

## Vixino Vacuum Sealer

# Vixino Handheld Vacuum Sealer Instruction Manual

Your guide to efficient food preservation with the Vixino Handheld Vacuum Sealer.

## 1. SAFETY INFORMATION

- **Battery Charging:** Fully charge the sealer when only one battery indicator light remains. Avoid sustained low-charge states to extend product lifespan.
- **Food Preparation:** Ensure food items are dry before sealing to prevent water from entering and potentially damaging the motor.
- **Bag Sealing:** After vacuuming, double-check that the bag is pinched tightly to prevent air leakage and maintain the vacuum seal.
- **General Use:** Keep the device away from water and extreme temperatures. Do not attempt to disassemble or repair the unit yourself.

## 2. PACKAGE CONTENTS

- 1 x Vixino Handheld Vacuum Sealer
- 30 x Reusable Vacuum Seal Bags (various sizes)
- 1 x USB Charging Cable (Type-C)

## 3. PRODUCT OVERVIEW

The Vixino Handheld Vacuum Sealer is a compact, lightweight, and cordless device designed for convenient food preservation. It features a simple one-touch operation to remove air from specially designed vacuum bags, extending food freshness.



*Image: Vixino Handheld Vacuum Sealer and included reusable bags.*

### **Key Components:**

- **Silicone Suction Port:** Located at the bottom, this port creates the vacuum seal.
- **Power Button:** A green button on the side for one-touch operation.
- **Battery Indicator Lights:** Four small lights indicating battery level.
- **Type-C Charging Port:** For recharging the device.

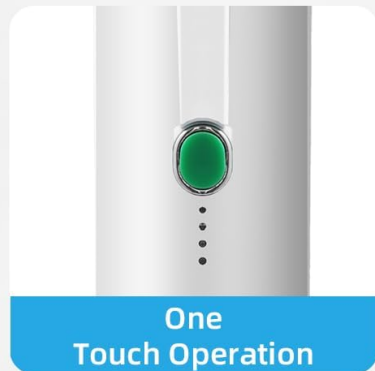
# Removable for Cleaning



Silicone  
Suction Port



Type-c  
Charging Port



One  
Touch Operation

*Image: Detailed view of the sealer's components.*

## 4. SETUP

### 4.1 Charging the Sealer

Before first use, fully charge the Vixino Handheld Vacuum Sealer. Connect the provided Type-C USB cable to the charging port on the device and a suitable USB power adapter. The battery indicator lights will illuminate to show charging progress. Once all four lights are solid, the device is fully charged.

### 4.2 Preparing the Vacuum Bags

The Vixino Handheld Vacuum Sealer uses specially designed reusable vacuum seal bags. These bags feature a double zipper closure and a circular air valve.

- Place your food item inside the bag, ensuring there is enough space (at least 1 inch) between the food and the zipper closure.
- Use the included zipper clip to firmly close the double zipper across the top of the bag. Run the clip across the zipper multiple times to ensure a complete and airtight seal.
- Lay the bag flat on a stable surface, ensuring the circular air valve is accessible and not obstructed by food.

## Simple, quick and easy to use

Handheld vacuum sealer with its own zipper clip



One-touch switch



Automatic stop when work is completed



*Image: Steps for preparing and sealing a vacuum bag.*

## 5. OPERATING INSTRUCTIONS

Follow these steps to vacuum seal your food items:

1. Prepare your food and place it in a Vixino reusable vacuum bag, ensuring the top zipper is securely closed.
2. Place the silicone suction port of the handheld vacuum sealer directly over the circular air valve on the bag. Ensure a tight fit.
3. Press the green power button on the sealer. The device will begin to extract air from the bag.
4. Hold the sealer firmly in place until the device automatically stops, indicating that the vacuum process is complete and the air has been removed. This typically takes about 5 seconds for a strong 65 kPa suction.
5. Remove the sealer from the bag. The bag should now be tightly sealed around your food.

