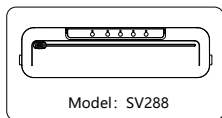
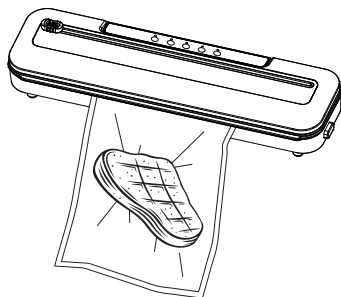
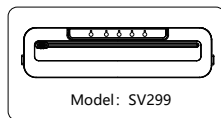


VACUUM SEALER

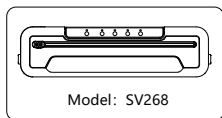
USER MANUAL



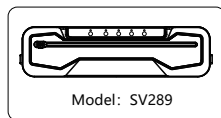
Model: SV288



Model: SV299



Model: SV268

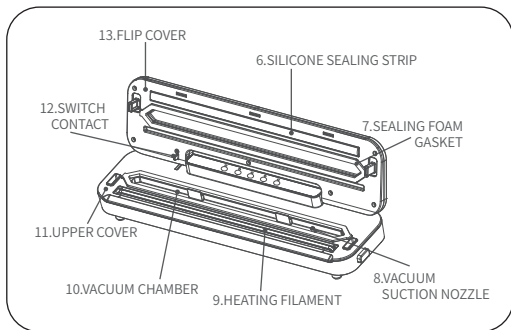
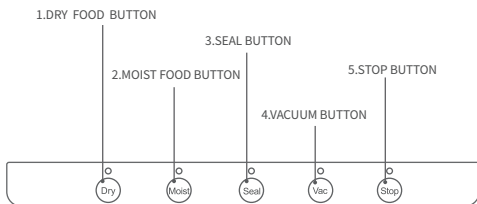


Model: SV289

TRUE SEALING WITHOUT AIR LEAKAGE
EQUIPPED WITH TEMPERATURE CONTROL
PROTECTION AND CUTTING FUNCTION

KNOW YOUR VACUUM SEALER

- 1.DRY FOOD BUTTON
- 2.MOIST FOOD BUTTON
- 3.SEAL BUTTON
- 4.VACUUM BUTTON
- 5.STOP BUTTON
- 6.SILICONE SEALING STRIP
- 7.SEALING FOAM GASKET
- 8.VACUUM SUCTION NOZZLE
- 9.HEATING FILAMENT
- 10.VACUUM CHAMBER
- 11.UPPER COVER
- 12.SWITCH CONTACT
- 13.FLIP COVER



FUNCTIONS

1.DRY Food Button

Press this button to perform the dry extraction function. Please ensure that there is a drying area of at least 2 inches (50mm) at the edge of the bag, and wait for 25 seconds between each cycle.

2.MOIST Food Button

Use wet packaging, press the moist button, and Vacuum packing and seal the food with a single press (wait 25 seconds between each cycle for the equipment to cool down).

3.SEAL Button

Press the "seal" button to only seal (wait for 25 seconds between each sealing cycle. Allow the equipment to cool down).

4.VACUUM Button

- ① Use this button to control the suction process, then press the "Vac" button to vacuum the bag and press the "Stop" button to complete.
- ② This mode can be used for external suction of vacuum bags and vacuum tanks.

5.STOP Button

During any work process, pressing the 'Stop' button will immediately stop the process

Attention!

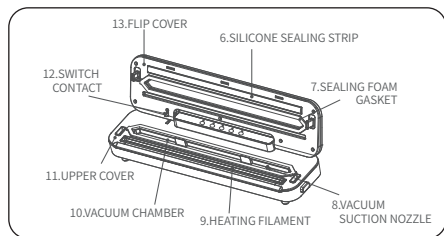


After each heat seal, an interval of 25 seconds is required

2. It is normal to have slight smoke and smell during the first few times of use.

Overheat protection

This device has overheating protection function, which can extend its service life. When triggered, the stop light will keeps flashing. Please unplug the power cord and let the machine rest for about 30 minutes to cool down. After recovery, the stop light will remain on.



