

VERYMODEL AP-13

VERYMODEL AP-13 Vacuum Sealer Instruction Manual

Model: AP-13

INTRODUCTION

Thank you for choosing the VERYMODEL AP-13 Vacuum Sealer. This manual provides essential information for the safe and efficient operation, maintenance, and troubleshooting of your new appliance. Please read these instructions thoroughly before first use and retain them for future reference.

IMPORTANT SAFETY INSTRUCTIONS

- 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.
- Exercise extreme caution when moving an appliance containing hot oil or other hot liquids.
- Always attach plug to appliance first, then plug cord into the wall outlet. To disconnect, turn any control to "off", then remove plug from wall outlet.
- This appliance is for household use only.
- The special 12V High Frequency Low Voltage technology is designed to prevent scalding during the sealing process.

12V High Frequency Low Voltage

The special 14V High Frequency Low Voltage technology keep you safe and non-scalding during the seal progress.



Figure 1: The 12V High Frequency Low Voltage technology ensures user safety by preventing burns during operation.

PRODUCT OVERVIEW

The VERYMODEL AP-13 is a high-performance vacuum sealer designed for efficient food preservation. It features a dual-pump system, multiple sealing modes, and a built-in cutter for convenience.

Key Features:

- **Upgrade Double Pump Design:** Features two pumps that operate alternately for continuous use and extended machine life.
- **Enhanced Vacuum Speed:** The double pump system provides an 8L/Min vacuum speed, significantly faster than single-pump models.
- **7mm Sealing Wire:** A wider sealing wire ensures a more secure and tighter seal compared to standard 3mm wires.
- **12V High Frequency Low Voltage:** This technology enhances safety by preventing scalding during the

sealing process.

- **5 Adjustable Modes:** Offers Seal, Vac, Wet Vac Seal, Dry Vac Seal, and Ext Vac modes to suit various food types.
- **Adjustable Seal Temperature:** Allows selection of low, normal, or high seal temperatures.
- **Separate Design:** Electronic components are located on the top cover, protecting the pump from liquids and dust, and allowing for easy cleaning of the removable bottom cover.
- **Built-in Cutter:** Integrated cutter for convenient bag preparation.
- **Compact and Lightweight:** Designed for easy storage and portability.
- **Touch Control Panel:** Simple one-click operation.

Product Components:



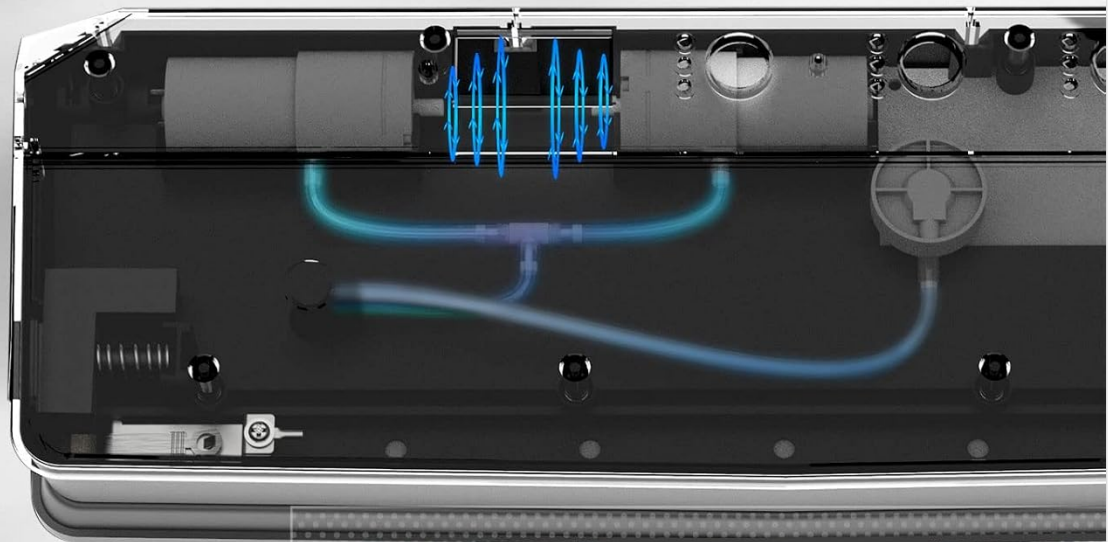
Figure 2: The VERYMODEL AP-13 Vacuum Sealer.

