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Elechomes E101-MS

Elechomes Auto Vacuum Sealer User Manual

Model: E101-MS

1. INTRODUCTION

Thank you for choosing the Elechomes Auto Vacuum Sealer. This appliance is designed to preserve food freshness up to 8 times longer than traditional storage methods, reducing food waste and saving you money. Its hands-free automatic operation and multiple sealing modes make food preservation simple and efficient.

This manual provides essential information for the safe and effective use of your new vacuum sealer. Please read it thoroughly before operation and retain it for future reference.



The Elechomes Auto Vacuum Sealer, designed for efficient food preservation.

2. WHAT'S IN THE BOX & SETUP

Before first use, please ensure all components are present and undamaged.

2.1 Package Contents:

- 1 × Elechomes Auto Vacuum Sealer
- 5 × Vacuum Bags
- 1 × Vacuum Bag Roll
- 1 × Removable Drip Tray (pre-installed)
- 2 × Foam Gaskets (pre-installed)
- 1 × User Manual



All items included in the Elechomes Auto Vacuum Sealer package.

2.2 Initial Setup:

1. Place the vacuum sealer on a flat, stable, and dry surface.
2. Ensure the power cord is securely plugged into a compatible electrical outlet.

3. Verify that the removable drip tray is correctly seated in its compartment.

3. OPERATING INSTRUCTIONS

The Elechomes Auto Vacuum Sealer features a hands-free operation for convenience. Follow these steps for optimal sealing results.

3.1 Basic Vacuum Sealing Steps:

1. **Prepare the Bag:** Place the open end of the vacuum bag into the vacuum chamber, ensuring it lies flat and is positioned under the cover plates.
2. **Close the Lid:** Gently close the lid. The machine will automatically lock.
3. **Select Mode:** Choose the appropriate mode (Dry, Moist, Normal, Gentle) based on your food type.
4. **Start Sealing:** Press the "Vac Seal" button. The machine will automatically vacuum and seal. Wait for the indicator lights to turn off, signaling completion.
5. **Release:** The machine will automatically release the lid once the process is complete.

HOW TO USE



Visual guide for the hands-free vacuum sealing process.

3.2 Understanding Sealing Modes:

- **Dry Mode:** Ideal for solid items without moisture, such as nuts, chips, or dried fruits.
- **Moist Mode:** Suitable for foods with some moisture, like raw or simmered meats, fish, or vegetables.
- **Normal Mode:** Standard vacuum pressure for most food items.
- **Gentle Mode:** Reduces vacuum pressure to prevent crushing delicate foods like bread, pastries, or soft fruits.
- **Canister Mode:** Used with the accessory hose for vacuum sealing external containers or wine bottles.
- **Seal Button:** Seals bags without vacuuming, useful for making bags from a roll or resealing snack bags.
- **Stop Button:** Allows you to stop the vacuum or sealing process at any time, providing manual control for delicate items.



The Elechomes Auto Vacuum Sealer offers multiple modes for diverse food types.

3.3 Using the Accessory Hose (Canister Mode):

1. Insert one end of the accessory hose into the port on the vacuum sealer.
2. Insert the other end into the port on your vacuum-sealable container or wine stopper.
3. Press the "Canister" button to begin drawing air out. The machine will stop automatically when a sufficient vacuum is achieved.

Official user guide video demonstrating the operation and features of the Elechomes Automatic Vacuum Sealer, including vacuum sealing various food types and using the accessory hose for external containers.

4. MAINTENANCE

Proper maintenance ensures the longevity and optimal performance of your vacuum sealer.

4.1 Cleaning the Drip Tray:

The removable drip tray collects any excess liquids during the vacuum sealing process, making cleanup easy.

1. Ensure the appliance is unplugged and cooled down.
2. Carefully remove the drip tray from the vacuum chamber.
3. Wash the drip tray with warm, soapy water. Rinse thoroughly and dry completely before reinserting.

Official user guide video demonstrating the operation and features of the Elechomes Automatic Vacuum Sealer, including the easy-to-clean removable drip tray.

4.2 General Cleaning:

- Wipe the exterior of the appliance with a damp cloth. Do not immerse the unit in water.
- Clean the vacuum chamber and sealing strip regularly to prevent food residue buildup, which can affect sealing performance.
- Ensure all parts are completely dry before storing or next use.

5. 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.	No power supply.	Check if the power cord is securely plugged into a working outlet.
Bag does not vacuum properly.	Bag not positioned correctly; sealing strip/gaskets dirty or damaged; bag has holes.	Ensure the bag opening is flat and fully inside the vacuum chamber. Clean or replace sealing strip/gaskets. Use a new, undamaged bag.
Bag does not seal.	Sealing strip is dirty or wet; too much moisture in the bag; overheating.	Clean and dry the sealing strip. Pre-freeze moist foods or use the Moist mode. Allow the machine to cool down for 20-30 seconds between seals.
Vacuum is weak.	Lid not properly closed; gaskets are worn or misaligned.	Ensure the lid is fully closed and locked. Check the gaskets for wear and proper placement.

If the problem persists after attempting these solutions, please contact customer support.

6. SPECIFICATIONS

Feature	Detail
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Feature	Detail
Brand	Elechomes
Model Number	E101-MS
Material	Stainless Steel
Color	Black & Silver
Item Weight	4 Pounds
Power Source	AC
Operation Mode	Automatic
Wattage	1000 watts
Voltage	230 Volts
Product Dimensions	16 x 7 x 3.5 inches

7. WARRANTY AND SUPPORT

Your Elechomes Auto Vacuum Sealer comes with an 18-month warranty, ensuring peace of mind with your purchase. For any inquiries, technical assistance, or warranty claims, a dedicated customer support team is available 24/7 through email.

Please refer to the contact information provided on the product packaging or the official Elechomes website for support details.