

HICOZY

USER MANUAL

VACUUM SEALER

VS-H700



VERSION: 1.0

CATALOG

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Introduction

This product is designed to vacuum seal dry and moist items for better food storage. It prevents food oxidation and spoilage. Extracting air from the bags preserves food longer and keeps it tasting fresh.

We hope you enjoy your HiCOZY vacuum sealer machine!

Thank you again for choosing HiCOZY.

Questions or concerns?

You are welcome to contact us via support@hicozy.com.



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

Warnings

Always adhere to all the following safety instructions.

- Be sure to turn off the vacuum sealer before plugging the power cord into a wall outlet or disconnecting the plug; remove the plug from the outlet when not in use or before cleaning.
- This product is not a toy; supervise children if it is used in their presence. Store it in a place that's out of reach of children.
- Do not use this product with any accessories it did not come with. Only use it for its intended purpose.
- Keep away from movable objects (such as meat grinder, juicer, etc.).
- Do not attempt to repair this product by yourself.
- Do not use this product if it has been dropped or appears damaged.
- Never drag or pull the power cord, never use the cord as a handle to pull the product, never pull the cord near sharp edges or corners, and never use the product while the power cord or plug is wet.
- Keep away from heat sources, heated ovens, electric stoves, and other hot surfaces.
- It is not recommended to use an extension cord. If you have to use one, ensure its rating power is equal to, or exceeding that of, the product.
- Unplug the product by pulling on the plug, not the power cord itself.
- Dry your hands before connecting the power or starting its operations.
- When the sealer is in operation or working mode, always keep the unit on an even surface, like a table or a countertop.
- This unit does not require any lubricants, such as oil or water, to work properly.
- Do not immerse the unit in water or other liquids while cleaning it.

- Do not use this product outdoors or on wet surfaces; it is designed for indoor household use only.
- This product is not suitable for children, individuals with reduced physical, sensory, and/or mental capabilities, or those unfamiliar with its proper operation. If used by anyone with these attributes, supervision by a responsible individual is required.
- If the power cord is damaged, shut off the machine immediately and have it replaced by professionals including the manufacturer, its service agent or a similarly qualified person to avoid danger.
- Children are not allowed to clean or maintenance this product without direct adult supervision.
- To reduce the risk of electrical shock, this product has a polarized (widened) plug. It can only be inserted into a polarized socket in one direction. If the plug does not fit securely into the outlet, reverse the plug. If it still doesn't connect, contact a qualified electrician to install a proper outlet. Do not alter the plug in any way.

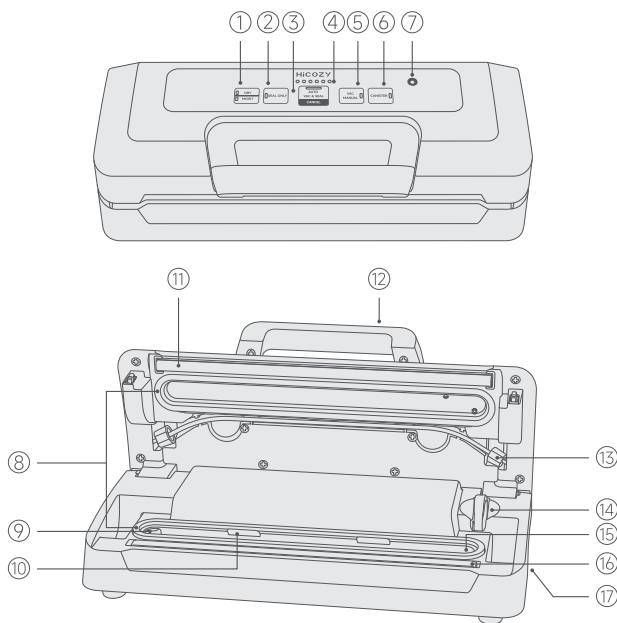
Note:

- Keep this manual and only use the product for household applications.
- If the product is used continuously, plan a 1-minute break each time you operate the vacuum and seal functions. This allows the product to cool down and ensure a stable performance.

