

VACUUM SEALER USER MANUAL

MODEL VS6600M

Thank you for purchasing vacuum sealer VS6600M.

In order to make the best use of this appliance and use it safely, please read these instructions carefully before use and keep this manual for future reference.

VACUUM PRESERVATION SYSTEM

KEEPS

FOOD FRESH UP TO FIVE TIMES LONGER

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WELCOME

You are about to enjoy the freshness benefits of VS6600M. For years, our vacuum food sealers have helped millions of households keep food fresh longer in the refrigerator, freezer and pantry. With the innovative design, this appliance not only extends freshness up to 5 times longer than conventional storage methods, but it provides a scale for you to weigh your food. Keep this appliance on your countertop, you will soon discover its convenience and versatility. It will be your best kitchen assistant.

Why vacuum package?

With the conventional storage methods, exposure to air can cause food to lose flavor and nutrition. Food may spoil because of bacteria, mould and yeast. This vacuum sealer removes air and seals in flavor and quality. With this amazing product and its accessories, you can keep your food fresh for up to 5 times longer.

Save freshness, time and money

Spend less money

With our vacuum food sealer, you can buy in bulk when food is on sale and then vacuum package your food in your desired portions without wasting food.

Save more time

Plan meals for the week ahead. Save them in the vacuum storage bags.

Enjoy seasonal or specialty foods

Keep highly perishable foods or infrequently used items fresh longer.

Control portions for dieting

Make sensible portions of your food and write calories or fat contents on the bags.

Marinate in minutes

During the process of vacuum packaging, it will open up the pores of food so you can get that great-marinated flavor in just 20 minutes instead of overnight.

Make entertaining easy

Make your signature dish and holiday treats in advance so you can spend quality time with your guests.

Protect non-food items

Protect polished silver from tarnishing by minimizing exposure to air. Keep camping and boating supplies dry and make them organized for outings.

IMPORTANT SAFEGUARDS

For your own safety, please read the user manual carefully before use and follow these basic precautions when using this appliance:

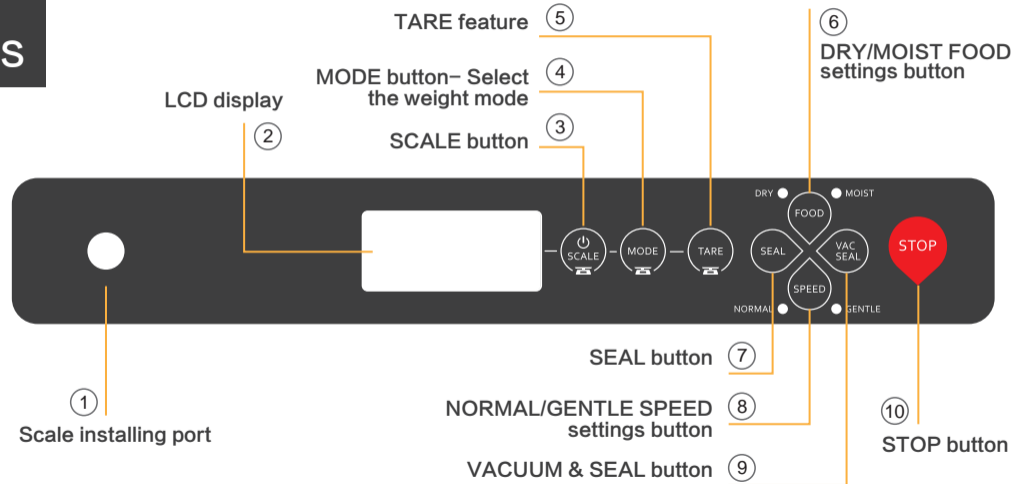
- 1** Make sure the power supply corresponds to the rated voltage indicated on this appliance before plugging in.
- 2** Do not operate this appliance with a damaged power cord or plug. Do not operate it if it malfunctions or is in anyway damaged.

