

# anko

**Vacuum Sealer**

**V101-B**

**User Manual**



PLEASE READ AND SAVE THESE  
INSTRUCTIONS FOR FUTURE REFERENCE

# **IMPORTANT SAFETY INSTRUCTIONS**

## **WARNING**

Read and understand all instructions before using this product and follow all warnings and cautions in the instruction manual.

## **CAUTION**

1. This product is designed for household use only.
2. This product is not suitable for children or people who do not have the knowledge to operate the product on their own. Please keep out of reach of children.
3. If the machine or supply cord is damaged, it must be repaired by a qualified electrical person only.
4. Please do not try to repair the machine by yourself.
5. Keep product away from hot gas, heated oven, electric heater and any product that generate high heat. Do not use in humid or high temperature environments.
6. When connecting to mains power make sure your hands are dry.
7. Use of an extension cord is not recommended with this product.
8. When using the appliance, keep it in a flat, firm, and heat-resistant surface. Please be careful not to tip over.
9. It is not recommended to use non-designated sealing bags or accessories. Do not use the product for other purposes other than for vacuum sealing.
10. Do not touch the sealing tape on the machine to prevent scalding.
11. For electrical safety, all parts of the machine including the power cord and plug must not be immersed in water or other the liquid. The power cord and plug must always be completely dry before use.
12. This product does not require any lubricant or lubricating oil.
13. Do not leave the product unattended when in use or while connected to mains power.
14. When the machine is not in use for a long time, disconnect the power cord from mains power outlet socket.

15. When the machine is not used for long time, keep the machine cover in unlock state. Otherwise the pressure from shell and base pressed together for a long time can cause deformation of internal parts. This can cause vacuum leaks and malfunction when vacuum sealing.
16. Avoid the following:
  - When transporting the appliance do not pull or lift on the power cord.
  - When disconnecting from the mains power outlet socket pull on the plug and not the supply cord.
17. This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instructions concerning use of the appliance by a person responsible for their safety.
18. Children should be supervised to ensure that they do not play with the appliance

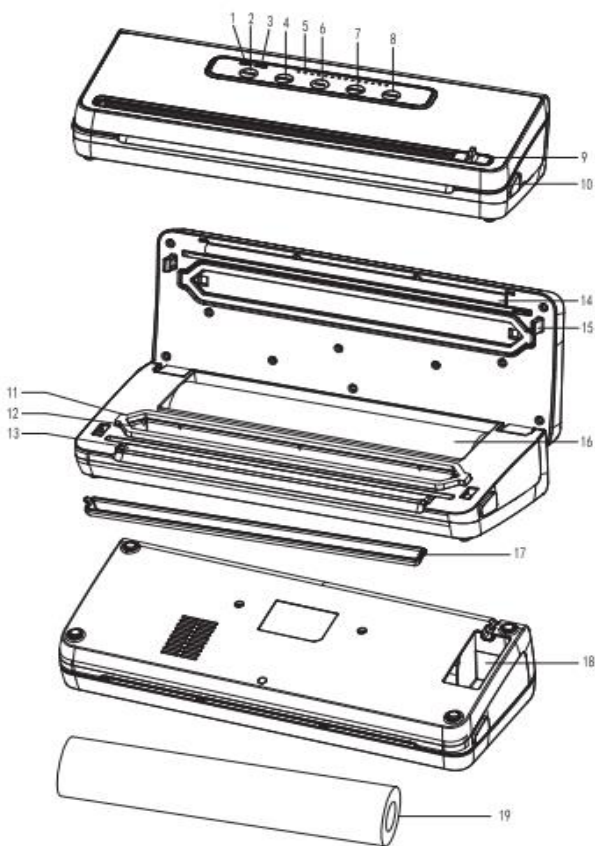
## **PLACEMENT FOR USE**

When using, be sure to place this product on a flat, stable, heat-resistant workbench. Do not use it outdoors or near water.

**Warning: Do not place the vacuum sealer on a metal tray or metal surface while it is in use.**

## STRUCTURE AND FUNCTION

**Note:** When using the product for the first time, carefully remove all internal and external packaging, protective film and accessories.

