



CHAMBER VACUUM SEALER

MANUAL NO. 9796



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SAFETY INSTRUCTION AND PRECAUTIONS

WARNING:

1. Read carefully and understand all ASSEMBLY AND OPERATION INSTRUCTIONS before operating.

2. Failure to follow the safety rules and other basic safety precautions may result in serious personal injury.

3. Keep clear explanations in our user manual. Product appearance depends on the product you received. Please forgive us if there are any technical or software updates to our products, and we will not notify you again.

GENERAL SAFETY RULES

Please read the entire operating instructions before using the products for the first time; They contain important information about the correct operation.

The guarantee/warranty will be void if damage is incurred resulting from non-compliance with the operating instructions. Liability for any and all consequential damage is excluded!

We do not assume any liability for damage to property or personal injury caused by improper use or the failure to observe the safety instructions! In such cases the guarantee/warranty will be void

The unauthorized conversion, modification or disassembly of the products is inadmissible because of safety and approval reasons (CE).

The product is not a toy and must be kept out of the reach of children.

Particular care must therefore be exercised if children are present.

The product must not get damp or wet, it is only intended for use in dry, indoor locations (not bathrooms or similarly damp areas). There is a risk of a fatal electric shock.

Do not expose the product or its accessories to damp or extremely high or low temperatures.

Do not leave packing materials unattended. They may become dangerous playing material for children.

Dropping, falling, pressure or tensile forces could destroy or at least limit the function of the product.

Never position the device in the vicinity of combustible or easily inflammable materials.

Always make sure that the rotary table on which the object is placed is located in the center of the housing!

This machine is suitable for plastic film sealing, bag making, can be widely used in food, medicine, chemical industry, daily use, seed and other industries.

This machine takes plastic film or plastic aluminum film as material, vacuum packaging for paste food, fruit, sauce vegetables, chemical industry, medicine, electronic components, precision instruments, rare metals and other articles. The product after vacuum packaging is not easy to oxidize and mold. Especially suitable for tea, food, medicine and other industries. The sealing machine has the advantages of simple operation, beautiful appearance and compact structure.

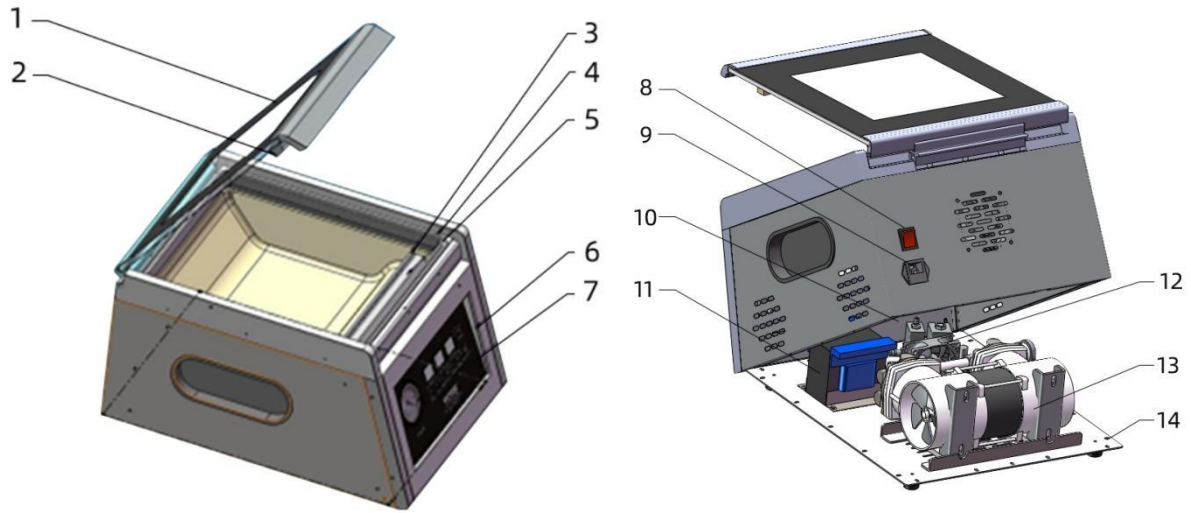
If you have reason to assume that safe operation is no longer

possible, disconnect the device immediately and secure it against inadvertent operation.

It can be assumed that safe operation is no longer possible if:

- the device shows visible signs of damage,
- the device no longer functions,
- after a longer period of storage under unfavourable conditions,
- following heavy stress during transportation.

DIAGRAM



1	Vacuum cap	8	Power switch
2	Silicone strip	9	Power plug
3	Bag press rod	10	Circuit board
4	Chamber seal strip	11	Heating transformer
5	Heating strip	12	Solenoid valve
6	indicator	13	Vacuum pump
7	Vacuum gauge	14	Rear cover screw hole

OPERATING INSTRUCTIONS

Sealing and Vacuuming:

Set Vacuum Time: Press the VACUUM TIME button, then use the + or - buttons to adjust the vacuum time as needed.

Set Sealing Time: Press the SEALING TIME button, then use the + or - buttons to adjust the sealing time.

Set Cooling Time: Press and hold the SEALING TIME button until a number(cooling time) appears. Use the + or - buttons to adjust the cooling time.

