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QIQIAOB SV608

QIQIAOB 95kpa Vacuum Sealer Machine User Manual

Model: SV608

1. Product Overview

The QIQIAOB 95kpa Vacuum Sealer Machine is a commercial-grade, fully automatic food preservation system designed to extend the freshness of various food types. Featuring a powerful 95kpa suction and 125W motor, it offers rapid vacuum sealing in 8-18 seconds. The machine includes 10 versatile modes, allowing for customized sealing based on food moisture levels (Dry, Moist, Extra Moist) and vacuum pressure (Normal, Gentle). Its innovative design incorporates a double heat seal for enhanced security, a built-in bag roll storage and cutter for convenience, and a removable drip tray for easy cleaning.



The QIQIAOB 95kpa Vacuum Sealer Machine, designed for efficient food preservation.

2. Safety Instructions

Please read all safety instructions carefully before operating the appliance to prevent injury or damage.

- Always ensure the appliance is unplugged before cleaning or performing any maintenance.
- Do not immerse the appliance in water or any other liquid.
- Keep hands clear of the sealing bar during operation as it becomes hot.
- Use only vacuum sealer bags and accessories specifically designed for this appliance.
- Do not operate the appliance if the power cord or plug is damaged.
- Keep out of reach of children.
- Avoid sealing liquids directly without proper pre-freezing or using the moist/damp modes.



Always prioritize safety when operating the vacuum sealer.

3. Components and Features

Key Components

- **Countdown Display:** Provides real-time feedback on sealing progress.
- **Built-in Cutter:** For customizing bag sizes from a roll.
- **Built-in Bag Storage:** Conveniently stores bag rolls.
- **Durable Silicone Gasket:** Ensures a tight vacuum seal and long-lasting use.
- **Bag Positioning Clamp:** Helps hold the bag in place during sealing.
- **Vacuum Chamber:** Area where air is removed from the bag.
- **Double Heating Strip:** Widened 12mm strip for secure, consistent seals.
- **Removable Drip Tray:** Collects excess liquids for easy cleaning.



Diagram illustrating the main components of the vacuum sealer, including the countdown display, built-in cutter, bag storage, durable silicone gasket, bag positioning clamp, and vacuum chamber.

Control Panel Overview

The intuitive control panel allows for easy selection of various sealing modes and functions.



Detailed view of the control panel, showing various modes and settings for different food types and sealing preferences.

Button/Indicator	Function
Dry	For vacuum sealing dry food items.
Moist	For vacuum sealing moist food items.
Damp	For vacuum sealing food items with high moisture content (long press 'Moist' for 4 seconds).

Gentle/Normal	Selects vacuum pressure level (Gentle for delicate foods, Normal for standard).
Single/Double	Selects single or double heat seal.
Pulse Vacuum	Allows manual control of vacuum process for delicate items.
Canister	Activates external vacuum extraction for canisters.
Vac&Seal / Enter	Starts the vacuum and seal process or confirms selection.
Cancel	Stops the current operation.

4. Setup

Unpacking

Carefully remove the vacuum sealer and all accessories from the packaging. Inspect the unit for any signs of damage. Retain packaging for future storage or transport.

Power Connection

Place the vacuum sealer on a flat, stable, and dry surface. Plug the power cord into a grounded electrical outlet.

Creating a Vacuum Bag

The QIQIAOB vacuum sealer features a built-in bag roll storage and cutter, allowing you to create custom-sized bags.

1. Open the lid of the vacuum sealer.
2. Place the bag roll into the designated storage area.
3. Pull out the desired length of bag material.
4. Use the built-in cutter to cut the bag to size, ensuring one end is sealed.
5. Press the "Manual Seal" button to seal one side of the bag, creating a pouch.



The built-in bag roll storage and cutter, allowing for convenient customization of bag sizes.

Demonstration of using the built-in bag roll storage and cutter to create custom-sized vacuum bags (Video segment: 0:05 - 0:27).

