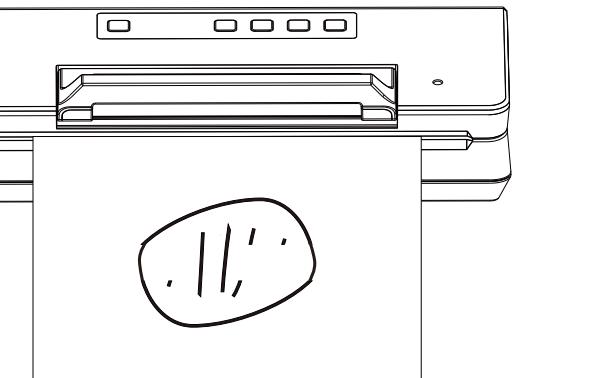


User Manual

Model: AP-28



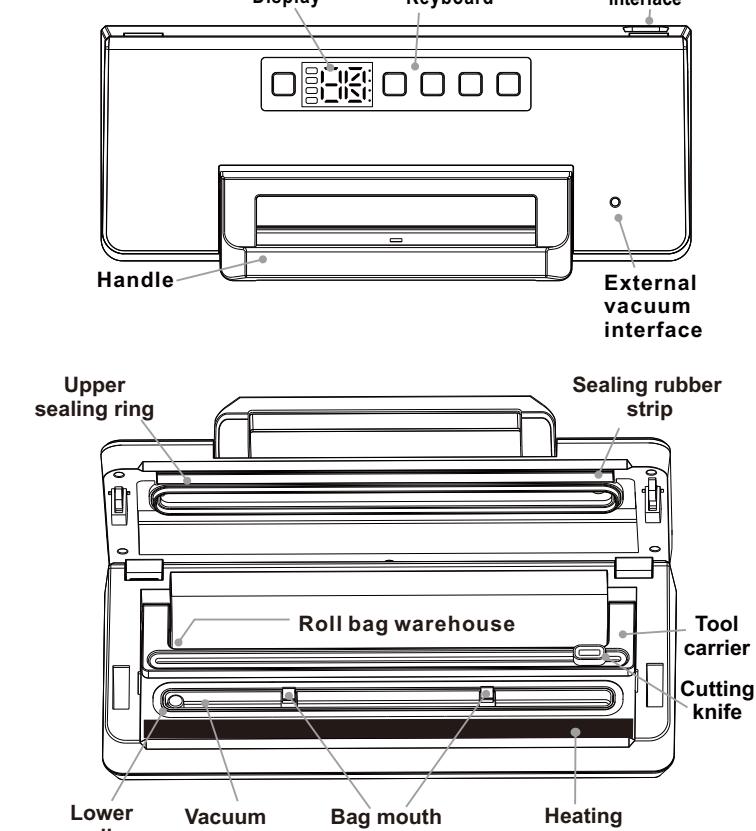
To unlock advanced features and optimize performance, thoroughly review this manual for comprehensive operational guidelines and expert techniques.

V1.0

Important Notes

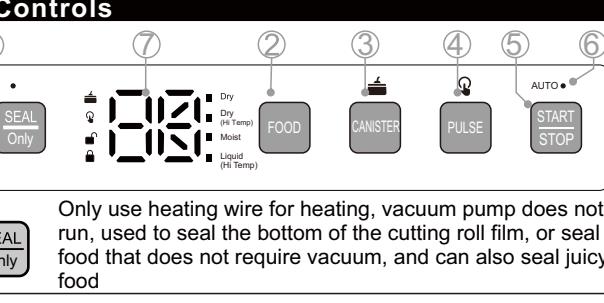
- Grid vacuum bags must be used.
- The machine can only be started after the upper cover is locked, otherwise some buttons are invalid.
- After use, the external suction tube should be immediately removed, otherwise other functions will not be available.
- When in vacuum, the food inside the bag should not be too full. After flattening the bag opening, place it on the "vacuum drip sink" to ensure that there is 2 inch between the food inside the bag and the machine to avoid wrinkling of the bag opening and affecting use.
- After sealing, do not touch the "heating wire isolation tape" to avoid burns.
- High temperature food may expand, and vacuum sealed cooling may cause shrinkage, which can lead to the bag becoming loose after a period of time.
- Do not vacuum seal sharp objects such as water chestnuts, as they can easily puncture the plastic bag and cause air leakage after vacuum sealing!
- Foods that stimulate odors, such as garlic, onions, ginger, peeled fresh chestnuts, as well as foods that undergo fermentation and carry the growth of anaerobic bacteria and enzyme reactions, such as fresh corn, wet rice, and oxidized apples. If desiccants are not placed in the bag, the bag may swell after vacuum treatment.
- Do not pour liquid into the vacuum bag or food with too much vacuum juice, as this can cause vacuum sealing failure and damage to the vacuum pump.

