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huslog AK-5334

huslog AK-5334 Food Vacuum Sealer Machine User Manual

Model: AK-5334 | Brand: huslog

1. INTRODUCTION

Thank you for choosing the huslog AK-5334 Food Vacuum Sealer Machine. This device is designed to extend the freshness of your food by removing air and sealing it in an airtight environment. It is suitable for both dry and moist foods and is an excellent tool for sous-vide cooking preparation. Please read this manual carefully before use to ensure proper operation and maintenance.

Key Benefits:

- **Extended Freshness:** Keeps food fresh up to five times longer by preventing air exposure.
- **Preserves Taste & Aroma:** Ideal for meats, cheeses, and delicate items, maintaining their quality.
- **Reduces Food Waste:** Helps save money and time by extending the shelf life of groceries.
- **Bacterial Protection:** Creates an anaerobic environment, inhibiting bacterial growth.
- **Sous-Vide Ready:** Perfect for preparing foods for precise sous-vide cooking.

2. PACKAGE CONTENTS

Ensure all items are present upon unboxing:

- huslog AK-5334 Vacuum Sealer Machine
- 2 x Vacuum Sealer Rolls (3m x 28cm each)
- Accessory Hose
- Adapters for external vacuum containers
- User Manual



Image: The huslog AK-5334 vacuum sealer, two vacuum rolls, two accessory hoses, and adapters for external containers.

3. SAFETY INSTRUCTIONS

- Read all instructions before operating the appliance.
- Do not immerse the appliance, power cord, or plug in water or other liquids.
- Keep out of reach of children.
- Do not operate with a damaged cord or plug.
- Use only manufacturer-recommended accessories.
- Unplug from outlet when not in use and before cleaning.
- Do not use outdoors.
- Avoid touching hot sealing strip immediately after use.

4. PRODUCT OVERVIEW



Image: Top view of the vacuum sealer, highlighting the control panel with various function buttons.

Control Panel Functions:

- **Vacuum & Seal:** Automatically vacuums and seals bags.
- **Seal Only:** Seals bags without vacuuming. Useful for making custom-sized bags from rolls.
- **Moist/Dry Food Mode:** Adjusts sealing time for optimal results with different food types.
- **External Vacuum:** For use with the accessory hose and external containers.
- **Stop:** Cancels the current operation.



Image: Side view of the vacuum sealer, showing the port for connecting the external vacuum hose.

5. SETUP

1. **Unpack:** Carefully remove the vacuum sealer and all accessories from the packaging.
2. **Inspect:** Check the appliance for any damage. Do not use if damaged.
3. **Placement:** Place the vacuum sealer on a flat, stable, and dry surface. Ensure there is enough space around the unit for operation.
4. **Power Connection:** Plug the power cord into a suitable 220V AC outlet.

6. OPERATING INSTRUCTIONS

6.1. Creating a Bag from a Roll

1. Cut a desired length from the vacuum sealer roll, ensuring enough space for the food and sealing.
2. Place one end of the cut roll into the sealing area of the machine.
3. Close the lid firmly until it clicks into place.
4. Press the "Seal Only" button. The indicator light will illuminate.
5. Once the light turns off, the sealing process is complete. Open the lid and remove your custom bag.

6.2. Vacuum Sealing Food in a Bag

1. Place the food item into a vacuum sealer bag, leaving at least 5-7 cm (2-3 inches) of space between the food and the open end of the bag.
2. Ensure the open end of the bag is clean, dry, and flat.
3. Place the open end of the bag into the vacuum channel of the machine. Ensure it lies flat across the sealing strip.
4. Close the lid firmly until both sides click into place.
5. Select the appropriate food mode: "Dry" for dry items or "Moist" for moist items.
6. Press the "Vacuum & Seal" button. The machine will automatically remove air and then seal the bag.
7. Once the process is complete and the indicator light turns off, open the lid and remove the sealed bag.



Image: A user preparing to vacuum seal fresh peppers, demonstrating the placement of food into the bag.



Image: A perfectly vacuum-sealed steak with rosemary, ready for storage or sous-vide cooking.

6.3. Using the External Vacuum Function

This function is for vacuuming specialized containers or bottles with a vacuum port.

1. Connect one end of the accessory hose to the external vacuum port on the side of the machine.
2. Attach the other end of the hose to the vacuum port of your container or bottle.
3. Press the "External Vacuum" button. The machine will begin to remove air from the container.
4. Once the vacuum is complete, the machine will stop automatically. Remove the hose.



Image: The included accessory hoses and adapters for connecting to external vacuum-sealable containers.

7. MAINTENANCE

7.1. Cleaning

1. Always unplug the appliance before cleaning.
2. Wipe the exterior of the machine with a soft, damp cloth. Do not use abrasive cleaners or immerse the unit in water.
3. Clean the vacuum channel and sealing strip regularly to prevent food residue buildup, which can affect sealing performance. Use a mild detergent if necessary, then wipe dry.
4. Ensure all parts are completely dry before storing or next use.

7.2. Storage

Store the vacuum sealer in a cool, dry place with the lid unlatched to prevent compression of the sealing gaskets, which can lead to poor sealing over time.

8. TROUBLESHOOTING

Problem	Possible Cause	Solution
Machine does not turn on.	Not plugged in; power outlet issue.	Ensure power cord is securely plugged in. Test outlet with another appliance.
Bag does not vacuum properly.	Bag not correctly placed; lid not fully closed; bag leakage; moist food residue.	Reposition bag in vacuum channel. Press lid firmly until it clicks. Check bag for holes/tears. Clean vacuum channel and sealing strip.
Bag does not seal.	Sealing strip dirty/damaged; bag material incompatible; lid not fully closed.	Clean sealing strip. Use only vacuum sealer bags. Ensure lid is securely latched.
Air leaks into bag after sealing.	Improper seal; sharp food edges; bag puncture.	Reseal the bag. Pad sharp food items with paper towel. Use a new bag if punctured.

9. SPECIFICATIONS

Feature	Specification
Brand	huslog
Model	AK-5334
Color	Black
Product Dimensions	38 x 14.5 x 6 cm
Weight	930 grams
Wattage	125 watts
Voltage	220 Volts (DC)
Material	Stainless steel



Image: Technical drawing illustrating the dimensions of the huslog AK-5334 vacuum sealer.

10. WARRANTY AND SUPPORT

Specific warranty information is typically provided with your product packaging or can be found on the manufacturer's official website. For technical support, troubleshooting assistance beyond this manual, or warranty claims, please refer to the contact information provided by the retailer or manufacturer at the time of purchase.