

## YASHE SJ-2040-1

# YASHE SJ-2040-1 Vacuum Sealer Instruction Manual

## 1. INTRODUCTION

Thank you for choosing the YASHE SJ-2040-1 Vacuum Sealer. This appliance is designed to preserve food freshness up to 6 times longer than traditional storage methods, reducing food waste and saving you money. It is ideal for meal preparation, bulk purchases, and sous vide cooking. This manual provides detailed instructions for safe operation, maintenance, and troubleshooting to ensure optimal performance of your device.



The YASHE vacuum sealer shown with various fresh foods and a vacuum-sealed salmon fillet, demonstrating its primary function.

## 2. SAFETY INSTRUCTIONS

Please read all safety instructions carefully before using the appliance to prevent injury or damage.

- Do not operate the appliance with a damaged power cord or plug.
- Keep the appliance away from water or other liquids. Do not immerse the unit.
- 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.
- Unplug the appliance from the outlet when not in use and before cleaning.
- Use only YASHE recommended accessories and bags.
- Do not use the appliance outdoors.
- Allow the appliance to cool down before cleaning or storing.
- Do not wash the appliance immediately after overheating.

### 3. PACKAGE CONTENTS

Upon unpacking, please ensure all items are present and in good condition:

- 1 x YASHE Vacuum Sealer Unit
- 5 x BPA-free Vacuum Bags (20 x 30 cm)
- 1 x Power Cable
- 1 x User Manual

## KIT DI AVVIAMENTO UTILI

Più sani e risparmiati



Image displaying the complete starter kit: the vacuum sealer unit, 5 BPA-free vacuum bags (20x30cm), and the power cable. Dimensions of the unit are also shown: 36cm length, 14cm width, 6cm height.

### 4. PRODUCT OVERVIEW

The YASHE SJ-2040-1 Vacuum Sealer features a compact design and intuitive controls for efficient food preservation.



# Multifunzione per Soddisfare Le Tue Esigenze

Sigillatura sottovuoto di 30 confezioni in meno di 15 minuti



Diagram illustrating the five functions and control buttons:

**VACUUM:** Manually controls the vacuum process.

**SEAL:** Seals only, without vacuum.

**DRY/MOIST:** Selects mode for dry or moist foods.

**MODE:** Toggles between Dry and Moist modes.

**START/STOP:** Initiates or halts the vacuum and sealing process.

**External Suction Port:** For use with external vacuum accessories.

## 5. SETUP

1. Unpack the vacuum sealer and all accessories.
2. Place the unit on a flat, stable, and dry surface.
3. Ensure the power cable is securely connected to the unit and a suitable power outlet (230V).

4. Prepare your food and place it into a vacuum sealer bag, leaving at least 7-10 cm of space from the top edge for sealing.

## 6. OPERATING INSTRUCTIONS

The YASHE vacuum sealer offers 5 essential functions for optimal food preservation.



### Come Sigillare

A banner image showing the YASHE vacuum sealer on a kitchen counter with various foods like sliced oranges, meat, and corn, illustrating the preparation for sealing.

### 6.1. Basic Vacuum Sealing Steps



A visual guide showing four steps for vacuum sealing:

1. **Step 1:** Press the 'Release' button (if present, or unlatch side clips) and open the lid of the vacuum sealer.
2. **Step 2:** Insert the open end of the vacuum bag into the vacuum chamber, ensuring it lies flat and covers the vacuum nozzle.
3. **Step 3:** Lower the lid and press down firmly on both sides until you hear two 'clicks', indicating it is securely locked.
4. **Step 4:** Select the desired mode (Dry or Moist) and press the 'START/STOP' button to begin the vacuum and sealing process. The machine will automatically stop once complete.

### 6.2. 5-in-1 Multifunction Modes

Release e aprire il coperchio

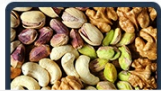
per sottovuoto nella  
camera del vuoto

per bloccarlo fino a sentire  
2 "clac"

desiderata e premere il  
pulsante "START/STOP"

# 5-in-1

## Sottovuoto e Sigillatura Automatici Intelligenti 5 in 1 con Un Solo Tocco



A graphic highlighting the 5-in-1 intelligent automatic vacuum and sealing functions.

- **DRY Mode:** Ideal for dry foods such as nuts, cereals, and crackers. The machine automatically adjusts the sealing time for optimal results.
- **MOIST Mode:** Suitable for moist foods like raw meat, fish, and fruits. This mode adjusts the sealing time to handle moisture, preventing incomplete seals.
- **VACUUM (Manual Control):** For delicate or soft foods like bread or pastries. Press and hold the 'VACUUM' button until the desired air removal is achieved, then press 'SEAL' to stop vacuuming and seal the bag. If liquid is drawn out, perform the sealing process twice: after the first 'Seal', press 'Seal' again.
- **SEAL Only:** Use this function to seal bags without vacuuming, perfect for snacks or creating custom-sized bags from a roll. Press the 'SEAL' button, and the machine will create a seal.
- **External Vacuum:** This mode allows you to vacuum seal external containers, jars, or wine bottles using an accessory hose (not included). Connect the hose to the external suction port on the machine and the accessory, then select the appropriate mode or press 'VACUUM'.