Know Your Machine



-1-

Main Controls



Only use heating wire for heating, vacuum pump does not turn on to seal the bottom of the cutting roll film or seal food that does not require vacuum, and can also seal juicy food.

According to the food properties, there are four modes to choose from: dry/moist/soft. After selecting, press the start button to RUN.

Automatic suction for external vacuum interface, this function does not heat the heating wire.

Press and hold the button to vacuum, release the button to stop the vacuum, manually control the vacuum volume according to the demand, and the machine will automatically heat up after releasing the button for 3 seconds.

The machine is in a Ready state, press the button to start, the machine is in a RUN state, press the button to STOP.

AUTO The machine is in a stationary state. Press and hold the button for 2 seconds, and the LED will light up to indicate that AUTO has been turned on. Each time it is used, lock the upper cover and the machine will automatically vacuum seal without the need for button operation. When exiting, press and hold the "OK" key again for 2 seconds until the indicator light goes out to exit the automatic state.

DRY Recommended for vacuum-dried foods. This mode delivers the highest vacuum level among all available settings.

DRY (Hi Temp) Similar to Dry Mode but operates at a higher sealing temperature, designed for thicker vacuum bags. Frequency of this mode for vacuum sealing will lead to excessive heat buildup.

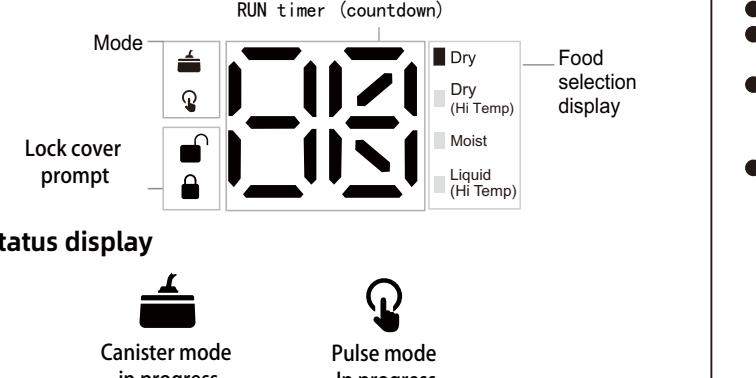
MOIST Designed for sealing slightly moist foods, e.g., fresh meats or frozen meat cuts). This setting balances vacuum pressure to prevent liquid spillage while ensuring optimal sealing integrity.

Liquid Utilizes 1/2-inches wide sealing strips for foods with residual fluids, such as bones, fresh meats, or seafood with natural juices. This mode allows minimal liquid extraction while preventing spillage.

Cycle Characteristics: Extended cycle duration and elevated temperature.

Warning: Frequent use may cause overheating. Allow the machine to cool for 10-15 minutes after 3 consecutive uses.

DISPLAY



-2-

FOOD MODE SELECTION

- Selecting an improper mode may result in weak seals and air leakage.
- After each vacuum sealing or seal-only operation, wait 10 seconds before resuming use to ensure system stability.
- Vacuum bags containing soups or liquids MUST ONLY USE THE SEAL ONLY FUNCTION. Vacuum sealing such items is strictly prohibited to avoid pump damage.
- Frequent sealing at intervals may cause the sealing gasket to overheat, leading to premature sealing of the bag opening and inability to evacuate air during the next use. It is necessary to open the upper cover and allow the machine to cool naturally for 5 minutes before reuse.

