Vakumar VH5186

Vakumar Liquid Vacuum Sealer Machine

INSTRUCTION MANUAL - MODEL VH5186

1. Introduction

Thank you for choosing the Vakumar Liquid Vacuum Sealer Machine, Model VH5186. This advanced vacuum sealer is designed to preserve your food up to 10 times longer than traditional storage methods, reducing food waste and keeping your ingredients fresh. With its powerful 90Kpa suction and versatile modes, it's an essential tool for any modern kitchen.

This manual provides detailed instructions for setting up, operating, and maintaining your new vacuum sealer. Please read it thoroughly before first use to ensure optimal performance and safety.

What's Included:

- 1 x Vakumar Automatic Vacuum Sealer (15.7 x 7.4 x 3.9 inches)
- 2 x Vacuum Bag Rolls (28cm x 5m)
- 1 x Hose Adaptor
- 1 x Extra Lower Gasket
- 5 x Multi-functional Pumping Vacuum Bags



Figure 1: Vakumar Liquid Vacuum Sealer Machine and included accessories.

2. Setup

Before using your Vakumar vacuum sealer, ensure it is placed on a flat, stable surface. Unpack all components and remove any protective packaging.

Built-in Bag Storage and Cutter:

The Vakumar VH5186 features convenient built-in storage for vacuum bag rolls and an integrated cutter. This allows you to easily create custom-sized bags directly from the roll.



Figure 2: Internal view showing the built-in bag storage and cutter.

To use the cutter, pull out the desired length of bag material from the roll, close the lid, and slide the cutter across to create a clean edge. Then, use the manual seal function to seal one end of the newly cut bag, forming a pouch.

3. Operating Instructions

The Vakumar VH5186 offers fully automatic operation with an easy-to-use handle-locked design and various modes for different food types.

General Vacuum Sealing:

1. Open the lid of the vacuum sealer.
2. Place the open end of the bag into the vacuum chamber, ensuring it is flat and within the drip tray area.
3. Close the lid firmly until you hear a click, indicating it is securely locked.
4. Select the appropriate mode based on your food type (Dry, Moist, Liquid) and desired vacuum pressure (Strong, Soft).
5. Press the 'Vac & Seal' button. The machine will automatically vacuum the air and then seal the bag.
6. Once the sealing indicator light goes out, the vacuum packaging is complete. Pull up the handle to open

the top cover and remove your sealed bag.



Figure 3: Step-by-step guide for basic vacuum sealing.

Understanding Sealing Modes:

The VH5186 offers 10 modes to optimize preservation for various foods:

- **Dry Mode:** Ideal for solid foods with no moisture.
- **Moist Mode:** Suitable for foods with some moisture, like cooked meats or fruits.
- **Liquid Mode:** Unique mode for effectively vacuum sealing liquids or liquid-rich foods such as soups, stews, and purees.
- **Strong/Soft Vacuum Pressure:** Adjusts the vacuum intensity. Use 'Soft' for delicate or fragile foods to prevent crushing.
- **Vac & Seal:** Automatic vacuuming and sealing.
- **Manual Seal:** Allows you to control the sealing process manually, useful for creating custom-sized bags or sealing delicate items.
- **Container:** For use with external vacuum containers (requires hose adaptor).
- **Marinate:** Accelerates the marinating process in compatible containers.
- **Pulse:** Provides manual control over vacuuming for fragile foods, allowing you to stop the vacuum at any

time.



Figure 4: Control panel with various sealing and vacuum modes.

Using the External Vacuum System:

The included hose adaptor allows you to vacuum seal external containers, jars, and even wine bottles with compatible stoppers.



Figure 5: Examples of using the external vacuum system.

To use, connect the hose adaptor to the vacuum port on the machine and to your compatible container. Select the 'Container' or 'Marinate' mode as needed.

Official Product Videos:

Video 1: Demonstrates how to vacuum seal liquids using the Vakumar Vacuum Sealer, highlighting the handle-locked design and various modes.

Video 2: Overview of the Vakumar 90Kpa Food Vacuum Sealer Machine, showcasing its preservation capabilities for dry, moist, and liquid foods.

4. Maintenance

Proper maintenance ensures the longevity and efficiency of your vacuum sealer.

Cleaning:

The Vakumar VH5186 is designed with a removable drip tray, making cleanup simple. Gently wipe the surface of the machine with a damp towel to refresh it.



Figure 6: Instructions for cleaning the vacuum sealer and its removable drip tray.

Regularly remove and clean the drip tray to prevent spills and maintain hygiene. Ensure the sealing strip is clean and dry before each use for an airtight seal.

5. Food Preservation Benefits

Using the Vakumar vacuum sealer significantly extends the freshness of your food, preventing freezer burn and spoilage.



Figure 7: Vacuum sealing keeps food fresh up to 10 times longer.

6. Troubleshooting

If you encounter issues with your Vakumar vacuum sealer, please refer to the following common solutions:

- **Machine Not Powering On:** Ensure the power cord is securely plugged into both the machine and a working electrical outlet.
- **No Vacuum or Weak Vacuum:**
  - Verify the lid is fully closed and locked.
  - Check that the vacuum bag is correctly positioned within the vacuum chamber and over the vacuum channel.
  - Inspect the sealing gaskets for any debris or damage. Clean or replace if necessary.
  - Ensure the bag material is compatible with vacuum sealing and free of wrinkles in the sealing area.
- **Inconsistent Sealing:**
  - Check the heat sealing strip for any residue or damage. Clean or replace if needed.
  - Allow the machine to cool down between multiple sealing cycles if the heat strip becomes too hot

(indicated by the 'Working Progress' lights).
    - Ensure the bag is flat and smooth across the sealing bar.
- **Liquid Overflowing into Drip Tray:** Use the 'Liquid' mode for liquid-rich foods. Ensure there is sufficient space at the top of the bag to prevent liquid from being drawn into the vacuum channel.

7. Specifications

Feature	Detail
Brand	Vakumar
Model Number	VH5186
Material	Stainless Steel + ABS
Product Dimensions	15.7"L x 7.4"W x 3.9"H
Item Weight	8.5 Pounds
Power Source	AC Adapter
Operation Mode	Automatic
Wattage	130.00 W
Voltage	120 Volts (AC)
Certifications	ETL Certified

8. Warranty & Support

Your Vakumar Liquid Vacuum Sealer Machine comes with a**5-year warranty** from the date of purchase. This warranty covers defects in materials and workmanship under normal use.

For warranty claims, technical support, or any questions regarding your product, please contact Vakumar customer support through the retailer's platform or the official Vakumar website. Please have your purchase receipt and model number (VH5186) ready when contacting support.