
USER'S MANUAL

Vacuum Sealer VS66

220-240V~50Hz

140W

Important Points for your Safety

Read and fully understand all instructions and warnings prior to using this machine. Your safety is most important !

1. Read the instructions carefully.
2. Do not allow the appliance to be used as a toy.
3. This appliance should not be operated by children.
4. Do not operate the appliance with a damaged power cord or plug.
5. Do not use the appliance on a wet or hot surface, or near a heat source.
6. Always use the appliance on a level surface.
7. Do not immerse any part of the appliance, power cord or plug into water or other liquid.
8. To disconnect, unplug the power cord from the electrical outlet. Do not disconnect by pulling on the cord. Always unplug the appliance before cleaning and when not in use.
9. Do not operate the appliance if it malfunctions or is any way damaged. If the cord or the machine is damaged, please return it to our after-sales department for proper service, replacement or repair.
10. Close supervision is required when this product is used near children.
11. The appliance is not for commercial use. If sealing more than 20 bags continuously, wait at least 25 minutes before resuming use of your appliance.
12. Keep the upper lid of the appliance unlocked when not in use.

This appliance is for HOUSEHOLD USE ONLY.

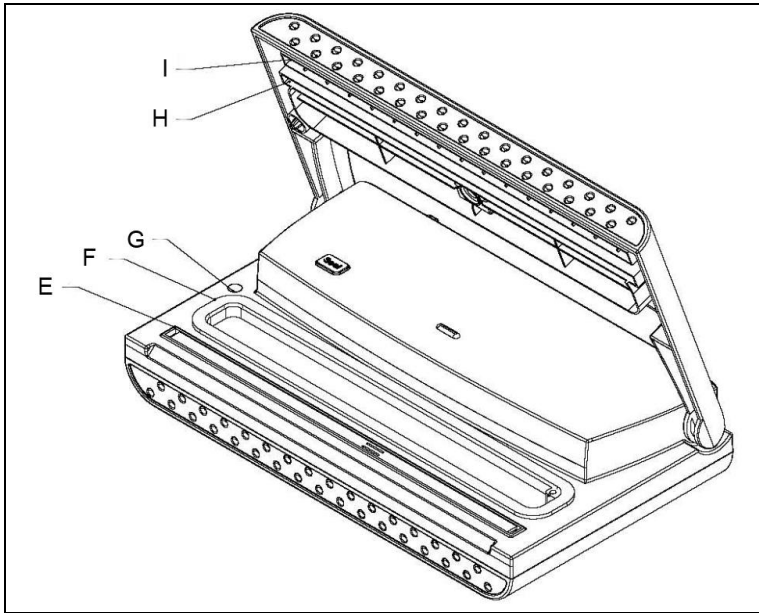
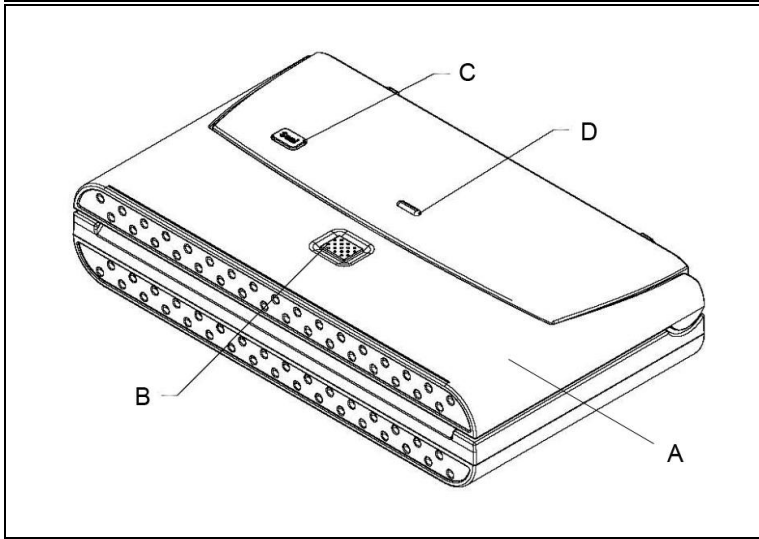
Do not attempt to service this product. Service should be performed by an authorized service representative.