6.SILICONE SEALING STRIP

The heating wire can be used in conjunction with a silicone sealing strips to compress and seal the bag.

7.SEALING FOAM GASKET

When the cover is locked, the sealing foam gasket and the sealing foam gasket together form an air tight chamber. Do not lock the lid when not in use! To prevent the gasket from being squeezed, if the gasket is worn or deformed, please remove it, put it back in place, and try again.

8.VACUUM SUCTION NOZZLE

This device removes air from the vacuum chamber through a vacuum nozzle.

9.HEATING FILAMENT

Used for dry extraction, wet extraction, and sealing by heating and pressing the vacuum bag.

10.VACUUM CHAMBER

The upper and lower vacuum foam gaskets together make the vacuum chamber airtight and allow air to flow from the vacuum bag Suck out. When vacuum sealing, please ensure that the opening of the vacuum bag is completely located in the vacuum chamber.

11.UPPER COVER

12.SWITCH CONTACT

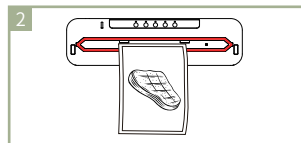
Used to control the heating wire. When the flip is opened, the sealing gear will not heat up, and the flip must be closed before heating and sealing can be carried out.

13.FLIP COVER

INSTRUCTIONS FOR USE



1. After the power is turned on, the 5 lights on the machine light up sequentially from left to right, and then the "Stop" light keeps on, the machine is in standby mode at this time.

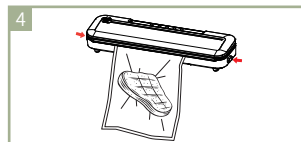


2. Description of sealing area:

When vacuum sealing, make sure that the open end of the bag must be in the sealing foam gasket (as shown in the red area in the figure), and then press down to lock the cover.

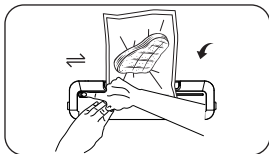


3. Lock the lid by pressing on both ends (you will hear a "click" sound). For ease of pressing, press one side first and then the other side, while increasing the pressure.



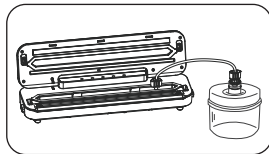
4. Select your sealing type (press the "Dry/Moist" button, then press the "Seal" button to start, the light will continue to flash until it is completed, You can open the top cover by pressing the buttons on both sides of the machine when the "Stop" light stay on.

BAG CUTTING METHOD



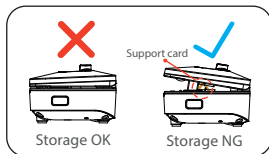
Place the bag over the lid and hold it with one hand. Then, using the other hand, slide the cutter over the bag. As the cutting blade is located in the upper part of the machine, please ensure that when cutting the bag, the food is positioned as indicated in the diagram, especially when it is close to the sealed edge.

CAHISTER VACUUMING



The vacuum suction nozzle can be connected to vacuum zipper bags, wine stoppers or other containers; then press the "Vac" button to finish sealing.

PRODUCT STORAGE METHOD



After use, Place the support card back in its original position, simply place the machine naturally without applying force to press down the flip cover to lock it. Pressing hard may cause the foam gasket to be compressed and deformed, which can affect the next vacuum sealing process.

