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› [95kpa Vacuum Sealer Machine,Commercial Full Automatic Food Sealer,Powerful Sealing System with Double Heat Seal,Built-in Cutter&Bags Storage,1 Bag Rolls and 10 pcs Pre-cut Bags](#)

## ROUVO SV-628

# ROUVO 95Kpa Vacuum Sealer Machine User Manual

Model: SV-628

## 1. INTRODUCTION

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Thank you for choosing the ROUVO 95Kpa Vacuum Sealer Machine. This powerful and versatile appliance is designed to extend the freshness of your food, reduce waste, and optimize storage space. With its advanced features, including a 95Kpa powerful suction, 10-in-1 sealing modes, and thoughtful design elements, it provides an efficient and convenient solution for all your food preservation needs. Please read this manual thoroughly before operating the machine to ensure safe and optimal performance.



Image: The ROUUO 95Kpa Vacuum Sealer Machine in operation, sealing a piece of steak. Various fresh fruits and vegetables are visible in the background, illustrating the machine's use for food preservation.

## 2. SAFETY INSTRUCTIONS

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To ensure safe operation and prevent damage to the appliance or injury to yourself, please adhere to the following safety precautions:

- Read all instructions before using the appliance.
- Do not immerse the appliance, power cord, or plug in water or other liquids.
- Keep the appliance out of reach of children.
- Do not operate the appliance with a damaged cord or plug.
- Unplug the appliance from the outlet when not in use and before cleaning.
- Use only accessories recommended by the manufacturer.
- Do not use the appliance outdoors.
- Avoid touching hot surfaces, especially the sealing strip, immediately after use.
- Ensure the appliance is placed on a stable, flat, heat-resistant surface.
- This appliance is for household use only.

## 3. PACKAGE CONTENTS

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Upon unpacking, please verify that all items listed below are included and in good condition:

- 1 x ROUJO Vacuum Sealer Machine
- 1 x Vacuum Bag Roll (11in x 10ft)
- 5 x Small Pre-cut Bags (6in x 8in)
- 5 x Large Pre-cut Bags (8in x 11in)
- 1 x User Manual
- 1 x External Vacuum Accessory Hose
- 1 x AC Power Cable

## 4. PRODUCT FEATURES AND COMPONENTS

Familiarize yourself with the various parts and functions of your vacuum sealer:



The control panel features a central digital display showing '88' and 'Progress'. To the left are buttons for 'Dry', 'Moist', and 'Damp', with a note: 'High temperature bag light on. Long press Manual Seal button for 4 seconds'. To the right of the display are buttons for 'Gentle', 'Normal', 'Single', and 'Double', with a note: 'Seal bar'. Further right are buttons for 'Canister', 'Pulse Vacuum', and 'Manual Seal High Temp 4S'. On the far right are 'Cancel' and 'Enter' buttons, with a note: 'Vac&Seal'. A legend on the right side lists: Overheat, Full of water, Heat dissipation, Flip open, and Sink open.

# Food Storage Made Easy with One Touch

10-in-1 Function, Meets All Your Needs

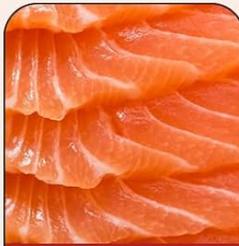
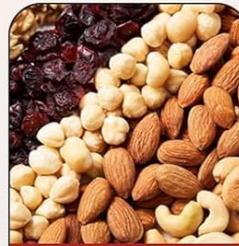
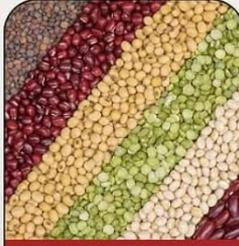
 Fresh Meat	 Seafood	 Prepared Foods	 Dried Fruits	 Vegetables
 Fruits	 Grains	 Bread	 Cookies	 Potato Chips

Image: A detailed view of the vacuum sealer's control panel, highlighting the "Dry", "Moist", "Damp", "Canister", "Pulse Vacuum", "Manual Seal" buttons, and the digital display for progress and time.

- **Control Panel:** Features intuitive buttons for different sealing modes and settings.
- **Digital Display:** Shows sealing progress and countdown.
- **Vacuum Chamber:** Area where the bag is placed for vacuuming.
- **Sealing Strip:** Heats up to create a strong, airtight seal.
- **Bag Roll Storage:** Integrated compartment for storing vacuum bag rolls.
- **Built-in Cutter:** Dual-direction sliding cutter for custom bag sizes.
- **Ergonomic Handle:** Designed for easy opening and closing of the lid.
- **External Vacuum Port:** For use with canisters and other accessories.
- **Removable Drip Tray:** For easy cleaning of any liquids.

