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› Meslie Vacuum Sealer Machine User Manual

Meslie VS6601S

Meslie Vacuum Sealer Machine User Manual

Model: VS6601S | Brand: Meslie

INTRODUCTION

This manual provides detailed instructions for the safe and efficient operation, maintenance, and troubleshooting of your Meslie Vacuum Sealer Machine. Please read this manual thoroughly before first use and retain it for future reference.



Image: The Meslie Vacuum Sealer Machine, copper-colored, shown with a vacuum-sealed bag containing a piece of salmon, demonstrating its primary function.

PACKAGE CONTENTS

Upon opening the package, please verify that all items listed below are present and in good condition:

- 1 x Mesliese Vacuum Sealing Machine (Model: VS6601S)
- 2 x Vacuum Rolls (8 inches x 6.6 feet, BPA free)
- 5 x Pre-cut Bags (11 inches x 16 inches, BPA free)
- 1 x User Manual (this document)
- 1 x Air Suction Hose
- 1 x AC Power Cable
- 2 x Sealing Sponge/Gaskets (replacements)

9 Piece Bundle

UPGRADE

INCLUDES

1 Vacuum Sealer Machine 6610S

Do you love to stock up when things are on sale? Vacuum pack them and keep them fresh for years. The compact design takes up little space in the kitchen.

2 Diamond-textured & thickened vacuum sealer bagrolls (8"x6.6")

Customize length to fit any food you store, less wasted material or precarious "Doesn't quite fit" scenarios.

5 Precut diamond-textured & thickened vacuum sealer bags (11"x16")

Ready-to-go starter kit, precut bags offer maximum convenience.

1 Vacuum accessory hose

Helps to marinate food in minutes instead of hours, and lock the flavors of unfinished wine

1 Cutter for vacuum bag rolls

You can customize the length to fit anything you store whether food, jewelry, electronics banknotes or documents

1 Mesliese user manual

Quickly find answers to any questions about the vacuum sealer machine.

1 Power cable

Detachable 5ft/1.5m long cable offers maximum convenience

2 Sealing sponges

Replace it in case needed



Image: A visual representation of the Mesliese Vacuum Sealer Machine alongside its bundled accessories, including vacuum rolls, pre-cut bags, and the accessory hose.

SETUP

1. **Unpacking:** Carefully remove the vacuum sealer and all accessories from the packaging.

2. **Placement:** Place the machine on a flat, stable, and dry surface. Ensure there is adequate space around the unit for operation and ventilation.
3. **Power Connection:** Connect the AC power cable to the machine's power port and then plug it into a standard 110V electrical outlet.
4. **Initial Inspection:** Before first use, inspect the sealing strip and gaskets for any damage or debris. Ensure they are clean and properly seated.

OPERATING INSTRUCTIONS

Basic Vacuum Sealing (Dry Food)

1. **Prepare the Bag:** Place the food item inside a vacuum sealer bag, ensuring at least 3 inches of empty space between the food and the open end of the bag.
2. **Position the Bag:** Open the lid of the vacuum sealer. Place the open end of the bag flat into the vacuum chamber, ensuring it is fully within the chamber and not covering the air intake.
3. **Close the Lid:** Firmly press down on both ends of the lid until you hear two distinct "click" sounds, indicating that the lid is securely latched.
4. **Select Mode:** For dry food, ensure the "Dry" mode is selected. You can also choose "Normal" or "Soft" pressure depending on the food's fragility.
5. **Start Sealing:** Press the "VAC&SEAL" button. The machine will automatically vacuum the air from the bag and then seal it. The process typically takes 3-10 seconds for vacuuming and 9-12 seconds for sealing.
6. **Release:** Once the sealing process is complete, press the release buttons on both sides of the machine to open the lid. Remove the sealed bag.

Smart SUCTION

Can be used in cars with DC cable

Leftovers from camping
or a family day outside

NO MORE WASTE! SAVE YOUR MONEY!

Mesliese



Image: A four-step visual guide demonstrating the process of vacuum sealing: placing the bag, closing the lid, initiating the vacuum and seal, and releasing the sealed bag.

Sealing Moist Food

For moist foods, select the "Moist" mode before pressing "VAC&SEAL". This mode adjusts the sealing time to ensure a secure seal with moisture present.

Using the Accessory Hose for Canisters/Jars/Wine Bottles

1. **Connect Hose:** Insert one end of the air suction hose into the accessory port on the vacuum sealer.
2. **Connect to Container:** Attach the other end of the hose to the vacuum port of your compatible vacuum-sealable

canister, jar, or wine stopper.