Vacuum seal

This unit supports two vacuum modes: Full Automatic Vacuum and Manual Vacuum

Manual Mode

AUTO LED indicator is ON. Secure the lid – the machine will automatically activate the vacuum sealing function after 2 seconds.

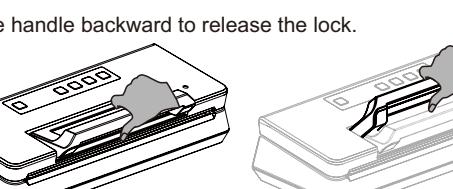
Activating Full Automatic Mode:

In standby state, press and hold the button for 3 seconds (auto led illuminates) the system enters full automatic mode.

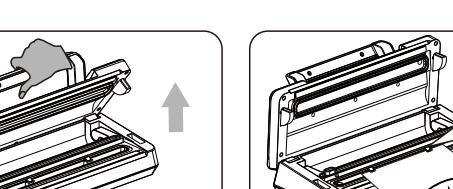
Deactivating Full Automatic Mode:

Press the "STOP" button to exit the mode.

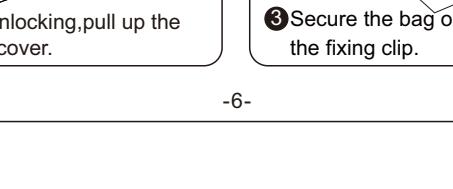
1 Turn the handle backward to release the lock.



2 After unlocking, pull up the upper cover.

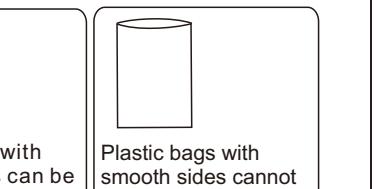


3 Secure the bag opening onto the fixing clip.

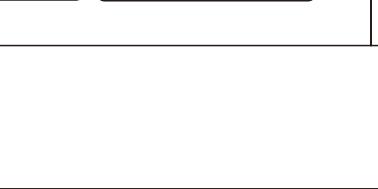


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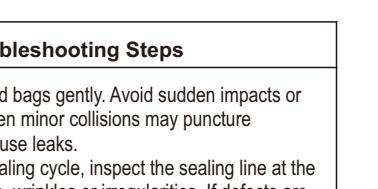
4 Use vacuum pouches with a width < 9 in (23 cm).



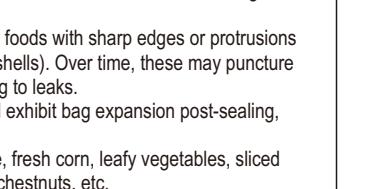
5 Bags with dots diamonds reticels can be vacuum sealed.



6 Plastic bags with folded edges can be vacuum sealed.



7 Plastic bags with smooth sides cannot be vacuum tight.



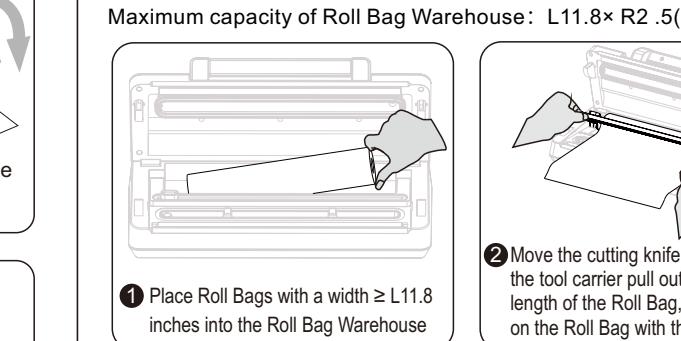
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6

Use of roll bags

Maximum capacity of Roll Bag Warehouse: L11.8×R2.5(inch)



① Maintain a distance of ≥2 inches between the food in the bag and the machine.

② Press the start button, or select the food attribute first, and then start.

