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ROUJO SV-628

ROUJO 95Kpa Vacuum Sealer Machine

Model: SV-628

INTRODUCTION

Thank you for choosing the ROUJO 95Kpa Vacuum Sealer Machine. This device is designed to efficiently remove air from specially designed bags and containers, preserving food freshness up to 5 times longer than traditional storage methods. It is ideal for storing meats, vegetables, fruits, and prepared meals, helping to reduce food waste and save space.



Figure 1: ROUJO 95Kpa Vacuum Sealer Machine with various food items.

The machine features a powerful 95Kpa suction, multiple sealing modes, and user-friendly design elements to ensure optimal performance and convenience. Please read this manual thoroughly before operation to ensure safe and effective use.

SAFETY INFORMATION

- Always ensure the power cord is unplugged before cleaning or performing maintenance.
- Do not immerse the appliance in water or any other liquid.
- Keep out of reach of children. This appliance is not intended for use by persons with reduced physical, sensory, or mental capabilities.
- Use only ROUWO approved vacuum sealer bags and accessories.
- Avoid touching the heat sealing bar immediately after use, as it may be hot.
- Do not operate the appliance if the power cord or plug is damaged.
- Ensure the appliance is placed on a stable, flat, and dry surface during operation.

PACKAGE CONTENTS

Upon opening your ROUWO Vacuum Sealer Machine package, please verify that all the following items are included:

- 1 x ROUWO 95Kpa Vacuum Sealer Machine (Model: SV-628)
- 1 x Vacuum Bag Roll (11 inches x 10 feet)
- 5 x Small Pre-cut Bags (6 x 8 inches)
- 5 x Large Pre-cut Bags (8 x 11 inches)
- 1 x User Manual
- 1 x External Vacuum Accessory Hose
- 1 x AC Power Cable

PRODUCT OVERVIEW

The ROUWO Vacuum Sealer is designed for intuitive operation and maximum efficiency. Familiarize yourself with its main components and control panel:



Food Storage Made Easy with One Touch

10-in-1 Function, Meets All Your Needs

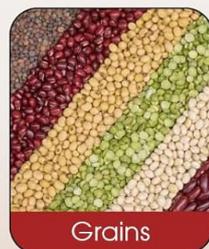
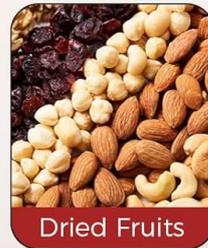
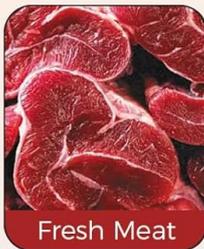


Figure 2: Control Panel with 10-in-1 Functions.

Key Features:

- **95Kpa Powerful Suction:** Ensures quick and strong air extraction for optimal preservation.
- **10-in-1 Modes:** Includes 'Dry', 'Moist', 'Damp' for food types; 'Canister', 'Pulse Vacuum', 'Manual Seal' for specific applications; and 'Gentle/Normal' pressure and 'Single/Double' seal bar options.
- **Built-in Cutter & Bag Storage:** Conveniently store and cut custom-sized bags from rolls.
- **Easy-Lock Handle:** Simplifies the sealing process with a secure closure.
- **Removable Drip Tray:** Facilitates easy cleaning and maintenance.

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.



Figure 3: Thoughtful Design elements including dual-direction cutter, bag clip, and removable design.

Single-hand operation easy to open and close

Upgraded handle, no more heavy pressing



Figure 4: Ergonomic Handle for effortless sealing.

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 Sunction	✗ 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

Figure 5: Feature comparison of ROUOU Pro.

SETUP

Before first use, ensure the appliance is clean and dry. Place the vacuum sealer on a flat, stable surface. Plug the AC power cable into the machine and then into a standard electrical outlet.

