) ready when contacting support.

A comprehensive User Manual (PDF) is available for download for more detailed information and instructions. You can typically find this document on the product's Amazon listing page under the 'Product guides and documents' section or by contacting the seller directly.

Download Full User Manual
(PDF)

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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.

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