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› VAKUMAR 5180 Vacuum Sealer Machine Instruction Manual

Vakumar 5180

VAKUMAR 5180 Vacuum Sealer Machine Instruction Manual

Model: 5180 | Brand: Vakumar

1. INTRODUCTION

The VAKUMAR 5180 Vacuum Sealer Machine is designed to preserve food freshness by removing air from specially designed bags and containers. This manual provides essential information for safe and efficient operation, ensuring optimal performance and longevity of your device.



Figure 1: VAKUMAR 5180 Vacuum Sealer Machine with accessories.

2. SAFETY INFORMATION

Please read all safety instructions before using the appliance. Failure to follow these instructions may result in electric shock, fire, or serious injury.

- Do not immerse the appliance, power cord, or plug in water or other liquids.
- Keep out of reach of children.
- Do not operate the appliance with a damaged cord or plug.
- Avoid touching the heating element during or immediately after use, as it will be hot.
- Use only VAKUMAR-approved vacuum sealer bags and accessories.
- Ensure the lid is properly latched before operating.

3. PACKAGE CONTENTS

Verify that all items are present in the package:

- VAKUMAR 5180 Vacuum Sealer Machine
- External Vacuum Hose
- Two Rolls of Food Saver Vacuum Sealer Bags

- One Vacuum Gasket (additional)
- Instruction Manual

4. PRODUCT OVERVIEW & COMPONENTS

Familiarize yourself with the main parts of your VAKUMAR 5180 Vacuum Sealer Machine:

CONTINUOUS VACUUM AND SEAL 200+ CYCLES WITHOUT HEATING

NTC temperature detection, automatic power-off
protection in case of overload and overheating



Figure 2: Internal components of the VAKUMAR 5180.

- **Control Panel:** Features touch-sensitive buttons for various functions (Dry, Moist, Extended, Strong, Soft, Auto Vac, Manual Seal, Container, Marinate, Pulse).
- **Handle:** Unique design for easy one-handed operation.
- **Vacuum Chamber:** Area where air is removed from the bag.
- **Sealing Strip:** Heats to create a secure seal on the bag.
- **Built-in Roll Storage:** Conveniently stores vacuum sealer bag rolls.
- **Built-in Sliding Cutter:** For custom-sizing bags from a roll.
- **External Vacuum Port:** For connecting the vacuum hose to containers.

5. SETUP

Before first use, ensure the appliance is clean and dry. Place the machine on a flat, stable surface.

1. **Install Bag Roll:** Open the lid and place a bag roll into the built-in storage compartment. Pull out enough material to extend past the sealing strip.
2. **Create First Seal:** Close the lid, ensuring it latches securely. Press the "Manual Seal" button to create a bottom seal for your custom bag. Wait for the progress indicator to complete.
3. **Cut Bag:** Use the built-in sliding cutter to cut the desired length of the bag from the roll.

6. OPERATING INSTRUCTIONS

6.1. Vacuum Sealing Bags

1. Place the food into the custom-sized bag, leaving at least 3 inches of space from the top edge.
2. Place the open end of the bag flat into the vacuum chamber, ensuring it covers the suction port and is centered over the foam seal.
3. Close the lid firmly until you hear two "clicks," indicating it is locked.
4. **Select Mode:** Choose "Dry" for dry items (e.g., nuts, cereals) or "Moist" for items with some moisture (e.g., meat, seafood).
5. **Select Vacuum Pressure:** Choose "Strong" for maximum vacuum or "Soft" for delicate items.
6. Press the "Auto Vac" button. The machine will automatically vacuum and seal the bag. The progress indicator lights will show the status.
7. Once the sealing indicator light goes out, the process is complete. Pull up the handle to open the lid and remove the sealed bag.

6.2. Pulse Vacuum Function (Manual Control)

For fragile or moisture-containing foods where precise vacuum control is needed:

1. Prepare the bag and place it in the vacuum chamber as described in 6.1.
2. Close and latch the lid.
3. Press and hold the "Pulse" button to start vacuuming. Release the button when the desired vacuum level is reached.
4. Immediately press the "Manual Seal" button to seal the bag.

6.3. External Vacuum Function (for Containers)

The VAKUMAR 5180 can also vacuum seal external containers.

Your browser does not support the video tag.

Video 1: Demonstrating the external vacuum function for containers.

1. Place food into a compatible vacuum-sealable container and secure its lid.
2. Connect one end of the external vacuum hose to the external vacuum port on the machine.
3. Connect the other end of the hose to the port on the container's lid.
4. Press the "Container" button. The machine will automatically remove air from the container.
5. Once complete, the machine will stop. Remove the hose and ensure the container is sealed.

7. MAINTENANCE

7.1. Cleaning

Regular cleaning ensures hygiene and extends the life of your vacuum sealer.



Figure 3: Cleaning a reusable vacuum bag.

- Wipe the exterior of the machine with a damp cloth. The ABS+fingerprint-proof stainless steel cover is easy to wipe clean.
- For reusable vacuum bags, clean with warm water and detergent, then dry thoroughly. Do not reuse bags that contained raw meat or were heated.
- Ensure the vacuum chamber and sealing strip are free of food debris.

7.2. Gasket Replacement

The vacuum sealer comes with an additional vacuum gasket. If the existing gasket becomes damaged or loses its sealing capability, replace it by carefully removing the old gasket and inserting the new one into the designated groove.

8. TROUBLESHOOTING

If the machine is not vacuuming or sealing correctly, check the following:

- Ensure the lid is fully latched with two clicks.
- Verify the bag is correctly placed in the vacuum chamber, covering the suction port.
- Check the vacuum gaskets for any debris or damage. Clean or replace if necessary.
- Ensure the bag material is compatible with vacuum sealing and free from wrinkles or tears in the sealing area.
- If the machine overheats after continuous use (over 200 times), allow it to cool down. It features NTC temperature detection and automatic power-off protection.

9. SPECIFICATIONS

Feature	Specification
Brand	Vakumar

Model Number	5180
Color	Multicolor
Item Weight	5.5 Pounds
Power Source	HandHeld
Operation Mode	Automatic
Wattage	170 watts
Product Dimensions	15.87 x 7.7 x 4.72 inches
Suction Power	90 Kpa
Continuous Use	Up to 200 times without overheating
Sealing Wire	2.5mm double heating wire
Extended Sealing Width	300mm

10. WARRANTY AND SUPPORT

The VAKUMAR 5180 Vacuum Sealer Machine comes with a 5-year warranty. For any issues or inquiries, please contact customer service. A dedicated support team is available to resolve problems within 8 hours.