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› QIQIAOB Vacuum Sealer Machine SV301E User Manual

QIQIAOB SV301E

QIQIAOB Vacuum Sealer Machine SV301E User Manual

Model: SV301E

1. PRODUCT OVERVIEW

The QIQIAOB SV301E Vacuum Sealer Machine is designed to extend the freshness of your food by removing air from specially designed bags and containers. Featuring 75KPa strong suction power and multiple operating modes, it provides an efficient solution for food preservation.



Figure 1.1: The QIQIAOB SV301E Vacuum Sealer Machine, a sleek silver and black appliance designed for food preservation.

2. PACKAGE CONTENTS

Upon unboxing, please ensure all items are present:

- QIQIAOB SV301E Vacuum Sealer Machine
- 10 Vacuum Sealer Bags (Starter Kit)

- External Vacuum Hose (for jars, bottles)
- User Manual (this document)

FULLY STARTER KITS EVERYTHING YOU NEED TO GET STARTED



Figure 2.1: The vacuum sealer machine shown with included starter kits, including vacuum bags and an external vacuum hose. An "Unlock Button" is highlighted on the side of the machine.

3. PRODUCT FEATURES

- **75KPa Strong Suction Power:** Ensures efficient air removal for optimal sealing.
- **5-in-1 Adjustable Modes:** Includes Dry, Moist, Seal, Vacuum, and Stop functions for versatile use.
- **Integrated Two-Way Sliding Cutter:** Allows for quick and convenient customization of bag sizes.
- **High-Quality Heating Strip:** Provides a reliable and durable seal.
- **External Vacuum System:** Compatible with wide-mouth canning jars, wine bottles, and other vacuum containers.
- **Easy to Clean:** Upper lid can be opened for safe and simple cleaning.
- **Compact and Lightweight Design:** Easy to store and transport.



SMART SUCTION

THE DIFFERENCE IS IN THE DETAILS

32*14mm High-Temperature Resistant Sealing Strip

Figure 3.1: Close-up view of the vacuum sealer's interior, highlighting the "Smart Suction" area and the 32x14mm high-temperature resistant sealing strip.

TWO-WAY SLIDING CUTTER

Getting a Customized Bag Quickly and Conveniently



Figure 3.2: Illustration of the two-way sliding cutter feature, designed for quickly and conveniently customizing bag sizes.

INTERNAL COMPOSITION

Each functional area has been precisely calculated,
many but not chaotic



- 1 Silicone strip
- 2 Top Cover Buckle(left)
- 3 Top Cover Buckle(right)
- 4 Operational Warning Notes
- 5 Vacuum Water Tank
- 6 Sealing foam gaskets
- 7 Unlock Button(left)
- 8 Unlock Button(right)
- 9 3mm heating wire

Figure 3.3: Diagram showing the internal composition of the vacuum sealer, labeling key parts such as silicone strip, top cover buckles, operational warning notes, vacuum water tank, sealing foam gaskets, unlock buttons, and the 3mm heating wire.

4. SETUP AND BASIC OPERATION

4.1 Initial Setup

1. Unpack the vacuum sealer and all accessories.
2. Place the machine on a flat, stable, and dry surface.
3. Ensure the power cord is securely plugged into a suitable electrical outlet.

4.2 Sealing a Bag

1. **Step 1: Open the Lid.** Press the buttons on both sides of the machine to release and open the lid. The lid will unlock and turn up, ready for the next operation.

VACUUM FRESHNESS PERIOD SUGGESTION FORM				
KIND	COLD STORAGE AND PRESERVATION (-16~-20°C)		KEEP FOOD FRESH BY REFRIGERATING IT (0~-8°C)	
	NON-VACUUM STORAGE	VACUUM STORAGE	NON-VACUUM STORAGE	VACUUM STORAGE
MEATS	6 Months	15-20 Months	2-3 Days	12-13 Days
SEAFOOD DISHES	6 Months	10-12 Months	2-3 Days	6-8 Days
DRIED FRUITS, COFFEE	6-9 Months	18-24 Months	2-3 Days	10-14 Days
EGGS			2-3 Days	30-50 Days
DRIED FRUIT			3-4 Months	One year
COFFEE			2-3 Months	One year
TEAS			3-6 Months	One year
INFANT FORMULA			1-2 Months	One year

The actual effect is related to the freshness of the food, temperature, etc., the specific insurance time will be somewhat different

Figure 4.1: Illustration showing how to press the side buttons to open the vacuum sealer lid.

2. **Step 2: Position the Bag.** Place the vacuum bag flat into the vacuum chamber. Ensure the bag opening does not extend beyond the vacuum baffle.



Figure 4.2: Image demonstrating the correct placement of a vacuum bag, containing asparagus, into the vacuum chamber, ensuring it aligns with the vacuum baffle.

3. **Step 3: Close the Lid.** Close and press down firmly on both ends of the lid until you hear two "click" sounds, indicating the lid is properly closed and locked.

