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Hicozy H600

HiCOZY H600 Compact Vacuum Sealer Instruction Manual

Model: H600 | Brand: Hicozy

INTRODUCTION

The HiCOZY H600 Compact Vacuum Sealer is designed to preserve food freshness by removing air from specially designed bags and containers. This manual provides essential information for safe and efficient operation of your device.

PRODUCT FEATURES

- **Enhanced Dual-Sealing with Heating Design:** Equipped with a robust, 13.8-inch dual-seal design, this vacuum sealer ensures an airtight, professional-grade seal. Its strong suction power of 60kPa effectively blocks moisture and prolongs freshness 8 times longer.
- **Five User-Friendly Sealing Modes:** This vacuum sealer features five modes: Dry/Moist/Seal/Pulse/Canister. It is ideal for all your dry/wet sealing needs. Its one-click operation and manual control makes it effortless, while the external vacuum system ensures the entire family can seal food with confidence.
- **Detachable Drip Tray for Mess-Free Cleanup:** This vacuum sealer includes a transparent, removable drip tray that gives you full visibility of its liquid collection. The drip tray is removable and easy to clean separately—so you don't need to handle the entire machine.
- **Designed for Versatility and Convenience:** Adjust the length of your bag with the sliding bag cutter—no scissors required. The versatile external vacuum system is compatible with mason jars, food-grade containers, and wine corks, making it the ultimate multi-purpose tool for keeping your food fresh.
- **Compact Design for Effortless Portability:** This sleek vacuum sealer fits easily in kitchen drawers, on countertops, or even in an RV. Start creating your own portable kitchen and enjoy fresh ingredients anytime, anywhere!

PACKAGE CONTENTS

Verify that all items are included in your package:

- HiCOZY H600 Vacuum Sealer Unit
- Power Cord
- Extraction Hose
- User Manual
- Vacuum Sealing Bags: 5PCS (4.7in×7.9in); 5PCS (7.9in×9.8in)

