

## Chefman RJ45-VS-R

# Chefman Food Vacuum Sealer Machine (Model RJ45-VS-R) Instruction Manual

Your guide to safe and efficient food preservation with your new Chefman appliance.

## IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should always be followed, including:

- Read all instructions before use.
- Do not touch hot surfaces. Use handles or knobs.
- To protect against electrical shock, do not immerse cord, plugs, or the appliance in water or other liquid.
- Close supervision is necessary when any appliance is used by or near children.
- Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts.
- Do not operate any appliance with a damaged cord or plug, or after the appliance malfunctions or has been damaged in any manner. Contact Chefman Customer Support for assistance.
- The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
- Do not use outdoors.
- Do not let cord hang over edge of table or counter, or touch hot surfaces.
- Do not place on or near a hot gas or electric burner, or in a heated oven.
- Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
- Always attach plug to appliance first, then plug cord into the wall outlet. To disconnect, turn any control to "off", then remove plug from wall outlet.
- Do not use appliance for other than intended use.
- This appliance is for household use only.

## PRODUCT OVERVIEW

The Chefman Food Vacuum Sealer Machine is designed to preserve food up to five times longer than traditional storage methods. Its compact design and intuitive controls make it suitable for various kitchen tasks, from meal prep to sous vide cooking.



Image: The Chefman Food Vacuum Sealer Machine shown with a vacuum-sealed steak, ready for storage or cooking.

## SETUP

### Unboxing and Initial Placement

1. Carefully remove the vacuum sealer and all accessories from the packaging.
2. Place the unit on a clean, dry, and flat surface. Ensure there is enough space around the unit for operation.
3. Inspect the power cord and plug for any damage.
4. Plug the power cord into a standard electrical outlet. The indicator lights on the control panel may illuminate.



Image: The compact design allows for easy storage in kitchen drawers or cabinets.

### Understanding the Components

- **Control Panel:** Features buttons for Vacuum, Seal, Food (Dry/Moist), and VAC+SEAL/CANCEL.
- **Sealing Strip:** Heats to create an airtight seal on bags.
- **Vacuum Channel:** Area where the bag is placed for vacuuming.
- **Lid Latches:** Secure the lid during operation.

# Easy-to-Use Controls

With LED indicators



Image: Detailed view of the control panel with clearly labeled buttons and indicator lights.

## OPERATING INSTRUCTIONS

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### Preparing a Bag for Sealing

1. Use only Chefman vacuum sealer bags or compatible textured vacuum sealer bags. Smooth bags are not suitable for vacuum sealing.
2. Cut the bag to the desired length, ensuring at least 3 inches of space between the food and the top of the bag.
3. Place the food item inside the bag. Ensure the open end of the bag is clean and dry.

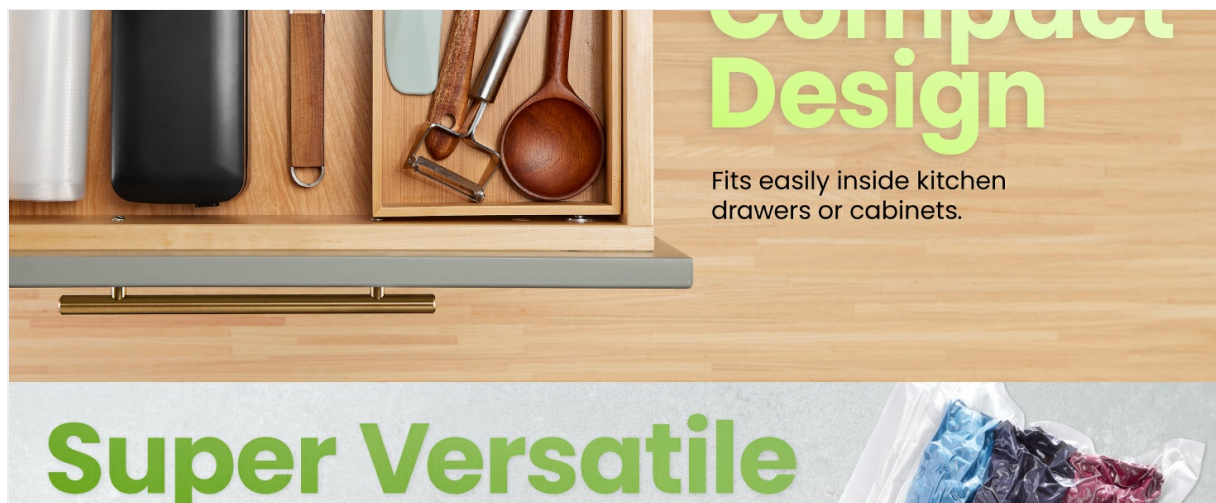


Image: The vacuum sealer can be used for various items, including food for sous vide and non-food items for protection.

## Vacuum Sealing Process

1. Open the lid of the vacuum sealer.
2. Place the open end of the bag into the vacuum channel, ensuring it lies flat across the sealing strip.
3. Close the lid firmly until both side latches click into place.
4. Select the appropriate food setting:
  - **Dry:** For solid food items with no moisture.
  - **Moist:** For food items containing liquids or moisture, such as marinated meats or fruits.
5. Press the "VAC+SEAL" button. The machine will automatically vacuum the air out of the bag and then seal it. The LED light will turn off when the process is complete.
6. To release the bag, press the release buttons on both sides of the unit to open the lid.

