

Novodesk AZ5130

Novodesk AZ5130 6-in-1 Automatic Vacuum Sealer Machine User Manual

Model: AZ5130

1. INTRODUCTION

Thank you for choosing the Novodesk AZ5130 6-in-1 Automatic Vacuum Sealer Machine. This manual provides essential information for the safe and efficient operation, maintenance, and troubleshooting of your new appliance. Please read these instructions thoroughly before first use and retain them for future reference.



Image 1.1: The Novodesk AZ5130 Vacuum Sealer in operation, sealing food for preservation.

2. IMPORTANT SAFETY INSTRUCTIONS

When using electrical appliances, basic safety precautions should always be followed to reduce the risk of fire, electric shock, and injury to persons, including the following:

- Read all instructions before using this appliance.
- Do not operate the appliance with a damaged power cord or plug. If the cord or plug is damaged, contact customer support for assistance.
- Do not immerse the appliance, power cord, or plug in water or other liquids.
- This appliance is not intended for use by persons (including children) with reduced physical, sensory, or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
- Close supervision is necessary when any appliance is used by or near children.
- Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts, and before cleaning the appliance.
- Do not use attachments not recommended by the manufacturer.

- Do not use outdoors.
- Do not place on or near a hot gas or electric burner, or in a heated oven.
- Always ensure the lid is properly latched before operating.
- Use only vacuum sealer bags designed for vacuum sealing.

3. PACKAGE CONTENTS

Carefully unpack your Novodesk AZ5130 Vacuum Sealer and check that all items are present and in good condition. If any items are missing or damaged, please contact customer support.

- 1 x Novodesk AZ5130 Vacuum Sealer Machine
- 1 x Power Cord
- 1 x Vacuum Hose (for external vacuuming)
- 2 x Sealing Foam Gaskets (replacement)
- 6 x Pre-cut Vacuum Bags (3.9" x 7.8")
- 6 x Pre-cut Vacuum Bags (7.8" x 11.8")

FASHION CONCISE DESIGN

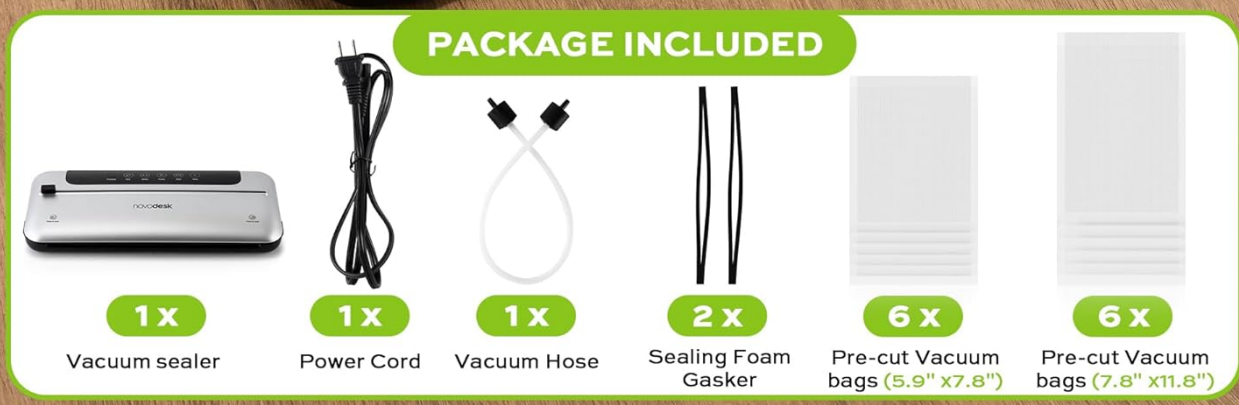


Image 3.1: All components included in the Novodesk AZ5130 Vacuum Sealer package.

4. PRODUCT OVERVIEW

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

MULTI FUNCTION-MEET YOUR NEEDS



Nut



Vegetable



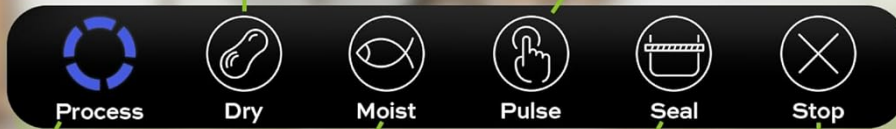
Bread



Meat

Dry foods, such as nuts and grains

Manually control the vacuum process-for fragile food



Operating status indicator light

Foods with a small amount of liquid

Only seal, not vacuum

Stop the current operation of the machine



Image 4.1: Control panel and function buttons of the vacuum sealer.

