

[Manuals.plus](#) /

› [Mesliese](#) /

› Mesliese Vacuum Sealer Machine User Manual

## Mesliese VS6685J

# Mesliese Vacuum Sealer Machine User Manual

Model: VS6685J

Automatic Food Sealer with Powerful Sealing System

## PRODUCT OVERVIEW

The Mesliese Vacuum Sealer Machine is designed to preserve food freshness for longer periods by removing air from specially designed bags and containers. This automatic food sealer features a powerful 85kPa 120W suction system, ensuring efficient and reliable sealing. It comes equipped with a built-in cutter and bag storage for convenience, along with various modes to suit different food types and preservation needs.



Image: The Meslie Vacuum Sealer Machine, showcasing its sleek design, with a vacuum-sealed piece of meat in the foreground and two bag rolls in the background.

## SETUP GUIDE

Before first use, please ensure all packaging materials are removed. The Meslie Vacuum Sealer Machine comes with essential accessories to get you started.

### Included Components:

- 1 x Meslie Vacuum Sealer Machine
- 2 x Vacuum Bag Rolls (8"x6.6")
- 5 x Pre-cut Vacuum Bags (11"x16")
- 1 x Air Suction Hose
- 1 x AC Power Cord
- 1 x User Manual (this document)

All bags and rolls are BPA-free and safe for Sous Vide cooking.

## Initial Setup Steps:

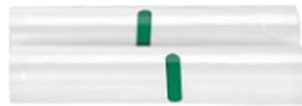
1. **Unpack the Unit:** Carefully remove the vacuum sealer and all accessories from the packaging.
2. **Place on a Flat Surface:** Position the vacuum sealer on a stable, flat, and dry surface.
3. **Connect Power:** Plug the AC power cord into the machine and then into a standard 110V (AC) electrical outlet.
4. **Install Bag Roll (Optional):** If using a bag roll, open the lid of the built-in bag storage compartment. Insert one of the provided bag rolls into the compartment. Pull the desired length of bag material through the slot and use the built-in cutter to create a custom-sized bag.
5. **Prepare Drip Tray:** Ensure the removable drip tray is properly seated in its designated slot. This tray collects any excess moisture during the vacuum sealing process.

## Fully Starter Kits

Be a good partner in your kitchen



**1x** AC Power Cord



(8"x6.6")  
**2x** Bag Rolls



(11"x16")  
**5x** Pre-cut Bags



**1x** Accessory Hose



**1x** User Manual

Image: A visual representation of the Meslieste Vacuum Sealer Machine's dimensions and all included accessories, such as the power cord, bag rolls, pre-cut bags, accessory hose, and user manual.

# OPERATING INSTRUCTIONS

The Meslie Vacuum Sealer offers multiple functions for versatile food preservation. Familiarize yourself with the control panel buttons for optimal use.

## Control Panel Functions:

- **DRY VAC & SEAL:** For dry food items. Press to automatically vacuum and seal.
- **MOIST VAC & SEAL:** For moist food items. Press to automatically vacuum and seal.
- **SEAL ONLY:** Press to seal bags without vacuuming. Useful for sealing snack bags or creating custom-sized bags from rolls.
- **OPEN:** Press to automatically open the vacuum chamber cover.
- **PULSE:** Allows manual control over the vacuum pressure. Press and hold to vacuum, release to stop. Press SEAL to seal once desired vacuum level is reached.
- **EXTRA-VAC/MARINATE:** Used with the air suction hose for jars, canisters, wine preservation, and marinating.
- **CANCEL:** Stops the current operation at any time.

## Vacuum Sealing Bags:

1. **Prepare the Bag:** Place the food item inside a vacuum sealer bag, ensuring at least 3 inches of empty space at the top for sealing.
2. **Position the Bag:** Insert the open end of the bag into the vacuum chamber until the opening rests against the stop brackets.
3. **Close the Lid:** Gently press down on the lid until it clicks into place. The machine features an auto-closing lid for hands-free operation.
4. **Select Mode:** Press either the **DRY VAC & SEAL** or **MOIST VAC & SEAL** button depending on your food type. The machine will automatically vacuum the air and then seal the bag. For delicate items, use the **PULSE** function for manual control.
5. **Completion:** Once the sealing is complete, the indicator light will turn off, and the vacuum chamber lid will open automatically. You can then remove the sealed bag.

### Simple Steps to Vacuum and Seal Bags

- 1 Insert the bag's opening end into the vacuum chamber until the opening rests against the stop brackets.
- 2 Press the dry/moist according to the type of food to one-touch automatically seal.
- 3 Motor will continue to run until bag is fully vacuumed, then will automatically seal.
- 4 The vacuum chamber lid will open automatically when the sealing is complete and indicator light turns off, you can remove the sealed bag.



Image: A step-by-step visual guide demonstrating how to vacuum and seal bags using the Meslie Vacuum Sealer, from inserting the bag to removing the sealed product.

## Vacuum Sealing Canisters/Jars (with Air Suction Hose):

1. **Connect Hose to Machine:** Insert the smaller end of the air suction hose into the accessory port on the vacuum sealer.
2. **Connect Hose to Canister:** Insert the bigger end of the vacuum hose into the port on your vacuum-sealable canister or jar.
3. **Start Vacuum:** Press the **EXTRA-VAC/MARINATE** button to begin the external vacuum process.
4. **Completion:** The machine will stop automatically once vacuuming is completed.