If the appliance or power cord is damaged, please contact the authorized customer service center.
- 3** Unplug from the outlet when not in use and before cleaning. To disconnect, unplug the power cord from the electrical outlet first. Do not disconnect by pulling on the cord.
- 4** Do not use an extension cord with the appliance.
- 5** Do not use the appliance on wet or hot surfaces or near high-power electric appliances.
- 6** Do not immerse any part of the appliance, power cord and plug in water or other liquids.
- 7** Use only accessories recommended by the manufacturer.
- 8** This is a household electrical appliance, for specific use only.
- 9** Closely supervise children when using the appliance. Do not allow the appliance to be used as a toy.
- 10** Capacity of the digital scale is 2kg.
- 11** In order to ensure the precision of the scale, do not always place heavy items on the platform. Otherwise, the weighing sensor may be deformed because of pressure.

If the scale will be idle for a long time, please remove the platform by rotating it. Then store it in the designated position at the bottom of the appliance.
- 12** This appliance can be used by children aged 8 years and above and 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.

Children shall not play with the appliance. Cleaning and user maintenance shall not be made by children without supervision.

PRODUCT FEATURES



① Scale installing port

Rotate the platform clockwise/ anticlockwise to install/ remove it.

③ SCALE button

Press this button to turn the scale on/ off.

⑤ TARE feature

To obtain the exact weight of liquid or powder foods in a container, please remove the weight of the container first.

1) Place the container without the food on the platform.

2) Press the TARE button. The weight of the container will be removed. The display value will reset to "0".

3) Gently add the food to the container. The LCD display will show the weight of the food only.

In addition, if the display value is not "0" when there is no item on the platform, press this button to reset the scale to zero weight.

⑥ DRY/MOIST FOOD settings button

For the optimal vacuuming and sealing of foods, press this button to select the DRY/MOIST FOOD settings for different foods.

The indicator light will become illuminated. Choose the MOIST FOOD setting for moist or juicy foods.

Choose the DRY FOOD setting for foods without liquid. (Note: Appliance will default to DRY FOOD setting when power is interrupted.)

② LCD display

Display the weight of your food.

④ MODE button- Select the weight mode

Weight modes include g, kg, oz and lb. You may switch to other weight modes by pushing this button.

⑦ **SEAL button**

Press this button to create a seal on the bag without vacuum.
(Note: Wait at least 60 seconds after each use.)

⑧ **NORMAL/GENTLE SPEED settings button**

When vacuum sealing delicate foods, press this button to switch to GENTLE SPEED. The GENTLE SPEED indicator light will be illuminated.
For more control you may press SEAL at any time to stop the vacuum process and begin sealing the bag.
(Note: Appliance will default to NORMAL SPEED when power is interrupted.)



⑪ VAC/MARINATE button

⑨ **VACUUM & SEAL button**

This is the most common use button. Press this button to remove air from inside the bag and create a tight seal.
(Note: Wait at least 60 seconds after each use.)

⑩ **STOP button**

Press this button to make the appliance immediately stop working.

⑪ **VAC/MARINATE button**

Press this button to achieve the best vacuum for the canisters or bottles (flashing light).
Hold this button to activate MARINATE mode (constant light).

PRODUCT STRUCTURE

Vacuum channel

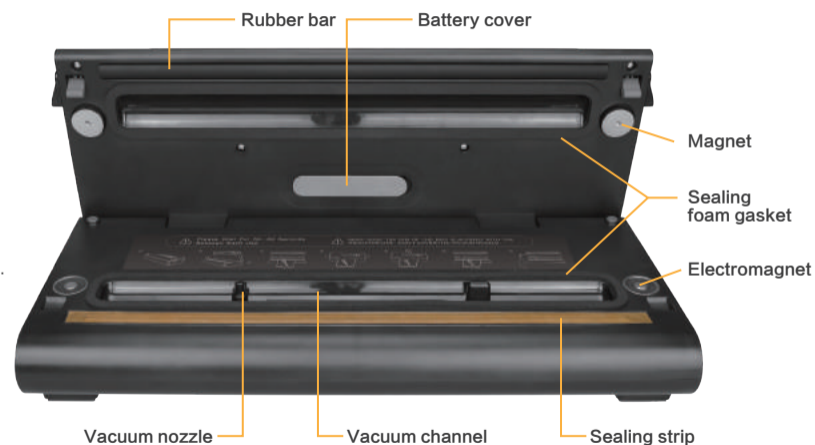
Position the open end of the bag inside the chamber.
Draw air from the bag.

Vacuum nozzle

This is used for removing air from bags/ canisters/ bottles.
Do not block this nozzle when vacuuming a bag.
Accessory hose is required when vacuuming a canister or bottle.

