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Spacekey VS8861

SPACEKEY Vacuum Sealer Machine VS8861 User Manual

Model: VS8861

1. Introduction

Thank you for choosing the SPACEKEY Vacuum Sealer Machine VS8861. This manual provides essential information for the safe and efficient operation, maintenance, and troubleshooting of your new appliance. Please read it thoroughly before first use and retain it for future reference.
The SPACEKEY VS8861 is designed to preserve food freshness by removing air from specially designed bags and containers, extending the shelf life of various food items. Its powerful 85Kpa suction, multiple operating modes, and convenient features like built-in bag roll storage and cutter make food preservation simple and effective.

2. Important Safety Instructions

WARNING: To reduce the risk of fire, electric shock, or injury, always follow basic safety precautions when using electrical appliances.

- Read all instructions carefully before operating the appliance.
- Do not immerse the appliance, power cord, or plug in water or other liquids.
- Keep the appliance out of reach of children and pets. Close supervision is necessary when used near children.
- Do not operate the appliance with a damaged cord or plug, or after the appliance malfunctions or has been damaged in any manner. Contact customer support for assistance.
- Use only manufacturer-recommended attachments.
- Do not use outdoors or for commercial purposes. This appliance is for household use only.
- Always unplug the appliance from the outlet when not in use and before cleaning.
- Avoid contact with moving parts.
- Do not place on or near a hot gas or electric burner, or in a heated oven.
- Ensure the power cord is not hanging over the edge of a table or counter, or touching hot surfaces.
- Use the appliance only for its intended purpose.

3. Package Contents

Verify that all items are present in the package:

- 1x SPACEKEY Vacuum Sealer Machine
- 1x Vacuum Bag Roll (9.8" x 9.8')
- 10x Pre-cut Vacuum Bags (7.8" x 9.8", BPA free)
- 1x User Manual
- 1x Air Suction Hose
- 1x AC Power Cord
- 1x Sealing Gasket (replacement)
- 1x Sealing Strip (replacement)



Image: All components included in the SPACEKEY Vacuum Sealer Machine starter kit, including the machine, bag roll, pre-cut bags, user manual, air suction hose, AC power cord, and replacement sealing parts.

4. Product Overview

Familiarize yourself with the main parts of your vacuum sealer:



Image: The SPACEKEY Vacuum Sealer Machine in silver, shown with a vacuum-sealed steak, fresh vegetables, and included accessories like bags and hose.

- **Control Panel:** Features LED indicator lights and buttons for various functions (Dry, Moist, Seal, Pulse, Canister, Stop).
- **Vacuum Chamber:** The area where the open end of the bag is placed for vacuuming.
- **Sealing Strip:** Heats up to create a strong, airtight seal.
- **Drip Tray:** Collects any excess liquid during the vacuum sealing process, removable for easy cleaning.
- **Bag Roll Storage:** Internal compartment designed to hold vacuum sealer bag rolls up to 11 inches wide.
- **Built-in Cutter:** A sliding cutter integrated with the bag roll storage for customizing bag lengths.
- **Accessory Port:** For connecting the air suction hose for external vacuuming (canisters, jars, wine bottles).



Image: A close-up of the vacuum sealer's control panel, highlighting the 'Dry', 'Moist', 'Seal', 'Pulse', 'Canister', and 'Stop' buttons.

5. Setup and First Use

1. **Unpack:** Carefully remove the vacuum sealer and all accessories from the packaging.
2. **Inspect:** Check the appliance for any signs of damage. Ensure the sealing strip and gaskets are clean and properly seated.
3. **Power Connection:** Plug the AC power cord into the appliance and then into a standard 120V electrical outlet.
4. **Install Bag Roll (Optional):** If using a bag roll, open the lid and place the roll into the built-in storage space. Pull out enough material to create a bag and use the built-in cutter to cut it to your desired length. Seal one end of the cut bag using the 'Seal' function (refer to section 6.1).



Image: The vacuum sealer with its lid open, revealing the internal bag roll storage and the sliding cutter mechanism, demonstrating how to prepare a custom-sized bag.

6. Operating Instructions

6.1. Vacuum Sealing Bags

1. **Prepare Bag:** Place the food item into a vacuum sealer bag, leaving at least 2-3 inches of space between the food and the open end of the bag. Ensure the open end is clean and dry.
2. **Position Bag:** Open the lid of the vacuum sealer. Place the open end of the bag flat into the vacuum chamber, ensuring it lies completely within the drip tray area and under the sealing strip.
3. **Close and Lock:** Close the lid firmly until both sides click into place, indicating it is locked.
4. **Select Mode:** Press the 'DRY' button for dry foods or 'MOIST' for moist foods. The machine will automatically vacuum and then seal. For sealing only (e.g., snack bags), press the 'SEAL' button.
5. **Monitor Process:** The LED indicator lights will show the progress. Once the process is complete, the light will turn off or indicate 'STOP'.

6. **Open:** Press the release buttons on both sides of the lid to open it and remove the sealed bag.



Image: A visual guide demonstrating the four steps of vacuum sealing: placing the bag, closing and locking the lid, starting the vacuum/seal process, and opening the lid to retrieve the sealed bag.

6.2. Pulse Function

The 'PULSE' function provides manual control over the vacuum process, ideal for delicate foods like bread or chips that could be crushed by full vacuum pressure. Press and hold the 'PULSE' button to vacuum, and release it when the desired air removal is achieved. Then, press the 'SEAL' button immediately to seal the bag.

6.3. Canister Function

To vacuum seal canisters, jars, or wine bottles:

1. Connect one end of the accessory hose to the accessory port on the vacuum sealer.
2. Connect the other end of the hose to the port on your vacuum-sealable canister or jar.
3. Press the 'CANISTER' button. The machine will automatically vacuum the container.
4. Once the vacuum process is complete, the machine will stop automatically. Remove the hose.



