

[Manuals.plus](#) /

› [Beelicious Pro](#) /

› Beelicious Pro VS9313 Vacuum Sealer User Manual

Beelicious Pro VS9313

Beelicious Pro VS9313 Vacuum Sealer User Manual

Model: VS9313

1. IMPORTANT SAFETY INSTRUCTIONS

Please read all instructions carefully before using the Beelicious Pro VS9313 Vacuum Sealer. Keep this manual for future reference.

- Do not immerse the appliance, power cord, or plug in water or other liquids.
- This appliance is not intended for use by persons with reduced physical, sensory, or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
- Unplug from outlet when not in use and before cleaning.
- Do not operate any appliance with a damaged cord or plug, or after the appliance malfunctions or has been damaged in any manner.
- Use only attachments recommended by the manufacturer.
- Do not use outdoors.
- Do not let the cord hang over the edge of a table or counter, or touch hot surfaces.
- Always ensure the lid is properly latched before operating.

2. PRODUCT OVERVIEW

The Beelicious Pro VS9313 is a powerful vacuum sealer designed for optimal food preservation. It features a 90Kpa double pump for strong suction, a double heat seal for enhanced tightness, and 10 versatile functions to meet various food storage needs.

Why Choose Beelicious Vacuum Sealer?

Smart Choice for High Value and Durability

UPGRADE		
Others	Beelicious Pro	Others
		
☒ No	☒ Detachable Hose Connector	☒ No
☒ 60KPA	☒ 90KPA Sunction	☒ 85KPA
☒ 6 in 1	☒ 10 IN 1 Multifunction	☒ 8 in 1
☒ No	☒ Built-in External Hose	☒ No
☒ Single Seal	☒ Dual Heating Strips	☒ Single Seal
☒ No	☒ Optional Pressure Mode	☒ No
☒ No	☒ One-hand Operation	☒ No
☒ Only Cutter	☒ Built-in Cutter&Bag Storage	☒ Yes
☒ No	☒ Digital Countdown	☒ No

Image: Front view of the Beelicious Pro VS9313 Vacuum Sealer, showcasing its sleek stainless steel design and control panel.

3. WHAT'S INCLUDED

Upon unboxing, ensure all components are present:

Everything You Need to Start



7.9" x 11.8" Vacuum Bags x5



11" x 118.11" Roll Bags x2



Sealing Foam Gasket x1



User Manual x1



VS9313 Vacuum Sealer x1

Image: All items included in the Beelicious Pro VS9313 package, showing the vacuum sealer unit, vacuum bags, roll bags, sealing foam gasket, and user manual.

- Beelicious Pro VS9313 Vacuum Sealer Unit (x1)
- 7.9" x 11.8" Vacuum Bags (x5)
- 11" x 118.11" Roll Bags (x2)
- Sealing Foam Gasket (x1)
- User Manual (x1)

4. SETUP

Follow these steps for initial setup:

1. **Unpack:** Carefully remove all contents from the packaging.
2. **Placement:** Place the vacuum sealer on a flat, stable, and dry surface.
3. **Power Connection:** Plug the power cord into a standard 120V electrical outlet.
4. **Drip Tray:** Ensure the removable drip tray is correctly inserted. This tray collects any excess moisture during the sealing

process and is easy to clean.

5. **Bag Storage and Cutter:** The unit features a built-in storage compartment for roll bags and an integrated cutter for convenient bag customization.

Upgraded Practical Features

Perfect Customer-centered Designs



Extra Bag Storage
20 Feet Large Capacity

Built-in Cutter
Easy to Use with Rolls Bags

Detachable Drip Tray
Easy to Clean

Built-in Vacuum Hose
Easy to Store with Detachable Connector

Image: Close-up view of the vacuum sealer's built-in features, including the bag roll storage, integrated cutter, detachable drip tray, and the built-in vacuum hose connector.

5. OPERATING INSTRUCTIONS

The Beelicious Pro VS9313 offers 10 functions for diverse sealing needs. The unit features a one-handed operation design for ease of use.

All-New Exterior Design

a hassle-free experience



Image: Comparison showing the Beelicious Pro VS9313's one-handed operation for closing and locking the lid, contrasting with a two-handed press design.