Package Includes

Vacuum Sealer	× 1	Bag Cutter	× 1
Vacuum Hose	× 1	Sealing Straps	× 2
User Manual	× 1	Vacuum Rolls	× 2
Warranty Card	× 1	Vacuum Bags	× 10

Structure and Functions



- | | |
|------------------------------------|-------------------------|
| ① Dry/Moist Button | ⑩ Detachable Water Slot |
| ② Seal Only Button | ⑪ Silicone Bar |
| ③ Auto Vac & Seal/Cancel Button | ⑫ Handle |
| ④ LED Indicators | ⑬ Vacuum Hose |
| ⑤ Vac Manual Button | ⑭ Bag Cutter |
| ⑥ Canister Button | ⑮ Vacuum Chamber |
| ⑦ Acc Port | ⑯ Heating Element |
| ⑧ Sealing Straps (Upper and Lower) | ⑰ Power Plug (Rear) |
| ⑨ Air Inlet | |

① Dry/Moist Button

Two modes for the best bag sealing time.

- **Dry mode:** Short sealing time, suitable for dry bags and liquid-free food.
- **Moist mode:** Longer sealing time for food containing a small amount of liquid.

Alert:

The product is not intended to vacuum and seal food containing any significant amount of liquids. Please pour any remaining fluids from the bag before starting. Otherwise, vacuum seal failure or product damage may occur.

② Seal Only Button

This button has 2 functions:

- Using a vacuum roll to make a vacuum bag: Seals the open end of the bag without trapping air, turning a section of a vacuum roll into a bag.
- When the machine is in the “Auto Vac & Seal” mode, press this button to stop the process and immediately start sealing the bag. This manual control of the vacuum pressure can prevent fragile items from being crushed.

③ Auto Vac & Seal/Cancel Button

This button has 2 functions:

- When the product is in standby mode, press it to automatically vacuum the bag. It will automatically seal the bag when the vacuuming is complete.
- During this process, press this button again to stop the process or press the “Seal Only” Button to directly enter the sealing mode.

④ LED Indicators

Show the progress of the operation, including the following information:

- When the lid is closed, the first indicator on the left will illuminate and stay on, showing that the machine is ready to use.
- When the machine starts working with the lid closed, the indicators will illuminate from left to right and stay on.
- When the machine has finished working, the indicators will illuminate for about 2 seconds, then turn off and reset when the first light turns on.
- If the machine is on while the lid is open, the indicators will flash 6 times to let you know the lid is not closed.
- When the lid is open, the indicators will turn off.
- Users can tell what the sealer's current status is according to the indicator's changes.

⑤ Vac Manual Button

Press and hold to start vacuuming and release to stop. This process can be done repeatedly. Press the "Seal Only" Button to seal the bag when the machine reaches the desired pressure. You can adjust the vacuum pressure by pressing the button for different lengths of time based on the type of food.

⑥ Canister Button

Press it to automatically vacuum jars, bottles, etc. using the vacuum hose (installed inside of the upper lid).

⑦ Acc Port

Used to connect the machine with a bottle or sealed jar before operating the "Canister Vacuum" mode.

⑧ Sealing Straps (upper and lower)

Help to form a vacuum by isolating the air. Let them dry after washing, and replace them if they become deformed or damaged.

⑨ Air Inlet

This connects the vacuum chamber and the vacuum pump. Do not cover this inlet while the machine is operating.

⑩ Detachable Water Slot

Used to collect liquid while vacuuming moist food. It can be removed and cleaned at any time.

⑪ Silicone Bar

Put the vacuum bag on this bar to properly use the machine. Let it dry after washing, and replace it if it becomes deformed or damaged.

⑫ Handle

Pull the handle up and down to open, lock, or store the lid.

⑬ Vacuum Hose

A hose that connects the sealer and the sealed jar.

⑭ Bag Cutter

Remove the cutter from the machine, and place the bag on the cutting area. Cut the bag to your desired size.

