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› [ROUVO VS2037 Vacuum Sealer Machine User Manual](#)

ROUVO VS2037

ROUVO VS2037 Vacuum Sealer Machine User Manual

Model: VS2037

1. IMPORTANT SAFETY INSTRUCTIONS

Please read all instructions carefully before using the ROUVO VS2037 Vacuum Sealer Machine. Keep this manual for future reference.

- Do not immerse the appliance, power cord, or plug in water or other liquids.
- This appliance is not intended for use by persons (including children) with reduced physical, sensory, or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
- Children should be supervised to ensure they do not play with the appliance.
- Unplug from outlet when not in use and before cleaning.
- Do not operate any appliance with a damaged cord or plug, or after the appliance malfunctions or has been damaged in any manner.
- Use only accessories recommended 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.
- Always place the appliance on a stable, heat-resistant surface.
- Ensure the sealing strip is clean and dry before each use to ensure proper sealing.

2. PRODUCT OVERVIEW

The ROUVO VS2037 Vacuum Sealer is designed to preserve food freshness by removing air from specially designed bags and containers. It features multiple sealing modes and a built-in cutter for convenience.

Easy to Use

6-in-1 Multi-Function Sealing Machine with a large handle for effortless operation, meeting all your daily household sealing needs.



Figure 2.1: Overview of the ROUOU VS2037 Vacuum Sealer Machine, highlighting its ergonomic handle, bag roll storage, built-in cutter, heat seal bar, detachable sink, and sealing gasket.

Key Features:

- **6-in-1 Versatility:** "Seal", "Moist", "Damp", "Dry", "Pulse Vac", and "Canister" modes.
- **Powerful 180W Motor:** Provides strong 95Kpa vacuum suction.
- **Built-in Cutter & Bag Storage:** For convenient bag preparation.
- **Ergonomic Handle:** For comfortable one-handed operation and carrying.
- **Detachable Sink:** Easy to clean.
- **Suction Base:** For stable countertop placement.

3. SETUP

3.1 Unpacking

Carefully remove the vacuum sealer and all accessories from the packaging. Check for any damage. Retain packaging for future storage or transport.

3.2 Initial Cleaning

Before first use, wipe the exterior of the machine with a damp cloth. Ensure the sealing strip and vacuum channel are clean and dry.

3.3 Bag Roll Installation (Optional)

The machine includes a built-in storage compartment for bag rolls. Open the top lid, place a bag roll into the designated area, and feed the end of the roll through the cutter slot.



Figure 3.1: The vacuum sealer with a bag roll inserted into its internal storage, ready for use with the built-in cutter.

4. OPERATING INSTRUCTIONS

4.1 Sealing Bags

- 1. Prepare the Bag:** If using a roll, cut the bag to the desired size using the built-in cutter. Seal one end of the bag using the "Seal" function (see 4.2).
- 2. Fill the Bag:** Place the food item into the bag, ensuring at least 2-3 inches of space from the top edge for proper sealing.
- 3. Position the Bag:** Place the open end of the bag into the vacuum channel, ensuring it lies flat and smooth over the sealing strip. Close the lid firmly until it latches.
- 4. Select Mode:** Choose the appropriate mode based on the food type:
 - **Dry:** For solid, dry foods (e.g., nuts, grains).
 - **Moist:** For foods with some moisture (e.g., cooked meats, fruits).
 - **Damp:** For foods with higher moisture content (e.g., raw meats, marinated items).
 - **Pulse Vac:** For delicate foods where manual control over vacuum pressure is desired (e.g., bread, chips). Press and hold to vacuum, release to stop, then press "Seal" to seal.
- 5. Start Sealing:** Press the "Vac&Seal" button or the selected mode button. The machine will automatically vacuum the air and then seal the bag.
- 6. Release:** Once the process is complete, the indicator light will turn off. Press the release buttons on the sides to

open the lid and remove the sealed bag.



Figure 4.1: Visual guide demonstrating the steps for vacuum sealing: cutting the bag, sealing one side, placing food, and selecting the appropriate vacuum function.