Control Panel Functions:

- **Process Indicator Light:** Illuminates to show operating status.
- **Dry Mode:** For vacuum sealing dry foods like nuts and grains.
- **Moist Mode:** For vacuum sealing foods with a small amount of liquid.
- **Pulse Function:** Allows manual control of the vacuum process, ideal for fragile foods.
- **Seal Function:** Seals bags without vacuuming.
- **Stop Button:** Stops the current operation.

FASHION CONCISE DESIGN

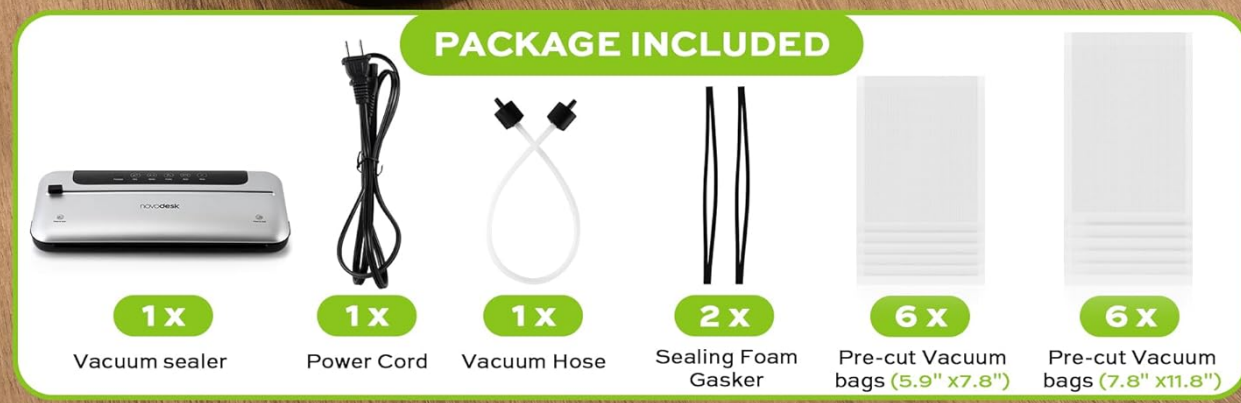


Image 4.2: Internal components of the vacuum sealer.

Key Components:

- **Vacuum Chamber:** Area where air is removed from the bag.
- **Silicone Strip:** Helps create a tight seal.
- **Sealing Strip:** Heats to create the bag seal (4mm wide).
- **Foam Seal Ring:** Ensures proper vacuum.
- **Cover Slaps:** Prevents the vacuum bag from coming out of the vacuum chamber.
- **External Sliding Cutter:** Integrated cutter for custom bag sizes.
- **External VAC Port:** For connecting the vacuum hose to jars and containers.

5. SETUP

Before first use, ensure the appliance is clean and dry. Place the vacuum sealer on a flat, stable surface.

Initial Setup Steps:

1. Connect the power cord to the appliance and then to a suitable electrical outlet.
2. Prepare your vacuum bag with food, ensuring the open end is clean and dry. Leave at least 2-3 inches of space between the food and the top of the bag.

6. OPERATING INSTRUCTIONS

6.1. Basic Vacuum Sealing (Dry & Moist Modes)

Follow these steps for standard vacuum sealing of food bags:

FOUR-STEP EASY OPERATION



01 Put the end of bag under bag stoppers .



02 Close and make sure it "clicking" on both sides .



03 Select MODE and press .



02 Open the lid and check the seal .

Image 6.1: Four-step easy operation for vacuum sealing.

1. **Prepare the Bag:** Place the open end of the vacuum bag under the bag stoppers, ensuring it is flat and centered within the vacuum chamber.
2. **Close the Lid:** Firmly close the lid of the vacuum sealer. Press down on both sides until you hear a "clicking" sound, indicating that the lid is securely latched.

3. **Select Mode:** Choose the appropriate mode for your food:

- Press the **Dry** button for dry foods.
- Press the **Moist** button for moist foods.

The machine will automatically vacuum and seal the bag. The Process indicator light will illuminate during operation.

4. **Check the Seal:** Once the process is complete and the indicator light turns off, open the lid and remove the sealed bag. Inspect the seal to ensure it is airtight.

6.2. Pulse Function

The Pulse function provides manual control over the vacuum process, which is ideal for delicate or fragile foods that could be crushed by full vacuum pressure.

- Follow steps 1 and 2 from "6.1. Basic Vacuum Sealing".
- Press and hold the **Pulse** button. The machine will begin to vacuum.
- Release the **Pulse** button when the desired vacuum level is reached.
- Press the **Seal** button to seal the bag.
- Open the lid and remove the sealed bag.

6.3. Seal Only Function

Use the Seal function to create a seal without vacuuming, useful for making custom-sized bags from a roll or resealing snack bags.

- Place the open end of the bag onto the sealing strip.
- Close the lid firmly until it clicks.
- Press the **Seal** button. The machine will heat and seal the bag.
- Once the sealing process is complete, open the lid and remove the sealed bag.