⑮ Vacuum Chamber

Place the open end of the bag in the chamber to extract the air inside the bag and catch any liquid that spills out of the bag.

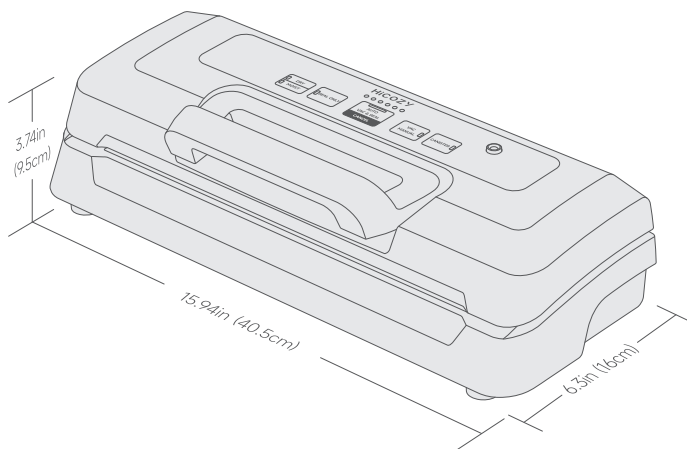
⑩ Heating Element

Teflon-coated heating element used for heating and sealing bags.

⑪ Power Plug

Located on the back side of the vacuum sealer, rated voltage AC 120V/60Hz.

Dimensions



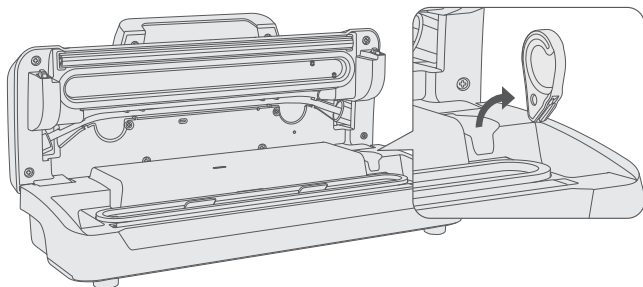
Dimensions: 15.94 × 6.3 × 3.74in (40.5 × 16 × 9.5cm)

Operation Instructions

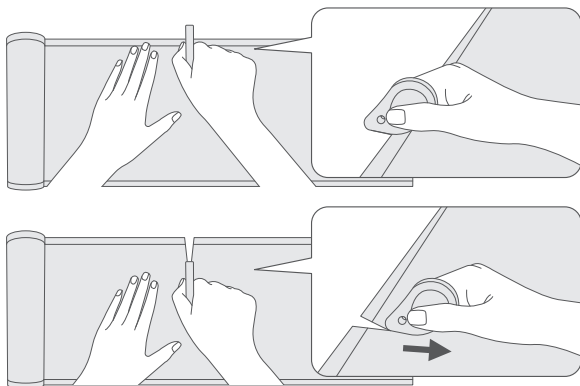
Note: Plug the vacuum sealer into a compatible outlet before use.

I. Using the Vacuum Roll to Make Vacuum Bags

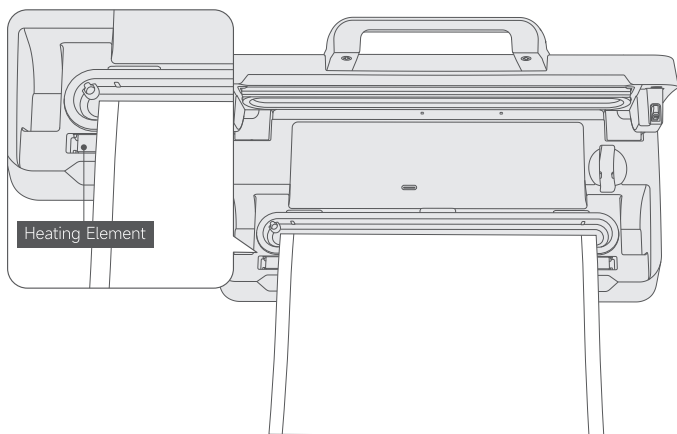
Step 1: Open the lid and take out the bag cutter.



