

Manuals+

[Q & A](#) | [Deep Search](#) | [Upload](#)

manuals.plus /

- › [QIQIAOB](#) /
- › [QIQIAOB 95kpa Vacuum Sealer Machine User Manual](#)

QIQIAOB SV608

QIQIAOB 95kpa Vacuum Sealer Machine User Manual

Model: SV608

PRODUCT OVERVIEW

The QIQIAOB 95kpa Vacuum Sealer Machine is a commercial-grade, fully automatic food sealer designed for optimal food preservation. It features a 10-in-1 sealing system with various modes and settings to accommodate different food types and sealing needs. This manual provides instructions for setup, operation, and maintenance of your vacuum sealer.



Image: QIQIAOB 95kpa Vacuum Sealer Machine, front view.

Key Features:

- **10 Modes with Variable Settings:** Includes "Dry, Moist, and Extra Moist" modes and "Normal, Gentle" vacuum pressure settings. Features manual "Pulse" and optional double heat seal.
- **Handle-Ease Design:** Patented handle system for easy locking and secure sealing with one hand.
- **95KPA Double Pump:** Powerful 95kpa suction and 125w power for fast vacuum sealing (8-18 seconds).
- **Double Seal for Enhanced Security:** Widened 12mm double heating strip and 4-layer heating wire for a tighter, more consistent seal.
- **Upgraded User Experience Design:** Built-in bag roll storage and cutter, countdown display, and removable drip tray.
- **Reliable Continuous Sealing:** Integrated cooling system allows for successive sealing without waiting time.

SETUP

1. **Unpack the Machine:** Carefully remove the vacuum sealer and all accessories from the packaging. Retain packaging for future storage or transport.
2. **Inspect for Damage:** Check the machine for any visible damage. If damaged, do not operate and contact customer support.
3. **Place on a Stable Surface:** Position the vacuum sealer on a flat, stable, and dry surface. Ensure adequate space around the unit for operation.
4. **Install Bag Roll (Optional):** If using a bag roll, open the lid and place the roll into the designated storage compartment. Utilize the built-in cutter to create custom-sized bags.

Superior Components For **Powerful Suction**

Multiple Assurance for Your Peace of Mind.



Pure copper Double Pump



Pure Copper Motor



Durable Silicone Gasket



Image: The vacuum sealer with its lid open, showing the built-in bag roll storage and cutter.

5. **Check Drip Tray:** Ensure the removable drip tray is correctly inserted. This tray collects any excess liquid during the sealing process.

DELICATE ATTENTIVE DESIGN

Provides a User-friendly Experience for All Users

QIQIAOB



- 1 Countdown Display
- 2 Built-in Cutter
- 3 Built-in Bag Storage
- 4 Durable Silicone Gasket
- 5 Bag Positioning Clamp
- 6 Vacuum Chamber

Image: A user demonstrating how to remove and clean the drip tray from the vacuum sealer.

6. **Connect Power:** Plug the power cord into a suitable electrical outlet.

OPERATING INSTRUCTIONS

The QIQIAOB Vacuum Sealer offers multiple modes for versatile food preservation. Follow these steps for effective sealing:

Basic Vacuum Sealing Steps:

1. **Prepare the Bag:** If using a roll, cut a bag to the desired length using the built-in cutter. Ensure one end of the bag is sealed. If using pre-cut bags, ensure one end is already sealed.
2. **Place Food in Bag:** Insert the food item(s) into the bag, leaving at least 3 inches of space from the open end to the food for proper sealing.

- Position the Bag:** Open the lid of the vacuum sealer. Place the open end of the bag into the vacuum chamber, ensuring it lies flat and smooth over the sealing strip.

Why choose Our Vacuum Sealer Machine ?

Smart Choice for High Value and Durability

Bargain Sealer	QIQIAOB Best Value Choice	Bulky Sealer
		
<input checked="" type="checkbox"/> Manual	<input checked="" type="checkbox"/> One-Step Full Automatic	<input checked="" type="checkbox"/> Manual
<input checked="" type="checkbox"/> 60KPA	<input checked="" type="checkbox"/> 95KPA Vacuum Sunction	<input checked="" type="checkbox"/> 80KPA
<input checked="" type="checkbox"/> NO	<input checked="" type="checkbox"/> Bag Storage	<input checked="" type="checkbox"/> YES
<input checked="" type="checkbox"/> NO	<input checked="" type="checkbox"/> Digital Countdown	<input checked="" type="checkbox"/> NO
<input checked="" type="checkbox"/> NO	<input checked="" type="checkbox"/> Canister & Marinate	<input checked="" type="checkbox"/> Canister
<input checked="" type="checkbox"/> Foam Gasket	<input checked="" type="checkbox"/> Non-deformable Gasket	<input checked="" type="checkbox"/> Foam Gasket
<input checked="" type="checkbox"/> 5 Bags	<input checked="" type="checkbox"/> 10xBags+ 1x Roll	<input checked="" type="checkbox"/> Roll
<input checked="" type="checkbox"/> NO	<input checked="" type="checkbox"/> Bulit-in Cutter	<input checked="" type="checkbox"/> Yes

Image: A four-step visual guide showing how to prepare a bag, place food, position the bag in the vacuum sealer, and initiate sealing.

