



Vacuum Sealer

User Manual



Thank you for purchasing the vacuum sealer. Please read the User Manual carefully before use and keep it in a convenient place for future reference.

Any further questions please feel free to contact our customer service by email:info@iaobosi.com

Content

Important Safeguards.....	3
Product Instruction.....	5
Function key	6
Using Your Device.....	7
Making a bag (Seal only).....	7
Vacuum packaging	8
Precautions for vacuum packing	8
Attentions for Use.....	9
Vacuum Sealing for Food	9
Vacuum Sealing Non-food Items	10
Cleaning and Maintenance.....	11
Technological Data.....	12
Troubleshooting.....	13
Guarantee.....	15

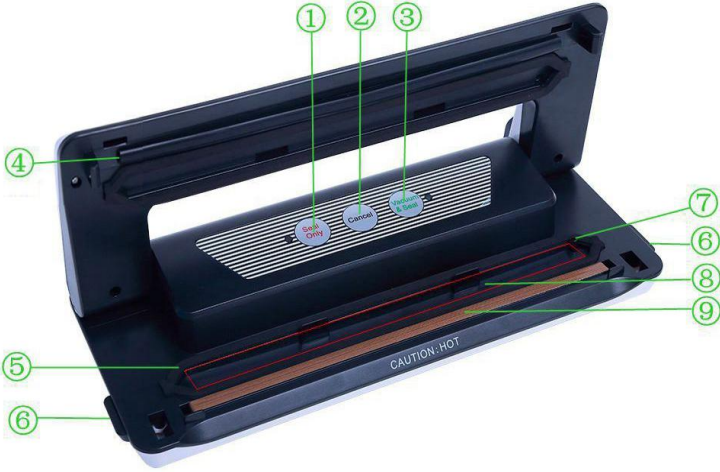
Important Safeguards

1. Appliances can be used by persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved.
2. Children shall not play with the appliance.
3. If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.
4. The appliance is only intended for the purpose described in user manual. Do not use appliance or any part of the appliance out of the intended use to avoid risk.
5. The use of attachments which are not recommended or sold by the appliance manufacturer may cause a risk of injury to persons.
6. When the appliance is not in use and before cleaning, unplug the appliance from the outlet firstly. Household and Indoor use only.
7. To protect against the risk of electrical shock, do not immerse the unit, cord or plug in water or other liquid.
8. When the food is heated in a microwave oven, please cut off the side and remove the vacuum.
9. Do not shake or drop, and prevent from being impacted.
10. Please do not place near the gas furnace and heat dissipation items.
11. When not used for a long time or in summer thunder season, please

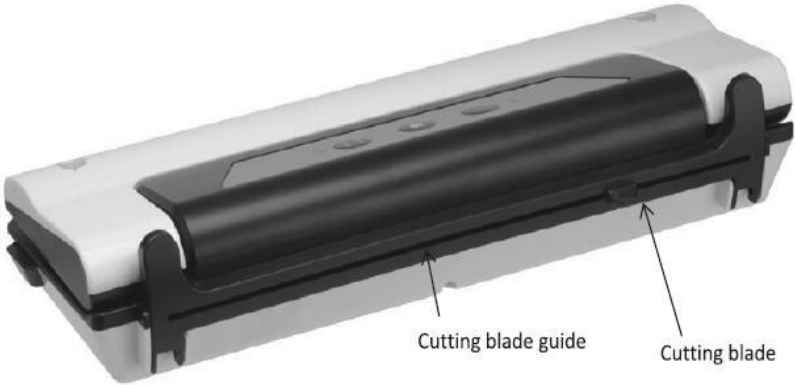
take out the power plug.

12. 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. When the plug does not fit fully in the outlet, reverse the plug. When it still does not fit, contact a qualified electrician to install the proper outlet. Do not change the plug in any way.
13. **WARNING--To Reduce The Risk Of Electric Shock And Injury To Persons, Disconnect From Power Supply Before Servicing.**
14. A short power-supply cord (or short detachable power-supply cord) is provided to reduce the risks resulting from becoming entangled in or tripping over a longer cord.
15. Extension cords (or longer detachable power-supply cords) are available and are not prohibited from being used when care is exercised in their use.
 - 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) When the product is of the grounded type, the extension cord shall be a grounding type 3-wire cord; and
 - 3) The longer cord shall be arranged so that it does not drape over the counter-top or tabletop where it is capable of being tripped over, snagged, or pulled on unintentionally, especially by children.

