VEVOR DZ-260C

VEVOR Chamber Vacuum Sealer DZ-260C Instruction Manual

Model: DZ-260C | Brand: VEVOR

1. Important Safety Instructions

Please read all instructions carefully before operating the VEVOR Chamber Vacuum Sealer DZ-260C. Retain this manual for future reference. Failure to follow these instructions may result in electric shock, fire, or serious injury.

- **Electrical Safety:** Ensure the power supply matches the voltage specified on the appliance. Do not operate with a damaged power cord or plug. Keep the appliance away from water or other liquids.
- **Proper Use:** This appliance is intended for vacuum sealing food items. Do not use it for purposes other than its intended use.
- **Ventilation:** Ensure adequate ventilation around the machine during operation to prevent overheating.
- **Children and Pets:** Keep the appliance out of reach of children and pets. Close supervision is necessary when the appliance is used near children.
- **Hot Surfaces:** The sealing bar becomes hot during operation. Avoid direct contact to prevent burns. Allow the machine to cool before cleaning or maintenance.
- **Oil Handling:** The vacuum pump requires oil. Handle vacuum pump oil with care. Refer to the 'Filling Vacuum Pump Oil' section for proper procedure.
- **Maintenance:** Only perform maintenance procedures described in this manual. For other repairs, contact qualified service personnel.

2. Product Overview

The VEVOR Chamber Vacuum Sealer DZ-260C is designed for efficient and reliable vacuum packaging of various food items, extending their freshness and shelf life. Its robust stainless steel construction and powerful vacuum pump make it suitable for both home kitchen and light commercial use.

Key Components

- **Vacuum Chamber:** The main compartment where items are placed for vacuuming.
- **Transparent Lid:** Allows monitoring of the vacuuming process.
- **Control Panel:** Features an LED display and buttons for setting vacuum time, sealing time, and cooling time.
- **Vacuum Gauge:** Displays real-time vacuum pressure inside the chamber.
- **Sealing Bar:** Heats to create a strong, airtight seal on vacuum bags.
- **Emergency Stop Button:** Immediately halts the operation.



Figure 2.1: VEVOR Chamber Vacuum Sealer DZ-260C with sealed meat and fish.



Figure 2.2: Detailed view of the control panel and vacuum gauge.

3. Setup

3.1 Unpacking and Inspection

1. Carefully remove the vacuum sealer from its packaging.
2. Inspect the unit for any signs of damage during transit. If damage is found, do not operate the machine and contact customer support.

3. Verify that all accessories listed in the 'Specifications' section are included.

3.2 Initial Cleaning

Before first use, wipe down the vacuum chamber, sealing bar, and exterior surfaces with a damp cloth and mild detergent. Ensure all surfaces are dry before proceeding.

3.3 Filling Vacuum Pump Oil

IMPORTANT: The vacuum pump must be filled with oil before initial operation. Failure to do so will damage the pump and void the warranty.

1. Locate the oil fill port, typically on the side or rear of the machine, often marked with an oil symbol.
2. Unscrew the oil cap.
3. Carefully pour the included vacuum pump oil into the reservoir until the oil level reaches between the MIN and MAX marks on the oil sight glass. Do not overfill.
4. Replace the oil cap securely.

3.4 Placement and Power Connection

1. Place the vacuum sealer on a stable, level, and heat-resistant surface. Ensure there is sufficient space around the unit for ventilation.
2. Connect the power cord to a grounded electrical outlet that matches the machine's voltage requirements (120V).



Figure 3.1: Included accessories, showing the vacuum pump oil bottle.

4. Operating Instructions

4.1 Control Panel Functions

- **Vacuum Time:** Adjusts the duration of vacuum extraction. Longer times for more complete vacuum.
- **Sealing Time:** Adjusts the duration the sealing bar heats. Longer times for thicker bags or stronger seals.
- **Cooling Time:** Adjusts the cooling period after sealing. Allows the seal to set properly.
- **Marinate Function:** (If available) Cycles vacuum and release to marinate food.
- **Emergency Stop:** Press to immediately stop any ongoing operation.

4.2 Step-by-Step Sealing Process

1. **Prepare Food and Bag:** Place the food item inside a vacuum-sealable bag. Ensure the open end of the bag is clean and dry.
2. **Place Bag in Chamber:** Lay the open end of the bag flat across the sealing bar inside the vacuum chamber.

Ensure the bag is smooth and free of wrinkles over the sealing area.

3. **Close Lid:** Firmly close the transparent lid. The machine will typically start the vacuum cycle automatically or after pressing a start button.
4. **Monitor Process:** Observe the vacuum gauge. The needle will drop as air is removed from the chamber.
5. **Sealing and Cooling:** Once the set vacuum time is complete, the machine will automatically proceed to the sealing and cooling phases.
6. **Open Lid:** After the cycle is complete and the vacuum gauge returns to zero, open the lid and remove the sealed bag.