IMPORTANT SAFETY TIPS

Important safety information

1. Before operating this device, please read this manual carefully.
2. Check and ensure that your power supply voltage is compatible with the voltage indicated on the device.
3. To disconnect, unplug the power cord from the power outlet. Do not pull the wires disconnect.
4. Do not use damaged power cords to operate this device. Replace the power cord or contact technical personnel Personnel seek help. When not in use or to be cleaned, please unplug the power cord from the power outlet.
5. Do not use this device on damp or hot surfaces or near heat sources.
6. Precautions: Do not immerse any part of the electrical appliance, power cord, or plug in water or in liquid.
7. Provide shorter power cords to reduce the risk of entanglement or tripping.
8. The equipment is only used for its intended purpose and only for indoor use.
9. When using electrical appliances, children should be closely monitored. Don't let electrical appliances be used as toys.
10. Attention! When sealing, the machine temperature is high. Do not touch the electrical sealing strip or generate heat Silk surface.

Important Note

1. Do not press the flip down and lock it for storage, as the gasket may be compressed and deformed. For optimal results, please use sealed bags.
3. Avoid overfilling. Leave 2 inches between the food inside the vacuum bag and the top of the bag 1 inch space or more gaps.
4. When continuously sealing, please wait for 25 seconds to seal and allow the machine's heating wire and shell to cool.
5. Before vacuumizing, make sure that the open end of the bag is completely put in to the Vacuum chamber.
6. When all indicator lights flash, the overheat protection is activated. Please allow the machine to cool down for approximately 30 minutes before Use it again in minutes.
7. If you want to store food for a longer period of time, please seal an extra line.
8. The machine's heating wire has an insulation function, which facilitates a better sealing effect when the ambient temperature is low. When the lid closing switch is triggered, the heating wire will heat up at low power, allowing the machine to maintain a When not in use for 10 minutes, the machine will save energy and turn off the insulation function.
9. If the air valve does not feel pressure during dry, wet, and external extraction, the machine is operating 55 at around seconds, the light will flash 10 times, and then stop the light to prevent the machine's vacuum pump from continuously turning on Work.

HELPFUL TIPS

1. Clean the inner and outer open ends of the bag. Flatten and dry the bag opening.
2. When Vacuum packing large items, please smooth the bag first, then put it into the vacuum chamber, and lock the cover to prevent the seal from wrinkling.
3. Ensure that there is at least 2 inches of dry space at the edge of the bag opening.
4. The vacuum sealing process cannot replace the heating process of can making. To achieve the best results, perishable items still need to be frozen or refrigerated.
5. When vacuum sealing sharp edged items (such as dry spaghetti, silverware, etc.), please wrap the items with soft cushioning material (such as tissue) to prevent the bag from being punctured. You can use jars or glass jars instead of bags.
6. When using accessories, it is necessary to leave 1 inch of space at the top of the tank.
7. Pre freeze fruits and vegetables before vacuum. If you are unsure if your bag is properly sealed, simply reseal the bag.
8. For best results, please only use with company packaging bags.
9. Microwave oven: Before heating in the microwave oven, ensure that the bag is punctured.
10. Vegetables with leaves should be sorted before vacuum sealing, as if not done, they will produce gas during storage

Explanation:

- 1.If the vacuum suction is not enough and the foam pad has obvious deformation or indentation, the foam pad needs to be replaced
2. When the vacuum bag is thermoplastic, it melts, and the gap time between each sealing needs to be extended because the bag The melting point of will vary.

About Power Cords(USA):

- a) short power-supply cord (or short detachable power-supply cord) is provided to reduce therisks resulting from becoming entangled in or tripping over a longer cord.
- b) Extension cords (or longer detachable power-supply cords) are available and are not prohibited from being used when care is exercised in their use.
- c) When an extension cord is used:
 - 1) The marked electrical rating of the detachable power-supply cord or extension cord shall be no less than the marked electrical rating of the product;
 - 2) The longer cord shall be arranged so that it does not drape over the countertop or tabletop where it is capable of being tripped over, snagged, or pulled on unintentionally, especially by children.

