



Manuals.plus /

› Vremi /

› Vremi Vacuum Sealer Machine: Instruction Manual

Vremi zhenkongguoji110213

Vremi Vacuum Sealer Machine: Instruction Manual

Model: zhenkongguoji110213

Brand: Vremi

INTRODUCTION

This manual provides detailed instructions for the safe and efficient operation of your Vremi Vacuum Sealer Machine. Please read all instructions carefully before use to ensure proper functionality and longevity of your appliance.

What's Included

- Vremi Vacuum Sealer Machine (1x)
- Pre-cut Vacuum Bags (5x, 7.8 x 11.8 inch)
- Vacuum Bag Roll (1x, 7.8 x 78 inch)
- Suction Tube (1x, 15.7 inches)
- Instruction Manual

What's In The Box

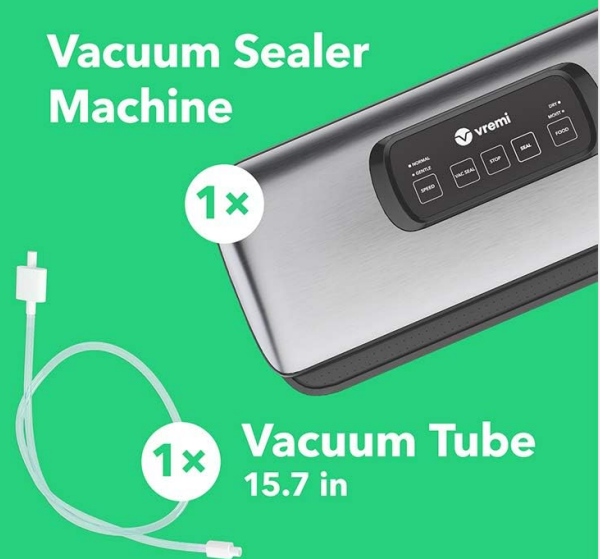
Everything You
Need To Get
Started

Vacuum Roll 7.8 x 78 in



Vacuum Bags 7.8 x 11.8 in

Vacuum Sealer Machine



Vacuum Tube 15.7 in

The Vremi Vacuum Sealer Machine package includes the main unit, 5 pre-cut vacuum bags, 1 vacuum bag roll, and a suction tube.

IMPORTANT SAFETY INFORMATION

- Always ensure the appliance is unplugged before cleaning or maintenance.
- Do not immerse the appliance in water or any other liquid.
- Keep hands clear of the sealing bar during operation, as it becomes hot.
- Use only Vremi-approved vacuum bags and accessories.
- Do not vacuum seal liquids without proper pre-freezing or using the 'MOIST' mode.
- Ensure the lid is securely latched before starting any operation.

PRODUCT OVERVIEW



The Vremi Vacuum Sealer features an intuitive LED control panel with buttons for various functions like Normal/Gentle speed, Dry/Moist food modes, Vac Seal, Stop, and Seal.



Diagram showing the locking hooks, nozzle and button for vacuum canisters, and release buttons (R/L) on the Vremi Vacuum Sealer. The vacuum chamber measures 11.8 inches.

SETUP

Initial Setup

1. Unpack the vacuum sealer and all accessories from the packaging.
2. Place the unit on a flat, stable, and dry surface.
3. Plug the power cord into a suitable electrical outlet. The indicator lights on the control panel will illuminate, indicating the machine is ready for use.

OPERATING INSTRUCTIONS

Sealing Bags

Basic Vacuum Sealing (Dry Food)

1. Place the food item into a vacuum sealer bag, ensuring the open end is clean, dry, and free of debris. Leave at least 3 inches of space between the food and 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 and is centered.
4. Close the lid firmly until both sides click into place, indicating a secure lock.
5. Press the 'VAC SEAL' button. The machine will automatically vacuum the air from the bag and then seal it.
6. Once the process is complete, the indicator light will turn off. Press the release buttons (R/L) on both sides to open the lid and remove the sealed bag.

This video demonstrates the basic vacuum sealing process for dry food items using the Vremi Vacuum Sealer. It shows how to place the bag, close the lid, and initiate the vacuum and seal cycle.

Wet Food Sealing

- For moist foods, select the 'MOIST' mode on the control panel before pressing 'VAC SEAL'. This adjusts the sealing time for optimal results with liquids or high-moisture content foods.
- Ensure there is no excess liquid near the sealing area to prevent improper sealing.

Gentle Vacuum Sealing

- For delicate items that may be crushed by full vacuum pressure, select the 'GENTLE' speed mode. This reduces the vacuum pressure for a softer seal.

