

AIRMSEN VS8001G

AIRMSEN 95 kPa Vacuum Sealer (Model VS8001G) Instruction Manual

Your comprehensive guide to efficient food preservation.

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1. IMPORTANT SAFETY INSTRUCTIONS

Please read all instructions carefully before using the AIRMSEN Vacuum Sealer. Retain this manual for future reference.

- Ensure the appliance is connected to a grounded power outlet.
- Do not immerse the appliance, power cord, or plug in water or other liquids.
- Keep the appliance out of reach of children.
- Do not operate the appliance with a damaged cord or plug. Contact customer service for repairs.
- Avoid using abrasive cleaning agents or sharp objects on the sealing strip or vacuum chamber.
- Always allow the appliance to cool down between sealing cycles to prevent overheating.
- Do not vacuum seal liquids without pre-freezing or using the "Moist" mode with caution to prevent liquid from entering the vacuum pump.
- Use only AIRMSEN or compatible vacuum sealer bags and rolls.

2. PACKAGE CONTENTS

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

- 1 x AIRMSEN 95 kPa Vacuum Sealer (Model VS8001G)
- 1 x External Vacuum Hose
- 1 x Roll of BPA-free Food Bags (28 x 300 cm)
- 1 x User Manual



Image: The AIRMSEN Vacuum Sealer, along with its included external vacuum hose, a roll of vacuum bags, and the user manual, laid out on a wooden surface.

3. PRODUCT OVERVIEW

The AIRMSEN VS8001G Vacuum Sealer is designed for versatile food preservation with multiple functions and user-friendly features.

Key Features:

- **Unique Inflation Function:** Protects fragile foods by injecting air into the bag.
- **Powerful 95 kPa Suction:** Equipped with dual pumps for rapid air removal and airtight sealing.
- **Adjustable Modes:** "Dry" for solid foods, "Moist" for juicy or tender items, "Gentle" and "Normal" pressure settings.
- **Integrated Bag Cutter & Roll Storage:** Conveniently cut and store bags.
- **Removable Drip Tray:** Collects excess liquids for easy cleaning.
- **Double 30 cm Sealing:** Ensures a secure and wide seal.
- **External Vacuum Port:** For use with zipper bags, vacuum containers, and wine bottles.



Image: The AIRMSEN Vacuum Sealer, showcasing its sleek design and intuitive control panel.

Aspiration Puissante 95kPa

Composants premium pour une aspiration supérieure



Image: The control panel of the AIRMOSEN Vacuum Sealer, highlighting the "Sec" (Dry), "Humide" (Moist), "Humide+" (Very Moist), "Gonflage" (Inflation), "Scellage Seul" (Seal Only), "Pulse", "Externe" (External), and "Stop" functions.

Pourquoi choisir VS8001G ?

AIRMSEN



VS8001G



Appareils Classiques

Fonctions Vide:	Vide & Gonflage	Vide Seulement
Bouton Stop:	Arrêt à tout moment	Attente du cycle complet
Puissance d'Aspiration:	95kPa	80kPa
Contrôle de Pression:	Normal/Doux	Fixe
Polyvalence:	Aliments Secs & Humides	Secs Seulement
Soudure Thermique:	Double 30cm	Simple 28cm
Affichage Compte à Rebours:	Oui	Non
Bac d'Égouttage:	Amovible	Fixe
Rangement & Cutter:	Intégré	Aucun

Image: A detailed breakdown of the AIRMSEN Vacuum Sealer's ergonomic design, showing the digital timer, silicone sealing strip, integrated roll storage and cutter, removable drip tray, one-hand operation handle, and double thermal sealing bar.

4. SETUP

4.1 Installing the Bag Roll

1. Open the lid of the vacuum sealer.
2. Place the bag roll into the designated storage compartment inside the machine.
3. Pull out a sufficient length of the bag material.
4. Use the integrated cutter to cut the bag to your desired length, ensuring enough space for the food and sealing.
5. Close the lid and press down firmly on both sides until it clicks into place.

Your browser does not support the video tag.

Video: Demonstration of installing a bag roll and using the integrated cutter to create custom-sized bags. The video also shows the easy-lock handle mechanism.

