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### Razorri E1800-C

# Razorri E1800-C Vacuum Sealer Machine User Manual

Model: E1800-C

## 1. INTRODUCTION

Thank you for choosing the Razorri E1800-C Vacuum Sealer Machine. This compact and efficient appliance is designed to help you preserve food longer, reduce waste, and prepare ingredients for sous vide cooking. By removing air and sealing food in airtight bags, the E1800-C extends the freshness of your food up to 5-8 times longer than traditional storage methods.



Figure 1.1: Razorri E1800-C Vacuum Sealer in operation, sealing salmon.

## 2. SAFETY INFORMATION

Please read all safety instructions carefully before using the appliance to prevent injury or damage.

- Always ensure the appliance is placed on a stable, flat, and dry surface.
- Do not immerse the appliance, power cord, or plug in water or other liquids.

- Keep out of reach of children. This appliance is not intended for use by persons with reduced physical, sensory, or mental capabilities.
- Unplug the appliance from the outlet when not in use and before cleaning.
- Do not operate the appliance with a damaged cord or plug, or after the appliance malfunctions or has been damaged in any manner.
- Ensure no liquid is present in the bag and the bag opening is dry before sealing. Liquid can damage the vacuum pump.
- Press down firmly on the lid with both hands throughout the sealing/vacuum process to ensure a proper seal. If the machine does not stop vacuuming, it indicates the lid was not pressed down hard enough.
- The vacuum seal process is not complete until both 'VAC SEAL' and 'SEAL' indicator lights turn off.
- Allow the appliance to cool down for at least 40 seconds between sealing cycles to prevent overheating.

### 3. PRODUCT OVERVIEW

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The Razorri E1800-C is designed for ease of use and portability, featuring a super slim and lightweight body.

## Ultra Compact Vacuum Sealer



Figure 3.1: The Razorri E1800-C is ultra-compact and weighs approximately 800g.

