

## Wilfa VS-0812S

# Wilfa VS-0812S Vacuum Sealer Instruction Manual

Model: VS-0812S

## 1. INTRODUCTION

Thank you for choosing the Wilfa VS-0812S Vacuum Sealer. This appliance is designed to extend the freshness of your food by removing air and sealing it in specialized bags. Vacuum sealing can preserve food up to five times longer, retaining flavors and vitamins, and preventing freezer burn. This manual provides essential information for the safe and effective use of your new vacuum sealer. Please read it thoroughly before first use and keep it for future reference.

## 2. SAFETY INSTRUCTIONS

To ensure safe operation and prevent damage to the appliance or injury, please observe the following safety precautions:

- Always connect the appliance to a grounded power outlet.
- Do not immerse the appliance, power cord, or plug in water or other liquids.
- Keep the appliance out of reach of children.
- Do not operate the appliance with a damaged cord or plug, or if it has been dropped or damaged in any way.
- Ensure the sealing area is clean and dry before each use to achieve a proper seal.
- Avoid vacuum sealing liquids directly without pre-freezing, as liquids can be drawn into the vacuum pump and damage the appliance.
- Do not overfill vacuum bags; leave sufficient space for sealing.
- Allow the appliance to cool down between multiple sealing cycles to prevent overheating.
- Use only Wilfa-approved vacuum bags and accessories.

## 3. PRODUCT OVERVIEW

The Wilfa VS-0812S is a compact and powerful vacuum sealer. Familiarize yourself with its components and control panel.



Figure 1: Top view of the Wilfa VS-0812S Vacuum Sealer, showcasing its sleek aluminum finish and control panel on the right side.



Figure 2: The vacuum sealer actively sealing a bag containing a piece of salmon, demonstrating its primary function.



Figure 3: Interior view of the vacuum sealer with the lid open, showing the vacuum channel and sealing bar.



Figure 4: Close-up of the control panel, displaying buttons for Mode (Gentle/Normal, Moist/Dry), Food, Canister, Vac Seal, Seal, and Stop functions.

### Control Panel Functions:

- **Mode:** Toggles between Gentle and Normal vacuum pressure, and Moist and Dry food settings.
- **Food:** Selects the food type (e.g., for specific vacuum levels).
- **Canister:** For vacuum sealing external canisters (requires an accessory hose, not included).
- **Vac Seal:** Initiates the vacuuming process followed by automatic sealing.
- **Seal:** Seals the bag without vacuuming, useful for creating custom-sized bags from rolls or sealing delicate items.
- **Stop:** Halts any ongoing operation.

## 4. SETUP

1. **Unpack:** Carefully remove the vacuum sealer from its packaging. Retain packaging for storage or transport.
2. **Inspect:** Check the appliance for any signs of damage. Do not use if damaged.
3. **Clean:** Wipe the exterior of the appliance with a damp cloth. Ensure the sealing bar and vacuum channel are clean and dry.
4. **Placement:** Place the vacuum sealer on a flat, stable, and dry surface. Ensure adequate ventilation around the unit.
5. **Power Connection:** Plug the power cord into a suitable electrical outlet.

## 5. OPERATING INSTRUCTIONS

## 5.1. Preparing the Bag

- Use only approved vacuum sealer bags or rolls.
- Cut the bag to the desired length from a roll, ensuring enough space (at least 7-10 cm) at the open end for sealing.
- If using a roll, seal one end of the bag using the "Seal" function to create a bottom seam.
- Place the food item into the bag. Ensure the open end of the bag is clean, dry, and free from food particles or moisture, as this can prevent a proper seal.
- Do not overfill the bag. Leave sufficient space at the top.

## 5.2. Vacuum Sealing Food

1. **Open the Lid:** Lift the lid of the vacuum sealer.
2. **Position the Bag:** Place the open end of the bag into the vacuum channel, ensuring it lies flat over the sealing bar. The bag opening should be fully within the vacuum chamber.
3. **Close the Lid:** Firmly press down on both sides of the lid until it clicks into place, indicating it is securely locked.
4. **Select Settings:**
  - Press **Mode** to select between "Gentle" (for delicate items) or "Normal" vacuum pressure.
  - Press **Mode** again to select between "Moist" (for foods with some liquid) or "Dry" (for solid, dry foods) sealing settings.
  - Press **Food** if specific food type settings are available (refer to appliance indicators).
5. **Start Vacuum and Seal:** Press the **Vac Seal** button. The appliance will automatically remove air from the bag and then seal it.
6. **Monitor:** Observe the vacuum process. If sealing delicate items, you can press **Stop** at any time to halt vacuuming and then press **Seal** to manually seal the bag.
7. **Release:** Once the sealing process is complete, the indicator light will turn off. Press the release buttons (if present, usually on the sides) or lift the lid handle to open the appliance.
8. **Remove Bag:** Carefully remove the sealed bag. Check the seal for completeness.