Using the External Suction Hose (for Canisters/Jars)

1. Connect one end of the provided suction hose to the nozzle on the vacuum sealer.
2. Connect the other end of the hose to the vacuum port on your compatible vacuum canister or jar (canister/jar not included).
3. Select the appropriate mode (e.g., 'VAC' or 'FOOD' if applicable for canisters) on the control panel.
4. Press the 'VAC SEAL' button to begin vacuuming the container. The machine will stop automatically once the desired vacuum level is reached.
5. Once vacuuming is complete, remove the hose from both the sealer and the container.

Sous Chef

A Must-Have
Sous Vide
Accessory



*Sous Vide Cooker And Steak Not Included. 😊

The Vremi Vacuum Sealer can be used with an external suction hose to vacuum seal compatible jars and containers, preserving their contents. Suction strength is 12 L/Min.

FOOD PRESERVATION TIPS

- **Fight Freezer Burn:** Vacuum sealing removes air, which is the primary cause of freezer burn, significantly extending food freshness and quality.
- **Lock In Flavor:** By removing oxygen, the vacuum sealer helps to preserve the natural flavors, aromas, and nutrients of your food items.
- **Keep Moisture Out:** Ensures dry goods like cereals, nuts, and snacks remain crisp and fresh by preventing moisture absorption.
- **Sous Vide Companion:** The Vremi Vacuum Sealer is an ideal tool for preparing food for sous vide cooking, ensuring even cooking and maximum flavor infusion.
- **Save Space & Time:** Organize your fridge and freezer more efficiently by vacuum sealing family-sized or individual portions, making meal prep and storage simpler.

Easy-Peasy

Preservation
In 3 Simple
Steps

**Ready To
Store!**



After Sealing Is Complete,
Keep Your Closed Sealer Unlocked
And Stored In A Safe Space.

1 Open Cover
And Align
A Bag



2 Press Cover
Until You
Hear A Click



3 Press Vac
Seal Button



Visual representation of the benefits of vacuum sealing, including preventing freezer burn, locking in flavor, and keeping moisture out, demonstrated with meat, asparagus, and rice.

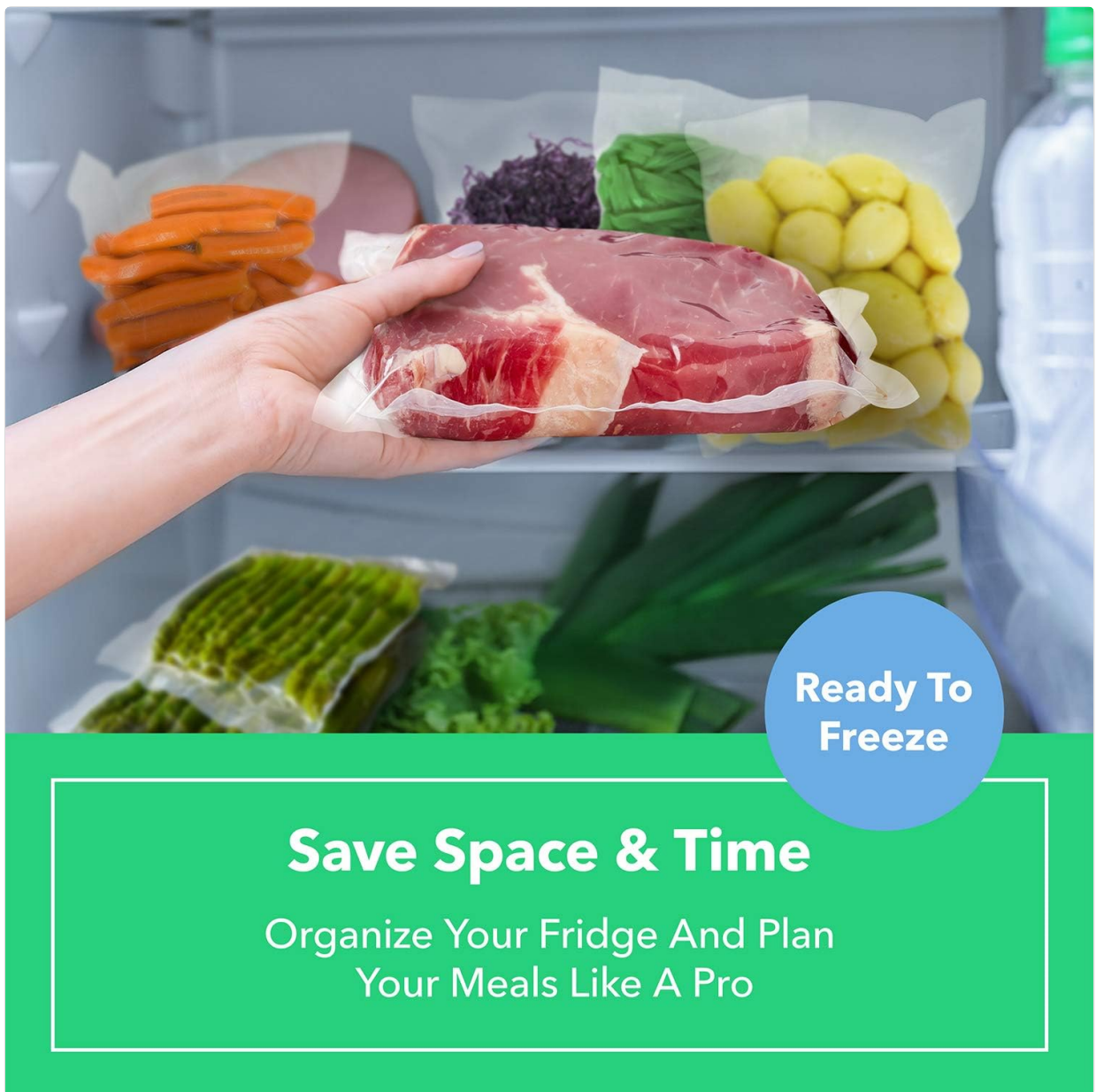
A black Vremi Vacuum Sealer is shown with its lid open. A clear plastic vacuum sealer bag is connected to the machine's suction port. The bag is placed over a clear plastic rectangular container filled with orange-colored food. A green circular seal is visible on the lid of the container, where the bag is attached. The background is white, and the bottom right corner has a green gradient.

