



ENZOO VS6602 Automatic Vacuum Machine User Manual

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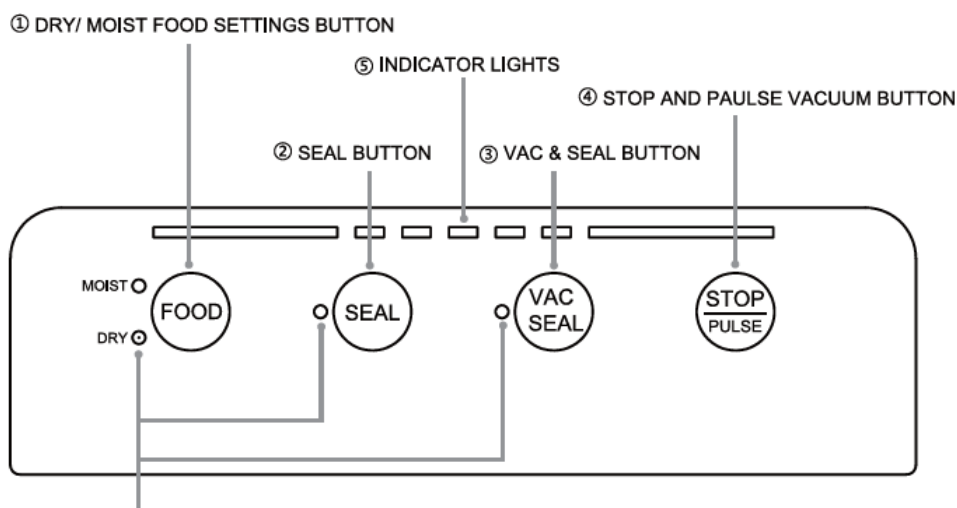
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ENZOO

ENZOO VS6602 Automatic Vacuum Machine



Functions



Note: If several lights are lasing at the same time after continuous working, overheating protection will activate. Please wait for 5-10 minutes for cooling down and the appliance will be back in normal mode.

1. Dry/ Moist Food Settings Button

It will take a longer time to seal moist food than dry food. The indicator light will be illuminated when the corresponding function is selected.

2. Seal Button

Press to create a seal no matter whether the bag is vacuumed or not. (Wait for the 30s between seals to allow the appliance to cool down)

3. Vac & Seal Button

It is the most frequently used function. Press to vacuum package and seal the food airtight with a single touch. (Wait for the 60s between uses to allow the appliance to cool down)

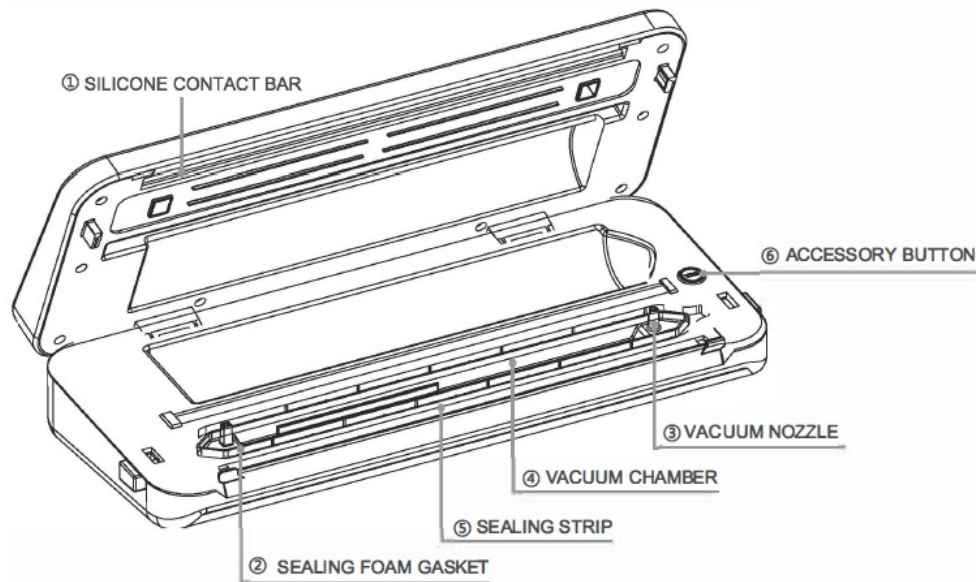
4. Stop And Pause Vacuum Button

During any working status, press the STOP button to stop current processing immediately. In the standby mode, keep pressing the STOP/PAUSE button so you can control the vacuum pressure manually. After achieving your desired vacuum pressure, release the button and then press SEAL to seal the bag.

5. Indicator Lights

The indicator lights will be illuminated when VAC SEAUSEAL/PULSE is working.

Product Features



1. Silicone Contact Bar

Work with silicone sealing gasket to make optimal sealing.

