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› Vesta Precision Vac 'n Seal Vacuum Sealer User Manual

V Vesta Precision V06-SL

Vesta Precision Vac 'n Seal Vacuum Sealer User Manual

Model: V06-SL | Brand: V Vesta Precision

INTRODUCTION

The Vesta Precision Vac 'n Seal Vacuum Sealer is designed to extend the freshness of your food by removing air and sealing it in airtight bags or containers. This appliance is perfect for preserving bulk purchases, preparing ingredients for sous vide cooking, and preventing freezer burn. It features both automatic and manual vacuum modes, along with dry and moist food settings for optimal sealing.



Figure 1: Top view of the Vesta Precision Vac 'n Seal Vacuum Sealer.

SAFETY INFORMATION

- Read all instructions before using the appliance.
- Do not immerse the appliance, power cord, or plug in water or other liquids.
- Keep out of reach of children.
- Unplug from outlet when not in use and before cleaning.
- Do not operate any appliance with a damaged cord or plug, or after the appliance malfunctions or has been damaged in any manner.
- Use only manufacturer-recommended attachments.
- Do not use outdoors.

- Ensure the appliance is placed on a stable, flat, heat-resistant surface.

PRODUCT OVERVIEW AND DIMENSIONS

The Vesta Precision Vac 'n Seal is a compact and efficient vacuum sealer designed for home kitchen use. Its sleek design and intuitive controls make food preservation simple and effective.

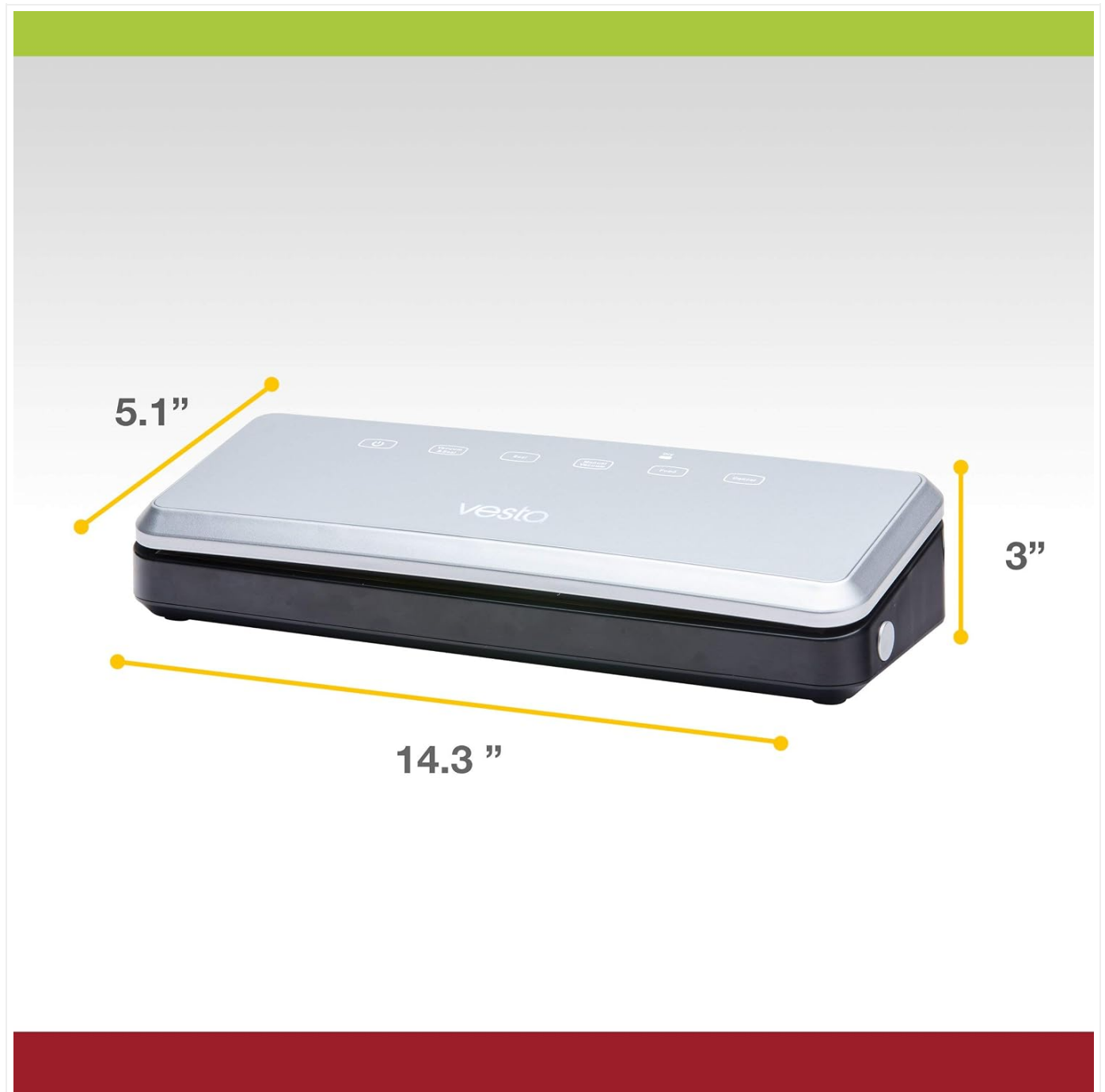


Figure 2: Product dimensions of the Vesta Precision Vac 'n Seal. The unit measures approximately 14.3 inches in length, 5.1 inches in width, and 3 inches in height.

The control panel features clearly marked buttons for various functions, including power, vacuum & seal, seal only, pulse vacuum, dry food, moist food, and cancel. The internal design includes a removable liquid slot for easy cleaning.