Sealing strip

Used together with the rubber bar, the sealing strip creates a seal on a bag with heat.



Rubber bar

Help the sealing strip finish the sealing process.

Sealing foam gasket

Guarantee that a vacuum is maintained in the vacuum channel.

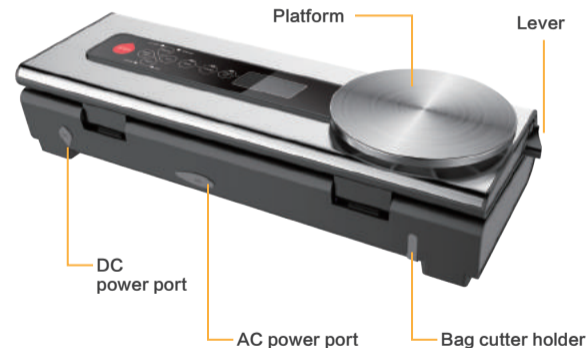
Electromagnet latch

Use electromagnet latch instead of conventional lock latch to ensure the cover is locked in place.

When the vacuum and seal process is complete, it will automatically release the electromagnets. It is easy for users to remove the bag.

Battery cover

2pcs AAA batteries are required. When the batteries are installed, you can use the digital scale even though the power cord is not plugged in. (AAA batteries are sold separately)



Platform

Weigh the food. Rotate to remove it when it is not in use.

Lever

To begin the vacuum and sealing process or sealing only process, turn the lever to VAC/SEAL position.

To store the appliance, turn the lever to IDLE position to prevent the sealing foam gaskets from deforming.

Bag cutter holder

Make a custom-sized bag from a roll or open the sealed bag with the bag cutter. Store the bag cutter in the bag cutter holder after use.

AC power port

Plug in the power cord. Ensure the power supply corresponds to the rated voltage indicated on this appliance before plugging in.

How to access to the DC power

This appliance provides a 12V DC power port. Using the special DC power cord manufactured by our company, you can connect the appliance to the car's 12V DC cigarette lighter for power. It is convenient for users to keep food fresh during self-driving tours.

Plug one end of the power cord into the cigarette-lighter receptacle, then plug the other end into the DC power port on the appliance. Do not connect the appliance to cigarette lighter as soon as you start the engine of the car. Otherwise, it may damage the vacuum sealer.

Note: Do not connect the appliance to a 24V cigarette lighter of some trucks. You can only use the DC power cord provided by the manufacturer.

(The DC power cord is sold separately)



OPERATING INSTRUCTIONS

Tips for vacuum sealing a bag or sealing only

- A. Take out the power cord from the packaging. Plug it into the AC power port. Then plug it into an electrical outlet. The indicator lights on control panel will become illuminated.
- B. Gently turn the levers on both sides of the appliance to the VAC/SEAL position.
Note: Slightly lift the upper cover when turning the levers.
- C. Open the lid. Place the open end of the bag down into the vacuum channel, beneath the vacuum nozzle. The open end of the bag must be clean and flat. Do not block the vacuum nozzle.



Close the lid. Press the VAC/SEAL button or SEAL button. The indicator light will become illuminated.

Immediately press on both sides of the lid with two hands. You will hear a clicking sound if the electromagnet latch is correctly locked.

Note: Do not directly press down on the platform. Otherwise, the weighing sensor may be damaged.

When the SEAL indicator light turns off, the appliance will automatically release the electromagnets.

Tips: To prevent crushing delicate items, you may press ⑦ SEAL button to stop the vacuum and begin the sealing process.



Tips for operating the scale

Remove the platform from the bottom of the appliance by rotating anticlockwise. Then place it into the scale installing port and rotate clockwise. Do not rotate the platform too hard when installing.

Otherwise, the weighing sensor may become inaccurate because it is damaged.

Plug in the appliance (see point A of “Tips for vacuum sealing a bag or sealing only”). The digital scale can also be powered by batteries when the appliance is not plugged in. Simply place 2pcs AAA batteries into the battery compartment.



Press the SCALE button to turn the scale on. Make sure “0” is displayed. Press the MODE button to select the weight modes.

Note: You cannot vacuum seal an item and use the scale at the same time.



Place the food to be weighed in the center of the platform. It will display its weight on the LCD screen.