Initial Bag Roll Installation:

1. Open the top cover of the vacuum sealer by lifting the handle.
2. Locate the built-in bag roll storage compartment.
3. Insert the provided vacuum bag roll into the compartment, ensuring the roll unwinds towards the front of the machine.
4. Pull out a small length of the bag material, enough to extend past the sealing bar.
5. Close the top cover and press down on the handle until it locks into place.

OPERATING INSTRUCTIONS

1. Vacuum Sealing with Pre-cut Bags:

1. Place the food item(s) into a pre-cut vacuum bag. Ensure there is at least 3 inches of empty space from the top of the bag to the food.
2. Open the top cover of the vacuum sealer.
3. Place the open end of the bag into the vacuum channel, ensuring the bag lies flat and smooth across the sealing bar. The smooth surface of the bag should face upwards.

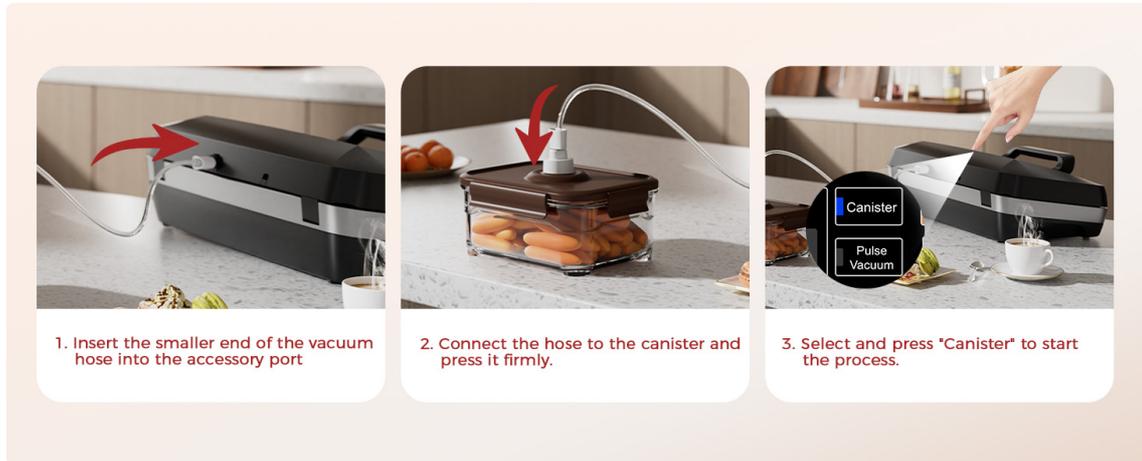


Figure 6: Proper bag placement for vacuum sealing.

4. Close the top cover and press down firmly on the handle until it clicks and locks into place.
5. Select the appropriate mode based on your food type:
 - **Dry:** For solid foods with no moisture (e.g., nuts, grains, cookies).
 - **Moist:** For foods with some moisture (e.g., cooked meats, cheese).
 - **Damp:** For foods with significant moisture (e.g., raw meats, marinated items).
6. Press the 'Vac&Seal' button. The machine will automatically vacuum the air and then seal the bag. The progress indicator will show the remaining time.



Figure 7: Automatic vacuum and seal process.

7. Once the process is complete, the machine will release the vacuum. Lift the handle to open the cover and remove the sealed bag.

2. Creating Custom-Sized Bags from a Roll:

1. Pull out the desired length of bag material from the built-in roll storage.
2. Use the dual-direction sliding cutter to cut the bag to your desired length.

9500Pa Strong Suction Quick Freshness Locking

230W High Power with 12L/Min Fast Vacuum Speed



Figure 8: Using the built-in cutter for custom bag sizes.

3. Place one end of the cut bag onto the heat sealing bar.
4. Close the top cover and press down on the handle to lock.
5. Press the 'Manual Seal' button. The machine will seal one end of the bag, creating a custom pouch.
6. Once sealed, open the cover and remove the newly formed bag. You can now fill it with food and proceed with vacuum sealing as described in section 1.

