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› MZROT 95Kpa Vacuum Sealer Machine User Manual

MZROT B0FNWKMNC4

MZROT 95Kpa Vacuum Sealer Machine User Manual

Brand: MZROT | Model: B0FNWKMNC4

INTRODUCTION

Thank you for choosing the MZROT 95Kpa Vacuum Sealer Machine. This commercial-grade, fully automatic food saver is designed to preserve your food's freshness up to 8 times longer, significantly reducing food waste. With its powerful - 95KPA suction and 230W motor, it can complete tight vacuum seals quickly and efficiently. This manual provides detailed instructions for setup, operation, maintenance, and troubleshooting to ensure you get the most out of your new appliance.



Image: The MZROT 95Kpa Vacuum Sealer Machine in gold, demonstrating its primary function by sealing a bag containing salmon fillets.

SETUP GUIDE

1. Unboxing and Initial Inspection

Carefully remove all components from the packaging. Verify that all included items are present: 1 vacuum sealer, 1 vacuum bag roll (11" x 16"), 5 small pre-cut bags (5.9" x 7.8"), 5 large pre-cut bags (7.8" x 11.8"), 1 user manual, 1 air suction hose, and 1 AC power cable. Inspect the machine for any signs of damage.

2. Placement

Place the vacuum sealer on a stable, flat, and dry surface. Ensure there is adequate space around the machine for proper ventilation and operation. The unit's compact size (approximately 16 x 8.1 x 4.7 inches) allows for convenient countertop storage.

COMPACT SIZE SAVE MORE COUNTERTOP

Different Suction Meets Your Needs



Bloody Meat



Nut



Vegetable



Canister



Image: A visual representation of the MZROT vacuum sealer's compact dimensions (16x8.1x4.7 inches) on a kitchen countertop, alongside examples of various food types it can seal.

3. Connecting Power

Connect the AC power cable to the power port on the back of the vacuum sealer and then plug it into a standard electrical outlet. The machine is now ready for use.

OPERATING INSTRUCTIONS

Basic Vacuum Sealing Procedure

1. **Prepare the Bag:** Use MZROT vacuum sealer bags or compatible bags. If using a roll, utilize the built-in cutter to create a bag of your desired length. Seal one end of the bag using the 'Seal' function if it's an open roll.
2. **Fill the Bag:** Place the food item(s) into the bag, ensuring that at least 2-3 inches of space is left between the food and the top opening of the bag. This space is crucial for proper sealing.
3. **Position the Bag:** Open the lid of the vacuum sealer. Place the open end of the bag flat into the vacuum chamber, ensuring it is centered over the vacuum nozzle and within the sealing strip area. Make sure there are no wrinkles or creases in the bag opening.
4. **Close the Lid:** Firmly press down on both sides of the lid until you hear a click, indicating it is securely latched.
5. **Select Mode:** Choose the appropriate mode based on your food type (e.g., 'Dry' for solid foods, 'Moist' for foods with some liquid).
6. **Start Sealing:** Press the 'Vac&Seal' button. The machine will automatically vacuum the air out of the bag and then proceed to seal it. The progress display will show the countdown.
7. **Release:** Once the process is complete, the machine will automatically release the lid. Carefully remove the sealed bag.

