

HiCOZY

USER MANUAL

VACUUM SEALER

H600



VERSION: 1.0

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Introduction

Thank you for buying this high-performance vacuum sealer!

This sealer features an elegant fashionable design, strong vacuum capacity, smart vacuum stop and release as well fluid collection. All of these features make it ideal for use at home or outdoors. It works with valve bags, canister, vacuum container and wine bottle sealer, almost everything you use to keep fresh.

Now, get familiar with your device.



For your safety and continued enjoyment of this product, always read the instruction book carefully before using.

Important Safeguards

When using electrical appliances, basic safety precautions should always be followed including the following:

- READ ALL INSTRUCTIONS.
- To avoid the dangers, do not store the vacuum machine close to fires or heat sources.
- To protect against electrical shocks, do not immerse the machine, or any part in water or any other liquid.
- Close supervision is necessary when any appliance is used by or near children. This appliance should not be operated by children.
- Unplug from outlet when not in use and before cleaning. Allow the device to cool before putting on or taking off parts.
- Do not operate any appliance with a damaged cord or plug, or if the appliance malfunctions or has been damaged in any way. Return the appliance to the HiCOZY® Factory Service Department for inspection, repair, or adjustment.
- Using accessory attachments not recommended by the manufacturer may result in injury.
- Do not place on or near a hot gas or electric burner, or in a heated oven.
- Use the appliance only for its intended purpose. It is not designed for commercial use.

- Operate the appliance only when all parts are fully assembled and securely tightened.
- To reduce risk of injury and damage to the appliance, always keep eyes, hair, and utensils away from parts during operation.
- Place the appliance on a flat and steady support surface when ready for use.
- Do not let the power cord hang over the edge of tables or counters, or touch hot surfaces.
- Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
- Always attach the plug to the appliance first, then plug cord into the wall outlet. To disconnect, turn any control to "off". Then, remove the plug from the wall outlet.
- Only operate this appliance only when all parts are fully engaged and tightened.
- This appliance is not designed for continuous use; it is approved for one operating cycle every two minutes.

Save These Instructions

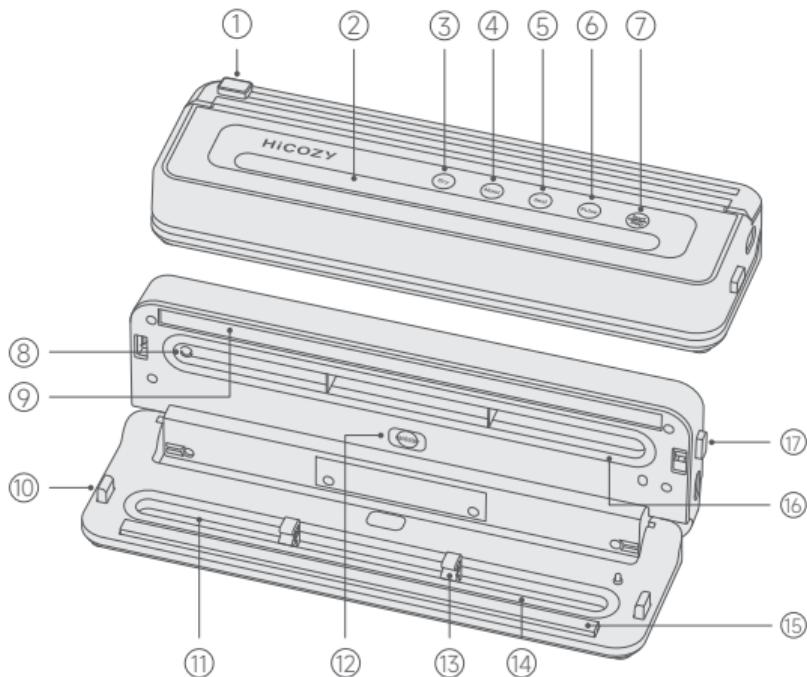
Polarized Plug: This appliance is equipped with a polarized plug (one blade is wider than the other). To reduce the risk of electric shock, the plug is designed to fit into a polarized outlet only one way. If the plug does not fit fully, reverse it. If it still does not fit, contact a qualified electrician. Do not attempt to modify the plug in any way.