# Modalità vuoto

Controlla manualmente il processo di vuoto

## Scegli la modalità Vuoto per alimenti morbidi e umidi

Per alimenti morbidi, tieni premuto "Vuoto" fino a raggiungere il vuoto desiderato, quindi premi "Foca" per sigillare. Per alimenti umidi, tieni premuto "Vuoto" prima che il liquido fuoriesca dal sacchetto, quindi rilascia "Vuoto" e premi "Foca". Se il liquido è stato pompato fuori dal sacchetto, esegui il processo di sigillatura due volte: dopo il completamento della prima "Foca", premi nuovamente "Foca".



Instructions for manual vacuum mode: Choose Vacuum mode for soft and moist foods. For soft foods, press and hold 'Vacuum' until desired vacuum is reached, then press 'Seal'. For moist foods, press and hold 'Vacuum' until liquid is drawn out, then release 'Vacuum' and press 'Seal'. If liquid was pumped out, perform the sealing process twice: after the first 'Seal', press 'Seal' again.

Examples include marinated foods, raw meat, bread, and berries.

# Aspirazione Esterna

Consigli: Tubo flessibile esterno non incluso



Barattoli



Bottiglia di vino rosso



Sacchetto con zip

Image showing the external vacuum function being used with a food container and a wine bottle, indicating that the flexible tube is not included. Also shows use with a zipper bag.

## 7. FOOD PRESERVATION GUIDELINES

Vacuum sealing significantly extends the shelf life of various foods. Refer to the table below for estimated preservation times.



# MANTIENI IL CIBO FRESCO 6 VOLTE PIÙ A LUNGO

Tipo di alimento	Carne	Frutti di mare	Verdure	Frutta	Pane
Temperatura ambiente	1-2 giorni	1-3 giorni	3-5 giorni	3-5 giorni	1 mese
✓ Macchina sottovuoto YASHE	8-9 giorni	6-8 giorni	9-12 giorni	10-16 giorni	6 mesi
Vac+ Congelatore/ Frigorifero	12 mesi	12 mesi	12-40 giorni	40-50 giorni	10-20 mesi

A detailed table comparing the shelf life of various food types (Meat, Seafood, Vegetables, Fruit, Bread) at room temperature, with YASHE vacuum sealing, and with YASHE vacuum sealing plus freezing/refrigeration.

### Estimated Food Preservation Times

Food Type	Ordinary Preservation (Room Temp)	YASHE Vacuum Sealing (Refrigerated)	YASHE Vacuum Sealing (Frozen)
Meat	1-2 days	8-9 days	12 months
Seafood	1-3 days	6-8 days	12 months
Vegetables	3-5 days	9-12 days	12-40 days
Fruit	3-5 days	10-16 days	40-50 days
Bread	1 month	6 months	10-20 months

*Note: These are estimated times. Actual preservation may vary based on food quality, preparation, and storage conditions.*

## 8. MAINTENANCE AND CLEANING

Regular cleaning ensures the longevity and hygienic operation of your vacuum sealer.

- Unplug the Unit:** Always ensure the appliance is unplugged from the power outlet before cleaning.
- Clean the Sealing Strip:** Wipe the sealing strip and vacuum chamber with a damp cloth and mild soap. Dry thoroughly.
- Removable Base:** The YASHE vacuum sealer features a removable base for easy cleaning. Detach the base and rinse it under running water. Ensure it is completely dry before reattaching.
- Exterior Cleaning:** Wipe the exterior of the unit with a soft, damp cloth. Do not use abrasive cleaners or solvents.
- Drying:** Ensure all parts are completely dry before storing or next use.

**Important:** Do not wash the appliance immediately after overheating. Allow it to cool down completely.

# BASE RIMOVIBILE PER UNA FACILE PULIZIA



Image demonstrating the removable base of the vacuum sealer being easily detached and rinsed under water for cleaning.

## 9. TROUBLESHOOTING

If you encounter issues with your YASHE vacuum sealer, refer to the following common problems and solutions:

Problem	Possible Cause	Solution
No power	Unit not plugged in; power outlet malfunction	Ensure power cord is securely plugged into a working outlet.
Machine not vacuuming	Lid not properly locked; bag not correctly placed; bag damaged	Press down firmly on the lid until it clicks. Reposition the bag, ensuring it is flat within the vacuum chamber. Check bag for holes or tears.
Incomplete seal	Sealing strip dirty or wet; bag wrinkled; too much moisture in bag	Clean and dry the sealing strip. Smooth out any wrinkles in the bag. For moist foods, use MOIST mode or pre-freeze liquids.

Problem	Possible Cause	Solution
Vacuuming but not sealing	Sealing strip overheated; sealing strip worn	Allow the machine to cool down for a few minutes. If problem persists, contact customer support.
External vacuum not working	Hose not properly connected; container/jar not sealed	Ensure the accessory hose is firmly connected to both the machine and the container/jar. Check that the container/jar lid is properly sealed.

## 10. SPECIFICATIONS

Feature	Detail
Brand	YASHE
Model	SJ-2040-1
Color	Gray
Product Dimensions	36.5 x 14.5 x 6.5 cm
Weight	1 kg
Wattage	110 watts
Voltage	230 Volt
Material	Acrylonitrile Butadiene Styrene (ABS)
Suction Power	60 kPa

## 11. WARRANTY AND SUPPORT

The YASHE SJ-2040-1 Vacuum Sealer includes a 1-year worry-free warranty. For any questions, concerns, or technical support, please contact YASHE customer service. Your satisfaction is our priority. Please refer to your purchase documentation or the YASHE official website for specific contact details.