TROUBLESHOOTING

1. This device cannot vacuum the bag.
 - A. Make sure the lid is locked.
 - B. Ensure that the open end of the bag is completely inside the vacuum chamber.
 - C. Press the center of the cover to make the vacuum chamber airtight.
2. The bag has been aspirated and there is a lot of water, but the air has re-entered
 - A. Make sure the lid is locked.
 - B. Ensure that the open end of the bag is completely inside the vacuum chamber.
 - C. When the machine is running, press the center of the cover to make the vacuum chamber airtight
 - D. Attempt to manually control the suction process by using the 'external suction' button and press 'seal' after reaching the required conditions
3. The vacuum level of the bag is not enough. There is still air in the bag.
 - A. Ensure that the open end of the bag is completely in the vacuum chamber.
 - B. Attempt to manually control the vacuum process with the 'external suction' button, and press 'seal' after reaching the required conditions.
 - C. It is normal to see some white dots in the bag when you use wet suction to wet the object, as the patterns (lines or dots) in the bag create a tunnel that allows air or water to be sucked away.
4. The vacuum bag of the machine is not sealed.
 - A. Try the suggestions above.
 - B. Try to switch the vacuum foam gasket to the other side.
 - C. Replace the foam washer.
 - D. Did the flip cover fit properly.
 - E. Hear the switch touch sound, the switch needs to be touched in order to heat up.
5. When the power cord is inserted into the electrical appliance, the machine does not respond.
 - A. Ensure that the power cord is not damaged and connected correctly.
 - B. Contact the support department.
6. devices flashing and not working
 - A. If the stop indicator light flashes and does not work, the appliance may overheat. Let it cool down 30 minutes before using it, you can accelerate the process by ventilation.
 - B. If it still cannot function properly, please contact support personnel.

CLEANING AND CARE

1. Unplug the appliance before cleaning.
2. Wipe the surface of the appliance with a soft cloth. Wipe away any liquid on 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. Do not let water inside the machine to prevent damage or electric hazards.
5. Do not use corrosive cleaning agents to clean the appliance to avoid damaging its surface.

SPECIFICATION

Description	Specification
Model	SV268/SV288/SV289/SV299
Voltage	EU/UK:AC220-240V 50Hz/60Hz USA:AC110-120 60Hz
Rated current	EU/UK:0.5A US:0.9A JP:1.0A
Rated Power	100W
Dry extraction time (20X30cm bag)	20-35 seconds
Wet extraction time (20X30cm bag)	25-40 seconds
Vacuum negative pressure	-65kPa
Product Size	391x102x68mm
Net Weight	0.86Kg
Gross Weight	1.1Kg



Do not dispose of electrical appliances as unsorted municipal waste, use separate collection facilities. act 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.

STORAGE GUIDE

In the Refrigerator (5±2°C)	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 Refrigerator (-16~20°C)	Normal Storage life	Storage Life with Our Vacuum Sealing Accessory
Meat	3-5 Month	1 Year
Seafood and Fish	3-5 Month	1 Year
Room Temperature (25±2°C)	Normal Storage life	Storage Life with Our Vacuum Sealing Accessory
Bread	1-2 Days	3-8 Days
Rice/Flour	3-5 Months	> 1 Year
Peanuts/Beans	3-5 Months	> 1 Year
Tea Leaves	3-5 Months	> 1 Year

PACKAGE CONTENTS

No.	Description	Image	Qty
1	Vacuum sealer		1
2	Accessory Hose		1
3	Big Bag		10

We value your feedback and use it for continuous improvement of our product design and manufacturing.

Please cut this page and put it in the package when you return this product.

Order ID: _____

Return Authorization No(if returned out the 30 day window): _____

Product Issue Description: _____

Email address: _____



——Certificate of conformity——

Product Name: Vacuum sealer _____

Product model: _____

Number: _____

Production date: _____

Inspector: _____

——Warranty Regulations——

1. If the machine malfunctions, you can contact our company's maintenance department or Dealer contact.
2. Free warranty period: This product is guaranteed for 1 year from the date of purchase.
3. The following situations are not within the scope of warranty for repair:

The machine number does not match the machine number on the warranty card; Due to improper use, and Accidents caused by self repair, disassembly, etc; Due to fire, flood, power supply voltage Faults caused by unexpected events such as abnormalities.