

GAVASTO VS6606

GAVASTO VS6606 Vacuum Sealer Machine

User Manual

1. INTRODUCTION

Thank you for choosing the GAVASTO VS6606 Vacuum Sealer Machine. 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.

The GAVASTO VS6606 is designed to preserve food by removing air from specially designed bags and sealing them, extending freshness and reducing waste. It features a powerful 95KPA vacuum, digital display, built-in cutter, and bag storage, along with multiple sealing modes for various food types.

2. IMPORTANT SAFETY INSTRUCTIONS

When using electrical appliances, basic safety precautions should always be followed to reduce the risk of fire, electric shock, and injury to persons, including the following:

- Read all instructions before using this appliance.
- Do not operate the appliance with a damaged cord or plug.
- Do not immerse the appliance, power cord, or plug in water or other liquids.
- Close supervision is necessary when any appliance is used by or near children.
- Unplug from outlet when not in use and before cleaning.
- Avoid contact with moving parts.
- Do not use attachments not recommended or sold by the manufacturer.
- This appliance is for household use only.
- The GAVASTO vacuum sealer is ETL certified, ensuring compliance with applicable product safety standards.

3. PRODUCT OVERVIEW

The GAVASTO VS6606 Vacuum Sealer is equipped with several features designed for efficient and reliable food preservation.



Figure 3.1: GAVASTO VS6606 Vacuum Sealer Machine. This image shows the main unit with a piece of meat being vacuum-sealed in a bag, and a roll of vacuum bags positioned next to the machine.

Key Components and Features:

- **Control Panel:** Digital display and touch buttons for various functions.
- **Vacuum Channel:** Area where the bag is placed for vacuuming.
- **Sealing Strip:** Heats to create an airtight seal. Features a widened 0.5-inch heating wire for firm sealing.
- **Built-in Bag Storage:** Compartment for storing vacuum bag rolls (up to 20 feet length).
- **Integrated Cutter:** For custom-sizing vacuum bags from rolls.
- **Accessory Port:** For connecting an external vacuum hose to seal containers or jars.
- **Powerful Vacuum Pump:** Achieves 95KPA vacuum pressure for optimal air removal.
- **Multiple Sealing Modes:** Dry, Moist', and Moist'' for different food types.

WIDENED 0.5IN HEATING WIRE

Sealing is more firm,
freshness is not leaked

20 feet built-in roll bag slot
is more convenient to use



Figure 3.2: Internal components of the vacuum sealer. This image highlights the widened 0.5-inch heating wire, the 12-inch cutter bar, and the 20-foot built-in roll bag slot, emphasizing their convenience and sealing effectiveness.



Figure 3.3: Detailed view of the control panel. This image illustrates the digital display showing a sealing time countdown, a progress display for air extraction, and various automatic and manual function buttons including Vacuum & Seal, Seal, Vacuum Only, Cancel, Gentle/Normal pump speed, and Dry/Moist"/Moist" sealing modes.

4. SETUP

1. **Unpacking:** Carefully remove the vacuum sealer from its packaging. Retain packaging for storage or return if necessary.
2. **Initial Cleaning:** Wipe down the exterior of the unit with a damp cloth. Ensure the sealing strip and vacuum channel are clean and dry before use.
3. **Power Connection:** Place the appliance on a flat, stable, and dry surface. Plug the power cord into a grounded electrical outlet.
4. **Bag Roll Installation (Optional):** If using the built-in bag storage and cutter, open the lid, place a vacuum bag roll into the designated slot, and feed the end of the bag through the cutter bar.

5. OPERATING INSTRUCTIONS

5.1 Preparing Vacuum Bags

- Use GAVASTO vacuum sealer bags or other compatible textured vacuum bags.
- If using a roll, pull out the desired length and use the built-in cutter to create a bag. Seal one end of the bag using the "Seal" function (see 5.3).
- Leave at least 3 inches of space between the food and the top of the bag to allow for proper vacuuming and sealing.
- Ensure the inside of the bag opening is clean and dry.

5.2 Vacuum & Seal Operation

1. Place the open end of the bag into the vacuum channel, ensuring it lies flat over the sealing strip.
2. Close the lid firmly until both sides click into place.
3. Select the appropriate sealing mode based on food type:
 - **Dry**: For dry food items.
 - **Moist'**: For slightly moist food items.
 - **Moist''**: For very moist or wet food items.
4. Press the "**Vacuum & Seal**" button. The machine will automatically vacuum the air out of the bag and then seal it. The digital display will show the sealing time countdown and progress.
5. Once the process is complete, the indicator light will turn off. Press the release buttons on both sides to open the lid and remove the sealed bag.

5.3 Seal Only Function

Use this function to create a seal without vacuuming, useful for making bags from a roll or sealing delicate items that do not require vacuuming.

1. Place the open end of the bag over the sealing strip.
2. Close the lid firmly.
3. Press the "**Seal**" button. The machine will only heat seal the bag.
4. Once complete, open the lid and remove the sealed bag.