Correct Closing Method

Proper Procedure

1. Ensure the handle is in the unlocked position (indicator shows ▲).

2. Press the lid until flush with the base surface.

Critical Mistakes

1. Partial Locking: Look tongue remains visible.

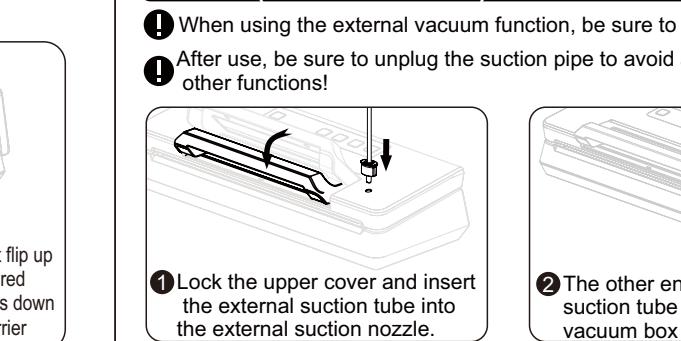
2. Symptom: Look tongue remains visible.

Warning: Forcing the lid when handle is not in unlock position may bend the hinge.

Canister(External vacuum)

① When using the external vacuum function, be sure to lock the upper cover.

② After use, be sure to unplug the suction pipe to avoid affecting the use of other functions!



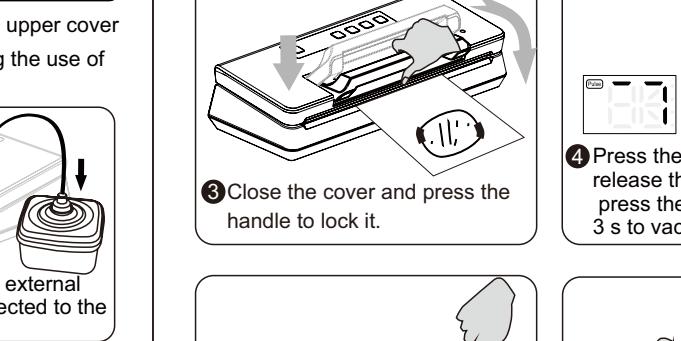
③ Place Roll Bags with a width ≥ L11.8 inches into the Roll Bag Warehouse.

④ Close the cover and press the handle to lock it.

⑤ After the "OK" is displayed, open the top cover and remove the vacuum sealed plastic bag.

PULSE

Press the button to vacuum, release the button to stop the vacuum, manually control the quantity according to the demand, used for vacuuming fragile, soft and other easily deformed food



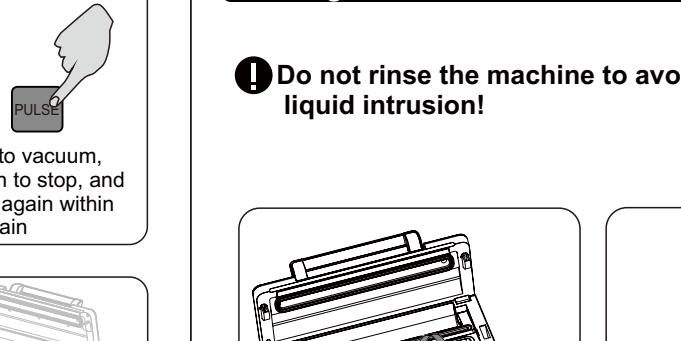
① Place one end of the cut film on the heating wire, lock the upper cover.

② Click this button and wait for the display screen to show "OK".

③ The other end can also be linked to a vacuum zipper bag.

Overheat protection

Frequent work may cause overheating protection. When the machine is overheating protected, the display screen will show "OK" and all operation buttons will be disabled. Please open the upper cover to help the machine dissipate heat quickly, and wait for about 5 minutes before using it again



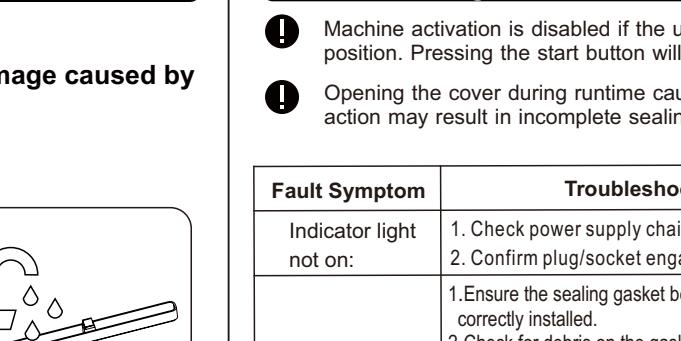
① Fix the bag opening onto the fixing clip.

