

Mesliese VS8009

Mesliese VS8009 Vacuum Sealer Machine User Manual

Model: VS8009

1. IMPORTANT SAFETY INSTRUCTIONS

- Read all instructions before using the appliance.
- Do not operate the appliance with a damaged power cord or plug. If the appliance malfunctions or has been damaged in any manner, contact customer service.
- 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.
- Use the appliance only for its intended household use.
- Do not place on or near a hot gas or electric burner, or in a heated oven.
- Do not lock the lid when the machine is not in use to prevent deformation of the sealing gaskets.

2. PRODUCT OVERVIEW

The Mesliese VS8009 Vacuum Sealer Machine is designed to preserve food by removing air from specially designed bags and sealing them. This process helps to extend the freshness of various food types, reduce food waste, and prepare meals efficiently.

Key Features:

- **Powerful Suction:** 95kPa vacuum pump with 140W power for quick sealing.
- **Double Sealing Protection:** Two heat sealing strips for secure seals, especially for wet foods.

- **Multi-functional Control Panel:** 12-in-1 settings including Dry, Wet, Canister, Vac & Seal, Marinate, Pulse, and Seal Only modes.
- **Built-in Cutter & Bag Storage:** Integrated 11.8-inch cutter and storage slot for vacuum bag rolls.
- **Digital LED Display:** Provides countdown and status indication.
- **Locked Handle Design:** Ensures easy and secure lid closure.



12 IN 1 MULTIFUNCTION PANEL

For Easier Operation

12 IN 1



Moist



Soft



Delicate



Dry



Soups



Canister/ Marinate

Image: The control panel of the Mesliese VS8009 vacuum sealer, showing various sealing methods and a digital display.

3. SETUP

3.1 Unpacking and Initial Inspection

1. Carefully remove the vacuum sealer from its packaging.
2. Inspect the appliance for any signs of damage. If damaged, do not use and contact customer service.
3. Ensure all accessories are present: 1 x Vacuum Sealer Machine, 2 x Vacuum Bag Rolls (8"x16"), 1 x Air Suction Hose, 1 x User Manual.

3.2 Placement

Place the vacuum sealer on a flat, stable, and dry surface. Ensure there is enough space around the unit for proper ventilation and operation.

3.3 Power Connection

Plug the power cord into a standard electrical outlet. The machine is now ready for use.

3.4 Installing Vacuum Bag Rolls (Optional)

The Mesliese VS8009 features a built-in storage slot and cutter for vacuum bag rolls.

1. Open the lid of the vacuum sealer.
2. Locate the storage slot for bag rolls inside the machine.
3. Insert a vacuum bag roll into the slot.
4. Pull the desired length of bag material over the sealing area.
5. Use the built-in 11.8-inch cutter bar to cut the bag to the required size.

KEEP INGREDIENTS FRESH 8X LONGER

Effectually Prevent Food from Freeze Burn



	Freezer Ordinary Storage	Mesliese Vacuum Sealer
 Poultry & Fish	6 Months	2-3 Years
 Vegetables	8 Months	2-3 Years
 Coffee Beans & Nuts	6-9 Months	2-3 Years

Image: The Mesliese VS8009 vacuum sealer showing the internal compartment for bag roll storage and the integrated cutter bar.

4. OPERATING INSTRUCTIONS

4.1 Preparing the Bag and Food

1. Use only Mesliese vacuum sealer bags or other compatible embossed vacuum sealer bags.
2. Ensure the bag is clean and dry.
3. Place the food inside the bag, leaving at least 3 inches of space from the top edge for sealing.
4. For moist foods, pre-freeze or place a paper towel inside the bag to absorb excess liquid.