Figure 5: A bag filled with roasted vegetables positioned near the vacuum sealer, ready for the sealing process.





Figure 6: Two fish perfectly vacuum-sealed in a bag, surrounded by fresh dill and coarse salt, illustrating effective food preservation.



Figure 7: A single fish vacuum-sealed in a bag, with scattered peppercorns and herbs, ready for storage or cooking.

### 5.3. Sealing Only

Use the "Seal" function to create a seal without vacuuming. This is useful for:

- Creating bags from a roll.
- Sealing bags of delicate items that do not require vacuuming.
- Resealing original snack bags or other packaging.

To use: Place the open end of the bag over the sealing bar (not in the vacuum channel). Close the lid firmly. Press the **Seal** button. The appliance will heat and seal the bag.

### 5.4. Canister Vacuuming

The Wilfa VS-0812S can also vacuum seal external canisters (sold separately).

1. Connect one end of the accessory hose (not included) to the appliance's canister port and the other end to the canister's port.
2. Ensure the canister lid is properly closed and sealed.
3. Press the **Canister** button. The appliance will vacuum air from the canister.
4. Once vacuuming is complete, the appliance will stop automatically. Remove the hose.



## 5.5. Sous-Vide Cooking

This vacuum sealer is suitable for preparing food for sous-vide cooking. Sous-vide involves sealing food in a vacuum bag and cooking it gently in a temperature-controlled water bath. This method helps preserve vitamins, nutrients, and flavors.

- Prepare your food (e.g., meat, fish) and place it in a vacuum bag.
- Vacuum seal the bag following the "Vacuum Sealing Food" instructions (Section 5.2).
- Proceed with your sous-vide cooking process according to your recipe and sous-vide equipment instructions.

## 6. MAINTENANCE AND CLEANING

Regular cleaning and maintenance will ensure the longevity and optimal performance of your Wilfa VS-0812S Vacuum Sealer.

- **Unplug:** Always unplug the appliance from the power outlet before cleaning.
- **Exterior:** Wipe the exterior surfaces with a soft, damp cloth. Do not use abrasive cleaners or solvents.
- **Sealing Bar:** Carefully wipe the sealing bar with a damp cloth to remove any residue. Ensure it is completely dry before storage or next use.
- **Vacuum Channel:** Clean the vacuum channel and gaskets with a damp cloth. Ensure no food particles or liquids remain, as this can affect sealing performance.
- **Storage:** Store the appliance in a dry place with the lid unlatched to prevent compression of the gaskets, which can lead to poor seals over time.

## 7. TROUBLESHOOTING

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

Problem	Possible Cause	Solution
Appliance does not turn on.	Not plugged in; power outlet malfunction.	Ensure the power cord is securely plugged into a working outlet.
Bag does not vacuum properly.	Lid not properly closed; bag not positioned correctly; vacuum channel or gaskets are dirty/damaged; bag has a leak.	Ensure the lid is firmly latched. Reposition the bag so the opening is fully within the vacuum channel. Clean the vacuum channel and gaskets. Inspect the bag for holes or tears.
Bag does not seal.	Sealing bar is dirty or wet; bag opening is wet or has food particles; sealing bar is overheated.	Clean and dry the sealing bar and the inside of the bag opening. Allow the appliance to cool down for a few minutes if multiple seals have been made consecutively.
Liquid is drawn into the vacuum channel.	Food contains too much liquid.	For moist foods, use the "Moist" setting if available. For very wet foods, pre-freeze them partially or place a paper towel strip at the top of the bag to absorb excess moisture before vacuuming. Clean the vacuum channel immediately.
Vacuum seal loses over time.	Bag puncture; improper seal; food with sharp edges.	Inspect the bag for punctures. Ensure the seal is complete and even. For foods with sharp edges (e.g., bones), pad them with a paper towel before sealing.

## 8. SPECIFICATIONS

Brand	Wilfa
Model Number	VS-0812S
Color	Silver
Material	Aluminum
Product Dimensions (L x W x H)	20.4 x 47.1 x 12.1 cm
Item Weight	2.23 Kilograms
Power	110 Watts
Vacuum Capacity	12 liters per minute at 0.8 bar
Operation Mode	Automatic
International Article Code (EAN/UPC)	07044876039873

## 9. WARRANTY AND SUPPORT







The Wilfa VS-0812S Vacuum Sealer comes with a **5-year warranty**, reflecting Wilfa's commitment to quality and durability.