2. Sealing Foam Gasket

The objective is to ensure the vacuum chamber is airtight so the bag can be vacuumed properly.

3. Vacuum Nozzle

This is used for removing air from bags canisters and bottles. Do not block the vacuum nozzle when vacuuming a bag. An accessory hose is required when vacuuming a canister or bottle.

4. Vacuum Chamber

An airtight chamber for vacuuming.

5. Sealing Strip

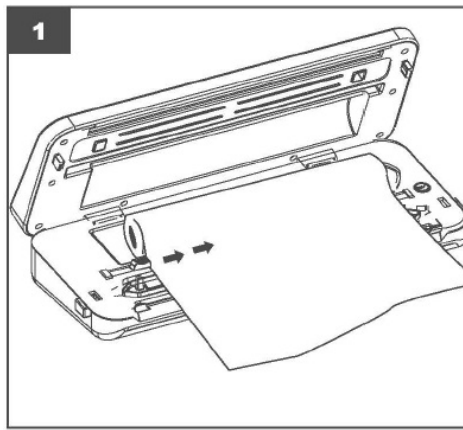
Work with silicone contact bar for sealing function.

6. Accessory Button

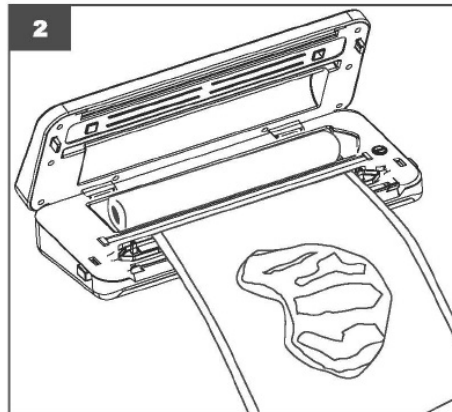
Make sure the connection of the vacuum tube is before vacuuming the wine stoppers, and vacuum canisters. Press this button to start vacuuming the bottle or canister with the light flashing. It will stop automatically when reaching a certain negative pressure.

Operation Manual

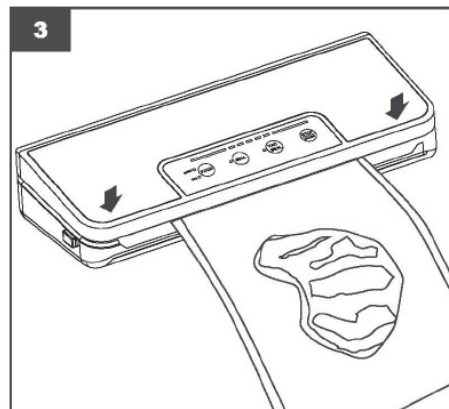
1. Pull out the bag and slide the bag cutter across the roll to get the needed bag length.



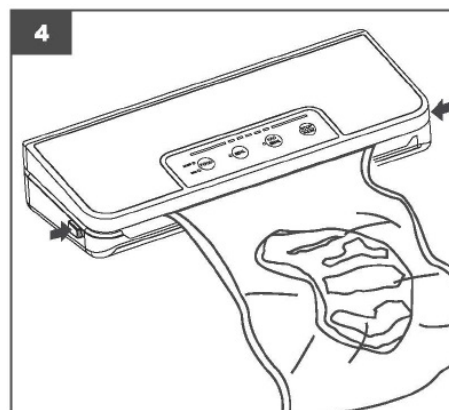
2. Put the open end of the bag into the vacuum chamber. Please do not block the vacuum nozzle.



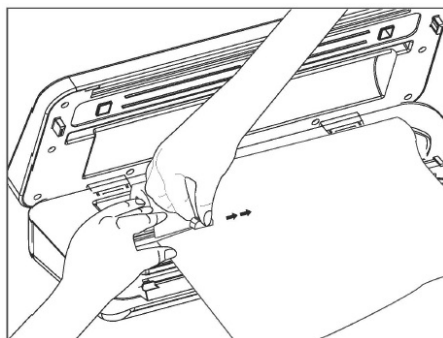
3. Close the lid and press on both ends of the lid. You will hear a “clicking” sound if the lid is properly clocked. Then start to seal or vacuum & seal.



4. When the indicator lights turn off, a process is completed. Unlocked both side buttons and remove the sealed bag.



Tips On Bag/Roll Cutter



Open the upper lid cover, pull out the desired bag length, hold the bag with one hand, and slide the bag cutter across the roll to obtain the desired bag length.

Troubleshooting

1. Nothing happens when the power cord is plugged into the appliance.

- Make sure the power cord is not damaged.
- Make sure the power cord is correctly plugged into the electrical outlet and appliance.

