

VEVOR[®]

TOUGH TOOLS, HALF PRICE

Technical Support and E-Warranty Certificate

www.vevor.com/support

VACUUM SEALER USER MANUAL

MODEL: ZK-8861

We continue to be committed to provide you tools with competitive price.

"Save Half", "Half Price" or any other similar expressions used by us only represents an estimate of savings you might benefit from buying certain tools with us compared to the major top brands and does not necessarily mean to cover all categories of tools offered by us. You are kindly reminded to verify carefully when you are placing an order with us if you are actually Saving Half in comparison with the top major brands.

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NEED HELP? CONTACT US!

Have product questions? Need technical support? Please feel free to contact us:

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This is the original instruction, please read all manual instructions carefully before operating. VEVOR reserves a clear interpretation of our user manual. The appearance of the product shall be subject to the product you received. Please forgive us that we won't inform you again if there are any technology or software updates on our product.

Important safety instructions

	Warning - To reduce the risk of injury, user must read instructions manual carefully.
	Alternating current
	This symbol, placed before a safety comment, indicates a kind of precaution, warning, or danger. Ignoring this warning may lead to an accident. To reduce the risk of injury, fire, or electrocution, please always follow the recommendations shown below.
	Danger! Risk of personal injury or environmental damage! Risk of electric shock! Risk of personal injury by electric shock!
	This product is of protection class II. That means it is equipped with enhanced or double insulation.
	Disposal information: This product is subject to the provision of European Directive 2012/19/EC. The symbol showing a wheeled bin crossed through indicates that the product requires separate refuse collection in the European Union. This applies to the product and all accessories marked with this symbol. Products marked as such may not be discarded with normal domestic waste, but must be taken to a collection point for recycling electrical and electronic devices

SAFETY NOTICE

Read all instructions before using this product.

1. It is not suitable for the use of children or people who do not master the operation.
2. When using, do not touch the heating sealing strip with both hands to avoid burns.
3. Make sure the machine is dry before use.
4. Make sure your hands are dry before plugging or unplugging the power supply. When pulling out the plug, the plug part must be grasped, do not just pull

the power cord.

5. When the machine is not in use, please pull out the plug.
6. When the body is cleaned, the plug must be pulled out to avoid electric shock.
7. Do not damage, bruise, excessive bending, stretch, twist, bind, or heavily press on the power cord, otherwise it may cause electric shock, short circuit, fire and other accidents.
8. If the power cord is damaged, it must be replaced by maintenance personnel to avoid danger.
9. If abnormal use occurs, please cut off the power immediately and contact maintenance personnel.
10. This product is an electrical appliance for indoor use, please do not use it outdoors or in a humid place.
11. Because the vacuum tube inside the product cannot be cleaned, please do not use items with a lot of oil or water or that can squeeze out a large amount of liquid when using the vacuum function to avoid damage to the product.
12. When not in use for a long time, be sure to unplug the power supply.
13. Don't put it near the gas stove to prevent fire.

PRECAUTIONS

1. This product continuously works for 20 cycles, all the indicators will flash, the product can not work, wait for 5 minutes to cool down before continuing to work, this procedure is to protect your product and seal the best effect.
2. If the interval between two operations is more than 100 seconds, the count will be cleared to zero.
3. Please use a special textured vacuum bag when vacuum packaging.
4. Please use a single seal to seal fresh vegetables and fruits, as such foods will produce gas and cause flatulence.
5. If you need a crisper to vacuum red wine or other external tupperware, please insert one end of the tube into the outlet of the crisper and the other end into the tupperware that needs to be vacuum-pumped. Press the "CONTAINER" button for vacuum pumping.
6. The product will be pumped back before sealing, so that the vacuum and sealing effect is better.

PRODUCT STRUCTURE



1.Function Mode Choose/Indicator Light

2.Vacuum & Sealing /Indicator Light

3.Seal button /indicator Light

4.VAC BOTTLE OR BOX/Indicator Light

5.Stop button/Indicator Light

6.Pulse Button/indicator Light

7.Silicone Sealing strip

8.Upper sponge strip

9.Removable sink

10.Teflon-coated fabric (heating wire)

(Function is divided into dry pumping, wet pumping, oily, powder 4 modes.dry pumping is mainly for dry food and nuts, no liquid solid food vacuum packaging;Wet pumping is for chicken, duck and fish with a little liquid vacuum packaging;Oily is for a little oily food, the modality is soft to reduce the absorption of oil juice in the food;Powder is for powdered food, soft mode, to prevent more powder suction out.

Pulse function refers to manual vacuum, mainly used in liquid packaging)

PARAMETER

Items	Model	ZK-8861
1	Rated Power	120W
2	Rated Voltage	☐ 230V/50Hz ☐ 120V/60Hz
3	Vacuum	-80KPa
4	Sealing Length	300mm
5	Sealing Width	3mm

Note: Please purchase voltage equipment suitable for the local area

OPERATION INTRODUCTION

PACKING VACUUM



1.The bag is facing down against the buckle



2.Close the lid and press down on both ends



3.Press the vacuum seal key



4.End of vacuum sealing

Warm reminder:

Food should not exceed 2/3 of the bag, so as not to affect the vacuum effect. Liquid and non-dry food should not be sealed with vacuum seal. Powder food should be packed with disposable bags before vacuum packaging, so as not to affect the vacuum effect of powder.

