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CEROBEAR HF-9011

CEROBEAR Food Vacuum Sealer Machine HF-9011 Instruction Manual

Model: HF-9011 | Brand: CEROBEAR

1. INTRODUCTION

This manual provides detailed instructions for the safe and efficient operation of your CEROBEAR Food Vacuum Sealer Machine, Model HF-9011. This appliance is designed to extend the freshness of various food items by removing air and sealing them in specialized bags, suitable for storage, sous vide cooking, and more.



Image 1.1: The CEROBEAR Food Vacuum Sealer Machine, showing its compact design and various food items it can preserve.

2. IMPORTANT SAFETY INSTRUCTIONS

Please read all instructions carefully before using the appliance. Failure to follow these instructions may result in electric shock, fire, or serious injury.

- Do not operate the appliance with a damaged cord or plug.
- Keep the appliance away from water or other liquids.
- Do not use outdoors or on wet surfaces.
- Unplug from outlet when not in use and before cleaning.
- Do not allow children to operate this appliance.
- Use only manufacturer-recommended accessories.
- This appliance is for household use only.

3. PACKAGE CONTENTS

Verify that all items are present in the package:

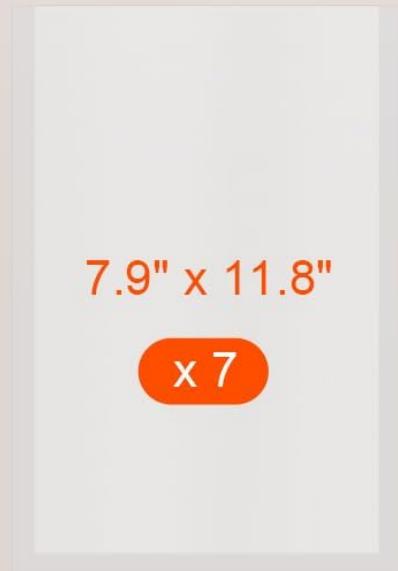
- 1 × CEROBEAR Food Vacuum Sealer Machine
- 17 × Pre-cut Vacuum Sealer Bags (6.7"×9.8" and 7.9"×11.8")
- 3 × Reusable Sealer Bags (10.2"×11")
- 1 × Accessory Hose
- 1 × AC Power Cord
- 1 × Instruction Manual (this document)

INCLUDED ITEMS

Vacuum sealer



Reusable Vacuum bags



Pre-cut Vacuum bags

Image 3.1: All components included in the CEROBEAR Food Vacuum Sealer Machine package.

4. PRODUCT OVERVIEW

The CEROBEAR Food Vacuum Sealer Machine features a compact design with intuitive controls for various sealing needs.

4.1 Key Features

- **75kPa Suction Power:** Ensures efficient air removal.
- **6-in-1 Functionality:** Auto, Moist, Pulse, Seal, Vac, Stop modes.
- **Built-in Cutter:** For custom-sized bags.
- **Digital Countdown Display:** Monitors the sealing process.
- **Split Design:** Detachable base for easy cleaning.



Image 4.1: Overview of the 6-in-1 functions and built-in cutter.

5. SETUP

1. **Unpack:** Carefully remove all components from the packaging.
2. **Inspect:** Check the appliance and accessories for any damage.
3. **Placement:** Place the vacuum sealer on a flat, stable, and dry surface.
4. **Power Connection:** Connect the AC power cord to the appliance and then to a standard electrical outlet.
5. **Initial Cleaning:** Wipe down the sealing bar and vacuum channel with a damp cloth before first use.

6. OPERATING INSTRUCTIONS

6.1 Sealing with Vacuum Bags

1. **Prepare the Bag:** Use the built-in cutter to create a custom-sized bag if needed, ensuring enough space (at least 3 inches) between the food and the top of the bag.
2. **Place Food:** Place the food item inside the vacuum bag.
3. **Position 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.
4. **Close Lid:** Press down firmly on both ends of the lid until you hear two "pops," indicating it is securely latched.

5. **Select Mode:**

- **Auto Mode:** For dry foods like nuts or coffee beans. The machine will automatically vacuum and seal.
- **Moist Mode:** For juicy items such as seafood or meats. This mode adjusts sealing time for moisture.
- **Pulse Mode:** For delicate foods like bread or cured meats. Press and hold the "Pulse" button to manually control vacuum pressure, then press "Seal" when desired vacuum is reached.