3. **Start Vacuuming:** Close the lid of the vacuum sealer (no bag needed inside). Press the "VAC&SEAL" button. The machine will draw air from the container.
4. **Stop:** Once the desired vacuum level is reached, press the "STOP" button. Disconnect the hose from both the machine and the container.



Image: The Mesliee Vacuum Sealer Machine demonstrating its capability to vacuum seal external containers like jars, using the included accessory hose.

Your browser does not support the video tag.

Video: This video demonstrates various uses of the Mesliee Vacuum Sealer, including sealing food for camping or family outings, highlighting its portability and versatility.

Using the Built-in Cutter

The machine includes a built-in cutter for custom-sizing vacuum rolls. Simply pull the desired length of bag material across the cutting slot and slide the cutter across to create a clean edge.

MAINTENANCE AND CLEANING

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

- **Cleaning the Surface:** Wipe the stainless steel surface with a soft, damp cloth. Avoid abrasive cleaners or scouring pads.
- **Cleaning the Vacuum Chamber:** The smooth cambered vacuum chamber is designed for easy cleaning. Use a damp cloth to wipe away any food residue. Ensure the chamber is completely dry before closing the lid.
- **Sealing Strip and Gaskets:** Periodically inspect the sealing strip and rubber gaskets for food particles or damage. Clean them gently with a damp cloth. Replace the gaskets if they appear worn or damaged (replacement gaskets are included).
- **Storage:** Store the machine in a dry place with the lid unlatched to prevent compression of the gaskets, which can affect sealing performance over time.



SMART SUCTION

THE DIFFERENCE IS IN THE DETAILS

32*12mm High-Temperature Resistant Sealing Strip

Steps To Make The Seal Firm
While Reducing The Amount Of
Consumables Sent

32CM

12MM

UPGRADE

More secure & even seal
Five-layer heating wire design

- 1 High temperature resistant tape
- 2 Alloy heating wire
- 3 High temperature resistant tape
- 4 Fireproof insulating board
- 5 Cooling aluminium alloy

Image: A detailed view highlighting the 12mm widened heating strip and its five-layer heating wire design, crucial for durable and steady sealing.

TROUBLESHOOTING

Problem	Possible Cause	Solution
Machine does not power on.	Power cable not connected; outlet not working.	Ensure power cable is securely plugged into both the machine and a working 110V outlet.
Vacuum pump runs but does not seal.	Lid not properly latched; bag not correctly positioned; sealing strip/gaskets dirty or damaged.	Press down firmly on both sides of the lid until it clicks. Reposition the bag. Clean or replace sealing strip/gaskets.
Bag does not vacuum completely.	Bag too full; air leakage; moist food setting not used for moist items.	Leave at least 3 inches of space at the top of the bag. Check for wrinkles or holes in the bag. Use "Moist" mode for wet foods.
Seal is weak or incomplete.	Sealing strip dirty/damaged; bag material incompatible; too much moisture.	Clean the sealing strip. Ensure you are using compatible vacuum sealer bags. Pre-freeze very moist foods or use "Moist" mode.

SPECIFICATIONS

- Brand:** Mesliese
- Model:** VS6601S
- Material:** Stainless Steel
- Color:** Copper
- Product Dimensions:** 14.9"L x 5.7"W x 3.5"H
- Item Weight:** 4.89 Pounds
- Power Source:** Corded Electric
- Operation Mode:** Manual
- Wattage:** 120 watts
- Voltage:** 110V
- Suction Power:** Max 90kPa
- Sealing Strip Width:** 12mm

Meslie

120w High Power & 12l /Min
QUICK SEALING

Suitable For A Variety Of Bag Types



UPGRADE



90Kpa Powerful Suction

Pure Copper Core Vacuum Pump
Vacuum & Seal Your Food Quickly and Tightly in 3 -10s



Life test process lasting
up to 3 months



No picky about bag



24H continuous work



Cutter for vacuum bag rolls

Image: The Meslie Vacuum Sealer Machine with overlaid text indicating its 120W power and 90Kpa powerful suction, along with other key features.

WARRANTY AND SUPPORT

Meslie offers a **5-year warranty** for this Vacuum Sealer Machine, which includes options for refund or replacement. For any issues, questions, or support needs, please contact Meslie customer service. Refer to the product packaging or the official Meslie website for the most current contact information.

