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Reemix SJ-2091

Reemix Vacuum Sealer Machine SJ-2091 User Manual

Model: SJ-2091 | Brand: Reemix

INTRODUCTION

This manual provides comprehensive instructions for the safe and efficient operation, maintenance, and troubleshooting of your Reemix Vacuum Sealer Machine, model SJ-2091. Please read this manual thoroughly before using the appliance and retain it for future reference.

IMPORTANT SAFETY INSTRUCTIONS

- Read all instructions carefully before use.
- Do not immerse the appliance, power cord, or plug in water or other liquids.
- Close supervision is necessary when the 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 customer service for assistance.
- Use only attachments recommended or sold 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.
- Do not place on or near a hot gas or electric burner, or in a heated oven.
- Always attach the plug to the appliance first, then plug the cord into the wall outlet. To disconnect, turn any control to "off", then remove the plug from the wall outlet.
- Use the appliance only for its intended household purpose.
- When vacuum sealing moist foods, ensure no liquid enters the vacuum chamber.
- Use only Reemix vacuum sealer bags or compatible textured vacuum sealer bags. Smooth bags will not vacuum properly.

PRODUCT OVERVIEW

The Reemix Vacuum Sealer Machine SJ-2091 is designed to preserve food freshness by removing air and sealing bags. It features automatic operation, multiple modes for various food types, and an external vacuum function for containers.



Image: Reemix Vacuum Sealer Machine with vacuum-sealed steak, fresh vegetables, and included bags and hose.

Included Components (Starter Kit):

- 1x Reemix Vacuum Sealing Machine
- 10x Pre-cut Bags (BPA free, 5.9" x 9.8")
- 10x Pre-cut Bags (BPA free, 7.9" x 11.8")
- 1x User Manual (this document)
- 1x Air Suction Hose
- 1x AC Power Cable
- 1x Sealing Gasket (replacement)



Image: Diagram illustrating the Reemix Vacuum Sealer Machine and all components included in the starter kit, including bags, hose, gasket, and power cable.

SETUP

- 1. Unpack:** Carefully remove the vacuum sealer and all accessories from the packaging.
- 2. Inspect:** Check the appliance for any signs of damage. Do not use if damaged.
- 3. Clean:** Wipe down the exterior of the machine with a damp cloth. Ensure the sealing strip and vacuum chamber are clean and dry.
- 4. Placement:** Place the vacuum sealer on a flat, stable, and dry surface.
- 5. Power Connection:** Plug the AC power cable into the machine and then into a suitable 220V (AC) electrical outlet.

OPERATING INSTRUCTIONS

Control Panel Functions:

- Vac Seal:** Initiates vacuuming and sealing process.
- Seal:** Seals a bag without vacuuming.
- Canister:** Used with the accessory hose for external vacuuming of containers.
- Mode (Gentle/Normal):** Selects vacuum pressure for delicate or regular foods.
- Food (Dry/Moist):** Selects sealing time based on food moisture content.

Vacuum Sealing a Bag:

- 1. Prepare the Bag:** Place the food item inside a Reemix vacuum sealer bag, ensuring at least 3 inches of empty space at the top.

2. **Position the Bag:** Open the lid of the vacuum sealer. Place the open end of the bag flat into the vacuum chamber, ensuring it is centered over the vacuum nozzle and within the sealing strip area.

How to Vacuum seal Food



01 Put the vacuum bag flat into the vacuum chamber



02 Close the lid and press on both ends of the lid.
If the lid is properly locked, you will hear a "CLICKING" sound.



03 Choose the correct mode to one-touch seal



04 Press both sides to release the bag

Image: The first step of vacuum sealing, showing a hand placing the open end of a bag containing sliced lemons into the vacuum chamber of the machine.

3. **Close the Lid:** Close the lid firmly and press down on both ends until you hear a "CLICKING" sound, indicating the lid is properly locked.

Removable External Sliding Cutter

Help You to Get a Smoother Customized Bag Quickly every time



Image: The second step of vacuum sealing, showing hands pressing down on both sides of the vacuum sealer lid to ensure it is securely closed.