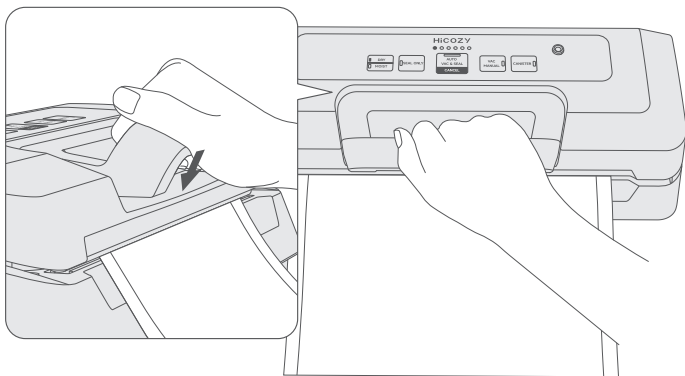
Step 2: Unroll the vacuum roll to a suitable length. Then, slide the cutter to make a vacuum bag.



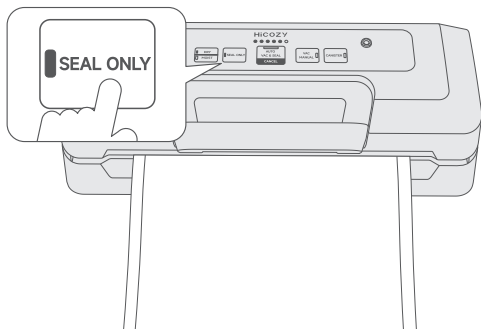
Step 3: Place one end of the bag on top of the heating element.



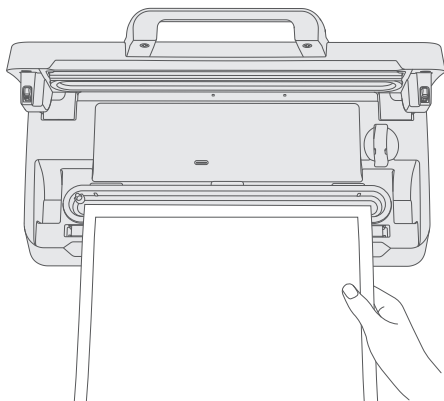
Step 4: Close the lid and press the handle down to lock it in place.



Step 5: Press the “Seal Only” Button to seal the bag. The light on the button indicates whether the vacuum and seal functions are in progress. The six LED indicators above indicate the vacuuming and sealing process.

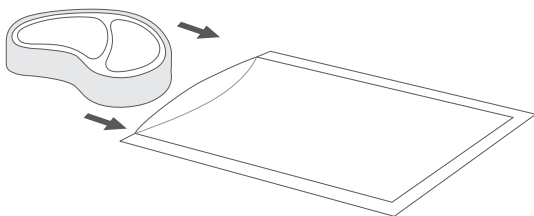


Step 6: The sealing is complete when the indicators turn off and reset. Open the lid and remove the bag from the machine.



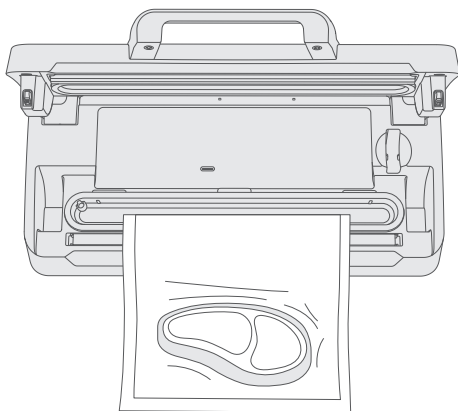
II. Vacuum Using the Bag

Step 1: Place your food in the bag and pour out any remaining liquid. Be sure to use our included vacuum bags for the best sealing experience.