5. Operating Instructions

Basic Vacuum Sealing (Dry Food)

1. Place the food item into a vacuum sealer bag, leaving at least 3 inches of space from the top.
2. Open the lid and place the open end of the bag into the vacuum chamber, ensuring it is below the stopper.
3. Close the lid firmly by pulling down the handle until it locks.
4. Select the "Dry" mode on the control panel.
5. Press the "Vac&Seal" button. The machine will automatically vacuum and seal the bag.
6. Once the countdown ends, open the lid and remove the sealed bag.

Steps for vacuum sealing dry foods like pistachios, demonstrating bag placement and activating the 'Dry' mode (Video segment: 0:28 - 0:40).

Sealing Moist Food

1. Prepare your moist food (e.g., fresh meat) in a vacuum bag.
2. Place the bag opening into the vacuum chamber.
3. Close the lid securely.
4. Select the "Moist" mode on the control panel.
5. Press the "Vac&Seal" button to begin the process.
6. Remove the sealed bag once complete.

Process of vacuum sealing moist foods such as meat, using the 'Moist' setting for optimal preservation (Video segment: 0:40 - 0:51).

Sealing Damp Food (High Moisture Content)

1. For foods with higher moisture, prepare the bag as usual.
2. Place the bag opening into the vacuum chamber and close the lid.
3. Long press the "Moist" button for 4 seconds to switch to "Damp" mode.
4. Press "Vac&Seal" to start. The machine will adjust for higher moisture.
5. The machine can also apply a double heat seal for extra security.

Instructions for sealing damp foods with high moisture content, utilizing the 'Damp' mode and showing the double heat seal (Video segment: 0:51 - 1:01).

Pulse Vacuum for Delicate Foods

The Pulse Vacuum function allows you to manually control the vacuum process, preventing crushing of delicate items like bread or pastries.

1. Place the delicate food item in the bag and position it in the vacuum chamber.
2. Close the lid securely.
3. Press and hold the "Pulse Vacuum" button. The machine will vacuum as long as the button is pressed.
4. Release the button when the desired vacuum level is achieved.
5. Press the "Manual Seal" button to seal the bag.

How to use the 'Pulse Vacuum' function for delicate items like waffles, allowing manual control over vacuum pressure (Video segment: 1:02 - 1:07).

External Canister Vacuuming

This feature allows you to vacuum seal food in compatible external canisters.

1. Connect the smaller end of the vacuum hose to the accessory port on the side of the vacuum sealer.
2. Connect the other end of the hose to the port on your vacuum-sealable canister.
3. Press the "Canister" button on the control panel. The machine will begin external vacuum extraction.
4. The machine will stop automatically once the vacuum is complete.

Guide to connecting and using the external vacuum hose for vacuum sealing canisters, ideal for items like marshmallows (Video segment: 1:24 - 1:31).



An array of different food items, including meats, vegetables, and snacks, successfully vacuum-sealed using the machine's various modes.

6. Maintenance and Cleaning

Cleaning the Drip Tray

The removable drip tray collects any overflow liquids, making cleanup easy.

1. Ensure the appliance is unplugged.
2. Open the lid and locate the drip tray.
3. Pull out the drip tray in the direction of the arrow.
4. Lift the sink upwards to detach it.
5. Empty any collected liquids and wash the tray with warm, soapy water. Rinse thoroughly and dry completely before reinserting.
6. To reinsert, align the tray along the groove, ensuring the numbers '1' on both sides are aligned, then push forward until the numbers '2' are aligned.



The removable drip tray, designed for easy cleaning and maintenance.

Instructions for removing and cleaning the detachable drip tray, ensuring hygiene and preventing liquid buildup (Video segment: 1:31 - 1:42).

General Cleaning

- Wipe the exterior of the appliance with a damp cloth and mild soap. Do not use abrasive cleaners.
- Clean the vacuum chamber and sealing strip regularly to ensure optimal performance.
- Ensure all parts are completely dry before storing or next use.

