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Vakumar VH1506

Vakumar Vacuum Sealer Machine User Manual

Model: VH1506



Image: The Vakumar Vacuum Sealer Machine, model VH1506, shown with a variety of food items including fresh vegetables, meat, and pre-cut vacuum bags, illustrating its primary function for food preservation.

1. IMPORTANT SAFETY INSTRUCTIONS

Please read all instructions carefully before using the Vakumar Vacuum Sealer Machine. Retain this manual for future reference.

- Do not immerse the appliance, power cord, or plug in water or other liquids.
- Keep out of reach of children. This appliance is not intended for use by persons with reduced physical, sensory, or mental capabilities.
- Use only Vakumar-approved vacuum sealer bags and accessories.
- Do not operate the appliance if the power cord or plug is damaged.
- Always unplug the appliance from the power outlet when not in use or before cleaning.
- Ensure the appliance is placed on a stable, flat, heat-resistant surface during operation.

2. PRODUCT OVERVIEW AND COMPONENTS

Familiarize yourself with the main parts of your Vakumar Vacuum Sealer Machine.



Image: An illustration detailing the Vakumar Vacuum Sealer Machine and its accompanying accessories, including pre-cut bags, vacuum zipper bags, a vacuum hose, a portable cutter, a warranty card, and the user manual.

Key Components:

- **Control Panel:** Features LED touch screen with buttons for various modes (Dry/Moist, Vac & Seal Stop, Seal, Pulse).
- **Vacuum Chamber:** Area where air is removed from the bag.
- **Sealing Strip:** 12mm widened heating strip for strong, consistent seals.
- **Handle Locked Design:** Patented system for easy lid locking and sealing.
- **Accessory Port:** For connecting the vacuum hose for external vacuuming (jars, bottles).
- **Portable Cutter:** Integrated for custom bag sizing.

3. SETUP AND FIRST USE

Follow these steps to prepare your vacuum sealer for its first use.

1. **Unpack:** Carefully remove the vacuum sealer and all accessories from the packaging.
2. **Inspect:** Check the appliance for any signs of damage. Do not use if damaged.
3. **Clean:** Wipe down the exterior of the unit with a damp cloth. Ensure the vacuum chamber and sealing strip are clean and dry.
4. **Power Connection:** Plug the power cord into a standard electrical outlet. The LED indicator lights will illuminate.



Image: A visual guide demonstrating the four primary steps for operating the vacuum sealer: placing the bag, closing the lid, selecting a mode, and confirming the seal.

4. OPERATING INSTRUCTIONS

4.1 Sealing Bags

1. **Prepare Bag:** Place the food item into a vacuum sealer bag, leaving at least 3 inches of space from the top. Ensure the open end of the bag is clean and dry.
2. **Position Bag:** Open the lid of the vacuum sealer. Place the open end of the bag flat into the vacuum chamber, ensuring it is centered over the sealing strip.
3. **Close Lid:** Press down firmly on the lid until you hear a click, indicating it is securely locked. The patented handle design makes this easy.
4. **Select Mode:** Choose the appropriate mode based on your food type using the LED touch screen:
 - **Dry Mode:** For dry food items (e.g., nuts, grains, dried fruits).
 - **Moist Mode:** For moist or juicy food items (e.g., raw meat, marinated foods).

- **Pulse Mode:** Allows manual control over the vacuum process, ideal for delicate or fragile foods (e.g., bread, chips) to prevent crushing. Press and hold to vacuum, release to stop.
 - **Seal Only:** To create a seal without vacuuming, or to create a custom-sized bag from a roll.
5. **Start Process:** Press the corresponding button for your selected mode (e.g., "Vac & Seal" for automatic vacuuming and sealing, or "Seal" for sealing only).
 6. **Monitor:** The LED indicator lights will show the progress. Once the process is complete and the lights turn off, the vacuum packing is finished.
 7. **Release:** Pull up the handle to open the top cover and remove your sealed bag.



Image: The Vakumar Vacuum Sealer's control panel highlighting the 'Dry/Moist', 'Vac & Seal Stop', 'Seal', and 'Pulse' modes, with examples of food types suitable for each mode.

4.2 Using the Vacuum Hose for External Containers

The Vac & Seal Stop mode can be used with the included vacuum hose to evacuate air from jars, bottles, or other compatible containers.

1. **Connect Hose:** Insert one end of the vacuum hose into the accessory port on the vacuum sealer.
2. **Attach to Container:** Attach the other end of the hose to the vacuum port of your compatible container (e.g., a vacuum-sealable jar or wine stopper).

3. **Start Vacuum:** Press the "Vac & Seal Stop" button. The machine will begin to remove air from the container.
4. **Stop:** Once the desired vacuum level is achieved, press the "Vac & Seal Stop" button again to stop the process.



Image: The Vakumar Vacuum Sealer demonstrating its external vacuuming capability, connected via a hose to a vacuum-sealable jar filled with cherry tomatoes.

5. MAINTENANCE AND CLEANING

Regular cleaning ensures optimal performance and extends the life of your vacuum sealer.

- **Unplug:** Always unplug the appliance before cleaning.
- **Exterior Cleaning:** Wipe the stainless steel surface and exterior with a damp cloth and mild soap. Dry thoroughly.
- **Vacuum Chamber:** The smooth convex vacuum chamber is designed for easy cleaning. Wipe away any food residue or moisture with a damp cloth. Ensure it is completely dry before closing the lid.
- **Removable Drip Tray:** The vacuum sealer features a removable drip tray. Remove and wash it with warm, soapy water. Rinse and dry completely before reinserting.

- **Sealing Strip:** Gently wipe the sealing strip with a dry cloth. Do not use abrasive cleaners or sharp objects that could damage the strip.



Image: The Vakumar Vacuum Sealer demonstrating its removable drip tray feature, with a hand removing the tray for cleaning under running water, surrounded by fresh produce.

6. TROUBLESHOOTING

If you encounter issues with your Vakumar 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.
Bag does not vacuum properly.	Bag not positioned correctly; lid not locked; bag is wet or damaged.	Ensure the open end of the bag is fully inside the vacuum chamber. Press down firmly on the lid until it clicks. Use dry, undamaged bags.
Bag does not seal.	Sealing strip is dirty or wet; bag is wrinkled; overheating.	Clean and dry the sealing strip. Smooth out any wrinkles in the bag. Allow the machine to cool down if used continuously for a long period.
Air leaks into sealed bag.	Improper seal; sharp food edges; bag defect.	Re-seal the bag. Ensure no food particles are on the sealing area. Pad sharp edges of food with paper towel. Use a new bag if defective.

7. SPECIFICATIONS

Feature	Detail
Brand	Vakumar
Model Number	VH1506
Material	304 Stainless Steel + ABS
Product Dimensions	15.75"L x 4.88"W x 2.95"H
Item Weight	3.5 Pounds
Power Source	AC
Operation Mode	Semi-Automatic
Wattage	110 Watt-hours
Voltage	120 Millivolts
Vacuum Suction	80Kpa
Heating Strip Width	12mm

8. WARRANTY AND SUPPORT

Vakumar stands behind the quality of its products.

- **Warranty:** This Vakumar Vacuum Sealer Machine comes with a **5-year warranty**. Please refer to the included Warranty Card for full details and terms.
- **Customer Support:** For any questions, technical assistance, or warranty claims, please contact Vakumar's professional support team. Contact information can be found on the Warranty Card or by visiting the official Vakumar store on Amazon: Vakumar Store.