5.1 Sealing Food Bags

1. **Prepare the Bag:** Place food inside a vacuum sealer bag, leaving at least 2-3 inches of space from the top edge. Ensure the bag opening is clean and dry.
2. **Position the Bag:** Open the lid of the vacuum sealer. Place the open end of the bag into the vacuum channel, ensuring it lies flat across the sealing strip.
3. **Close and Latch:** Press down firmly on the lid until it latches securely. The commercial handle design allows for easy and quick locking, often with one hand.
4. **Select Mode:** Choose the appropriate mode based on your food type:
 - **Dry Mode:** For solid, dry foods like nuts, grains, or dried fruits.
 - **Moist Mode:** For foods with some moisture, such as raw meats, fish, or simmered foods.
5. **Start Vacuuming and Sealing:** Press the "VAC&SEAL" button. The machine will automatically vacuum the air out of the bag and then heat seal it. The digital countdown display provides real-time feedback on the sealing progress.

6. **Double Seal:** For enhanced tightness and longer preservation, the machine automatically applies a double heat seal using its wider heating strips and four layers of heating wires.
7. **Release:** Once the process is complete, the machine will release the vacuum. Open the lid and remove the sealed bag.

5.2 Specialized Functions

10 in 1 Functions for Various Needs

Meets All Your Food Storage Needs



Dry



Moist



VAC&SEAL



Seal Only



Pulse



Countdown



Canister



Double Heat
Seal



Optional
Pressure



Marinate



Dry



Moist



Marinate



Canister

Image: Control panel of the Beelicious Pro VS9313, highlighting the 10 different function buttons for various food types and sealing methods, including Dry, Moist, VAC&SEAL, Seal Only, Pulse, Countdown, Canister, Double Heat Seal, and Marinate.

- **Seal Only:** Use this function to seal bags without vacuuming, ideal for delicate items or creating custom-sized bags from a roll.
- **Pulse:** Provides manual control over the vacuum process. Press and hold the "Pulse" button to vacuum, release to stop. This is useful for delicate foods that might be crushed by full vacuum pressure. Once desired vacuum is reached, press "Seal Only" to seal.
- **Canister:** For use with external vacuum canisters. Connect the vacuum hose to the canister and the machine, then select the "Canister" function.

- **Marinate:** This function is designed to rapidly marinate food by creating and releasing a vacuum in cycles, forcing marinade into the food. Use with a vacuum canister.
- **Optional Pressure (Normal/Gentle):** Adjust the vacuum pressure settings to suit different food types. "Normal" for firm foods, "Gentle" for soft or delicate items.

5.3 Superior Suction and Sealing

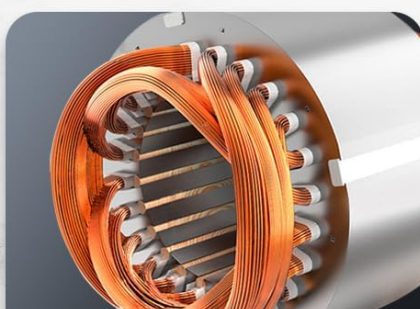
The VS9313 is equipped with a 130-watt powerful dual pump pure copper motor, achieving a tight vacuum seal in 5-20 seconds. It features 2+1 upgraded sponge gaskets for enhanced vacuuming effect and durability.

Superior Components for Powerful Suction

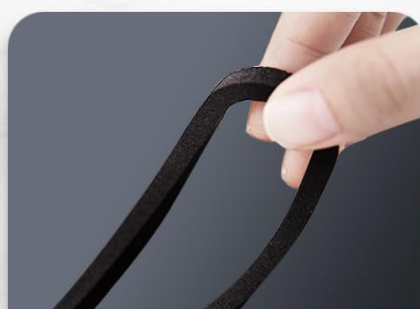
Multiple Assurance for Your Peace of Mind



Pure Copper Double Pump



Pure Copper Motor



Extra Sponge Strips



Image: Detailed view of the internal components contributing to the vacuum sealer's powerful suction, including the pure copper double pump, pure copper motor, and extra sponge strips for sealing.