7. Troubleshooting

If you encounter issues with your QIQIAOB Vacuum Sealer, refer to the table below for common problems and solutions.

Problem	Possible Cause	Solution
No Vacuum	Lid not properly closed/locked. Bag not correctly placed in vacuum chamber. Drip tray full or improperly installed.	Ensure lid is firmly locked. Reposition bag so opening is flat and within the vacuum chamber. Empty and correctly reinsert drip tray.
Poor Seal	Sealing strip/gasket dirty or damaged. Bag material is wet or wrinkled. Overheating of sealing bar.	Clean sealing strip and gasket. Ensure bag opening is dry and flat. Allow machine to cool down if used continuously. Use double seal for extra security.
Machine Not Responding	Power issue. Overheat protection activated.	Check power connection. Unplug and allow machine to cool for 20-30 minutes if used extensively.
"Sink Full" Alert	Drip tray is full of liquid.	Remove, empty, clean, and reinsert the drip tray.

8. Specifications

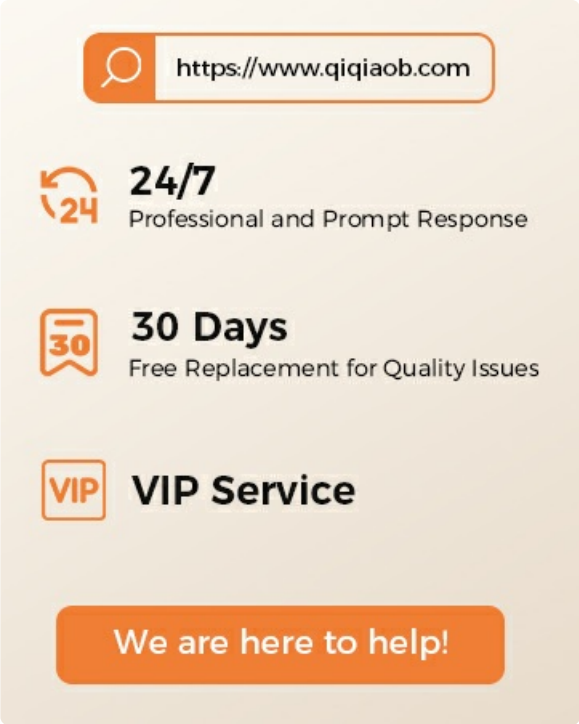
Specification	Detail
Brand	QIQIAOB
Model Number	SV608
Material	Acrylonitrile Butadiene Styrene (ABS)
Color	Black
Product Dimensions	16.1"L x 8.7"W x 4.65"H
Item Weight	4.9 Pounds
Power Source	Corded Electric
Operation Mode	Automatic
Wattage	130 watts
Voltage	120.0 V
Suction Power	95kpa

9. Warranty and Support

Customer Support

QIQIAOB is committed to providing excellent customer service. If you have any questions, concerns, or require assistance with your vacuum sealer, please do not hesitate to contact our support team.

- **24/7 Professional and Prompt Response:** Our dedicated support team is available around the clock to assist you.
- **30 Days Free Replacement:** We offer a 30-day free replacement for any quality issues encountered with your product.
- **VIP Service:** Enjoy enhanced support and benefits as a valued QIQIAOB customer.



Information on QIQIAOB's customer support, including 24/7 assistance and a 30-day free replacement policy for quality issues.

For further assistance, please visit the official QIQIAOB store or contact us through your purchase platform.

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Submit question

Answered questions about this manual

Why won't the 'tray full' light turn off on my QIQIAOB SV608 vacuum sealer, and how can I fix it so the sealer works?

The "tray full" light (referred to in the manual as the "Sink Full" Alert) is a safety feature that prevents the sealer from operating when the drip tray is full of liquid or improperly...

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