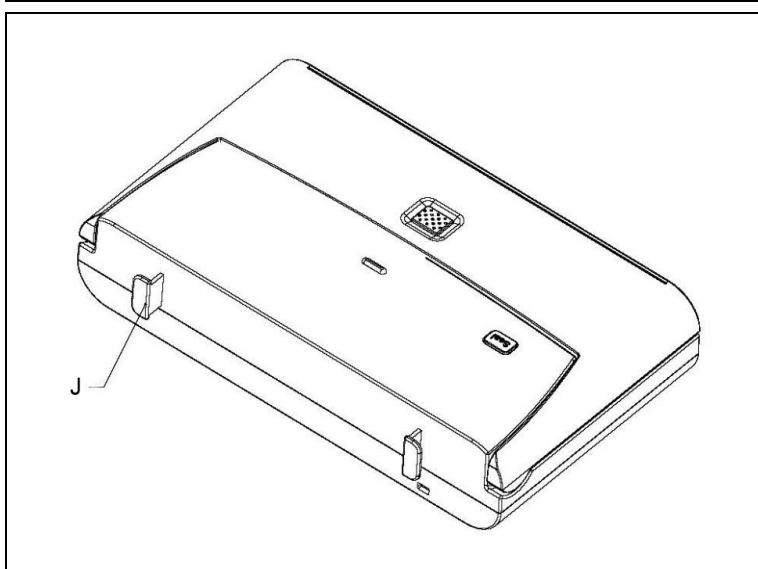
A short power-supply cord is provided to reduce the risk resulting from becoming entangled in or tripping over a longer cord. Extension cords are not prohibited from being used when care is exercised in their use. When an extension cord is used the marked electrical rating of the extension cord shall be no less than the marked electrical rating of the appliance. 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.

Key Features of your New Vacuum Sealer

- Most compact design ever.
- Wide sealing line prevents air leakage and keeps high vacuum degree for a longer time.
- Press the left and right side of lid at the same time to make vacuum
- Press the button in the middle to release/open the lid after vacuum&seal
- Pre-seal the vacuum bag any time when vacuuming.
- Sealing width : MAX 22cm.

Main Parts of your New Vacuum Sealer





A	<p>LID</p> <p>Press the left and right side at the same time to make vacuum&seal.</p>
B	<p>RELEASE BUTTON</p> <p>When vacuum&seal is done, press this button to release and open lid then bag can be tanken out.</p>
C	<p>SEAL BUTTON</p> <p>Is used when pre-sealing is needed. When user is vacuumizing delicate foods or food with liquid, press this button with your thumb while pressing the lid to stop vacuumizing and seal the bag immediately.</p>
D	<p>INDICATOR LIGHT</p> <ol style="list-style-type: none"> 1. When the machine is vacuummizing, the blue indicator light is on. 2. When the machine is sealing, the blue indicator light blinks.

E	SEALING BAR Do not tear the high-temperature resistant tape away.
F	SEALING FOAM RING Make sure the open end of bag is inside this area when vacuumizing.
G	CIRCUIT SWITCH When the lid touches this switch, the machine starts to vacuumizing. Please do not touch this switch when the lid is open.
H	SEALING FOAM
I	SEALING SILICONE
J	POWER CORD STORAGE

Dimensions	260*160*55mm
Voltage and Power	220-240V~ 50Hz 140W
Vacuum Degree	-0.4~-0.60 bar

How to Make Custom Sized Bags

1. Pull enough bag material to hold item to be vacuum packaged, plus 2 inches. With a pair of scissors or sharp knife, cut desired bag length from bag roll. Make sure to cut in a straight line. Plug in power cord.
2. Open lid. Place one end of cut bag onto sealing bar, **please make sure this end is not on or inside the sealing foam ring area.**
3. Close lid by pressing down on both sides. Now keep pressing until the goes off or you can use your left thumb to press the seal button

to make an instant sealing.

4. The machine is sealing the bag when the blue indicator light blinks.
5. Once completed the indicator light will turn off ; hands off and press the release button to open the lid. The custom sized bag is now ready for vacuum sealing.

CAUTION : Make sure you give the appliance time to cool down. Wait at least 20 seconds between seals. Under very heavy usage, appliance will shut off automatically to prevent overheating. If it does, wait 25 minutes to allow appliance to cool off.