To weigh the liquid or powder foods with a container, you have to remove the weight of the container by pressing the TARE button. (See “TARE feature” of “PRODUCT FEATURES”)

Note:

Calibration feature:

Successful calibration has been performed before shipping. Calibration is required only when the reading is inaccurate. You will need a 2kg calibration weight.

Calibrating method:

- 1) Press the SCALE button to turn the scale off.
Hold the SCALE, MODE and TARE button at the same time until display segments appear.
- 2) Hold the TARE button until "2000.0g" is displayed.
- 3) Press the MODE button. It will display "CAL" - "2000.0g".
- 4) Place a 2kg calibration weight in the center of the platform.
Wait for a few seconds. When it displays "PASS", it indicates successful calibration.

Capacity:

Capacity is 2kg. Do not place items beyond 2kg on the platform. To prevent the sensor from damaging and ensure the accuracy, place the item in the center of the platform and do not hit the platform.

Operating environment:

To ensure the accuracy, wait at least 30 seconds after it is activated. Operating temperature is 10–30°C.

Tips for vacuum sealing with accessories/ marinating

With the provided accessory hose, use the VAC/MARINATE button to achieve the best vacuum for canisters and bottles.

- 1 Firmly insert one end of the hose into the vacuum nozzle of your appliance.
- 2 Attach the other end of the hose to the canister or bottle stopper.
- 3 Press the VAC/MARINATE button. It will automatically stop when the vacuum and sealing process is complete.

To marinate foods, you can use the canister. After connecting the canister to the appliance with the hose, press and hold the VAC/MARINATE button to activate the MARINATE mode. The appliance will automatically stop after a 20-min marinating cycle.



Note:

To prevent air from reentering, remove the hose from canister or bottle stopper first when the process is complete. Then remove it from the appliance.

To reheat foods in the canister in a microwave oven, release the vacuum and remove the lid before reheating to avoid a hazard.

HELPFUL HINTS

- 1** Do not overfill the bag. Always leave at least 3 inches of bag material between bag contents and top of bag.
- 2** Make sure the open end of the bag is dry. It will be difficult to create a tight seal if moisture or liquid exists in the open end.
- 3** Make the open end of the bag clean and flat. Make sure there is no foreign objects and there is no wrinkles, or it will lead to a failed seal.
- 4** For the best results, perishables still need to be frozen or refrigerated after vacuum sealing process.
- 5** When vacuum packaging a large item, to prevent wrinkles in the seal, gently stretch bag flat while placing it into the vacuum channel.
- 6** When you are vacuum sealing items with sharp edges (such as dry spaghetti, silverware, etc.), protect the bag from punctures by wrapping the item in soft cushioning material, such as a paper towel. You may use a canister instead of a bag.
- 7** When using canisters, always leave 2.5cm of space at the top of canister.
- 8** For best results, pre-freeze fruits and blanch vegetables before vacuum sealing.

CARE AND CLEANING ►

- 1** Unplug the appliance before cleaning.
- 2** Do not immerse the appliance in water or other liquids. Prevent water or other liquids from entering the AC and DC power port on the appliance.
- 3** Do not clean the appliance with abrasive cleaning agent to avoid damaging the surface.
- 4** Wipe the outer surface with a soapy soft cloth.
- 5** Wipe away any food or liquid on the vacuum channel with a paper towel.
- 9** It is better to allow the sealing strip to cool for 1 minute between uses.
- 10** If you are not sure whether your bag was sealed properly, simply reseal the bag.
- 11** For best results, use bags and canisters produced by our company.
- 12** Do not reheat your food within a bag in a microwave oven. It is dangerous.
- 13** When weighing a large item, place a tray or container on the platform. Do not forget to press the TARE button to remove the weight of the tray or container before adding the item.

TROUBLESHOOTING ▶

- 6 Dry the appliance thoroughly before using it again.
- 7 The weighing sensor of scale is a precise part. Please gently wipe the platform when cleaning. Do not press it too hard. You can remove the platform for cleaning.

Nothing happens when the power cord is plugged into appliance

Make sure the power cord is not damaged.
Make sure both ends of the power cord are correctly plugged into the electrical outlet and appliance.

