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Rival VS120

Rival VS120 Seal A Meal Vacuum Food Sealer

Model: VS120

INTRODUCTION

With the Rival VS120 Seal A Meal Vacuum Food Sealer, you can preserve food freshness by removing air and creating an airtight seal. This manual provides instructions for safe and effective use of your appliance, helping you extend the life of various foods, from meats and vegetables to baked goods.



Image: The Rival VS120 Seal A Meal Vacuum Food Sealer, a white countertop appliance designed for food preservation.

IMPORTANT SAFEGUARDS

To reduce the risk of fire, electric shock, or injury, always follow these basic safety precautions:

- Read all instructions before operating the appliance.
- Do not immerse the appliance, power cord, or plug in water or other liquids.
- Close supervision is necessary when any appliance is used by or near children.
- Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts.
- Do not operate any appliance with a damaged cord or plug, or after the appliance malfunctions or has been damaged in any manner.
- Use the appliance only for its intended household use.
- Do not use outdoors.
- Place the appliance on a stable, flat, heat-resistant surface.
- The appliance features Microban® antimicrobial product protection, which helps prevent the growth of stain and odor-causing bacteria.

PRODUCT FEATURES

The Rival VS120 Seal A Meal Vacuum Food Sealer is equipped with several features designed for convenient and effective food preservation:

- **Integrated Bag Roller:** Conveniently stores and dispenses bag material.
- **Built-in Bag Cutter:** Allows for custom-sized bags from a roll.
- **Cord Storage:** For neat and compact storage.
- **Soft Seal Variable Vacuum Control:** Enables sealing of delicate foods without crushing them by allowing manual control over vacuum pressure.
- **Accessory Port:** For use with optional vacuum canisters (not included).
- **Removable Drip Tray:** Catches excess liquids for easy cleaning.
- **One-Touch Vacuum and Seal Buttons:** With indicator lights for simple operation.
- **Starter Bag Kit:** Includes 5 one-quart bags, 5 one-gallon bags, and 1 11" x 10" bag roll to get you started.



Image: The product packaging for the Rival Seal A Meal, illustrating key features such as the accessory port, soft seal vacuum control, one-touch buttons, removable lock 'n seal nozzle/drip tray, built-in bag roller and cutter, and sealing strip.

SETUP

1. **Unpack the Unit:** Carefully remove the vacuum sealer and all its components from the packaging. Retain packaging for future storage or transport.
2. **Initial Cleaning:** Before first use, wipe down the exterior of the unit with a damp cloth. Clean the removable drip tray and sealing area as described in the "Maintenance and Cleaning" section.
3. **Placement:** Place the vacuum sealer on a dry, flat, and stable countertop or table. Ensure there is enough space around the unit for safe operation.
4. **Power Connection:** Plug the power cord into a standard electrical outlet.
5. **Loading a Bag Roll (Optional):** If using a bag roll, open the lid and place the roll into the integrated bag roller compartment. Pull the bag material through to the sealing area and use the built-in cutter to create a custom-sized bag, leaving enough material for sealing.

OPERATING INSTRUCTIONS

1. General Vacuum Sealing

1. **Prepare the Bag:** Place the food item inside a Seal A Meal vacuum sealer bag. Ensure at least 3 inches of empty space at the top of the bag for proper sealing. For moist foods, ensure the inside of the bag near the sealing area is dry.
2. **Position the Bag:** Open the lid of the vacuum sealer. Place the open end of the bag flat across the sealing strip and inside the vacuum channel. Ensure the bag is smooth and free of wrinkles.
3. **Close and Lock the Lid:** Firmly press down on both sides of the lid until it clicks into place. You may need to apply a slight amount of pressure to ensure a secure lock, which is crucial for a proper seal.
4. **Start Sealing:** Press the "Vacuum & Seal" button. The indicator light will illuminate, and the machine will begin to remove air from the bag.
5. **Monitor and Complete:** The machine will automatically transition from vacuuming to sealing once the air is removed. The indicator light will turn off when the process is complete.
6. **Open the Lid:** Press the release buttons (if present) or lift the lid to open. Remove the sealed bag.



Image: A close-up view of the Rival VS120 Seal A Meal Vacuum Food Sealer, demonstrating the proper placement of a vacuum bag into the sealing channel before operation.

2. Soft Seal for Delicate Foods

The Soft Seal feature allows you to vacuum delicate items like bread, pastries, or berries without crushing them. For best results with delicate or spongy foods, it is recommended to freeze them first before vacuum sealing.