4. **Select Mode:** Choose the appropriate mode based on your food type:

- Press **Food** to toggle between **Dry** (for solid items) and **Moist** (for foods with some liquid).
- Press **Mode** to toggle between **Normal** (standard vacuum pressure) and **Gentle** (for delicate items like bread or chips).

Easy to Clean

Free up tedious cleaning tasks



Image: The third step of vacuum sealing, showing a finger pressing a button on the control panel to select the desired mode (e.g., Dry or Moist).

5. **Start Vacuum & Seal:** Press the **Vac Seal** button. The machine will automatically vacuum the air from the bag and then seal it. The process typically completes within 20 seconds.
6. **Release the Bag:** Once the sealing process is complete, press the release buttons on both sides of the machine to open the lid and remove the sealed bag.

Fully Equipped Starter Kit



15*25cm Pre-cut Bags*10



20*30cm Pre-cut Bags*10



Vacuum Hose



Gasket Replacement



Warranty Card



User Manual

Image: The fourth step of vacuum sealing, showing hands pressing the side release buttons to open the lid and retrieve the vacuum-sealed bag of sliced lemons.

Sealing Only (No Vacuum):

To seal a bag without vacuuming, place the bag as described in step 2 above, close the lid, and then press the **Seal** button. This is useful for creating custom-sized bags from a roll or resealing snack bags.

Using the External Vacuum Function (Canister Mode):

The 'Accessory' mode (Canister) is designed for vacuuming jars, sous vide bags, and other compatible containers using the included air suction hose.

1. Connect one end of the air suction hose to the accessory port on the vacuum sealer.
2. Connect the other end of the hose to the port on your vacuum-sealable container or bag.

3. Ensure the container lid is properly secured or the bag is closed according to its instructions.
4. Press the **Canister** button on the control panel. The machine will begin to extract air.
5. Once vacuuming is complete, the machine will stop automatically. Remove the hose.

Why Choose Our Vacuum Sealer Machine?

COMPARE		OUR	OTHER
Fresh 10X Longer		✓ Yes	✗ No
Easy to Use		✓ Yes	✗ No
Include Bags		✓ 20 Sealists	✗ No
Built-in Cutter		✓ Yes	✗ No
Seal for Any Brand Bags		✓ Yes	✗ No
Vacuum Time		✓ 5-8 S	✗ >15S
Vacuum Width		✓ 12.4 inch	✗ <10 inch
Dry/Moist Mode		✓ Dry/Moist	✗ Dry
Compact Design		✓ Yes	✗ No
Warranty		✓ 1 Year	✗ No

Image: The Reemix Vacuum Sealer demonstrating the use of the accessory hose to vacuum seal both a food storage container and a vacuum bag.

Using the Removable External Sliding Cutter:

The included external sliding cutter helps you create custom-sized bags from a roll or trim excess bag material for a cleaner seal.

1. Place the bag or roll flat on a stable surface.
2. Position the cutter along the desired cut line.
3. Slide the cutter firmly across the bag to make a clean, straight cut.

Reemix Vacuum System

Meet Your Various Preservation Needs



Image: A hand demonstrating the use of the removable external sliding cutter to trim a vacuum bag, ensuring a smooth edge.

MAINTENANCE AND CLEANING

Regular cleaning and maintenance will ensure the longevity and optimal performance of your Reemix Vacuum Sealer.

- Always unplug the appliance before cleaning.**
- Exterior:** Wipe the exterior of the machine with a soft, damp cloth. Do not use abrasive cleaners or solvents.
- Vacuum Chamber:** Clean the vacuum chamber and gasket area with a damp cloth or sponge. Ensure no food particles or liquids remain.
- Sealing Strip:** The sealing strip can be removed for cleaning. Wash it with mild soap and water, rinse thoroughly, and ensure it is completely dry before reattaching.



Image: A hand cleaning a removable component of the vacuum sealer under running water in a sink, highlighting the ease of cleaning.

- Storage:** Store the appliance in a dry, cool place with the lid unlatched to prevent compression of the sealing gasket, which can affect its performance over time.

