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Beelicious Pro B0GFJ1G9WM

Beelicious 8-In-1 Food Vacuum Sealer Machine User Manual

Model: B0GFJ1G9WM

1. INTRODUCTION

Thank you for choosing the Beelicious 8-In-1 Food Vacuum Sealer Machine. This manual provides essential information for the safe and efficient operation, maintenance, and troubleshooting of your new appliance. Please read it thoroughly before first use and keep it for future reference.

This vacuum sealer is designed to extend the freshness of your food by removing air from specially designed bags and containers, preventing spoilage and freezer burn. It features multiple functions to accommodate various food types and preservation needs.

2. SAFETY INSTRUCTIONS

- Read all instructions before using the appliance.
- Do not immerse the appliance, power cord, or plug in water or other liquids.
- This appliance is not intended for use by persons 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.
- Close supervision is necessary when any 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.
- 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.
- Always place the appliance on a stable, heat-resistant surface.
- The sealing strip becomes hot during operation. Avoid direct contact.

3. PACKAGE CONTENTS

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

- 1 x Beelicious Food Vacuum Sealer Machine
- 5 x Heat-seal bags (11" x 15.7")
- 5 x Heat-seal bags (7.8" x 11.8")
- 1 x Extra Gasket Replacement
- 1 x External Air Suction Hose
- 1 x User Manual (this document)
- 1 x AC Power Cord



Image: All components included in the starter kit, including the vacuum sealer, various sized bags, external hose, extra gasket, user manual, and power cord.

4. PRODUCT OVERVIEW

The Beelicious 8-In-1 Food Vacuum Sealer Machine is designed for versatile food preservation. It features a compact design and a powerful vacuum pump for efficient sealing.

Key Functions and Modes:

- **Pulse:** Manually control the vacuum pressure, ideal for delicate foods.
- **Moist Mode:** Optimized sealing for moist foods.
- **Dry Mode:** Optimized sealing for dry foods.
- **Vac Seal:** One-touch operation for automatic vacuuming and sealing.
- **External VAC:** For use with vacuum-sealable jars, canisters, and wine stoppers.
- **Built-in Cutter:** Easily customize bag sizes from rolls.
- **Seal:** Quick sealing function without vacuuming.
- **Stop:** Cancel the current process at any time.

 **Beelicious Pro**

Served

2M+

People & Families
All Over the World*

Source: Official Sales Report for 2020-2024.
(All those who chose our brand from 2020.1 to 2024.12)

Saved the Delicious, with a Beelicious

Image: The Beelicious 8-In-1 Vacuum Sealer displaying its control panel with various function buttons like Pulse, Moist, Dry, Seal,

Keep Food Fresh 8X Longer

Your Fresh Keeper & Money Saver



Food Type	Meat	Seafood	Vegetables	Fruit	Nuts
Room Temperature	2-3 Days	1-3 Days	3-5 Days	5-7 Days	6 Months
Our Vacuum Sealer	8-9 Days	4-6 Days	7-10 Days	10-16 Days	1-3 Years
Vac + Freezer/Fridge	12 Months	12 Months	12-40 Days	40-56 Days	/

Image: An internal view diagram of the vacuum sealer highlighting the upgraded vacuum pump, illustrating strong and stable suction.

5. SETUP

- Unpack:** Carefully remove the vacuum sealer and all accessories from the packaging.
- Inspect:** Check the appliance for any signs of damage. Do not use if damaged.
- Placement:** Place the vacuum sealer on a flat, stable, and dry surface. Ensure there is enough space around the unit for operation.
- Power Connection:** Plug the AC power cord into the appliance and then into a standard 120V AC electrical outlet.

6. OPERATING INSTRUCTIONS

6.1 Basic Vacuum Sealing (Vac Seal Mode)

- Prepare the Bag:** Place the food item inside a vacuum sealer bag. Ensure the open end of the bag is clean, dry, and free of food debris. Leave at least 3 inches (80mm) of space between the food and the open end of the bag for proper sealing.
- Position the Bag:** Open the lid of the vacuum sealer. Place the open end of the bag into the vacuum channel, ensuring it is positioned under the bag stoppers and over the sealing strip. Do not cover the vacuum nozzle.
- Close the Lid:** Firmly press down on both sides of the lid until you hear a "clicking" sound, indicating it is securely latched.
- Select Mode:** Choose the appropriate mode for your food: **Moist** for wet or juicy foods, or **Dry** for solid, dry foods.
- Start Sealing:** Press the **VAC SEAL** button. The machine will automatically vacuum the air from the bag and then seal it. Indicator lights will show the progress.

6. **Release and Check:** Once the process is complete and the indicator lights turn off, press the release buttons (usually on the sides) to open the lid. Remove the sealed bag and check the seal for completeness.

