Saved from manuals.plus.
Open the live page for links to other documents and user manuals.

ZXSYYDS B0DP65JT5V

ZXSYYDS Manual Food Tray Sealer Machine Instruction Manual

Model: B0DP65JT5V

1. Important Safety Instructions

Please read all instructions carefully before operating the machine. Retain this manual for future reference.

- Always ensure the machine is placed on a stable, level surface.
- Do not operate the machine with wet hands or near water to prevent electric shock.
- Keep hands and loose clothing away from moving parts and the heating element during operation.
- Unplug the machine from the power outlet before cleaning or performing any maintenance.
- Do not attempt to modify or repair the machine yourself. Contact qualified service personnel for assistance.
- Ensure proper ventilation around the machine during use.

2. Product Overview

The ZXSYYDS Manual Food Tray Sealer Machine is designed for efficient sealing of various food items in trays, including fresh meats, soups, sauces, and marinades. It features a durable stainless steel body and intelligent temperature control for reliable operation.

Components Identification

Familiarize yourself with the main components of the sealing machine:

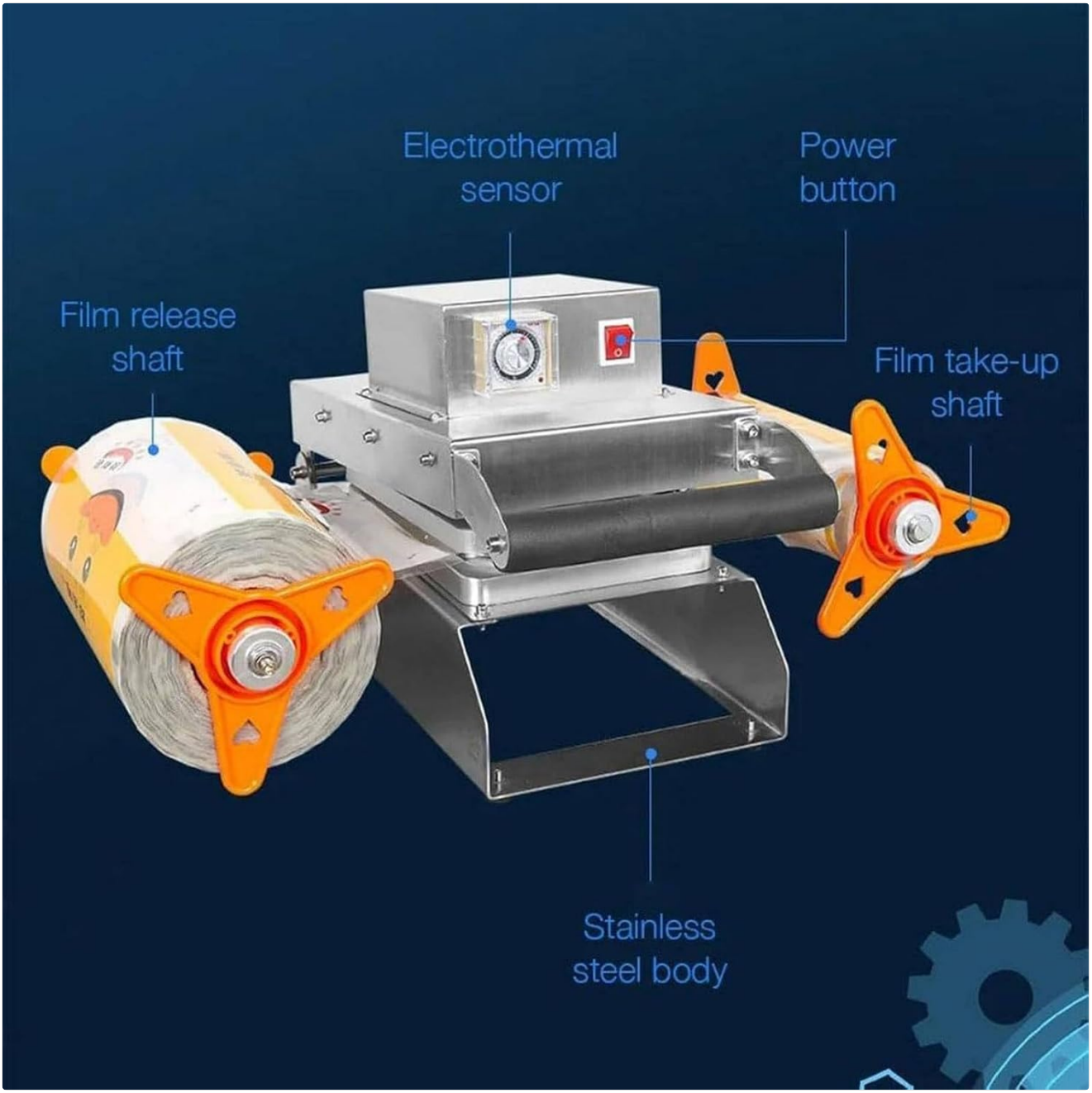


Image Description: An overhead view of the sealing machine, highlighting key parts. Labels indicate the Electothermal sensor, Power button, Film release shaft, Film take-up shaft, and the Stainless steel body.

- **Stainless Steel Body:** Provides durability and stability.
- **Film Release Shaft:** Holds the new film roll.
- **Film Take-up Shaft:** Collects the used film.
- **Power Button:** Controls the machine's power supply.
- **Electrothermal Sensor:** Manages the heating element for sealing.
- **Manual Expansion Shaft Nut:** Used for securing and releasing film rolls.