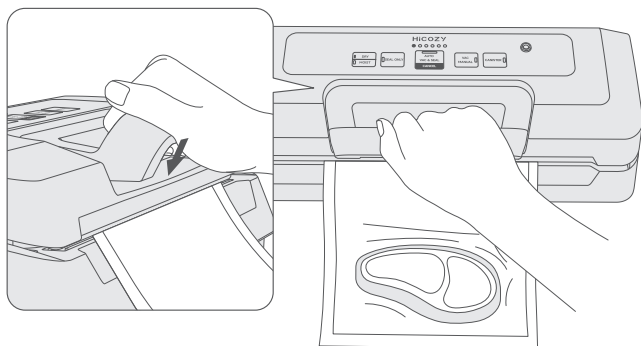


Step 2: Clean and straighten the open end of the bag; there should be no dust, creases, or liquids on the bag.

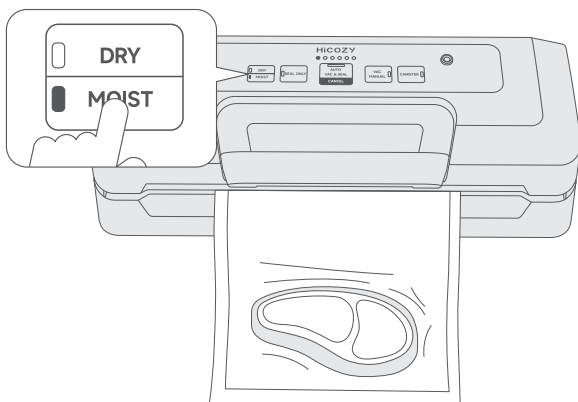
Step 3: Place the open end of the bag in the vacuum chamber. Ensure the air inlet is not covered by the bag.



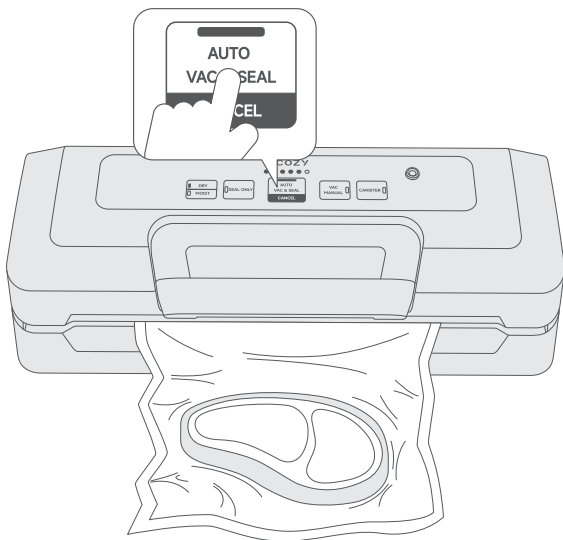
Step 4: Close the lid and press down on the handle to lock the lid.



Step 5: Check the light on the “Dry/Moist” Button to tell the machine’s current chosen mode (dry mode by default). Then choose the appropriate mode with different sealing time based on the food type.



Step 6: Press the “Auto Vac & Seal” Button to initiate automatic vacuuming and sealing. The lights on the buttons indicate whether the vacuum and seal functions are in progress. The six LED indicators above indicate the vacuuming and sealing process.



Note:

This product will reach high vacuum pressure when using the vacuum feature. To avoid crushing fragile items, check the pressure status inside the bag and press the “Seal Only” Button as soon as it reaches the desired pressure. The vacuum pump will stop vacuuming and start sealing the bag.

Step 7: When the indicators turn off and reset, the vacuum and seal processes are complete.