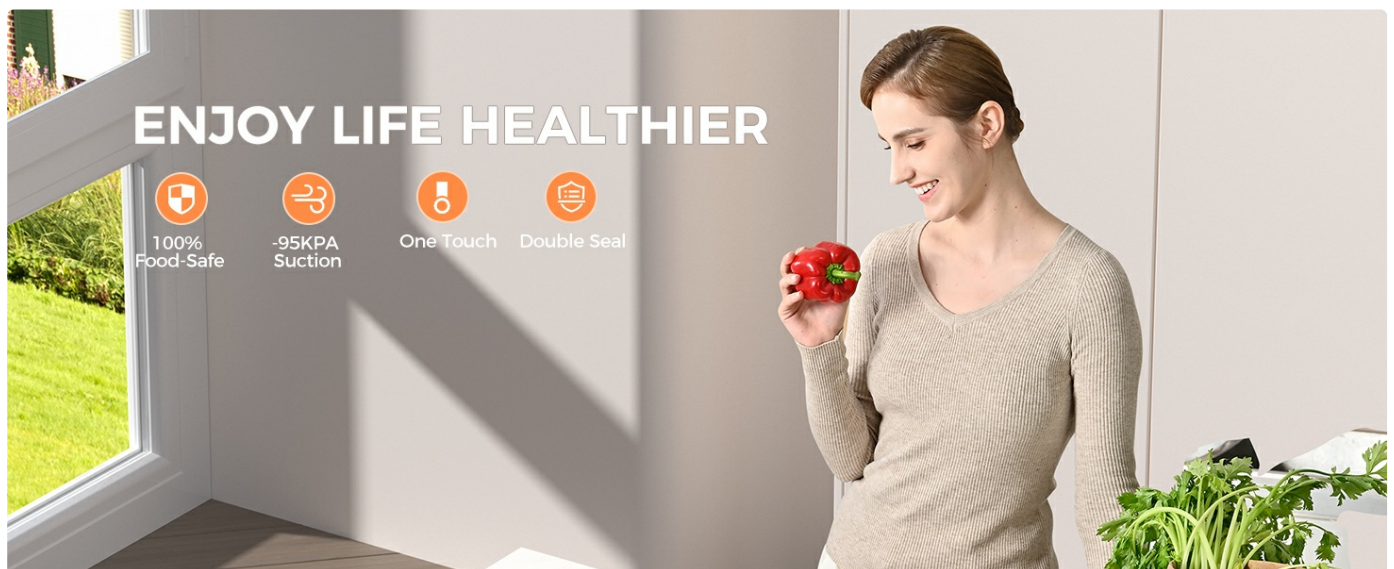


Image: A step-by-step visual guide demonstrating the operation procedure of the MZROT vacuum sealer, from preparing the bag to enjoying the sealed ingredients.

Understanding Different Modes

The MZROT vacuum sealer offers 10-in-1 modes to cater to various food preservation needs:

- **Dry Mode:** Ideal for solid, dry food items like nuts, grains, and dried fruits.
- **Moist Mode:** Suitable for foods with some moisture, such as raw meats, fish, or simmered foods.
- **Damp Mode:** For foods with higher moisture content, providing a more controlled vacuum.
- **Pulse Mode:** Allows manual control over the vacuum process, perfect for delicate items like bread or chips to prevent crushing. Press and hold for vacuum, release to stop, then press 'Seal' to seal.
- **Seal Mode:** Used for sealing bags without vacuuming, or for creating custom-sized bags from a roll.
- **Canister Mode:** For vacuum sealing external containers and canisters using the accessory hose.
- **Single/Double Seal:** Choose between a single or double heat seal for added security, especially for liquids or long-term storage.
- **Gentle/Normal Pressure:** Adjusts the vacuum pressure for different food types. 'Gentle' is for soft or delicate foods,

'Normal' for standard items.

- **Manual/High Temperature Seal:** Provides manual control over the sealing process or allows for a higher temperature seal for thicker bags.

95KAP SUCTION

230W High-Speed Continuous Working
Vacuum sealing 30 packs less than 15 mins



Heating Strip *2



Open/ Close Handle



Progress Display



Detachable Sink



Built-in Cutter



Douable Silicone
Seal Strip



Suitable for
Vacuum Tanks



Durable Silicone
Sealing Gasket

Image: A detailed view of the MZROT vacuum sealer's control panel, highlighting the various modes and settings available for different food types and sealing preferences.

External Vacuum Extraction (Canister Mode)

To vacuum seal canisters or other compatible containers:

1. Insert the smaller end of the air suction 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. Ensure the canister lid is properly secured.
3. Select the 'Canister' mode on the vacuum sealer's control panel.
4. Press the 'Enter' button to start the external vacuum process. The machine will automatically stop once the desired vacuum level is reached.

| MULTI-SCENARIO APPLICATION



Image: A visual guide illustrating the steps for external vacuum extraction using the MZROT vacuum sealer, showing the connection of the accessory hose to a food canister.

CARE AND MAINTENANCE

Regular cleaning and maintenance will extend the lifespan of your MZROT vacuum sealer and ensure optimal performance.

Cleaning the Detachable Sink

The MZROT vacuum sealer features a built-in detachable sink designed to collect excess water or liquids during the vacuum sealing process. This ensures a healthier and cleaner operation.

1. Ensure the machine is unplugged from the power outlet.
2. Gently pull out the sink in the direction of the arrow, located beneath the vacuum chamber.
3. Lift the sink upwards to remove it completely.
4. Pour out any collected liquid and wash the sink with warm, soapy water. Rinse thoroughly and dry completely before reinserting.

SMART LIQUID REMINDER

Detachable sink for easy cleaning

1



Pull out the sink in the direction of the arrow by your hands.

2



Then lift the sink upwards.

3



Pour the water out of the sink.