#### Components:

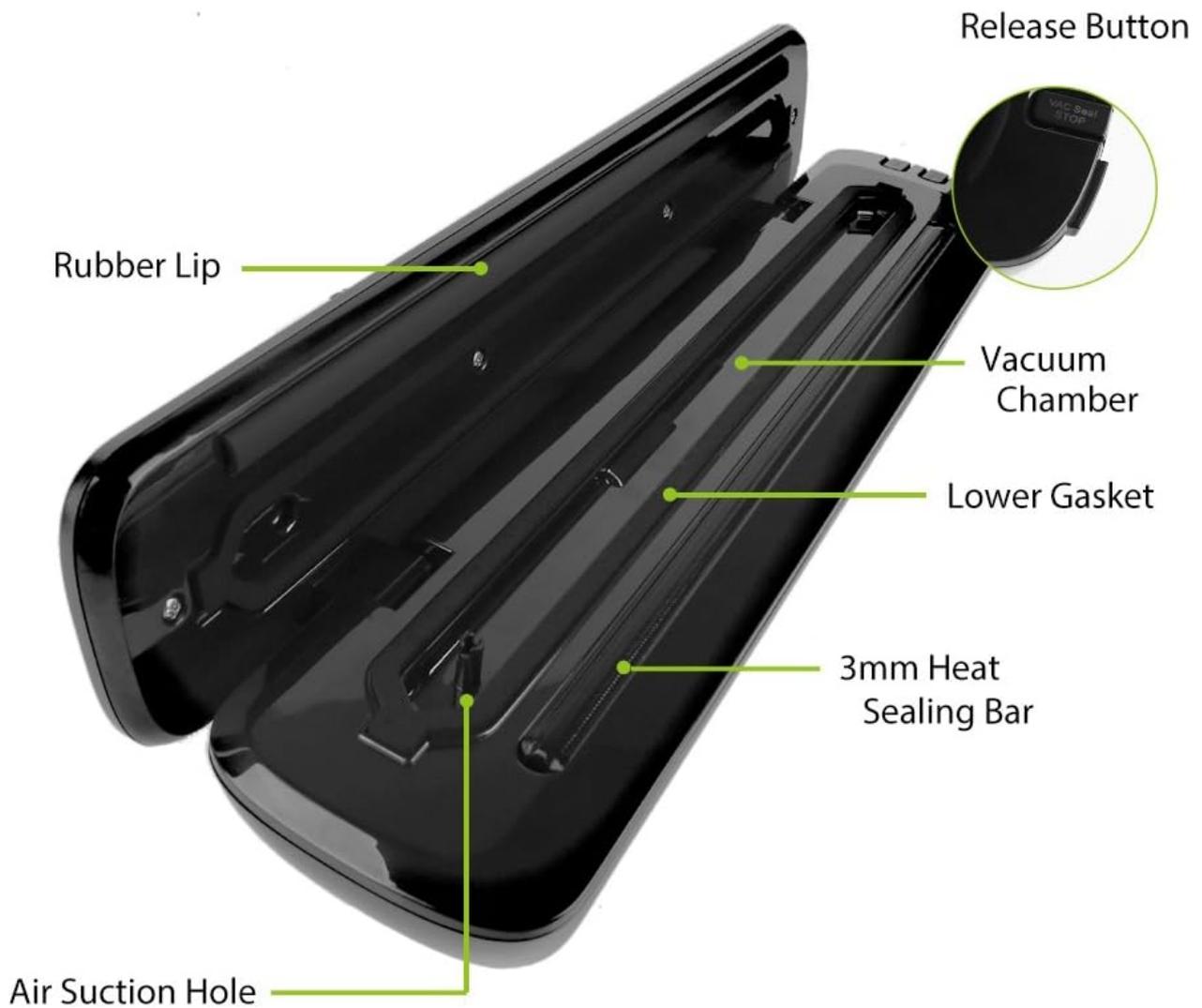


Figure 3.2: Key components of the Razorri E1800-C Vacuum Sealer.

- **Rubber Lip:** Helps create a vacuum seal.
- **Vacuum Chamber:** Area where air is removed from the bag.
- **Lower Gasket:** Forms a tight seal around the bag opening.
- **3mm Heat Sealing Bar:** Heats to create a strong, airtight seal.
- **Air Suction Hole:** Where air is drawn out.
- **Release Button:** Releases the lid after sealing.
- **Seal Button:** Initiates sealing only.
- **VAC Seal STOP Button:** Initiates vacuuming and then sealing.

## 4. SETUP

Before first use, ensure all packaging materials are removed. The package includes:

- 1 x Razorri E1800-C Vacuum Sealer
- 5 x Starter Vacuum Bags (20 x 30 cm)
- 1 x User Manual

# WHAT KIND OF BAGS Can Use in Our Vacuum Sealer?

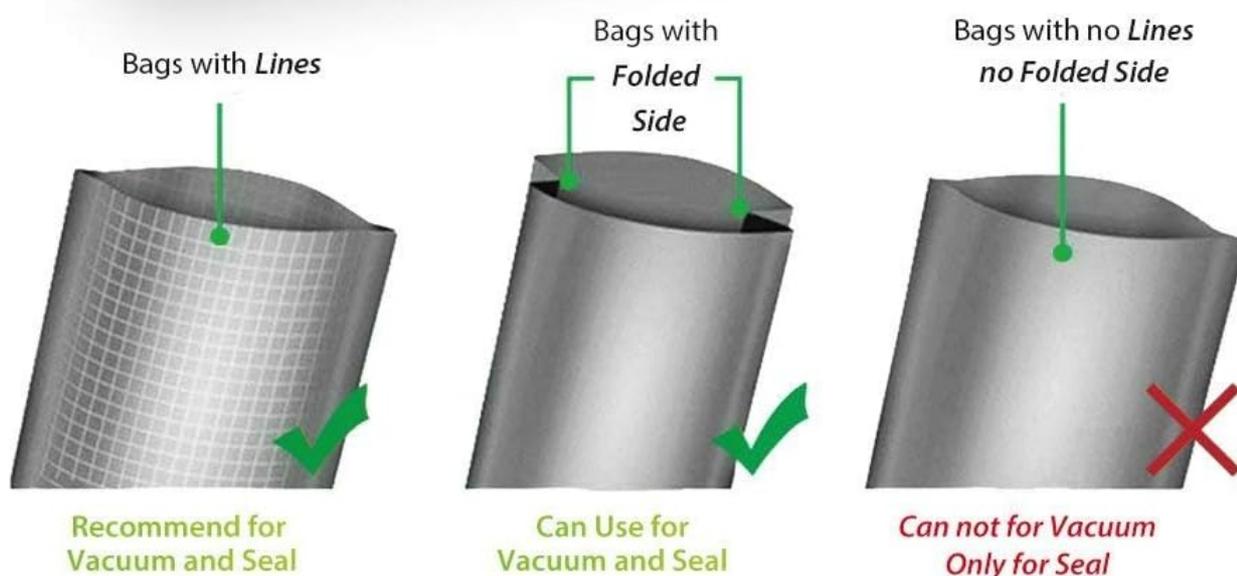


Figure 4.1: Package contents of the Razorri E1800-C Vacuum Sealer.

