

AIRLOCK

SMARTSEAL™

SEAL. PRESS. PRESERVE.

QUICK START GUIDE



ONE-TOUCH
OPERATION



POWERFUL
SUCTION



BUILT-IN
SEALING CLIP



RECHARGEABLE
BATTERY
LITHIUM



WORKS WITH
SMARTSEAL BAGS
& CANISTERS

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WELCOME TO AIRLOCK SMARTSEAL

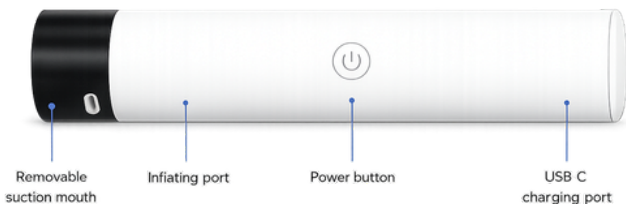
Thank you for choosing AirLock SmartSeal.

Your new cordless vacuum sealer is designed to keep food fresher for longer while reducing unnecessary food waste. With one-touch operation, powerful suction and a rechargeable battery, sealing and preserving your favourite foods has never been easier. Please read this Quick Start Guide before using your SmartSeal for the first time.

IMPORTANT SAFETY GUIDELINES

- Before charging, please check whether the voltage of the power adapter is in accordance with the voltage indicated on this appliance.
- If it is found that the lights have not changed after 10 hours of continuous charging, please stop charging.
- This machine is also suitable for vacuuming wet food. However, in order not to affect the service life of the machine, please do not pump liquid directly.
- When sealed or vacuumed plastic bags are put into the microwave oven, please make sure to punch a vent in the bag first.
- Please clean it with a wet towel containing a little water instead of putting it directly into the water. The front transparent suction nozzle can be disassembled and cleaned.
- Please keep away from children because it is not a toy.
- Do not pump the vacuum machine directly at any part of the body.
- Vacuum packaging cannot directly replace refrigeration or freezing.
- Clean and dry the vacuum bag or bottle thoroughly before reusing.
- The container mouth which matches with the vacuum canister lid should be smooth but not deformed with gaps.
- Vacuum bags are suitable for dry, cooked and hard foods. It is not suitable to store foods with tiny particles or spikes, such as flour or bones.

PRODUCT OVERVIEW



— AIRLOCK —

SMARTSEAL™

— SEAL. PRESS. PRESERVE. —

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OPERATION INSTRUCTIONS

- Please put food in vacuum food bag or some vacuum canisters.
- Align the suction nozzle of the vacuum machine with the suction valve of vacuum bag.
(If the nozzle does not match, it needs to be replaced.)
- Press "Work" button to start pumping. When vacuum pressure reaches the vacuum degree, the machine will stop working automatically. (Please do not repeat operation.)
- For better preservation effect, put foods in refrigerator for refrigeration or freezing after vacuumed.
- This machine has an inflating function, can inflate various items (such as balls, food packaging bags etc.) with an external inflating head.

TROUBLE SHOOTING

Common Faults	Methods
No reaction while vacuum packaging	Please check if the machine is low battery, then charge it.
There is air still in the bag	Use bag clip to lock bag firmly.
	Check whether the valve on the bag is put on a flat surface.
	Check whether the silicone ring on the device is flat.
	Foods should not be packed too much and should not be placed under vacuum valves.
	Examine the bag for leaks.
	Do not press Button to stop pumping while the bag haven't reached negative pressure. Or the device stop working because power off.
	Check zipper for tiny particles.

PARAMETER

Charging Voltage	5 V
Li-ion Battery	1200mAh
Vacuum Degree	-60 Kpa
Vacuum Speed	3L/min
Size	Φ38*170mm



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THANK YOU

Thank you for choosing AirLock SmartSeal.

We appreciate your support and hope your SmartSeal helps you keep your food fresher for longer.

Enjoy your SMARTSEAL experience.

NEED HELP?

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