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› Vakumar 90Kpa Food Vacuum Sealer Machine User Manual

Vakumar 5186

Vakumar 90Kpa Food Vacuum Sealer Machine User Manual

Model: 5186 | Brand: Vakumar

1. PRODUCT OVERVIEW



The Vakumar 90Kpa Food Vacuum Sealer Machine is designed to extend the freshness of your food by removing air from specially designed bags and creating an airtight seal. This unit features a powerful 90Kpa suction, a built-in cutter, and integrated bag storage for convenience. It supports various food types with dedicated modes for Dry, Moist, and Liquid items, ensuring optimal preservation. The patented handle-locked design simplifies operation, making it user-friendly for all.

2. KEY FEATURES

2.1 Vacuum Seal Liquids

Variable Settings

Includes 3 settings: Dry , Moist and Liquid. Plus, you can choose between normal vacuum pressure.



The Vakumar machine excels at effectively vacuum sealing liquid or liquid-rich foods. This includes items such as soups, sauces, marinades, and even infused cocktails, preserving their freshness and flavor.

2.2 Variable Settings

Secret Storage

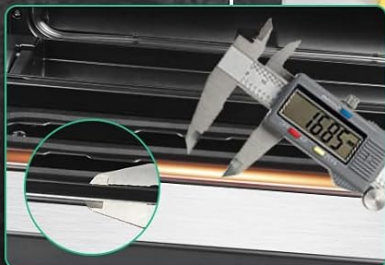
Store an entire roll of Vakumar Vacuum bags within the sealer itself.

Built-in Bag Cutter

Quickly and conveniently custom cut your bags to the length you need.

Doubleheat Seal

Optional double-heat seal provides added strength and security when sealing liquid-based or moist foods.



Choose from three distinct settings: Dry, Moist, and Liquid, to optimize the vacuum sealing process for different food consistencies. Additionally, you can select between normal and strong vacuum pressure for precise control.

2.3 Built-in Bag Cutter & Storage

Patented handle design

Handle vacuum breaks the limitation of traditional two-side press design and is friendly to all users.



The machine features convenient internal storage for an entire roll of Vakumar vacuum bags. A built-in cutter allows you to quickly and precisely cut bags to your desired length, reducing waste and improving efficiency.

2.4 Patented Handle Design



NEW UPGRADE

Powerful drive, 150% increase in suction power.



90Kpa super suction power

Persistent vacuum negative regulation.
Safety over heating protection.



