

[Manuals.plus](#) /

› [Gasbye](#) /

› Gasbye Vacuum Sealer Machine Instruction Manual

## Gasbye VS5166

# Gasbye Vacuum Sealer Machine Instruction Manual

Model: VS5166 | Brand: Gasbye

## 1. PRODUCT OVERVIEW

The Gasbye Vacuum Sealer Machine is designed to extend the freshness of your food by removing air and creating an airtight seal. This advanced model combines powerful suction with dual heat sealing strips for superior preservation. It's ideal for various food types, from dry goods to moist meats, helping to prevent freezer burn and spoilage.



Figure 1: Gasbye Vacuum Sealer Machine with included accessories and various food items.

### Key Features:

- **Double Heat Seal & 95kPa Powerful Suction:** Equipped with dual heat sealing strips and a high-efficiency 95kPa vacuum pump for stronger suction and tighter seals.
- **Built-in Storage & Bag Cutter:** Integrated storage for food bags and a built-in cutter for convenient bag sizing.
- **Removable Drip Tray:** Catches overflow from moist foods for easy cleanup.
- **8-in-1 Multiple Modes:** Versatile settings for different food types and preservation needs.
- **5-Year Quality Coverage:** Ensures long-term reliability and customer support.

## 2. SETUP

Before first use, unpack all components and place the vacuum sealer on a flat, stable surface. Ensure the power cord is easily accessible.



Figure 2: The Gasbye Vacuum Sealer is UL Listed and comes with a 5-year quality coverage.

### Starter Kit Contents:

- 1 x Vacuum Sealer Machine
- 5 x Pre-cut bags
- 1 x 11" x 10' Bag roll
- 2 x Replacement foam gaskets
- 1 x External air suction hose (located at the top of bag storage compartment)

## 3. OPERATING INSTRUCTIONS

---

The VS5166 offers 8-in-1 multi-functional modes for diverse sealing needs. Ensure the lid is properly locked before operation by pushing down the handle.

# Why Choose Gasbye?

## Certified Quality with 5-Year Coverage



Figure 3: The intuitive control panel of the Gasbye VS5166.

### Creating a Custom Bag:

1. Open the lid and pull out the desired length of bag roll from the built-in storage.
2. Use the built-in cutter to cut the bag to your desired length, ensuring enough space (at least 2-3 inches) at the top for sealing.
3. Place one end of the cut bag onto the heat sealing strip. Close the lid and press the 'Manual Seal' button. The machine will seal one end, creating a custom bag.

### Vacuum Sealing Food:

1. Place food into the custom bag, leaving at least 2-3 inches of space from the top.
2. Open the lid and place the open end of the bag into the vacuum chamber, ensuring it is flat and smooth over the sealing strip.
3. Close the lid and push down the handle to lock it.
4. Select the appropriate mode: 'Dry' for dry foods, 'Moist' for moist foods. You can also choose 'Normal' or 'Gentle' pressure.

5. Press 'Vac&Seal' to start the automatic vacuuming and sealing process. The progress display will show the countdown.

Video 1: Demonstration of the Gasbye VS5166 Vacuum Sealer's 90kPa suction and double heat seal for airtight food preservation.

Manual Vacuum & Marinate Modes:

- **Manual Vacuum:** For delicate foods, press and hold 'Manual Vacuum' to control the suction level. Release the button when desired vacuum is reached, then press 'Manual Seal'.
- **Marinate:** This mode provides a six-minute predetermined sequence of vacuum pulse to rest ratio for optimum flavor infusion in minimal time.
- **Canister:** Use with compatible vacuum food containers (sold separately, ASIN B0DXLBQV3K) and the external air suction hose.

4. MAINTENANCE

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

Cleaning the Drip Tray:

The removable drip tray collects any liquids during the sealing process. To clean, simply pull out the green tray, rinse it with water, and dry thoroughly before reinserting.



Figure 4: The removable drip tray simplifies cleanup after sealing moist foods.

Gasket Replacement:

The unit comes with 2 replacement foam gaskets. If you notice a decrease in vacuum performance, inspect the gaskets for wear or damage and replace if necessary following the instructions in the full manual.

5. TROUBLESHOOTING

If the machine is not working as expected, please refer to the full user manual for detailed troubleshooting steps. Common issues may include improper bag placement, damaged gaskets, or insufficient lid locking.

6. SPECIFICATIONS

| Attribute    | Value           |
|--------------|-----------------|
| Brand        | Gasbye          |
| Model Number | VS5166          |
| Material     | Stainless Steel |

|                    |                        |
|--------------------|------------------------|
| Color              | Silver                 |
| Product Dimensions | 15.7"L x 7.8"W x 4.7"H |
| Item Weight        | 6.5 Pounds             |
| Power Source       | 95kPa Dual Pump        |
| Operation Mode     | Automatic              |
| Wattage            | 130 watts              |
| Voltage            | 120 Volts              |
| Country of Origin  | China                  |

## 7. WARRANTY & SUPPORT

Gasbye offers a 5-year quality coverage for this vacuum sealer. If you purchased our vacuum sealer based on a statement in our listing and feel it doesn't meet your expectations after use, you can directly contact Gasbye Support for a FULL REFUND or FREE REPLACEMENT. All replacement units provided are BRAND NEW, not refurbished. You can trust Gasbye—we stand behind our products with confidence.

For detailed warranty information or support, please refer to the Warranty (PDF) document available on the product page or contact Gasbye Support directly.

### ASK A QUESTION ABOUT THIS MANUAL

Ask about setup, troubleshooting, compatibility, parts, safety, or missing instructions. Manuals+ will review the question and use this page's manual context to help answer it.

**Name**

Anonymous

**Email**

you@example.com

After a successful submission, we securely hash the supplied account or form email before sending it to Microsoft Advertising for conversion attribution. [Privacy details](#).

**Question**

Example: How do I reset this device or fix this error?

**Details**

Model number, symptoms, what you tried, or the section of the manual you are using.

Submit question

