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LKKNC SV636

LKKNC SV636 Automatic Vacuum Sealer Machine User Manual

Model: SV636

1. INTRODUCTION

Thank you for choosing the LKKNC SV636 Automatic Vacuum Sealer Machine. This appliance is designed to preserve food freshness by removing air from specially designed bags and containers, extending shelf life and preventing freezer burn. Please read this manual thoroughly before operation to ensure safe and efficient use.



Image 1.1: The LKKNC SV636 Automatic Vacuum Sealer Machine with various food items and vacuum bags.

Benefits of Vacuum Sealing:

- Extends food freshness up to 8 times longer.
- Prevents freezer burn and dehydration.
- Reduces food waste.
- Ideal for meal prepping, sous vide cooking, and marinating.

2. IMPORTANT SAFETY INSTRUCTIONS

When using electrical appliances, basic safety precautions should always be followed to reduce the risk of fire, electric shock, and/or 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.
- Do not immerse the appliance in water or other liquids.
- Close supervision is necessary when this appliance is used by or near children.
- Unplug from outlet when not in use and before cleaning.
- Do not use outdoors.

- Use only manufacturer-recommended accessories.
- Do not attempt to repair the appliance yourself. Contact customer support for assistance.

3. PRODUCT OVERVIEW

Key Features:

- **10-in-1 Functions:** Dry, Moist, Extra Moist, Normal Pressure, Gentle Pressure, Pulse, Double Heat Seal, External Vacuum, Built-in Cutter, LED Display.
- **Powerful Suction:** 95kPa vacuum pressure with a 130W motor for fast and efficient sealing.
- **Double Heat Seal:** Features dual heat strips (12mm wide) and 4-layer heating wires for enhanced airtightness.
- **One-Hand Lock Design:** Ergonomic handle for easy lid closure and secure sealing.
- **Built-in Cutter & Bag Storage:** Integrated cutter for custom bag sizes and storage compartment for bag rolls (up to 11.8 inches).
- **Removable Drip Tray:** Easy to clean and features a water level detection rod with LED alert.
- **Cooling System:** Allows for continuous sealing without overheating.

12 in 1 Multi-function



Dry Mode



Moist Mode



Damp Mode



Normal Pressure



Gentle Pressure



Pulse



Double Seal



External Vacuum



High Temp



Built-in Cutter



LED Display



Image 3.1: Overview of the control panel and various functions of the vacuum sealer.

Double Heat Sealing, **Better Airtightness**

10X Longer Freshness



Widened Heating Strap



Durable Silicone Casket



Double Heat Seal

Image 3.2: Detailed view of the vacuum sealer's upgraded features, including the removable sink, extra bag storage, and external suction nozzle.

4. SETUP

4.1 Unpacking and Initial Inspection:

- Carefully remove the vacuum sealer and all accessories from the packaging.
- Verify that all components are present: Vacuum Sealer Machine, 11" x 118" Roll Bag (x1), 7.87" x 11.8" Vacuum Bags (x5), 5.9" x 7.87" Vacuum Bags (x5), Vacuum Hose (x1), AC Power Cord (x1), User Manual (x1).
- Inspect the appliance for any signs of damage. Do not use if damaged.

NO SMELIAND MILDEW

The refrigerator is more neat and tidy and there are no more messy and food odors.



Clean & Tidy



No Weird Smell



Fresh 10X Longer



Image 4.1: All items included in the product package.

4.2 Preparing the Machine:

1. Place the vacuum sealer on a flat, stable, and dry surface.
2. Plug the AC power cord into the machine and then into a standard electrical outlet.
3. Ensure the lid is open before starting.

4.3 Using the Built-in Cutter:

1. Open the lid of the vacuum sealer.
2. Pull the vacuum bag roll from the built-in storage compartment across the sealing bar.
3. Use the dual-direction sliding cutter to cut the desired bag length.
4. Place one end of the cut bag onto the heating bar.
5. Close the lid by pulling down the handle until it locks.
6. Press the "Manual Seal" button to create a bottom seal for your custom bag.



Image 4.2: Instructions for cutting a custom bag from a roll and sealing one end.

5. OPERATING INSTRUCTIONS

5.1 Vacuum Sealing Bags:

1. Prepare your food and place it inside a vacuum sealer bag, leaving at least 2-3 inches of space from the top edge.
2. Ensure the open end of the bag is clean, dry, and free of food particles.
3. Open the lid of the vacuum sealer.
4. Insert the bag's opening end into the vacuum chamber (under the stopper), ensuring it lies flat across the sealing strip.
5. Close the lid by pulling down the ergonomic handle until it locks securely.
6. Select the appropriate mode based on your food type:
 - **Dry Mode:** For solid, dry foods like nuts, grains, or dried fruits.
 - **Moist Mode:** For moist foods like raw meats, fish, or simmered vegetables.
 - **Extra Moist Mode:** For very moist or liquid-rich foods.
7. Press the "Vac & Seal" button. The machine will automatically vacuum the air and then seal the bag.
8. Once the process is complete, the LED display will indicate completion. Open the lid and remove the sealed bag.



