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› [SANBORA](#) /

› SANBORA Vacuum Sealer Machine User Manual

SANBORA QH-25

SANBORA Vacuum Sealer Machine

USER MANUAL

Model: QH-25

Introduction

This manual provides detailed instructions for the safe and efficient operation, maintenance, and troubleshooting of your SANBORA 7-in-1 Vacuum Sealer Machine, Model QH-25. Please read this manual thoroughly before first use and retain it for future reference.



Image: The SANBORA Vacuum Sealer Machine, shown in black, with a vacuum-sealed piece of meat in the foreground. Various fresh vegetables and a roll of vacuum bags are visible in the background, illustrating the machine's primary function of food preservation.

The SANBORA Vacuum Sealer is designed to extend the freshness of your food by removing air, which is a primary cause of spoilage. Its versatile 7-in-1 functionality allows for various sealing needs, ensuring your food remains flavorful and nutritious for longer periods.

Important Safety Information

- Always ensure the appliance is unplugged before cleaning or performing any maintenance.
- Do not immerse the appliance, power cord, or plug in water or other liquids.
- Keep out of reach of children. This appliance is not intended for use by persons with reduced physical, sensory, or mental capabilities.
- Use only manufacturer-recommended accessories and bags.
- Do not operate the appliance if the power cord or plug is damaged, or if the appliance malfunctions or has been damaged in any manner.
- Avoid touching hot sealing strips immediately after use.

- Ensure the lid is properly latched before initiating any sealing or vacuuming process.

Package Contents

Upon opening the package, please verify that all components listed below are present and in good condition:

- 1 x SANBORA Vacuum Sealer Machine (Model QH-25)
- 5 x Vacuum Bags (4.7" x 7.9")
- 5 x Vacuum Bags (7.9" x 9.8")
- 1 x Roll of Bag Material (6.7" x 197")
- 1 x External Suction Hose
- 2 x Replacement Foam Seals
- 1 x Power Cord
- 1 x User Manual (this document)