4.2 Vacuum Sealing Process

1. **Open the Lid:** Lift the handle to open the vacuum sealer lid.
2. **Position the Bag:** Place the open end of the bag into the vacuum chamber, ensuring it lies flat across the sealing strips. The considerable deflector on the portable liquid tray helps to place the mouth of the bag correctly.
3. **Close and Lock:** Close the lid and press down firmly on the locked handle until it clicks into place. The digital LED screen will activate.
4. **Select Mode:** Choose the appropriate mode based on your food type:
 - **Dry:** For dry food items (e.g., grains, nuts, coffee beans).
 - **Moist:** For moist or slightly wet food items (e.g., cooked meats, fruits).
 - **VAC & SEAL:** Initiates automatic vacuuming and sealing.
 - **PULSE (Vac Only):** Allows manual control of vacuum pressure for delicate foods. Press and hold for vacuum, release to stop. Then press **Seal Only** to seal.
 - **Seal Only:** Seals a bag without vacuuming. Useful for making custom-sized bags from rolls or sealing delicate items after manual vacuuming.
 - **Canister/Marinate:** For use with external vacuum canisters, jars, or wine bottles. Connect the air suction hose to the port and the container.
5. **Start Operation:** Press the selected mode button. The digital LED screen will display a countdown indicating the cycle duration.
6. **Monitor Progress:** The machine will automatically vacuum and seal. Once complete, the display will indicate the end of the cycle.
7. **Release and Remove:** Lift the handle to unlock the lid and remove the sealed bag.

ONE HAND EASY OPERATION

- Enables effortless single hand action

- Arthritis friendly handle design

- No need to press lid with both hands hardy



Image: The Mesliese VS8009 vacuum sealer demonstrating the easy one-hand operation with its locked handle design.



Image: The Mesliee VS8009 vacuum sealer set up for Canister/Marinate mode, showing external vacuuming of jars and containers.
Note: Canister not included.

5. MAINTENANCE

5.1 Cleaning the Appliance

The Mesliee VS8009 is made of stainless steel, making it easy to clean.

1. Always unplug the appliance before cleaning.
2. Wipe the exterior of the machine with a damp cloth and mild soap. Do not use abrasive cleaners.
3. Clean the vacuum chamber and liquid tray with a damp cloth. Ensure no food particles or liquids remain.
4. Dry all surfaces thoroughly before storing or next use.

5.2 Care for Sealing Strips

The machine features double heat sealing strips for enhanced protection. Proper care ensures their longevity.

- Regularly inspect the sealing strips for any debris or damage. Clean if necessary.

- To prevent deformation and ensure optimal sealing performance, **do not lock the lid when the machine is not in use**. This allows the sealing gaskets to rest without constant compression.