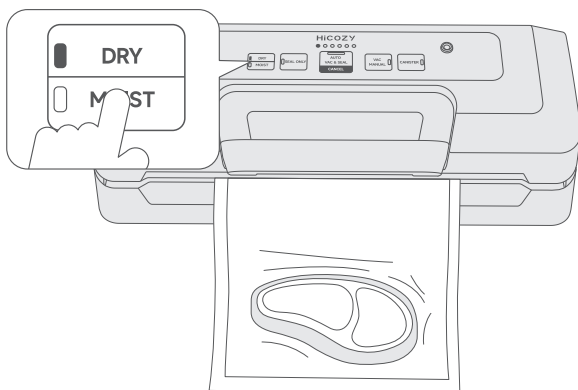
Note:

- For the best sealing performance, let the sealer cool down for 1 minute before using it again. Please wipe down any liquids or food residue inside the bag after vacuuming and sealing.
- Only use the bags this vacuum sealer comes with. Do not use other bags that are not designed for vacuum sealing.
- Use scissors to cut open a sealed bag.

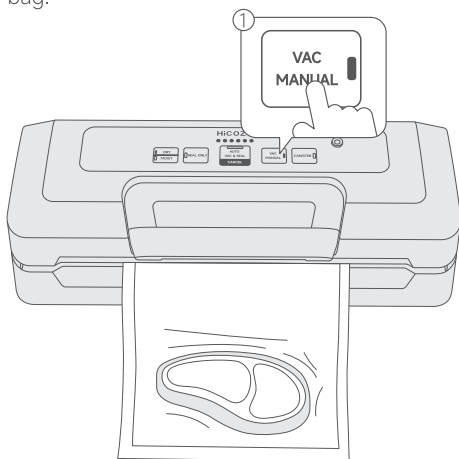
III. Manual Vacuuming Function

Use this function if you're vacuuming fragile items (tomatoes, chips, etc.), food with moist ingredients, or if you need to expel air from the bag. Make sure to stop vacuuming before reaching excessive pressure levels.

Step 1: Press the “Dry/Moist” Button to switch between the dry vacuum mode and the moist vacuum mode based on the food type.



Step 2: Next, press and hold the “Vac Manual” Button to vacuum the bag to the desired pressure. Release the button once the desired pressure is reached. Then, press the “Seal Only” Button to seal the bag.

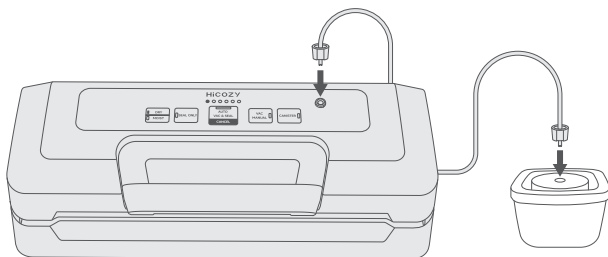


IV. Canister Vacuuming

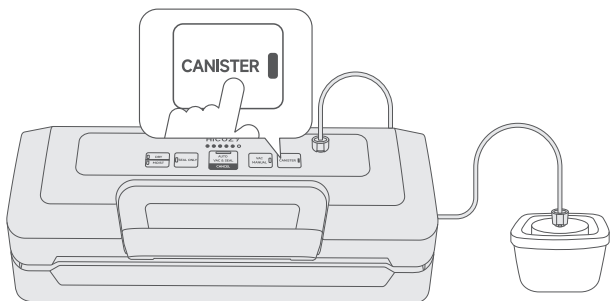
Step 1: Wipe the bottom of the jar and lid until they are clean and dry.

Step 2: Place the item in the jar without overfilling it so that the lid makes good contact with the rim of the opening. Clean the rim of the lid and the gasket under the lid.

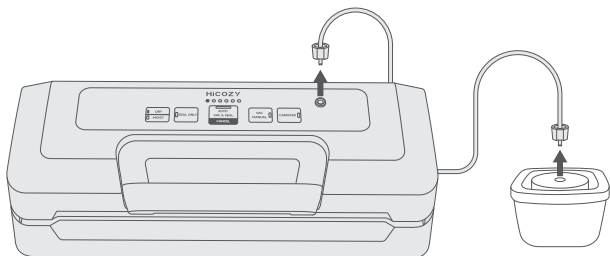
Step 3: Insert one end of the hose into the “Acc Port” on the sealer, and the other end into the center hole of the jar.