SUPPORTS VACUUM EXTRACTION



Red Wine



Ziplock Bag



Vacuum Mason Jar



Figure 4.3: Visual guide for closing the vacuum sealer lid by pressing down on both sides until it clicks into place.

- Step 4: Select Mode and Seal.** Choose the desired vacuum mode (e.g., "Vacuum" for full vacuum and seal, or "Seal" for sealing only). The red light will turn off once the process is complete. Then, open the lid to retrieve your sealed item.

TWO-WAY SLIDING CUTTER

Getting a Customized Bag Quickly and Conveniently



Figure 4.4: Image showing the vacuum sealer with indicator lights, demonstrating the selection of a vacuum mode for one-touch sealing.

4.3 Using External Vacuum System

The external vacuum system allows you to vacuum seal jars, wine bottles, and other compatible containers. Connect the external vacuum hose to the accessory port on the machine and to the container's vacuum port. Select the appropriate mode for external vacuuming.

SUPPORTS VACUUM EXTRACTION



Red Wine



Ziplock Bag



Vacuum Mason Jar



Figure 4.5: The vacuum sealer connected via a hose to a vacuum-sealable container, demonstrating its capability to support external vacuum extraction for items like red wine bottles, Ziplock bags, and vacuum mason jars.

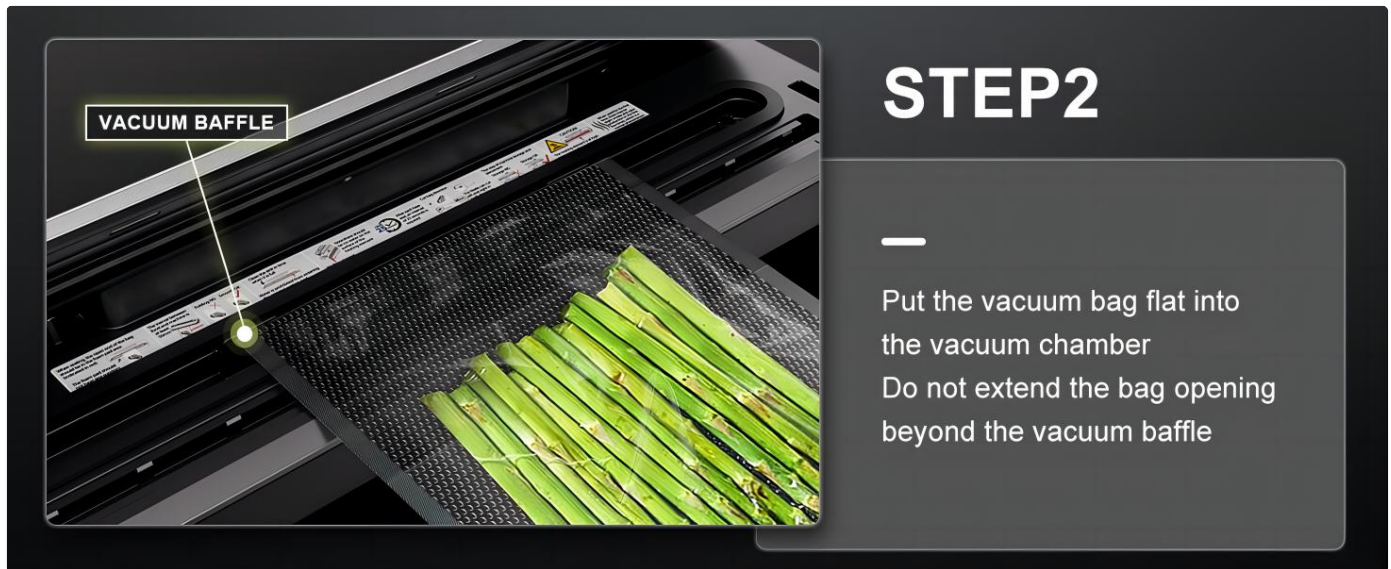


Figure 4.6: The vacuum sealer connected to a vacuum seal container, illustrating its use for preserving food in specialized containers.



Figure 4.7: The vacuum sealer connected to a wine bottle, demonstrating its ability to preserve wine by removing air from the bottle.

5. FOOD PRESERVATION GUIDELINES

Vacuum sealing significantly extends the shelf life of various foods by reducing oxidation and preventing moisture loss. The following table provides general guidelines for freshness periods:

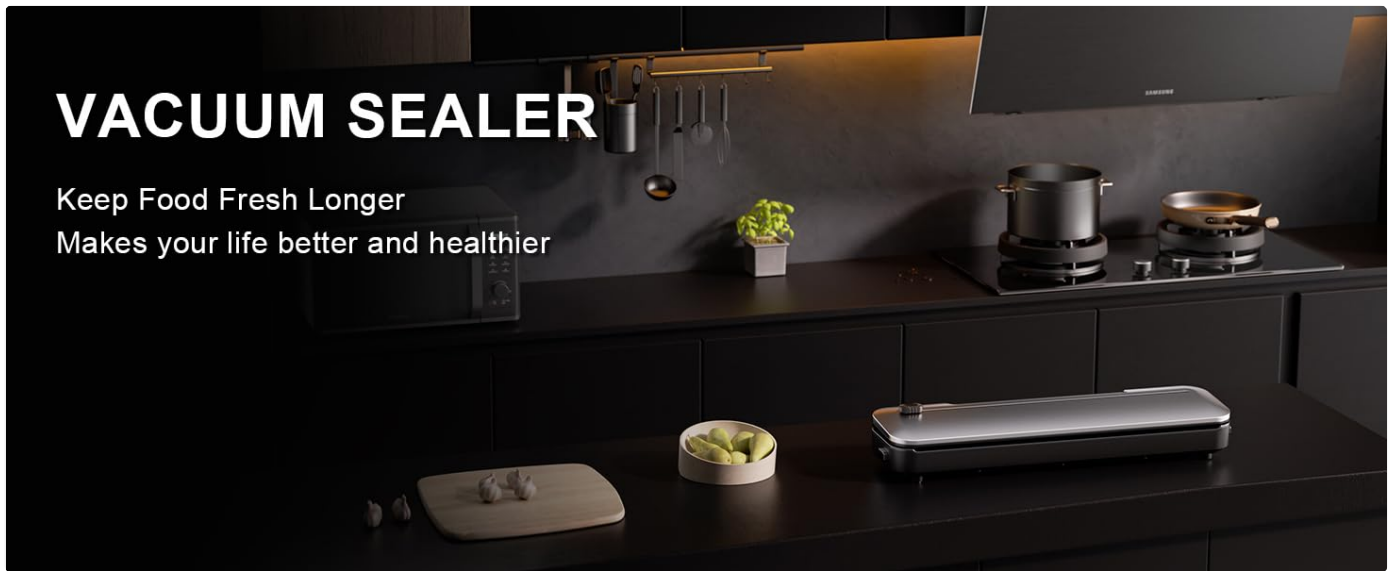


Figure 5.1: A table providing suggested freshness periods for various food types (meats, seafood, dried fruits, eggs, coffee, teas, infant formula) under both non-vacuum and vacuum storage conditions, for cold storage (-16~-20°C) and refrigeration (0~8°C).

Note: The actual preservation effect is influenced by the initial freshness of the food, storage temperature, and other environmental factors. These are general suggestions.

VACUUM-SEALED TO PRESERVE FRESHNESS

Meat, vegetables, fruits, dried fruits, etc.



VACUUM

preservation

Reduces oxidation of meat
Maintains the taste of meat

NON-VACUUM

preservation

Short freshness period
Easy to change flavor

Figure 5.2: A visual comparison showing two pieces of meat, one vacuum-sealed and one not, illustrating how vacuum preservation reduces oxidation and maintains taste, while non-vacuum preservation leads to a shorter freshness period and flavor changes.

5.1 Recommended Vacuum Bags

For optimal vacuuming and sealing results, it is recommended to use QIQAOB professional vacuum bags with a deep airway and textured surface. Bags without texture or with double-sided/rectangular textures may not provide the best seal.

STEP 1

—
Press the buttons on both sides to open the lid, the lid unlocked turn up to open, for the next operation.

Figure 5.3: A comparison of vacuum bag textures, indicating that bags with a "Round Texture" are recommended for better vacuuming and sealing, while bags with "No Texture," "Double Sided Texture," or "Rectangular Texture" are not ideal.

6. MAINTENANCE AND CLEANING

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

- Always unplug the appliance before cleaning.
- Open the upper lid to access the vacuum chamber and sealing strip area.
- Wipe down the exterior and interior surfaces, especially the vacuum water tank and sealing foam gaskets, with a damp cloth.
- Do not immerse the machine in water or any other liquid.
- Ensure all parts are completely dry before closing the lid and storing the machine.

7. 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 positioned correctly; Bag opening beyond vacuum baffle; Moisture in bag; Incorrect bag type.	Reposition bag, ensuring opening is within the vacuum chamber. Ensure food is dry. Use recommended textured bags.
Bag does not seal.	Lid not properly closed; Sealing strip dirty or damaged; Bag material incompatible.	Press down firmly on both sides of the lid until it clicks. Clean sealing strip. Use appropriate vacuum sealer bags.
Vacuum is weak.	Vacuum chamber or gaskets are dirty; Excessive moisture.	Clean the vacuum chamber and gaskets. Ensure food is not excessively wet.

8. SPECIFICATIONS

- **Brand:** QIQIAOB
- **Model:** SV301E

- **Material:** Plastic
- **Color:** Silver
- **Power Source:** Corded Electric
- **Operation Mode:** Automatic
- **Suction Power:** 75KPa
- **UPC:** 780748228651
- **Package Dimensions:** 16.38 x 5.24 x 3.94 inches
- **Item Weight:** 2.53 pounds
- **Date First Available:** November 5, 2024

