

# HICOZY

## USER MANUAL

VACUUM SEALER MACHINE

SJ-2030



VERSION: 1.2

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# INTRODUCTION

Thank you for purchasing the HiCOZY Vacuum Sealer Machine. This product features multiple preset modes and a Manual mode for convenient operation. It provides better food storage and prolongs freshness.

To achieve the best performance, please read and adhere to these instructions before use. Please keep this user manual for future reference. We hope you enjoy your HiCOZY Vacuum Sealer Machine!

If you have any questions or need help, please contact our customer support team via [support@hicozy.com](mailto:support@hicozy.com) or call our Customer Service number at (866) 444-2699.

Thank you again for choosing the HiCOZY Vacuum Sealer Machine.



Please fully read and follow this manual before using this product; keep this manual for future reference.

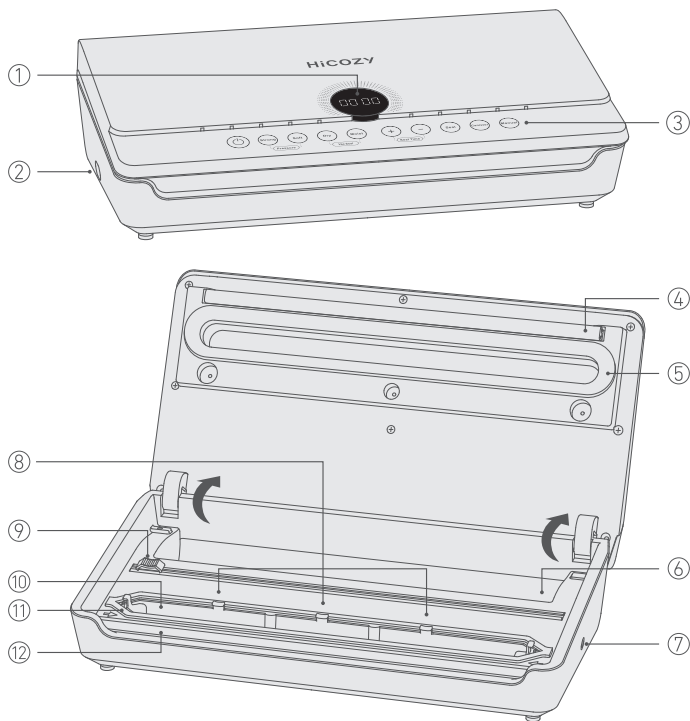
## WARNING

- Use dry hands to plug the machine in. Always follow safe electrical practices.
- To avoid safety hazards, do not disconnect the power plug by pulling on the power cord.
- Ensure the supply voltage matches the regulated voltage on the device's power plate before use.
- Do not use the machine if the power cord or plug is damaged. If any malfunctions or damages occur, please contact HiCOZY after-sales center for repair.
- Any personal repair of this product is prohibited. Please contact HiCOZY after-sales center for repair.
- Do not vacuum items with more than 80 ml of liquid. If there is any liquid in the vacuum channel, please wipe it off or use kitchen towels to absorb it. Do not directly pour out the liquids.
- To avoid burns, do not touch the heating element.
- Do not immerse any part of the machine (including the power cord and plug) in any liquids.
- Do not use the machine in humid or high-temperature environments.
- Place the machine on an even surface and keep it beyond the reach of children.

## PACKAGE INCLUDES

Vacuum Sealer Machine	× 1	Vacuum Bags	× 10
Power Cord	× 1	User Manual	× 1
Vacuum Hose	× 1	Warranty Card	× 1
Vacuum Roll	× 1		

# DIAGRAM



- |                  |                        |                   |
|------------------|------------------------|-------------------|
| ① Screen         | ⑤ Upper Seal Ring      | ⑨ Cutter          |
| ② Power Port     | ⑥ Roll Compartment     | ⑩ Seal Channel    |
| ③ Control Panel  | ⑦ Exterior Vacuum Port | ⑪ Lower Seal Ring |
| ④ Silica Gel Bar | ⑧ Markers              | ⑫ Heating Element |

# BUTTON DESCRIPTIONS



## Power Button

Used to turn the machine on and off.



## Strong Button

Strong suction power (default) – used to set the vacuum power to -75 kPa in Dry/Moist and Canister modes.



## Soft Button

Soft suction power – used to set the vacuum power to -30 kPa in Dry/Moist and Canister modes. Good for vacuuming tea leaves, chips, and other fragile items.



## Dry Button

Used to vacuum and seal dry items.



## Moist Button

Used to vacuum and seal moist items.



## “+” and “-” Buttons

Used to adjust the sealing time during the 3-second adjustment period.

Dry Mode Maximum Time: 20 S, Minimum Time: 3 S.