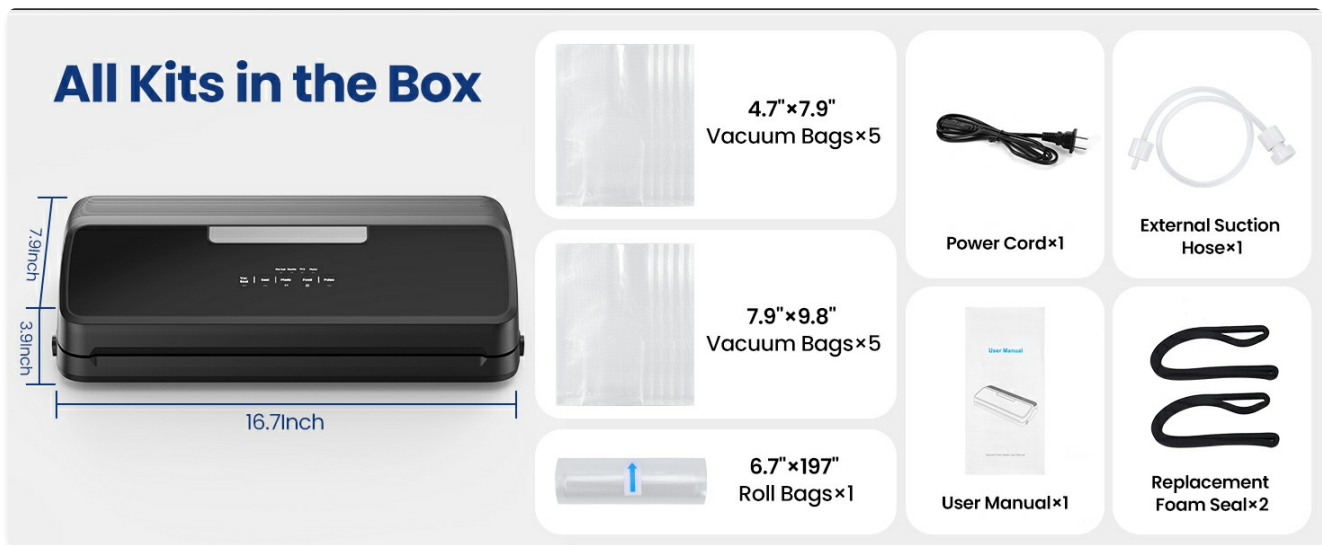


Image: A visual representation of the SANBORA Vacuum Sealer Machine alongside all its included accessories, such as various sizes of vacuum bags, a roll of bag material, an external suction hose, replacement foam seals, and the power cord, confirming the complete kit.

Setup

1. **Unpacking:** Carefully remove the vacuum sealer and all accessories from the packaging.
2. **Placement:** Place the machine on a flat, stable, and dry surface. Ensure there is adequate space around the unit for proper ventilation and operation.
3. **Power Connection:** Connect the power cord to the machine and then plug it into a standard 120V AC electrical outlet.
4. **Initial Inspection:** Open the lid and inspect the sealing strip and vacuum chamber for any debris or damage. Ensure the removable drip tray is correctly seated.
5. **Bag Roll Installation (Optional):** If using the built-in bag storage, place the 6.7" wide bag roll into the designated compartment. The built-in cutter can then be used to customize bag lengths.

User-friendly Design

Provide the most convenient user experience



Image: An exploded view of the SANBORA Vacuum Sealer, pointing out key user-friendly features such as the built-in cutter, built-in bag storage, removable drip tray, heat seal strip, external air extraction hole, and external pumping button.

Operating Instructions

A. Basic Vacuum Sealing and Sealing Only

- 1. Prepare the Bag:** Ensure the bag is suitable for vacuum sealing (textured bags are recommended for vacuum and seal, while smooth bags can be sealed only). Leave at least 3 inches of space between the food and the top of the bag.
- 2. Place the Bag:** Open the lid of the vacuum sealer. Place the open end of the bag into the vacuum chamber, ensuring it lies flat across the sealing strip.
- 3. Close the Lid:** Press down firmly on both sides of the lid until you hear a "click" sound, indicating it is securely latched.
- 4. Select Mode:**
 - For dry food: Press the "Food" button to select "Dry".
 - For moist food: Press the "Food" button to select "Moist".

- For normal vacuum pressure: Press the "Mode" button to select "Normal".
- For gentle vacuum pressure (for delicate items): Press the "Mode" button to select "Gentle".

5. **Start Process:** Press the "Vac Seal" button to begin the vacuuming and sealing process. The indicator lights will show the progress.
6. **Monitor Progress:** The machine will automatically vacuum the air and then initiate the sealing process.
7. **Finish:** Once the "Seal" button's indicator light turns off, the sealing is complete. Press the buttons on both sides of the machine to open the lid and remove the sealed bag.
8. **Important Note:** Opening the machine before the "Seal" light goes out will cause sealing failure and leaks.



Image: A four-panel illustration demonstrating the simple steps to use the vacuum sealer for vacuum and seal operations, from placing the bag to selecting the mode and completing the seal.

7-in-1 Vacuum Sealing Function

4 Operating Modes



Image: The SANBORA Vacuum Sealer displaying its control panel with options for "Vac Seal", "Seal", "Mode" (Normal, Gentle), "Food" (Dry, Moist), and "Pulse". Examples of food items suitable for each mode are shown below the machine.

B. Pulse Mode (for delicate items)

The "Pulse" mode allows for manual control over the vacuum process, ideal for fragile items like bread or chips, preventing crushing.

1. **Prepare and Place Bag:** Follow steps 1-2 from "Basic Vacuum Sealing".
2. **Close the Lid:** Follow step 3 from "Basic Vacuum Sealing".
3. **Start Pulse Vacuum:** Press and hold the "Pulse" button. The machine will vacuum as long as the button is held. Release the button when the desired vacuum level is achieved.
4. **Seal:** Immediately press the "Seal" button to seal the bag.
5. **Finish:** Once the "Seal" light turns off, open the lid and remove the bag.