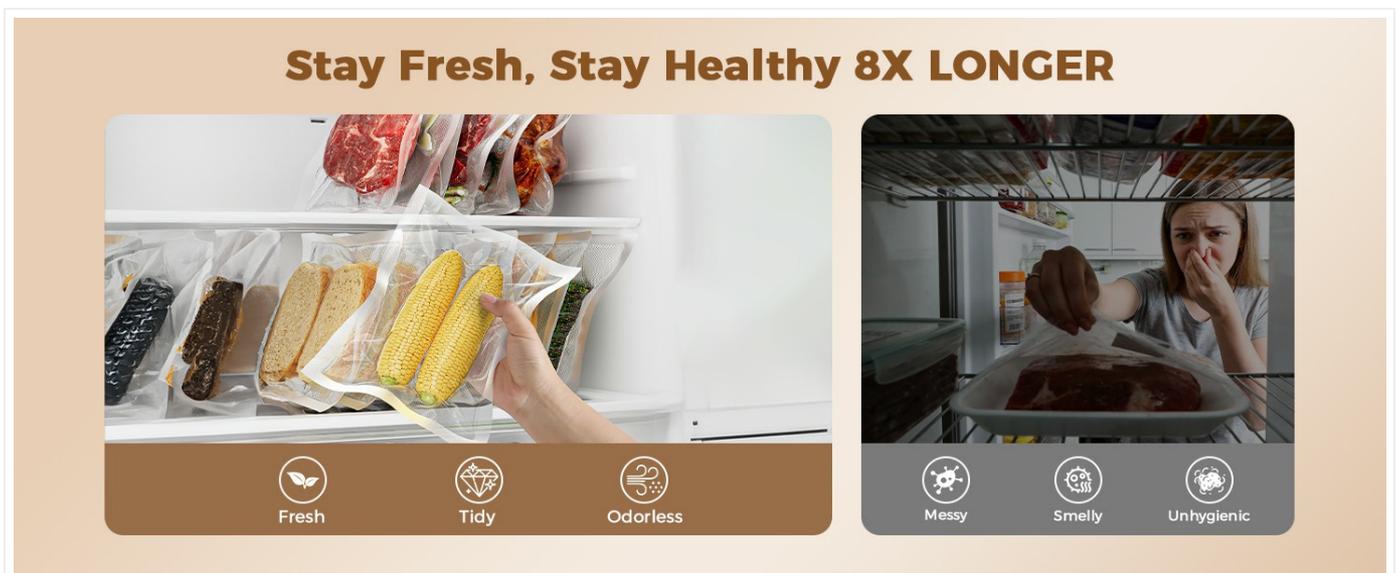


Figure 4.2: Visual guide demonstrating the steps for using the Pulse Vac function for delicate foods: cutting the bag, sealing one side, placing food, and pressing 'Pulse Vac'.

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Video 4.1: Demonstration of the ROUJO VS2037 Vacuum Sealer in action, showing the process of vacuum sealing a piece of meat. This video illustrates the machine's operation and the resulting vacuum-sealed package.

4.2 Sealing Only

To create a seal without vacuuming (e.g., to make a bag from a roll or reseal a bag of chips):

1. Place the open end of the bag over the sealing strip.
2. Close the lid firmly until it latches.
3. Press the "Seal" button. The machine will heat and seal the bag.
4. Once the indicator light turns off, release the lid and remove the sealed bag.

4.3 Canister Sealing

To vacuum seal compatible canisters (sold separately):

1. Insert the smaller end of the accessory hose into the accessory port on the vacuum sealer.
2. Connect the other end of the hose to the vacuum port on your canister.
3. Ensure the canister lid is properly closed and sealed.
4. Press the "Canister" button. The machine will begin to vacuum air from the canister.
5. The machine will stop automatically when the vacuum process is complete. Remove the hose.