## Thoughtful Design



Dual-direction sliding cutter for easy cutting, with a built-in storage compartment.



Thoughtful bag clip keeps the bag in place for a more accurate seal!



Removable design for easy cleaning.



Image: A composite image illustrating key design features: the dual-direction sliding cutter for custom bag sizing, the thoughtful bag clip to secure the bag during sealing, and the removable design for easy cleaning of the sealing area.

## 5. SETUP

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1. **Unpack:** Carefully remove the vacuum sealer and all accessories 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 dry, flat, and stable surface. Ensure there is enough space around the unit for proper ventilation.
4. **Power Connection:** Plug the AC power cable into the power port on the back of the machine, then plug the other end into a standard electrical outlet.
5. **Prepare Bags:** If using a bag roll, pull out the desired length and use the built-in cutter to create a bag. Seal one end of the bag using the "Seal Only" function (refer to Operating Instructions).

## 6. OPERATING INSTRUCTIONS

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This vacuum sealer offers multiple modes to suit various food types and preservation needs.

### 6.1. Basic Sealing (Seal Only)

Use this function to create a seal without vacuuming, ideal for making bags from rolls or sealing snack bags.

1. Place the open end of the bag flat across the sealing strip.
2. Close the lid firmly until it clicks into place.
3. Press the "Seal Only" button. The indicator light will illuminate.
4. Wait for the light to turn off, indicating the seal is complete.
5. Open the lid and remove the sealed bag.

# Versatile Sealing for Every Need



Seal Only. Keep Open Snacks Fresh !



Release to Stop, Control Vacuum Easily !



External Vacuum: More Features, All Your Needs

Image: The vacuum sealer demonstrating its versatility, showing the "Seal Only" function being used to reseal a snack bag, and the external vacuum accessory connected to a food container.

## 6.2. Vacuum Sealing (Dry, Moist, Damp Modes)

These modes are designed for different food consistencies to ensure optimal vacuum and seal.

1. Place the food inside a vacuum sealer bag, leaving at least 3 inches of space from the open end.
2. Ensure the open end of the bag is clean and dry.
3. Place the open end of the bag into the vacuum chamber, ensuring it lies flat across the sealing strip.
4. Close the lid firmly until it clicks into place.
5. Select the appropriate mode:
  - **Dry:** For solid foods with no moisture (e.g., nuts, grains, dried fruits).
  - **Moist:** For foods with some moisture (e.g., raw meats, cooked vegetables).
  - **Damp:** For foods with significant moisture or marinades.

- You can also choose between "Gentle" and "Normal" vacuum pressure settings, and "Gentle" or "Normal" seal strips for customized sealing.
- The machine will automatically vacuum and seal. The digital display will show the progress.
- Once complete, the indicator light will turn off. Open the lid and remove the sealed bag.



## Food Storage Made Easy with One Touch

10-in-1 Function, Meets All Your Needs

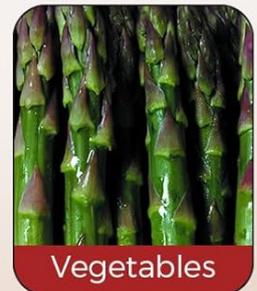
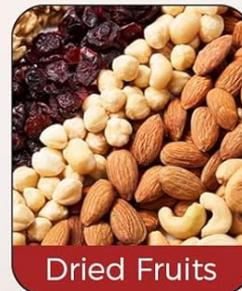
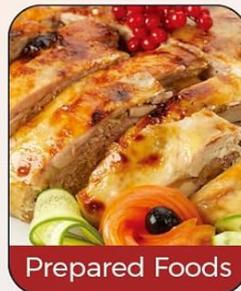
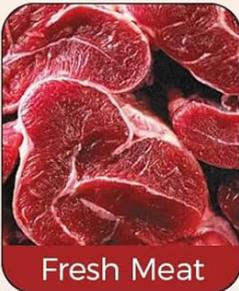


Image: A close-up of the vacuum sealer's control panel, illustrating the selection buttons for different food types: Dry, Moist, and Damp, along with pressure and seal strip options.

### 6.3. Canister Sealing

Use this mode with compatible vacuum canisters or containers.

- Connect one end of the external vacuum accessory hose to the vacuum port on the machine.
- Connect the other end of the hose to the port on your vacuum canister/container.
- Ensure the canister lid is properly secured.
- Press the "Canister" button. The machine will begin to extract air.