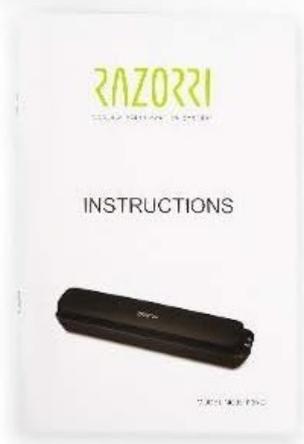
Place the vacuum sealer on a clean, dry, and flat surface. Plug the power cord into a standard 110V AC electrical outlet.

## 5. OPERATING INSTRUCTIONS

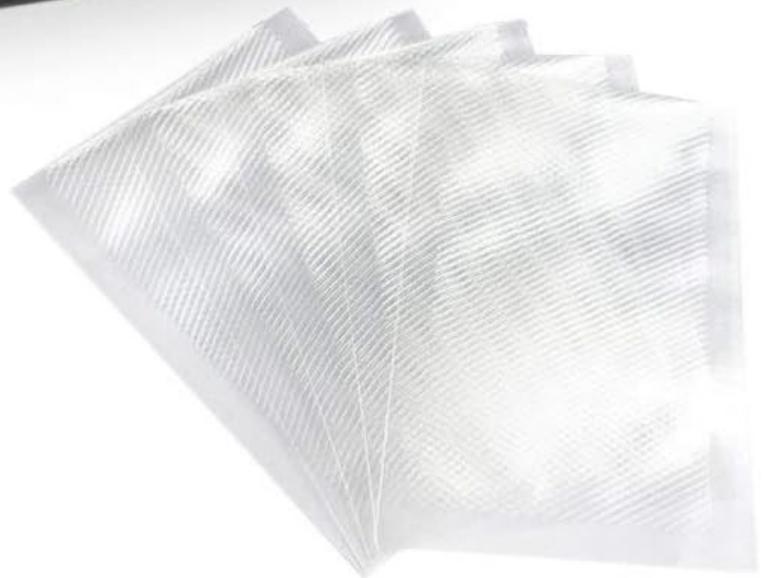
The Razorri E1800-C offers two main functions: sealing bags only and vacuum sealing bags automatically.

### Bag Compatibility:

The E1800-C is compatible with various types of vacuum sealer bags. For optimal performance, use bags designed for vacuum sealing.



User's Manual



5 x Heat-Seal Pre-Cut Bags  
(7.5 inches Wide \* 11.5 inches Deep)

Figure 5.1: Compatible bag types for the Razorri E1800-C.

## 5.1. Sealing Bags Only

This function is used to create a seal on one end of a bag from a roll, or to reseal bags without vacuuming.

1. Cut the bag roll to the desired length, leaving 8-10 cm for sealing.
2. Place one end of the bag on the sealing bar, ensuring the opening does not extend past the lower gasket or vacuum chamber.
3. Lower the lid and press down firmly with both hands.
4. Press the **SEAL** button. The LED light will turn on, indicating the machine is preheating and sealing.
5. The sealing process is complete when the **SEAL** light turns off automatically.
6. Press the release button on the bottom right corner to open the lid and remove the sealed bag.



## 1 Seal the Bags Only

Before start sealing, it takes seconds for the machine to preheating. Then, the LED light will be on, which means the machine is sealing. The process of sealing will be finished with the LED light automatically off. (Intervals for 40 seconds is recommended each time)

## 2 Vacuum and Seal the Bags Automatically

Press this button, the LED light will on, the machine starts to vacuum. After vacuuming, the LED of [**Seal**] button will be on and it starts to seal the bag. (Intervals for 40 seconds is recommended each time) Press this button one time, the machine will stop working immediately.