Step 4: Press the “Canister” Button to start vacuuming. The sealer will stop on its own when it reaches enough vacuum pressure. To avoid air leakage between the lid and the jar, please press down on the lid before vacuuming.



Step 5: Remove the hose from the jar or bowl after the machine finishes vacuuming.



Opening the sealed jar after its evacuation

Press the “Release” Button on the jar lid to open the sealed jar.

Note:

- If you're vacuuming a jar or bottle, press down gently on the jar lid or hose adapter. This will prevent the hose from coming loose and leaking air from the jar.
- To test the vacuuming effect, tug on the lid. The vacuum is sufficient if the lid does not move.
- There are different vacuum jars on the market so the operation vary between models. Please reference your jar's specific user manual.
- For best vacuum sealing performance, let the sealer cool down for at least 1 minute before using it again.

Cleaning and Maintenance

Vacuum Sealer

- Always unplug the power supply before cleaning.
- Do not immerse the product in water or any other liquids.
- Avoid using abrasive products or materials to clean the sealer as they can scratch the surface.
- Use a mild detergent and a damp cloth to wipe away food scraps or residue around parts.
- Dry it completely before using it again.

Note:

The sealing straps around the vacuum chamber should be thoroughly dried before reassembly. Carefully reinstall them to their original position to prevent any damage or air leakage.

Vacuum Bags

- Use warm water and mild detergent to clean vacuum bags.
- To wash the bag in a dishwasher, turn the bag over and lay it on the dishwashing rack so that the entire surface is exposed to the wash water.
- Dry the bag completely before using it again.

Warning:

To avoid possible illness, do not reuse bags after storing raw meat, fish, or greasy foods. Do not reuse bags that have been microwaved or boiled.

Accessories

Use warm water and mild detergent to clean all the accessories, but do not submerge them.

- The bag cutter and hose can be washed in a dishwasher. Please wipe it with a dry cloth after using it.
- Dry the hose completely before using it again.

Storing Your Vacuum Sealer

- Store the unit in a level and safe place out of reach of children.
- Ensure that the lid is not locked when the sealer is not in use or in storage. Keeping the lid locked will deform the sealing straps and cause the machine to leak air and malfunction.

Power Cord Storage

When the sealer is not in use, store the power cord in the housing compartment in the bottom of the sealer. Do not wrap the power cord around the unit.

Specifications

Product Name	Vacuum Sealer
Certificate Model	VS2730
Rated Voltage	AC 120V, 60Hz
Rated Power	110W
Vacuum Seal Time	30 ~ 35s ±
Material	ABS
Pump Capacity	9L/M
Working Width	Max 11.81in (30cm)
Sealing Bar Width	0.1in (2.5mm), Single Bar
Length of Power Cord (Visible Part)	3.94ft (1.2m)
Vacuum Power	Max -12.33PSI (-0.85bar/25.1inHg)
Noise	≤ 76dB
Certificate(s)	ETL

Troubleshooting/FAQ

Bag Inflates after Vacuuming

- Check if the food is perishable. All perishable food needs to be frozen or refrigerated after vacuuming to extend its preservation period. Vacuuming does not guarantee that the food never goes bad.
- If you seal fresh vegetables, fruits, or seed foods, be aware that they are not suitable for storage at room temperature- even after vacuum sealing due to photosynthesis and respiration. Refrigerated storage is highly recommended.

Vacuuming with Poor Sealing

- Check if there are liquids, greases, or debris around the bag's opening. If so, clean them out and try again.
- Check if the heating element is damaged or installed incorrectly. If damaged, contact HiCOZY for a replacement and reinstall it properly.
- Check if the silicone bar is damaged or installed correctly. If damaged, please replace it per the instructions and ensure it is correctly installed.
- Check if the bag's opening is wrinkled. If so, take out some food so that the bag has enough room to close. Then, flatten the opening and try again.