How to Vacuum Seal with the Vacuum Bags

1. Place the item(s) to be sealed into the pre-cut or custom sized bag. Leave at least 2 inches between the contents and the top of the bag to allow for bag contraction.
2. Open lid and place the open end of the bag down into the vacuum chamber.
3. Close lid by pressing down on both sides. Keep pressing both side of lid to make vacuumizing and sealing.
4. Once the indicator light has turned off, hands off, press the release button to open lid and take out the bag with food well packed.

How to use the seal button

This buttn is used when vacuum packing delicate food or food with liquid or in any other cases that pre-sealing is needed. While the machine is vacuumizing the bag, press this button with your left

thumb while your hands are still pressing both sides of lid. Then the machine stops vacuumizing and starts sealing, at this time, the blue indicator lights blinks. When the light goes off, hands off the lid and the pre-sealing is done.

Care & Cleaning

1. Always unplug the unit before cleaning.
2. Do not immerse in water.
3. Do not use abrasives to clean the unit.
4. Wipe the outer surface with a soft, damp cloth and soap.
5. To clean the inside of the unit, wipe away any food or liquid with a paper towel.
6. Dry all parts thoroughly before you plug in and operate the unit again.
7. Vacuum chamber may trap liquids that were drawn from the bag ; use a mild dish washing soap and a warm, damp cloth to wipe away any left behind liquid from the vacuum chamber. Dry thoroughly.
8. Keep the upper lid of the appliance unlocked when not in use.

Trouble Shooting

Nothing happens when I press both sides of the lid to make vacuum.

- Make sure the power cord is correctly plugged into the electrical outlet.
- Make sure the power cord is not damaged in any way.
- Make sure the electrical outlet is operative by plugging in another

appliance. If it's not, please check the circuit breakers or fuses in your home.

- Make sure the bag is positioned correctly down in the sealing foam chamber.
- Wait 25 minutes to allow appliance to cool off, and then try using again.

Air is not vacuumed from the bag:

- Check that there are no gaps, folds, wrinkles or holes in the pre-sealed bags.
- Check for loose, worn or cracked Upper and Lower sealing gaskets.
- Foods with high liquid contents may prevent the bag from sealing properly. Cut bag open and wipe top inside of bag and reseal.
- Check to see if bag is properly inserted into the sealing foam chamber.
- Make sure you've placed the bag in the proper place. When making a bag from a roll, make sure end of cut piece is on the sealing bar.

Bag melts:

- The sealing strip may have been too hot during the sealing process. Allow the unit to cool for 20 seconds between uses. If the bag continues to melt, allow unit to cool with the lid in the upright position for 25 minutes before using.

Air has seeped back into the vacuumed bag:

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- Check the seal of the bag. There may be a hole or wrinkle that is allowing air to reenter the bag. Carefully cut the bag open and re-seal it, or use an entirely new bag.
 - Make sure there is no moisture or liquid from the food present within the bag seal. You may need to cut open the bag and re-seal it, or use an entirely new bag. Partially freeze foods with excess liquids, prior to vacuum sealing.
 - Make sure there are no food items with sharp edges that may have punctured the bag. If you find a puncture hole, seal the item in an entirely new bag.
 - Make sure no liquids were drawn to the sealing strip area.
 - Check for loose, worn or cracked Upper and Lower sealing gaskets.
 - Moisture of foods with high liquid content will prevent the bag from sealing properly. Cut bag open and wipe top inside of bag and reseal.

Bag will not seal:

- Check that there aren't any gaps, folds, wrinkles or holes in pre-sealed edges.
- Moisture of foods with high liquid content will prevent the bag from sealing properly. Cut bag open and wipe top inside of bag and reseal.
- Make sure you've placed the bag in the proper place. When making a bag from a roll, make sure end of cut piece is on the sealing strip.
- Make sure you've given the appliance time to cool down. Wait 20 seconds between seals.

Service Instructions

1. Do NOT attempt to repair or adjust any electrical or mechanical functions on this unit. Doing so will void the warranty.
2. If you have any questions or comments regarding the unit's operation or believe any repair is necessary, please contact our after-sales department.