

[Manuals.plus](#) /

> [kunghei](#) /

> kunghei 800W Chamber Vacuum Sealer (Model ZK-320 / 400US) Instruction Manual

**kunghei ZK-320 / 400US**

# kunghei 800W Chamber Vacuum Sealer Instruction Manual

Model: ZK-320 / 400US

## 1. PRODUCT OVERVIEW

---

The kunghei 800W Chamber Vacuum Sealer is a tabletop food vacuum packaging machine designed for efficient preservation of fresh meats, fruits, and other food items. It features automatic control for vacuuming, sealing, and cooling processes, ensuring an excellent sealing effect.



Image 1: Front view of the kunghei 800W Chamber Vacuum Sealer with key dimensions indicated.



Image 2: The vacuum sealer shown with its power cord, instruction manual, sealing bags, high-temperature cloth, and heating coil.

## 2. SPECIFICATIONS

Feature	Detail
Model	ZK-320 / 400US
Brand	kunghei
Material	Stainless Steel, Acrylic
Color	Silver
Item Weight	29 kg (63.93 lbs)
Power Source	Corded Electric
Operation Mode	Automatic
Wattage	800 watts
Voltage	110 Volts (US Standard Plug)
Vacuum Pump Type	2L Pure Copper Vacuum Pump
Sealing Width	8mm (0.315in), 10mm (0.39in)
Heating Sealing Bar Length	32cm (12.6in)
Fixed Chamber Size	34 x 32 x 7 cm (13.39 x 12.6 x 2.76 in)
Product Size	38 x 48 x 43 cm (14.96 x 18.9 x 16.93 in)
Included Components	Vacuum Packing Machine, Several Sealing Bags, 1 High Temperature Cloth, 1 Heating Coil, 1 English Manual

## 3. SETUP

1. **Unpacking:** Carefully remove the vacuum sealer and all accessories from the packaging.
2. **Placement:** Place the machine on a stable, flat surface. Ensure adequate space around the unit for ventilation and operation.
3. **Power Connection:** Connect the power cord to the machine and then to a standard 110V electrical outlet.

## 4. OPERATING INSTRUCTIONS

---

Follow these steps to operate your kunghei Chamber Vacuum Sealer:

1. **Power On:** Connect the machine to electricity.
2. **Set Parameters:** Use the control panel to set the desired vacuum time, sealing time, and cooling time. The vacuum time can be set from 1 to 99 seconds (recommended 15-35s depending on material thickness). The sealing time can be set from 0.1 to 9.9 seconds (recommended 1.5-2.5s). The cooling time can be set from 0.1 to 9.9 seconds (recommended 5s).
3. **Prepare Items:** Place the items to be vacuumed into a vacuum bag. Flatten the opening of the bag to avoid wrinkles.
4. **Position Bag:** Place the vacuum bag with its contents into the vacuum chamber. Arrange the bag opening neatly over the sealing area, then press down the moving strip to secure it.
5. **Close Lid:** Hold down both sides of the transparent lid with both hands and gently press it down with force until it latches. The vacuum process will begin automatically.
6. **Completion:** Once the vacuum and sealing process is complete, the lid will automatically pop up. Remove the sealed bag.



Image 3: Close-up view of the digital control panel for setting vacuum, sealing, and cooling times.