5.4 Manual Vacuum Control (Vacuum Only)

For delicate items where full vacuum pressure might crush the food, use the "Vacuum Only" button to control the vacuum process manually.

1. Place the open end of the bag into the vacuum channel and close the lid.
2. Press and hold the "**Vacuum Only**" button to start vacuuming.
3. Release the button when the desired vacuum level is reached.
4. Immediately press the "**Seal**" button to seal the bag.
5. Open the lid and remove the sealed bag.

5.5 External Vacuum System

The GAVASTO VS6606 includes an accessory port and hose for vacuum sealing containers, jars, and wine bottles.

95Kpa and Advanced Motor Optimal Vacuum & Airtight Seal



Pure Copper Core can provide the strong suction



A Durable Sealing with an 8mm Sealing Strip



Figure 5.1: External vacuum system in use. This image shows the vacuum sealer connected via a hose to various accessories for sealing wine bottles, vacuum jars, ziplock bags, and vacuum mason jars, illustrating its versatility.

1. Connect one end of the vacuum hose to the accessory port on the vacuum sealer.
2. Connect the other end of the hose to the vacuum port on your container, jar lid, or wine stopper.
3. Press the **"Vacuum Only"** button (or a dedicated external vacuum button if available on your model) to start the vacuum process.
4. The machine will stop automatically or you can press the button again to stop.
5. Remove the hose from the container and the sealer.

6. MAINTENANCE AND CLEANING

Regular cleaning and maintenance will ensure the longevity and optimal performance of your GAVASTO VS6606 Vacuum Sealer.

- **Always unplug the appliance before cleaning.**
- **Exterior Cleaning:** Wipe the exterior of the machine with a damp cloth and mild soap. Do not use abrasive cleaners or immerse the unit in water.
- **Vacuum Channel:** Clean any food debris or liquid from the vacuum channel using a damp cloth or

paper towel. Ensure it is completely dry before next use.

- **Sealing Strip:** Gently wipe the sealing strip with a soft, damp cloth. Do not scratch or damage the strip, as this can affect sealing performance. Ensure it is dry before closing the lid.
- **Gaskets:** Check the foam gaskets around the vacuum channel for any debris or damage. Clean gently if needed.
- **Cutter Blade:** If the built-in cutter becomes dull or accumulates debris, carefully clean it. Exercise caution as the blade is sharp.

7. TROUBLESHOOTING

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

Problem	Possible Cause	Solution
Machine does not turn on.	Not plugged in; power outlet issue.	Ensure the power cord is securely plugged into a working outlet. Test the outlet with another appliance.
Vacuum pump is not functioning or weak.	Lid not properly latched; bag not correctly placed; vacuum channel or gaskets are dirty/damaged.	Ensure the lid is firmly closed and latched on both sides. Reposition the bag so the opening is flat within the vacuum channel. Clean the vacuum channel and gaskets. Check for any damage to the gaskets.
Bag does not seal properly.	Sealing strip is dirty or damaged; bag material is incompatible; moisture in the sealing area.	Clean the sealing strip and ensure it is dry. Use GAVASTO brand bags or compatible textured vacuum sealer bags. Ensure the bag opening is dry. Select the appropriate Moist mode for wet foods.
Air leaks into the bag after sealing.	Improper seal; sharp edges on food; bag puncture.	Inspect the seal for wrinkles or gaps. Re-seal if necessary. Ensure no sharp food edges are pressing against the bag. Check the bag for small punctures and use a new bag if found.
Machine overheats during continuous use.	Excessive continuous operation.	Allow the machine to cool down for 20-30 minutes between cycles if performing many seals consecutively. The VS6606 is designed for 18 continuous seals and 24H continuous work, but extreme conditions may require a break.

8. SPECIFICATIONS

Feature	Detail
Model	VS6606
Brand	GAVASTO
Vacuum Pressure	95 KPA

Feature	Detail
Power/Wattage	170 watts
Product Dimensions	33.02 x 7.62 x 7.62 cm (approx. 13 x 3 x 3 inches)
Item Weight	1.81 kg (approx. 4 lbs)
Material	Acrylonitrile Butadiene Styrene (ABS)
Operation Modes	Auto, Manual (Vacuum & Seal, Seal Only, Vacuum Only)
Sealing Modes	Dry, Moist', Moist'' (3 temperature modes)
Certifications	ETL Certified



Red wine bottle

Vacuum jars

Ziplock bag

Vacuum mason jar

Figure 8.1: Internal motor and sealing strip details. This image illustrates the pure copper core motor providing strong suction and a durable 8mm sealing strip for optimal vacuum and airtight seals, contributing to the 95Kpa performance.

9. WARRANTY AND SUPPORT

The GAVASTO VS6606 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 GAVASTO customer service. Our team is committed to providing 24-hour prompt customer service to resolve any issues efficiently.

Please have your model number (VS6606) and purchase information ready when contacting support.