

Mesliese V6120

Mesliese Vacuum Sealer Machine V6120 User Manual

Model: V6120

1. INTRODUCTION

Thank you for choosing the Mesliese Vacuum Sealer Machine V6120. This appliance is designed to preserve food by removing air from specially designed bags and sealing them, significantly extending the shelf life of your food items. With its powerful suction, dual heat sealing strips, and user-friendly features, the Mesliese V6120 offers a reliable solution for food storage.

Please read this manual thoroughly before operating the machine to ensure safe and efficient use. Keep this manual for future reference.

2. PRODUCT FEATURES

- **Powerful Suction:** Equipped with a 95kPa 140W vacuum pump for quick and efficient air removal (3-8 seconds).
- **Double Heat Seal:** Features dual heat sealing strips for a secure and reliable seal, especially beneficial for moist foods.
- **Digital LED Screen Display:** Provides a countdown timer for the sealing process.
- **One-Hand Locked Handle Design:** Allows for easy locking and unlocking of the lid with a simple turn.
- **Built-in Cutter and Bag Storage:** Includes an 11.8-inch aluminum alloy cutter and an internal storage compartment for bag rolls.
- **Versatile Modes:** Offers 'Dry & Moist', 'Normal & Gentle', 'Canister', 'VAC & SEAL', 'Marinate', 'PULSE', and 'SEAL' functions.
- **Continuous Operation:** Patented Cooling System allows for over 200 continuous seals without overheating.
- **ETL Certified:** Ensures compliance with strict safety standards.



Figure 2.1: Mesliero Vacuum Sealer Machine V6120 with accessories.

One Hand Easy Operation

- Enables effortless single hand action
- Arthritis friendly handle design
- No need to press lid with both hands hardly



Figure 2.2: The one-hand operation feature of the Meslieze V6120.

Upgraded Design Enhanced Convenience

1. One hand can easily open the handle to unlock the lid.



2. Easy bag positioning



3. Lock the top cover ,mode selection & auto sealing



* Novel Handle Design

* Ergonomic bevel molding

It allows you to operate the machine with one hand, making it easy for the elderly and the weak to use. The suction inertia of the machine is physically enhanced while the waste of bag mouth is reduced. Easily preserves large quantities of food and effectively extends its shelf life by 10X or more."

Figure 2.3: Enhanced design for easy opening, bag positioning, and auto sealing.

3. SETUP

3.1 Unpacking and Initial Inspection

1. Carefully remove all components from the packaging.
2. Verify that all items listed in the '14 Piece Bundle' (Figure 3.1) are present: 1 x vacuum sealer machine, 2 x vacuum bag rolls (8"x16"), 5 x pre-cut vacuum bags (7.8"x11.8"), 1 x air suction hose (located inside the machine), 1 x user manual, 1 x quick start guide.
3. Inspect the machine for any visible damage. Do not use if damaged.

14 Piece Bundle



Figure 3.1: The 14-piece bundle includes the vacuum sealer, bag rolls, pre-cut bags, hose, and manuals.

3.2 Placement and Power Connection

- Place the vacuum sealer on a flat, stable, and dry surface.
- Ensure the power cord is securely plugged into a grounded electrical outlet.

3.3 Installing Bag Rolls (Optional)

The machine features a built-in storage container for bag rolls and an integrated cutter.

1. Open the lid of the vacuum sealer.
2. Place a bag roll into the internal storage compartment.
3. Pull the desired length of bag material across the sealing bar.
4. Use the built-in aluminum alloy cutter to create a custom-sized bag. Ensure one end of the bag is sealed before vacuuming.



Figure 3.2: Internal view showing the bag roll slot and durable aluminum cutter bar.

4. OPERATING INSTRUCTIONS

4.1 Basic Vacuum Sealing Steps

1. **Prepare the Bag:** Place the food item into a vacuum sealer bag. Ensure at least 3 inches of empty space at the top of the bag for sealing. For moist foods, ensure the bag opening is dry.
2. **Position the Bag:** Open the lid using the one-hand locked handle. Place the open end of the bag into the vacuum channel, ensuring it lies flat across the sealing strip. The considerable baffle on the portable liquid tray helps in correct bag placement.
3. **Close and Lock:** Close the lid and turn the handle to lock it securely.
4. **Select Mode:** Choose the appropriate mode based on your food type (see 4.2).
5. **Start Operation:** Press the desired function button (e.g., "VAC & SEAL"). The digital LED screen will display a countdown.
6. **Release:** Once the process is complete, the machine will automatically release the lock. Pull the handle to open the lid and remove the sealed food.



Figure 4.1: Basic vacuum and seal operation in three steps.

4.2 Understanding the Modes

The Mesliese V6120 offers 12-in-1 variable settings to accommodate various food types and sealing needs. The inclined operation panel (Figure 4.2) provides easy access to all controls.

