

Operation Instruction

How to -Vacuum Seal/Seal only

1. Plug the power cord connector into the AC power connector of the machine.
2. Place open end of the bag flat on the machine's bag clippers.
3. Press both sides of the cover, a "click" sounds means it is fastened.
4. Adapt the mode to proper state, dry food for dry mode and indicator light is on the left, moisture food for moisture mode and indicator is on the right.
5. Press Vacuum Seal Button, the device will vacuum, seal and shut off automatically.
6. When the sealing process is completed, press release Button at both sides, lift up the cover, remove the bag.

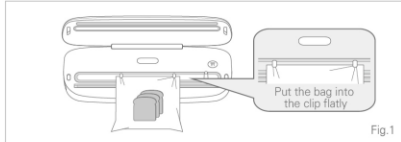
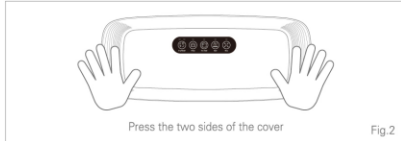
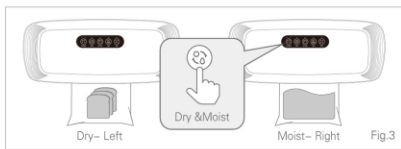


Fig.1



Press the two sides of the cover

Fig.2

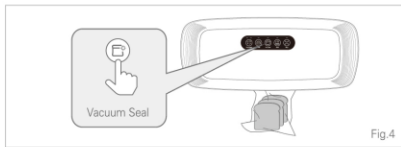


Dry-Left

Dry & Moist

Moist-Right

Fig.3

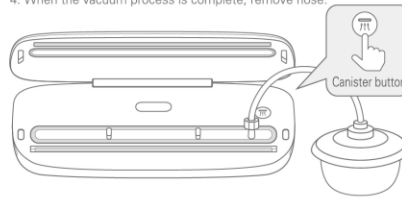


Vacuum Seal

Fig.4

Vacuum Packing with Accessories (Optional)

1. Put food items and place lid on the canister or container.
2. Connect air extraction hole of the machine and canister with vacuum hose.
3. Make sure that there is no air leakage between the cover and the canister.
4. When the vacuum process is complete, remove hose.



- * Note: Pull Releasing Valve to open canister before putting canister into Microwave.

Electric Source	100 ~ 240V / 50-60Hz
Power	130W
Sealing time	6s-15s
Vacuum Degree	-60KPa
Size	≤300mm
Sealing length	375*150*70mm

User Manual



QH-S03

Vacuum Food Sealer User Manual

Thank you for purchasing Vacuum Packaging System, please read the User Manual carefully for operating instructions and keep it well for the future.

Important Safeguards

For your own safety, always follow these basic precautions, please read all instructions before use.

1. Before turning on the power, please check if local power supply voltage matches the voltage indicated on the device.
2. If there is a damage on the flexible cord, stop using immediately and must change it by the manufacturer's maintenance department or similar sector professionals.
3. Do not place any parts of this product, power cord or plug in water or other liquids; Do not use it on wet or hot surfaces, or near a heat source.
4. Cut off the power source before cleaning, use a mild dish washing soap and a warm, damp cloth to wipe away food residue inside or around components.
5. In "Moist" mode, it only can vacuumed foods with a little water; please do not vacuumed liquid foods, these foods are only suitable for sealing.
6. Please use accessories or parts recommended by the manufacturer.
7. The machine is not intended for children or people who do not know how to operate.
8. After used, do not touch the heat sealer on the machine to avoid being burned.

Warm Tips:

1. Pour water into the bag 2/3 of its content, seal the open (no vacuuming) of the bag. After freeze, can be used in the ice bucket, or as an ice cube to treat sports injuries.
2. Vacuum packaging also protects non-food items from oxidation, corrosion and moisture, such as museum piece, photos, important documents, stamps, books, jewelry, cards, cosmetics, medicine and metal.
3. The machine also can marinate, when vacuum process opens the pores of the food and absorbs the marinade quickly.
4. If the bag is melted, it means the heating wire may be very hot. Please let the machine cool for 90 seconds.
5. For foods with sharp parts, such as bones and fish bones, please wrap up the sharp parts before vacuum packaging to avoid poking bags.
6. When vacuum pack the foods with liquid, you'd better wipe the foods by cleaning towel or wrapping it by plastic bag before vacuumizing.
 - * Important: When the machine not in use, please place support card back do not lock the appliance.
 - Or the sponge may be distorted which will affect the air extracting results.

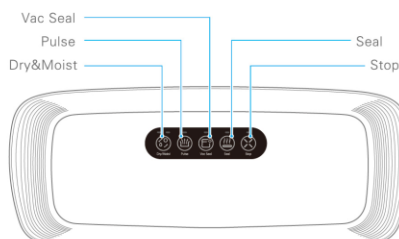
Storage Guide For Food

Cool (5 ± 3°C)	Normal	Vacuumed
Raw meat	2-3 days	8-9 days
Sea/fish food	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

Freeze (-16 ± -20°C)	Normal	Vacuumed
Meat	3-5 month	> 1 year
Fish	3-5 month	> 1 year
Sea food	3-5 month	> 1 year

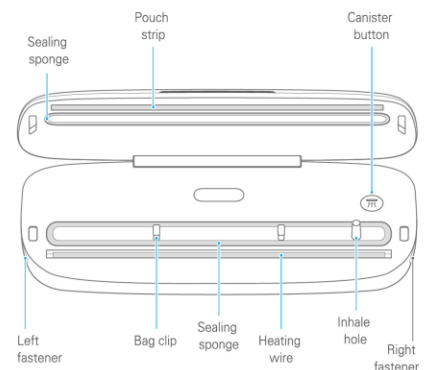
Normal (25 ± 2°C)	Normal	Vacuumed
Bread	1-2 days	6-8 days
Biscuit	4-6 month	> 1 year
Rice/Flour	3-5 month	> 1 year
Peanuts/Beans	3-6 month	> 1 year
Tea	3-6 month	> 1 year

Features & Functions



- **Dry&Moist Mode:** Dry mode indicator light is on the Left, press the mode button to switch to wet mode, and the indicator light is on the Right.

- **Pulse:** Press this button to vacuumize; release this button to stop working.
- **Vacuum Seal:** Press this button to vacuum, seal and shut off automatically. (to start Vacuum Seal again, please wait for more than 30 seconds).
- **Single Seal:** Press this button to seal the bag, and the indicator light will keep flash until finish Sealing. (to start Sealing again, please wait for more than 30 seconds).
- **Stop:** Press this button to stop all the operations.
- **Power Indicator:** When vacuum seal, the indicator flashes; when the work is finished; the indicator goes out and returns to the breathing state after 5 seconds.



- **Canister button:** Press this button to automatically finish the canister function; in the working state, press this button to stop the Canister operation.
- **NTC Intelligent temperature control:** When the temperature of the heating strip exceeds the pre-set safety temperature, the machine automatically enters the safety protection mode, the indicator flashes, the button operation is invalid. When the heating strip drops to a safe temperature (about 2 minutes), the indicator stops flashing and the machine returns to normal operation automatically.