Simple Steps to Use



Place the opening of the bag into the vacuum chamber, opening secured in bag clip.



Press both sides and close after a clicking sound



Select the mode as desired, then press Vac Seal button.



Wait for the indicator light to go out, then press the buttons on both sides to open the lid. Finish sealing.

Image: A four-panel illustration detailing the process of using the vacuum sealer's Pulse mode, showing how to place delicate items, activate the pulse vacuum, and then seal the bag.

C. External Vacuum Function (for canisters and bottles)

The external suction hose allows you to vacuum seal compatible canisters, jars, and wine bottles.

1. **Connect Hose:** Insert one end of the external suction hose into the machine's external extraction hole.
2. **Connect to Container:** Connect the other end of the hose to the vacuum port of your compatible canister, jar, or bottle stopper. Ensure a tight seal.
3. **Start External Vacuum:** Press the "External Pumping" button (or similar button if labeled differently) to activate the external vacuum function.
4. **Stop:** The machine will automatically stop when the desired vacuum level is reached, or you can press the button again to stop manually.
5. **Remove Hose:** Gently pull the hose to disconnect it from both the machine and the container.

External Vacuum

Enjoy Fresh Life



Image: The SANBORA Vacuum Sealer connected via its external suction hose to a food canister and a wine bottle, illustrating its capability to vacuum seal various types of containers for extended freshness.

Simple Steps to Use



Place the opening of the bag into the vacuum chamber, opening secured in bag clip.



Press the Pulse button to complete the vacuum as you need



Press the Seal button to start sealing.



Finish sealing.

Image: A four-panel illustration showing the steps to use the external vacuum function, from connecting the hose to the machine and then to a canister, and activating the external pumping.

Maintenance and Cleaning

Regular cleaning and maintenance will ensure the longevity and optimal performance of your vacuum sealer.

- **Always Unplug:** Before cleaning, always unplug the appliance from the power outlet.
- **Clean Exterior:** Wipe the exterior of the machine with a soft, damp cloth. Do not use abrasive cleaners or solvents.
- **Removable Drip Tray:** The drip tray collects excess liquids from moist foods. Remove the drip tray and wash it with warm, soapy water. Rinse thoroughly and dry completely before reinserting.
- **Vacuum Chamber:** Wipe the vacuum chamber and sealing gaskets with a damp cloth. Ensure no food particles or liquids remain.
- **Sealing Strip:** Gently wipe the sealing strip with a dry cloth. Be careful as it may be hot after use. Do not scratch or damage the strip.
- **Storage:** Store the appliance in a dry place, away from direct sunlight and extreme temperatures.