Melted Bag

Ensure that the sealing time is not too long. If it is, please check the bag length and switch to manual sealing (Seal Only Button).

The Sealing Functions Well but the Vacuuming is Poor

- Check if the sealing straps are deformed. If so, please replace them with the included spares or contact HiCOZY Customer Service for new ones.
- Check if the bag's opening is correctly positioned in the vacuum chamber. If not, please correctly insert it into the chamber.
- Check if the food has sharp points. If so, use safe paper to wrap them before vacuuming.
- Check if the air inlet is covered by the bag. If so, adjust the bag's position.

The following situation may be man-made damage, please contact HiCOZY Customer Service.

Water Intake







- The unit continues to vacuum and does not stop. Water gets into the internal air switch, making it unable to detect pressure changes in the bag.
- When the unit is vacuuming, the air in the bag cannot be pumped out and the pumping noise becomes louder. Water gets into the internal pump making it unable to vacuum.

Recycling




You may dispose of the product when its service life has ended, please recycle the recyclable parts according to local guidelines.

Food Storage Guide







Storage Environment: Refrigerant

Item	Temperature	Normal Preservation	Vacuum Preservation
 Fresh Raw Meat	35.6 ~ 46.4°F (5±3°C)	2 ~ 3 Days	8 ~ 9 Days
 Fresh Fish/Sea Food	35.6 ~ 46.4°F (5±3°C)	1 ~ 3 Days	4 ~ 5 Days
 Cooked Meat	35.6 ~ 46.4°F (5±3°C)	4 ~ 6 Days	10 ~ 14 Days
 Vegetables	35.6 ~ 46.4°F (5±3°C)	3 ~ 5 Days	7 ~ 10 Days
 Fruits	35.6 ~ 46.4°F (5±3°C)	5 ~ 7 Days	14 ~ 20 Days
 Eggs	35.6 ~ 46.4°F (5±3°C)	10 ~ 15 Days	30 ~ 50 Days

Storage Environment: Frozen

Item	Temperature	Normal Preservation	Vacuum Preservation
 Meat	-4 ~ 3.2°F (-20 ~ -16°C)	3 ~ 5 Months	>1 Year
 Fish	-4 ~ 3.2°F (-20 ~ -16°C)	3 ~ 5 Months	>1 Year
 Sea Food	-4 ~ 3.2°F (-20 ~ -16°C)	3 ~ 5 Months	>1 Year

Storage Environment: Normal Condition

Item	Temperature	Normal Preservation	Vacuum Preservation
 Bread	73.4 ~ 80.6°F (25±2°C)	1 ~ 2 Days	6 ~ 8 Days
 Biscuits	73.4 ~ 80.6°F (25±2°C)	4 ~ 6 Months	>1 Year
 Rice/Flour	73.4 ~ 80.6°F (25±2°C)	3 ~ 5 Months	>1 Year
 Peanuts/Beans	73.4 ~ 80.6°F (25±2°C)	3 ~ 6 Months	>1 Year
 Medical Materials	73.4 ~ 80.6°F (25±2°C)	3 ~ 6 Months	>1 Year
 Tea	73.4 ~ 80.6°F (25±2°C)	5 ~ 6 Months	>1 Year

Warranty Period

5-Year Limited Warranty from HiCOZY

For the period of: Five years from the date of the original purchase.

Warranty covers: If a vacuum sealer fails due to a defect in materials or workmanship, within two years, HiCOZY will replace your product with a new one or refund the purchase price of the product at HiCOZY's sole discretion. A limited warranty is provided by HiCOZY within 5 years.

What HiCOZY will not cover:

- Service trips to your home.
- Improper maintenance.
- Incidental or consequential damage caused by possible defects with this appliance.
- Labor and other charges to install and/or remove the product.
- Product damage caused by water intake.
- Daily consumption of the vacuum bags, hose, sealing straps and bag cutter.

Each HiCOZY Vacuum Sealer 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.

HiCOZY