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## MAGIC SEAL MS175

# Magic Seal MS175 Vacuum Sealer Machine User Manual

Model: MS175 | Brand: MAGIC SEAL

## 1. INTRODUCTION

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The Magic Seal MS175 is a versatile vacuum sealer designed for efficient food preservation. This nozzle-type machine is compatible with smooth bags and Mylar bags, offering adjustable vacuum and seal times to suit various food types and storage needs. It features both automatic and manual operating modes, an external liquid catch for moist foods, and a built-in bag cutter for convenience.

## 2. IMPORTANT SAFETY INSTRUCTIONS

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- 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. Close supervision is necessary when used near 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.
- Do not place on or near a hot gas or electric burner, or in a heated oven.
- Always ensure the lid is properly latched before operating.

## 3. PACKAGE CONTENTS

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Upon unpacking, please verify that all items are present:

- Magic Seal MS175 Vacuum Sealer Machine
- 10 Smooth Bags (7.8" x 11.8")
- 1 External Liquid Catch Container Set
- User Manual

## 4. PRODUCT FEATURES

- **Nozzle Design for Mylar & Smooth Bags:** The MS175 vacuum machine features a precision nozzle for smooth bags and Mylar bags (including thick 7mil+), ideal for long-term food storage and prepping. Adjustable vacuum and seal times allow for customized preservation. **Note: Not compatible with textured bags.**



Image: The Magic Seal MS175 vacuum sealer shown with different types of bags it can seal, such as smooth-surfaced, printed, Yin-Yang, customized, anti-static, and aluminum foil bags, highlighting its versatility.

- **External Liquid Catch for Moist Foods:** Seal wet foods without mess. A separate 500ml container traps juices from seafood, fresh meats, or marinades, preventing leaks into the machine. The container is removable and dishwasher-safe for easy cleaning.

## External Liquid Catch Container Designed

For sealing batches of liquid-rich foods



Image: The Magic Seal MS175 vacuum sealer is shown with its external liquid catch container, which collects excess liquids during the vacuum sealing process, particularly useful for moist foods like marinated chicken.

- **Auto & Manual Modes + Inflate:** This 220W sealer intelligently handles dry and moist foods. For batch processing, preset your ideal vacuum and seal times once, then use One-Touch Auto Mode to replicate perfect seals effortlessly. For delicate items, switch to Manual Mode for incremental pressure control. The Inflate function protects fragile items like chips, cookies, and bread from crushing.



Image: The Magic Seal MS175 vacuum sealer illustrating its inflation function, which inflates bags to protect delicate items like bread from being crushed during sealing, shown next to a vacuum-sealed bag of bread.

- **Extra-Wide 5mm Seal Bar (12"):** Achieve stronger, leakproof seals. The 12-inch length fits most home-sized bags, and the 5mm seal (wider than standard 3-4mm) locks in freshness, preventing air leaks even for thick bags or liquid-rich foods. Adjust seal time (1-15s) for perfect results every time.

# KEEP ALL YOU FOOD FRESH



Image: The Magic Seal MS175 vacuum sealer connected to an external vacuum container, demonstrating its capability for both dry food and moist food vacuum sealing in containers.

- **Built-In Cutter:** Make custom-sized bags in seconds with the integrated bag cutter.

## 5. SETUP

1. **Unpack the Appliance:** Carefully remove the vacuum sealer and all accessories from the packaging.
2. **Inspect for Damage:** Check the appliance for any signs of damage. Do not use if damaged.
3. **Placement:** Place the vacuum sealer on a flat, stable, and dry surface. Ensure there is enough space around the unit for operation.
4. **Power Connection:** Plug the power cord into a standard 110V AC electrical outlet. The display will illuminate, indicating the unit is ready.
5. **Prepare Bags:** If using roll bags, use the built-in cutter to create a bag of the desired length. Seal one end of the bag using the 'Seal Only' function (refer to Operating Instructions).

## 6. OPERATING INSTRUCTIONS

### 6.1. Automatic Vacuum & Seal Mode (for Dry Solid Foods)

1. Place the food item into a smooth or Mylar bag, leaving at least 2-3 inches of space from the top opening.
2. Open the lid of the vacuum sealer.
3. Position the open end of the bag under the nozzle, ensuring the nozzle is inside the bag and the bag opening is flat across the sealing bar.
4. Close the lid firmly until it latches.
5. Adjust the 'VAC. TIME' and 'SEAL TIME' settings using the up/down arrows if needed. For most dry foods, default settings are suitable.
6. Press the 'AUTO MODE' button. The machine will automatically vacuum the air out of 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.

