QIQIAOB SV608

QIQIAOB 95kpa Vacuum Sealer Machine User Manual

Model: SV608

Introduction

Thank you for choosing the QIQIAOB 95kpa Vacuum Sealer Machine. This advanced food preservation system is designed to extend the freshness of your food by removing air and sealing it securely. Featuring powerful 95kpa suction, a double heat seal, and multiple operating modes, this machine offers versatile and efficient food storage solutions for your home.
Please read this manual thoroughly before operating the appliance to ensure safe and proper use. Keep this manual for future reference.

Safety Information

To reduce the risk of electric shock, fire, or injury, always follow basic safety precautions when using electrical appliances.

- Do not immerse the appliance, power cord, or plug in water or other liquids.
- Keep the appliance out of reach of children.
- Do not operate the appliance with a damaged cord or plug, or after the appliance malfunctions or has been damaged in any manner.
- Use the appliance only for its intended household use as described in this manual.
- Avoid contact with moving parts.
- Do not use outdoors.
- 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 place on or near a hot gas or electric burner, or in a heated oven.
- Ensure the lid is properly closed and locked before operating.



The QIQIAOB vacuum sealer is designed with user safety in mind, promoting hygienic food preservation practices.

Product Components

Familiarize yourself with the main parts of your QIQIAOB Vacuum Sealer Machine:



Detailed view of the QIQIAOB vacuum sealer's internal and external components, highlighting user-friendly features like the built-in cutter and bag storage.

1. **Countdown Display:** Provides real-time feedback on sealing progress.
2. **Built-in Cutter:** For customizing bag sizes from the roll.
3. **Built-in Bag Storage:** Conveniently stores vacuum sealer bag rolls.
4. **Durable Silicone Gasket:** Ensures a tight vacuum seal and long-lasting performance.
5. **Bag Positioning Clamp:** Helps hold the bag in place for accurate sealing.
6. **Vacuum Chamber:** The area where air is extracted from the bag.

7. **Sealing Strip:** Heats to create a secure seal on the bag.
8. **Drip Tray:** Collects excess moisture and is removable for easy cleaning.



Illustration of the high-quality internal components, such as the pure copper double pump and motor, which contribute to the machine's powerful 95Kpa suction.

Setup

Before first use, ensure the machine is clean and all packaging materials are removed.

1. **Placement:** Place the vacuum sealer on a flat, stable, and dry surface. Ensure there is enough space around the machine for proper ventilation.
2. **Power Connection:** Plug the power cord into a grounded electrical outlet.
3. **Bag Roll Installation (Optional):** If using a bag roll, open the lid and place the roll into the built-in bag storage compartment. Pull out the desired length of bag and use the built-in cutter to create a custom-sized bag. Seal one end of the bag to create a pouch before vacuum sealing.

Operating Instructions

The QIQIAOB Vacuum Sealer offers 10 modes with variable settings to accommodate different food types and sealing needs.



The intuitive control panel allows selection of various modes and pressure settings for optimal food preservation.

Basic Vacuum Sealing Steps:

1. **Prepare the Bag:** Place the food item inside a vacuum sealer bag. Ensure at least 3 inches of empty space between the food and the top of the bag.
2. **Position the Bag:** Open the lid of the vacuum sealer. Insert the open end of the bag into the vacuum chamber, ensuring it lies flat across the sealing strip and under the bag positioning clamps.
3. **Close the Lid:** Press down firmly on the lid with one hand until it locks into place. The patented handle system

ensures an easy and secure lock.

4. **Select Mode:** Choose the appropriate mode based on your food type:
    - **Dry:** For solid, dry food items (e.g., nuts, grains, dried fruits).
    - **Moist:** For moist or juicy food items (e.g., raw meats, cooked foods).
    - **Extra Moist (Damp):** For very wet or liquid-rich foods.
5. **Select Pressure (Optional):** Choose between "Normal" or "Gentle" vacuum pressure settings. "Gentle" is ideal for delicate foods that might be crushed under high pressure.
6. **Start Sealing:** Press the "Vac&Seal" button. The machine will automatically vacuum the air and then seal the bag. The countdown display will show the progress.
7. **Open and Remove:** Once the countdown ends and the process is complete, the lid will automatically release. Open the lid and remove the sealed bag.