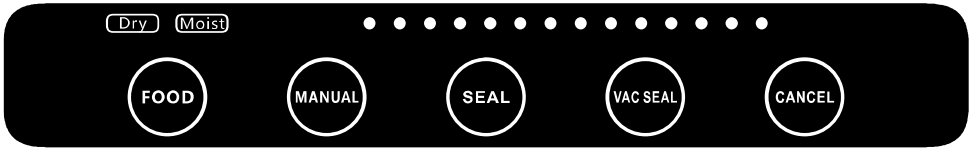


1. Dry indication light
2. Food key
3. Moist indicator light
4. Manual key
5. Progress indicator light
6. Seal key
7. Vac seal key

8. Cancel key
9. Cutter
10. Open button
11. Vacuum sealing strip
12. Vacuum room
13. Heat sealing strip
14. Silicone sealing strip

15. Buckle
16. Bag storage slot
17. Drip tray
18. Cable storage slot
19. Roll bag

# TOUCH BUTTONS AND INDICATOR LIGHTS



- ◆ **FOOD (blue light)**  
**Dry** — Indication light for vacuum sealing of dry foods. Touch FOOD key to choose this mode, the appliance defaults to this mode. When dry mode is chosen, the dry indicator lights up blue.  
**Moist** — Indication light for vacuum sealing of wet foods. Touch FOOD key to choose this mode. When moist mode is chosen, the moist indicator lights up blue.
- ◆ **MANUAL (blue light)**  
Touch this key, and the appliance will be in a manual vacuum operation state. When the key is released, it will stop vacuuming.
- ◆ **SEAL (blue light)**  
Touch this key to operate one cycle of sealing function. The light will flash during sealing.
- ◆ **VAC SEAL (blue light)**  
Touch this key and it will flash, and the appliance will start to vacuum. When vacuuming is finished, the key will stop flashing and the appliance will automatically seal after vacuum.
- ◆ **CANCEL (red light)**  
One-touch stop function. Touch this button to stop the current function.
- ◆ **Progress indicator light (blue row of lights)**  
A row of small blue lights shows the working status of the appliance. The lights will light up two by two when the appliance is in seal or vac seal program. When all the progress indicator lights light up, it means the function is completed.

# STRUCTURE AND FUNCTION

## VACUUM STRUCTURE

### ◆ Vacuum Sealing strip

After the upper cover and the base are buckled (locked) together, the upper and lower Vacuum Sealing strip fit together to form a vacuum chamber.

**IMPORTANT! When removing the vacuum bag for installation and cleaning, be careful not to distort or damage the sealing strip.**

### ◆ Vacuum room

Place opening end of the vacuum bag into the vacuum room, fit the upper and lower vacuum sealing strip together to form a vacuum chamber, after the vacuum operation is performed, the air in the bag is drawn out.

Food residue, dust and other fine particles will be pumped out and collected in the drip tray, please ensure to clean the drip tray regularly.

## SEALING STRUCTURE

### ◆ Heat sealing strip and silicone sealing strip

When sealing, this part can reach high temperatures with the silicone sealing strip to seal the vacuum bag.

Do not touch it with your hands to avoid getting injured.

## COVER LOCK

### ◆ Buckle

For locking the cover and the base, hold the vacuum bag in tight.

Close the cover and the base press down the cover to lock it with the base by the buckle. When not in use close the cover only and keep it unlocked to prevent damage to the vacuum sealing strip.

### ◆ Open button

Press the buttons on both sides at the same time to unlock the cover and the base.

## CUTTER

### ◆ Cutter

Operate: Pull out the roll bag from the bag storage slot to the desired length.

After closing the cover, you can cut the vacuum bag and seal it.

These two steps can also be reversed. A bag with an open end is completed.

## BAG STORAGE

### ◆ Bag storage slot

After opening the lid of the vacuum sealer, you can see the internal storage slot for storing vacuum bags. Each machine is equipped with a vacuum bag by default. For best use experience, place the curled face of roll bag downwards.

