

User manual

CAN SEALER MACHINE & BOWL SEALER MACHINE

2026 · User Manual · CAN & BOWL SEALER MACHINE · Version 1.0 · ENGLISH



For your safety, please read the manual before using the comercial machine

Please follow and read carefully to the following safety notice before using the product:

1. Before powering on, please make sure that the power supply voltage is consistent with the rating marked on the nameplate of this machine.
2. Do not insert your hand or any other object into the sealing area while the equipment is in operation to prevent crushing or cutting injuries.
3. Do not operate this electrical appliance on uneven ground to avoid abnormal operation of the device, damage to the equipment, or potential safety hazards to the user.
4. Before maintenance or cleaning, the power supply must be disconnected and all moving parts must come to a complete stop.
5. The equipment must be reliably grounded; otherwise, it may lead to electric shock or equipment damage.
6. It is strictly forbidden to dismantle the electrical control box or alter the internal wiring without authorization. All repairs should be carried out by professional technicians.
7. Operators should receive training on equipment operation. The use of this equipment is strictly prohibited for those who have not been trained.
8. If you notice any abnormal conditions such as wire wear, unusual noises from the equipment, electrical leakage, or strange odors, stop using it immediately and contact after-sales service.
9. Do not use this equipment for purposes other than its intended design (such as sealing containers made of non-standard materials or cans exceeding the designed diameter range).
10. Children and unauthorized personnel are strictly prohibited from approaching the equipment operation area.
11. Do not use this equipment in high humidity, flammable and explosive, or highly corrosive environments.

1

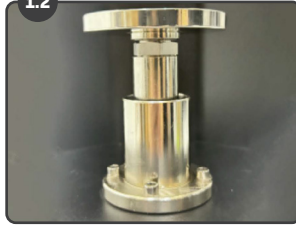
CALIBRATION GUIDELINE

1.1



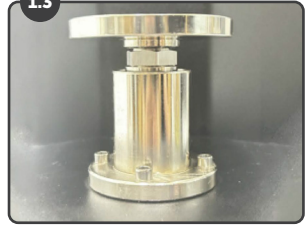
Turn off the power and unplug the device to ensure safety.

1.2



Use the included wrench to loosen the fixing rod nut counterclockwise & rotate the nut to the top position. Rotate the cup holder clockwise to the lowest position.

1.3



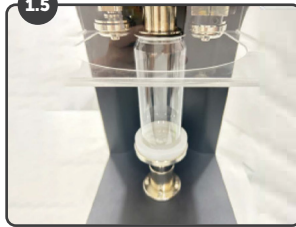
Rotate the cup wheel assembly counterclockwise while observing the position of the cup holder until it reaches the lowest position.

1.4



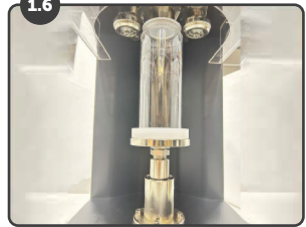
Select the appropriate cup holder based on the cup's capacity and place it on the base. Insert the cup and lid to be calibrated.

1.5



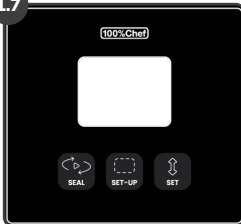
Rotate the cup wheel assembly clockwise while observing the position of the cup holder until it reaches the highest position, then stop.

1.6



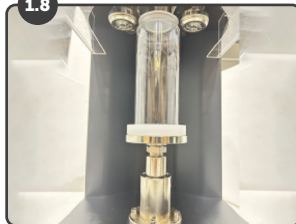
Rotate the cup holder counterclockwise to gradually raise it until the cup wheel assembly firmly supports the bottle & cap, with no wobble.

1.7



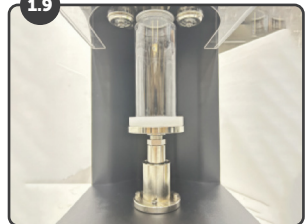
Connect the power supply & press SEAL to test the sealing effect.

1.8



Deformity Issue: Turn cup holder clockwise to lower. Leaks Issue: Turn cup holder counterclockwise to raise.

1.9



Tighten the cup holder nut clockwise with the provided tool.