4.2 Initial Sealing of the Bag

1. Insert one open end of the cut bag under the red baffle (for "Seal Only").
2. Close the lid and press down firmly on both sides until it clicks into place.
3. Press the "Seal Only" button. The machine will create a seal.
4. Once the sealing process is complete, open the lid and remove the sealed bag.



Image: Visual guide showing the steps to cut a bag, insert it into the vacuum chamber, press "VAC & SEAL", and open the cover after the countdown. This image also illustrates the "Seal Only" function.

5. OPERATING INSTRUCTIONS

5.1 Vacuum & Seal Function

This mode removes air from the bag and then automatically seals it, preserving food up to 8 times longer.

1. Place the food inside the pre-sealed bag, leaving at least 10-12 cm (4-5 inches) of space from the open end.
2. Ensure the open end of the bag is clean, dry, and flat.
3. Insert the open end of the bag into the vacuum chamber (under the green baffle).
4. Close the lid and press down firmly on both sides until it clicks into place.
5. Select the appropriate food type:
 - **Dry:** For solid, non-liquid foods (e.g., nuts, grains).
 - **Moist:** For foods with some moisture (e.g., raw meat, fish).
 - **Very Moist (Humide+):** For very juicy or tender foods, extending vacuum time.
6. Select the desired pressure:
 - **Normal:** Standard vacuum pressure.
 - **Gentle:** Reduced vacuum pressure for delicate items.
7. Press the "Vac & Seal" button. The machine will automatically vacuum and seal the bag.
8. Once the countdown on the digital display ends, open the lid and remove the sealed bag.



Image: The AIRMSEN Vacuum Sealer in action, compressing soda cans within a vacuum bag, illustrating its powerful 95 kPa suction.

Your browser does not support the video tag.

Video: A demonstration of the vacuum and seal process for both moist (meat) and dry (nuts) foods, showing the selection of "Liquid" (Moist) and "Dry" modes, and the countdown display.

5.2 Seal Only Function

Use this function to seal bags without vacuuming, ideal for delicate items or creating custom-sized bags from a roll.

1. Insert the open end of the bag under the red baffle (for "Seal Only").
2. Close the lid and press down firmly on both sides until it clicks into place.
3. Press the "Seal Only" button. The machine will create a seal.
4. Once the sealing process is complete, open the lid and remove the sealed bag.



Image: The "Seal Only" mode is demonstrated for various items like chips, frozen peas, pasta, and frozen chicken nuggets, indicating its use for resealing packages.

5.3 Inflation Function

The innovative inflation mode injects air into the bag to protect fragile foods like chips, cookies, and pastries from crushing, preserving their original shape.

1. Place the fragile food inside the bag.
2. Insert the open end of the bag into the vacuum chamber (under the green baffle).
3. Close the lid and press down firmly on both sides until it clicks into place.
4. Long press the "Inflate" button. The machine will inflate the bag.
5. Once the desired inflation level is reached, press "Seal Only" to seal the bag.

Fonction Gonflage Innovante

Protège les aliments délicats de l'écrasement



Image: The inflation function in use, showing bags being inflated to protect delicate items like chips and salad from being crushed.

Étapes faciles pour gonfler



Insérez l'ouverture du sac dans la chambre à vide.



Verrouillez le couvercle en le clipsant.



Appuyez longuement sur le bouton « INFLATE ».



Appuyez sur « SEAL ONLY ».

Image: A step-by-step visual guide on how to use the inflation function, including inserting the bag, locking the cover, long-pressing "INFLATE", and then pressing "SEAL ONLY".

5.4 External Vacuum Function

Use the external vacuum hose to vacuum seal zipper bags, vacuum containers, and wine bottles.

1. Connect one end of the external vacuum hose to the external vacuum port on the machine.

2. Attach the other end of the hose to your vacuum-sealable container or wine stopper.
3. Press the "Canister" button to start the external vacuum process.
4. The machine will automatically stop once the vacuum is complete.