Finally, press the STRAT/STOP button to start the process.

Sealing Only:

Set Sealing Time: Press the SEALING TIME button, then use the + or - buttons to adjust the sealing time.

Set Cooling Time: Press and hold the SEALING TIME button until a number(cooling time) appears. Use the + or - buttons to adjust the cooling time.

Finally, press the STRAT/STOP button to start the process.

Vacuuming Only:

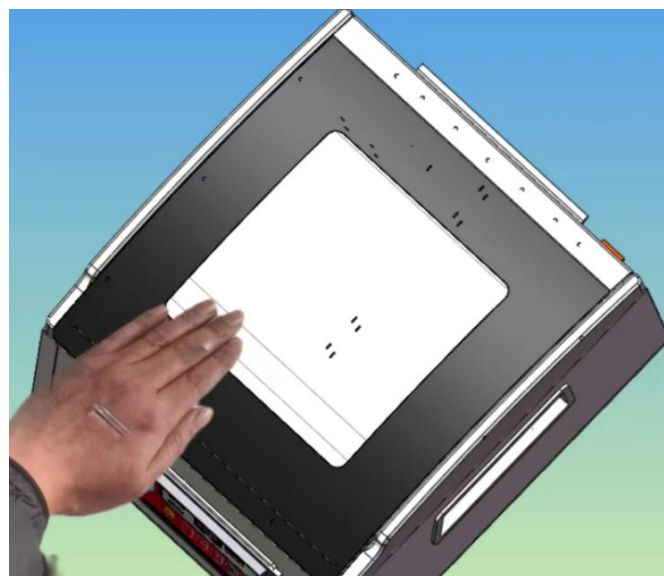
Set Vacuum Time: Press the MARINATE button, then use the + or - buttons to adjust the vacuum time as needed.

Press the STRAT/STOP button to start the process.

1. Put the product in the vacuum chamber. Then press the vacuum bag flat on the sealing strip.



2. Press the front and edge of the vacuum hood, then start the vacuum process.



3. The completion of the operation is indicated by the extinction of the blue LED on the STRAT/STOP button.

SEALING DRY AND WET ITEMS

For dry items (such as nuts), it is recommended to set the vacuum time to around 45 seconds and the sealing time to 1.6 seconds.

For wet items (such as meat with moisture), it is recommended to set the vacuum time to 60-99 seconds and the sealing time to 1.6 seconds. You may need to test a few times to achieve the best results.

These settings are general guidelines for using a vacuum sealer. The specific settings may vary depending on the type of food, the thickness of the bag, and the vacuum sealer model.

Vacuum time: This is the duration that the vacuum sealer removes air from the bag. For dry items, a shorter vacuum time is usually sufficient. For wet items, a longer vacuum time is needed to remove more moisture and create a better seal.

Sealing time: This is the duration that the heat seal is applied to the bag to create a vacuum seal. The sealing time is usually relatively short and consistent for different types of food.

Bag thickness: Thicker bags may require a slightly longer sealing time.

Food temperature: Cold food is easier to seal than warm food.

Bag placement: Ensure that the bag is properly aligned in the vacuum sealer for a good seal.

Testing: It is always a good idea to test the settings with a small amount of food before sealing a large quantity.

By following these guidelines and tips, you can effectively vacuum seal your food and extend its shelf life.

Why vacuum seal?

Vacuum sealing helps to remove air from the bag, which slows down the growth of bacteria and prevents oxidation, thus preserving food for a longer period.

Other factors affecting sealing:

The type of vacuum sealer, the thickness and quality of the vacuum bags, and the ambient temperature can also affect the sealing results.

TROUBLESHOOTING TABLE

Fault	Possible Cause	To Rectify
Device does not turn on	Power plug is not plugged in.	Plug in the power plug.
	Defective power cord	Send device to Customer Service
	Defect socket outlet	Select other outlet
A complete vacuum is not being created in the bag.	The open end of the bag is not completely inside the vacuum chamber	Position the bag correctly
	The bag is defect	Select another bag
	There is residue on the welding and the seal	Clean the welding / seals and retry once they are dry
The bag is not being sealed correctly	The sealing bar is overheating so that the bag melts	Open the cover on the unit and let it cool down for a few minutes. Sealing bar needs to be replaced.
	Defect sealing bar.	
The bag does not hold the vacuum after it has been sealed	The bag is defective	Select another bag; wrap paper around any sharp edges within the bag.
	There are leaks along the welding seam as a result of creases, crumbs, grease or liquids.	Open the bag again and clean the upper internal part of the bag Remove any foreign matter that might be on the welding bar before sealing.

CHANGE HIGH TEMPERATURE CLOTH

1. Take out the aluminum base



2. Tear off the old high-temperature cloth



3. Apply new high-temperature cloth



4. Keep high-temperature cloth on both sides



5. Smooth high temperature cloth



6. Put the aluminum base



VACUUM EXTRACTION PROCEDURE

1. Removing the lid, pick up the heating block.



2. Connect the suction port of the pipe to the vacuum machine.



3. Gently connect the suction tray port downwards to the box



4. Start the exhaust switch



Contact

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