Moist Mode Maximum Time: 20 S, Minimum Time: 16 S.

Seal Mode: Maximum Time 20 S, Minimum Time: 3 S.



## Seal Button

Used to activate the sealing function in Manual mode or when sealing a bag without vacuuming it.



## Canister Button

Used to activate the canister vacuuming function. Ensure the vacuum hose and canister are set up as described in the “Operation Guidelines” section.



## Manual Button

Used to manually control the vacuuming time. Press and hold the button to start vacuuming; release it to stop vacuuming. When reaching the desired level, press the Seal Button to seal the bag.

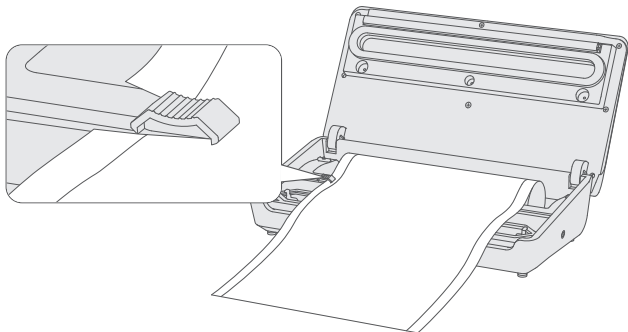
### **Note:**

The Strong and Soft buttons are used to adjust the suction power for the Dry/Moist and Canister modes. They cannot function independently and must be used together with the Dry, Moist, and Canister buttons. In Dry/Moist mode, the machine will automatically seal the bag when vacuuming is complete. You don't need to press the Seal Button to seal.

# GETTING STARTED

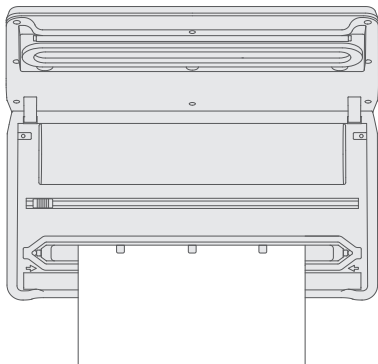
## Cut the Bag

Pull a section of the vacuum roll from the roll compartment. Then, flatten it and use the cutter to cut it to the desired length.



## Place the Bag

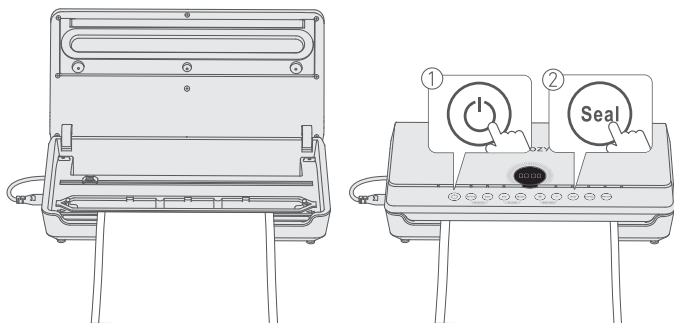
Ensure there are no liquid or wrinkles near the bag's opening. Evenly place the bag under the 3 markers as pictured; center the opening length-wise in the drip tray.





## Make a Vacuum Bag

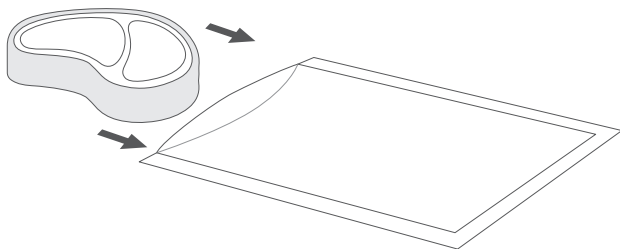
With the bag placed, close the cover and press the Power Button. Then, press the Seal Button to seal the bag. The machine will beep twice when the seal is complete.



