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Vesta Precision PRO II

Vesta Precision Vac'n Seal Pro II Vacuum Sealer (16 Inch)

Instruction Manual

Brand: Vesta Precision | Model: PRO II

1. INTRODUCTION

This manual provides detailed instructions for the safe and efficient operation of your Vesta Precision Vac'n Seal Pro II Vacuum Sealer. Please read all instructions carefully before first use and retain this manual for future reference.



Image: The Vesta Precision Vac'n Seal Pro II Vacuum Sealer, shown with vacuum seal rolls and various fresh produce, highlighting its application in food preservation.

2. SAFETY INFORMATION

Always follow basic safety precautions when using electrical appliances to reduce the risk of fire, electric shock, and/or injury to persons.

- Read all instructions before use.
- Do not operate the appliance with a damaged cord or plug.
- Do not immerse the appliance in water or other liquids.
- Keep out of reach of children.
- Use only Vesta Precision approved accessories and bags.
- Unplug from outlet when not in use and before cleaning.
- **CAUTION: HOT SURFACE.** Avoid contact with the sealing strip immediately after use.

3. PACKAGE CONTENTS

Verify that all items are present in your package:

- Vesta Precision Vac'n Seal Pro II Vacuum Sealer
- External Vacuum Hose
- Dual-roll Cutter Box with 2 Vacuum Seal Rolls (e.g., 8" x 75' and 11" x 75')
- Liquid Cup/Drip Tray
- Instruction Manual

Includes 2 rolls in cutter box



Image: The vacuum sealer is shown alongside two vacuum seal rolls, indicating that the product includes these rolls within a cutter box for convenience.

4. PRODUCT OVERVIEW

Familiarize yourself with the components of your vacuum sealer:

- **Control Panel:** Features buttons for various sealing modes (Vacuum & Seal, Seal Only, Pulse Vacuum, Canister).
- **Handle:** Used to close and lock the lid. Features integrated buttons for easy operation.
- **Sealing Strip:** Heats to create an airtight seal on bags.
- **Vacuum Channel:** Area where air is extracted from the bag.
- **Cutter Bar:** Integrated within the lid for custom bag sizing.
- **Liquid Cup/Drip Tray:** Collects excess moisture during vacuum sealing of moist foods. Removable for cleaning.
- **External Vacuum Port:** For use with the external vacuum hose to seal canisters or other accessories.

Buttons on handle for easy use



Pulse vacuum



Image: A close-up view of the vacuum sealer's control panel and handle, highlighting the conveniently placed buttons for easy operation, including the pulse vacuum function.

Auto lock & Liquid cup



Image: An illustrative diagram of the vacuum sealer, pointing out key features such as the electromagnetic lock, the liquid collecting tray, and the removable liquid cup, which aid in efficient and clean operation.

5. SETUP

1. **Unpack:** Remove all packaging materials and ensure all components are present.
2. **Placement:** Place the vacuum sealer on a flat, dry, and stable surface.
3. **Power Connection:** Plug the power cord into a grounded electrical outlet.
4. **Install Vacuum Rolls:**
 - Open the lid of the vacuum sealer.
 - Place a vacuum seal roll into the designated roll storage area.
 - Pull the bag material over the sealing strip and close the lid.
5. **Initial Seal:** To create a custom bag from a roll, pull the desired length of material, then press the "Seal Only" button to seal one end. Use the integrated cutter to separate the bag from the roll.

Your browser does not support the video tag.

Video: An introductory video showcasing the Vesta Precision Vac'n Seal Pro II, demonstrating its features and ease of use for various food items.

6. OPERATING INSTRUCTIONS

6.1. Basic Vacuum & Seal

1. Place food into a vacuum sealer bag, leaving at least 3 inches of space from the top.
2. Open the lid and place the open end of the bag into the vacuum channel. Ensure the bag is flat and free of wrinkles.
3. Close the lid and press down on the handle until it locks into place. The electromagnetic lock will engage.
4. Press the "Dry Vac & Seal" button for dry foods or "Moist Vac & Seal" for moist foods. The machine will automatically extract air and then seal the bag.
5. Once the process is complete, the indicator light will turn off. Press the release buttons on the side to open the lid and remove the sealed bag.



Image: A top-down perspective of the vacuum sealer in operation, demonstrating the sealing of multiple bags containing different food items, showcasing its efficiency.

6.2. Pulse Vacuum Function

Use the "Pulse Vacuum" function for delicate items that could be crushed by full vacuum pressure.

1. Prepare the bag and place it in the vacuum channel as described in 6.1.
2. Close the lid and lock the handle.
3. Press and hold the "Pulse Vacuum" button. The machine will vacuum in short bursts.
4. Release the "Pulse Vacuum" button when the desired air removal is achieved.
5. Immediately press the "Seal Only" button to seal the bag.

6.3. Canister Sealing

The external vacuum hose allows you to vacuum seal Vesta Precision compatible canisters and accessories.

1. Locate the external vacuum port on the side of the machine.
2. Insert one end of the external vacuum hose firmly into the port.
3. Attach the other end of the hose to the accessory port on your canister or container.
4. Press the "Canister" button. The machine will automatically extract air until a vacuum is achieved.

- Once complete, the machine will stop. Remove the hose from the canister and then from the machine.

7. MAINTENANCE

- Cleaning:** Wipe the exterior of the machine with a damp cloth. The liquid cup/drip tray is removable and can be washed with warm, soapy water. Ensure all parts are dry before reassembly.
- Sealing Strip:** Periodically check the sealing strip for any residue or damage. Clean gently if necessary.
- Storage:** Store the vacuum sealer with the lid unlocked to prevent compression of the sealing gaskets, which can affect performance over time.

8. TROUBLESHOOTING

Problem	Possible Cause	Solution
Machine does not power on.	Not plugged in; power switch off.	Ensure power cord is securely plugged in and power switch (if applicable) is on.
Bag does not vacuum properly.	Bag not correctly placed; wrinkles in bag; sealing gaskets dirty/damaged.	Reposition bag, ensure no wrinkles. Clean or replace sealing gaskets if worn.
Bag does not seal.	Sealing strip dirty/damaged; bag material incompatible.	Clean sealing strip. Use only Vesta Precision compatible vacuum seal bags.
Air re-enters bag after sealing.	Improper seal; sharp edges on food; bag puncture.	Reseal the bag. Ensure no sharp objects are in the bag. Check for punctures.

9. SPECIFICATIONS

- Brand:** Vesta Precision
- Model:** PRO II
- Material:** Stainless Steel
- Color:** Silver
- Item Weight:** 16.2 Pounds
- Power Source:** AC
- Operation Mode:** Manual (with automated vacuum/seal cycles)
- Wattage:** 550.00 W
- UPC:** 852916008942
- Product Dimensions:** 21.3 x 10.31 x 5.59 inches
- Sealing Length:** 16 Inch

10. WARRANTY AND SUPPORT

Vesta Precision products are designed and serviced in the USA. For warranty information, product support, or to purchase accessories, please visit the official Vesta Precision website or contact customer service directly. Retain your proof of purchase for warranty claims. For further assistance, you may contact Vesta Precision customer support.