Image: The vacuum sealer connected via an accessory hose to an external food container, illustrating the 'Canister' function for vacuuming jars and other compatible containers.

7. Maintenance and Cleaning

Regular cleaning and maintenance will ensure the longevity and optimal performance of your vacuum sealer.

7.1. Cleaning the Appliance

- Always unplug the appliance before cleaning.
- Wipe the exterior of the machine with a soft, damp cloth. Do not use abrasive cleaners or solvents.
- The drip tray is removable for easy cleaning. Lift it out, wash with warm soapy water, rinse, and dry thoroughly before reinserting.
- Ensure the vacuum chamber and sealing strip are clean and dry before each use. Food particles or moisture can affect sealing performance.

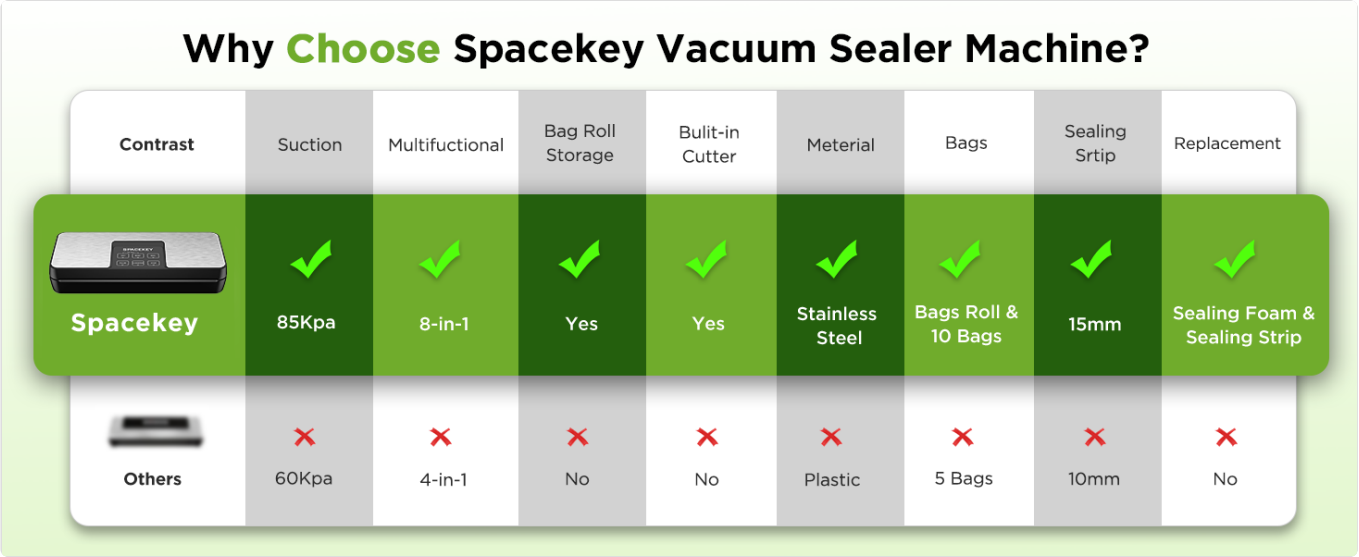


Image: An exploded view diagram illustrating the removable cover slabs, high-quality sealing foam gasket, and detachable drip tray, emphasizing ease of cleaning.

7.2. Replacing Sealing Components

The package includes a replacement sealing gasket and sealing strip. If you notice a decrease in sealing performance or visible wear on these components, they can be replaced. Carefully remove the old components and install the new ones, ensuring they are seated correctly in their grooves.

8. Troubleshooting

If you encounter issues with your vacuum sealer, refer to the table below for common problems and solutions.

Problem	Possible Cause	Solution
Machine does not turn on.	No power supply.	Ensure the power cord is securely plugged into the machine and a working electrical outlet.
Machine vacuums but does not seal.	Bag not positioned correctly; Sealing strip/gasket dirty or worn; Overheating.	Ensure the bag opening is flat and within the vacuum chamber. Clean the sealing strip and gaskets. Allow the machine to cool down for 10-15 minutes between uses, especially after multiple consecutive seals.
Machine seals but does not vacuum.	Lid not properly locked; Bag opening outside vacuum chamber; Bag has holes or is not suitable for vacuum sealing.	Press down firmly on both sides of the lid until it clicks. Reposition the bag. Use only SPACEKEY or compatible vacuum sealer bags. Check bags for damage.
Vacuum is weak or incomplete.	Lid not properly locked; Sealing strip/gasket dirty or worn; Too much liquid in the bag.	Ensure the lid is locked. Clean or replace sealing components. For moist foods, pre-freeze liquids or use the 'MOIST' mode. Empty the drip tray frequently.
Liquid enters the vacuum chamber.	Excess liquid in the bag.	Pre-freeze very moist foods or use the 'MOIST' mode. Ensure the drip tray is clean and empty.

9. Specifications

Feature	Specification
Brand	Spacekey
Model Number	VS8861
Material	Stainless Steel
Color	Silver
Product Dimensions (L x W x H)	16.19" x 7.8" x 4.68"
Item Weight	4.45 Pounds
Power Source	AC
Operation Mode	Manual
Wattage	110 watts
Voltage	120 Volts
Suction Power	85Kpa
Sealing Strip Width	15mm

10. Customer Support

For any questions, concerns, or assistance with your SPACEKEY Vacuum Sealer Machine VS8861, please contact our customer support team. Refer to the contact information provided with your purchase or visit the official Spacekey website for support resources.

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

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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.

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