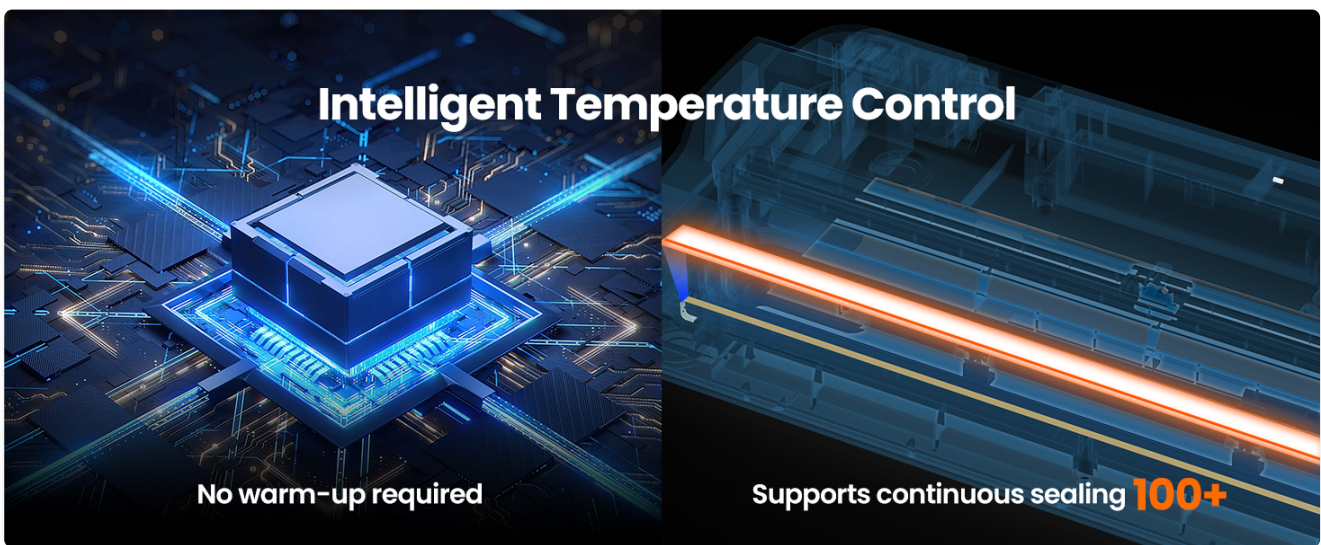


Image: The SANBORA Vacuum Sealer highlighting its removable drip tray, which can be easily taken out and cleaned independently, demonstrating a convenient maintenance feature.

Troubleshooting

Problem	Possible Cause	Solution
Machine does not turn on.	Power cord not properly connected; Power outlet issue; Independent power switch off.	Ensure power cord is securely plugged in. Check the power outlet with another appliance. Turn on the independent power switch located on the machine.
Machine vacuums but does not seal.	Lid not properly latched; Sealing strip or gasket dirty/damaged; Bag not positioned correctly.	Press down firmly on both sides of the lid until it clicks. Clean the sealing strip and gaskets. Ensure the open end of the bag is flat and centered on the sealing strip.
Bag does not vacuum properly.	Bag opening not fully inside vacuum chamber; Bag material incompatible; Moisture in vacuum chamber; Foam seals damaged.	Ensure the entire open end of the bag is within the vacuum chamber. Use textured vacuum sealer bags. Clean any moisture from the drip tray and vacuum chamber. Check and replace foam seals if damaged.

Problem	Possible Cause	Solution
Seal is incomplete or uneven.	Sealing strip dirty or worn; Too much moisture in the bag; Overheating.	Clean the sealing strip. Pre-freeze moist foods or use the "Moist" setting. Allow the machine to cool down if used continuously for many cycles.

Specifications

Feature	Detail
Brand	SANBORA
Model Number	QH-25
Material	Acrylonitrile Butadiene Styrene (ABS), Tempered Glass
Color	Black
Product Dimensions	16.7"L x 7.9"W x 3.9"H
Item Weight	4.4 Pounds
Power Source	Electric
Operation Mode	Automatic
Wattage	110 watts
Voltage	120 Volts (AC)
Suction Power	75kPa
Max Sealing Length	12.6" (32cm)

75kPa Strong Suction Power



Silent Double
Vacuum Pump



Independent
Switch



Touchscreen
Button



NTC Intelligent
Temperature Control



Image: A graphic illustrating the powerful 75kPa suction of the SANBORA Vacuum Sealer, emphasizing its silent double vacuum pump, independent switch, touchscreen buttons, and NTC intelligent temperature control.