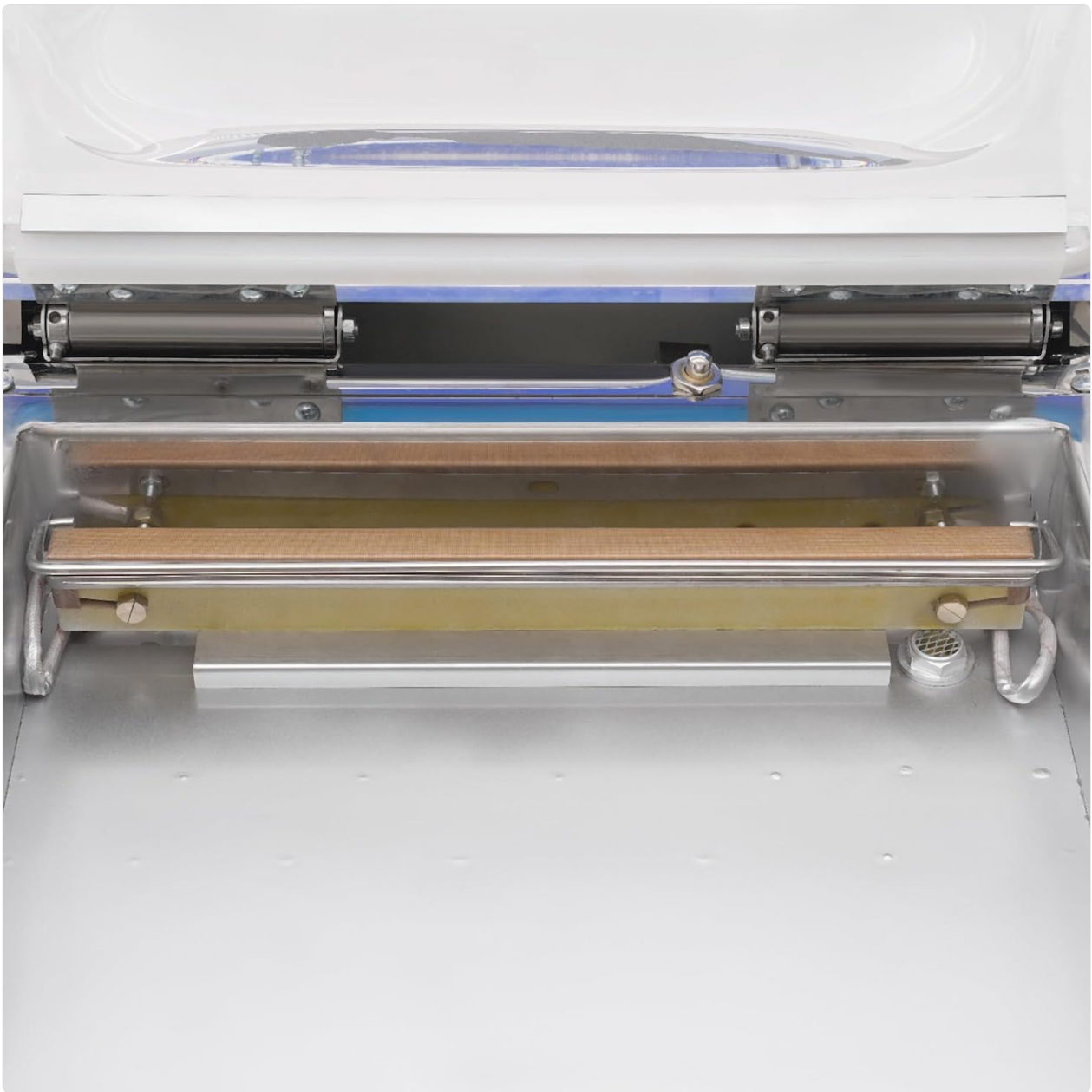


Image 4: An inside view of the vacuum chamber, highlighting the heating sealing bar where bags are placed for sealing.

**Your browser does not support the video tag.**

Video 1: Official operation video demonstrating the setup of vacuum, sealing, and cooling times, placement of items in the chamber, and the automatic vacuum and sealing process. It shows raw meat and sauced meat being packaged.



Image 5: The vacuum sealer actively processing food items inside the chamber, demonstrating the vacuuming stage.

## 5. SAFETY FEATURES

---

- **Heat Dissipation:** The machine features a heat dissipation fence design to ensure stable performance during extended operation.
- **Emergency Stop:** An emergency stop button is included to immediately halt the process in case of abnormal situations.

## 6. CLEANING AND MAINTENANCE

---

To ensure the longevity and optimal performance of your vacuum sealer, regular cleaning is recommended:

- **Exterior Cleaning:** Wipe the stainless steel exterior with a soft, damp cloth. Avoid abrasive cleaners that could scratch the surface.
- **Chamber Cleaning:** Clean the inside of the vacuum chamber and the sealing bar area after each use to remove any food residues.
- **Seal Gasket:** Periodically inspect the rubber seal gasket around the lid for any damage or debris. Clean it gently to maintain a proper vacuum seal.
- **Heating Coil/Cloth:** Replace the high-temperature cloth and heating coil as needed, using the included spare parts.