2. The appliance is plugged in, but cannot vacuum.

- Ensure the lid is properly closed.
- Ensure the opening end of the bag is correctly placed into the vacuum chamber.
- If the indicator lights flash, the appliance may become overheated. Allow it to cool for several minutes before using it again.
- Check if the bag is punctured.
- Check if the foam sealing gasket is deformed or damaged.

3. Air is removed from the bag but now re-entered.

- Check if there is a hole or puncture on the bag. It may be punctured by sharp items. Use a new bag if necessary.
- Check the sealing seam. Any wrinkle along the sealing seam may cause air re-entering. If yes, simply cut the sealed edge and re-seal.
- If there is moisture or liquid at the opening end, cut the bag and wipe it away. Then choose MOIST FOOD setting and reseal.
- If the food has been stored for a long time and the bag is full of gases, it may spoil and suggest to discard.

4. Note:

- To prevent the appliance from overheating, allow it to cool for 60 seconds between uses. Keep the lid open to accelerate heat dissipation.
- If the bag melts, the sealing strip may be overheated. Allow the appliance to cool for 60 seconds before using it again.
- For the best preservation, do not reuse the bags after storing raw meats, fish, or greasy foods. Do not reuse the bags after simmering or microwaving.

Important Safety Notice& Tips

Please read the user manual carefully before using and follow the safety instructions.

1. Check if the Voltage indicated on the appliance is corresponding to the local mains voltage before you connect the appliance.
2. Do not operate the appliance with a damaged power cord or plug. Do not operate the appliance if it malfunctions or is in any way damaged. If the cord or the appliance is damaged, it must be returned to an authorized service center for repair.
3. To disconnect, unplug the power cord from the electrical outlet. Do not disconnect by pulling on the cord.
4. Do not use an extension cord with the appliance.
5. If the supply cord is damaged, contact the manufacturer, its service agent, or a similarly qualified person to buy it in order to avoid a hazard.
6. When it is not in use or to be cleaned, unplug the cord from the power outlet.
7. Do not use the appliance on wet or hot surfaces, or near heat sources.
8. Do not immerse any part of the appliance, or power cord, or plug in water or other liquids.
9. A short power cord is provided to reduce the risks of becoming entangled in a long cord or tripping over.
10. Use accessories or attachments recommended by the manufacturer only.
11. Use the appliance for its intended use only. Household use only.
12. Closely supervise children when using any electrical appliance. Do not allow the appliance to be used as a toy.
13. **CAUTION: HOT SURFACE. DO NOT TOUCH.**
14. Wait for 60 seconds before using it again.
15. To reduce the risk of electric shock, this product has a polarized plug (one blade is wider than the other). This plug is intended to fit in a polarized outlet only one way. If the plug does not fit fully in the outlet at the beginning, reverse the plug. If it still does not fit, contact a qualified electrician to install the proper outlet. Do not change the plug in any way.

Helpful Hints

1. Do not overfill the bag. Always leave at least 7.6 cm / 3 in between bag contents and the top of the bag.
2. Clean the opening end of the bag inside and outside. Flatten the bag opening.
3. When vacuum packaging a large item, to prevent wrinkles in the seal, gently stretch the bag flat before placing it into the vacuum chamber.
4. Make sure the bag is dry. It will be difficult to make a tight seal if the bag is wet.
5. For best results, perishables still need to be frozen or refrigerated after the vacuum sealing process.
6. When you are vacuum sealing items with sharp edges (such as dry spaghetti, silverware, etc.), protect the bag from punctures by wrapping the item in soft cushioning material, such as a paper towel. You may use a canister instead of a bag.
7. When using canisters, always leave 2.5 cm / 1 in of space at the top of the canister.
8. Pre-freeze fruits and vegetables before vacuum sealing for the best results.
9. Allow the appliance to cool for 1 minute between uses to avoid activating overheating protection.
10. If you are not sure whether your bag was sealed properly. Simply reseal the bag.
11. For best results, use bags and canisters produced by the manufacturer.
12. Microwave: Make sure the bag is punctured before heating by microwave.

Cleaning And Maintenance

1. Unplug the appliance before cleaning.






2. Wipe the outer surface with a soft soapy cloth. Wipe away any food or liquid in the vacuum chamber with a paper towel.
3. Dry the appliance thoroughly before using it again.
4. Do not immerse the appliance in water or other liquids. Prevent water or other liquids from entering the AC power port on the appliance.
5. Do not clean the appliance with an abrasive cleaning agent to avoid damaging the surface.

NTC Thermistor-Temperature Sensor: Smartly monitor the temperature of the appliance. Protection mode will be activated automatically when overheating, with lights flashing and operation unavailable. The appliance is back to normal working once cooled and the lights stop flashing.

