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› [VEVOR](#) /

› VEVOR YJ-300TV1 Chamber Vacuum Sealer Instruction Manual

VEVOR YJ-300TV1

VEVOR YJ-300TV1 Chamber Vacuum Sealer Instruction Manual

Model: YJ-300TV1

1. SAFETY INSTRUCTIONS

Please read all safety instructions carefully before operating the VEVOR YJ-300TV1 Chamber Vacuum Sealer. Failure to follow these instructions may result in injury or damage to the appliance.

- Ensure the appliance is placed on a stable, level surface.
- Do not immerse the appliance in water or other liquids.
- Keep hands clear of the sealing bar during operation to prevent burns.
- Unplug the appliance from the power outlet when not in use or before cleaning.
- Do not operate the appliance with a damaged cord or plug.
- Keep out of reach of children.
- Use only VEVOR-approved accessories and replacement parts.

2. PRODUCT OVERVIEW

The VEVOR YJ-300TV1 is a robust chamber vacuum sealer designed for efficient food preservation. It features a powerful 380W vacuum pump and a spacious chamber for various food items.

Key Features:

- **Powerful Vacuum Pump:** 380W power, 90 L/min air suction, achieving over -95 kPa vacuum degree.
- **Continuous Sealing:** Rapid-cooling vacuum pump and aluminum seal allow for continuous operation without breaks.
- **Spacious Chamber:** Internal dimensions of 12.87 x 12.20 x 3.15 inches (327 x 310 x 80 mm) accommodate large items.
- **Durable Construction:** 304 stainless steel chamber for food safety and easy cleaning.
- **Transparent Lid:** Full-glass lid allows monitoring of the vacuum process.
- **Versatile Modes:** Adjustable vacuum/seal time, marinating, single seal, and jar vacuuming functions.
- **User-Friendly Control:** 10° tilted control panel for enhanced operation comfort.

Components:



Figure 1: VEVOR YJ-300TV1 Chamber Vacuum Sealer with included accessories.

1. Control Panel with Vacuum Gauge
2. Transparent Chamber Lid
3. Sealing Bar
4. Chamber
5. Removable Filler Plate
6. Power Cord
7. Vacuum Pump Oil (for initial setup)
8. Vacuum Bags
9. Spare Heating Element & High-Temp Tape
10. Spare Fuses
11. PVC Hose for Jar Vacuuming

3. SETUP

Before first use, ensure the unit is properly prepared.

1. **Unpacking:** Carefully remove the vacuum sealer and all accessories from the packaging. Inspect for any damage.
2. **Placement:** Place the unit on a stable, flat, and dry surface. Ensure adequate ventilation around the machine.
3. **Add Vacuum Pump Oil:** The vacuum pump requires oil before operation. Locate the oil fill port (refer to the user manual for exact location). Fill the pump with the provided vacuum pump oil. **Do not operate the machine without oil.**
4. **Power Connection:** Connect the power cord to the appliance and then to a grounded electrical outlet.
5. **Initial Cleaning:** Wipe down the chamber and sealing bar with a damp cloth.

4. OPERATING INSTRUCTIONS

The VEVOR YJ-300TV1 offers various functions for optimal food preservation.

Control Panel Overview:



Figure 2: Control Panel with Vacuum Time, Sealing Time, and Mode Selection.

- **Vacuum Time:** Adjusts the duration of the vacuum process.
- **Sealing Time:** Adjusts the duration the sealing bar heats to seal the bag.
- **Cooling Time:** Adjusts the cooling period after sealing to ensure a strong seal.
- **Setting Button:** Used to cycle through and adjust time settings.
- **Up/Down Arrows:** Adjust values for selected settings.
- **Start/Stop Button:** Initiates or cancels the vacuum and sealing cycle.
- **Emergency Stop:** Immediately stops the current cycle and releases vacuum.
- **Vacuum Gauge:** Displays the current vacuum level inside the chamber.