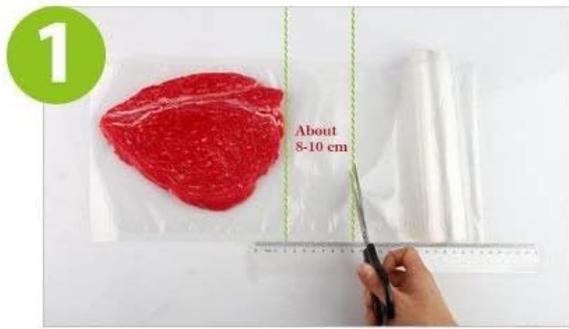


Figure 5.2: Control buttons for sealing and vacuum sealing.

### 5.2. Vacuum and Seal the Bags Automatically

This function removes air from the bag and then seals it, ideal for food preservation.

1. Prepare your food and place it inside the bag, ensuring the bag opening is clean and dry.
2. Place the open end of the bag into the vacuum chamber, making sure it is within the gasketed area.
3. Lower the lid and press down firmly with both hands.
4. Press the **VAC SEAL STOP** button. The LED light will turn on, and the machine will begin to vacuum.
5. Once vacuuming is complete, the **VAC SEAL STOP** light will turn off, and the **SEAL** light will turn on, indicating the sealing process has started.
6. The entire process is finished when the **SEAL** light turns off.
7. Press the release button to open the lid and remove the vacuum-sealed bag.



1. Cut the bag roll to the desired size, and leave **8-10 cm** for sealing.



2. Place one end opening on the sealing bar *[the opening cannot on and surpass the lower gasket or vacuum chamber]*. Lower down the lid, press *[seal]* to make a bag with both hands on two sides.



3. Press release button on bottom right corner to get a bag.



4. Add the food to the bag and put the opening end right in the vacuum chamber.



5. Lower down the lid, press with left hand and press *[VAC Seal/Stop]* button, then press the lid with both hands on two sides. The *[Seal]* light will off when vacuuming and sealing is finished.



6. Press release button again to take out the vacuum sealed bag.

Figure 5.3: Step-by-step guide for vacuum sealing.

## 6. MAINTENANCE AND CLEANING

Regular cleaning ensures the longevity and optimal performance of your vacuum sealer.

- Always unplug the appliance before cleaning.
- Wipe the exterior of the appliance with a soft, damp cloth. Do not use abrasive cleaners or solvents.
- Clean the vacuum chamber and gaskets with a damp cloth after each use, especially if any food residue or liquid has entered the area.
- Ensure all parts are completely dry before storing or next use.
- Do not immerse the appliance in water.

## 7. TROUBLESHOOTING

If you encounter issues with your Razorri E1800-C, 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 outlet.
Machine vacuums but does not seal.	Lid not pressed down firmly enough; bag not positioned correctly; bag opening is wet.	Press down firmly on the lid with both hands. Reposition the bag. Ensure the bag opening is completely dry.
Machine does not vacuum properly.	Lid not pressed down firmly enough; bag not positioned correctly in vacuum chamber; gasket is dirty or damaged.	Press down firmly on the lid. Ensure the bag opening is fully inside the vacuum chamber. Clean or inspect the gaskets for damage.
Seal is incomplete or uneven.	Heat sealing bar or gasket is dirty; bag material is incompatible; too much liquid in bag.	Clean the sealing bar and gaskets. Use compatible vacuum sealer bags. Ensure bag opening is dry.
Machine stops during operation.	Overheating.	Allow the machine to cool down for at least 40 seconds between cycles.

## 8. SPECIFICATIONS

Feature	Specification
Model Number	E1800-C
Voltage	110V AC
Power	110 Watts
Vacuum Power	-0.65 bar
Sealing Time	10-20 seconds
Maximum Bag Width	28 cm
Product Dimensions (L x W x H)	52.07 x 11.43 x 9.14 cm
Product Weight	1.09 kg
Material	Acrylonitrile Butadiene Styrene (ABS)

## 9. WARRANTY AND SUPPORT

The Razorri E1800-C Vacuum Sealer Machine comes with a one-year warranty from the date of purchase. This warranty covers defects in materials and workmanship under normal use.

For warranty claims, technical support, or any questions regarding your product, please contact Razorri customer service. Keep your purchase receipt as proof of purchase.

For more information, visit the official Razorri website or contact their support channels.