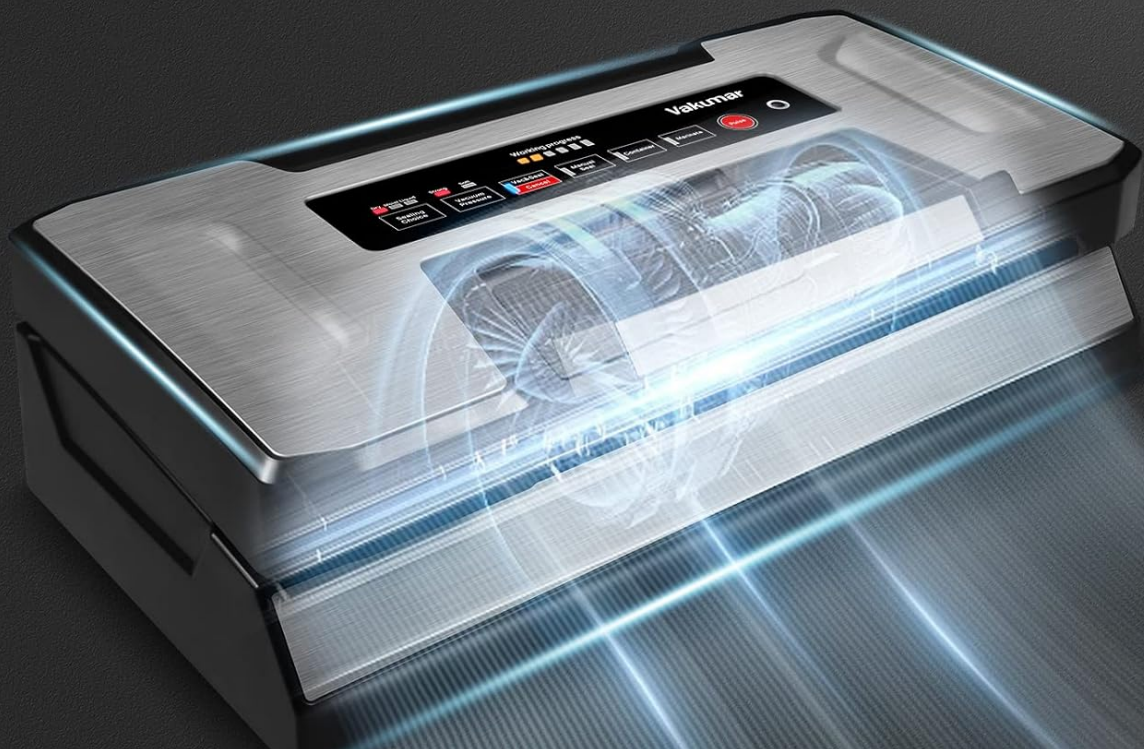
EASY TO USE

Double vacuum pump.



EASY TO CLEAN

Double heat seal.



The innovative handle design simplifies the sealing process, breaking away from traditional two-side press designs. This makes the unit more user-friendly and accessible for all users.

2.5 Powerful Suction & Ease of Use

Vacuum outside

Enjoy fresh life calmly



Vacuum tank



Red wine bottle



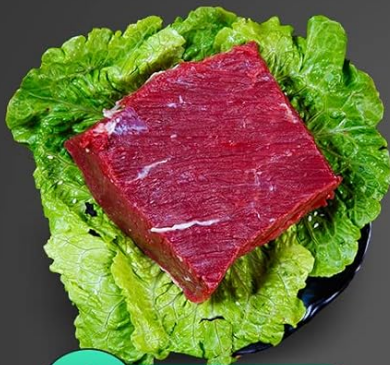
Ziplock bag

Equipped with a powerful 90Kpa suction, the Vakumar sealer ensures efficient air removal. Its double vacuum pump and double heat seal contribute to its ease of use and reliable performance, making food preservation simple and effective.

2.6 External Vacuuming Capability

KEEP FOOD FRESH 10X LONGER

Keep Healthy & Enjoy Your Life



**Vac-Sealing
Preservation**



**Ordinary
Preservation**



Seafood / Meate



Fruits / Vegetable



Dried Fruit / Nuts

Ordinary
Food Storage

2-4Days

2-4Days

7-10Days

**Vakumar - 5186
vacuum Sealer**

15-28Days

18-35Days

30-50Days

Beyond bags, the unit can vacuum seal external containers, such as vacuum canisters for dry goods or wine bottles, and even Ziploc bags, expanding its versatility for various storage needs.

2.7 Enhanced Food Preservation

Why Choose Our Vacuum Sealing Machine?

Contrast

Our



Other



WARRANTY	✓ 5 years	✗ 60 day
Pumping Function	✓ Yes	✗ NO
Multifunction	✓ Yes	✗ NO
Built-in Cutter & Bag Storage	✓ Both	✗ NO
Easy-Access Vacuum Port	✓ Yes	✗ NO
Cooldown Time Between seals	✓ Yes	✗ NO
Meets ETL Safety standards	✓ Yes	✗ NO
Designed to Prevent Burns	✓ Yes	✗ NO
Included Bags	✓ 2 rolls 28cm x 5m vacuum bag rolls + 1 pcs hose adaptor + 1 pcs extra lower gasket + 5 pcs Multi-functional pumping vacuum bags	✗ 5 Bags

Vacuum sealing with the Vakumar machine significantly extends the shelf life of food, keeping items fresh up to 10 times longer than traditional storage methods. This reduces food waste and saves money.

3. SETUP

Before first use, ensure the unit is clean and placed on a flat, stable surface. Unroll a vacuum bag from the internal storage and use the built-in cutter to create a bag of the desired length, then seal one end if it's not already a pre-made bag.

3.1 Initial Bag Preparation

Built in cutter & 20 feet bags storage

-90 KPA
strong suction support



The diagram above illustrates the internal components, including the bag storage and cutter. To prepare a bag, pull the roll out, slide the cutter across to cut, and then use the 'Seal' function to create a bottom seal if using a roll.

4. OPERATING INSTRUCTIONS

Follow these steps for effective vacuum sealing:

4 STEPS TO USE

Step1



Open the lid of the vacuum sealer, place the open end of the bag down into the vacuum chamber.

Step2



Close the lid until you hear 1 clicks .

Step3



Choose the appropriate mode to vacuum and seal your food.

Step4



When the sealing indicator light goes out, that is the vacuum packaging is completed. Pull up the handle to open the top cover .

