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## ProSeal PS-VS005

# ProSeal Vacuum Food Sealer Machine User Manual

Model: PS-VS005

## INTRODUCTION

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Thank you for choosing the ProSeal Vacuum Food Sealer Machine. This appliance is designed to help you preserve food up to 5 times longer than traditional storage methods, reducing food waste and saving you money. By removing oxygen, it prevents freezer burn, spoilage, and mold, keeping your food fresh and flavorful. Please read this manual thoroughly before operating the machine to ensure safe and efficient use.

## 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.
- This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
- 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 accessories and attachments recommended by the manufacturer.
- Do not use outdoors.
- Do not let the cord hang over the edge of a table or counter, or touch hot surfaces.
- Always ensure the lid is properly closed and latched before operating.
- Allow the appliance to cool down between uses if performing multiple seals consecutively to prevent overheating of the sealing strip.

## PACKAGE CONTENTS

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Your ProSeal Vacuum Food Sealer Machine package includes:

- ProSeal Vacuum Food Sealer Machine (Model: PS-VS005)
- Instruction Manual

- Vacuum Hose (for external vacuuming)
- Starter kit of vacuum sealer bags/rolls (quantity may vary)

## PRODUCT FEATURES

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- **Dry & Moist Modes:** Selectable modes for optimal preservation of dry or moist foods.
- **Compact Design:** Lightweight and small footprint for easy storage.
- **Versatile Use:** Not just for food; can be used for storing liquids, protecting documents, or creating ice packs.
- **Built-in Cutter:** Create custom-sized bags from vacuum rolls.
- **Vacuum Hose:** For use with external vacuum sealed containers, jars, zipper bags, and wine stoppers.
- **Sous Vide Cooking Ready:** Ideal for preparing food for sous vide, locking in flavor and moisture.

## SETUP

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1. Unpack the ProSeal Vacuum Food Sealer Machine and all accessories.
2. Place the machine on a flat, stable, and dry surface.
3. Ensure the power cord is easily accessible and plug the machine into a standard electrical outlet (120V).
4. Open the lid by pressing the release buttons on the sides (if applicable) or lifting the top cover.
5. If using vacuum rolls, you can store them in the integrated roll storage compartment and use the built-in cutter.



Figure 1: Top view of the ProSeal Vacuum Sealer Machine, showing the control panel and sleek design.



Figure 2: The internal compartment of the vacuum sealer, designed to hold and dispense vacuum sealer rolls.

## OPERATING INSTRUCTIONS

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### 1. Sealing with Vacuum Bags

1. Prepare your food and place it inside a vacuum sealer bag, leaving at least 3 inches of space from the top edge.
2. Ensure the open end of the bag is clean, dry, and flat.
3. Open the lid of the vacuum sealer. Place the open end of the bag into the vacuum channel, ensuring it lies flat across the sealing strip.
4. Close the lid firmly until you hear both sides click into place, indicating it is latched.
5. Select the appropriate mode:
  - **Dry Mode:** For dry food items like nuts, grains, or dried fruits.
  - **Moist Mode:** For moist or juicy foods such as fresh meats, fruits, or marinated items. This mode provides a stronger seal.
6. Press the "Vacuum & Seal" button. The machine will automatically remove air from the bag and then create an airtight seal.
7. Once the process is complete, the indicator light will turn off. Press the release buttons to open the lid and remove your sealed bag.



Figure 3: The ProSeal Vacuum Sealer actively sealing a bag containing salmon, demonstrating its primary function.



Figure 4: The vacuum sealer shown with both unsealed and perfectly sealed portions of salmon, highlighting the effectiveness of the sealing process.

## 2. Using the Built-in Cutter

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

1. Pull out the desired length of vacuum sealer roll from the storage compartment.
2. Place the roll across the cutting bar.
3. Slide the cutter blade across the roll to create a clean, straight cut.
4. You can then seal one end of the newly cut bag using the "Seal Only" function before filling it with food.



Figure 5: Demonstrating the integrated bag cutter, allowing users to customize bag sizes from a roll.

### **3. Using the Vacuum Hose (External Vacuuming)**

The included vacuum hose allows you to vacuum seal external containers, jars, and wine stoppers designed for vacuum sealing.