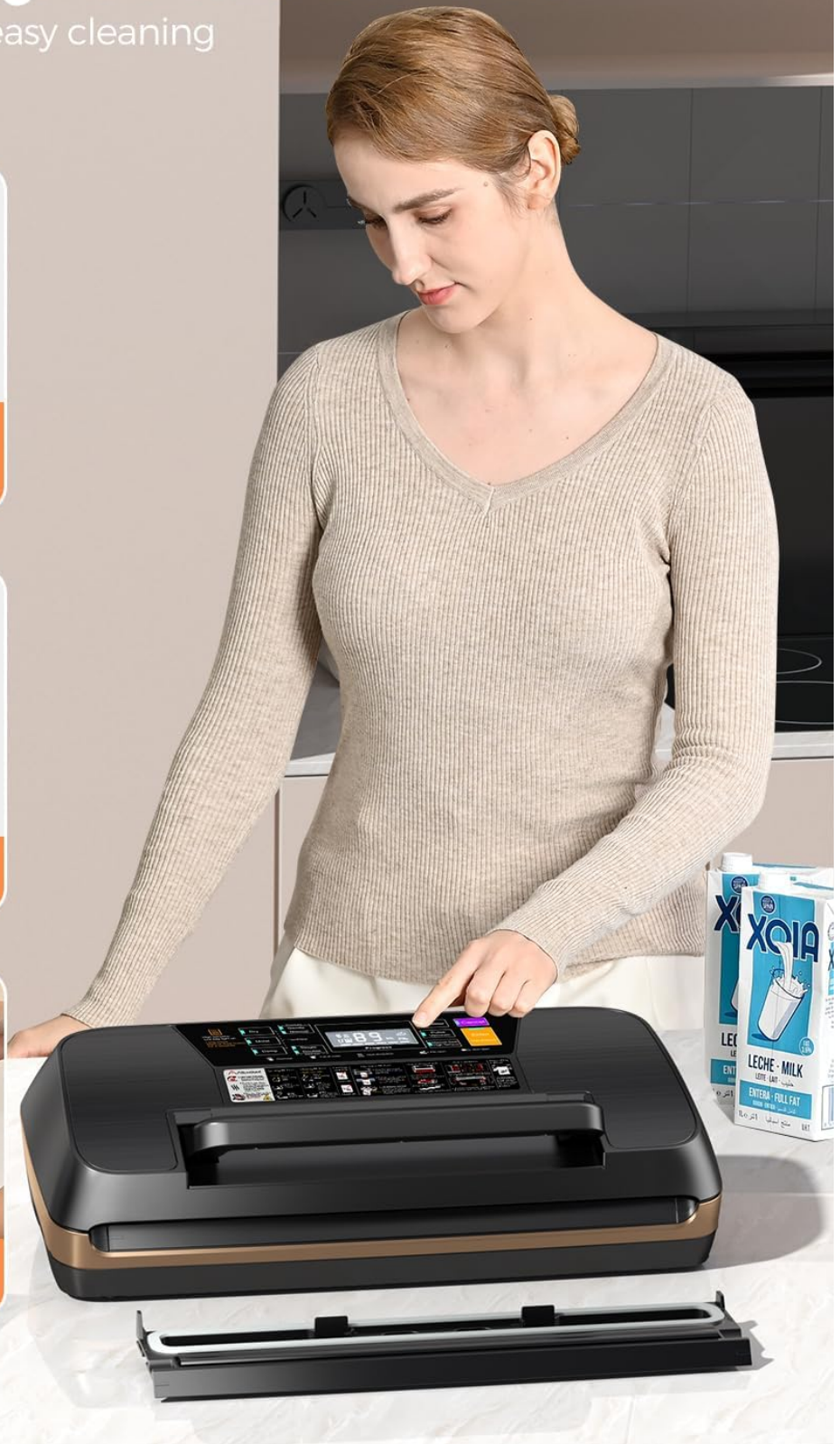


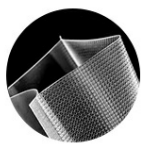
Image: A user demonstrating the easy process of detaching and cleaning the built-in sink of the MZROT vacuum sealer, which helps manage liquids during operation.

A rounded texture with a deeper airway allows for better pumping and sealing.



Choose A More Professional Vacuum Bag

- 1 x vacuum bag rolls (11" x16")
- 5 x Pre-cut Vacuum bags (7.8" x11.8")
- 5 x Pre-cut Vacuumbags (5.9" x7.8")



Round Texture



Bottom Built-In
Accessory Hose

Image: The detachable sink of the MZROT vacuum sealer being cleaned under running water, highlighting its ease of maintenance.

Cleaning Sealing Strips and Vacuum Chamber

After each use, especially when sealing moist foods, wipe down the sealing strips and the vacuum chamber with a damp cloth to remove any food residue. Ensure these areas are dry before storing the machine. Do not immerse the main unit in water.