3. Setup

3.1 Unpacking and Placement

1. Carefully remove the machine from its packaging.
2. Place the machine on a clean, dry, and stable countertop or work surface. Ensure there is adequate space around the machine for operation and ventilation.

3. Verify that all components listed in the packing list are present.

3.2 Power Connection

1. Connect the power cord to a grounded electrical outlet with the correct voltage.
2. Ensure the power switch is in the 'OFF' position before plugging in.

3.3 Film Roll Installation

Proper installation of the sealing film is crucial for effective operation.



Image Description: A detailed view of the film expansion shaft with a film roll installed. The image shows how to rotate the nut for film changes and the power switch button.

1. Locate the film release shaft and film take-up shaft on the machine.
2. To install a new film roll, rotate the manual expansion shaft nut counter-clockwise to loosen it.
3. Place the new film roll onto the film release shaft, ensuring it is properly aligned.
4. Rotate the manual expansion shaft nut clockwise to tighten and secure the film roll.
5. Thread the film through the sealing area and onto the film take-up shaft, ensuring it is taut and wrinkle-free.

4. Operating Instructions

4.1 Powering On and Temperature Setting

1. Press the power switch button to turn on the machine. The indicator light will illuminate.
2. Allow the machine to preheat to the desired sealing temperature. The intelligent temperature control system will maintain the set temperature.
3. The optimal temperature may vary depending on the film and tray material. Conduct a test seal to determine the best setting.

4.2 Tray Placement and Sealing Process

The machine supports various tray sizes for sealing.



Image Description: A visual guide displaying different sealing cup calibers and their corresponding dimensions (e.g., 140*140mm, 170*120mm, 180*120mm, 180*130mm, 200*140mm), alongside examples of food trays.



Image Description: A user's hand pressing down the handle of the manual food tray sealer machine, demonstrating the sealing action.

1. Fill the food tray with the desired contents, ensuring the rim is clean and dry.
2. Place the filled tray into the designated sealing mold on the machine.
3. Pull the film over the tray, ensuring it covers the entire opening.
4. Press down firmly on the sealing handle. The machine will apply heat and pressure to seal the film to the tray.
5. Hold the handle down for the recommended sealing time (typically a few seconds, adjust based on film type and temperature).
6. Release the handle and carefully remove the sealed tray.

4.3 Film Cutting

1. After sealing, the machine's precise film cutting mechanism will trim the excess film around the tray.
2. Ensure the cut is clean and complete before removing the tray.

5. Maintenance

Regular cleaning and maintenance will prolong the life of your sealing machine.

- **Daily Cleaning:** After each use, ensure the machine is unplugged and cooled down. Wipe down the stainless steel body and sealing area with a damp cloth. Do not use abrasive cleaners or immerse the machine in water.

- **Film Path:** Periodically check the film path for any residue or debris that might affect film movement or sealing quality.
- **Heating Element:** Gently clean the heating element area with a soft, dry cloth if necessary, ensuring no film residue builds up.
- **Storage:** Store the machine in a dry, clean environment when not in use.

6. Troubleshooting

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

Problem	Possible Cause	Solution
Machine does not power on	Power cord not connected; Power switch off; Outlet malfunction	Check power cord connection; Ensure power switch is ON; Test outlet with another device
Poor seal quality (leaks, incomplete seal)	Incorrect temperature setting; Film not properly aligned; Tray rim dirty/wet; Insufficient pressure	Adjust temperature; Realign film; Clean and dry tray rim; Apply more pressure to handle
Film not cutting cleanly	Film misaligned; Cutting mechanism dirty	Ensure film is taut and aligned; Clean any debris from the cutting area
Machine overheating	Poor ventilation; Continuous operation without breaks	Ensure adequate space around machine; Allow machine to cool down periodically

If the problem persists after attempting these solutions, please contact customer support.

7. Specifications

Detailed specifications for the ZXSYYDS Manual Food Tray Sealer Machine (Model B0DP65JT5V):



Image Description: Two detailed views of the machine's construction. The top image highlights the '304 stainless steel body' and its properties (corrosion resistance, sturdiness, durability). The bottom image shows the 'Food grade aluminum mold' and describes its properties (pure aluminum, oxidation treatment, corrosion-resistant, stable).

- **Product Name:** Manual Food Sealing Machine
- **Brand:** ZXSYYDS
- **Model:** B0DP65JT5V (18*12cm variant)
- **Body Material:** Stainless Steel
- **Mold Material:** Food Grade Aluminum (oxidation treated)
- **Automatic Grade:** Semi-automatic
- **Dimensions (L*W*H):** Approximately 350*350*300MM (Machine dimensions, not package)
- **Item Weight:** Approximately 20 KG (44.1 lbs)
- **Application:** Vegetables, meat, fruit preservation, and other liquid/juicy food items.
- **Key Features:** Intelligent temperature control, electric eye induction, fast sealing, loop seal, precise film cutting, double-channel lamination.

8. Warranty and Support

For warranty information or technical support, please refer to the documentation provided at the time of purchase or contact your seller directly. Keep your purchase receipt as proof of purchase.

Ask a question about this manual

Ask about setup, troubleshooting, compatibility, parts, safety, or missing instructions. Manuals+ will review the question and use this page's manual context to help answer it.

Name

Anonymous

Email

you@example.com

After a successful submission, we securely hash the supplied account or form email before sending it to Microsoft Advertising for conversion attribution. Privacy details.

Question

Example: How do I reset this device or fix this error?

Details

Model number, symptoms, what you tried, or the section of the manual you are using.

Submit question

Open the live page

https://manuals.plus/asin/B0DP65JT5V

More documents and user manuals: **https://manuals.plus/**