SUPER POWERFUL SUCTION

Longer Service Life

95KPA

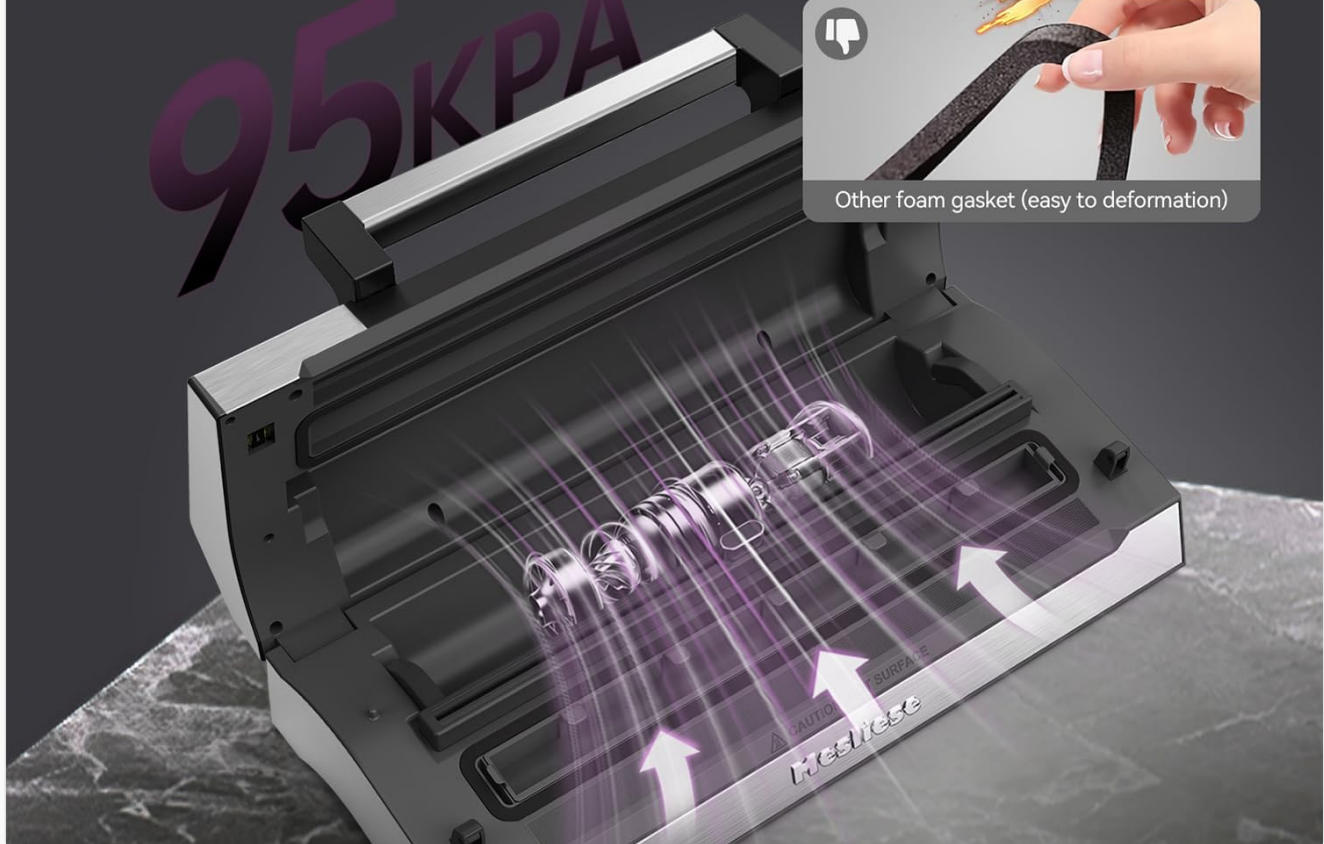


Image: A comparison showing the Mesliee VS8009's double heat seal lines versus a single heat seal line, highlighting enhanced sealing security.

6. TROUBLESHOOTING

If you encounter issues with your Mesliee VS8009 Vacuum Sealer, refer to the following common problems and solutions:

- **Machine does not power on:**
Ensure the power cord is securely plugged into a working electrical outlet.
- **Machine vacuums but does not seal:**
Check if the bag is properly positioned across the sealing strips. Ensure the lid is fully closed and the handle is locked. The sealing strips might be dirty; clean them as per maintenance instructions.
- **Incomplete vacuum or air remains in the bag:**
Verify that the bag opening is completely inside the vacuum chamber and flat. Check the bag for any

punctures or tears. Ensure the lid is securely locked. For moist foods, excess liquid might interfere with the vacuum; pre-freeze or use a paper towel.

- **Food is crushed during vacuuming:**
For delicate or soft foods, use the **PULSE (Vac Only)** function to manually control the vacuum pressure. Release the button when the desired vacuum level is reached, then press **Seal Only**.
- **Seal is weak or inconsistent:**
Ensure the sealing strips are clean and free of debris. Check if the bag material is compatible with the vacuum sealer. Allow the machine to cool down between multiple sealing cycles if it has been used continuously.

If the problem persists after attempting these solutions, please contact Mesliese customer service for further assistance.

7. SPECIFICATIONS

Brand	Mesliese
Model Number	VS8009
Suction Power	95kPa
Wattage	140W
Heat Sealing Strips	Double
Built-in Cutter	11.8 inches
Material	Stainless Steel
Certifications	ETL Certified
Included Accessories	2 x Vacuum Bag Rolls (8"x16'), 1 x Air Suction Hose, 1 x User Manual

8. WARRANTY AND SUPPORT

8.1 Warranty Information

The Mesliese VS8009 Vacuum Sealer Machine comes with a **5-year warranty** from the date of purchase. This warranty covers manufacturing defects and malfunctions under normal household use.

Please retain your proof of purchase for warranty claims.

8.2 Customer Support

For any questions, concerns, or technical assistance, Mesliese offers 24-hour friendly customer service.

Please visit our official website or refer to the contact information provided in your product packaging for support details.