Package Includes

Starter Kit for Endless Sealing

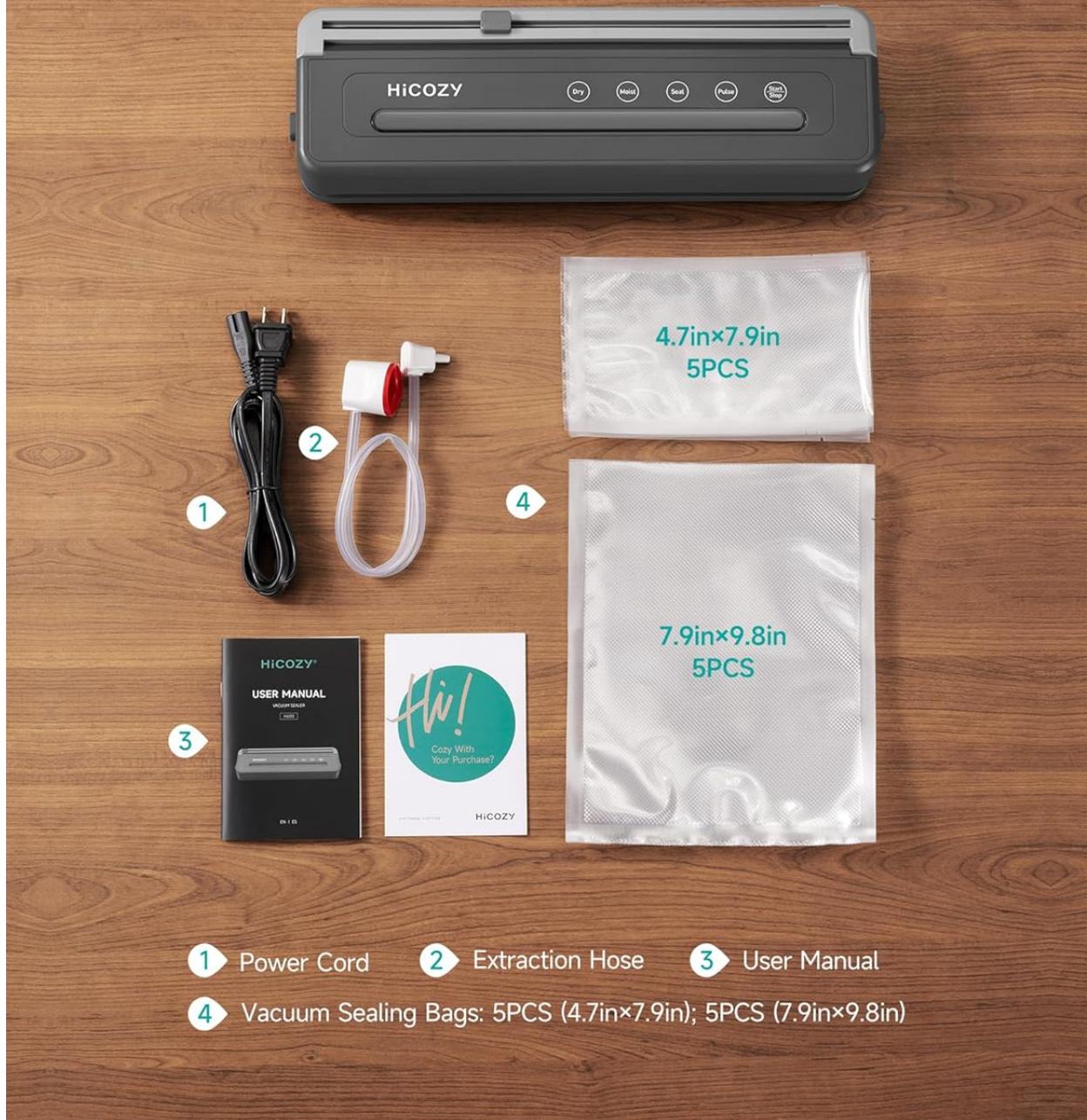


Image: HiCOZY H600 Vacuum Sealer and included accessories.

SETUP

1. Place the vacuum sealer on a flat, dry surface.
2. Connect the power cord to the port on the back of the unit and plug it into a suitable electrical outlet.
3. Ensure the lid is open before starting.

OPERATING INSTRUCTIONS

1. Using the Built-in Cutter

1. Place the roll of vacuum bag material into the designated slot.
2. Pull the bag material across the sealing bar to your desired length.
3. Press down on the sliding bag cutter and slide it across to cut the bag.

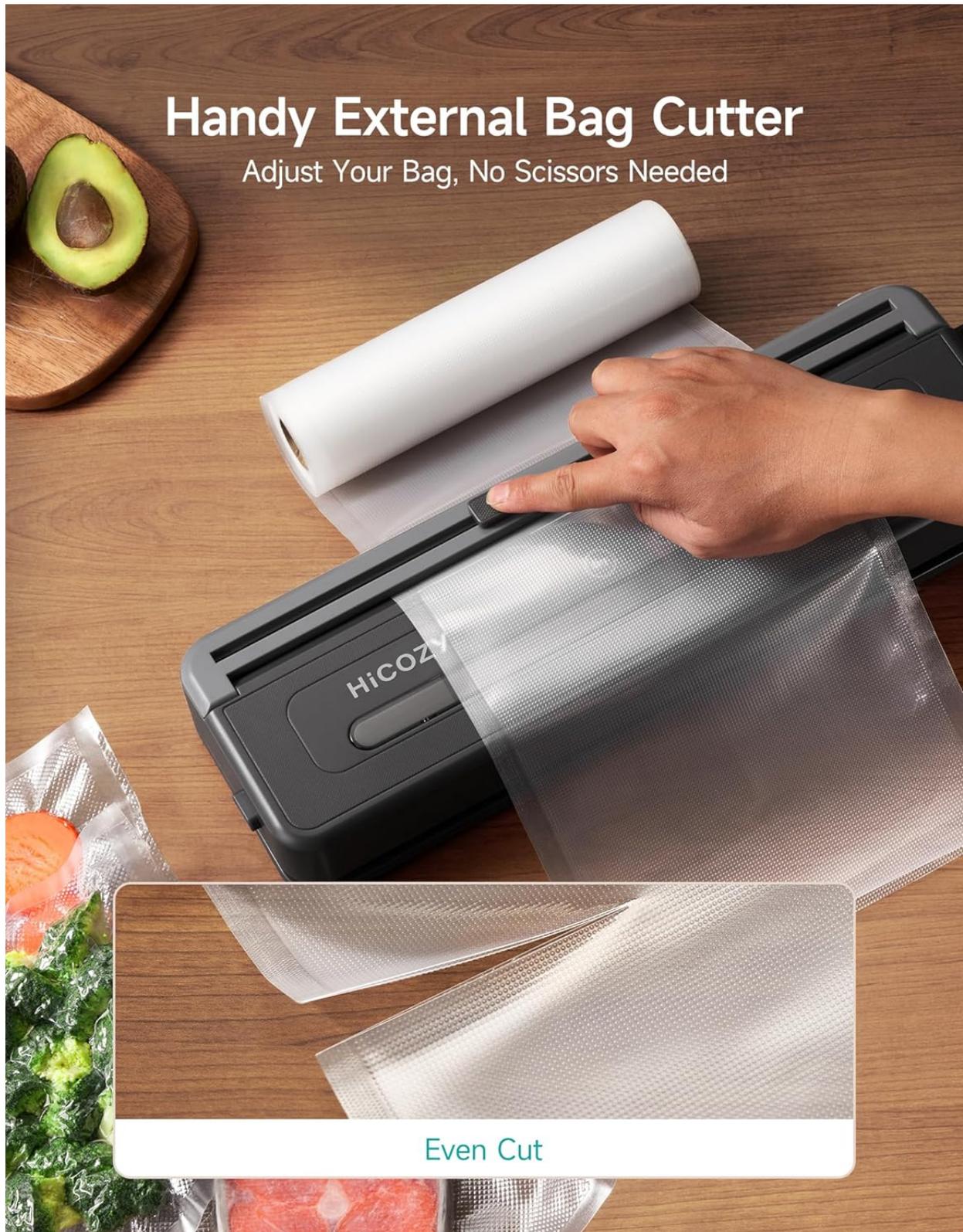


Image: Utilizing the integrated bag cutter for custom bag sizes.