Short Cord Instructions: A short power supply cord is provided to reduce the risk of entanglement or tripping. Extension cords may be used with caution. If using an extension cord, ensure its marked electrical rating is at least equal to that of the appliance. Always arrange the longer cord to prevent it from draping over tabletops or counters where it could be pulled by children or cause accidental tripping.

Package Includes

Vacuum Sealer	× 1
Power Cord	× 1
Vacuum Hose	× 1
Vacuum Seal Bags	× 10
User Manual	× 1

Product Overview



① Bag Cutter	⑩ Lock Bar
② Visible Window	⑪ Vac Chamber
③ Dry Vac Button	⑫ Canister Button
④ Marinate Vac Button	⑬ Bag Clamping Bar
⑤ Manual Seal	⑭ Lower Foam Gasket
⑥ Pulse Vac Button	⑮ Sealing Silicon Bar
⑦ Start/Pause Button	⑯ Upper Foam Gasket
⑧ Hose Port	⑰ Release Button
⑨ Double Sealing Heat Bar	

Functions

Stop & Start: Select the desired functional button. Then, press this button to start the automatic vacuuming and sealing or press to cancel the machine at any time during operation.

Canister: For vacuum sealing canisters (not included) through a hose.

Dry Vac: For single sealing dry bags and items without moisture.

Moist Vac: For single sealing wet bags or foods with a little moisture has a longer heat-sealing time.

Pulse Vacuum: Press this button to vacuum manually, release button to stop. Repeat this process until the desired vacuum pressure is reached.

Hose port: Insert the hose accessory when sealing in canisters, universal lids, bottle savers and jar attachments (not included).

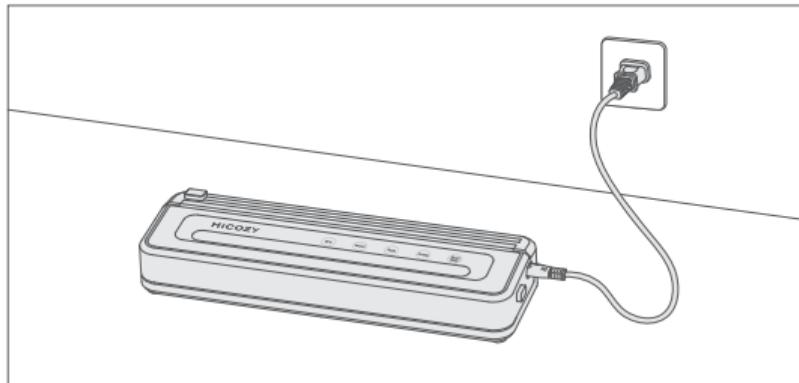
Sealing: Place the open end of the bag across the vacuum chamber area, seal the end of the bags to be ready for packing and sealing.

Cutter Rack: Supports the cutting blade to slide along. Lift and slide the bag material under the rack. Close and slide cutter from one end to the other.