SEALING PACKING



1.The bag is facing down against the buckle



2.Close the lid and press down on both ends



3.Press the single seal key

VACUUM TANK



1.Connect the external connection to the vacuum tank



2. Press the "CONTAINER" button



3.Operation completed, unplug the connector

PRESERVATION METHOD FOR ALL KINDS OF FOOD

Species	Name of the Product	Method	Storage	Vacuum preservation time
Raw meat	Beef,pork,chicken,etc.	Vacuum	Freezing	6-12 months
Seafood	Hairtail,crucian,saury, squid,etc.	Vacuum	Freezing	6-12 months
Fast food	Ham,sausage, dumplings,etc.	Vacuum	Refrigeration	6-12 months
Vegetables	Spinach,mushrooms,lettuce, garlic,green pepper,ginger, green vegetables,etc.	Sealed	Refrigeration	5-15 days
	Cabbage,potatoes,carrots, lotus root,corn,sweet potatoes,etc.	Vacuum	Freezing	20-35 days
Cooked meat (processed)	Beef,duck tongue,braised pork,roast duck,roast chicken,etc.	Vacuum	Refrigeration	10-20 days
Fruit	Lemon etc.	Vacuum	Refrigeration	1-3 months
	Apple,pineapple,etc.	Vacuum	Refrigeration	10-20 days
Dried fish	Apple,pineapple,etc.	Vacuum	Room Temperature	6-15 months

Seasoning	Chili powder,sesame,etc	Vacuum	Room Temperature	6-12 months
Dried product	Dried peppers,dried persimmons,dried mushrooms, dried sweet potatoes,etc	Vacuum	Refrigeration	6-15 months
	Peanuts,almonds,walnuts, melon seeds,cashews,etc	Vacuum	Room Temperature	6-12 months
	Biscuits,noodles &pastries,etc.	Vacuum	Room Temperature	3-9 months
Daily necessities	Electronic accessories,film, commemorative coins,jade, precious metals,etc.	Vacuum	Room Temperature	Permanent
Other	Rice,soybeans,corn, tea,red beans,etc.	Vacuum	Room Temperature	12-36 months
	Donkey-hide glue cake	Vacuum	Room Temperature	3-6 months
	Bread,coffee, instant noodles	Vacuum	Room Temperature	6-18 months

REPAIR AND MAINTENANCE

To extend the service life, the machine needs to be maintained and protected

1. When the machine is not in use, the top lid of the machine must be kept loosely covered, and the left and right locks do not need to be fastened.
2. When cleaning the machine, disconnect the power supply, wipe gently with a damp flannel or damp paper towel, after the cleaning is completed, let the machine dry.
3. After cleaning, cool and dry the sealing sponge, do not press hard to make it deformed It must be placed in an open place or installed in the machine.
4. If the machine fails, turn off the power immediately, check the cause, and eliminate the failure.

Abnormal Situation	Solution
Product not working	1:Confirm whether there is a power failure and whether the power plug is properly inserted. 2:Check whether the power cord,plug and the machine body are damaged;if so,please don't use it. 3:Whether to use continuously for a long time(please take a short break of 5 minutes)
Cannot be well sealed	1:If the entrance part of the plastic bag on the heating strip is folded or uneven,the seal will be incomplete. 2:When sealing,if you do not press the upper lid with your palm or only press a part,the seal will be incomplete.Please press firmly with both hands. 3:After pressing the sealing button,check if the red light is on. 4:Please confirm whether the heating strip has been damaged.
Insufficient pumping (cannot pump to be vacuum)	1:Please confirm whether the inlet of the vacuum bag has been put into the vacuum chamber (in the middle of the lower sealing belt) 2:Please confirm whether a dedicated vacuum packaging bag is used. 3:Please confirm whether there are sharp edges or corners in the contents or whether the vacuum bag is damaged. 4:Whether the vacuum sponge gasket is loose. 5:Please confirm whether the inserted items have passed the amount (the inserted items cannot exceed 3/4 of the total volume) 6:Please confirm whether the exhaust hole has been blocked 7:Please confirm whether the upper lid and the hook have been closed 8:Please confirm whether the vacuum release valve has been opened
Air leak after vacuum packaging	1:Items with multiple edges and corners and items with a small amount of oil stains and moisture are expected to be sealed again by vacuum packaging (that is,twice the vacuum sealing operations) 2:Please use dedicated plastic bags for vacuum packaging 3:Items that produce water vapor on their own will release the vacuum
Sealing fold	1:Rest to cool down,it is recommended to rest at least 100s

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