6.4. External Vacuum Function (for Jars/Containers)

Your vacuum sealer includes an external vacuum hose for use with compatible vacuum-sealable jars, containers, and wine stoppers.

KEEP INGREDIENTS FRESH 10X LONGER

Effectually Prevent Food from Freeze Burn
Vacuuming Food Preservation



				
	Dried Food/Nuts	Meat/Seafood	Vegetables/Fruit	Cookies
Room Temperature	1-3 Days	2-3 Days	5-7 Days	1-2 Days
Our Vacuum Sealer	4-6 Days	8-9 Days	7-10 Days	3-8 Days
Vac+ Freezer /Fridge	12 Months	12 Months	12-40 Months	10-20 Months

Image 6.2: Using the external vacuum system with various containers.

1. Prepare your vacuum-sealable jar or container with food. Ensure the lid is properly placed.
2. Insert one end of the vacuum hose into the external VAC port on the vacuum sealer.
3. Insert the other end of the vacuum hose into the port on your vacuum-sealable jar or container.
4. Close the lid of the vacuum sealer (no bag needed inside).
5. Press the **External VAC** button (if available, otherwise use Dry/Moist mode to activate vacuum pump). The machine will begin to remove air from the container.
6. Once the vacuum process is complete, remove the hose. The container should now be sealed.

6.5. Using the External Sliding Cutter

The integrated sliding cutter allows you to create custom-sized bags from a roll of vacuum sealer material.

- Place the vacuum bag roll across the cutting area.
- Slide the cutter blade across the bag material to achieve the desired length.

7. MAINTENANCE AND CLEANING

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

Cleaning Instructions:

- Always unplug the appliance before cleaning.
- Wipe the exterior of the machine with a soft, damp cloth. Do not use abrasive cleaners or solvents.
- Clean the vacuum chamber and sealing strip area with a damp cloth. Ensure no food particles or liquids remain.
- The foam seal rings can be removed for cleaning if necessary. Wash with mild soap and water, rinse thoroughly, and allow to air dry completely before reinserting.
- Ensure all parts are completely dry before storing or using the appliance again.

Storage:

Store the vacuum sealer in a clean, dry place. For best results, store with the lid unlatched to prevent compression of the foam seal rings, which can affect sealing performance over time.

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.	No power supply.	Check if the power cord is securely plugged into the outlet and the machine. Test the outlet with another appliance.
Machine vacuums but does not seal.	Sealing strip or foam gasket is dirty/damaged. Bag is not positioned correctly.	Clean the sealing strip and foam gaskets. Ensure the bag is flat and centered over the sealing strip. Replace gaskets if damaged.
Machine seals but does not vacuum.	Lid not properly latched. Foam gaskets are dirty or worn. Bag has holes or is not suitable.	Ensure the lid is firmly closed and latched on both sides. Clean or replace foam gaskets. Use proper vacuum sealer bags and check for damage.
Vacuum is weak or inconsistent.	Foam gaskets are dirty or worn. Too much liquid in the bag (for Dry mode).	Clean or replace foam gaskets. Use Moist mode for foods with liquid, or pre-freeze liquids.
Bag melts during sealing.	Sealing time too long (unlikely for automatic models).	Ensure you are using appropriate vacuum sealer bags. If issue persists, contact customer support.

If the problem persists after attempting these solutions, please contact Novodesk customer support for further assistance.

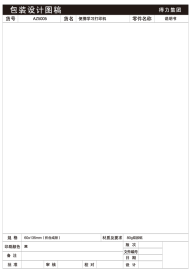

9. SPECIFICATIONS

Brand	Novodesk
Model Number	AZ5130
Power / Wattage	120 watts
Voltage	120V
Material	Acrylonitrile Butadiene Styrene (ABS)
Item Weight	980 g (2.16 Pounds)
Color	Silvery
Operation Mode	Automatic
Max Suction Power	75KPa
Sealing Strip Width	4mm

10. WARRANTY AND SUPPORT

Novodesk products are manufactured to high-quality standards. For information regarding warranty coverage, product support, or to purchase replacement parts, please refer to the warranty card included with your product or visit the official Novodesk website. If you have any questions or require assistance, please contact Novodesk customer service.

Related Documents - AZ5130

	<p>Novodesk AZ5005 A4 Portable Printer User Manual</p> <p>Comprehensive user manual for the Novodesk AZ5005 A4 Portable Printer, detailing setup, operation, specifications, safety guidelines, and troubleshooting. Includes instructions for mobile and computer connectivity.</p>
	<p>Deli Group AZ5004 Label Printer User Manual</p> <p>User manual for the Deli Group AZ5004 Label Printer, covering packing list, button interface, instructions for use, charging, safety precautions, and FCC compliance.</p>