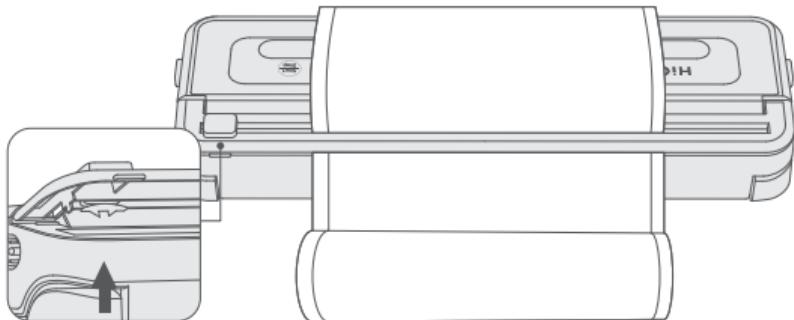
Operating Instructions

I. Prepare Progressing

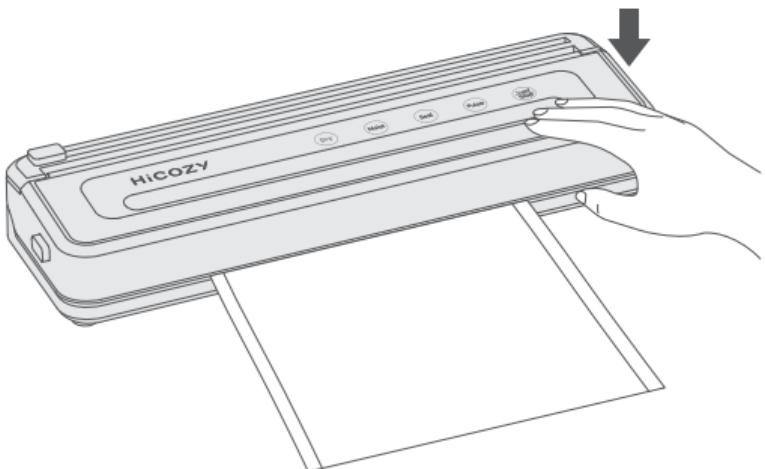
Step 1: Place the sealer on a flat, stable surface and plug it into an electrical outlet.



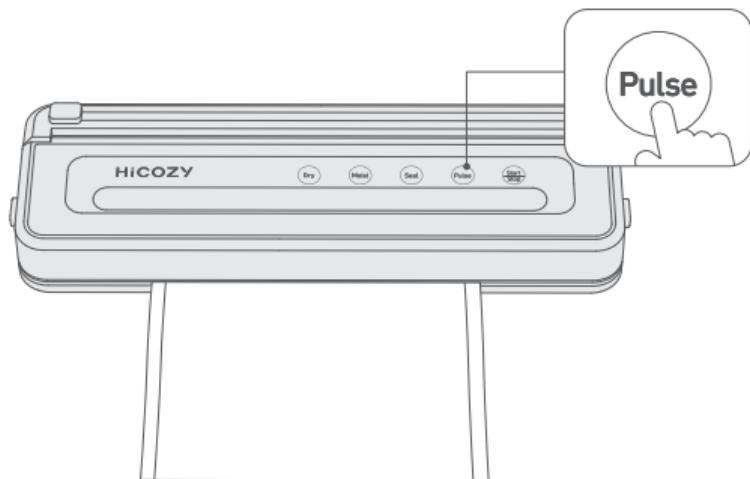
Step 2: Move the cutter blade to one end of the rack. Lift the cutter rack and pull out enough bag material from the roll to fit your items — plus an additional 3 inches. Close the cutter rack and lightly press while sliding the blade to cut the bag.



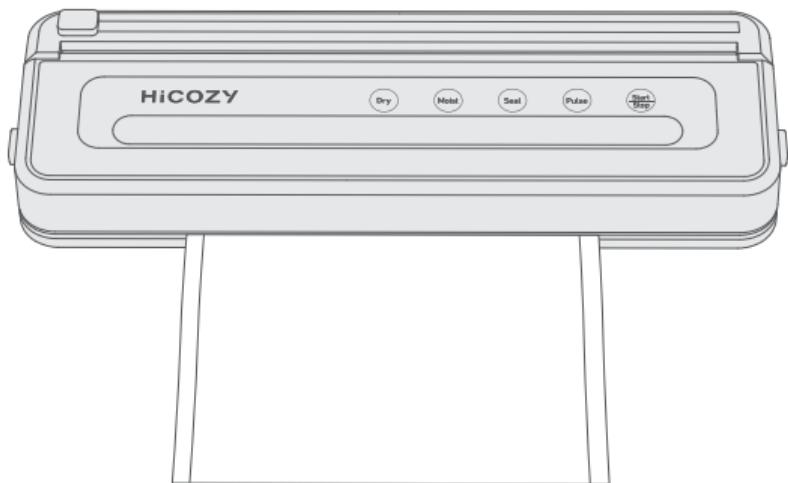
Step 3: Place one end of the cut bag material on the sealing strip and close the top cover. Press down until it clicks fully closed.