Product Instruction



- ① Seal Function
- ② Cancel
- ③ Vacuum&Seal Function
- ④ Rubber Sealing Strip
- ⑤ Sealing Sponge
- ⑥ Release Button
- ⑦ Vacuum Nozzle
- ⑧ Vacuum Chamber
- ⑨ Heat Sealing Wire



※ Function Key

Seal Button	Press “Seal” to seal the bag. The sealing time is approximately 5 to 10 seconds.
Vacuum & Seal Button	Press “Vacuum & Seal” for vac-sealing package. The working time is less than 25 seconds.
Cancel button	Press “Cancel” to cancel working anytime to control the process. And press “Seal” to seal the bag.

- Note:**
1. Using “Cancel” to better control the extent of taking the time to ensure that bread, chips, home-made pastries and other easy-to-deformed foods to preserve good taste and shape.
 2. Using special packaging bags to be used for all kinds of vacuum packing: all kinds of vegetables, meat, fresh, condiment, fast food, biscuits, dried fish, dry goods, articles for daily use, etc.
 3. After each heat sealing function, wait 15 seconds (idle) to start the heat sealing again.

Using Your Device

※ Making a bag (Seal only)

1. Open the cutting blade guide; slide the bag through it.



2. Pull out enough bag material to hold the item being vacuum sealed, plus 3 inches.
3. Lock the cutting blade guide into place, press down the cutting blade harder and then push it to cut the bag. Be sure to cut straight.
4. Place one open end of the bag in the front of the vacuum sealer making sure that the end is fully past the heat wire.
5. Close the cover by pressing down both left and right edge of the vacuum sealer lid to lock into place. You should hear two click sounds to confirm the lid is closed properly
6. Press Seal button.

7. When the Seal light turn off, sealing is complete. Press the release button and lift the lid.

Now you are ready to vacuum seal with your new bag.

※Vacuum packaging

1. Place desired foods or items in bag, allowing at least 3 inches of the space between bag contents and top of bag.
3. Open appliance lid and place open end of the bag into the vacuum chamber. Close the lid properly.
4. Press the “Vacuum seal” button to begin vacuum and sealing process. Motor will continue to run until bag is fully vacuumed, then will automatically seal
5. The light will switch off when it is ready.
6. Press the release buttons, lift the lid and remove bag.
Refrigerate or freeze if needed.

Important Note: Vacuum sealing is Not a substitute for refrigeration or freezing. Any perishable foods that require refrigeration must still be refrigerated or frozen after vacuum sealing.

※Precautions for vacuum packing

1. Do not put too much food in the bag; leave enough space so the operating process is not hindered.

2. Do not wet the open end of the bag. Wet bags may be difficult to melt and seal tightly.
3. Make sure there are no wrinkles or creased line on the open end of the bag.
4. Sealed line in plastic bag should be done in completely without any leak. If there is any leak found, please double seal.
5. Before vacuum process, please make sure the vacuum sealer is locked completely by pressing hardly both left and right edge of the vacuum sealer lid.
6. Please make sure plastic bags are placed correctly in position.
Do not exceed the vacuum chamber.
7. There may be air leakage which will cause failure in vacuum pressure rise, and vacuum pump continues to run without automatic stop. In this case, please press stop button, open the lid to try again by placing the plastic bags correctly.
8. The maximum vacuum bag width is 280MM only.
9. Wipe off any liquid or food residue left on the machine after each bag is sealed.

Attentions for Use

※Vacuum Sealing for Food

1. **To use vacuum sealer on surface moist foods**

For surface moist foods (such as meat, fish, sliced oranges/lemon), its moisture may flow into vacuum sealer interior and result in failure. Remove the moisture with a paper towel. Allow at least 3 inches of the space between bag contents and top of bag and then vac-sealing. Or slightly freeze before vacuum sealing.

2. To use vacuum sealer on juicy food

For juicy food (such as soup, pickles), just seal it for storage. Or pre-freeze the food in a casserole, loaf pan or ice cube tray until solid. Remove frozen liquid from pan and vacuum seal.

3. To use vacuum sealer for Coffee and Powdery foods

To prevent food particles from being sucked into vacuum sealer, place a coffee filter or paper towel at top of bag before vacuum packaging. You can also place the food in its original bag inside a vacuum sealing bag.

4. Please do NOT use bags that are vacuumed and sealed in microwave oven for heating directly

※Vacuum Sealing Non-food Items

1. To use vacuum sealer on items with sharp corners.

To vacuum seal silver, wrap fork tines in soft cushioning material, such as paper towel or one more protection package, to avoid puncturing bag, and seal as normal. Your silver will

be clean, fresh and untarnished right when you need it for your next dinner gathering.