Basic Vacuum Sealing Operation:

1. **Prepare Food:** Place the food item into a vacuum sealer bag. Ensure the open end of the bag is clean and dry.
2. **Place Bag in Chamber:** Open the chamber lid. Position the open end of the bag flat across the sealing bar. Ensure the bag is smooth and free of wrinkles in the sealing area. The sealing bar has an armature to help hold the bag in place.
3. **Close Lid:** Close the chamber lid firmly. The machine will automatically begin the vacuum process if set to automatic mode, or you may need to press the Start button.

- 4. Monitor Process:** The vacuum gauge will show the vacuum level. The digital display will count down the vacuum and sealing times.
- 5. Cycle Completion:** Once the cycle is complete, the vacuum will release, and the lid can be opened. Remove the sealed bag.

Specialized Modes:

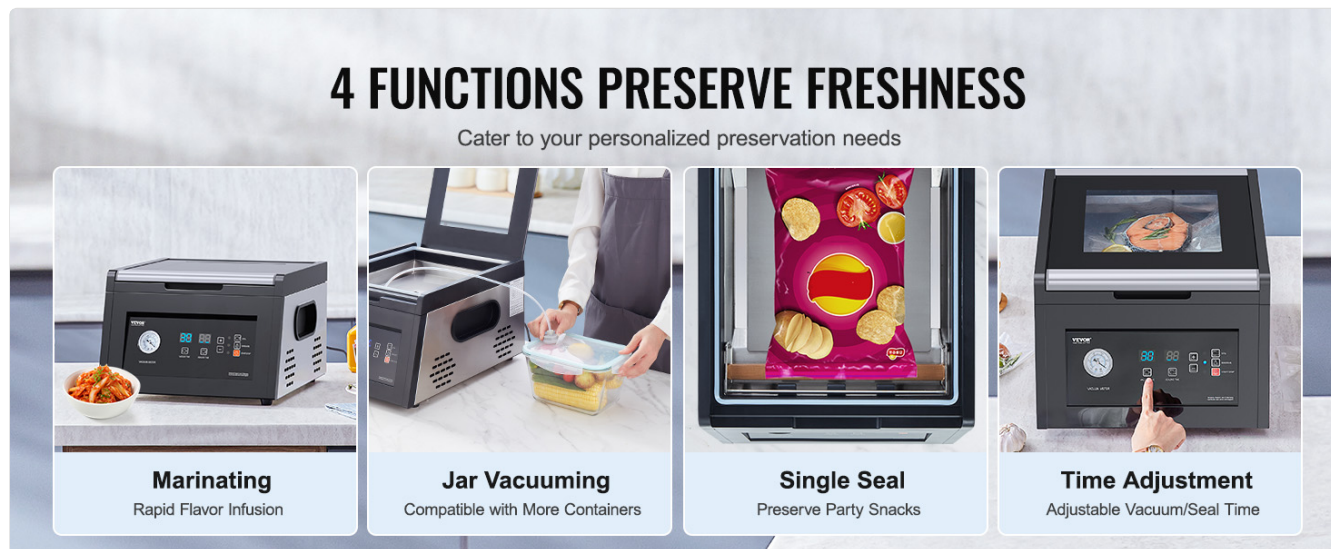


Figure 3: Four Preservation Modes of the VEVOR Chamber Vacuum Sealer.

- **Marinating:** This mode cycles between vacuum and atmospheric pressure to accelerate the marinating process.
- **Jar Vacuuming:** Use the provided PVC hose to vacuum seal compatible jars.
- **Single Seal:** Allows sealing without vacuuming, useful for delicate items or creating custom-sized bags.
- **Adjustable Vacuum/Seal Time:** Customize settings for different food types and bag thicknesses.

5. MAINTENANCE

Regular maintenance ensures the longevity and optimal performance of your vacuum sealer.