32cm Extended Sealing Strip

Supports Sealing Larger Capacities,
Effective Bag Saving

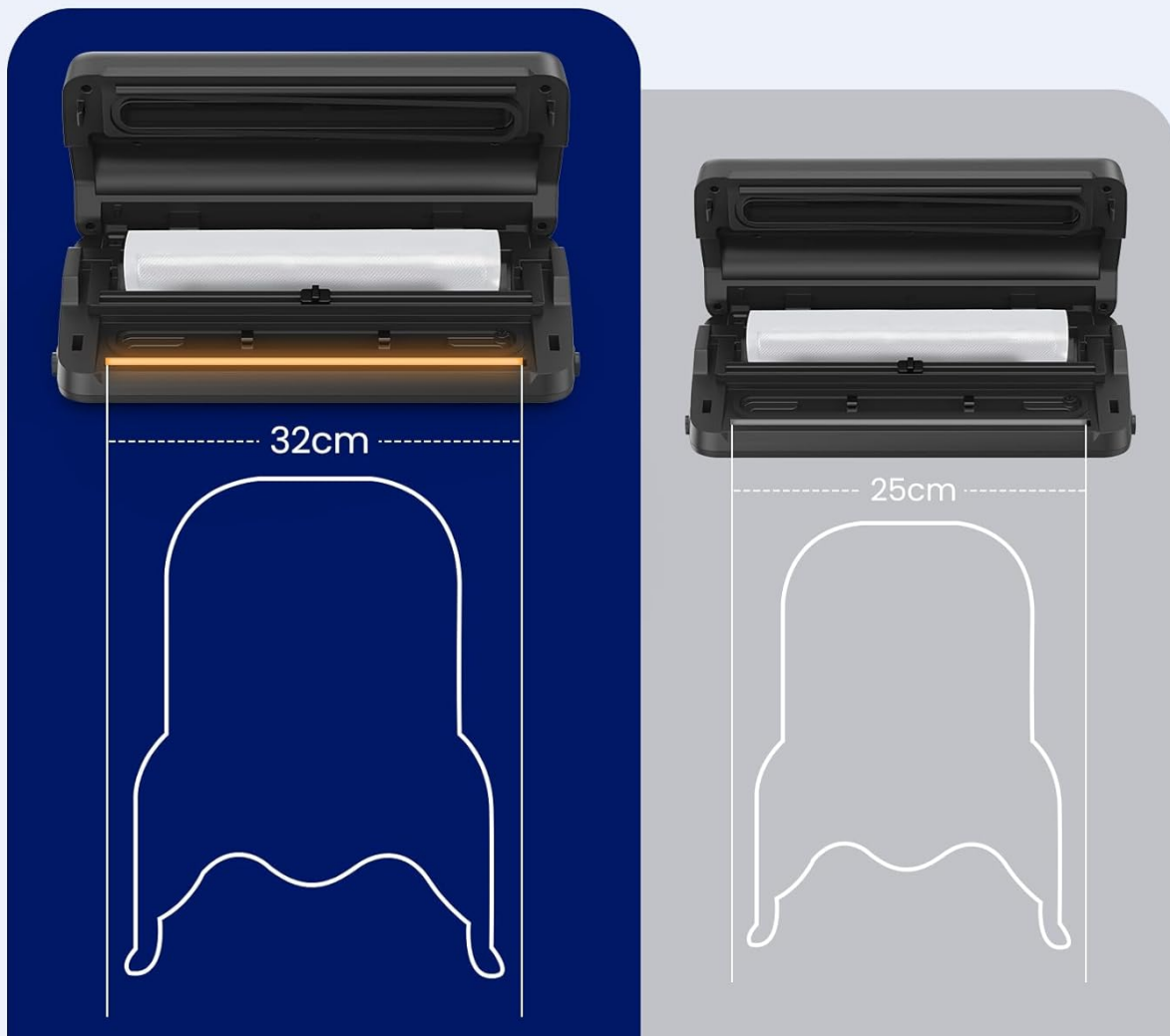


Image: A visual comparison showing the SANBORA Vacuum Sealer's 32cm extended sealing strip next to a standard 25cm strip, highlighting its ability to seal larger bags and multiple bags simultaneously.

Warranty and Support

The SANBORA Vacuum Sealer Machine (Model QH-25) comes with a **1-year warranty** from the date of purchase. This warranty covers defects in materials and workmanship under normal use.

For any questions, technical assistance, or warranty claims, please contact SANBORA customer support. Refer to the contact information provided in your purchase documentation or visit the official SANBORA website for the most up-to-date support details.

SANBORA is committed to helping customers enjoy healthy living by keeping food fresh longer.