## Sealing Only (Without Vacuum)

This function is useful for creating custom-sized bags from a roll or for sealing bags that do not require vacuuming.

1. Place the open end of the bag across the sealing strip.
2. Close the lid firmly until both side latches click into place.
3. Press the "SEAL" button. The machine will heat the sealing strip to create a seal. The LED light will turn off when the process is complete.
4. Open the lid to remove the sealed bag.

# Preserve Foods Longer

## Save money and stop throwing out extra groceries



Image: Vacuum sealing helps preserve a variety of foods, extending their freshness.

## MAINTENANCE

## Cleaning the Appliance

1. Always unplug the unit before cleaning and allow it to cool completely.
2. Wipe the exterior of the appliance with a damp cloth and mild soap. Do not immerse the unit in water.
3. Clean the vacuum channel and sealing strip with a soft, damp cloth to remove any food residue. Ensure these areas are dry before next use.
4. Do not use abrasive cleaners or scouring pads, as they may damage the surface.

## Storage

Store the Chefman Food Vacuum Sealer Machine in a dry, cool place. Its compact size allows for convenient storage in most kitchen drawers or cabinets.

## TROUBLESHOOTING

Problem	Possible Cause	Solution
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Problem	Possible Cause	Solution
Machine does not turn on.	Not plugged in; power outlet malfunction.	Ensure the power cord is securely plugged into a working outlet.
Bag is not vacuuming properly.	Bag not correctly placed; bag opening is wet or wrinkled; bag is damaged.	Ensure the bag opening is flat and fully inside the vacuum channel. Check for moisture or wrinkles. Use a new bag if damaged.
Bag is not sealing.	Sealing strip is dirty or wet; bag is not positioned correctly.	Clean and dry the sealing strip. Reposition the bag to ensure it lies flat across the strip.
Vacuum is weak or slow.	Lid not fully latched; vacuum gasket is dirty or worn.	Press down firmly on the lid until both latches click. Clean the vacuum gasket.

## SPECIFICATIONS

Feature	Detail
Brand	Chefman
Model Number	RJ45-VS-R
Material	Plastic
Color	Matte Black
Product Dimensions	14.4"L x 3.9"W x 2.4"H
Item Weight	2.2 Pounds
Power Source	Electric
Operation Mode	Automatic
Wattage	100 watts
Voltage	230 Volts
UPC	810087849696



Image: Product dimensions for easy reference and storage planning.

## WARRANTY AND SUPPORT

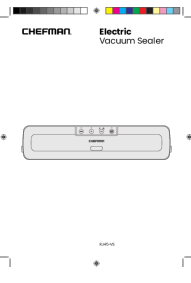


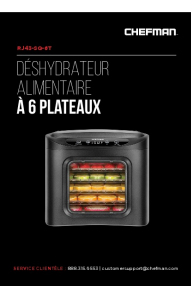


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The Chefman Food Vacuum Sealer Machine (Model RJ45-VS-R) comes with a **1-year assurance** provided by Chefman, covering defects in material and workmanship under normal household use.

For warranty claims, product support, or further assistance, please visit the official Chefman store or contact their customer service directly.

Official Chefman Store: [Visit the Chefman Store](#)

## Related Documents - RJ45-VS-R

	<p><a href="#">Chefman Electric Vacuum Sealer RJ45-VS User Manual</a></p> <p>Comprehensive user manual for the Chefman Electric Vacuum Sealer (Model RJ45-VS), covering setup, operation, safety instructions, food sealing tips, cleaning, and warranty information.</p>
	<p><a href="#">Chefman 6-in-1 Spiralizing Food Prep Kit User Guide</a></p> <p>Comprehensive user guide for the Chefman 6-in-1 Spiralizing Food Prep Kit, covering safety instructions, features, assembly and operation for spiralizing, chopping, blending, and whisking functions, cleaning, maintenance, and warranty information.</p>
	<p><a href="#">Chefman Food Chopper+ User Manual: Operating, Safety, and Warranty Guide</a></p> <p>Comprehensive user manual for the Chefman Food Chopper+ (Model RJ13-4-AFC SERIES). Includes quick start, operating instructions, safety precautions, cleaning, maintenance, warranty details, and registration information.</p>
	<p><a href="#">Manuel d'utilisation du déshydrateur alimentaire Chefman RJ43-SQ-6T à 6 plateaux</a></p> <p>Manuel d'utilisation complet pour le déshydrateur alimentaire Chefman RJ43-SQ-6T à 6 plateaux, couvrant l'installation, le fonctionnement, la sécurité, le nettoyage et les informations de garantie.</p>
	<p><a href="#">Chefman RJ11-GN-P-BLACK Gooseneck Kettle User Guide</a></p> <p>Comprehensive user guide for the Chefman RJ11-GN-P-BLACK Gooseneck Kettle, covering safety instructions, features, operating procedures, cleaning, maintenance, and warranty information for optimal brewing of tea and coffee.</p>
	<p><a href="#">Chefman Electric Kettle+ User Guide and Operating Instructions</a></p> <p>Comprehensive guide for the Chefman Electric Kettle+ (RJ11-17-TCTI), covering features, operation, safety, cleaning, and warranty information.</p>