2. Sealing a Bag (without vacuum)

1. Place the open end of the bag onto the sealing bar, ensuring it is flat and free of debris.
2. Close the lid firmly until both sides click into place.
3. Press the **SEAL** button. The indicator lights will illuminate during the sealing process.
4. Once the lights turn off, the sealing is complete. Open the lid and remove the sealed bag.

3. Vacuum Sealing Food

Before vacuum sealing, ensure the bag is not overfilled and there is at least 3 inches of space between the food and the top of the bag.

1. Place the open end of the bag into the vacuum chamber, ensuring it lies flat across the sealing bar.
2. Close the lid firmly until both sides click into place.
3. Select the appropriate food mode: **DRY** for dry foods or **MOIST** for moist foods.
4. Press the **VAC SEAL** button. The unit will automatically vacuum the air and then seal the bag.
5. Once the indicator lights turn off, the process is complete. Open the lid and remove the vacuum-sealed bag.



Image: Overview of the five user-friendly sealing modes.

60kPa of Powerful Suction

10 Seconds of Air Removal

60kPa



Image: The vacuum sealer demonstrating its 60kPa suction power.

4. Using Pulse Vacuum

The **PULSE** mode allows for manual control over the vacuum process, ideal for delicate foods that might be crushed by full vacuum.

1. Place the open end of the bag into the vacuum chamber and close the lid firmly.
2. Press and hold the **PULSE** button to start vacuuming. Release the button when the desired vacuum level is reached.
3. Immediately press the **SEAL** button to seal the bag.

5. Using the External Vacuum System (Canister Mode)

The external vacuum system is compatible with various vacuum containers (sold separately), such as mason jars, food-

grade containers, and wine stoppers.

1. Connect one end of the extraction hose to the external vacuum port on the sealer.
2. Connect the other end of the hose to your vacuum container or wine stopper.
3. Close the lid of the container or insert the wine stopper firmly.
4. Press the **CANISTER** button on the sealer. The unit will automatically vacuum the container.
5. The process is complete when the sealer automatically stops.



Image: Using the external vacuum system with a container.

This table provides a general reference for food preservation times with and without vacuum sealing.

Food Type	Non-Vacuum Preservation	Vacuum Preservation
Cold Preservation (0-5°C)		
Meat	2-3 days	6-9 days
Seafood & Fish	1-3 days	4-5 days
Cooked Meat	4-6 days	10-14 days
Vegetables	3-5 days	7-10 days
Fruits	5-7 days	14-20 days
Eggs	10-15 days	30-50 days
Frozen Preservation (-18 - -20°C)		
Meat	3-6 months	1 year
Seafood & Fish	3-6 months	1 year
Room-Temperature Preservation (25°C)		
Bread	1-2 days	6-8 days
Rice/Flour	3-6 months	More than 1 year
Peanuts/Dried Beans	3-6 months	More than 1 year
Tea	5-6 months	More than 1 year

MAINTENANCE AND CLEANING

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

1. Always unplug the power cable before cleaning.
2. Do not immerse the machine in water or other liquids.
3. Wipe the exterior with a soft, damp cloth. Avoid abrasive cleaners.
4. The detachable drip tray can be removed and washed with warm, soapy water. Ensure it is completely dry before reinserting.
5. Clean the vacuum chamber and sealing strips with a damp cloth to remove any food residue.
6. Ensure all parts are thoroughly dry before storing the machine.



Image: Detachable drip tray for easy cleaning.

TROUBLESHOOTING

If you encounter issues with your vacuum sealer, refer to the following common problems and solutions:

- **Machine does not power on:** Check if the power cord is securely plugged into both the unit and the electrical outlet.
- **No vacuum or poor seal:**
 - Ensure the bag is correctly placed within the vacuum chamber and across the sealing strip.
 - Check that the lid is firmly closed and both sides are clicked into place.
 - Inspect the sealing strips and gaskets for any damage or debris. Clean if necessary.
 - Ensure the bag material is suitable for vacuum sealing and is free from wrinkles or folds in the sealing area.

- **Food is crushed in vacuum bag:** For delicate foods, use the **PULSE** mode to manually control the vacuum level.
- **Liquid is drawn into the vacuum chamber:** For moist foods, ensure the **MOIST** food setting is selected. Pre-freeze very wet foods or place a paper towel at the top of the bag to absorb excess moisture.

SPECIFICATIONS

- **Model Number:** H600
- **Brand:** Hicozy
- **Color:** White
- **Material:** Acrylonitrile Butadiene Styrene (ABS)
- **Operation Mode:** Automatic
- **Item Weight:** 1.76 pounds (0.8 Kilograms)
- **Package Dimensions:** 17.5 x 6 x 3.5 inches

WARRANTY AND SUPPORT

For warranty information or technical support, please refer to the contact details provided in your product's original packaging or visit the official Hicozy website. Keep your purchase receipt for warranty claims.