2

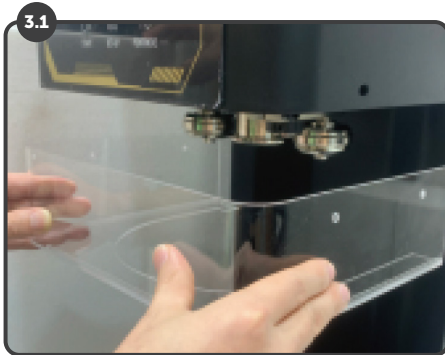
MAIN COMPONENTS

- ① Display Screen
- ② Touch Key Area
- ③ Cup Wheel Assembly
- ④ Acrylic Protective Cover
- ⑤ Cup Holder
- ⑥ Locking Nut
- ⑦ Lifting Slide Rod
- ⑧ Slide Rod Base
- ⑨ Handle for Moving
- ⑩ Power Switch

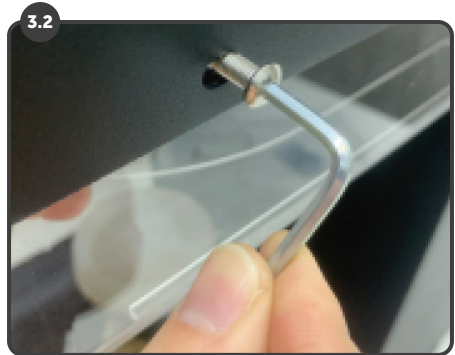


3

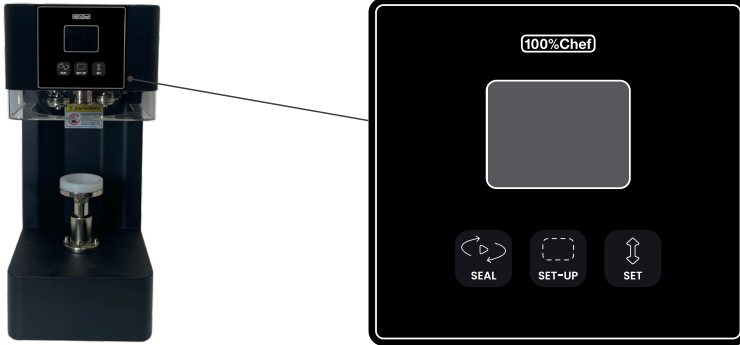
INSTALLATION



Place the mask accurately over the hole and insert it.



Use the smallest hex wrench in order, tighten the screws clockwise.



1. Short press: Activates the start/stop button.
2. Long press: Hold for 10 seconds to access the device's total usage count in the background.



- Short press: Tap the button twice in quick succession to reset the current count to zero.



- Click and hold to control the vertical movement of the lifting rod, which is used for machine adjustment or when a jam occurs.

1. Preparation before operation: Connect the power cord, turn on the power switch, and the machine display lights up.
2. Select the cup holder: According to the capacity of the beverage bottle, choose a 330ml/500ml/650ml cup holder and place it in the cup holder rack.
3. Start sealing: Place the beverage bottle with the drink and the aluminum cap into the cup holder, and press SEAL briefly to start working.
4. End of sealing: After the sealing is completed, wait for the machine to stop completely before removing the beverage bottle; invert the bottle and check for any leakage at the edge of the cap.
5. After use: Turn off the power and unplug the socket, clean the machine promptly to remove any stains, and maintain the cleanliness of the sealing machine.

Attention: To maintain appearance and extend the service life, please clean your equipment daily. Lubricate the moving parts once every six months to reduce wear and keep the machine running smoothly.

- 1. Power off and cool down:** Turn off the power and unplug the device before cleaning.
- 2. Clean the exterior:** Use a soft cloth or sponge to clean the external surface of the sealing machine, avoiding water splashes into the socket.
- 3. Clean the sealing area:** Gently wipe the sealing area with a damp cloth if there are residues or stains; use a mild detergent if necessary.
- 4. Prohibited use:** Avoid using abrasive cleaning tools to prevent scratching the machine's surface.



!IMPORTANT!

1. Use only the cans, bowls, and their corresponding lids that are compatible with the machine.

2. Please ensure that the plastic or aluminum can cups you use have a diameter of 55mm (2.17 inches), similar to the size of 330ml or 500ml beer cans, to meet the design standards of the sealing machine.

3. The configured cup holders are compatible with most bottles on the market, but there may be some bottles that are not compatible, requiring recalibration of the equipment.

4. Before sealing, check whether the aluminum cap is aligned and smooth with the mouth of the can, without any tilt or gap, to ensure a smooth sealing process.

COMPATIBLE LIDS FOR CAN SEALER MACHINE

The machine will **work only** with the following types of lids:

- **Type B** lids, such as: B143, B64, BF
- **Type E101**
- **Type POE (Peel-off)**

CDL-type lids will **NOT** work with this machine.

6.1

Warranty registration

- The warranty must be registered on the website accessed via the QR code included in the original box. Remember to register your warranty at the time of purchase.
- The warranty will be invalid if it is not officially registered or if it is not accompanied by a copy of the invoice showing the equipment's serial number.
- Read this section carefully: failing to follow these steps may result in the warranty being voided.

