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› [LKKNC 75Kpa 6-in-1 Compact Food Vacuum Sealer Machine \(Model SV301E\) Instruction Manual](#)

## LKKNC SV301E

# LKKNC 75Kpa 6-in-1 Compact Food Vacuum Sealer Machine

Model: SV301E | Brand: LKKNC

## 1. INTRODUCTION

Thank you for choosing the LKKNC 75Kpa 6-in-1 Compact Food Vacuum Sealer Machine. This manual provides essential information for the safe and efficient operation, maintenance, and troubleshooting of your new appliance. Please read it thoroughly before first use and retain it for future reference.

This vacuum sealer is designed to extend the freshness of your food by removing air from specially designed bags and containers, preventing spoilage and freezer burn. Its compact design and versatile functions make it an essential tool for any kitchen.

## 2. SAFETY INSTRUCTIONS

- Read all instructions carefully before using the appliance.
- Do not immerse the appliance, power cord, or plug in water or other liquids.
- Keep out of reach of children. Close supervision is necessary when the appliance is used near children.
- Do not operate the appliance with a damaged cord or plug, or after the appliance malfunctions or has been damaged in any manner.
- Use only manufacturer-recommended attachments.
- Do not use the appliance outdoors or for commercial purposes.
- Always unplug the appliance from the electrical outlet before cleaning or when not in use.
- Ensure the sealing strip is clean and dry before each use for optimal performance.

## 3. PACKAGE CONTENTS

The LKKNC 75Kpa 6-in-1 Compact Food Vacuum Sealer Machine comes with the following items:

- 1 x LKKNC Food Vacuum Sealer Machine
- 1 x Vacuum Hose for external vacuuming
- 1 x Extra Gasket Replacement
- 5 x Heat-seal bags (5.9" x 7.8")
- 5 x Heat-seal bags (7.8" x 11.8")

- 1 x User Manual
- 1 x AC Power Cord



## INCLUDED ITEMS

- 1 Vacuum sealer
- 1 Vacuum Hose
- Sealing Foam Gasket
- 5 x Pre-cut Vacuum bags (7.8" x11.8")
- 5 x Pre-cut Vacuumbags (5.9" x7.8" )



Figure 1: Contents of the LKKNC 75Kpa 6-in-1 Compact Food Vacuum Sealer Machine package, including the main unit, vacuum hose, extra gasket, and two sizes of heat-seal bags.

## 4. PRODUCT OVERVIEW AND COMPONENTS

Familiarize yourself with the different parts of your vacuum sealer for optimal use.



Figure 2: The LKKNC 75Kpa 6-in-1 Compact Food Vacuum Sealer Machine, showcasing its sleek design and control panel.



Figure 3: Internal features of the vacuum sealer, highlighting the 12-inch heating strip for wide bags and the high-density sealing foam gasket.

### Control Panel Functions:

- **Digital Timer Display:** Shows the countdown during vacuuming and sealing.
- **Dry Mode:** For vacuum sealing dry food items.
- **Moist Mode:** For vacuum sealing moist or wet food items.
- **Seal:** Initiates sealing only, without vacuuming. Useful for creating custom-sized bags.
- **Vac Seal:** Initiates automatic vacuuming and sealing.
- **Stop:** Cancels the current operation.
- **External VAC:** For use with external vacuum containers, jars, or wine stoppers.

### Other Key Components:

- **Vacuum Chamber:** Area where the bag is placed for vacuuming.
- **Sealing Strip:** Heats up to create a secure seal on the bag.
- **Sealing Foam Gasket:** Ensures an airtight seal during vacuuming.
- **Built-in Cutter:** Allows for easy customization of bag size from rolls.
- **External Air Suction Hose Port:** Connects the vacuum hose for external vacuuming.

## 5. SETUP

1. **Unpack:** Carefully remove all components from the packaging.
2. **Inspect:** Check the appliance for any signs of damage. Do not use if damaged.
3. **Placement:** Place the vacuum sealer on a flat, stable, and dry surface. Ensure there is enough space around the unit for operation.
4. **Power Connection:** Plug the AC power cord into a standard electrical outlet (120V).
5. **Initial Cleaning:** Wipe down the sealing strip and vacuum chamber with a damp cloth to ensure they are clean and free of debris.

## 6. OPERATING INSTRUCTIONS

### 6.1. Using Vacuum Seal Bags

1. **Prepare the Bag:** If using a roll, use the built-in cutter to create a bag of the desired length. Ensure one end is already sealed. If using pre-cut bags, ensure one end is open.
2. **Fill the Bag:** Place the food item(s) into the bag, leaving at least 2-3 inches of space between the food and the open end of the bag to allow for proper vacuuming and sealing.
3. **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 across the sealing strip and is within the vacuum channel.
4. **Close the Lid:** Press down firmly on both ends of the lid until you hear two "clicks," indicating it is securely latched.
5. **Select Mode:** Choose either the **Dry** mode for dry foods or the **Moist** mode for moist foods. The digital timer will activate.
6. **Start Vacuuming and Sealing:** Press the **Vac Seal** button. The machine will automatically vacuum the air out of the bag and then seal it. The digital timer will count down the process.
7. **Release:** Once the process is complete (digital timer shows "00"), press the release buttons (if applicable) or lift the lid to open. Remove the sealed bag.