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*Video: Demonstration of the Vixino Handheld Vacuum Sealer in action, showing how it works to remove air from a bag.*

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## 6. REUSABLE VACUUM BAGS

The Vixino vacuum bags are designed for durability and convenience:

- **Material:** BPA-free, odorless, and leak-proof.
- **Versatility:** Resealable and safe for use in dishwashers, microwaves (without vacuum seal), freezers, refrigerators, and for sous vide cooking.
- **Eco-Friendly:** Washable and reusable, reducing waste.

# UPGRADED REUSABLE VACUUM BAG

**Double Zipper Package**  
Good sealing, no spillage

**Upgraded Air Valve**  
The double sealing function ensures a firm seal

**BPA-Free Reusable Bags**  
Fresh, freezer and microwave safe (no vacuum seal)

Refrigerator      Microwave      Slow Cooker      Dishwasher

Image: Features of the upgraded reusable vacuum bags.

### Cleaning the Bags:

After use, wash the bags with warm soapy water or place them in the dishwasher. Ensure they are thoroughly dried before reuse to maintain hygiene and effectiveness.

## 7. VERSATILE APPLICATIONS

The Vixino Handheld Vacuum Sealer is ideal for various food preservation needs:

- **Meal Prepping:** Portion and store meals for the week.
- **Sous Vide Cooking:** Prepare ingredients for precise temperature cooking.
- **Leftovers Storage:** Keep cooked food fresh for longer.
- **Bulk Food Portioning:** Divide large quantities of food into smaller, manageable portions.
- **Food Types:** Effectively preserves meats, cheese, vegetables, fruits, nuts, and coffee beans.



Image: Examples of various foods preserved using the vacuum sealer.

## 8. FOOD PRESERVATION GUIDELINES

Vacuum sealing significantly extends the freshness of food compared to traditional storage methods. Refer to the table below for estimated preservation times:

	Food Stays Fresh 5X Longer				
	Double the freshness, double the health				
Food Type	Meat	Seafood	Vegetables	Fruit	Nuts
Room Temperature	2-3 Days	1-3 Days	3-5 Days	5-7 Days	6 Months
Our Vacuum Sealer	8-9 Days	4-6 Days	7-10 Days	10-16 Days	1-3 Years

Image: Food preservation comparison table.

## 9. MAINTENANCE

### 9.1 Cleaning the Sealer

The Vixino Handheld Vacuum Sealer is designed with a removable suction head for easy cleaning. To clean, gently twist and pull the top part of the sealer to detach the silicone suction port. Wash the silicone part with mild soap and water, then dry thoroughly before reattaching. Wipe the main body of the sealer with a damp cloth.

### 9.2 Bag Care

Always ensure bags are clean and dry before storing food. If reusing bags, wash them thoroughly and allow them to air dry completely to prevent bacterial growth and ensure effective sealing.

## 10. TROUBLESHOOTING

- **Sealer not turning on:** Ensure the device is fully charged. Connect it to the USB charging cable and allow it to charge.
- **Weak suction or incomplete vacuum:**
  - Check that the bag's zipper is completely and firmly closed.
  - Ensure the silicone suction port is placed directly and tightly over the circular air valve on the bag.
  - Verify that the bag is lying flat and no food items are obstructing the air valve.
  - Check battery level; low battery can affect suction power.
- **Food not staying fresh:** Ensure the bag was properly sealed and there are no punctures or tears in the bag.

## 11. SPECIFICATIONS

Feature	Detail
Brand	Vixino
Material	Plastic
Color	White
Product Dimensions	2"L x 2"W x 8"H
Item Weight	1.83 Pounds
Power Source	Battery Powered (1 A battery included)
Operation Mode	Automatic
Voltage	3.7 Volts

## 12. WARRANTY AND SUPPORT

Vixino is committed to providing premium handheld vacuum sealers and ensuring customer satisfaction. If you are unsatisfied with your product or encounter any issues, please contact us for prompt replacement or refund. Your satisfaction is our priority.

For further assistance, please visit the [Vixino Store on Amazon](#).