

VEVOR VS5425

VEVOR VS5425 Vacuum Sealer Machine Instruction Manual

1. PRODUCT OVERVIEW

The VEVOR VS5425 Vacuum Sealer Machine is designed for efficient food preservation, featuring a powerful dual-pump system and dual-sealing strips. It supports both dry and moist food types, offering automatic and manual sealing options, along with an external hose for container vacuuming.

- **Brand:** VEVOR
- **Model:** VS5425
- **Dimensions:** 19.7"L x 12.6"W x 5.9"H
- **Item Weight:** 13.2 Pounds
- **Material:** Aluminum, Stainless Steel
- **Power:** 350 Watts
- **Vacuum Pressure:** 95Kpa

2. PACKAGE CONTENTS

Upon unpacking your VEVOR VS5425 Vacuum Sealer Machine, please ensure all the following items are present:

- VEVOR VS5425 Vacuum Sealer Machine
- 1 x 8.7 in x 9.8 ft Vacuum Bag Roll
- 1 x 11 in x 9.8 ft Vacuum Bag Roll
- 10 x 11 in x 15.7 in Vacuum Bags
- 1 x External Hose with Interface
- 1 x Extra Foam Gasket
- 1 x High-Temp Adhesive Tape
- 1 x User Manual



Image: VEVOR VS5425 Vacuum Sealer Machine with various vacuum bags, rolls, and external hose.

3. SETUP INSTRUCTIONS

3.1 Initial Unpacking

Carefully remove the vacuum sealer and all accessories from the packaging. Inspect the unit for any damage. Place the machine on a flat, stable surface.

3.2 Installing a Bag Roll (Optional)

The machine features a built-in bag roll storage and cutter. To install a roll:

1. Open the top cover of the vacuum sealer.
2. Place the vacuum bag roll into the designated roll storage compartment.
3. Pull out a sufficient length of the bag material.
4. Close the top cover.

Video: Demonstrates the unboxing and installation of a bag roll into the VEVOR vacuum sealer.

3.3 Connecting the External Hose (Optional)

For vacuum sealing containers or jars, connect the external hose to the port located on the side of the machine. Ensure a secure fit.

4. OPERATING INSTRUCTIONS

The VEVOR VS5425 offers various modes and functions for different food types and sealing needs.

4.1 Understanding the Control Panel

The control panel features buttons for different modes and operations:

- **MODE:** Toggles between Dry, Moist, Oil, and Powder settings.
- **VAC:** Initiates automatic vacuum and seal process.
- **SEALING:** Performs a seal-only function (useful for making custom bags from rolls).
- **CONTAINER:** Activates vacuum for external containers/jars.
- **PULSE:** Provides manual control over vacuum strength.
- **STOP:** Halts any ongoing operation.

Video: Demonstrates the different modes and functions of the VEVOR vacuum sealer.

4.2 Step-by-Step Sealing Process

1. **Prepare the Bag:** Place the food item into a vacuum sealer bag, ensuring the open end is clean and dry. Leave sufficient space (at least 2-3 inches) between the food and the bag opening.
2. **Position the Bag:** Place the open end of the bag into the vacuum chamber, ensuring it lies flat across the sealing strip.
3. **Close the Lid:** Firmly press down on both sides of the top cover until you hear a clicking sound, indicating it is securely locked.
4. **Select Mode:** Press the 'MODE' button to select the appropriate setting (Dry, Moist, Oil, Powder) based on your food type.
5. **Start Sealing:** Press the 'VAC' button for automatic vacuuming and sealing. For manual control, use the 'PULSE' button to achieve desired vacuum level, then press 'SEALING'.
6. **Release and Inspect:** Once the process is complete (indicated by lights or beeping), press the release buttons on both sides of the machine to open the lid. Carefully remove the sealed bag and inspect the seal for completeness.



Image: Step 1 - Placing food into the vacuum sealer bag and positioning it in the vacuum chamber.



Step 02

▶ Close the top cover with both hands until you hear a clicking sound.

Image: Step 2 - Closing the top cover of the vacuum sealer until it locks with a click.



Step 03

▶ Press the button to select the mode as you need.

Image: Step 3 - Pressing the appropriate button on the control panel to select the desired sealing mode.



Step 04

▶ Open the lid and check the seal.

Image: Step 4 - Opening the lid and checking the integrity of the vacuum seal.

4.3 Using the Built-in Cutter

To create custom-sized bags from a roll:

1. Pull the bag material from the roll storage to the desired length.
2. Engage the cutter mechanism by sliding it across the bag material to make a clean cut.

3. Use the 'SEALING' function to seal one end of the newly cut bag, creating a pouch.



Image: Demonstrates using the built-in cutter to create custom-sized bags from a roll.

5. MAINTENANCE

5.1 Cleaning

Always unplug the appliance 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 area regularly to prevent food residue buildup, which can affect sealing performance.

5.2 Replacing Components

The package includes an extra foam gasket and high-temp adhesive tape. If the sealing performance degrades, inspect these components for wear and tear and replace them as needed following the instructions in the included user manual.

6. TROUBLESHOOTING

- **Machine not vacuuming:** Ensure the lid is securely locked on both sides. Check that the bag is correctly positioned within the vacuum chamber and that the open end is flat and free of wrinkles.
- **Poor seal:** Verify the sealing strip and foam gasket are clean and undamaged. Ensure the bag material is suitable for vacuum sealing and that there is no moisture or food particles on the sealing area.
- **Overheat protection:** The machine has overheat protection. If used continuously for an extended period, it may temporarily stop operating to cool down. Allow sufficient time for the unit to cool before resuming use.

7. SPECIFICATIONS

Feature	Specification
Brand	VEVOR
Model Number	VS5425
Material	Aluminum, Stainless Steel

Product Dimensions	19.7"L x 12.6"W x 5.9"H
Item Weight	13.2 Pounds
Power Source	Electric
Operation Mode	Semi-Automatic
Wattage	350 watts
Voltage	12 Volts
Vacuum Pressure	95Kpa

8. WARRANTY AND SUPPORT

For warranty information, technical support, or to register your product, please refer to the official VEVOR website or contact customer service. Keep your purchase receipt for warranty claims.