

VACUUM SEALER INSTRUCTION MANUAL

KOIOS



www.koiosshop.com



support@koiosshop.com



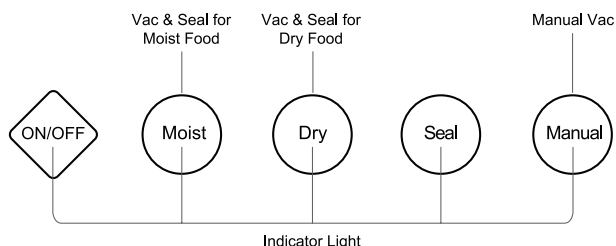
1-855-888-2111



m.me/KOIOSus

Thank you for choosing this product. In order to understand how to properly use this product, please read this user manual carefully before using the appliance, and retain it for future use. In case you need our assistance, please contact our customer service.

FUNCTIONS



Moist Button

Suitable for moist foods, such as meat, seafood, fish, cooked meat, vegetables, fruits and so on.

Press this button will vacuum first and then seal it.

Warm Note:

- 1.Please use food tissue to absorb the extra moisture before vacuum.
- 2.It will take a longer time to seal moist food than dry food.

Dry Button

Suitable for dry foods, such as bread, rice, nuts, cookies and so on.

Press this button will vacuum first and then seal it.

Seal Button

Press this button to seal, no matter the bag was vacuumed or not.

(Wait for 30s between each seals to allow the appliance to cool down)

Manual Button

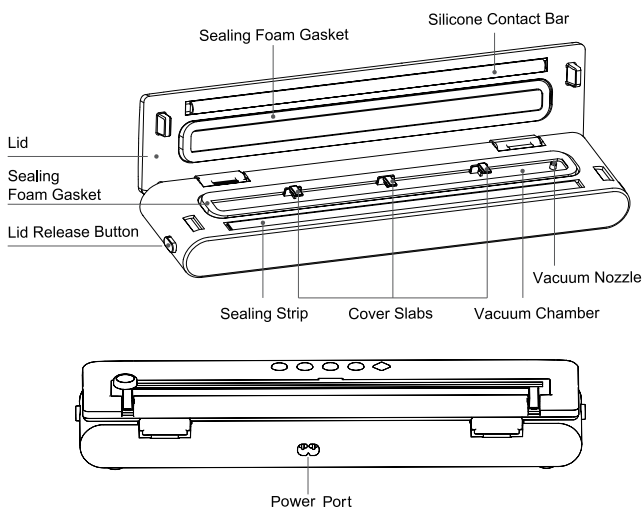
Press and hold this button to start vacuum, and release the button to stop.

Indicator Light

SEAL button indicates red, other buttons are blue.

- 1.ON/OFF: Light blue means on.
- 2.MOIST & DRY: Blue light keeps on and start vacuum, light off and auto switch to SEAL mode when complete.
- 3.SEAL: Red light on, auto turns off when complete.
- 4.MANUAL: Keep pressing button to vacuum, indicator shows blue.

PRODUCT FEATURES



Silicone Contact Bar

Work with silicone sealing gasket to get an optimal sealing.

Sealing Foam Gasket

Work with silicone sealing gasket to get an optimal sealing.

Vacuum Nozzle

This is used for removing air from bags/canisters/bottles.

Do not block the vacuum nozzle while vacuuming a bag.

The accessory hose is required during vacuuming a canister or bottle

Vacuum Chamber

An airtight chamber for vacuuming.

Sealing Strip

Works with the silicone contact bar for sealing function.

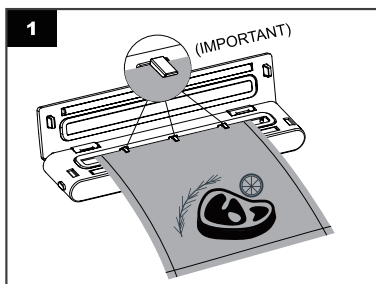
Cover Slabs

Help to place the vacuum bag well and prevent it from coming out of the vacuum chamber.

Lid Release Button

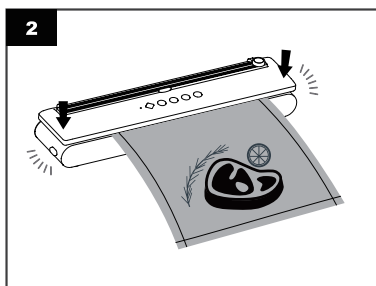
Press this button to open the lid.

OPERATION MANUAL

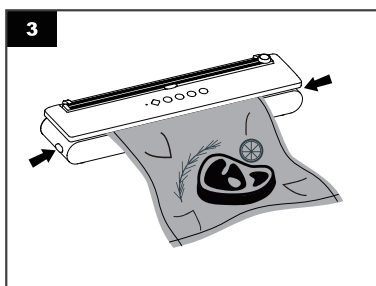


1. Put the opening end of the bag into the vacuum chamber. Make sure to put it under the cover slabs.

Note: Please do not block the vacuum nozzle.



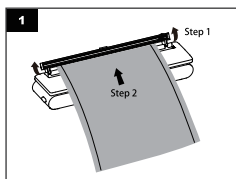
2. Close the lid and press on both end of the lid to lock. You will hear a "clicking" sound if the lid is properly clocked. Then start to seal or vacuum & seal.



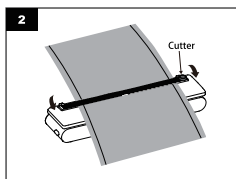
3. When the SEAL Button red light is off, process completed. Press the lid release button at both ends to open the lid and remove the sealed bag.

Important: Make sure to open the lid after the SEAL Button red light turn off.