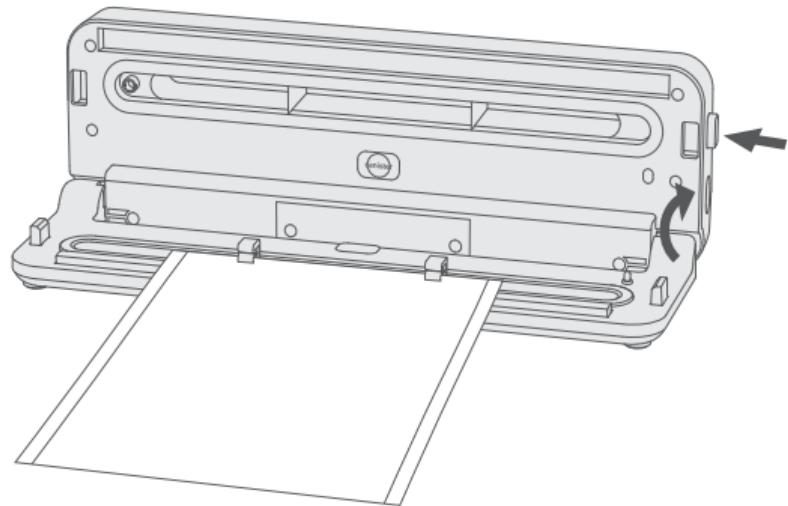
Step 4: Select the “Manual Seal” Button. When its white indicator starts flashing, press the “Start/Pause” Button to begin sealing.



Step 5: Once sealing is complete, the unit will automatically shut off.

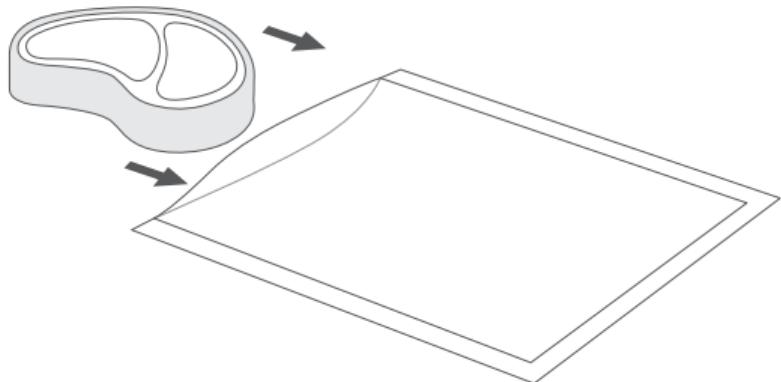


Step 6: Press the lock buttons to release the top cover. Lift the cover and remove the sealed bag.

