说明书设计注意事项：

1、 封面封底材质： 157g双铜彩印

2、 内页材质：100g书纸

3、 骑马钉

4、 尺寸：100*210mm

色号

PT7564C C:0 M:45 Y:100 K:4

C:3 M:2 Y:4 K:0

VACUUM SEALER INSTRUCTION MANUAL

megawise

WARRANTY

- This product is covered by 1 year warranty from date of purchase. Please activate your warranty within 7 days to get full replacement guarantee within 30 days after receiving the product.

Sometimes Amazon might have repackaged returned units as new. If you purchased a new unit but received the product used, please contact MegaWise Live Chat support for exchange.

www.megawise.com/b56

♥♥♥♥♥We want you to be happy♥♥♥♥♥

Hassle-free Returns

24/7 Livechat Support

support@megawise.com

megawise.com

IMPORTANT SAFETY NOTICE & TIPS

Please read the user manual carefully before using the appliance and follow the safety instructions.

1. Check if the voltage indicated on the appliance is corresponding to the voltage of your electrical outlet before operating.
2. Do not operate the appliance with a damaged power cord or plug. Do not operate the appliance if it malfunctions or damaged. If the cord or the appliance is damaged, it must be returned to an authorized service center for repairing.
3. To disconnect the appliance, pull the cord from the electrical outlet. Do not disconnect by pulling on cord.
4. Do not use an extension cord with the appliance.
5. If the supply cord is damaged, contact the manufacturer, or its service agent or qualified person to replace it in order to avoid a hazard.
6. When it is not in use or to be cleaned, unplug the cord from the power outlet.
7. Do not use the appliance on wet or hot surfaces, or close to a heat source.
8. Do not disassemble any part of the appliance, power cord or plug into the water or other liquids.
9. A short power cord is provided to reduce the risk of becoming entangled in a long cord or tripping over.
10. Use accessories or attachments recommended by the manufacturer only.
11. Use the appliance for its intended use only. For indoor use only.
12. Closely supervise children when using any electrical appliance. Do not allow the appliance to be used as a toy.
13. CAUTION: HOT SURFACE, DO NOT TOUCH.
14. Allow the appliance to cool down, for 60 seconds before the next use.
15. To reduce the risk of electric shock, this product has a polarized plug (one blade is wider than the other). This plug is intended to fit in a polarized outlet only one way. If the plug does not fit fully into the outlet at the beginning, reverse the plug. If it still does not fit, contact a qualified electrician to install the proper outlet. Do not change the plug in any way.

FUNCTIONS

Note :

If several lights flashing at the same time after continuous working, overheating protection activated. Please wait for 5-10 minutes for cooling down and the appliance will be back to normal mode.

(1) DRY MOIST FOOD SETTINGS BUTTON:

It will take a longer time to seal moist food than dry food,

The indicator light will be illuminated when the corresponding function selected.

(2) SEAL BUTTON:

Press the seal button to seal, no matter the bag is vacuumed or not. (Wait for 10s between each cycle to allow the appliance to cool down)

(3) VAC & SEAL BUTTON

It is the most frequently used function. Press the vac & seal button to vacuum package and seal the food airtight with a single touch.

(Wait for 10s between each cycle to allow the appliance to cool down)

(4) STOP AND PULSE VACUUM BUTTON:

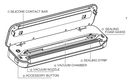
During any working status, press STOP button to stop current processing immediately.

In the standby mode,press and hold the PULSE/STOP button to activate the function, when it starts to PULSE vacuum, the operator can control the vacuum pressure manually by this button according to different food. After achieving the desired vacuum effect, release the button and choose SEAL to seal the bag.

(5) INDICATOR LIGHTS

The indicator light will be illuminated when the appliance is under any process,

PRODUCT FEATURES



(1) SILICONE CONTACT BAR

Work with silicone sealing gasket to get an optimal sealing,

(2) SEALING FOAM GASKET

Work with silicone sealing gasket to get an optimal sealing,

(3) VACUUM NOZZLE

This is used for removing air from bags/canisters/bottles,

Do not block the vacuum nozzle while vacuuming a bag. The accessory hose is required during the vacuuming a canister or bottle

(4) VACUUM CHAMBER

An airtight chamber for vacuuming,

(5) SEALING STRIP

Works with the silicone contact bar for sealing function,

(6) ACCESSORY BUTTON

Determines the connection of the vacuum tube before vacuuming the wine stoppers, vacuum canisters,

Press this button to start vacuuming bottle or canister when the light is flashing. As soon as a certain negative pressure will be reached, it will stop automatically,

OPERATION MANUAL

1

1. Put the open end of the bag into the vacuum chamber. Please do not block the vacuum nozzle.

2

2. Close the lid and press on the both ends of the lid. You will hear a "clicking" sound if the lid is properly clocked.Then start to seal or vacuum & seal.

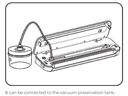
3

3. When an indicator lights turn off, process completed. Press the unlock button at both ends to open the lid and remove the sealed bag.

TIPS ON BAG/ROLL CUTTER

Pull out desired bag length and put it on the lid. Close Appliance Lid and hold the bag by one hand, then slide bag cutter across the roll to get the needed bag length.

OUTSIDE THE VACUUM



It can be connected to the vacuum preservation tank, vacuum zipper bag, and wine stopper via the vacuum tube to keep the food or wine in the canisters fresh.