1. Follow steps 1-3 from "General Vacuum Sealing" above.

2. Press the "Vacuum & Seal" button.
3. As the air is being removed, observe the food item. When the desired amount of air has been removed and before the food begins to compress, press the "Seal" button. This will stop the vacuum process and immediately initiate the sealing process.
4. Once the sealing is complete, the indicator light will turn off. Open the lid and remove the sealed bag.

3. Using the Built-in Bag Roller and Cutter

1. **Load Roll:** Place a roll of vacuum sealer bag material into the integrated bag roller compartment.
2. **Pull Material:** Pull the desired length of bag material over the sealing strip.
3. **Cut Bag:** Close the lid. Position the bag material under the built-in blade mechanism. While holding the bag material firmly, slide the cutter across to create a clean cut. Note that the blade mechanism may feel slightly unstable; ensure the bag is fully under the blade for an even cut.
4. **Seal One End:** Place one end of the newly cut bag into the sealing channel and close the lid. Press the "Seal" button to create a bottom seal for your custom bag.

4. Using the Accessory Port

The accessory port allows you to vacuum seal with optional Seal A Meal canisters (sold separately). This is ideal for delicate or liquid-rich foods that cannot be vacuum sealed in bags.

1. Prepare your canister according to its instructions, ensuring the lid is properly secured.
2. Attach one end of the accessory hose (not included) to the accessory port on the vacuum sealer and the other end to the port on the canister lid.
3. Press the "Vacuum & Seal" button. The machine will remove air from the canister.
4. Once the vacuum process is complete, the machine will stop. Remove the accessory hose.

MAINTENANCE AND CLEANING

Regular cleaning and maintenance will ensure the longevity and optimal performance of your Rival VS120 Seal A Meal Vacuum Food Sealer.

1. **Always Unplug:** Before cleaning, always unplug the appliance from the electrical outlet.
2. **Clean Drip Tray:** The removable drip tray collects excess liquids. Remove the drip tray and wash it with warm, soapy water. Rinse thoroughly and dry completely before reinserting.
3. **Clean Sealing Area:** Wipe the sealing strip and vacuum channel with a damp cloth. Ensure no food particles or moisture remain, as this can affect sealing performance.
4. **Clean Exterior:** Wipe the exterior of the unit with a damp cloth. Do not use abrasive cleaners or scrubbers.
5. **Storage:** Store the vacuum sealer in a dry place. *Do NOT store the unit with the lid locked down*, as this can compress and wear down the gaskets over time, affecting the vacuum seal.

TROUBLESHOOTING

If you encounter issues with your vacuum sealer, refer to the following common problems and solutions:

Problem	Possible Cause	Solution
Machine does not turn on.	Not plugged in; power outlet issue.	Ensure the power cord is securely plugged into a working electrical outlet.

Problem	Possible Cause	Solution
Bag does not vacuum or seal properly.	Lid not fully locked; bag not positioned correctly; sealing strip/gaskets dirty or damaged; bag material issue.	<p>Ensure the lid is firmly pressed down and locked on both sides.</p> <p>Reposition the bag, ensuring it is flat and smooth across the sealing strip and within the vacuum channel.</p> <p>Clean the sealing strip and gaskets. Check for any damage or wear.</p> <p>Use only genuine Seal A Meal or compatible vacuum sealer bags.</p>
Vacuum pump runs but does not remove air.	Lid not fully locked; bag not positioned correctly; moisture in vacuum channel.	<p>Verify the lid is securely locked.</p> <p>Check bag placement.</p> <p>Clean the vacuum channel and drip tray. Ensure they are dry.</p> <p>For liquid-rich foods, pre-freeze them before vacuum sealing to prevent liquids from being drawn into the machine.</p>
Sealing strip overheats or melts bag.	Continuous use without cooling; incorrect bag material.	<p>Allow the machine to cool down between seals if performing multiple seals in quick succession. Ensure you are using appropriate vacuum sealer bags.</p>

If problems persist after attempting these solutions, please contact customer support.

SPECIFICATIONS

- **Brand:** Rival
- **Model:** VS120
- **Material:** Plastic
- **Color:** White
- **Item Weight:** 8 Pounds
- **Power Source:** Corded Electric
- **Operation Mode:** Automatic
- **UPC:** 048894741333

WARRANTY AND SUPPORT

This Rival VS120 Seal A Meal Vacuum Food Sealer comes with a **One Year Limited Warranty** from the date of purchase. This warranty covers defects in material and workmanship under normal household use.

For warranty claims, technical support, or to inquire about replacement parts and accessories, please refer to the contact information provided with your product packaging or visit the official Rival brand website.

Please note: Customer service experiences may vary. It is recommended to keep your proof of purchase for warranty purposes.