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> [LKKNC Vacuum Sealer Machine SV301E User Manual](#)

LKKNC SV301E

LKKNC Vacuum Sealer Machine SV301E User Manual

Model: SV301E

1. INTRODUCTION

Thank you for choosing the LKKNC Vacuum Sealer Machine SV301E. This manual provides essential information for the safe and efficient operation, maintenance, and troubleshooting of your new appliance. Please read it thoroughly before first use and retain it for future reference.

The LKKNC SV301E is designed to preserve food freshness by removing air from specially designed bags and containers, extending the shelf life of various food items. Its compact design and multiple functions make it a versatile tool for any kitchen.



Image 1.1: LKKNC Vacuum Sealer Machine in operation with various food items.

2. SAFETY INSTRUCTIONS

To ensure safe operation and prevent damage to the appliance or injury, please observe the following safety precautions:

- Read all instructions before using the appliance.
- Do not immerse the appliance, power cord, or plug in water or other liquids.
- Keep the appliance out of reach of children. Close supervision is necessary when used near children.
- Unplug the appliance from the outlet when not in use and before cleaning.
- Do not operate the appliance with a damaged cord or plug, or after the appliance malfunctions or has been damaged in any manner.
- Use only accessories recommended by the manufacturer.
- Do not use the appliance outdoors.
- Avoid contact with moving parts.
- Do not place the appliance on or near a hot gas or electric burner, or in a heated oven.
- Always ensure the lid is properly closed and latched before operating.
- Allow the sealing strip to cool down between consecutive seals to prevent overheating and ensure optimal sealing.

3. PACKAGE CONTENTS

Upon unpacking your LKKNC Vacuum Sealer Machine SV301E, please verify that all the following items are included:

- 1 x LKKNC Vacuum Sealer Machine (Model SV301E)
- 10 x Heat-seal Vacuum Bags (5 pcs 5.9"x7.8", 5 pcs 7.8"x11.8")
- 1 x Extra Gasket Replacement
- 1 x External Air Suction Hose
- 1 x AC Power Cord
- 1 x User Manual (this document)



Image 3.1: Contents included with the LKKNC Vacuum Sealer Machine.

4. PRODUCT OVERVIEW

Familiarize yourself with the components of your vacuum sealer:

- **Control Panel:** Features buttons for various modes (Dry, Moist, Seal, Vac Seal, Stop) and a digital timer display.
- **Vacuum Chamber:** The area where air is extracted from the bag.
- **Sealing Strip:** Heats to create a secure seal on the bag.
- **Silicone Contact Bar:** Helps create a tight seal for vacuuming.
- **Sealing Foam Gasket:** Ensures an airtight seal during operation.
- **Built-in Cutter:** Integrated sliding cutter for customizing bag sizes.
- **External Vacuum Port:** For use with the external air suction hose to vacuum seal canisters and jars.

5. SETUP

Follow these steps to set up your vacuum sealer for first use:

1. **Unpack:** Carefully remove all components from the packaging.
2. **Inspect:** Check the appliance for any signs of damage. Do not use if damaged.
3. **Clean:** Wipe the exterior of the machine with a damp cloth. Ensure the vacuum chamber and sealing strip are clean and dry.
4. **Placement:** Place the vacuum sealer on a flat, stable, and dry surface. Ensure there is enough space around the unit for proper ventilation.
5. **Power Connection:** Plug the AC power cord into the power port on the back of the machine, then into a standard 120V electrical outlet. The digital display will illuminate.

6. OPERATING INSTRUCTIONS

The LKKNC Vacuum Sealer Machine offers 6-in-1 functionality for various food preservation needs.

6-IN-1 INCLUDES SEALING FUNCTION & CUTTER

100% meet the family all food preservation



Image 6.1: Overview of the 6-in-1 functions.

6.1. General Vacuum Sealing Steps (for Bags)

For optimal results, use LKKNC vacuum sealer bags or other compatible textured vacuum bags.

1. **Prepare the Bag:** Place the food item inside a vacuum sealer bag, leaving at least 2-3 inches of space between the food and the open end of the bag. Ensure the open end is clean and dry.
2. **Position the Bag:** Open the lid of the vacuum sealer. Place the open end of the bag flat into the vacuum chamber, ensuring it lies completely within the chamber and over the sealing strip.
3. **Close the Lid:** Press down firmly on both sides of the lid until you hear two distinct "pops," indicating that the lid is securely latched.
4. **Select Mode:** Choose the appropriate mode for your food type:

- **Dry Mode:** For dry items like nuts, cereals, or crackers.
 - **Moist Mode:** For moist or juicy foods like raw meat, fish, or marinated items.
5. **Start Vacuum & Seal:** Press the "Vac Seal" button. The machine will automatically vacuum the air out of the bag and then proceed to seal it. The digital timer will display the progress.
 6. **Release:** Once the process is complete (digital timer shows '00' or light turns off), press the release buttons on both sides of the machine to open the lid. Remove the sealed bag.



Image 6.2: Step-by-step guide for vacuum sealing bags.

6.2. Seal Only Function

Use the "Seal" button to create a seal without vacuuming. This is useful for sealing bags of delicate items that might be crushed by vacuuming, or for creating custom-sized bags from a roll.