② The food inside the bag and the machine should be kept at a distance of ≥1.5 inch.

③ Open the upper cover to assist in heat dissipation.

Cleaning and maintenance

1 Do not rinse the machine to avoid damage caused by liquid intrusion!



① Open the lid and remove the vacuum drip box.

② Rinse vacuum drip box with water.

Product Specifications

Model:	AP-28	Max Sealing Width:	11.8 Inch
Power:	145W	Bag Opening Sealing Line:	5-8 mm Adaptive Auto-Adjustment
Voltage:	100-240V/ 50-60Hz	Dimensions:	L40.5 * W17.5 * H9.4 cm
Vacuum Range:	-35kpa ~ -100kpa	Net Weight:	1.75 kg
Vacuum Speed:	4-8 l/min		

Troubleshooting Common Issues

- Machine activation is disabled if the upper cover is in the unlocked position. Pressing the start button will NOT initiate operation!
- Opening the cover during runtime causes an emergency stop! This action may result in incomplete sealing or vacuum failure!

Fault Symptom	Troubleshooting Steps
Indicator light not on:	1. Check power supply chain integrity. 2. Confirm plug/socket engagement.
Vacuum pump runs continuously but fails to create vacuum:	1. Ensure the sealing gasket between the machine cover and base is correctly installed. 2. Check for debris on the gasket surface; clean if present. 3. Confirm no food in the vacuum bag is touching the cover. Maintain >2 inches (5 cm) clearance. 4. Remove any external extraction tube connected to the top of the cover. 5. Make sure the vacuum bag opening is fully placed above the drip tray. 6. Inspect the vacuum bag for leaks. Replace if damaged.
Unsealed bag opening after vacuum cycle:	1. Check if the sealing strip on the upper cover is properly positioned. 2. Do NOT use "CASTER" mode for vacuum sealing bags (heating element disabled). 3. Avoid sealing liquid-heavy bags – moisture prevents reaching required sealing temperature.
No vacuum activation (silent pump):	1. Ensure the cover is fully locked and the display shows "LOCKED" before pressing START. 2. If acidic/alkaline liquids were previously sucked into the pump, internal corrosion may have occurred (contact service center).
Sealing with no/ inadequate vacuum:	1. Use textured vacuum bags only – smooth-surface bags cannot create vacuum. 2. Ensure the opening is fully inserted into the vacuum chamber (placement guide on page 6). 3. Thin textured bags may seal prematurely due to residual heat – Open the cover to cool 2 minutes, or wait 30 seconds between cycles.

Fault Symptom

Air Leakage After Vacuum Sealing

Troubleshooting Steps

- Handle vacuum-sealed bags gently. Avoid sudden impacts or rough handling, as even minor collisions may puncture the plastic bag and cause leaks.
- After each vacuum sealing cycle, inspect the sealing line at the bag opening for debris, wrinkles, or irregularities. If defects are detected, use the SEAL function to reseal the outer edge of the bag base.
- Avoid vacuum-sealing foods with sharp edges or protrusions (e.g., bones, angular shells). Over time, these may puncture the plastic bag, leading to leaks.
- Certain foods may still exhibit bag expansion post-sealing, fermenting. Fermenting moist rice, fresh corn, leafy vegetables, sliced apples, peeled fresh chestnuts, etc.
- Strong-smelling ingredients such as ginger, garlic, or pungent items.
- Select vacuum bags (especially roll-film bags with self-sealed bottoms) for leaks. Ensure the sealing line is fully intact. Replace the bag if incomplete sealing is observed.
- Freezing the bag post-sealing may cause it to appear slack due to density changes in the plastic material. This is a visual effect and does not indicate compromised sealing.

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