- Close the Lid:** Firmly press down on the lid with one hand until it clicks into place, indicating it is securely locked.
- Select Mode:** Choose the appropriate mode based on your food type using the control panel:
 - **Dry:** For solid foods with no moisture.
 - **Moist:** For foods with some moisture.
 - **Extra Moist:** For foods with significant moisture.
 - **Normal/Gentle:** Adjusts vacuum pressure for delicate or soft foods.
 - **Pulse:** Allows manual control over the vacuum process for delicate items. Press and hold for vacuum, release to stop, then press 'Seal'.

Focus on One Vacuum Machine

Multi functions for various needs



DRY



MOIST



SEAL



PULSE



CANISTER

Image: Close-up of the vacuum sealer's control panel, highlighting various mode selections and the digital countdown display.

6. **Start Sealing:** Press the "Vac&Seal" button (or "Seal" if using Pulse mode). The machine will automatically vacuum the air and then seal the bag. The countdown display will show progress.
7. **Open and Remove:** Once the process is complete and the countdown finishes, the lid will unlock. Open the lid and remove your sealed food bag.

Using the Canister Function:

This vacuum sealer can also be used with external vacuum canisters (sold separately) for preserving delicate items or liquids.

1. **Connect Hose:** Insert the smaller end of the vacuum hose into the accessory port on the side of the vacuum sealer.
2. **Attach to Canister:** Connect the other end of the hose to the port on your vacuum canister.

3. **Start Vacuum:** Select the "Canister" mode on the control panel. The machine will begin to vacuum air from the canister.
4. **Monitor Progress:** The machine will automatically stop when the desired vacuum level is reached.

MAINTENANCE

Regular maintenance ensures the longevity and optimal performance of your QIQIAOB Vacuum Sealer.

- **Clean the Drip Tray:** The removable drip tray should be cleaned after each use, especially when sealing moist foods. Simply pull out the tray, empty any liquids, wash with mild soap and water, and dry thoroughly before reinserting.
- **Wipe Vacuum Chamber and Seals:** Use a damp cloth to wipe down the vacuum chamber and the silicone gaskets after each use. Ensure no food particles or moisture remain. This helps maintain the vacuum effect and extends the lifespan of the gaskets.
- **Clean Exterior:** Wipe the exterior of the machine with a soft, damp cloth. Do not immerse the unit in water.
- **Storage:** When not in use, it is recommended to leave the lid unlocked to prevent compression of the sealing gaskets, which can affect future sealing performance. Store in a dry place.

TROUBLESHOOTING

If you encounter issues with your vacuum sealer, please 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. Test the outlet with another appliance.
Bag does not vacuum properly.	Bag not positioned correctly; dirty/damaged gaskets; bag material not suitable.	Ensure the open end of the bag is fully inside the vacuum chamber and flat. Clean the gaskets. Use only vacuum sealer bags.
Bag does not seal.	Sealing strip dirty/wet; bag creased; overheating.	Wipe the sealing strip clean and dry. Smooth out any creases in the bag. Allow the machine to cool down if used continuously.
Vacuum is weak.	Gaskets not sealing; vacuum port blocked.	Check and clean the silicone gaskets. Ensure the vacuum port is clear of debris.

SPECIFICATIONS

- **Brand:** QIQIAOB
- **Model:** SV608
- **Material:** Acrylonitrile Butadiene Styrene (ABS)
- **Color:** Black

- **Product Dimensions:** 16.1"L x 8.7"W x 4.65"H
- **Item Weight:** 4.9 Pounds
- **Power Source:** Corded Electric
- **Operation Mode:** Automatic
- **Wattage:** 130 watts
- **Voltage:** 120V
- **Suction Power:** 95kpa

WARRANTY AND SUPPORT

QIQIAOB is committed to providing high-quality products and excellent customer service.

- **Free Replacement:** Enjoy a 30-day free replacement for quality issues.
- **Customer Support:** QIQIAOB offers 24/7 professional and prompt response for any inquiries or assistance.
- **Online Resources:** For additional information and support, please visit the official QIQIAOB store on Amazon: [QIQIAOB Store](#).