Simple steps for effective vacuum sealing, ensuring proper bag placement and mode selection.

Special Functions:

- **Pulse Function:** For delicate or soft foods (e.g., bread, chips) where full vacuum pressure might crush them. Press and hold the "Pulse" button to manually control the vacuum process. Release the button when the desired air removal is achieved, then press "Seal" to seal the bag.
- **Double Heat Seal:** For enhanced security and longer freshness, select the "Double" seal option. This creates a wider 12mm double heating strip seal, providing a more robust and consistent seal.
- **Canister Function:** To vacuum seal canisters or containers with a vacuum port. Connect one end of the vacuum hose (not included) to the accessory port on the machine and the other end to your canister. Press the "Canister" button to start the vacuum process.



The Pulse function allows manual control over vacuum pressure, ideal for preserving delicate food items without crushing them.



Instructions for using the canister function to vacuum seal external containers.

Maintenance and Cleaning

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

- **Always unplug the appliance before cleaning.**
- **Exterior Cleaning:** Wipe the exterior of the machine with a soft, damp cloth. Do not use abrasive cleaners or solvents.
- **Drip Tray Cleaning:** The removable drip tray collects excess liquids. To clean, pull out the sink in the direction of the arrow, lift it upwards, and pour out any collected water. Wash the drip tray with warm, soapy water, rinse thoroughly, and dry completely before reinserting.
- **Sealing Strip and Gasket:** Gently wipe the sealing strip and silicone gasket with a damp cloth to remove any food residue. Ensure these parts are clean and dry before each use to maintain an effective seal.
- **Storage:** Store the appliance in a cool, dry place with the lid unlatched to prevent compression of the gaskets, which can affect sealing performance over time.



Instructions for removing and cleaning the drip tray, essential for maintaining hygiene and preventing water accumulation.

Troubleshooting

If you encounter issues with your QIQIAOB Vacuum Sealer, refer to the following common problems and solutions:

Problem	Possible Cause	Solution

Problem	Possible Cause	Solution
Machine does not turn on.	No power supply.	Ensure the power cord is securely plugged into a working electrical outlet. Check the circuit breaker.
Machine vacuums but does not seal.	Sealing strip or gasket is dirty/wet; bag not positioned correctly; sealing strip overheated.	Clean and dry the sealing strip and gasket. Reposition the bag, ensuring it is flat and within the vacuum chamber. Allow the machine to cool down if used continuously.
Machine does not vacuum air properly.	Lid not properly locked; bag not positioned correctly; bag has holes or is not suitable for vacuum sealing; gasket is dirty or damaged.	Press down firmly on the lid until it locks. Ensure the bag opening is fully inside the vacuum chamber. Check the bag for leaks or use a new, compatible vacuum sealer bag. Clean the silicone gasket or contact support if damaged.
Seal is weak or incomplete.	Food residue on sealing area; bag is wrinkled; sealing strip is worn.	Ensure the sealing area of the bag is clean and dry. Smooth out any wrinkles in the bag before sealing. Consider using the double heat seal function for a stronger seal.
"Full Water Alert" indicator is on.	Drip tray is full of liquid.	Remove and empty the drip tray. Clean and dry it thoroughly before reinserting.

Specifications

Feature	Specification
Brand	QIQIAOB
Model Number	SV608
Color	Grey
Material	Acrylonitrile Butadiene Styrene (ABS)
Operation Mode	Automatic
Wattage	130 watts
Voltage	120V
Vacuum Pressure	95kpa
Item Weight	6.49 pounds (2.95 Kilograms)
Package Dimensions	17.24 x 10.24 x 6.1 inches
UPC	780748508425



The QIQIAOB vacuum sealer features a powerful 95Kpa suction for efficient air removal.

Warranty and Support

QIQIAOB is committed to providing high-quality products and excellent customer service.

- **30-Day Free Replacement:** For any quality issues within 30 days of purchase, a free replacement will be provided.
- **Customer Support:** QIQIAOB offers 24/7 professional and prompt response for any inquiries or assistance you may need.
- **Online Resources:** For additional information and support, please visit the official QIQIAOB website: www.qiqiaob.com

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