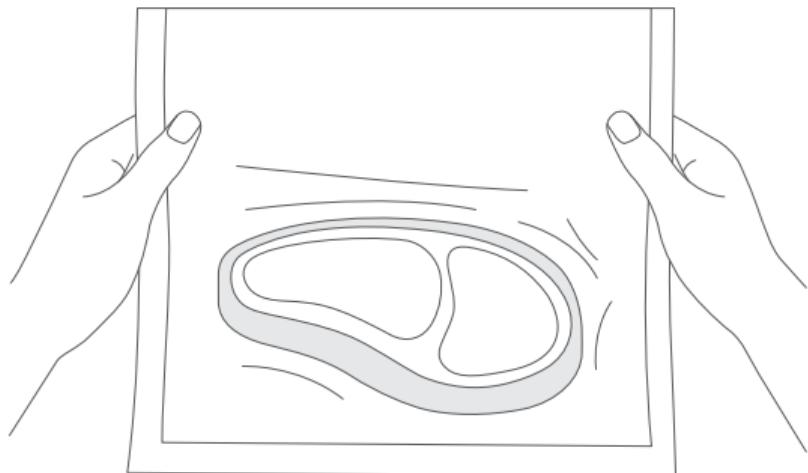


II. Vacuum Packaging Your Filled Bag

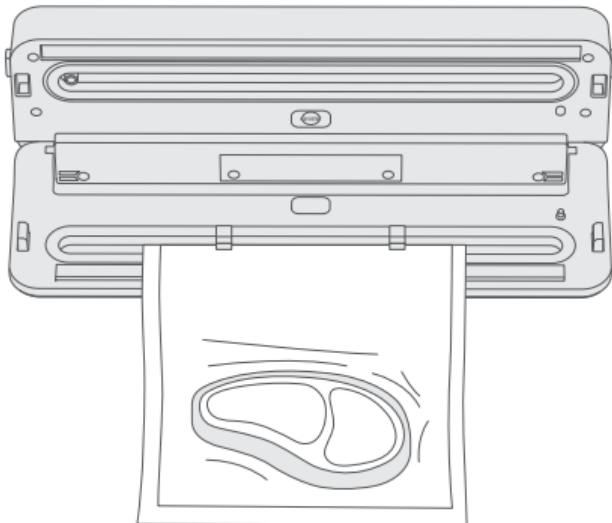
Step 1: Place the items inside the pre-sealed bag.



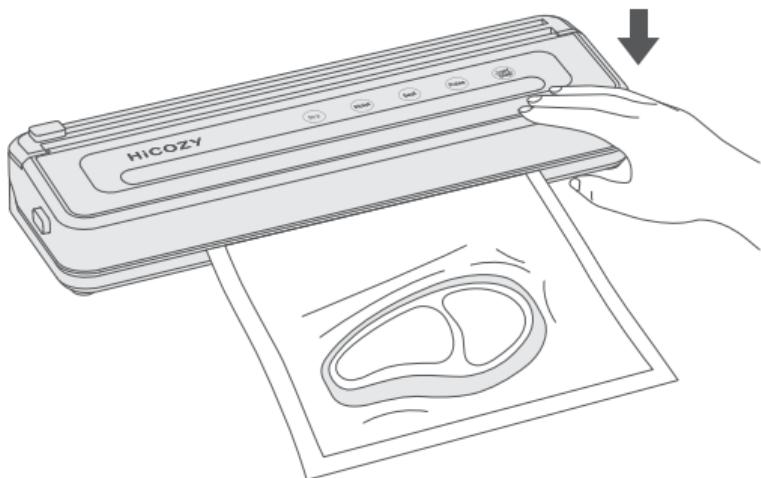
Step 2: Open the lid, clean and straighten the open end of the bag, and ensure there are no wrinkles or ripples.



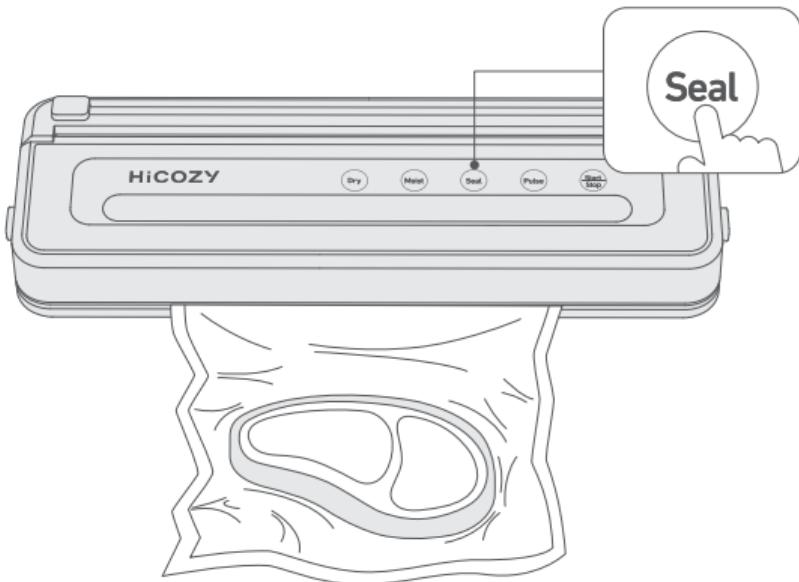
Step 3: Lay the open end of the bag across the vacuum chamber. Make sure the air intake is not blocked by the bag.