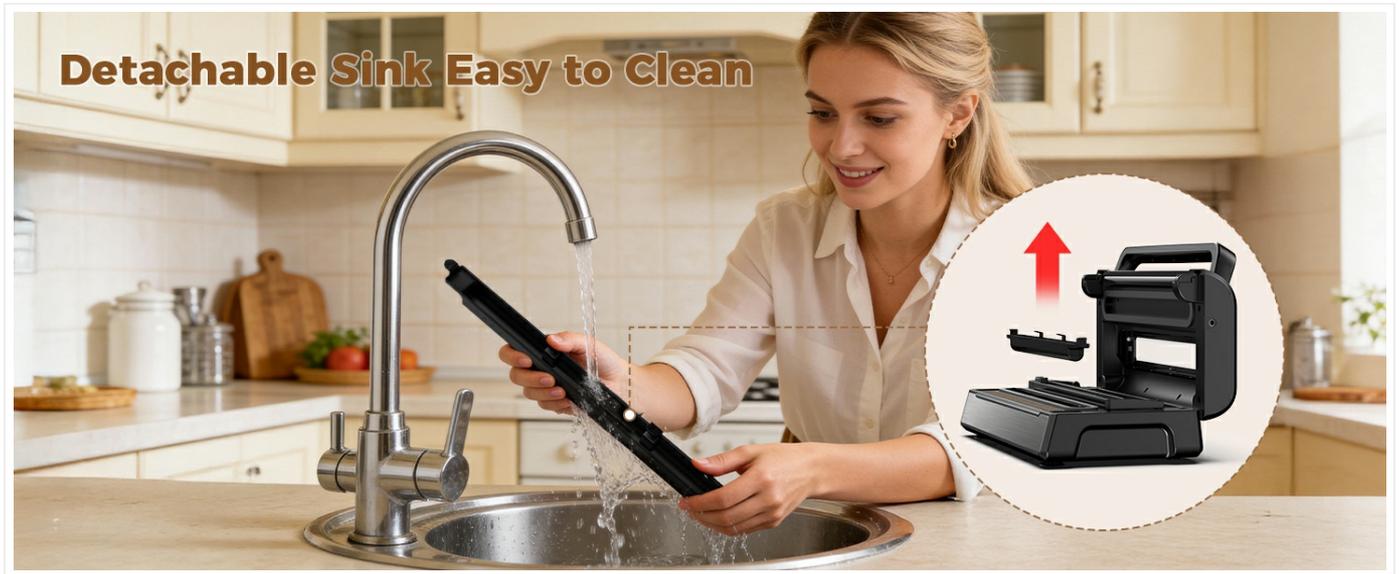


Figure 4.3: Visual guide demonstrating the steps for vacuum sealing a canister: inserting the hose into the accessory port, connecting to the canister, and pressing 'Canister' to start.

5. MAINTENANCE AND CLEANING

Regular cleaning and maintenance will ensure the longevity and optimal performance of your vacuum sealer.

5.1 Cleaning the Appliance

- Always unplug the appliance before cleaning.
- Wipe the exterior with a soft, damp cloth. Do not use abrasive cleaners or solvents.
- Clean the vacuum channel and sealing strip with a damp cloth and mild soap if necessary. Ensure these areas are completely dry before next use.

5.2 Cleaning the Detachable Sink

The ROUVO VS2037 features a detachable sink to collect excess liquids. This should be cleaned regularly, especially after sealing moist foods.

1. Open the lid of the vacuum sealer.
2. Carefully remove the detachable sink from its position.
3. Wash the sink with warm, soapy water. Rinse thoroughly and dry completely before reinserting.