### Simple Steps to Vacuum Canister

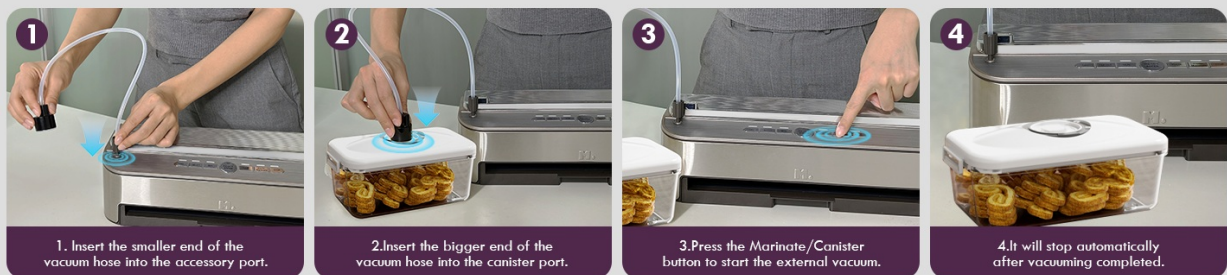


Image: A step-by-step visual guide illustrating how to vacuum seal canisters using the Meslie Vacuum Sealer and its accessory hose.

## CARE AND MAINTENANCE

Proper care and maintenance will extend the life of your Meslie Vacuum Sealer Machine and ensure optimal performance.

### Cleaning the Unit:

- **Unplug Before Cleaning:** Always unplug the appliance from the electrical outlet before cleaning.
- **Wipe Exterior:** Use a soft, damp cloth to wipe down the exterior of the machine. Avoid abrasive cleaners or scrubbing pads.
- **Clean Drip Tray:** The removable drip tray can be easily detached and washed with warm, soapy water. Rinse thoroughly and dry completely before reinserting.
- **Clean Vacuum Chamber:** Wipe the vacuum chamber and sealing strip with a damp cloth. Ensure no food particles or liquids are left behind, as this can affect sealing performance.

### Sealing Strip and Gaskets:

The machine is equipped with an upgraded 11.8-inch heat sealing strip and high-density, resilient silicone gaskets. These components are crucial for a tight seal.

- **Inspect Regularly:** Periodically inspect the sealing strip and gaskets for any signs of wear, cracks, or damage.
- **Keep Clean:** Ensure these parts are clean and free of debris to maintain an effective seal.

- **Replacement:** If the sealing strip or gaskets appear damaged or worn, contact customer service for replacement parts.

# User-friendly Experience Design



## Easy to Clean and Maintain



Removeable Drip Tray



Brush Stainless Steel

Image: Instructions for cleaning the Mesliese Vacuum Sealer, showing the removable drip tray being washed and the stainless steel exterior being wiped clean.

## TROUBLESHOOTING GUIDE

If you encounter issues with your Mesliese Vacuum Sealer Machine, refer to the common problems and solutions below. If the problem persists, please contact customer service.

| Problem | Possible Cause | Solution |
|---------|----------------|----------|
|---------|----------------|----------|

| Problem                         | Possible Cause                                                                                                       | Solution                                                                                                                                                                                                                  |
|---------------------------------|----------------------------------------------------------------------------------------------------------------------|---------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| Machine does not turn on.       | Not plugged in; power outlet issue; machine malfunction.                                                             | Ensure power cord is securely plugged into both the machine and a working electrical outlet. Try a different outlet.                                                                                                      |
| Bag does not vacuum properly.   | Bag not positioned correctly; sealing strip/gasket dirty or damaged; bag material incompatible; too much air in bag. | Ensure the open end of the bag is fully inside the vacuum chamber and flat. Clean the sealing strip and gaskets. Use only compatible vacuum sealer bags. Remove excess air from the bag before placing it in the machine. |
| Bag does not seal.              | Sealing strip/gasket dirty or damaged; bag end is wet or wrinkled; machine overheated.                               | Clean the sealing strip and gaskets. Ensure the bag end is dry and flat. Allow the machine to cool down for 20-30 seconds between seals if performing multiple operations.                                                |
| Vacuum is weak or inconsistent. | Drip tray full; sealing strip/gasket issue; accessory hose not properly connected (for canisters).                   | Empty and clean the drip tray. Inspect and clean the sealing strip and gaskets. Ensure the accessory hose is firmly connected to both the machine and the canister.                                                       |

## PRODUCT SPECIFICATIONS

| Feature              | Detail                       |
|----------------------|------------------------------|
| Brand                | Mesliese                     |
| Model Number         | VS6685J                      |
| Package Dimensions   | 17.4 x 6.93 x 6.89 inches    |
| Item Weight          | 5.99 pounds (2.72 Kilograms) |
| Wattage              | 120 watts                    |
| Voltage              | 110 Volts (AC)               |
| Suction Power        | Up to 85KPA                  |
| Vacuum Speed         | 6-18 seconds                 |
| Sealing Strip Length | 11.8 inches                  |
| Certifications       | ETL Certified                |

## WARRANTY AND SUPPORT

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Mesliese stands behind the quality of its products. Your Mesliese Vacuum Sealer Machine comes with a comprehensive warranty and dedicated customer support.

### Warranty Information:

This product is covered by a **5-year warranty** from the date of purchase. This warranty covers defects in materials and workmanship under normal use. Please retain your proof of purchase for warranty claims.

### Customer Service:

For any questions, technical assistance, or warranty claims, please contact our friendly 24-hour customer service team. We are committed to providing satisfied service to all our customers.

Contact information (placeholder - please refer to product packaging or official website for current contact details):

- **Email:** support@mesliese.com
- **Phone:** 1-800-XXX-XXXX
- **Website:** [www.mesliese.com](http://www.mesliese.com)