3. External Vacuum System (Canister Mode):

The ROUVO Vacuum Sealer can also be used with external vacuum canisters or containers (sold separately) using the included accessory hose.

1. Insert the smaller end of the vacuum hose into the accessory port on the side of the vacuum sealer.
2. Connect the other end of the hose firmly to the port on your vacuum canister/container.
3. Close the top cover of the vacuum sealer and lock the handle.
4. Press the 'Canister' button on the control panel. The machine will begin to extract air from the container.

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.

Figure 9: Using the external vacuum accessory.

- Once the vacuum is complete, the machine will stop automatically. Remove the hose from both the machine and the canister.

4. Pulse Vacuum & Manual Seal:

- Pulse Vacuum:** For delicate items that could be crushed by full vacuum pressure (e.g., bread, chips, pastries). Press and hold the 'Pulse Vacuum' button to manually control the vacuum process. Release the button when the desired air removal is achieved, then press 'Manual Seal' to seal the bag.



1 Insert the bag's opening end into the vacuum chamber (under the stopper).



2 Close the lid by pulling down the handle.



Powerful vacuum & seal performance

Figure 10: Pulse Vacuum mode for delicate foods.

- Manual Seal:** Use this function to seal bags without vacuuming, or to create custom-sized bags from a roll (as described above). Simply place the bag end on the sealing bar, close the lid, and press 'Manual Seal'.

MAINTENANCE

Regular cleaning and maintenance will ensure the longevity and optimal performance of your ROUO Vacuum Sealer.

- Cleaning the Unit:** Wipe the exterior of the appliance with a soft, damp cloth. Do not use abrasive cleaners or immerse the unit in water.
- Cleaning the Drip Tray:** The removable drip tray collects any excess moisture or liquids during the vacuuming process. Pull out the drip tray, empty its contents, wash it with warm, soapy water, rinse thoroughly, and dry completely before reinserting.

- **Cleaning the Sealing Bar:** Gently wipe the heat sealing bar with a dry cloth. Ensure it is free of food debris or moisture.
- **Storage:** Store the vacuum sealer in a dry place with the lid unlocked to prevent compression of the sealing gaskets, which can affect future sealing performance.

TROUBLESHOOTING

Problem	Possible Cause	Solution
Machine does not turn on.	Not plugged in; Power outlet issue.	Ensure power cable is securely plugged in; Try a different outlet.
Bag does not vacuum properly.	Bag not correctly placed; Bag is damaged; Moisture in vacuum channel.	Reposition bag, ensuring it's flat; Use a new bag; Clean and dry vacuum channel.
Bag does not seal.	Heat sealing bar is dirty/wet; Bag is wrinkled; Overheating.	Clean and dry sealing bar; Smooth out bag; Allow machine to cool down.
Vacuum is too strong/weak.	Incorrect pressure setting; Incorrect mode selected.	Adjust 'Gentle/Normal' pressure setting; Select appropriate 'Dry/Moist/Damp' mode.

SPECIFICATIONS

Feature	Specification
Brand	ROUJO
Model Number	SV-628
Material	Plastic
Color	Black
Operation Mode	Automatic
Voltage	230 Volts
Item Weight	6.27 pounds
Package Dimensions	17.24 x 10.47 x 6.18 inches
Suction Power	95Kpa

WARRANTY AND SUPPORT

The ROUJO 95Kpa Vacuum Sealer Machine comes with a standard manufacturer's warranty. For specific warranty details, including coverage period and terms, please refer to the warranty card included in your product packaging or contact ROUJO customer support directly.

If you encounter any issues or have questions regarding the operation, maintenance, or troubleshooting of your vacuum sealer, please do not hesitate to contact our dedicated customer support team. Our representatives are available to assist you with any inquiries.

Customer Support Contact:

Please refer to the contact information provided on your product packaging or the official ROUJO website.