- **Cleaning the Chamber:** Wipe the stainless steel chamber with a damp cloth after each use. For stubborn residues, use a mild detergent and rinse thoroughly. Ensure the chamber is dry before closing the lid.
- **Cleaning the Sealing Bar:** Gently wipe the sealing bar and surrounding area. Do not use abrasive cleaners.
- **Gasket Maintenance:** Inspect the lid gasket regularly for cracks or damage. A damaged gasket can affect vacuum performance. Replace if necessary (a spare is included).
- **Oil Level Check:** Periodically check the vacuum pump oil level. Replenish or change the oil as indicated in the full user manual or if performance degrades.
- **Heating Element:** If the sealing quality deteriorates, inspect the heating element and the high-temperature tape. Replace if worn or damaged (a spare set is included).
- **Fuse Replacement:** If the unit does not power on, check the fuses located at the back of the machine. Replace with a spare fuse if blown.

6. TROUBLESHOOTING

Refer to this section for common issues and their solutions.

Problem	Possible Cause	Solution
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Problem	Possible Cause	Solution
No Power	Power cord not connected; Blown fuse; Power switch off.	Check power connection; Replace fuse; Turn on power switch.
Poor Vacuum/No Vacuum	Lid not closed properly; Gasket dirty or damaged; Bag not positioned correctly; Vacuum pump oil low.	Ensure lid is sealed; Clean/replace gasket; Reposition bag; Check/add vacuum pump oil.
Poor Seal/No Seal	Sealing time too short; Sealing bar dirty; Heating element or tape damaged; Bag material incompatible.	Increase sealing time; Clean sealing bar; Replace heating element/tape; Use appropriate vacuum bags.
Bag Melts During Sealing	Sealing time too long.	Decrease sealing time.

7. SPECIFICATIONS

VEVOR

Item Model Number: **YJ-300TV1** Total Power: **1200W**
 Vacuum Pump Power: **380W** Max Vacuum Degree: **>-95Kpa**
 Seal Length (Bag): **11.5 in/290 mm** Seal Width (Bag): **0.3 in/8 mm**
 Product Weight: **54.4 lbs / 24.68 kg**
 Chamber Size: **12.87 x 12.20 x 3.15 in/327 x 310 x 80 mm**
 Product Dimensions (LxWxH):
17.72 x 14.49 x 10.24 in/450 x 368 x 260 mm
 Accessories: **60 x Vacuum Sealer Bags (11 x 10 in)** **1 x Filler Plate**
1 x Chamber Seal Ring **1 x Heating Element + High-Temp Tape**
1 x User Manual **1 x PVC Hose for Jar Vacuuming** **2 x Fuses**



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Figure 4: VEVOR YJ-300TV1 Detailed Specifications.

Feature	Specification
Item Model Number	YJ-300TV1
Total Power	1200W
Vacuum Pump Power	380W
Max Vacuum Degree	>-95kPa
Seal Length (Bag)	11.5 in / 290 mm
Seal Width (Bag)	0.3 in / 8 mm
Product Weight	54.4 lbs / 24.68 kg

Feature	Specification
Chamber Size (LxWxH)	12.87 x 12.20 x 3.15 in / 327 x 310 x 80 mm
Product Dimensions (LxWxH)	17.72 x 14.49 x 10.24 in / 450 x 368 x 260 mm
Material	Metal (Stainless Steel Chamber)
Color	Black
Operation Mode	Automatic
UPC	197988713562
Accessories Included	60 x Vacuum Sealer Bags (11 x 10 in), 1 x Filler Plate, 1 x Chamber Seal Ring, 1 x Heating Element + High-Temp Tape, 1 x User Manual, 1 x PVC Hose for Jar Vacuuming, 2 x Fuses

8. WARRANTY AND SUPPORT

For warranty information, technical support, or service inquiries, please refer to the official VEVOR website or contact VEVOR customer service directly. Keep your purchase receipt for warranty claims.

Online Support: Visit www.vevor.com for FAQs, product registration, and contact information.