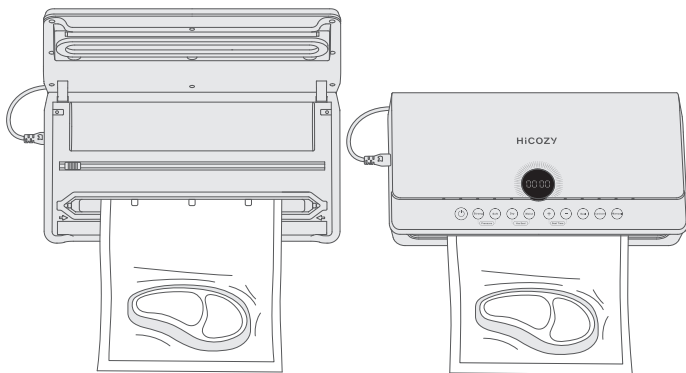
## OPERATION INSTRUCTIONS

### Dry/Moist Mode

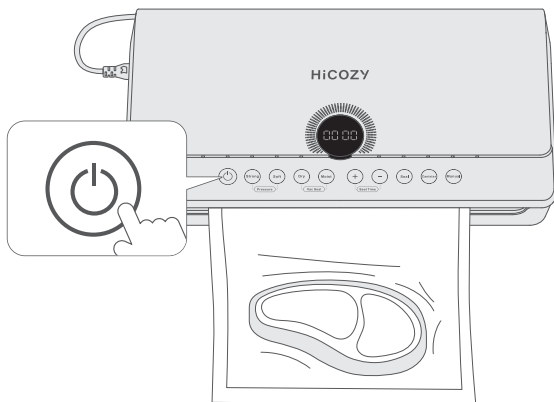
Step 1: Fill the bag with items.



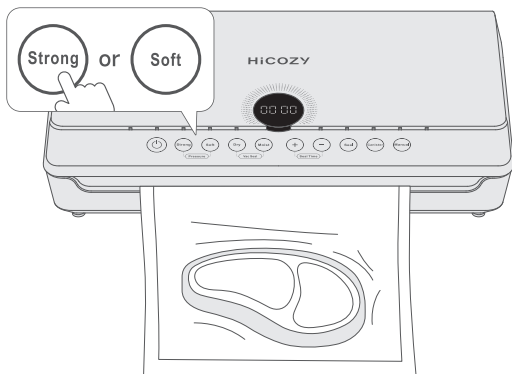
**Step 2:** Put the unsealed end under the 3 markers in the vacuum channel and close the cover.



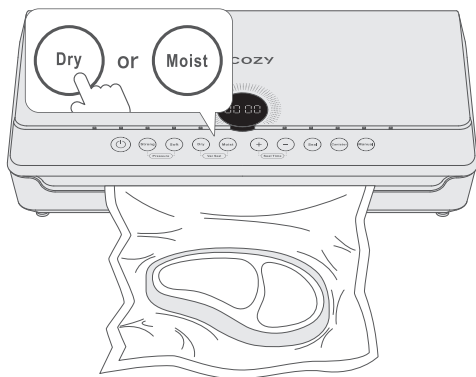
**Step 3:** Press the Power Button to power on the machine (The machine needs to be restarted after each operation).



**Step 4:** Press the Soft or Strong Button to choose the appropriate suction power based on the food's firmness. You can skip this step when using Strong Mode because the machine is set to Strong by default.



**Step 5:** After the suction power is set, press the Dry or Moist Button according to the food's moisture level. The machine will automatically start vacuuming and sealing the food, it will beep twice when the seal is complete.



**Note:** In Dry/Moist mode, the machine will seal the bag automatically when vacuuming is complete. You don't need to press the Seal Button to seal.

## Manual Mode

**Step 1:** Follow steps 1-3 in the "Dry/Moist Mode" section.

**Step 2:** Press and hold the Manual Button to start vacuuming; release it to stop.

**Step 3:** After reaching the desired level, press the Seal Button to seal the bag. It will beep twice when the seal is complete.

## Seal Mode

**Step 1:** Put the open end of the bag into the vacuum channel as instructed above.

**Step 2:** Press the Seal Button to start sealing. It will beep twice when the seal is complete.

**Note:** The machine will not vacuum the bag in this mode.

## Canister Mode

**Step 1:** Keep the jar and its lid clean and dry. Put the items into the jar without overfilling it. Then, put the lid on.

**Step 2:** Connect one end of the vacuum hose to the jar's vacuum port. Connect the other end of the vacuum hose to the Exterior Vacuum port. Ensure the jar is airtight.

**Step 3:** Make sure the vacuum sealer's cover is closed and press the Power Button.

**Step 4:** Press the Soft/Strong Button to set the suction power based on the ingredients. Skip this step when using Strong Mode, the machine is set to Strong by default.

**Step 5:** Press the Canister Button. When the machine reaches the set pressure, it will beep twice and automatically stop.

**Step 6:** Remove the vacuum hose after use.

## Seal Time Adjustment

You can adjust the seal time in Dry/Moist, Manual, and Seal modes. After setting the mode, press the “+” or “-” button within 3 seconds to adjust the sealing time based on the ingredients and the bag thickness.

### Default Seal Time

Mode	Default Seal Time (Seconds)
Dry	8 S
Moist	14 S
Manual/Seal	8 S

#### Note:

This function is disabled in Canister mode.

