

## OidoZac SV618

# OidoZac SV618 Food Vacuum Sealer Machine Instruction Manual

Model: SV618 | Brand: OidoZac

## 1. INTRODUCTION

---

The OidoZac SV618 Food Vacuum Sealer is a powerful 230W system designed to preserve food freshness up to 10 times longer than traditional storage methods. Featuring a robust 95kPa suction, it efficiently removes air from various food types, preventing freezer burn and spoilage. This versatile appliance offers 12-in-1 functions, including specialized modes for dry, moist, and damp foods, along with gentle and normal pressure options to protect delicate items. Its user-friendly design incorporates a one-hand easy-lock handle, a built-in bag cutter, and integrated storage for convenience.

## 2. SAFETY INFORMATION

---

- Read all instructions before use.
- Do not immerse the appliance, power cord, or plug in water or other liquids.
- Keep out of reach of children.
- Do not operate with a damaged cord or plug. Contact customer service for repairs.
- Use only manufacturer-recommended accessories.
- Always ensure the lid is properly closed and locked before operating.
- Allow the appliance to cool down between continuous sealing cycles to prevent overheating.
- Avoid touching the heat sealing strip immediately after use, as it may be hot.

## 3. PACKAGE CONTENTS

---

The OidoZac SV618 Food Vacuum Sealer package includes:

- 1 x OidoZac SV618 Food Vacuum Sealer Machine

- 1 x Bag Roll (11" x 118")
- 10 x Pre-cut Vacuum Bags (various sizes)
- 1 x Vacuum Hose for Jars and Wine Bottles
- 1 x AC Power Cord
- 1 x User Manual



Image: Contents of the OidoZac SV618 package, showing the vacuum sealer, a roll of bags, pre-cut bags, a vacuum hose, and the user manual.

## 4. SETUP AND BAG PREPARATION

### 4.1 Making Custom-Sized Bags from a Roll

1. Open the lid of the vacuum sealer.
2. Place the bag roll into the designated storage area.
3. Pull out the desired length of bag material, ensuring enough length to hold food and an extra 3 inches for sealing.
4. Slide the built-in cutter across to cut the bag material.
5. Place one end of the cut bag into the sealing area, ensuring it is flat and smooth.
6. Close the lid by pulling down the handle until it locks.
7. Press the "Manual Seal" button, then "Enter" to seal one end of the bag, creating a custom-sized bag.



Image: Step-by-step guide on how to create custom-sized vacuum bags from a roll using the integrated cutter and manual seal function.

## 4.2 Preparing the Machine for Sealing

- Ensure the machine is on a flat, stable surface.
- Open the lid using the handle.
- Place the open end of the vacuum bag into the vacuum chamber, ensuring it is flat and extends past the sealing ring. Use the bag mouth positioning clamp to prevent movement.
- Close the lid by firmly pressing down the handle until it locks into place.

## 5. OPERATING INSTRUCTIONS

The OidoZac SV618 offers 12-in-1 functions for various food types and sealing needs. The control panel features an LED display and clearly labeled buttons for ease of use.



Image: The control panel of the OidoZac SV618, highlighting its 12 functions and LED display for easy operation.

### 5.1 Basic Vacuum Sealing (Dry, Moist, Damp Modes)

1. Prepare the machine and bag as described in Section 4.2.
2. Select the appropriate mode based on your food type:
  - **Dry Mode:** For dry foods like nuts, grains, pasta, and crispy snacks.
  - **Moist Mode:** For moist foods like cooked dishes and juicy meats.
  - **Damp Mode:** For semi-wet foods such as washed vegetables or marinated items.
3. Choose pressure: **Gentle** for delicate foods (e.g., bread, soft fruits) or **Normal** for most other items.
4. Select **Single** or **Double** seal. Double seal provides extra security for long-term storage or heavy items.
5. Press the "Enter" (Vacuum Seal) button to start the process. The machine will automatically vacuum and seal.
6. Once the countdown finishes, open the lid and remove your sealed bag.

## Multi-Function-Meet Your Needs

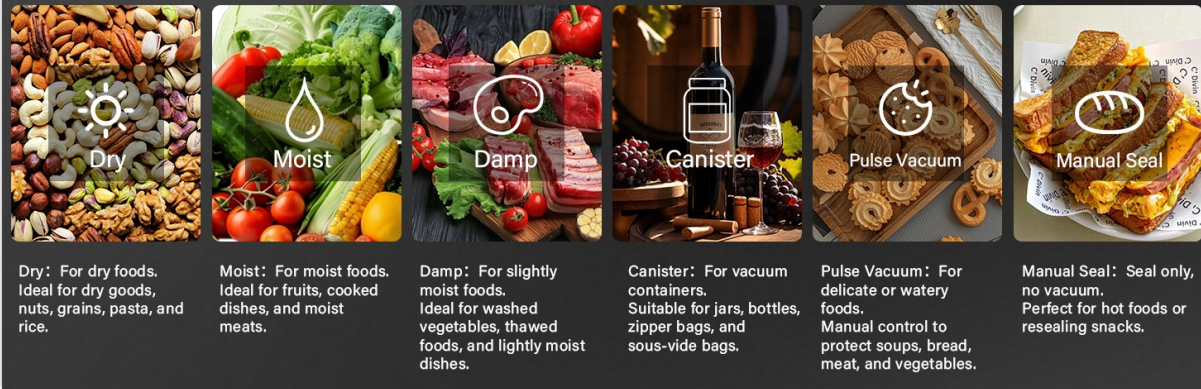


Image: Overview of the multi-function modes: Dry, Moist, Damp, Canister, Pulse Vacuum, and Manual Seal, with descriptions for each.