## CABLE STORAGE

### ◆ Cable storage slot

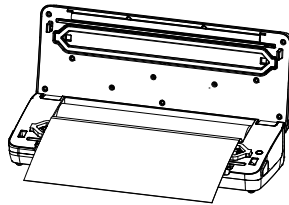
When the appliance is not in use, place the power cord to the cable slot in the back of the appliance. Do not twist the power cord around the appliance. It is recommended that you first wrap the thread in your hand for several rounds, and then place it in the storage slot, which is convenient and quick.

## OPERATING STEPS

### TO MAKE A BAG

- 1、 Open the upper cover of the appliance, pull the bag of the required length from the bag storage slot, close the cover and lock it tightly.

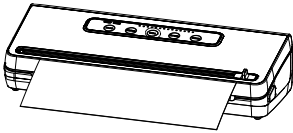
**Note:** Place the curled face downwards, keep the bag straight and close the cover and lock it.



- 2、 Slide the cutter from one end to another to cut a piece of bag, then touch the SEAL key and it will start to flash, the progress indicator light start to light up two by two and the appliance start sealing. When the progress indicator lights are all ON, the SEAL key will stop flashing. The sealing progress is completed with a “beep beep”

sound. You can also cut the bag after sealing. Unlock the cover and open the appliance. Take out the vacuum bag that with one end sealed.

**Note: the heating element of the appliance will automatically stop 20 seconds to cool down between two sealing operation. Please allow the appliance to stop 10 minutes after sealing 10 times.**



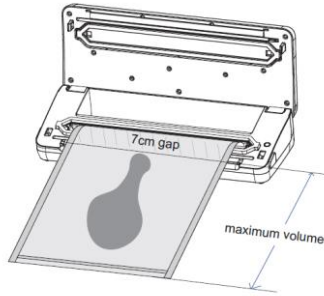
## TO VACUUM & SEAL

- 1、 Take out a piece of bag or make a bag according to the method described above, and put the food into the bag. There should be a gap of at least 7cm between the food being sealed and the open end of the bag.

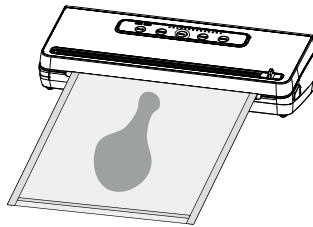


- 2、 Open the cover of the appliance, pull the open end of the vacuum bag with both hands, and place the curling direction downwards in the vacuum chamber.  
**Note:** Keep the bag straight. The open end must be put in the vacuum chamber.





3、 Close the appliance and lock it. Select Dry or Moist mode.



4、 (1) Touch the VAC SEAL key and it starts to flash, the progress indicator lights start to light up two by two and the appliance starts to vacuum. When vacuum is completed, the VAC SEAL key stop flashing, and the appliance automatically starts to seal with SEAL key flashing. When the whole progress indicators light up, the SEAL key will stop flashing. The operation is completed with beep-beep sound.

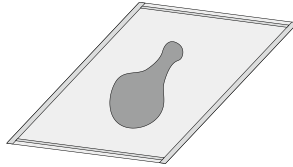
Note: the heating element of the appliance will automatically stop 20 seconds to cool down between two sealing operation. Please allow the appliance stop 10 minutes after 10 times sealing in dry mode and stop 10minutes after 3 times sealing in moist mode.

(2) If you need to vacuum and seal soft foods, you can use the manual vacuum function. Pressing the MANUAL key, when it reaches the level that you want, release the MANUAL key and touch the SEAL key for sealing.

**Note:** When vacuuming soft foods such as tofu and bread, use manual vacuuming to avoid food deformation.

5. After the indicator light goes out, press the buttons on both sides to unlock the cover and take out the vacuum bag.

Clean the drip tray and remove excess liquid or residue from the vacuum chamber if any. Cover the appliance and keep it unlocked.