1. Place the open end of the bag into the vacuum chamber, ensuring it lies over the sealing strip.
2. Close and latch the lid securely.
3. Press the "Seal" button. The machine will heat the sealing strip to create a seal.
4. Once complete, release the lid and remove the sealed bag.

6.3. External Vacuum Function (for Canisters, Jars, Wine Stoppers)

The external vacuum function allows you to vacuum seal compatible canisters, jars, and wine bottles using the included external air suction hose.

1. Connect one end of the external air suction hose to the external vacuum port on the vacuum sealer.
2. Connect the other end of the hose to the port on your vacuum-sealable canister, jar, or wine stopper.
3. Ensure the lid of the canister/jar is properly closed or the wine stopper is securely in place.
4. Press the "External VAC" button. The machine will begin to extract air.
5. Once the vacuum is achieved (the machine will stop automatically or you can press "Stop"), remove the hose.



INCLUDED ITEMS

- 1 Vacuum sealer
- 2 1 Vacuum Hose
- 3 Sealing Foam Gasket
- 4 5 x Pre-cut Vacuum bags (7.8" x11.8")
- 5 5 x Pre-cut Vacuumbags (5.9" x7.8")



Image 6.3: Using the external vacuum function with a container.

6.4. Built-in Cutter

The integrated two-way sliding cutter allows you to create custom-sized bags from vacuum sealer rolls.

1. Place the vacuum sealer bag roll across the cutting channel.
2. Slide the cutter from one side to the other to cut the bag to your desired length.
3. Use the "Seal" function to seal one end of the newly cut bag, creating a custom pouch.

TWO-WAY SLIDING CUTTER

Getting a Customized Bag Quickly and Conveniently

32*12 mm
Resistant Sealing Strip

Five-layer
Heating wire design



Image 6.4: Detail of the two-way sliding cutter.

6.5. Stop Function

Press the "Stop" button at any time to cancel the current vacuuming or sealing process. This is useful for preventing delicate items from being crushed during vacuuming.

7. MAINTENANCE AND CLEANING

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

7.1. Cleaning the Appliance

1. **Unplug:** Always unplug the appliance from the power outlet before cleaning.
2. **Exterior:** Wipe the exterior of the machine with a soft, damp cloth. Do not use abrasive cleaners or solvents.
3. **Vacuum Chamber:** Clean any food residue or liquids from the vacuum chamber using a damp cloth or sponge. Ensure it is completely dry before next use.
4. **Sealing Strip:** Gently wipe the sealing strip with a dry cloth. Do not scratch or damage the strip. Allow it to cool completely before cleaning.
5. **Gaskets:** Inspect the sealing foam gaskets for any food particles or damage. Wipe them clean. If a gasket is damaged, replace it with the extra gasket provided.

7.2. Storage

The LKKNC Vacuum Sealer Machine features a compact design for easy storage.

- Ensure the appliance is clean and dry before storing.
- Store the machine in a cool, dry place.
- For prolonged storage, it is recommended to leave the lid unlatched to prevent compression of the sealing gaskets, which can affect their performance over time.

EASY TO STORE AND CARRY



Image 7.1: Compact design for easy storage.

8. TROUBLESHOOTING

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

Problem	Possible Cause	Solution
Machine does not turn on.	No power supply.	Ensure the power cord is securely plugged into both the machine and a working electrical outlet.

Problem	Possible Cause	Solution
Machine is not vacuuming properly.	Lid not properly latched. Bag not correctly placed. Gaskets are dirty or damaged. Bag has a leak.	Press down firmly on both sides of the lid until you hear two clicks. Ensure the open end of the bag is flat inside the vacuum chamber. Clean or replace the sealing foam gaskets. Inspect the bag for holes or tears; use a new bag if necessary.
Bag is not sealing properly.	Sealing strip is dirty or wet. Too much moisture in the bag. Sealing strip is overheated.	Clean and dry the sealing strip. For moist foods, use the "Moist" mode. Pre-freeze very wet items if possible. Allow the machine to cool down for 20-30 seconds between seals.
Vacuum is too strong for delicate items.	Using automatic "Vac Seal" mode.	Use the "Stop" button to halt vacuuming at the desired level, then press "Seal" to complete the process.

9. SPECIFICATIONS

Feature	Specification
Brand	LKKNC
Model Number	SV301E
Material	Acrylonitrile Butadiene Styrene (ABS)
Color	Black
Operation Mode	Automatic
Voltage	120V
Suction Power	75KPa
Maximum Sealing Length	11.8 inches
Product Dimensions	15.39" x 4.02" x 2.68"
Item Weight	2.4 pounds
UPC	780748261115

10. WARRANTY AND SUPPORT

10.1. Warranty Information

LKKNC provides a limited warranty for this product against defects in material and workmanship under normal use. The warranty period typically covers a specific duration from the date of purchase. Please retain your proof of purchase for warranty claims. For specific warranty terms and conditions, refer to the warranty card included in your package or contact customer support.

10.2. Customer Support

If you have any questions, require assistance, or need to report an issue with your LKKNC Vacuum Sealer Machine SV301E, please contact our customer support team. We are committed to providing professional and prompt assistance.

For more information about LKKNC products and support, please visit the official LKKNC store on Amazon: [LKKNC Amazon Store](#)