Strong & Durable Sealing Performance

Premium Heating Wire for a Stronger Seal



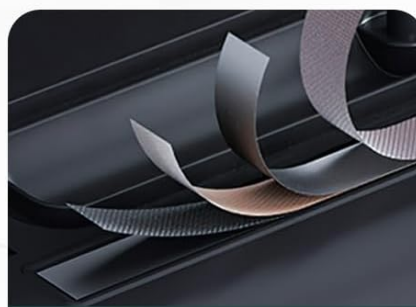
Upgrade Triple Sealing Guarantee



Double Heat Seal



Widen Heating Strip



Extra-layer Heating Wire

Image: Illustration of the vacuum sealer's strong sealing performance, highlighting the double heat seal, wider heating strip (30cm), and extra-layer heating wire for a secure seal.

6. MAINTENANCE

Proper maintenance ensures the longevity and optimal performance of your vacuum sealer.

1. **Cleaning the Drip Tray:** The removable drip tray should be cleaned after each use, especially when sealing moist foods. Remove the tray, wash it with warm, soapy water, rinse thoroughly, and dry completely before reinserting.
2. **Cleaning the Sealing Area:** Wipe down the vacuum channel and sealing strip with a damp cloth to remove any food particles or moisture. Ensure these areas are dry before closing the lid.
3. **Cleaning the Exterior:** Wipe the exterior of the appliance with a soft, damp cloth. Do not use abrasive cleaners or immerse the unit in water.
4. **Gasket Inspection:** Periodically inspect the sponge gaskets for any signs of wear, cracks, or damage. The unit comes with 2+1 upgraded sponge gaskets for long-term use. Replace if necessary to maintain an effective vacuum seal.
5. **Storage:** Store the vacuum sealer with the lid unlatched to prevent compression of the sealing gaskets, which can lead to deformation and reduced sealing effectiveness over time.

7. TROUBLESHOOTING

If you encounter issues with your Beelicious Pro VS9313, refer to the following common problems and solutions:

Problem	Possible Cause	Solution
Machine does not power on.	Not plugged in; power outlet issue.	Ensure the power cord is securely plugged into a working 120V outlet.
Vacuum pump starts but does not seal.	Lid not properly latched; bag not positioned correctly; sealing strip or gasket dirty/damaged.	Ensure the lid is fully latched. Reposition the bag so the opening is flat within the vacuum channel. Clean the sealing strip and gaskets. Inspect gaskets for damage and replace if necessary.
Vacuum is weak or incomplete.	Bag opening not clean/dry; gasket issues; vacuum channel obstructed.	Ensure the bag opening is completely dry and free of food particles. Clean and inspect gaskets. Clear any obstructions from the vacuum channel.
Bag melts or does not seal properly.	Incorrect bag type; sealing strip too hot (rare).	Use only vacuum sealer bags designed for heat sealing. Allow the machine to cool down between multiple seals if continuous use causes overheating.
Lid pops open during operation.	Lid not fully latched; internal pressure issue.	Ensure the lid is pressed down firmly until both sides are securely latched. If the issue persists, contact customer support.

8. SPECIFICATIONS

Feature	Detail
Brand	Beelicious Pro
Model	VS9313
Material	Stainless Steel
Color	Stainless Steel
Product Dimensions (L x W x H)	15.8" x 7.1" x 4.5"
Item Weight	5.44 Pounds
Power Source	Corded Electric
Operation Mode	Manual
Wattage	130 watts
Voltage	120 Volts
Suction Power	90Kpa

Feature	Detail
Sealing Performance	Double Heat Seal, 30% wider heating strips, 4 layers of heating wires
Certifications	ETL Certified

9. WARRANTY AND SUPPORT

The Beelicious Pro VS9313 Vacuum Sealer comes with a 5-year warranty, demonstrating our commitment to quality and customer satisfaction. The product meets ETL safety standards.

- **Warranty Registration:** It is highly recommended to register your product within 7 days of purchase to ensure full warranty coverage. Failure to register may impact your ability to claim warranty services.
- **Technical Advice and Support:** For any technical assistance, questions, or warranty claims, please contact Beelicious Pro customer service. Problems will typically be addressed within 2 working days.
- **Contact Information:** Refer to the contact details provided on the product packaging or the official Beelicious Pro website. You may also contact us via Amazon messaging.

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

Open the live page

<https://manuals.plus/asin/B0DNSHCR75>

More documents and user manuals: <https://manuals.plus/>