## **VACUUM SEALER OPTIMAL OPERATION GUIDELINE**

1. Don't put too much foods in bag so that the open end of the bag can be placed in the vacuum chamber. It is suggested that there should be at least 7cm gap between food and the open end.
2. Ensure that the open end of the bag is dry, otherwise it will be difficult to seal. If the food has moisture, you can choose "Moist" mode, which will delay sealing time and the effect will be better.
3. Before packaging, please clean and straighten the open end of the bag to ensure that no foreign matter is caught in the seal. Do not allow the bag to wrinkle when vacuum. Do not let hard objects outside wipe the bag.
4. Before the vacuum is drawn, press the bag to discharge part of the air, which will reduce the evacuation load of the appliance.
5. For items packed in vacuum storage bags, if there are sharp bones resembling fish bones, insert a thorn-proof package in a vacuum bag to vacuum & seal.
6. When using the appliance, it is recommended to make one bag for one time and seal another one when needed next time so that the machine has sufficient buffer recovery time.
7. During the vacuum sealing process, if a small amount of liquid or debris in the packaging bag is accidentally pumped into the vacuum chamber, this may cause problems of plugging the vacuum pump or damaging the appliance. To avoid this, fold some paper towels or put one filter in the vacuum chamber.

8. Fresh fruits and vegetables are not suitable for vacuum preservation at room temperature. Because fresh fruits and vegetables have a respiration effect, they will release heat and make them easily grow. It is recommended that such items to be packed in a vacuum container and placed in a refrigerator for optimal preservation.
9. Cool liquids before vacuuming.
10. Perishable foods are generally frozen or refrigerated, and their shelf life can be extended after vacuum packaging, but they cannot be guaranteed to be permanent.

**IMPORTANT!** Vacuum sealing perishable foods is not an alternative to freezing and refrigeration. It can preserve the flavor and texture of food for longer period when frozen or refrigerated.

11. Fill the vacuum bag with 2/3 of water, seal it alone (do not empty it), and then freeze it for a period of time. Use it in an ice bucket or as an ice cube to treat wounds.
12. Many foods such as cheese and cooked food are packaged in commercial bags. When they are opened, they can be stored in a vacuum bag for sealing.

## **TROUBLESHOOTING**

### ◆ **Vacuum sealer does not respond**

- Check whether the power supply cord plug is connected to mains power, whether the power plug is in good contact with the power socket and ensure that the outlet power is normal.
- Check the power cord for damage.

### ◆ **Vacuum pump is running but it cannot vacuum**

- Check if the sealing edge is reached on the other side of the sealing cavity, the sealing line is straight and wrinkle-free.
- Make sure that the open end of bag is put into the vacuum chamber and there is 7cm gap between bag mouth and food in the bag. Place the curling direction downwards.
- Check whether the open end of the bag protrudes into the vacuum chamber is wrinkled. To avoid wrinkling, pull both ends of the bag with your hands to make the bag straight.

- ◆ **The machine can't seal after vacuum**
  - Check if the vacuum bag for any damage resulting in air leakage; or the bag is properly placed in the vacuum chamber; or the sealing strip covered; Make sure that the sealing strip and the silicone strip are not deformed or damaged.
- ◆ **Leakage or swelling bag after vacuum encapsulation**
  - If the package contains a small amount of liquid food, adjust the mode to the "Moist" position. A lot of liquid or pure liquid, please freeze into solid before sealing.
  - Check whether the bag is wrinkled or damaged. If there is foreign matter in the open end of the bag, it will cause leakage. Wipe the open end of the bag, and flatten the bag to ensure that there is no wrinkle or damage and then seal it.
- ◆ **Sealing line is hot and melted**
  - If the heat wire is too hot for continuous use which is too dense, please stop for 20 seconds until the heating element cools down.
- ◆ **Vacuum Sealing strip is loose or broken**
  - Unload the silicone sealing strip and clean it. Re-install it after drying.