Suction
Strength
12 L/Min

*Vacuum Containers And Jars Are Not Included.

**Seal Jars &
Containers**

The Vremi Vacuum Sealer is an essential accessory for sous vide cooking, allowing you to perfectly prepare ingredients for water bath immersion.



Ready To
Freeze

Save Space & Time

Organize Your Fridge And Plan
Your Meals Like A Pro

Vacuum sealing helps organize your refrigerator and freezer, saving space and making meal planning more efficient by preparing food in advance.

MAINTENANCE AND CLEANING

- **Cleaning the Unit:** Wipe the outside of the appliance with a damp cloth. Clean the vacuum chamber and sealing strip with tissue paper to remove any food debris or moisture. Ensure the appliance is thoroughly dry before storing or using again.
- **Removable Base:** The Vremi Vacuum Sealer features a removable base for easy disassembly and cleaning. This design allows for thorough cleaning of all components, ensuring hygiene and hassle-free maintenance.

TROUBLESHOOTING

Common Issues and Solutions

- **Machine not vacuuming or sealing properly:** Ensure the bag is placed correctly within the vacuum chamber and the lid is firmly closed until both sides click. Check for any wrinkles or folds in the bag opening that could prevent a proper seal.
- **Air leakage after sealing:** Inspect the sealed bag for any punctures, tears, or incomplete seals. Ensure the sealing strip is clean and free of food debris. If necessary, try sealing the bag again, or use a new bag.

- **Heating element issues:** Avoid touching the heating sealing bar directly. If the heating element appears damaged or has a jagged spot, which can create holes in bags, discontinue use and contact customer support.
- **Wet bags not sealing:** For foods with moisture, use the 'MOIST' mode. Ensure there is no excess liquid near the sealing area, as this can interfere with the sealing process. Pre-freeze very wet items before vacuum sealing if possible.
- **Machine does not power on:** Check if the power cord is securely plugged into both the machine and the electrical outlet. Ensure the outlet is functional.

SPECIFICATIONS

Feature	Specification
Brand	Vremi
Material	Stainless Steel
Color	White
Product Dimensions	2"L x 5.9"W x 3"H
Item Weight	3.1 Pounds
Power Source	HandHeld
Operation Mode	Automatic, Manual
Wattage	100 watts
Voltage	120 Volts
UPC	855601006476
Manufacturer	Vremi
ASIN	B086VRKD37
Item Model Number	zhenkongguoji110213
Date First Available	April 7, 2020

WARRANTY AND SUPPORT

For product support, warranty information, or to report any issues with your Vremi Vacuum Sealer Machine, please contact Vremi customer service through the retailer's platform or the official Vremi website. Please have your model number and purchase date available when contacting support.