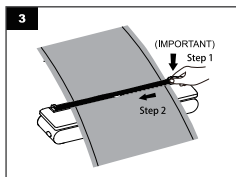
TIPS ON BAG/ROLL CUTTER



1. Open the cutter holder and insert the bag under it.

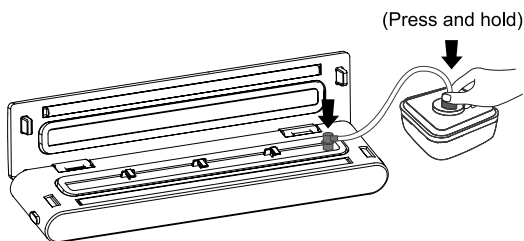


2. Reset the cutter holder and clamp the bag tightly.



3. Press down the CUTTER button by one finger hardly, then slide it to cut the bag.

OUTSIDE THE VACUUM



It can be connected to the vacuum preservation tank, vacuum zipper bag, and wine stopper via the vacuum hose to keep the food or wine in the canisters fresh.

1. Prepare a container
2. Connect the vacuum nozzle of the vacuum sealer and the container's air hole via the hose
3. Keep pressing the MANUAL button to vacuum the container, and the blue light will be on.
4. The MANUAL button blue light will be off automatically when the vacuum completed.

TROUBLESHOOTING

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

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

(2) The appliance is plugged in but cannot vacuum.

- A. Ensure the lid is accurately closed.
- B. Ensure the opening end of the bag is correctly installed into the vacuum chamber.
- C. If the indicator lights are flashing, the appliance may become overheated. Allow it to cool down for several minutes before using it again.
- D. Check if the bag is punctured.
- E. Check if the foam sealing gasket is deformed or cracked.

(3) The bag was vacuumed, but the air has re-entered.

- A. Check if there is a hole or puncture on the bag. It may be punctured by sharp objects. Use a new bag if necessary.
- B. 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.
- C. If there is moisture or liquid at the opening end, cut the bag and wipe it away. Then choose MOIST FOOD setting and reseal.
- D. If the food has been stored for a long period of time and the bag is full of gases, it may spoil and it is suggested to discard the food.

(4) Note:

- 1. To prevent the overheating, allow the appliance to cool down for 60 seconds before the next use. Keep the lid opened to accelerate heat dissipation.
- 2. If the bag melts, the sealing strip may be overheated. Allow the appliance to cool down for 60 seconds before the next use.
- 3. For the best preservation, do not reuse the bags after storing raw meats, fish or greasy foods. Do not use again bags after simmering or microwaving.

IMPORTANT SAFETY NOTICE & TIPS

Please read the user manual carefully before using the appliance 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 damaged. If the cord or the appliance is damaged, it must be returned to an authorized service center for repairing.
3. To disconnect, unplug the power cord from the electrical outlet. Do not disconnect by pulling on cord.
4. Do not use an extension cord with the appliance.
5. If the supply cord is damaged, contact the manufacturer, or its service agent or similarly qualified person to replace 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 close to a heat source.
8. Do not immerse any part of the appliance, power cord or plug into the water or other liquids..
9. A short power cord is provided to reduce the risk 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. For indoor 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. Allow the appliance to cool down, wait for 60 seconds before the next use.
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 into 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 TIPS

1. Avoid overfilling, always leave at least 7.6 cm / 3 inches of bag material between bag contents and top of the bag. Leave at least one additional inch of bag material for each time you plan to reuse a bag.
2. Clean the opening end of the bag inside and outside. Flatten the bag opening.
3. While vacuum packaging large items, to prevent wrinkles in the seal, gently stretch bag flat before placing it into the vacuum chamber and closing the lid.
4. Ensure the bag is dry. It will be difficult to make a tight seal if the bag is wet.
5. Vacuum sealing process is NOT a substitute for the heat process of canning. For best results, perishables still need to be frozen or refrigerated.
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 a soft cushioning material, such as a paper towel. You may use a canister or molded glass jar instead of a bag.
7. When using accessories, always leave 2.5 cm / 1 inch of space at the top of 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 only with KOIOS bags, containers and accessories.
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 on the vacuum chamber with 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 abrasive cleaning agent to avoid damaging the surface.





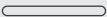
NTC Thermistor-temperature sensor:

Control the temperature of the appliance. Protection mode will be activated automatically if the appliance will become overheated, lights start to flash and the operation will be unavailable. Lights stop to flash, the appliance will be back to normal mode once cooled.

STORAGE GUIDE

In the Refrigerator (5±2℃)	Normal Storage Life	Storage Life with Our Vacuum Sealing Accessory
Meat	2-3 Days	8-9 Days
Seafood and 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
In the Freezer (-16~-20℃)	Normal Storage Life	Storage Life with Our Vacuum Sealing Accessory
Meat	3-5 Months	1 Year
Seafood and Fish	3-5 Months	1 Year
Room Temperature (25±2℃)	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	Bag		10
5	Lower Gasket		1

TECHNICAL SPECIFICATION

Description	Specification
Item Number	HK028C
Rated Voltage	AC100-240V
Rated Frequency	50 - 60Hz
Rated Power	110W
Sealing time	8-12 seconds
VAC/Seal time	26-32 seconds
Rated Power	> - 60kPa
Dimensions	399*84*70MM (L*W*H)
Net weight	0.87kg
Gross weight	1.28kg



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.

This device complies with part 15 of the FCC Rules. Operation is subject to the following two conditions: (1) This device may not cause harmful interference, and (2) this device must accept any interference received, including interference that may cause undesired operation.



www.koiosshop.com



support@koiosshop.com



1-855-888-2111



m.me/KOIOSus