5. Once the vacuum is complete, the machine will stop automatically. Disconnect the hose.

## 6.4. Pulse Vacuum

This mode allows for manual control over the vacuum process, ideal for delicate foods.

1. Place the food in the bag and position the bag in the vacuum chamber as described in 6.2.
2. Close the lid firmly.
3. Press and hold the "Pulse Vacuum" button. The machine will vacuum as long as the button is held.
4. Release the button when the desired vacuum level is reached.
5. Immediately press the "Manual Seal" button to seal the bag.
6. Wait for the sealing process to complete, then open the lid and remove the bag.

## 6.5. Double Seal

For enhanced security and durability, especially with moist foods or liquids, you can opt for a double seal.

- Before starting the vacuum and seal process, select the "Double Seal" option on the control panel.
- Proceed with your chosen vacuum mode (Dry, Moist, Damp). The machine will automatically apply two parallel seals.

## 7. MAINTENANCE AND CLEANING

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

1. **Unplug:** Always unplug the appliance before cleaning.
2. **Exterior Cleaning:** Wipe the exterior of the machine with a damp cloth and mild soap. Do not use abrasive cleaners.
3. **Drip Tray:** The removable drip tray should be emptied and washed with warm, soapy water after each use, especially when sealing moist foods. Ensure it is completely dry before reinserting.
4. **Sealing Strip:** Carefully wipe the sealing strip with a soft, damp cloth. Do not scratch or damage the strip. Allow it to cool completely before cleaning.
5. **Vacuum Chamber:** Clean the vacuum chamber with a damp cloth, removing any food particles or moisture.
6. **Storage:** Store the appliance in a clean, dry place with the lid unlatched to prevent compression of the gaskets, which can affect sealing performance over time.

# Thoughtful Design



Dual-direction sliding cutter for easy cutting, with a built-in storage compartment.



Thoughtful bag clip keeps the bag in place for a more accurate seal!



Removable design for easy cleaning.



Image: A user demonstrating the removable design of the vacuum sealer's components, making it easy to clean the drip tray and sealing area under running water.

## 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; Machine malfunction.	Ensure power cord is securely plugged into both the machine and a working outlet. Try a different outlet. If problem persists, contact support.
Bag does not vacuum properly.	Bag not properly placed; Bag opening is wet or wrinkled; Bag is damaged; Gaskets are dirty or worn.	Ensure bag opening is flat and fully inside the vacuum chamber. Dry the bag opening. Use a new bag. Clean the gaskets and ensure they are not damaged.

Problem	Possible Cause	Solution
Bag does not seal.	Sealing strip is dirty or damaged; Bag is wet; Overheating.	Clean the sealing strip. Ensure bag opening is dry. Allow machine to cool down for 20-30 seconds between seals if doing multiple bags.
Vacuum is weak.	Lid not properly latched; Gaskets are dirty or worn; External vacuum hose not connected properly (if using canister).	Ensure lid is fully closed and latched. Clean or replace gaskets if necessary. Check external hose connection.

## 9. SPECIFICATIONS

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Feature	Detail
Model Number	SV-628
Brand	ROUWO
Suction Power	95Kpa
Rated Power	230W
Dimensions (L x W x H)	17.2 x 10.43 x 5.98 inches
Item Weight	6.3 pounds
Sealing Modes	Dry, Moist, Damp, Canister, Pulse Vacuum, Manual Seal
Pressure Settings	Gentle, Normal
Seal Strips	Single, Double (optional)

# Choose a Vacuum sealer for Your Family

More reassuring, convenient, and health

Others	Rouuo Pro	Others
 Bargain Sealer	 Best Value Choice	 Bargain Sealer
✗ Manual	✓ One-Step Full Automatic	✗ Manual
✗ 60Kpa	✓ 95KPA Vacuum Suction	✗ 80Kpa
✗ No	✓ Digital Countdown	✗ No
✗ No	✓ Built-in Dual Cutter	✗ Built-in Cutter
✗ Foam Gasket	✓ Non-deformable Gasket	✗ Foam Gasket
✗ No	✓ Removable Drip Tray	✗ No

Image: A visual comparison table detailing the superior features of the Rouuo Pro vacuum sealer, including One-Step Full Automatic operation, 95KPA Vacuum Suction, Digital Countdown, Built-in Dual Cutter, Non-deformable Gasket, and Removable Drip Tray.

## 10. WARRANTY AND SUPPORT

ROUZO stands behind the quality of its products. For warranty information, technical support, or any questions regarding your vacuum sealer, please contact our customer service team.

Please refer to the contact information provided on the product packaging or the official ROUZO website for the most up-to-date support details.

When contacting support, please have your model number (SV-628) and purchase date ready.