## **REPAIR AND MAINTENANCE**

- ◆ **Machine**
  - Before cleaning the machine, make sure that the machine is powered off.
  - No part of the machine should be soaked in liquid for cleaning.
  - Do not clean the appliance with a brush so as not to scratch it.
  - Do not allow the sharp objects to touch the outer enclosure so as not to scratch it and affect the appearance.
  - After the product cools down, wipe the surface of the product and the vacuum chamber with a damp soft sponge or cloth.
  - Wipe the food residue or liquid in the vacuum chamber with a paper towel or cloth.
  - Make sure to use the appliance after drying it thoroughly.

◆ **Vacuum bag**

- The used vacuum bag can be cleaned with warm water and proper amount of detergent, rinsed with clean water, dried and used again.
- Turn the inner of the bag out and wash it on the top of the dishwasher.

## FOOD VACUUM PRESERVATION COMPARISON GUIDE

Storage method	Food category	Temperature	Conventional storage	Vacuum storage
Refrigeration	Fresh raw meat	$5 \pm 3^{\circ}\text{C}$	2-3 days	8-9 days
	Fresh seafood	$5 \pm 3^{\circ}\text{C}$	1-3 days	4-5 days
	Cooked meat	$5 \pm 3^{\circ}\text{C}$	4-6 days	10-14 days
	Vegetables	$5 \pm 3^{\circ}\text{C}$	3-5 days	7-10 days
	Fruit	$5 \pm 3^{\circ}\text{C}$	5-7 days	14-20 days
	Eggs	$5 \pm 3^{\circ}\text{C}$	10-15 days	30-50 days
Freezing	Meat	$-16 \sim -20^{\circ}\text{C}$	3-5 months	12 months
	Fish	$-16 \sim -20^{\circ}\text{C}$	3-5 months	12 months
	Seafood	$-16 \sim -20^{\circ}\text{C}$	3-5 months	12 months
Conventional	Bread	$25 \pm 2^{\circ}\text{C}$	1-2 days	6-8 days
	Cookies	$25 \pm 2^{\circ}\text{C}$	4-6 months	12 months
	Rice/Flour	$25 \pm 2^{\circ}\text{C}$	3-5 months	12 months
	Peanuts/Beans	$25 \pm 2^{\circ}\text{C}$	3-6 months	12 months
	Drug	$25 \pm 2^{\circ}\text{C}$	3-6 months	12 months
	Tea	$25 \pm 2^{\circ}\text{C}$	5-6 months	12 months

# SPECIFICATIONS

Rated voltage	220-240V~ 50-60Hz
Rated power	120W
Single sealing time	7s
Vacuum degree	>50 Kpa
Max sealing width	300 mm
Sealing temperature	130°C
Suction value	$\geq 4.5\text{L}/\text{min}$
Sealing line width	3mm

## **12 Month Warranty**

Thank you for your purchase from Kmart.

Kmart Australia Ltd warrants your new product to be free from defects in materials and workmanship for the period stated above, from the date of purchase, provided that the product is used in accordance with accompanying recommendations or instructions where provided. This warranty is in addition to your rights under the Australian Consumer Law.

Kmart will provide you with your choice of a refund, repair or exchange (where possible) for this product if it becomes defective within the warranty period. Kmart will bear the reasonable expense of claiming the warranty. This warranty will no longer apply where the defect is a result of alteration, accident, misuse, abuse or neglect.

Please retain your receipt as proof of purchase and contact our Customer Service Centre on 1800 124 125 (Australia) or 0800 945 995 (New Zealand) or alternatively, via Customer Help at [Kmart.com.au](http://Kmart.com.au) for any difficulties with your product. Warranty claims and claims for expense incurred in returning this product can be addressed to our Customer Service Centre at 690 Springvale Rd, Mulgrave Vic 3170.

Our goods come with guarantees that cannot be excluded under the Australian Consumer Law. You are entitled to a replacement or refund for a major failure and compensation for any other reasonably foreseeable loss or damage. You are also entitled to have the goods repaired or replaced if the goods fail to be of acceptable quality and the failure does not amount to a major failure.

For New Zealand customers, this warranty is in addition to statutory rights observed under New Zealand legislation.