4.3 Tips for Optimal Sealing

- For wet foods, consider pre-freezing liquids or placing a paper towel inside the bag near the seal area to absorb moisture.
- Adjust vacuum time for delicate items to prevent crushing.
- Ensure the sealing strip and chamber gasket are clean and free of debris for a proper seal.



Figure 4.1: Placing food into the vacuum chamber for sealing.



Figure 4.2: Example of a high-strength, leak-proof seal.

5. Maintenance

5.1 Regular Cleaning

- **Chamber and Lid:** After each use, especially with wet foods, wipe the vacuum chamber and the underside of the lid with a damp cloth. Use mild soap if necessary, then rinse and dry thoroughly.
- **Sealing Bar:** Keep the sealing bar clean and free of food debris. A dirty sealing bar can lead to poor seals.

- **Exterior:** Wipe the exterior with a soft, damp cloth. Do not use abrasive cleaners or immerse the unit in water.

5.2 Checking and Changing Vacuum Pump Oil

Regularly check the oil level in the vacuum pump using the sight glass. If the oil level is low or appears cloudy/discolored, it needs to be changed.

1. **Draining Oil:** Place a suitable container under the oil drain plug (usually located at the bottom or side of the pump). Unscrew the drain plug to allow the old oil to flow out.
2. **Refilling Oil:** Once drained, replace the drain plug. Refer to section 3.3 for instructions on filling with new vacuum pump oil.
3. Dispose of used oil responsibly according to local regulations.

5.3 Replacing Sealing Strip and Heating Wire

Over time, the sealing strip and heating wire may wear out, affecting sealing performance. Replacement parts are included with the unit.

1. Ensure the machine is unplugged and cool.
2. Carefully remove the old high-temperature adhesive tape and heating wire from the sealing bar.
3. Install the new heating wire, ensuring it is centered and taut.
4. Apply new high-temperature adhesive tape over the heating wire to secure it.
5. Replace the chamber sealing ring if it shows signs of cracking or wear.

6. Troubleshooting

This section addresses common issues you might encounter with your VEVOR Chamber Vacuum Sealer.

Problem	Possible Cause	Solution
No vacuum is created.	Lid not properly closed; Chamber gasket dirty or damaged; Vacuum pump oil low or dirty; Power issue.	Ensure lid is firmly closed. Clean or replace chamber gasket. Check and fill/change vacuum pump oil. Verify power connection.
Poor or incomplete seal.	Sealing time too short; Sealing bar dirty or worn; Bag material incompatible; Moisture in sealing area.	Increase sealing time. Clean or replace sealing bar/heating wire. Use appropriate vacuum bags. Ensure bag opening is dry.
Machine does not start.	No power; Emergency stop button engaged; Overheating protection activated.	Check power connection. Release emergency stop button. Allow machine to cool down.
Vacuum gauge not moving.	Lid not sealed; Vacuum pump issue.	Check lid and gasket. Verify oil level. If problem persists, contact support.

If you encounter a problem not listed here or if the suggested solutions do not resolve the issue, please contact VEVOR customer support for assistance.

7. Specifications

Feature	Detail
Model Number	DZ-260C
Brand	VEVOR
Material	Stainless Steel
Color	Silver
Power Source	Electric Cable
Operation Mode	Automatic
Sealing Power	320W
Vacuum Pump Power	180W
Voltage	120V
Max Relative Vacuum	-100KPa
Sealing Length (Bag)	12.6 in / 320 mm
Product Dimensions (L x W x H)	21.5 x 19.5 x 18.7 inches (546 x 495 x 475 mm)
Chamber Size (L x W x H)	14 x 13.4 x 2.8 inches (355 x 340 x 70 mm)
Item Weight	60 Pounds (27.2 kg)

Included Accessories

- 30 x Vacuum Bags
- 2 x Heating Wires
- 2 x High-Temperature Adhesive Tapes
- 1 x Filling Plate
- 1 x Chamber Sealing Ring
- 1 x Vacuum Pump Oil
- 1 x Hex Wrench
- 1 x Power Cord
- 1 x User Manual (this document)



Figure 7.1: Product dimensions and included accessories.

8. Warranty and Support

For warranty information, product support, or to purchase replacement parts, please refer to the official VEVOR website or contact VEVOR customer service directly. Keep your purchase receipt as proof of purchase for warranty claims.

Ask a question about this manual

Ask about setup, troubleshooting, compatibility, parts, safety, or missing instructions. Manuals+ will review the question and use this page's manual context to help answer it.

Name

Anonymous

Email

you@example.com

After a successful submission, we securely hash the supplied account or form email before sending it to Microsoft Advertising for conversion attribution. Privacy details.

Question

Example: How do I reset this device or fix this error?

Details

Model number, symptoms, what you tried, or the section of the manual you are using.

Submit question