Step 4: Close the top cover and press down to lock it in place.



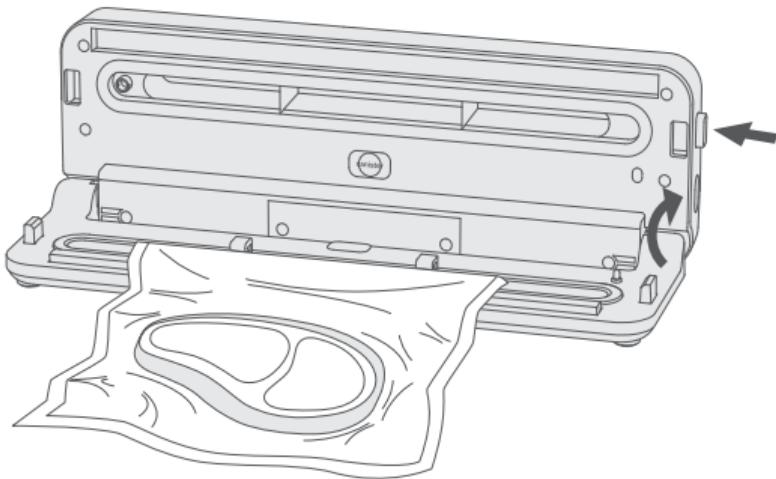
Step 5: Press the "Vacuum/Seal" Button. The unit will automatically vacuum and seal the bag.



Note:

This product applies high pressure during vacuuming. To avoid crushing delicate items, monitor the process and press the "Manual Seal" Button once the desired vacuum level is reached. This will stop the vacuum and begin sealing immediately.

Step 6: Release the lock and lift the top cover to remove the sealed bag.



For Best Sealing Note:

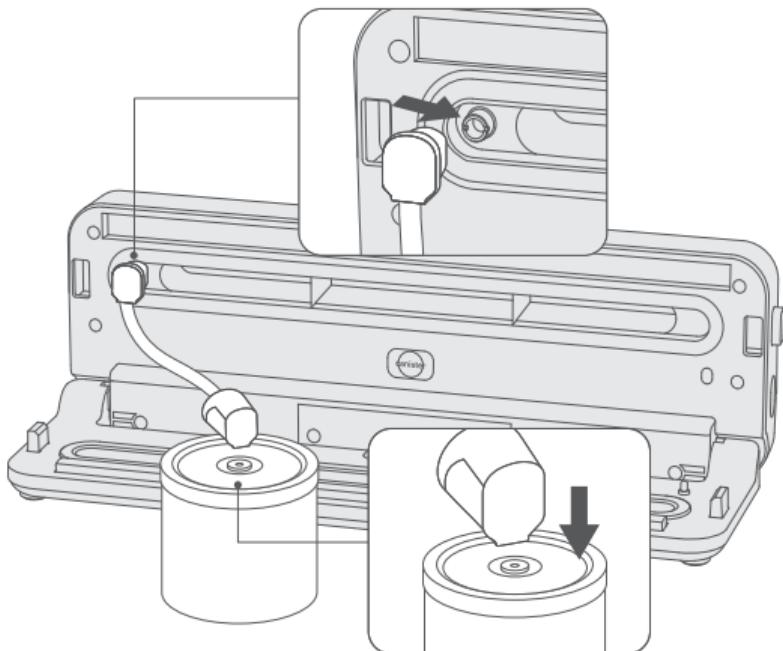
- To avoid overheating of the sealing element, let the appliance cool down for 1 minute after each use and do not seal more than one or two bags continuously.
- Clean and remove any excess liquid or food residue in the vacuum chamber with a paper towel after each use.