Image 5.1: Visual guide for placing food in a bag, positioning it in the sealer, and initiating the vacuum and seal process.

5.2 Using Pulse Function for Delicate Items:

For delicate foods that might be crushed by full vacuum pressure (e.g., bread, chips), use the Pulse function:

1. Place the food in the bag and position it in the vacuum chamber as described above.
2. Close the lid.
3. Press and hold the "Pulse" button. The machine will vacuum in short bursts.
4. Release the "Pulse" button when the desired vacuum level is reached.
5. Immediately press the "Seal Only" button to seal the bag.



Image 5.2: Demonstrating the use of gentle pressure and pulse vacuum modes for various food types.

5.3 Double Heat Seal:

For extra security, especially with liquids or heavy items, you can activate the Double Heat Seal function. This creates two parallel seals on the bag.

- After selecting your mode (Dry/Moist/Extra Moist), press the "Double Heat Seal" button before pressing "Vac & Seal".
- The machine will then perform the vacuum and create a double seal.



Image 5.3: Illustration of the double sealing strips and the resulting double seal for enhanced airtightness.

5.4 External Vacuum for Canisters:

To vacuum seal compatible canisters or containers:

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 to the vacuum port on your canister and press it firmly.
3. Close the lid of the vacuum sealer (if not already closed).
4. Press the "Canister" button to start the vacuum process. The machine will automatically stop when the vacuum is complete.










Keep Food Fresh Longer							
Vac-Sealing Preservation	Ordinary Preservation	FOOD TYPE	Meat	Seafood	Vegetables	Fruits	Bread
		ROOM TEMPERATURE	2-3 Days	1-3 Days	3-5 Days	5-7 Days	1-2 Days
		OUR VACUUM SEALER	8-9 Days	4-6 Days	7-10 Days	14-20 Days	3-8 Days
		VAC+FREEZER / FRIDGE	12 Months	12 Months	12-40 Days	40-56 Days	10-20 Days

Image 5.4: Guide for using the external vacuum function with a canister.

6. MAINTENANCE

6.1 Cleaning the Removable Drip Tray:

The removable drip tray collects excess liquids during the vacuum sealing process. An LED light will alert you when it's full.

1. Unplug the appliance from the power outlet.
2. Pull out the drip tray in the direction of the arrow.
3. Lift the sink upwards to detach it.
4. Pour out any collected liquids and wash the tray with warm, soapy water. Rinse thoroughly and dry completely before reinserting.

Detachable Sink

Lid closure in place sensing detection to prevent evacuation from not sealing.



Image 6.1: Steps for detaching and cleaning the removable drip tray.

6.2 Cleaning the Sealing Area and Gaskets:

- Always unplug the unit before cleaning.
- Wipe the sealing strip and vacuum chamber with a damp cloth and mild soap.
- Ensure the silicone gaskets are clean and free of debris to maintain an effective seal.
- Dry all parts thoroughly before closing the lid or storing the machine.

7. TROUBLESHOOTING

Problem	Possible Cause	Solution
Machine does not turn on.	Power cord not properly connected.	Ensure the power cord is securely plugged into both the machine and a working electrical outlet.
Machine vacuums but does not seal.	Sealing strip or heating element issue.	Check if the sealing strip is clean and intact. Ensure the lid is properly locked. If issues persist, contact support.
Machine does not vacuum properly.	Bag not positioned correctly; Gaskets are dirty or damaged; Drip tray is full.	Ensure the bag opening is fully inside the vacuum chamber. Clean the gaskets. Empty and clean the drip tray if the LED alert is on.
Bag loses vacuum after sealing.	Improper seal; Puncture in bag; Food with sharp edges.	Ensure the bag is clean and dry before sealing. Inspect the bag for punctures. For sharp foods, use a paper towel to cushion sharp edges. Consider using the Double Heat Seal function.
"Full of Water" LED alert is on.	Drip tray is full of liquid.	Remove and empty the drip tray as described in Section 6.1.

8. SPECIFICATIONS

Brand	LKKNC
Model Number	SV636
Material	Acrylonitrile Butadiene Styrene (ABS)
Color	Black
Item Weight	5.5 Pounds
Power Source	AC
Operation Mode	Automatic
Wattage	130 watts
Voltage	120.0 V
Package Dimensions	17.13 x 10.94 x 6.26 inches
UPC	780748262440

9. WARRANTY & SUPPORT

9.1 Warranty Information:

LKKNC offers a **30-day free replacement** for quality issues from the date of purchase. Please retain your proof of purchase for warranty claims.

9.2 Customer Support:

For any questions, concerns, or technical assistance, please contact LKKNC customer support:

- **Website:** <https://www.qiqiaob.com>
- **Service:** 24/7 Professional and Prompt Response



Image 9.1: LKKNC customer support details.