2. To use vacuum sealer on emergency kits

To keep emergency kits safe and dry, vacuum seal flares, batteries, flashlights, matches, candles, first aid kits, extra food and other necessities. Your emergency items will stay dry and organized in your home, car or boat.

3. To use vacuum sealer on outdoor excursions

For camping and hiking, keep your matches, maps and food dry and compact. If you are going sailing or boating, you can vacuum seal your food, extra batteries, and a dry change of clothes. Just remember to bring scissors or a knife to open the bags when you need them.

Cleaning and Maintenance

1. Always unplug the machine before cleaning
2. Clean with a damp cloth and dry thoroughly, do not immerse in water or any other liquid.
3. Store in a flat and dry place, keep away from children.

Technological Data

Product model	9938
Product name	Vacuum sealer
Rated voltage	220V-240V/50Hz
rated power	110W

Correct Disposal of this product



This marking indicates that this product should not be disposed with other household wastes throughout the EU. To prevent possible harm to the environment or human health from uncontrolled waste disposal, recycle it responsibly to promote the sustainable reuse of material resources. To return your used device, please use the return and collection systems or contact the retailer where the product was purchased. They can take this product for environmental safe recycling.

Troubleshooting

If there is an exception, please check the following

Abnormal condition	Inspection items
Product cannot operate	<ol style="list-style-type: none"> 1. Make sure unit is plugged in 2. Make sure wall outlet is functional. 3. Power cable plug is damaged. 4. Whether the unit is continuously use.
Bag is not sealing properly	<ol style="list-style-type: none"> 1. Too much liquid in bag, freeze before vacuuming 2. Check for food debris around seal area. If present, clean it. 3. Bag has wrinkles: to prevent wrinkles in the seal, gently stretch bag flat while inserting bag into the vacuum chamber. 4. Check whether key lock buckle up in place. 5. Check whether the indicator light is on after pressing the seal button. 6. Please check whether the heat wire breakage.
Vacuum Pump is running but bag is not sealed	<ol style="list-style-type: none"> 1. Please check if the plastic bag entry is placed over the heat wire. 2. Please check whether plastic bag is fold, please keep plastic bag flat. 3. Please check whether there is a sharp part in plastic bags, or plastic bags are broken. 4. Please check whether the objects within the bag is too much (shall be no more than 3/4 of the plastic bags). 5. Please check whether uses special plastic bags. 6. Please check the two vacuum process running time interval of 25 seconds
Air was removed from the bag but now air has re-entered	<ol style="list-style-type: none"> 1. Sometimes moisture or food material (such as juices, grease, crumbs, powers, etc.) along seal prevent bag from sealing properly. Cut bag open, wipe top inside of bag and reseal. 2. Fermentation or the release of natural gases from

	<p>inside the foods may have occurred. When this happens, food may have begun to spoil and should be discarded</p> <ol style="list-style-type: none"> 3. Sharp food items may have punctured bag. Use a new bag if there is a hole. Cover sharp food item with a soft cushioning materials, such as a paper towel, and reseal 4. Examine the seal. A wrinkle along the seal may cause air to re-enter the bag. To prevent wrinkles in the seal, gently stretch bag flat while inserting bag into vacuum chamber.
<p>Bag melts</p>	<ol style="list-style-type: none"> 1. Heat sealing wire may have become too hot. Always wait at least 20 seconds for appliance to cool down before you vacuum seal another item 2. Make sure use specialized bags.
<p>The bag cutter is not working</p>	<ol style="list-style-type: none"> 1. Please press the cutting blade harder and then push it to cut the bag 2. Please check whether the cutting system is tightened. 3. Check whether there is a gap between the cutter and bag

Guarantee

To return your products, please see your delivery note.

After Sales Support Email: info@iaobosi.com

[Http://www.iaobosi.com](http://www.iaobosi.com)

Thank you for purchasing our product, which has been made to meet high quality standards. The manufacturer's warranty covers the product for a period of 12 months from the date of purchase against manufacturing faults.


If your product fails due to a defect in material or workmanship within 12 months, please return it to the place of purchase.

This warranty does not affect your statutory rights.

Any warranty is invalid if the product has been misused or subject to negligence or an attempted repair other than by our own service centre.

Due to continuous product improvement, we reserve the right to change the product specification without prior notice.

✕

 **aobosi** Warranty Card

Article: _____
Model: _____

Owner's Name: _____
Address: _____
Tel: _____

Purchase Date: _____
Dealer's Name & Stamp: _____
Address: _____
Tel: _____

Please fill in this table and email it within 10 days from the date of purchase.