III. Vacuum Packaging With A Canister (Sold Separately)

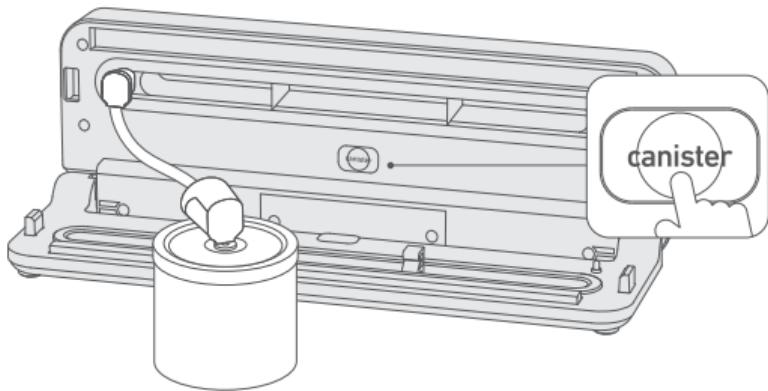
Step 1: Clean and dry both the canister cover and base.

Step 2: Place the items into the canister. Make sure the cover valve is turned to the "Seal" position.

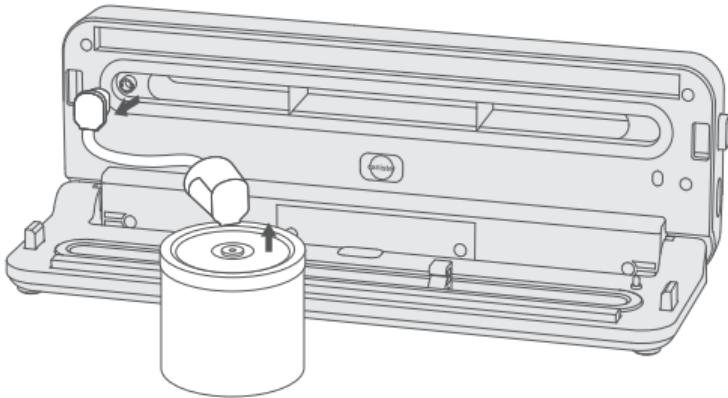
Step 3: Insert one end of the hose into the vacuum sealer's hose port and the other end into the center hole of the canister cover. Push firmly to ensure secure connections.



Step 4: Press the “Canister” Button to begin vacuuming. For a better seal, gently press down on the canister cover at the start of the cycle. The machine will stop automatically once the desired vacuum pressure is reached.



Step 5: Remove the hose from both the canister cover and vacuum sealer immediately after sealing.



Note: Moisture will form in the hose when vacuuming moist foods. Remember to clean and dry the hose afterward.

Vacuum Sealing Tips

- Do not overfill the bags; leave enough space at the open end of the bag so that the bag can be placed on the vacuum chamber more positively, about 3 inches (76mm).
- Do not wet the open end of the bag. Wet bags may be difficult to seal.
- Clean and straighten the open end of the bag before sealing. Ensure no wrinkle or creases appear on the bag material, creased bags may be difficult to seal.
- Do not vacuum package objects with sharp points like fish bones and hard shells. Sharp points can penetrate and tear the bag.
- Freeze fruits and blanch vegetables before vacuum packing for best results.
- Hot liquids need to be cooled before vacuum packing. Hot liquids will bubble up and over the top of the bag when vacuum packed.
- Partially freeze meats before sealing.
- During vacuum sealing, small amounts of liquids, crumbs or food particles can be pulled into the vacuum chamber clogging the pump and damaging your appliance. To avoid this: always clean the chamber and freeze wet foods first before sealing or place a folded paper towel near the inside top of the bag.

- Store perishable foods in the freezer or refrigerator. Vacuum packing extends the shelf life of foods, but does not preserve them.
- Pantry items such as flour, rice, mixes for cakes and pancakes, all stay fresh longer when vacuum packed.
- Keep camping supplies such as matches, first aid kits and clothing, clean and dry.
- Keep silver and collectibles untarnished.
- Fill a bag about 2/3 full with water, seal the end (don't vacuum). Freeze the bag and use it for ice in the cooler or ice packs for first aid.