6. **Start Process:** Press the desired mode button (e.g., "Auto" or "Moist"). The digital display will show a countdown.

7. **Completion:** Once the process is complete, the indicator light will turn off. Press the release buttons on the sides (if applicable) or lift the lid to remove the sealed bag.

8. **Stop Function:** Press the "Stop" button at any time to cancel the current operation.

Meet Your Various Preservation Needs



Image 6.1: The vacuum sealer demonstrating its powerful suction capability.

How to Vacuum Seal with the Vacuum Bags ?



Step1



Step2



Step3

Place the open end of the bag in to the vacuum chamber

Press down hard on the both ends of the lid until you hear two "pops"

Select the mode and press the button

Image 6.2: Chart illustrating the extended freshness duration for various foods when vacuum sealed.

6.2 Using the Seal Function (without vacuum)

This function is used to seal bags without removing air, ideal for chip bags or foil packaging.

1. Place the open end of the bag across the sealing strip.
2. Close the lid firmly until it latches.
3. Press the "Seal" button. The machine will heat and seal the bag.
4. Once complete, open the lid and remove the sealed bag.

6.3 Using the Vac Function (for Canisters/Wine Plugs)

This function allows you to vacuum seal external containers like canisters or wine bottles using the accessory hose.

1. Insert one end of the accessory hose into the accessory port on the vacuum sealer.
2. Insert the other end of the hose into the port on your vacuum-sealable canister or wine plug.
3. Press the "Vac" button. The machine will begin to remove air from the container.
4. The machine will stop automatically when the vacuum is complete, or you can press "Stop" to end manually.

ONE-PIECE VACUUM SYSTEM

Multi-vacuum Mode keep fresh without limitation



Bags



Jar



Canister



Wine



Image 6.3: Using the accessory hose for external vacuum sealing with canisters.

7. CLEANING AND MAINTENANCE

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

- 1. Unplug:** Always unplug the appliance before cleaning.
- 2. Detachable Base:** The innovative split design allows the base to be detached for easy cleaning. Gently separate

the base from the main unit.

3. **Wipe Surfaces:** Use a damp cloth with mild soap to wipe down the stainless steel and ABS surfaces. Avoid abrasive cleaners.
4. **Clean Vacuum Channel:** Clean any food residue or moisture from the vacuum channel and sealing strip. Ensure these areas are dry before reassembly.
5. **Dry Thoroughly:** Ensure all parts are completely dry before reassembling and storing the appliance.

INNOVATIVE SPLIT DESIGN

Easy to clean



Image 7.1: The detachable base being cleaned under running water.

8. TROUBLESHOOTING

Problem	Possible Cause	Solution
Machine does not turn on.	Not plugged in; power outlet malfunction.	Ensure power cord is securely plugged into both the machine and a working outlet.
Bag does not vacuum properly.	Bag not positioned correctly; lid not latched; bag has holes; vacuum channel is wet.	Reposition bag, ensure lid is latched ("two pops"), check bag for damage, ensure vacuum channel is dry.
Bag does not seal.	Sealing strip is dirty or wet; lid not latched; bag material incompatible.	Clean and dry sealing strip, ensure lid is latched, use only vacuum sealer bags.
Vacuum is weak.	Vacuum channel blocked; gasket dirty or damaged.	Clear any obstructions from the vacuum channel. Clean or inspect the gasket for damage.

9. SPECIFICATIONS

- Model:** HF-9011
- Brand:** CEROBEAR
- Material:** Stainless Steel, ABS
- Color:** Black
- Product Dimensions:** 13.8" L x 4.3" W x 1.9" H
- Item Weight:** 1.76 Pounds
- Power Source:** AC
- Operation Mode:** Automatic
- Suction Power:** 75kPa
- Manufacturer:** Qunhai Electronic Technology Co.,Ltd.

10. WARRANTY AND SUPPORT

For warranty information or technical support, please contact CEROBEAR customer service. Keep your purchase receipt as proof of purchase.

Contact Information: Refer to the product packaging or the official CEROBEAR website for the most current support details.