- **DRY / MOIST:** Select 'DRY' for solid, dry foods. Select 'MOIST' for foods with some moisture, which adjusts the sealing time to ensure a proper seal.
- **NORMAL / GENTLE:** 'NORMAL' provides full vacuum pressure. 'GENTLE' reduces vacuum pressure for delicate or soft foods to prevent crushing.

- **VAC & SEAL:** This is the standard function for vacuuming air from the bag and then automatically sealing it.
- **SEAL:** This function seals the bag without vacuuming. Useful for creating custom-sized bags from rolls or sealing bags that do not require vacuuming.
- **PULSE:** Allows manual control over the vacuum process. Press and hold 'PULSE' to vacuum, release to stop. Once the desired vacuum level is reached, press 'SEAL' to complete the process. This is ideal for soft or delicate items like bread or fruit.
- **MARINATE:** This mode is designed to infuse flavor into food quickly by creating and releasing vacuum cycles. Use with a compatible marinating container.
- **CANISTER:** Use this function with external vacuum canisters, jars, or wine bottles. Connect the air suction hose (included inside the machine) to the machine and the container.



The control panel features a digital display showing '00'. To the left of the display are buttons for 'Pressure' (GENTLE, NORMAL) and 'PULSE', 'SEAL'. To the right are buttons for 'Food' (DRY, MOIST), 'Vacuum&Seal', 'Cancel', 'CANISTER', and 'MARINATE'.

Inclined Operation Panel For Easier Operation

12 IN 1 MULTIFUNCTION



Provincial & Cooked Meats



Bread & Desserts & Salad



Vegetables & Soups



**Suitable for vacuum bowls/
mason jars/air valve bags/red wine**

We stand behind our products and the high standards we put in place for quality and effectiveness. If you're not completely satisfied, we'll refund your purchase.

Figure 4.2: The inclined operation panel for easier control and mode selection.

4.3 Instructional Videos

Video 4.1: Mesliose 95kPa Vacuum Sealer Machine Unboxing & Operation. This video demonstrates the unboxing and operational steps of the

Video 4.2: Meslieste 95kPa 140W Double Seal Powerful Food Sealer. This video highlights the powerful suction and double seal features of the machine.

5. MAINTENANCE AND CLEANING

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

- **Exterior Cleaning:** Gently wipe the surface of the machine with a damp towel. Do not immerse the unit in water or any other liquid.
- **Removable Drip Tray:** The portable liquid tray is detachable and can be washed separately with mild soap and water. Ensure it is completely dry before reinserting.
- **Sealing Gaskets:** Periodically check the two foam seals (one upper and one lower) for proper seating. Ensure they are clean and free of food debris to maintain an effective vacuum seal.
- **Storage:** When storing the machine, do not lock the lid to prevent compression of the sealing gaskets, which could affect future sealing performance.



Figure 5.1: Cleaning the surface of the vacuum sealer machine.

6. TROUBLESHOOTING

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

Problem	Possible Cause	Solution
Machine does not vacuum or seal.	Lid not properly locked; Bag not correctly positioned; Sealing gaskets are dirty or unseated; Power issue.	Ensure the handle is fully locked. Reposition the bag so it is flat within the vacuum channel. Clean and reseal the sealing gaskets. Check power connection.
Bag does not seal properly (air leaks).	Moisture or food particles on the sealing area; Bag is wrinkled; Bag is not suitable for vacuum sealing; Double heat seal not engaged.	Ensure the inside and outside of the bag opening are clean and dry. Smooth out any wrinkles before sealing. Use only vacuum sealer bags. Ensure the double heat seal strips are clean and functioning.
Vacuumping is slow or weak.	Vacuum channel or gaskets are obstructed; Excessive liquid being drawn into the machine.	Clean the vacuum channel and sealing gaskets. For moist foods, pre-freeze or place a folded paper towel near the food to absorb excess liquid.
Machine overheats or stops during continuous use.	Exceeded continuous operation limit.	Although the machine has a patented cooling system for over 200 continuous seals, allow it to cool down if it feels excessively warm or stops operating.

Problem	Possible Cause	Solution
Manual mentions features not present (e.g., water storage box, different power rating).	Product updates or variations.	The Mesliese V6120 model features a removable drip tray, not a separate water storage box. The power rating is 140W. Refer to the actual product features and this manual for the most accurate information.

7. SPECIFICATIONS

- **Brand:** Mesliese
- **Model:** V6120
- **Material:** Stainless Steel
- **Color:** Dark Gray
- **Product Dimensions:** 16"L x 6.9"W x 5.7"H
- **Item Weight:** 2.95 Kilograms
- **Vacuum Pressure:** 95kPa
- **Power:** 140W

8. WARRANTY AND SUPPORT

The Mesliese Vacuum Sealer Machine V6120 comes with a **5-year warranty**, reflecting our commitment to quality and durability. We stand behind our products and the high standards we put in place for quality and effectiveness.

For any questions, concerns, or support needs, please contact Mesliese customer service. We offer friendly 24-hour customer service to assist you.

Contact Information: Please refer to the contact details provided on the product packaging or the official Mesliese website for the most up-to-date support channels.