TROUBLESHOOTING

If you encounter any issues with your MZROT vacuum sealer, refer to the table below for common problems and their solutions.

Problem	Possible Cause	Solution
Machine not turning on.	Power cord not properly connected; Power outlet issue.	Ensure power cord is securely plugged into the machine and a working electrical outlet. Try a different outlet.
Vacuum not strong enough / Air not fully removed.	Bag not properly placed; Bag opening not clean/flat; Sealing strip dirty or damaged; Bag type not suitable.	Ensure the bag opening is flat, clean, and placed correctly within the vacuum chamber. Check and clean the sealing strips. Use proper vacuum sealer bags designed for vacuum sealing.
Bag not sealing.	Sealing strip dirty/damaged; Bag material not suitable; Machine overheating from continuous use.	Clean the sealing strip. Ensure the bag is suitable for heat sealing. Allow the machine to cool down for 15-20 minutes if used continuously for more than 30 bags.
Liquid entering the machine.	Excessive liquid in the bag; Bag not positioned correctly; Detachable sink not in place.	Use 'Moist' or 'Damp' mode for foods with liquid. Ensure the detachable sink is correctly installed. Avoid overfilling bags with liquid. Pre-freeze liquids or moist foods before sealing.

SPECIFICATIONS

Key technical specifications for the MZROT 95Kpa Vacuum Sealer Machine:

Feature	Detail
Brand	MZROT
Model Number	B0FNWKMNC4
UPC	780748520823
Suction Power	-95KPA
Motor Power	230W
Dimensions (L x W x H)	Approx. 16 x 8.1 x 4.7 inches (40.6 x 20.6 x 11.9 cm)
Item Weight	2.99 kg (6.59 lbs)
Color	Gold
Continuous Sealing Capacity	Up to 30 bags within 15 minutes
Included Accessories	1 vacuum sealer, 1 vacuum bag roll (11" x 16"), 5 small pre-cut bags (5.9" x 7.8"), 5 large pre-cut bags (7.8" x 11.8"), 1 user manual, 1 air suction hose, 1 AC power cable.

KEEP FOOD FRESH 8X LONGER

Effectively blocks air from entering and prevents meat from freezer burn.

DOUBLE SILICONE SEAL STRIP

SINGLE SILICONE SEAL STRIP



VACUUM SEAL

Keep fresh for more than 7 days



ORDINARY PRESERVATION

Keep fresh for 2-3 days

Image: An illustration emphasizing the powerful 95KPA suction and 230W motor of the MZROT vacuum sealer, key features for efficient food preservation.

Countdown Display

Real-time process monitoring

Built-in Cutter

Custom vacuum bags of any size you want.

Bag Positioning Clamp

Prevent the opening end of the bag from shifting

Built-in Bag Storage

28cm Large capacity storage container with bag roll

Double Silicone Seal Strip

Double leak proof

Vacuum Chamber

Collect excess water from work



Image: A comparative table demonstrating how the MZROT vacuum sealer significantly extends the freshness duration of various food types (meat, seafood, vegetables, fruit, bread) compared to traditional storage methods.

WARRANTY AND SUPPORT

Warranty Information

For detailed warranty information regarding your MZROT 95Kpa Vacuum Sealer Machine, please refer to the documentation included with your purchase or contact the seller directly. Warranty terms and conditions may vary.

Customer Support

Should you require further assistance, have questions about your product, or need to report an issue, please contact MZROT customer support. You can also visit the official MZROT Store on Amazon for more information and resources:

[Visit the MZROT Store on Amazon](#)

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ASK A QUESTION ABOUT THIS MANUAL

Ask about setup, troubleshooting, compatibility, parts, safety, or missing instructions. Manuals+ will review the question and use this page's manual context to help answer it.

Name

Anonymous

Email

you@example.com

After a successful submission, we securely hash the supplied account or form email before sending it to Microsoft Advertising for conversion attribution. [Privacy details](#).

Question

Example: How do I reset this device or fix this error?

Details

Model number, symptoms, what you tried, or the section of the manual you are using.

Submit question

Answered questions about this manual

Are there any larger canister adapters available that fit the MZROT B0FNWKMNC4 Vacuum Sealer Machine?

The MZROT 95Kpa Vacuum Sealer Machine (Model B0FNWKMNC4) includes a standard air suction hose as part of its starter kit, which is designed for use with the machine's Canister Mode. While the manual does...

[Read full answer](#)

How do I reset the high water alarm on my MZROT SV618 vacuum sealer when there is no water in the tray?

If your MZROT vacuum sealer is triggering a high water alarm despite the tray being empty, it is likely that the internal sensors are damp or have residue on them. Follow these steps to...

[Read full answer](#)