1. Connect one end of the vacuum hose to the Accessory Port on the vacuum sealer.
2. Connect the other end of the hose to the port on your vacuum-sealable container or accessory.
3. Press the "Canister" button (or equivalent for external vacuuming). The machine will begin to remove air.
4. The machine will stop automatically once the desired vacuum level is reached.
5. Remove the hose from both the machine and the container.

### **4. Sous Vide Cooking Preparation**

The ProSeal Vacuum Sealer is an excellent tool for preparing food for sous vide cooking. By vacuum sealing, you ensure maximum flavor infusion and even cooking.

- Place your food (e.g., chicken, fish, vegetables, beef) and any desired seasonings or marinades into a vacuum sealer bag.
- Follow the standard vacuum sealing procedure (Section 1), ensuring a tight seal.
- The vacuum-sealed food is now ready for your sous vide water bath.



Figure 6: Vacuum-sealed steaks prepared for cooking, demonstrating the machine's utility for meal preparation and sous vide.

## MAINTENANCE AND CLEANING

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Regular cleaning and maintenance will ensure the longevity and optimal performance of your ProSeal Vacuum Food Sealer.

- **Always unplug the appliance before cleaning.**
- **Cleaning the Exterior:** Wipe the exterior of the machine with a soft, damp cloth. Do not use abrasive cleaners or solvents.
- **Cleaning the Vacuum Channel:** If any liquid or food particles enter the vacuum channel, wipe them clean immediately with a damp cloth or paper towel. Ensure it is completely dry before next use.
- **Cleaning the Sealing Strip:** Gently wipe the sealing strip with a soft, damp cloth. Be careful not to damage the heating element.
- **Gaskets:** Check the foam gaskets around the vacuum channel for any food debris or damage. Clean them gently if necessary. Ensure they are properly seated for an effective seal.

- **Storage:** Store the appliance in a clean, dry place with the lid unlatched to prevent compression of the gaskets, which can affect sealing performance over time.



Figure 7: An open view of the vacuum sealer, revealing the vacuum channel and sealing strip, which should be kept clean for optimal performance.

## TROUBLESHOOTING

If you encounter issues with your ProSeal Vacuum Food Sealer, please refer to the following common problems and solutions:

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 electrical outlet.
Machine vacuums but does not seal.	Sealing strip or gasket dirty/damaged; bag not positioned correctly; too much moisture.	Clean the sealing strip and gaskets. Ensure the bag is flat and extends fully across the sealing strip. Use "Moist" mode for wet foods, or pre-freeze very wet items.
Machine seals but does not vacuum properly (air remains in bag).	Lid not latched properly; bag not fully in vacuum channel; bag material issue; food blocking vacuum channel.	Press down firmly on both sides of the lid until it clicks. Ensure the bag opening is fully inside the vacuum channel. Use only recommended vacuum sealer bags. Reposition food to ensure it does not block the vacuum port.

Problem	Possible Cause	Solution
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Seal is weak or uneven.	Sealing strip dirty/worn; bag wrinkled; too much liquid near seal area.	Clean the sealing strip. Ensure the bag is flat and smooth. Wipe excess moisture from the inside of the bag near the seal area.
Machine overheats or stops during multiple uses.	Continuous operation without cooling.	Allow the machine to cool down for 20-30 seconds between sealing cycles, especially after 3-5 consecutive seals.

## PRODUCT SPECIFICATIONS

Feature	Detail
Brand	ProSeal
Model Number	PS-VS005
Material	Metal
Color	Black
Power Source	AC/DC
Operation Mode	Automatic
Wattage	150 watts
Voltage	120V
Product Dimensions	15 x 7 x 4 inches
Item Weight	4.13 pounds
UPC	765167407726

## WARRANTY AND SUPPORT

ProSeal products are manufactured to the highest quality standards. For specific warranty details, please refer to the warranty card included with your product or visit the official ProSeal website. If you have any questions, require technical support, or need to claim warranty service, please contact ProSeal customer service directly.

For the most up-to-date contact information, please visit the official ProSeal website or refer to the packaging of your product.