TROUBLESHOOTING

(1) Nothing happens when the power cord is plugged into the outlet.

A. Make sure the power cord is not damaged.

B. Make sure the power cord is correctly plugged into the electrical outlet and appliance.

(2) The appliance is plugged in but cannot vacuum.

A. Ensure the lid is accurately closed.

B. Ensure the opening end of the bag is correctly installed into the vacuum chamber.

C. If the indicator lights are flashing, the appliance may become overheated. Allow it to cool down for several minutes before using it again.

D. Check if the bag is punctured.

E. Check if the foam sealing gasket is deformed or cracked.

(3) The bag was vacuumed, but the air has re-entered.

A. Check the bag for any sharp edges that may have been punctured by sharp objects. Use a new bag if necessary.

B. Check the sealing seam. Any wrinkle along the sealing seam may cause air re-entering. If yes, simply cut the sealed edge and re-seal.

C. If there is moisture or liquid at the opening end, cut the bag and wipe it away. Then choose MOIST FOOD setting and reseal.

D. If the food has been stored for a long period of time and the bag is full of gases, it may spoil and it is suggested to discard the food.

(4) Note:

1. To prevent the overheating, allow the appliance to cool down for 60 seconds before the next use. Keep the lid opened to accelerate heat dissipation.

2. If the bag melts, the sealing strip may be overheated. Allow the appliance to cool down for 60 seconds before the next use.

3. For better preservation, do not vacuum the bags after storing raw meats, fish or greasy foods. Do not use again bags after simmering or microwaving.

HELPFUL TIPS

1. Avoid overfilling, always leave at least 7.6 cm / 3 inches of bag material between bag contents and top of the bag.. Leave at least one additional inch of bag material for each time you plan to reuse a bag.
2. Wipe the top opening and of the bag inside and outside. Flatten the bag opening.
3. While vacuum packaging large items, to prevent wrinkles in the seal, gently stretch bag flat before placing it into the vacuum chamber and closing the lid.
4. If the food in the bag is dry, it will be difficult to make a tight seal if the bag is wet.
5. Vacuum sealing process is NOT a substitute for the heat process of canning. For best results, perishables still need to be frozen or refrigerated.
6. To prevent damaging vacuum sealing items with sharp edges (such as dry spaghetti, silverware, etc.), protect the bag from punctures by wrapping the item in a soft cushioning material, such as a paper towel. You may use a canister or glass jar instead of a bag.
7. When using accessories, always leave 2.5 cm / 1 inch of space at the top of canister.
8. Pre-freeze fruits and vegetables before vacuum sealing for the best results.
9. Allow the appliance to cool for 1 minute between uses to avoid activating overheating protection.
10. If you are not sure whether your bag was sealed properly, simply reseal the bag.
11. For best results, use only MegaWise bags, containers and accessories.
12. Microwave: Make sure the bag is punctured before heating by microwave.

CLEANING AND MAINTENANCE

1. Unplug the appliance before cleaning.
2. Wipe the outer surface with a soft soapy cloth. Wipe away any food or liquid on the vacuum chamber with paper towel.
3. Dry the appliance thoroughly before using it again.
4. Do not immerse the appliance in water or other liquids. Prevent water or other liquids from entering the AC power port on the appliance.
5. Do not clean the appliance with abrasive cleaning agent to avoid damaging the surface.

NTC Thermistor-temperature sensor:

Control the temperature of the appliance, Protection mode will be activated automatically if the appliance becomes overheated while lights starting to flash and the operation will be unavailable, When lights stops flashing the appliance will be back to normal mode once cooled.

STORAGE GUIDE

Bi-Mat Vacuum Sealer Bag	Normal Storage Life	Vacuum Sealer Bag Storage Life (Vacuum Sealed)
Meat	2-3 Days	8-9 Days
Seafood and Fish	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	30-60 Days
Nylon Vacuum Sealer Bag	**Normal Storage Life**	**Vacuum Sealer Bag Storage Life (Vacuum Sealed)**
Meat	3-6 Months	1 Year
Seafood and Fish	3-6 Months	1 Year
Pouch Vacuum Sealer Bag	**Normal Storage Life**	**Vacuum Sealer Bag Storage Life (Vacuum Sealed)**
Bread	1-2 Days	6-8 Days
Rice Flour	3-6 Months	> 1 year
Premium Beans	3-6 Months	> 1 year
Tea Leaves	3-6 Months	> 1 year

PACKAGE CONTENTS

No.	Description	Image	Qty
1	Vacuum Sealer		1
2	AC Power Cord		1
3	Accessory Hose		1
4	Bag		10

TECHNICAL SPECIFICATION

Description	Specification
Item Number	1256621
Rated Voltage	AC100-120V
Rated Frequency	50～60Hz
Rated Power	110W
Sealing time	8-12 seconds
VAC/Seal time	15-20 seconds
Rated Power	>= 85kPa
Dimensions	362*104*63MM (L*W*H)
Net weight	1.05kg
Gross weight	1.33kg

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.

CUSTOMER SERVICE

Our customer service team is standing by to assist you if you have any questions or concerns.

24/7 LIVE CHAT SUPPORT

www.megawise.com/M6

support@megawise.com

megawise.com

This device complies with part 15 of the FCC Rules. Operation is subject to the following two conditions: (1) This device may not cause harmful interference, and (2) this device must accept any interference received, including interference that may cause undesired operation.

megawise

Made in China