Storage Guide

In the Refrigerator (41±35.6°F)	Normal Storage Life	Storage Life with Our Vacuum Sealing Accessory
Meats	2-3 Days	8-9 Days
Seafood and Fish	1-3 Days	4-5 Days
Cooked Meats	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
In the Freezer (3.2~-4°F)	Normal Storage Life	Storage Life with Our Vacuum Sealing Accessory
Meats	3-5 Months	1 Year
Seafood and Fish	3-5 Months	1 Year
Room Temperature (77±35.6°F)	Normal Storage Life	Storage Life with Our Vacuum Sealing Accessory
Bread	1-2 Days	6-8 Days
Rice/ Flour	3-5 Months	> 1 year
Peanuts/ Beans	3-6 Months	> 1 year
Tea Leaves	5-6 Months	> 1 year

Package Contents

NO.	Description	Image	Qty
1	Vacuum Sealer		1
2	AC Power Cord		1
3	Accessory Hose		1
4	Roll		2 roll(7.8" x 79.0")
5	Bag		5 pcs(7.8" x 11.8")

Technical Specification

Description	Specification
Item Number	VS6602
Rated Voltage	AC100-120V
Rated Frequency	50Hz – 60Hz
Rated Power	110W
Sealing time	8-12 seconds
VAC/Seal time	10-12 seconds
Vacuum Level	>-80kPa
Dimensions	402*161*83MM (L*W*H)
Net weight	1.5kg
Gross weight	1.9kg

ENZOOSERVICES@gmail.com

Do not dispose of electrical appliances as unsorted municipal waste, use separate collection facilities. Contact your local government for information regarding the collection systems available. If electrical appliances are disposed of in landfills or dumps, hazardous substances can leak into the groundwater and get into the food chain, damaging your health and well-being.

FAQ's

What is the ENZOO VS6602 Automatic Vacuum Machine?

The ENZOO VS6602 is an automatic vacuum machine designed for home use. It is used to seal and preserve food items by removing air from specially designed bags or containers.

How does the ENZOO VS6602 Automatic Vacuum Machine work?

The machine uses a vacuum pump to remove air from the bags or containers. It then seals the bags to prevent air from re-entering, thus preserving the freshness and extending the shelf life of the food items.

What are the main features of the ENZOO VS6602 Automatic Vacuum Machine?

The ENZOO VS6602 typically includes features such as automatic vacuum sealing, manual sealing option, adjustable sealing settings, built-in bag cutter, external vacuum port for containers, and a compact design for easy storage.

What types of bags or containers can be used with the ENZOO VS6602?

The ENZOO VS6602 is compatible with a variety of vacuum sealing bags, including pre-cut bags and rolls. It can also be used with compatible vacuum containers for storing liquids and other non-solid food items.

Can the ENZOO VS6602 be used for sous vide cooking?

Yes, the ENZOO VS6602 can be used for sous vide cooking. Vacuum sealing the food items before cooking ensures that they are properly sealed and protected during the sous vide process.

What is the purpose of the Dry/Moist Food Settings Button?

The Dry/Moist Food Settings Button is used to select the corresponding function for sealing dry or moist food. The indicator light will be illuminated when the corresponding function is selected.

Can I create a seal without vacuuming the bag?

Yes, you can create a seal no matter whether the bag is vacuumed or not by pressing the Seal Button.

How long should I wait between seals to allow the appliance to cool down?

You should wait for 30 seconds between seals to allow the appliance to cool down.

What is the most frequently used function of the ENZOO VS6602 Automatic Vacuum Machine?

The most frequently used function is the Vac & Seal Button, which is used to vacuum package and seal the food airtight with a single touch.

How can I control the vacuum pressure manually?

In the standby mode, keep pressing the STOP/PAUSE button so you can control the vacuum pressure manually. After achieving your desired vacuum pressure, release the button and then press SEAL to seal the bag.

What should I do if the indicator lights flash while using the appliance?

If the indicator lights flash while using the appliance, it may have become overheated. Allow it to cool for several minutes before using it again.

Can I reuse bags after storing raw meats, fish, or greasy foods?

For the best preservation, do not reuse the bags after storing raw meats, fish, or greasy foods. Do not reuse the bags after simmering or microwaving.

How should I clean the ENZOO VS6602 Automatic Vacuum Machine?

Unplug the appliance before cleaning. Wipe the outer surface with a soft soapy cloth. Wipe away any food or liquid in the vacuum chamber with a paper towel. Dry the appliance thoroughly before using it again.

What is the technical specification of the ENZOO VS6602 Automatic Vacuum Machine?

The technical specification of the ENZOO VS6602 Automatic Vacuum Machine includes rated voltage, rated frequency, rated power, sealing time, VAC/Seal time, vacuum level, dimensions, net weight, and gross weight.

What should I do if the appliance malfunctions or is damaged?

If the appliance malfunctions or is in any way damaged, do not operate it. Return it to an authorized service center for repair.