6.2

General terms and conditions

- This product comes with a limited 1-year warranty (12 months) from the date of purchase or original shipment.
- The warranty covers manufacturing or material defects that occur during normal use of the equipment, provided that this manual has been properly followed.
- Cocina sin Límites S.L. (CSL) commits to repair or, at its discretion, replace any defective part of the device.
- Technical support will be provided only by phone or email, and only if the warranty is properly registered.
- Round-trip shipping costs to the service center will be borne by the end customer.
- No machine will be accepted for repair unless it is properly cleaned and disinfected, and claims without the SAT authorization form, signed and provided by the distributor, will not be accepted.

Requirements for applying the warranty

- The failure must be due to a mechanical or component defect determined by an authorized technician.
- The equipment must have been used according to the manual's instructions and properly maintained.

The equipment must be sent completely cleaned well protected and

- packaged, along with the properly completed warranty or SAT authorization form.
- The costs of parts and labor for covered repairs will be borne by the manufacturer.
- Shipping, insurance, customs, or damage occurring during transit are not covered.
- Any damage during transport to the service center will not be the responsibility of CSL.

End User Responsibilities

- This warranty applies only to machines used in clean environments and operated according to the manufacturer's instructions.

The end user is responsible for:

- Using the device correctly according to the product instructions.
- Installing it properly and in compliance with local electrical regulations.
- Connecting it to a grounded power source with the correct voltage, as well as replacing fuses or repairing faulty connections if necessary.
- Ensuring the equipment operates in a clean, ventilated, and stable environment, between 5°C and 30°C.
- Avoiding damage during installation or handling (do not lift the device by holding the door).
- Properly maintaining and operating the can sealer.
- Use only the cans, bowls, and their corresponding lids that are compatible with the machine.

The warranty will not cover the following cases:

- Modifications or installation of non-original accessories.
- Consequential or incidental damages (material, personal, or financial).
- Service calls that do not involve actual equipment defects.
- Damage caused by services performed by personnel not authorized by CSL.
- Replacement with non-original parts.
- External causes: misuse, abuse, inadequate power supply, or overloads.
- Equipment with an altered, removed, or illegible serial number.
- Use of extension cords instead of a direct connection to the mains.
- Claims for personal injuries or financial losses.
- Equipment whose warranty has not been registered by the original purchaser, unless accompanied by an invoice showing the serial number.

- The consumer must keep the delivery note, invoice, or proof of purchase, as it will be the only valid document to determine the warranty period.
- This warranty grants you specific legal rights; in addition, you may have other rights depending on your country or region.
- For any warranty-related service or management, contact Cocina sin Límites S.L. directly or the authorized distributor in your area.



For any complaints, please contact your distributor or send an email to orders@100x100chef.com

If you need to send your machine for maintenance or repair, make sure to package and protect it carefully. Remember that the warranty does not cover damages caused during transport.

Cocina Sin Límites, S.L., Declara que: | Déclare que: | Declare that: | Dichiaro che:

Código | Code | Code | Codice prodotto

CAN SEALER & BOWL SEALER MACHINE

Modelo | Modèle | Type | Modello

CAN SEALER & BOWL SEALER MACHINE

Cumple las directivas siguientes: | Accomplit les directives suivantes:

Meet the following directives: | Soddisfa le seguenti direttive:

73/23/CEE

Seguridad eléctrica | Sécurité électrique | Electrical safety | Sulla sicurezza elettrica

89/336/CEE

Compatibilidad electromagnética | Compatibilité électromagnétique Electromagnetical compatibility | Compatibilità elettromagnetica

Directiva 98/37/EC Regl. 852/2004/CE

Requisitos esenciales de seguridad y de salud relativos al diseño y fabricación de las máquinas y de los componentes de seguridad | Exigences essentielles de sécurité et de santé relatives à la conception et à la construction des machines et des composants de sécurité | Essential health and safety requirements relating to the design and construction of machinery and safety components | Requisiti essenziali di sicurezza e di salute relativi alla progettazione e alla costruzione delle macchine e dei componenti di sicurezza.

Cumple las siguientes normas: | Accomplit les normes suivantes:

Meet the following standards: | Soddisfa le seguenti normative:

EN50081-1 | EN50082-1 | EN61010-1 | EN61326 | EN61010-2-020 | EN61010-2-041 EN1672-2

Febrero 2026 | February 2026

PRIVACY POLICY

It is strictly forbidden, without the written authorization of the copyright holders and under penalties established by law, to reproduce this culinary guide in whole or in part.

User manual CAN SEALER MACHINE & BOWL SEALER MACHINE

E. Rausch GmbH · Gartenstraße 19-21 · 53498 Bad Breisig
Tel.: +49 (0)2633 475 907-0 · info@papier-rausch.de · www.papier-rausch.de