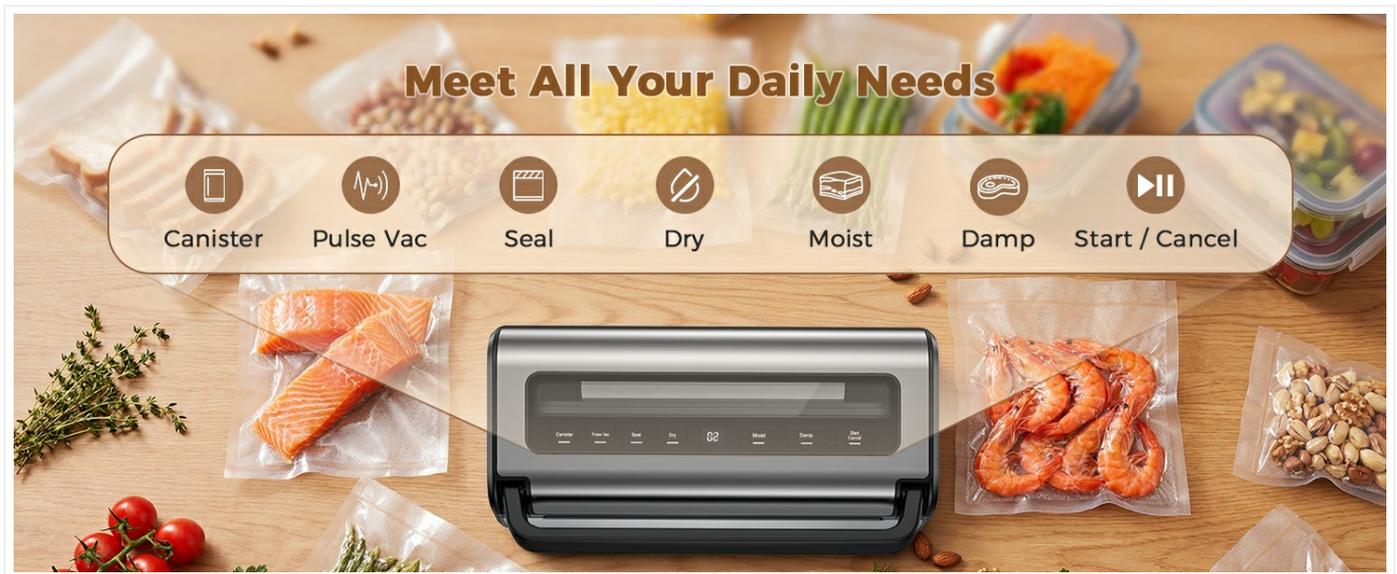


Figure 5.1: A user demonstrating the removal and cleaning of the detachable sink component of the vacuum sealer, showing how easy it is to maintain hygiene.

5.3 Storage

Store the vacuum sealer in a dry place, away from direct sunlight and extreme temperatures. Ensure the lid is unlatched when storing for extended periods to prevent compression of the sealing gasket.

6. TROUBLESHOOTING

If you encounter issues with your ROUVO VS2037 Vacuum Sealer, please refer to the following common problems and solutions:

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 electrical outlet.
Bag does not vacuum properly.	Bag not positioned correctly; sealing gasket dirty or damaged; bag material incompatible.	<ul style="list-style-type: none"> Ensure the open end of the bag is fully inside the vacuum channel and flat over the sealing strip. Clean the sealing gasket and vacuum channel. Check for any damage to the gasket. Use only ROUVO vacuum sealer bags or compatible textured vacuum bags.
Bag does not seal.	Sealing strip dirty or wet; bag wrinkled; sealing strip overheated.	<ul style="list-style-type: none"> Clean and dry the sealing strip. Ensure the bag is smooth and flat across the sealing strip. Allow the machine to cool down for a few minutes if multiple seals have been made consecutively.

Problem	Possible Cause	Solution
Vacuum is weak or inconsistent.	Lid not fully latched; vacuum channel blocked; sealing gasket issues.	<ul style="list-style-type: none">◦ Press down firmly on the lid until both sides latch securely.◦ Clear any food debris from the vacuum channel.◦ Inspect the sealing gasket for tears or displacement.

7. SPECIFICATIONS

- **Model:** VS2037
- **Brand:** ROUJO
- **Material:** Plastic, Stainless Steel
- **Color:** Black
- **Product Dimensions:** 15.98"L x 8.27"W x 5.12"H
- **Power Source:** AC
- **Operation Mode:** Automatic
- **Wattage:** 180 watts
- **Voltage:** 120 Volts
- **Item Weight:** 6.45 pounds
- **Vacuum Pressure:** 95Kpa

8. WARRANTY AND SUPPORT

For warranty information or technical support, please contact ROUJO customer service. Details can typically be found on the product packaging or the official ROUJO website.

Please have your model number (VS2037) and purchase date available when contacting support.