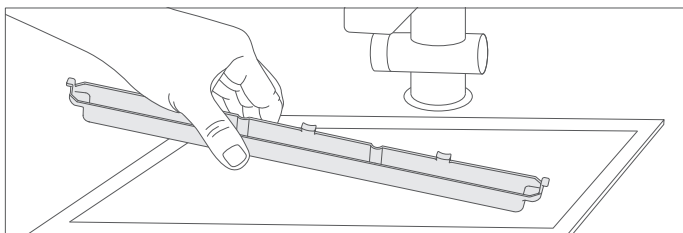
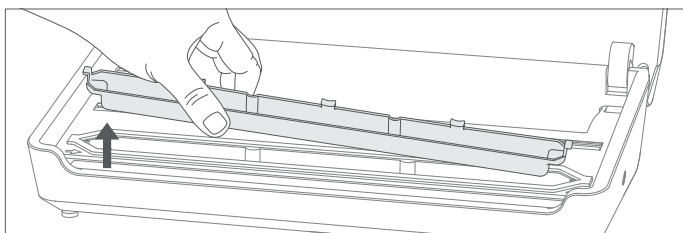
If there is no time adjustment within 3 seconds, the machine will automatically start sealing according to the default settings listed above.

## OPERATION REMINDERS

- Do not overfill the vacuum bag, allow at least 1.6 inches of space between the vacuum bag's contents and the top of the bag. This ensures the open end of the vacuum bag can easily be inserted into the vacuum channel.
- Keep the open end of the vacuum bag dry. A wet open end may compromise the sealing process.
- Perishables need to be appropriately refrigerated or frozen. Vacuum packaging can prolong the shelf life, but it cannot guarantee food will remain fresh indefinitely.
- Before vacuuming and sealing, clean and flatten the open end of the bag; ensure there are no wrinkles or foreign items at the open end. Keep the bag as flat as possible during the vacuuming. Do not let sharp items puncture the vacuum bag.
- When vacuuming items with sharp edges (dry spaghetti, silverware, etc.), wrap the sharp items before vacuuming. Sharp items are better stored in a jar or other external container instead of a bag.
- Liquid contents must be cooled down before vacuuming.  
The hot liquids will burn during vacuuming. So, hot liquids should only be sealed in a jar or canister.
- For best performance, we recommend allowing the machine to rest for 1 minute after each use.  
Clean any excess liquid or food residue in the vacuum channel before the next use.
- During the vacuuming process, a small amount of liquid or food residue may be drawn into the vacuum channel. This may block the vacuum pump and cause the machine to malfunction.  
To avoid this, put some tissues or a filter in the vacuum channel. Or, clean the vacuum channel before use.

## MAINTENANCE

- Unplug the machine first before cleaning.
- Do not immerse the machine in water or any liquids.
- Do not use abrasive cleaners to clean the machine, it is easy to scratch the surface.
- Use a wet cloth or a sponge dipped in mild soapy water to clean the exterior of the machine.
- Clean the vacuum channel after each use; wipe off any food scraps or liquids with tissues.
- Dry out the vacuum channel after each use.
- Clean the vacuum channel regularly as pictured.



- If the seal rings are deformed or fall, pull the seal rings out of the slot. Then, replace the old rings with new seal rings by firmly pressing them into the slots. Ensure they are securely inserted.

# TROUBLESHOOTING

## Vacuum Does Not Work

- Make sure the power cord plug is securely connected to the socket.
- Make sure the power cord is intact.
- The machine will shut off if it is overheating. Restart the machine after 15 minutes of cooling.

## Poor Vacuuming

- Please gently press the cover down during the first use to make sure the seal rings are completely installed.
- Ensure the open end of the vacuum bag is completely inserted in the vacuum channel.
- Check if the heating element and the upper seal ring are clogged with foreign items; ensure the bag is in the correct position.
- Ensure the bag is wrinkle-free and that the open end of the bag has no foreign items or liquids.
- The vacuum bag may leak. Check if the vacuum bag is leaking by keeping some air in the sealed vacuum bag then immerse it in water. If bubbles are coming out, that means the vacuum bag is leaking. Please use a new bag to replace the faulty one.

## Melted Vacuum Bag

- If the vacuum bag has melted due to an overheating heating element, please open the cover to cool down the heating element for a few minutes.



# WARRANTY PERIOD

## 1-Year Limited Warranty from HiCOZY

Each HiCOZY Vacuum Sealer Machine will be free from defects in material and workmanship. This warranty does not cover damage from neglect, misuse, contamination, alteration, accident, or abnormal conditions of operation or handling. This warranty covers the original purchaser only and is not transferable.

HiCOZY always wants to provide our customers with excellent products and customer service.

Questions or concerns? We're happy to help!

Please contact us via [support@hicozy.com](mailto:support@hicozy.com)

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