TROUBLESHOOTING

Problem	Possible Cause	Solution
Machine does not power on.	Not plugged in; power outlet malfunction; machine fault.	Ensure power cord is securely plugged into both the machine and a working outlet. Test the outlet with another appliance. If problem persists, contact support.
Machine vacuums but does not seal.	Bag not positioned correctly; sealing strip dirty or damaged; wrong bag type.	Ensure the open end of the bag is flat and fully within the sealing strip area. Clean the sealing strip. Use only textured vacuum sealer bags.
Machine seals but does not vacuum air.	Bag not positioned correctly over vacuum nozzle; lid not properly latched; vacuum gasket issue.	Ensure the bag opening is placed correctly over the vacuum nozzle. Press down firmly on both sides of the lid until it clicks. Check the vacuum gasket for proper placement and damage.

Problem	Possible Cause	Solution
Air leaks into the bag after sealing.	Improper seal; bag puncture; food with sharp edges.	Ensure the seal is complete and even. Inspect the bag for punctures. For foods with sharp edges, place a paper towel around the sharp part before sealing.
Foam gasket comes off.	Gasket dislodged or worn.	Carefully re-seat the foam gasket into its groove. If it is damaged or worn, replace it with the included spare gasket or contact support for a new one.

SPECIFICATIONS

Feature	Detail
Brand	Reemix
Model Number	SJ-2091
Material	Acrylonitrile Butadiene Styrene (ABS)
Color	Silver
Item Weight	1.47 Kilograms (3.23 pounds)
Power Source	Corded Electric
Operation Mode	Automatic
Voltage	220 Volts (AC)
Product Dimensions	5.71 x 2.48 x 14.37 inches
UPC	795057711732

WARRANTY AND SUPPORT

Reemix offers a **2-year warranty** for this product, including options for refund or replacement. For any issues, questions, or support needs, please contact our customer service team.

- Email Support:** support@reemixvip.com
- Official Facebook Page:** [Reemix Official](#)

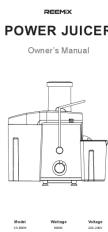
Related Documents - SJ-2091

	<p>REEMIX GGJ-802 Food Dehydrator User Manual</p> <p>Comprehensive user manual for the REEMIX GGJ-802 Food Dehydrator, covering setup, operation, safety precautions, and troubleshooting for optimal food drying at home.</p>
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Reemix Waffle Maker Instruction Manual - Model SLS8005

Comprehensive instruction manual for the Reemix Waffle Maker, Model SLS8005. Features safety guidelines, operating procedures, cleaning advice, and a detailed recipe for Liege Belgian Waffles.



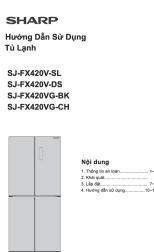
[Reemix KS-500H Power Juicer Owner's Manual](#)

Comprehensive owner's manual for the Reemix KS-500H Power Juicer, detailing assembly, operation, disassembly, cleaning, and safety precautions. Learn how to use your juicer effectively and safely.



SHARP INFORMATION TECHNIQUE - Modes Service et Codes Défauts Réfrigérateurs

Guide technique SHARP détaillant l'activation du mode service, l'utilisation du panneau de commande, et les codes défauts pour les modèles de réfrigérateurs SJ-BA10, SJ-BA11, SJ-BA20, SJ-BA21.



[Sharp Refrigerator User Manual - SJ-FX420V Series](#)

Comprehensive user manual for Sharp refrigerators, including models SJ-FX420V-SL, SJ-FX420V-DS, SJ-FX420VG-BK, and SJ-FX420VG-CH. Covers safety precautions, installation, daily operation, energy saving tips, maintenance, and troubleshooting.



Sharp Refrigerator-Freezer Operation Manual: Safety, Installation, and Usage Guide

Comprehensive operation manual for Sharp Refrigerator-Freezer models including SJ-P50M-S, SJ-U43P-SL, SJ-P55M-K, SJ-U43P-BK, SJ-P59M-S, SJ-U47P-SL, SJ-FTS16AVP-SL, SJ-U47P-BK, SJ-FTS17AVP-SL. Covers safety, installation, description, useful modes, control panel, food storage, care, cleaning, and troubleshooting.