Technical Specification

Product Description	Vacuum Sealer
Model	H600
Rated Voltage	100-120V 50/60Hz 160W
Product Dimension	15.28 (L) × 4.72 (W) × 2.44 (H) in (388 × 120 × 62mm)

Cleaning and Maintenance

Vacuum Sealer:

- Unplug the unit before cleaning.
- Clean the vacuum sealer with a damp sponge. Do not immerse in water.
- Do not use abrasive cleaners, as they may scratch the surface.
- Dry thoroughly before storing. When not in use, keep the handle in the unlocked position to prevent the foam gaskets from compressing or deforming. Deformed gaskets may affect the vacuum sealer's performance.
- Store the unit on a flat, stable surface, out of the reach of children.

Vacuum Sealer:

- The bag material can be washed in warm water with dishwashing soap. Rinse well and allow to dry thoroughly before reusing.
- Bags can also be washed in the top rack of your dishwasher by turning them inside out. Stand the bags up so water can reach the inside. Dry thoroughly before next use.

Note:

Bags used to store greasy foods should not be reusable.

Troubleshooting:

Vacuum Sealer Has No Power

- Check to see that the unit is plugged in. To test an electrical outlet, plug in another appliance, such as a lamp.
- Vacuum sealer will shut off automatically if overheated. Allow to cool down for 15 minutes and try again.
- Check power cord and plug for damage. If damaged, do not use the vacuum sealer.

Vacuum Sealer Does Not Perform First Seal

Make sure the bag end is properly positioned over sealing element and there are no creases or debris in bag material.

Vacuum Sealer Does Not Pull A Complete Vacuum

- To seal properly, open end of bag must be entirely inside vacuum chamber area.
- Check upper sealing strip and gaskets for obstructions. Wipe clean and ensure they are fully seated.
- Check the cover and handle are down all the way.
- Bag material may have a leak. To test, seal the bag with some air in it, submerge in water, and apply pressure. Bubbles indicate a leak. Reseal or use another bag.

Vacuum Sealer Not Sealing Bag Properly

Should sealing element overheat and melt the bag, it may be necessary to lift the top cover and allow the sealing element to cool for several minutes.

Bag Loses Vacuum After Being Sealed

- Leaks along the seal can be caused by wrinkles, crumbs, grease or liquids. Wipe the top inside of the bag and smooth it out along the sealing element before sealing.
- Check the bag for a puncture or hole which may have released the vacuum. Cushion sharp edges on contents in bag with paper towels.

Warranty

Limited One-Year Warranty

This warranty is available to consumers only. You are a consumer if you own a HiCOZY® Vacuum Sealer that was purchased at retail for personal, family or household use. Except as otherwise required under applicable law, this warranty is not available to retailers or other commercial purchasers or owners.

We warrant that your HiCOZY® Vacuum Sealer will be free of defects in materials and workmanship under normal home use for 1 years from the date of original purchase. We recommend that you visit our website, www.hicozy.com for a fast, efficient way to complete your product registration. However, product r-

egistration does not eliminate the need for the consumer to maintain the original proof of purchase in order to obtain the warranty benefits. If you do not have proof of purchase date, the purchase date for purposes of this warranty will be the date of manufacture.

Before Returning Your HiCOZY Product

If your HiCOZY® Vacuum Sealer should prove to be defective within the warranty period, we will repair it, or if we deem necessary, replace it.

To obtain warranty service, simply call our toll-free number **1-866-444-2699** for additional information from our Customer Service Representatives or send the defective product to Customer Service at support@hicozy.com.

Environment protection first!



The packaging of your product is made of recyclable materials. Don't throw it in your usual trash can, take it to a nearby separated waste collection center. Please take your used appliance to a recycling depot in your area. Thank you for being environmentally friendly.

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