Separate design with all the electronic components located on the top cover



Figure 3: The separate design allows for easy access to components and cleaning.

Upgrade Double Pump Design



The reverse rotation counteracts the torque and vibration generated by both sides, effectively reducing working noise.

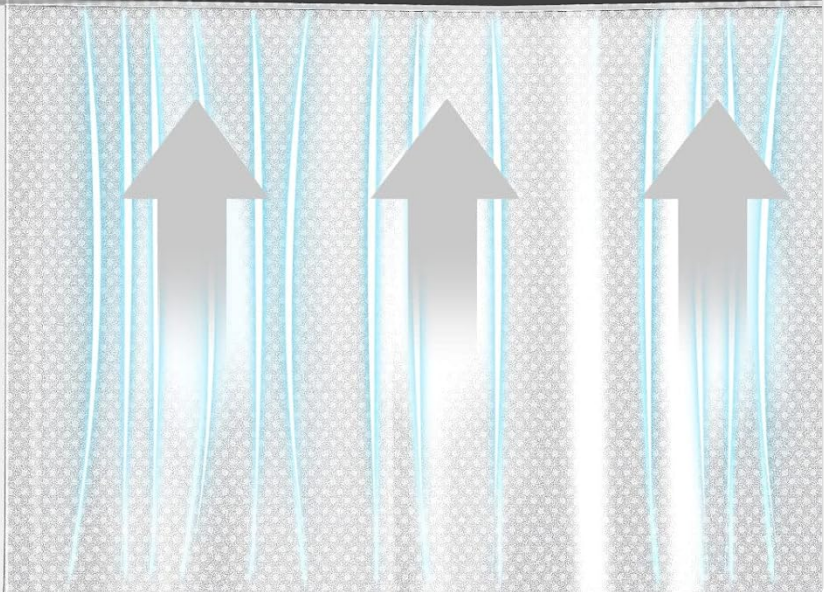


Figure 4: Illustration of the upgraded double pump design, which reduces working noise.

Upgrade Double Pump Design

Double Pump Offers

8L/Min

Ordinary Vacuum Machine

2-4L/Min



Figure 5: The double pump offers significantly faster vacuuming speed.

7mm Sealing Wire

Wider and tighter than the conventional 3mm sealing wire, and offers a better sealing solution.



Figure 6: The 7mm sealing wire provides a wider and more secure seal.

SETUP

1. **Unpack:** Carefully remove the vacuum sealer from its packaging.
2. **Placement:** Place the appliance on a flat, stable, and dry surface. Ensure there is enough space around the unit for proper operation.
3. **Power Connection:** Connect the power cord to the appliance, then plug it into a suitable electrical outlet (AC100-240V/50-60HZ).
4. **Built-in Cutter:** The AP-13 includes a built-in cutter for custom bag sizing. To use, place the bag across the cutting slot and slide the cutter across.

OPERATING INSTRUCTIONS

Control Panel Overview:



Figure 7: The touch control panel with various mode selections.

- **Seal:** Seals the bag without vacuuming.
- **Vac:** Vacuums and then seals the bag automatically.
- **Wet Vac Seal:** Optimized for vacuum sealing moist foods.
- **Dry Vac Seal:** Optimized for vacuum sealing dry foods.
- **Ext Vac:** For external vacuuming (e.g., canisters, not included).
- **Temp (Low, Normal, High):** Adjusts the sealing temperature based on bag thickness or food type.

Vacuum Sealing Process:

1. **Prepare the Bag:** Cut the vacuum bag to the desired length using the built-in cutter. Ensure the bag is clean

and dry.