Figure 4: Step-by-step guide for vacuum sealing bags.

## 6.2. Using the Built-in Cutter

The built-in two-way sliding cutter allows you to create custom-sized bags from vacuum sealer rolls.

1. Pull out the desired length of the vacuum sealer roll.
2. Slide the cutter across the roll to cut it to your preferred length.
3. Use the **Seal** function to seal one end of the newly cut bag before filling it with food.

# TWO-WAY SLIDING CUTTER

Getting a Customized Bag Quickly and Conveniently

**32\*12 mm**  
Resistant Sealing Strip

**Five-layer**  
Heating wire design



Figure 5: Detail of the two-way sliding cutter.

## 6.3. External Vacuum Function

For vacuum sealing jars, canisters, or wine bottles, use the external vacuum hose.

1. Connect one end of the vacuum hose to the external air suction port on the vacuum sealer.
2. Connect the other end of the hose to the port on your vacuum-sealable container or wine stopper.
3. Press the **External VAC** button. The machine will begin to remove air from the container.
4. Once vacuuming is complete, the machine will stop automatically. Remove the hose.

# ONE-PIECE VACUUM SYSTEM

Multi-vacuum Mode keep fresh without limitation



Bags



Jar



Canister



Wine



Figure 6: Using the external vacuum system for jars and canisters.

## 6.4. Food Preservation Guidelines


Vacuum sealing significantly extends the shelf life of various foods. Refer to the table below for estimated freshness durations.

# KEEP INGREDIENTS FRESH **8X LONGER**

Effectually Prevent Food from Freeze Burn



 **Vacuuming  
Food Preservation**

 **Ordinary  
Preservation**

				
Room Temperature	<b>1-3</b> Days	<b>2-3</b> Days	<b>5-7</b> Days	<b>1-2</b> Days
Our Vacuum Sealer	<b>4-6</b> Days	<b>8-9</b> Days	<b>7-10</b> Days	<b>3-8</b> Days
Vac+ Freezer /Fridge	<b>12</b> Months	<b>12</b> Months	<b>12-40</b> Months	<b>10-20</b> Months

Figure 7: Food freshness comparison table.

## 6.5. Operational Video Guide

**Video 1:** Demonstrates the powerful 75KPa suction, built-in cutter, and digital timer features of the LKKNC vacuum sealer in action.

**Video 2:** Shows practical use of the vacuum sealer for food preservation, highlighting its effectiveness in reducing food waste.

## 7. MAINTENANCE AND CLEANING

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

- **Always unplug** the appliance before cleaning.
- **Clean the exterior:** Wipe the exterior of the appliance with a soft, damp cloth. Do not use abrasive cleaners

or solvents.

- **Clean the vacuum chamber:** Wipe the vacuum chamber and sealing strip with a damp cloth to remove any food residue or moisture. Ensure these areas are completely dry before closing the lid or using the appliance again.
- **Gasket care:** Periodically check the sealing foam gasket for any damage or wear. Replace if necessary (an extra gasket is included).
- **Storage:** Store the appliance in a dry place, preferably with the lid unlatched to prevent compression of the sealing gasket. Its compact size (15.39"L x 4.02"W x 2.68"H) allows for easy storage in cabinets or drawers.



Figure 8: Compact design for easy storage.

## 8. 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.
Machine is not vacuuming properly.	Lid not properly closed; bag not positioned correctly; sealing gasket dirty or damaged.	Press down firmly on both sides of the lid until it clicks. Reposition the bag. Clean or replace the sealing gasket.
Bag is not sealing.	Sealing strip dirty or wet; bag material incompatible.	Clean and dry the sealing strip. Ensure you are using LKKNC or compatible vacuum sealer bags.
Air leaks into the bag after sealing.	Bag has a puncture; seal is incomplete.	Inspect the bag for holes. Re-seal the bag, ensuring the sealing strip is clean and dry.

## 9. SPECIFICATIONS

Feature	Specification
Brand	LKKNC
Model Number	SV301E
Material	Acrylonitrile Butadiene Styrene (ABS)
Color	Black
Product Dimensions	15.39"L x 4.02"W x 2.68"H
Operation Mode	Automatic
Wattage	130 watts
Voltage	120V
Item Weight	2.59 pounds
Suction Power	75KPa
Max Sealing Length	11.8 inches
UPC	780748228354

## 10. WARRANTY AND SUPPORT

LKKNC products are manufactured with high-quality materials and undergo strict quality control. For any questions, technical support, or warranty claims, please refer to the contact information provided in your product packaging or visit the official LKKNC website. Please retain your proof of purchase for warranty purposes.