## Simple Steps to Vacuum Seal



Image: Four-step visual guide demonstrating how to vacuum seal a bag of meat: insert bag, close lid, select mode and press Enter, open lid and check seal.

### 5.2 Pulse Vacuum Mode

Use Pulse Vacuum for delicate or watery foods where you want manual control over the vacuum process to prevent crushing or drawing liquids into the machine.

1. Prepare the machine and bag as described in Section 4.2.
2. Press the "Pulse Vacuum" button. The machine will start vacuuming as long as the button is held down.
3. Release the button when the desired vacuum level is reached.
4. Immediately press the "Manual Seal" button to seal the bag.

Video: Demonstration of the OidoZac SV618's various sealing modes, including Pulse Mode for delicate items like waffles, and Damp Mode for marinated meat.

### 5.3 Manual Seal Mode

This mode is ideal for sealing bags without vacuuming, perfect for resealing snack bags or creating custom-sized bags from a roll.

1. Place the bag to be sealed into the sealing area.
2. Close the lid by pulling down the handle until it locks.
3. Press the "Manual Seal" button, then "Enter" to initiate the sealing process.
4. Once the sealing is complete, open the lid and remove the bag.

## 5.4 External Vacuum Mode (for Jars & Wine Bottles)

Use the included vacuum hose to seal compatible vacuum canisters, jars, and wine bottles.

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 compatible container or wine stopper.
3. Close the lid of the vacuum sealer.
4. Press the "Vac" button (or "Canister" if available) and then "Enter" to start the external vacuum process.
5. The machine will automatically stop once the vacuum is achieved.



Image: Three-step visual guide on how to use the external vacuum hose to seal a container: insert hose into port, connect to container, select 'Canister' and press to start.

Video: Short demonstration showing the steps to vacuum seal a container using the external vacuum hose.

## 6. MAINTENANCE AND CLEANING

### 6.1 Cleaning the Drip Tray

The removable drip tray collects any excess liquids, making cleanup easy.

1. Open the lid of the vacuum sealer.
2. Pull the drip tray out by hand in the direction of the arrow.
3. Lift the tray upwards to fully remove it.
4. Pour out any collected water or liquids.
5. Wash the drip tray with warm, soapy water and dry thoroughly.
6. Reinsert the dry drip tray, aligning it with the grooves and pushing it forward until it clicks into place.

# Intelligent Liquid Reminder

Removable Drip Tray for Easy Cleaning



1. Pull the tray out by hand in the direction of the arrow.



2. Then lift the tray upward.



3. Pour the water out of the tray.

Image: Visual guide showing how to remove, clean, and reinsert the removable drip tray for easy maintenance.

## 6.2 General Cleaning

- Wipe the exterior of the appliance with a damp cloth. Do not use abrasive cleaners.
- Ensure the sealing strip and vacuum chamber are clean and dry before each use to ensure optimal performance.
- The silicone gasket is durable and designed for long-lasting use without replacement.

## 7. TROUBLESHOOTING

Problem	Possible Cause	Solution
---------	----------------	----------

Problem	Possible Cause	Solution
Machine does not vacuum or seal.	Lid not properly closed/locked; Bag not correctly placed; Sealing strip/gasket dirty or wet.	Ensure handle is fully pressed down and locked. Reposition bag, ensuring it's flat in the vacuum chamber. Clean and dry sealing strip/gasket.
Incomplete vacuum or air leaks.	Wrinkles in the bag; Food debris on sealing strip/gasket; Bag too full.	Smooth out bag wrinkles. Clean sealing strip/gasket. Do not overfill bags, leave at least 3 inches from the top.
Bag melts during sealing.	Overheating due to continuous use; Incorrect bag type.	Allow machine to cool down for 10-20 seconds between seals. Use only vacuum sealer bags.
External vacuum not working.	Hose not properly connected; Container not compatible or sealed.	Ensure hose is firmly connected to both machine and container. Use only compatible vacuum containers/stoppers.

## 8. SPECIFICATIONS

---

- **Brand:** OidoZac
- **Model Number:** SV618
- **Material:** Acrylonitrile Butadiene Styrene (ABS)
- **Color:** Black-618
- **Item Weight:** 5.83 Pounds
- **Power Source:** AC
- **Operation Mode:** Automatic & Manual
- **Suction Power:** 95kPa
- **Motor Power:** 230W
- **Heat Seal Width:** 12.5mm (Double-layer)

## 9. WARRANTY AND SUPPORT

---

The OidoZac SV618 Food Vacuum Sealer is backed by a **5-year warranty** for complete peace of mind. For any questions, troubleshooting assistance, or warranty claims, please contact OidoZac customer support through the retailer where the product was purchased or visit the official OidoZac website.