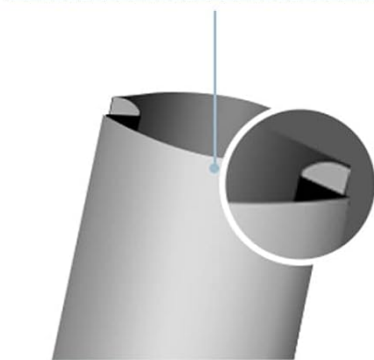
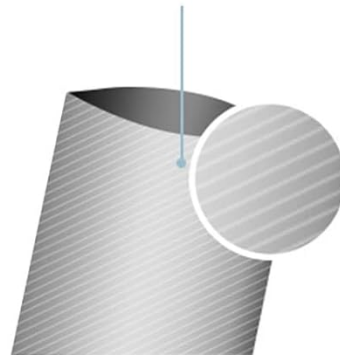
2. **Place Food:** Place the food item inside the vacuum bag, leaving at least 2-3 inches of space between the food and the open end of the bag.
3. **Position the Bag:** Open the vacuum sealer lid. Place the open end of the bag flat into the vacuum channel, ensuring it is centered over the sealing strip. Close the lid firmly until it clicks into place.
4. **Select Mode:** Choose the appropriate mode on the touch control panel (e.g., "Dry Vac Seal" for dry goods, "Wet Vac Seal" for moist goods, or "Vac" for general use). Adjust the seal temperature if necessary.
5. **Start Operation:** Press the selected mode button. The machine will automatically vacuum the air out of the bag and then seal it.
6. **Release:** Once the sealing process is complete, the indicator light will turn off. Press the release buttons on the sides (if present) or lift the lid to open. Remove the sealed bag.

Vacuum Bag Requirements:

Requirements for Vacuum bags

1: Vacuum bag with stripes

vacuum and seal support



2: Inside folded bag

vacuum and seal support

3: smooth bags

Seal support, but no vacuum

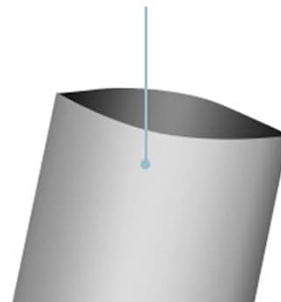


Figure 8: Different types of vacuum bags and their compatibility.

- **Vacuum Bags with Stripes:** These bags are suitable for both vacuuming and heat sealing.
- **Inside Folded Bags:** Also suitable for both vacuuming and heat sealing.

- **Smooth Bags:** These bags can only be used for heat sealing; they are not suitable for vacuuming.

MAINTENANCE AND CLEANING

Regular cleaning and maintenance will ensure the longevity and optimal performance of your vacuum sealer.

1. **Unplug Before Cleaning:** Always ensure the appliance is unplugged from the power outlet before cleaning.
2. **Clean the Sealing Strip:** Wipe the sealing strip with a soft, damp cloth to remove any food residue. Ensure it is completely dry before next use.
3. **Clean the Vacuum Channel:** The vacuum channel can accumulate liquids or food particles. Clean it with a damp cloth or sponge.
4. **Removable Bottom Cover:** The AP-13 features a separate design with a removable bottom cover. This allows for easy and safe cleaning of the bottom part, especially if liquids or dust enter the vacuum chamber.



Figure 9: The removable bottom cover facilitates easy and safe cleaning.

Important: Do not immerse the main unit (top cover with electronics) in water or any other liquid.

TROUBLESHOOTING

Problem	Possible Cause	Solution
Appliance does not turn on.	Not plugged in; power outlet not working.	Ensure the power cord is securely plugged into the appliance and a working electrical outlet.
Bag does not vacuum properly.	Bag not positioned correctly; bag type incompatible; vacuum channel or seals are dirty/damaged.	Ensure the open end of the bag is fully inside the vacuum channel. Use appropriate bags (striped or folded). Clean the vacuum channel and check seals for damage.
Bag does not seal.	Sealing strip is dirty or wet; bag is wrinkled; incorrect temperature setting.	Clean and dry the sealing strip. Ensure the bag is flat and smooth over the sealing strip. Adjust the seal temperature to a higher setting if needed.
Air leaks into the sealed bag.	Bag has a puncture; seal is incomplete; food item has sharp edges.	Inspect the bag for holes. Re-seal the bag. Ensure sharp food items are wrapped before vacuuming.

SPECIFICATIONS

Model	AP-13
Max Seal Size	320mm
Voltage	AC100-240V/50-60HZ
Product Size (L*W*H)	380 x 75 x 55 mm
Rated Power	145W
Net Weight	1 KG
Vacuum Value (Dry)	-60Kpa
Vacuum Value (Moist)	-35Kpa
Vacuum Velocity (Double Pump)	8L/min
Material	Metal
Operation Mode	Automatic

UPC

664918857028

WARRANTY AND SUPPORT

For warranty information, technical support, or service inquiries, please refer to the contact information provided with your purchase or visit the official VERYMODEL website. Please have your model number (AP-13) and purchase date available when contacting support.

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

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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