Automatic Sealing with Built-in Pressure Sensor



Easy to Clean
with Removable
Liquid Slot

Figure 3: The internal mechanism of the vacuum sealer, highlighting the automatic sealing feature and the removable liquid slot for convenient cleaning.

SETUP

1. Unpack the vacuum sealer and all accessories from the box.
2. Place the appliance on a clean, dry, and flat surface.
3. Ensure the power cord is easily accessible and plug it into a suitable electrical outlet (220 Volts).
4. Open the lid and ensure the sealing strip and vacuum chamber are clean and free of debris.
5. Close the lid firmly until it clicks into place.

OPERATING INSTRUCTIONS

1. Basic Vacuum Sealing (Bags)

This mode is used for vacuum sealing food in vacuum sealer bags.

1. Place the food item inside a compatible vacuum sealer bag, ensuring there is at least 3 inches of empty space at the top of the bag.
2. Open the lid of the vacuum sealer.
3. Place the open end of the bag into the vacuum chamber, ensuring it lies flat across the sealing strip.
4. Close the lid firmly until both sides click into place.
5. Select the appropriate food mode:
 - **Dry Food Mode:** For items without moisture.
 - **Moist Food Mode:** For items with some moisture, such as marinated meats or fruits.
6. Press the **"Vacuum & Seal"** button. The machine will automatically remove air from the bag and then seal it.
7. Once the process is complete, the indicator light will turn off. Open the lid and remove the sealed bag.



Figure 4: Control panel highlighting Dry and Moist Food options, Manual Sealing Control, and Pulse Vacuum for manual control.

2. Manual Vacuum Mode (Pulse Vacuum)

Use this mode for delicate items that might be crushed under full vacuum, allowing you to control the vacuum pressure.

1. Prepare the bag with food as described in step 1 of Basic Vacuum Sealing.
2. Place the open end of the bag into the vacuum chamber and close the lid.
3. Press and hold the **"Pulse Vacuum"** button. The machine will begin to vacuum.
4. Release the button when the desired vacuum level is reached.
5. Immediately press the **"Seal"** button to seal the bag.
6. Once sealed, open the lid and remove the bag.

3. Sealing Only

This function is used to create a seal without vacuuming, useful for making custom-sized bags from rolls or resealing snack bags.

1. Place the open end of the bag (or the edge of the roll you wish to seal) across the sealing strip.
2. Close the lid firmly.
3. Press the **"Seal"** button. The machine will create a seal.
4. Once the indicator light turns off, open the lid and remove the bag.

4. Using with Vesta Precision Canisters

The Vac 'n Seal can be used with Vesta Precision vacuum canisters for storing dry goods like coffee beans, flour, or sugar.

Your browser does not support the video tag.

Video 1: Demonstration on how to vacuum seal with Vesta Precision canisters. This video shows the steps for connecting the hose, initiating the vacuum, and securing the canister lid.

1. Fill the Vesta Precision canister with your desired food item and close the lid tightly.
2. Press the Power button on the vacuum sealer to put it into standby mode.
3. Open the lid of the vacuum sealer and locate the accessory port (often near the liquid groove).
4. Connect one end of the accessory hose to the accessory port on the machine.
5. Connect the other end of the hose to the port on the canister lid.
6. Turn the knob on the canister lid to the "Vacuum" position.
7. Press the **"Canister"** button (or similar accessory button) on the vacuum sealer. You may need to press slightly on the canister lid to ensure a good seal.
8. The machine will vacuum air from the canister. It will stop automatically once the vacuum cycle is complete.
9. Remove the hose from the canister.
10. Turn the knob on the canister lid to the "Lock" position before storing to maintain the vacuum seal.

MAINTENANCE AND CLEANING

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

1. Always unplug the appliance before cleaning.
2. Wipe the exterior of the unit with a damp cloth and mild soap. Do not use abrasive cleaners.
3. The removable liquid slot (drip tray) can be taken out and washed with warm, soapy water. Ensure it is completely dry before reinserting.
4. Clean the vacuum chamber and sealing strip with a damp cloth. Ensure no food particles are left behind, as this can affect the seal.

5. Allow all parts to air dry completely before closing the lid or storing the appliance.

TROUBLESHOOTING

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.
Bag does not vacuum properly.	Bag not positioned correctly; lid not fully latched; dirty sealing strip/gasket; bag leakage.	Reposition the bag; ensure lid clicks shut; clean sealing strip and gaskets; check bag for holes or tears.
Bag does not seal.	Sealing strip/heating element issue; bag too wet near seal area.	Ensure sealing strip is clean and dry; dry the inside of the bag near the seal area.
Vacuum is weak or inconsistent.	Gaskets are dirty or worn; liquid in drip tray.	Clean or replace gaskets if necessary; empty and clean the liquid drip tray.

SPECIFICATIONS

- Model:** V06-SL
- Brand:** V Vesta Precision
- Product Dimensions:** 5.1 x 14.25 x 3 inches
- Item Weight:** 4.4 pounds
- Voltage:** 220 Volts
- Wattage:** 110.00 Watts
- Operation Modes:** Automatic, Manual (Pulse Vacuum)
- Food Modes:** Dry, Moist

WARRANTY AND SUPPORT

For warranty information, technical support, or to purchase accessories and replacement parts, please contact Vesta Precision customer service. Refer to the product packaging or the official Vesta Precision website for the most up-to-date contact details and warranty terms.

You can visit the Vesta Precision store online for more information:[Vesta Precision Store](#)

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Question

Example: How do I reset this device or fix this error?

Details

Model number, symptoms, what you tried, or the section of the manual you are using.

Submit question