Figure 8: The Wilfa 5-year warranty logo, indicating extended product assurance.

For warranty claims, technical support, or inquiries about spare parts, please contact your retailer or visit the official Wilfa website. Please retain your proof of purchase for warranty validation.

Related Documents - VS-0812S

 <p>WILFA FOG ULTRASONIC HUMIDIFIER</p> <p>Beskrivning Bruksanvisning Bedienungsanleitung Käyttöohje Instruction manual</p>	<p><a href="#">Wilfa Fog HUE-6B Bruksanvisning – Ultrasonisk Luftfukter</a></p> <p>Oppdag hvordan du bruker og vedlikeholder din Wilfa Fog HUE-6B ultrasoniske luftfukter med denne komplette brukermanualen. Inkluderer sikkerhetstips, funksjonsbeskrivelser og feilsøking.</p>
 <p>WILFA PERFORMANCE COFFEE BREWER WSPL-3B</p> <p>DK: Instruction manual NO: Bruksanvisning SE: Bruksanvisning DE: Bedienungsanleitung FI: Käyttöohje DE: Anleitung</p> <p>NL: Instructie FR: Instructions IT: Istruzioni ES: Manual de usuario PT: Manual de instruções</p>	<p><a href="#">Wilfa Performance Coffee Brewer WSPL-3B Instruction Manual</a></p> <p>Comprehensive user manual for the Wilfa Performance Coffee Brewer WSPL-3B, covering setup, operation, safety, cleaning, and troubleshooting for optimal coffee brewing.</p>
 <p>WILFA SMOOTH BLENDER BL-1000S, BL6B-P1000, BL6W-P1000</p> <p>DK: Instruction manual NO: Bruksanvisning SE: Bruksanvisning DE: Bedienungsanleitung FI: Käyttöohje DE: Anleitung</p> <p>NL: Instructie FR: Instructions IT: Istruzioni ES: Manual de usuario PT: Manual de instruções</p>	<p><a href="#">Wilfa Smooth Blender Instruction Manual</a></p> <p>User guide and safety instructions for the Wilfa Smooth Blender (models BL-1000S, BL6B-P1000, BL6W-P1000). Learn how to operate, clean, and maintain your blender safely.</p>
 <p>WILFA FS-2 ELECTRIC FOOD SLICER</p> <p>BRUKSANVISNING BRUKSANVISNING KÄYTTÖOHJE INSTRUCTION MANUAL</p> <p>WWW.WILFA.COM</p>	<p><a href="#">Wilfa FS-2 Electric Food Slicer User Manual and Instructions</a></p> <p>Comprehensive user manual for the Wilfa FS-2 Electric Food Slicer, covering setup, operation, safety precautions, cleaning, and maintenance. Includes troubleshooting and warranty information.</p>
 <p>WILFA CLASSIC TOASTER CT-1000S, CT-1000MW, CT-1000MB, CT-1000T</p> <p>DK: Instruction manual NO: Bruksanvisning SE: Bruksanvisning DE: Bedienungsanleitung FI: Käyttöohje DE: Anleitung</p> <p>NL: Instructie FR: Instructions IT: Istruzioni ES: Manual de usuario PT: Manual de instruções</p>	<p><a href="#">Wilfa Classic Toaster CT-1000S/CT-1000MW/CT-1000MB/CT-1000T User Manual and Safety Guide</a></p> <p>Comprehensive user manual and safety guide for the Wilfa Classic Toaster (models CT-1000S, CT-1000MW, CT-1000MB, CT-1000T). Learn about features, operation, cleaning, warranty, and technical specifications.</p>
 <p>WILFA CLASSIC COFFEE BREWER CM6S-100, CM5GW-100, CM5GB-100</p> <p>DK: Instruction manual NO: Bruksanvisning SE: Bruksanvisning DE: Bedienungsanleitung FI: Käyttöohje DE: Anleitung</p> <p>NL: Instructie FR: Instructions IT: Istruzioni ES: Manual de usuario PT: Manual de instruções</p>	<p><a href="#">Wilfa Classic Coffee Brewer Instruction Manual</a></p> <p>User manual for the Wilfa Classic Coffee Brewer (CM6S-100, CM5GW-100, CM5GB-100). Learn about safety, operation, maintenance, and troubleshooting for this household coffee maker.</p>