Appliance is plugged in, but it is failed to vacuum package

Ensure the lid is closed and electromagnet latch is locked.
Ensure the open end of the bag is correctly placed into the vacuum channel.
Allow the appliance to cool for 60 seconds between uses.

Air was removed from the bag, but now air has reentered

Check if there is a hole on the bag. It may be punctured by sharp foods. Use a new bag if this happens.
Check the seal. A wrinkle along the seal may cause air to reenter the bag. If there is a wrinkle along the seal, simply cut the sealed edge and reseal.
If there is moisture or liquid from foods present within the seal, cut open the bag and wipe away foods on the open end of the bag. Choose MOIST FOOD setting and reseal.
If the food has been stored for a long time and the bag is full of gases, the food may spoil. We recommend discarding the food.

Note:

To prevent the appliance from overheating, allow it to cool for 60 seconds between uses. Keep the lid open before vacuum sealing.

If the bag melts, the sealing strip may have been too hot during the sealing process. Allow the appliance to cool for 60 seconds before using it again.

For best results, do not reuse the bags after storing raw meats, fish or greasy foods.
Do not reuse bags after simmering or microwaving.

ACCESSORIES

Used together with bags, canisters, bottle stoppers and other accessories, the appliance will achieve the best vacuum.

Vacuum storage bags and rolls (sold separately)

Textured design helps remove air from inside a bag. Multi-layer structure builds an effective barrier preventing oxygen, moisture and freezer burn. Various sizes are available.

Note: Do not reuse the bags after storing raw meats, fish or greasy foods. Do not reuse the bags after simmering or microwaving.

Bottle stoppers (sold separately)

Vacuum package red wine, non-carbonated beverages or oil with our bottle stopper. Extend the life of liquid and preserve the flavor.

Note: Never use our bottle stopper on plastic bottles. Do not vacuum package carbonated or sparkling beverages. Because gas removal will cause the bottles to go flat during the vacuum sealing process.

Vacuum storage canisters (sold separately)

Our vacuum storage canister is an ideal choice for fragile items, such as muffin, other baked foods, liquids and dry goods. The canisters come in various shapes and sizes. You can use it on the countertop, in the refrigerator or in the pantry. The marinator is a perfect way to marinate foods. Get the marinated flavor in just 20 minutes instead of hours. All of our canisters can be used for marinating foods. We recommend the square or triangle canisters because less marinade is needed. Do not use the canisters in the freezer. The lightweight stackable canisters are convenient for storing precooked meats, leftovers and snacks.

Note: Allow the hot foods to cool off before vacuum packaging. Otherwise, foods may bubble up out of the canister.

STORAGE GUIDE

In the Refrigerator (5±2°C)	Normal Storage Life	Storage Life with Our Vacuum Sealing Accessory
Meats	2-3 Days	8-9 Days
Seafood and Fish	1-3 Days	4-5 Days
Cooked Meats	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 Freezer (-16~-20°C)	Normal Storage Life	Storage Life with Our Vacuum Sealing Accessory
Meats	3-5 Months	1 Year
Seafood and Fish	3-5 Months	1 Year

Room Temperature (25±2°C)	Normal Storage Life	Storage Life with Our Vacuum Sealing Accessory
Bread	1-2 Days	6-8 Days
Rice/ Flour	3-5 Months	1 Year and Above
Peanuts/ Beans	3-6 Months	1 Year and Above
Tea Leaves	5-6 Months	1 Year and Above



*This is for reference only. Actual storage life depends on the freshness of food, vacuum level and the seal.

PACKAGE CONTENTS

No.	Description	Image	Qty
1	Vacuum food sealer		1
2	Platform of the scale		1
3	AC power cord		1

No.	Description	Image	Qty
4	Accessory hose		1
5	Vacuum storage bag		5
6	Vacuum storage roll		1

SPECIFICATIONS

KITCHEN SCALE

Power supply: 220VAC / 12VDC / 3VDC (2*AAA)
Capacity: 2000g ± 0.1g
Operating environment: 0~40°C

Units: g / kg / oz / lb
Storage environment: -20~60°C

VACUUM SEALER

Rated voltage: 100~120VAC 50Hz / 12VDC
Rated power: 120W
Dimension: L 380mm x W 150mm x H 88mm
N.W.: 1.75kg

220~240VAC 50Hz / 12VDC
Vacuum level: > -60kPa
G.W.: 2.35kg



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