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kejector V3101

kejector V3101 Vacuum Sealer Machine User Manual

Model: V3101

Introduction

This manual provides detailed instructions for the safe and efficient operation, maintenance, and troubleshooting of your kejector V3101 Vacuum Sealer Machine. Please read this manual thoroughly before using the appliance and retain it for future reference.
The kejector V3101 is designed to preserve food freshness by removing air from specially designed bags and containers, extending shelf life and reducing food waste.

Important Safety Instructions

- Read all instructions before use.
- Do not immerse the appliance, power cord, or plug in water or other liquids.
- Close supervision is necessary when the appliance is used by or near children.
- 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 accessories recommended by the manufacturer.
- 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 locked before operating.
- Avoid contact with moving parts.

Product Components

Familiarize yourself with the components of your kejector V3101 Vacuum Sealer Machine:



Image Description: An overhead view of the kejector V3101 Vacuum Sealer Machine with its dimensions (14.57 inches length, 4.14 inches width) and included accessories laid out. The accessories include a bag cutter, a vacuum hose, a gift package box, a vacuum seal roll, and a user manual. This image illustrates the complete kit contents.

- **Vacuum Sealer Unit:** Main appliance for vacuuming and sealing.
- **Bag Cutter:** Integrated or separate tool for custom bag sizing.
- **Vacuum Hose:** For use with external vacuum containers and wine stoppers.
- **Vacuum Seal Roll:** Material for creating custom-sized vacuum bags.

Setup

1. **Unpack:** Carefully remove all components from the packaging.
2. **Inspect:** Check the appliance and accessories for any signs of damage. Do not use if damaged.
3. **Clean:** Wipe the exterior of the vacuum sealer with a damp cloth. Ensure the vacuum channel and sealing strip are clean and dry.
4. **Placement:** Place the vacuum sealer on a flat, stable, and dry surface.

5. **Power Connection:** Plug the power cord into a grounded electrical outlet. The appliance is now ready for use.

Operating Instructions

Understanding the Modes



Image Description: A close-up view of the kejector V3101 Vacuum Sealer's control panel, highlighting the five smart modes: Dry, Moist, Seal, Pulse, and Canister. A hand is shown pressing one of the buttons, indicating user interaction with the mode selection.

- **Dry Vac Seal:** Ideal for solid, dry foods such as nuts, cookies, and grains.
- **Moist Vac Seal:** Suitable for foods with moisture, like raw meats, fruits, and vegetables.
- **Seal:** Seals bags without vacuuming, useful for creating custom-sized bags from a roll or sealing delicate items.
- **Pulse:** Allows manual control over the vacuum pressure, ideal for delicate foods that could be crushed by full vacuum. Press and hold to vacuum, release to stop.
- **Canister:** For use with external vacuum containers, jars, and wine stoppers via the vacuum hose.

Basic Vacuum Sealing Steps



Image Description: A four-step visual guide demonstrating how to vacuum seal using the kejector V3101. Step 1 shows pressing two locks to open the lid. Step 2 shows placing the open end of a bag into the vacuum chamber. Step 3 shows closing the lid until two clicks are heard. Step 4 shows pressing the "Dry" or "Moist" button to initiate vacuum sealing.

1. **Prepare the Bag:** Place the food item into a vacuum sealer bag. Ensure there is at least 3 inches of space between the food and the open end of the bag.
2. **Open the Lid:** Press the two locks on the sides of the machine to open the lid.
3. **Position the Bag:** Place the open end of the bag flat into the vacuum chamber, ensuring it is centered over the sealing strip.
4. **Close the Lid:** Close the lid firmly until you hear two distinct clicks, indicating it is securely locked.
5. **Select Mode:** Choose the appropriate mode ("Dry" or "Moist") based on the food type. For delicate items, use "Pulse" mode.
6. **Start Sealing:** Press the selected mode button. The machine will automatically vacuum the air and then seal the bag.
7. **Release:** Once the process is complete, the indicator light will turn off. Press the side locks to release the lid and

remove the sealed bag.

Using the External Vacuum System (Canister Mode)



Image Description: The kejector V3101 Vacuum Sealer demonstrating its external vacuum system. The vacuum hose is connected to the machine and then to various accessories, including vacuum containers, a vacuum bag, and a wine stopper, illustrating its versatility for multi-purpose vacuuming.

1. **Connect Hose:** Insert one end of the vacuum hose into the accessory port on the vacuum sealer.
2. **Connect to Container:** Attach the other end of the hose to the vacuum port on your compatible vacuum container, jar, or wine stopper.
3. **Select Canister Mode:** Press the "Canister" button on the control panel. The machine will begin to remove air.
4. **Monitor:** The vacuum process will stop automatically when the desired vacuum level is reached for containers. For wine stoppers, follow the stopper's instructions.
5. **Remove Hose:** Once complete, remove the vacuum hose from both the appliance and the container/stopper.

Maintenance and Cleaning

Regular cleaning and maintenance will ensure the longevity and optimal performance of your kejector V3101 Vacuum Sealer.

1. **Unplug:** Always unplug the appliance from the power outlet before cleaning.
2. **Clean Exterior:** Wipe the exterior of the machine with a soft, damp cloth. Do not use abrasive cleaners or solvents.
3. **Clean Vacuum Chamber:** Use a damp cloth to wipe clean the vacuum chamber and around the sealing strip. Ensure no food particles or liquids remain.
4. **Dry Thoroughly:** Ensure all parts are completely dry before storing or next use. Moisture can affect sealing performance.
5. **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 seals over time.

Troubleshooting

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

Problem	Possible Cause	Solution
Machine does not turn on.	Not plugged in; power outlet issue.	Ensure the power cord is securely plugged into a working outlet.
Bag does not vacuum properly.	Lid not closed correctly; bag not positioned in vacuum chamber; bag is damaged; moisture in vacuum chamber.	Ensure lid clicks shut on both sides. Reposition bag. Check bag for holes or tears. Clean and dry vacuum chamber.
Bag seals but air remains.	Too much liquid/moisture; food too close to bag opening; bag material issue.	Pre-freeze moist foods. Ensure 3 inches of space from food to bag opening. Use only compatible vacuum sealer bags.
Bag does not seal.	Sealing strip dirty or wet; heating element issue; bag material not compatible.	Clean and dry the sealing strip. Ensure the bag is suitable for heat sealing. If problem persists, contact support.

Specifications

Feature	Detail
Brand	kejector
Model Number	V3101
Material	Acrylonitrile Butadiene Styrene (ABS)
Color	White
Item Weight	2.94 Pounds

Feature	Detail
Operation Mode	Manual (with automatic vacuum/seal cycles)
Wattage	110 watts
Package Dimensions	15.55 x 9.61 x 3.94 inches
Suction Power	70 kPa

Warranty and Support

kejector provides lifetime technical consultation for the V3101 Vacuum Sealer Machine. For any technical assistance, warranty claims, or operational questions, please contact our customer support team.
All issues will be resolved within 24 working hours.
Contact Information:

- **Email:** support@kejector.com (Example)
- **Website:** Visit the kejector Store on Amazon

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