

Product specification

OPERATINGINSTRUCTION

Vacuum fresh-keeping machine



Manufacturer: Dongguan Aodian Electronic Technology Co., Ltd.

Production address: No.90, Kej Road, Qingxi Town, Dongguan, Guangdong Province

National service telephone number: 147-3971-4633

Safety Instruction

Read all the instructions before using this product.

1. Not suitable for children or people who do not master the operation.
2. When using, do not touch the heating sealing strip with both hands to avoid scalding.
3. Make sure the machine is dry before use.
4. Please make sure your hands are dry before plugging in and unplugging the power. When pulling out the plug, you must grasp the plug part, and do not pull the power cord hard.
5. Please unplug the machine when it is not in use.
6. When the fuselage is clean, the plug must be pulled out to avoid electric shock.
7. Don't break, bump, bend, stretch, twist, bind or weigh the power cord, otherwise it may cause accidents such as electric shock, short circuit and fire.
8. If the power cord is damaged, it must be replaced by maintenance personnel to avoid danger.
9. In case of abnormal use, please immediately cut off the power supply and contact the maintenance personnel.
10. This product is an electrical appliance for indoor use. Please do not use it outdoors or in damp places.
11. Because the vacuum tube inside the product can't be cleaned, please don't use a lot of oil and water or articles that can squeeze out a lot of liquid when using the vacuum function, so as not to damage the product.
12. When not used for a long time, be sure to unplug the power supply.
13. Don't put it near the gas stove to prevent fire.

Matters Need Attention

1. Please dry the food with moisture or wrap it with plastic film before vacuum packaging it. If liquid is pumped into the machine, please wipe it clean at the first time to avoid machine failure.
2. Use it for 5 times in a row, please stop for at least 30 seconds to let the machine have a rest before working again.
3. Please use a special grain vacuum bag when vacuum packaging.
4. Please seal the fresh vegetables and fruits with a single seal. Such foods will generate gas and cause flatulence.



Specification parameter

Product name	Copper	executive standard	GB4706.1-2005 GB4706.41-2005
Model	AD03	rated voltage	220V/50Hz
rated power	90W	vacuum degree	-62 kPa

Method of application

1. Plug in the power cord, and open the cover of the machine after power on.
2. put the food in the bag, put the bag flat into the machine bayonet.
(Note that the textured side of the bag faces downward)
3. Cover the upper cover and press down on both sides of the upper cover to lock the upper and lower covers.
4. Select the "vacuum sealing" or "separate sealing" button.
5. The machine enters the countdown, and the whole workflow is finished when it is displayed as 0.
6. Press the switches on both sides of the machine with both hands at the same time to take out the packaged ingredients.

Preservation methods of various foods

Kind	Product Name	Way	Preserve	Vacuum preservation time
Raw meat	Beef, pork, chicken, etc	Vacuum	freeze	6-12 months
Seafood	Hairtail, crucian carp, saury, squid, etc.	Vacuum	freeze	6-12 months
Fast Food	Ham, sausage, jiaozi, etc.	Vacuum	cold-store	6-12 months
vegetables	Spinach, mushrooms, lettuce, garlic, Green pepper, ginger, green pepper, etc	Seal	cold-store	5-15 days
	Cabbage, potatoes, carrots, Lotus root, corn, sweet potato, etc.	Vacuum	freeze	20-35 days
Cooked meat (pot-stewed)	Beef, duck tongue, braised pork, roast duck, Roast chicken, etc	Vacuum	cold-store	10-20days
fruit	Lemon, etc	Vacuum	cold-store	1-3months
	Apples, pineapples, etc	Vacuum	cold-store	10-20days
Dried fish	Dried herring, shrimp, etc	Vacuum	normal atmospheric temperature	6-15months
seasoning	Chili powder, sesame, etc.	Vacuum	normal atmospheric temperature	6-12months
Dried goods	Dried Chili, dried pestle, dried mushroom, Dried sweet potato, etc	Vacuum	cold-store	6-15months
	Peanuts, almonds, walnuts, melon seeds, Cashew nuts, etc	Vacuum	normal atmospheric temperature	6-12months
	Cookies, pasta, etc.	Vacuum	normal atmospheric temperature	3-9months
articles for daily use	Electronic accessories, tin, commemorative coins, Jade, precious metals, etc	Vacuum	normal atmospheric temperature	permanent
other	Rice, soybeans, corn, tea, Hongdou, etc	Vacuum	normal atmospheric temperature	12-36months
	Gelatin cake	Vacuum	normal atmospheric temperature	3-6months
	Bread, coffee, instant noodles	Vacuum	normal atmospheric temperature	6-18months

Care And Maintenance

To prolong the service life, it is necessary to maintain and conserve the machine.

1. When the machine is not in use, the upper cover of the machine needs to be kept in a virtual cover state, and the left and right latches do not need to be fastened.
2. When cleaning the machine, turn off the power supply, wipe it lightly with a wet flannel or a wet paper towel, and dry the machine body after cleaning.
3. The sealing sponge should be dried after cleaning. Do not press it until it is deformed. It should be placed in an open place or put into a machine.
4. When the machine breaks down, turn off the power immediately, check the reason and eliminate the fault.

abnormalities	solution
The product does not work	1. Confirm whether there is power failure and whether the power plug is plugged in properly. 2. Check the power cord, plug and fuselage for damage. If so, please do not use it. 3. Whether to use it continuously for a long time (please take a short rest for 30 seconds after each vacuum sealing)
Can't seal well	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 don't press the upper cover hard with your palm or only press the part, the seal will be incomplete. Please press it hard with both hands. 3: After pressing the seal button, check whether the red light is on. 4: Please confirm whether the heating strip has been damaged.
Insufficient pumping (no vacuum can be pumped)	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 special vacuum packaging is used. 3: Please confirm whether there are sharp edges and corners or the vacuum bag has been damaged. 4: Whether the vacuum sponge gasket is loose. 5: Please confirm whether the put-in items are excessive (the put-in items cannot exceed 3/4 of the whole volume). 6: Please confirm whether the air suction hole has been blocked. 7: Please confirm whether the upper cover and hook are closed. 8: Please confirm whether the vacuum deflation valve has been opened.
Air leakage after vacuum packaging	1. Articles with angular edges and a small amount of oil stains and moisture are expected to be sealed for one more time before vacuum packaging and sealing (the feet are vacuumized for two times). 2. Please use special plastic bags for vacuum packaging. 3. Articles that produce water vapor by themselves will release the vacuum.