Your browser does not support the video tag.

Video: Demonstration of the Magic Seal MS175 vacuum sealer in Automatic Mode, showing how to seal Mylar or clear bags with various dry solid foods like beef jerky and coffee beans.

## 6.2. Manual Vacuum Seal Mode (for Wet or Soft Foods)

1. Prepare the food and bag as described in Automatic Mode. For moist foods, ensure the external liquid catch container is connected.
2. Position the bag and close the lid.
3. Adjust the 'VAC. TIME' and 'SEAL TIME' settings as appropriate for the food type. For soft foods, a shorter vacuum time may be needed to prevent crushing.
4. Press and hold the 'OPERATE/STOP' button to start vacuuming. Release the button when the desired vacuum level is reached.
5. Immediately press the 'AUTO MODE' button to initiate the sealing process.
6. Once sealed, open the lid and remove the bag.

Your browser does not support the video tag.

Video: Demonstration of the Magic Seal MS175 vacuum sealer in Manual Mode, showing how to seal bags with wet or soft foods like mozzarella balls, allowing for controlled vacuum levels.

## 6.3. Inflate Function

The inflate function is used to prevent crushing of delicate items such as chips, cookies, or bread. This function inflates the bag with a small amount of air after vacuuming, maintaining the food's original shape.

1. Place the delicate food item into a bag.
2. Position the bag and close the lid.
3. Perform a manual vacuum seal, stopping the vacuum process just before the bag fully compresses.
4. Press the 'INFLATE' button (if available, or follow specific manual instructions for inflation). The machine will inflate the bag slightly before sealing.
5. Once sealed, open the lid and remove the bag.

## 6.4. Using the Built-in Cutter

The built-in cutter allows you to create custom-sized bags from vacuum sealer rolls.

1. Place the bag roll across the cutter guide.
2. Slide the cutter blade across the roll to cut the desired length.
3. Seal one end of the cut bag using the 'Seal Only' function to create a pouch.

Your browser does not support the video tag.

Video: A comprehensive function display of the Magic Seal MS175 vacuum machine, showcasing its various features including the built-in bag cutter, liquid container, and different sealing modes for diverse food types.

## 7. MAINTENANCE

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- **Cleaning the Nozzle:** The MS175 features an exclusive cleaning hook in the nozzle that self-cleans debris. For optimal performance, wipe the nozzle monthly to remove any accumulated food particles or moisture.
- **Cleaning the External Liquid Catch:** The liquid catch container is removable and dishwasher-safe. Clean it after each use, especially when sealing moist foods, to prevent bacterial growth and odors.
- **General Cleaning:** Wipe the exterior of the appliance with a damp cloth. Do not use abrasive cleaners or immerse the unit in water.
- **Sealing Bar:** Ensure the sealing bar and surrounding area are clean and dry before each use to ensure a proper seal.

## 8. TROUBLESHOOTING

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### Q: Why does my sealer only seal but not vacuum?

A: Ensure you are using smooth-surface bags. Textured or embossed bags have air channels that can cause leaks with this nozzle-type sealer. Also, check that the bag opening is correctly positioned under the nozzle and the lid is firmly latched.

### Q: Why is the vacuum weak and there is some air left in the bag?

A: Follow these steps:

- a. Always use flat-surface bags. Air channels in embossed bags can cause leaks.
- b. Press the item against the nozzle during vacuuming to prevent the bag from collapsing and blocking airflow.
- c. Wipe the nozzle monthly as described in the 'Maintenance' section to ensure the self-cleaning hook is clear of debris.

### Q: Why does the nozzle get blocked mid-vacuum?

A: When sealing large bags, item placement is critical for airflow. Slide items against the nozzle so that their thickness acts as a "pillar" to create integrated air channels. Only seal when the bag fully collapses. Avoid placing items at the bottom of the bag, as the bag wall can strangle the nozzle.

## 9. SPECIFICATIONS

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Feature	Detail
Brand	MAGIC SEAL
Model Number	MS175
Material	ABS
Color	Black
Product Dimensions	16.53"L x 7.09"W x 5.12"H
Item Weight	5 Pounds

Feature	Detail
Power Source	AC
Operation Mode	Manual Mode, Automatic
Wattage	220 watts
Voltage	110 Volts

## 10. WARRANTY AND SUPPORT

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Magic Seal offers dedicated customer support available 24/7 to assist with product usage, accessory inquiries, or return requests. We guarantee resolution within 24 hours of issue submission, backed by our hassle-free warranty process. Please refer to your product packaging or the official Magic Seal website for specific warranty terms and contact information.