1. **Step 1: Open and Position Bag.** Open the lid of the vacuum sealer. Place the open end of the bag, containing your food item, down into the vacuum chamber. Ensure the bag is flat and extends across the sealing bar.
2. **Step 2: Close the Lid.** Close the lid firmly until you hear a distinct click, indicating that the handle is locked and the machine is ready for operation.
3. **Step 3: Choose Mode and Vacuum.** Select the appropriate mode for your food (Dry, Moist, or Liquid) using the 'Sealing Choice' button. Then, press the 'Vac&Seal' button to initiate the vacuuming and sealing process. For delicate items, use the 'Pulse' function for manual control over vacuum pressure.
4. **Step 4: Release.** When the sealing indicator light goes out, the vacuum packaging is complete. Pull up the handle to open the top cover and remove your sealed food item.

4.1 Sealing Different Food Types



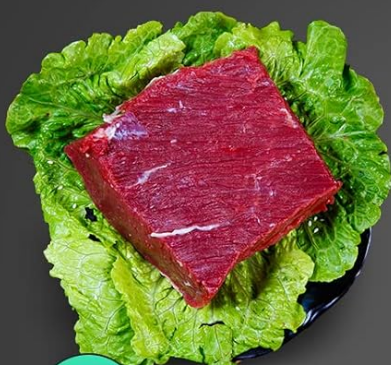
The control panel offers specific modes for optimal sealing:

- **Dry Mode:** Ideal for solid foods without moisture, such as nuts, grains, and dried fruits.
- **Moist Mode:** Suitable for foods with some moisture, like raw meats or vegetables.
- **Liquid Mode:** Designed for foods with significant liquid content, including soups, sauces, and marinades.
- **Pulse Function:** Use for delicate or fragile items to prevent crushing, allowing manual control over vacuum pressure.

4.2 External Sealing for Canisters and Bottles

KEEP FOOD FRESH 10X LONGER

Keep Healthy & Enjoy Your Life



**Vac-Sealing
Preservation**



**Ordinary
Preservation**



Seafood / Meate



Fruits / Vegetable



Dried Fruit / Nuts

Ordinary
Food Storage

2-4Days

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7-10Days

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15-28Days

18-35Days

30-50Days

To vacuum seal external containers or bottles, connect the accessory hose to the vacuum port on the machine and the corresponding port on your container. Select the 'Container' or 'Marinate' function as needed.

5. MAINTENANCE AND CLEANING

Regular cleaning ensures optimal performance and longevity of your Vakumar vacuum sealer. Always unplug the unit before cleaning.

- Wipe the exterior of the machine with a damp cloth. Do not immerse the unit in water.
- Clean the vacuum chamber and sealing strip with a soft, damp cloth after each use, especially if any food residue or liquid has accumulated.
- Ensure the sealing strip is clean and dry before storing the unit to prevent damage and ensure a proper seal for future

use.

- The unit is designed for easy cleaning, as highlighted by its features.

6. TROUBLESHOOTING

If you encounter issues with your vacuum sealer, refer to the table below for common problems and solutions:

Problem	Possible Cause	Solution
Machine does not vacuum.	Lid not properly closed/locked; Bag not correctly placed; Sealing strip dirty or damaged.	Ensure lid clicks shut. Reposition bag, ensuring it is flat within the vacuum chamber. Clean or inspect sealing strip for damage.
Bag does not seal properly.	Sealing strip dirty/wet; Bag material incompatible; Overfilling bag.	Clean and dry sealing strip. Use only Vakumar or compatible vacuum sealer bags. Do not overfill bags; leave at least 3 inches of space.
Vacuum is weak or inconsistent.	Moisture in vacuum chamber; Bag wrinkles; External hose not connected properly.	Clean and dry vacuum chamber. Smooth out any wrinkles in the bag. Ensure external hose is securely attached if using accessories.

7. SPECIFICATIONS

Specification	Value
Product Dimensions	15.9 x 7.7 x 4.7 inches
Item Weight	8.47 pounds
Brand	Vakumar
Material	Acrylonitrile Butadiene Styrene
Operation Mode	Manual
Wattage	110 watts

8. WARRANTY AND SUPPORT

The Vakumar 90Kpa Food Vacuum Sealer Machine comes with a**5-year warranty**, ensuring peace of mind regarding its performance and durability.

For technical support, troubleshooting assistance, or warranty claims, please refer to the contact information provided with your product packaging or visit the official Vakumar website. Our dedicated support team is available to assist you with any inquiries.

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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