Design Ergonomique et Intuitif



Minuteur Numérique à Compte à Rebours



Joint d'Étanchéité en Silicone



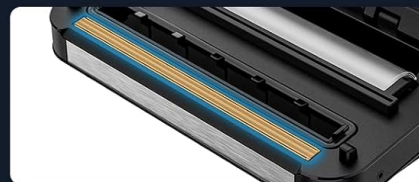
Rangement de Rouleau & Cutter Intégrés



Poignée d'Utilisation à Une Main



Bac d'Égouttage Amovible



Double Soudure Thermique

Image: The external vacuum function is shown in use with various accessories, including jars, wine stoppers, zipper bags, and for compressing clothing for storage.

Étapes faciles pour le vide externe



Connectez une extrémité du tuyau au port de l'appareil.



Fixez l'autre extrémité à votre récipient ou bocal.



Appuyez sur le bouton « Canister » pour commencer.

Image: A visual guide detailing the steps for external vacuuming: connecting the hose to the appliance, attaching it to a container, and pressing the "Canister" button.

5.5 Pulse Vacuum Function

The "Pulse" mode allows manual control over the vacuum process, ideal for soft or delicate foods that could be crushed by full vacuum pressure.

1. Place the delicate food inside the bag.
2. Insert the open end of the bag into the vacuum chamber (under the green baffle).
3. Close the lid and press down firmly on both sides until it clicks into place.
4. Press and hold the "Pulse" button to manually control the vacuum. Release the button when the desired air removal is achieved.
5. Immediately press the "Seal Only" button to seal the bag.



Image: The "Pulse" mode is illustrated for delicate foods such as bread, berries, mushrooms, thick sauces, and stews, allowing manual control over vacuum strength to prevent crushing.

6. MAINTENANCE AND CLEANING

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

- **Removable Drip Tray:** The drip tray collects any excess liquids. Remove it after each use and wash with warm, soapy water. Rinse thoroughly and dry completely before reinserting.
- **Exterior Cleaning:** Wipe the stainless steel surface with a soft, damp cloth. Do not use abrasive cleaners or scouring pads.
- **Sealing Strip:** Periodically check the sealing strip for any food debris or damage. Clean gently with a damp cloth. Ensure it is dry before closing the lid.
- **Storage:** Store the appliance in a dry place, away from direct sunlight and extreme temperatures.

Nettoyage et entretien faciles



Bac d'égouttage amovible



Finition en acier inoxydable brossé

Image: Instructions for easy cleaning and maintenance, showing the removable drip tray being washed under running water and the brushed stainless steel finish being wiped clean with a cloth.

7. TROUBLESHOOTING

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.
Machine vacuums but does not seal.	Sealing strip is dirty or wet; bag not positioned correctly.	Clean and dry the sealing strip. Reposition the bag, ensuring it is flat and within the sealing area.
Machine does not vacuum properly.	Lid not fully locked; bag has holes or is not suitable for vacuum sealing.	Press down firmly on both sides of the lid until it clicks. Check the bag for damage or use a new bag.
Air leaks after sealing.	Seal is incomplete; food debris on the seal area; bag material issue.	Reseal the bag. Ensure the bag opening is clean and dry before sealing. Use high-quality vacuum sealer bags.
Food is crushed during vacuuming.	Too much vacuum pressure for delicate food.	Use the "Gentle" pressure setting or the "Pulse" function for manual control.

8. SPECIFICATIONS

Feature	Detail
Brand	AIRMOSEN

Feature	Detail
Model Number	VS8001G
Material	Stainless Steel, Acrylonitrile Butadiene Styrene (ABS)
Color	Silver + Black
Product Dimensions (L x W x H)	39.5L x 20W x 12H cm
Item Weight	2.8 Kilograms
Power Source	Corded Electric
Operating Mode	Automatic
Power	125 Watts
Voltage	230 Volts
Suction Power	95 kPa
Sealing Width	30 cm (Double Seal)

9. WARRANTY AND SUPPORT

For warranty information, technical support, or any questions regarding your AIRMSEN Vacuum Sealer, please contact our customer service team.

Refer to the contact details provided in your product packaging or visit the official AIRMSEN website for assistance.

Online Support: [Visit the AIRMSEN Store on Amazon](#)