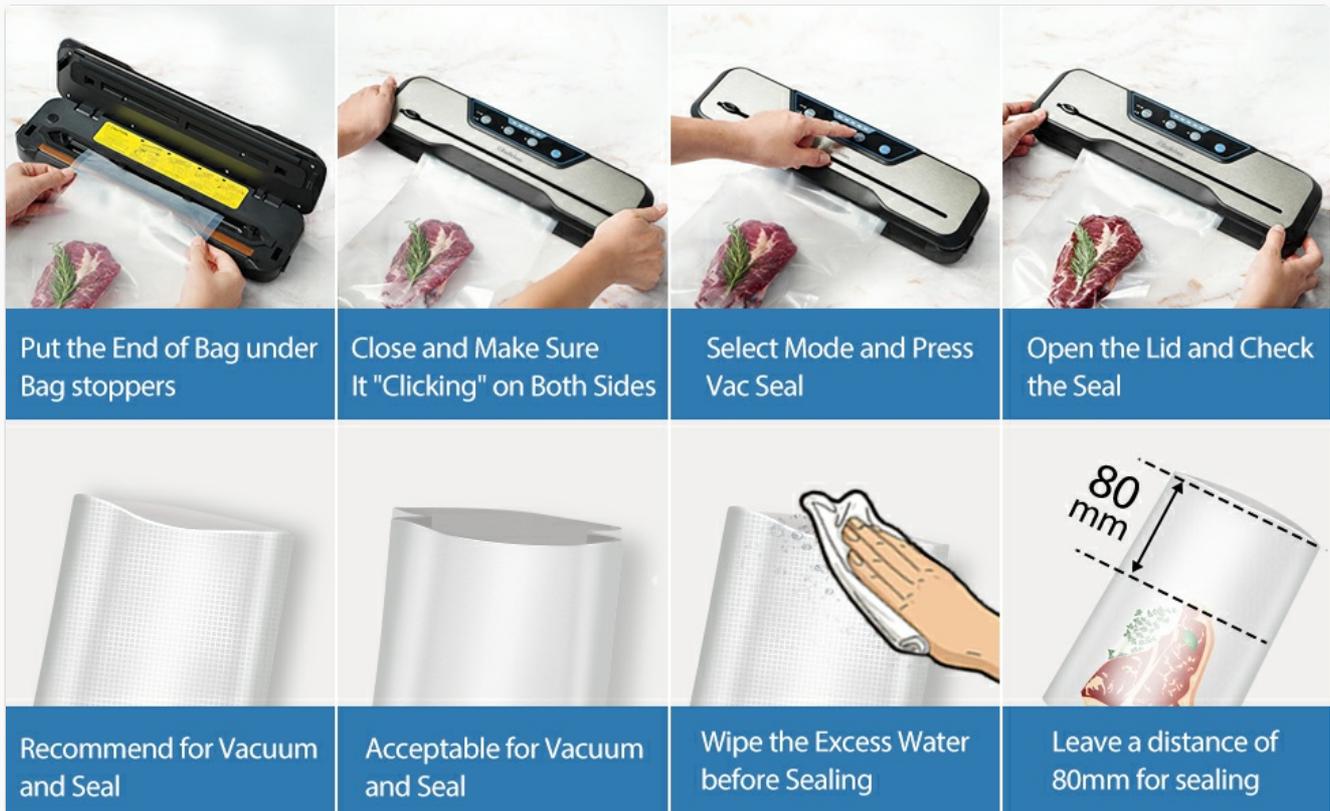


Image: A visual guide demonstrating the four-step operation: placing the bag, closing the lid, selecting a mode and pressing Vac Seal, and opening to check the seal. Also includes tips for proper bag placement and leaving sufficient space.

6.2 Using Pulse Function for Delicate Foods

The **Pulse** function allows manual control over the vacuum process, preventing crushing of delicate items like bread or pastries.

1. Follow steps 1-3 from "Basic Vacuum Sealing."
2. Instead of **VAC SEAL**, press and hold the **PULSE** button. The machine will vacuum as long as the button is held.
3. Monitor the vacuum process. Once the desired air removal is achieved, release the **PULSE** button and immediately press the **SEAL** button to seal the bag.
4. Release and check the seal as described in step 6 of "Basic Vacuum Sealing."



Image: A hand demonstrating how to press the STOP/PULSE button on the control panel, useful for delicate items.

6.3 Using Seal Function (No Vacuum)

Use the **Seal** function to create a seal without vacuuming, useful for making custom-sized bags from rolls or resealing snack bags.

1. Place the open end of the bag over the sealing strip.
2. Close the lid firmly until it clicks.
3. Press the **SEAL** button. The machine will seal the bag without vacuuming.
4. Release and check the seal.

6.4 External Vacuum System Usage

The external vacuum hose allows you to vacuum seal jars, canisters, and wine bottles with compatible accessories (sold separately).

1. Connect one end of the external air suction hose to the appliance's external vacuum port.
2. Connect the other end of the hose to the port on your vacuum-sealable container or wine stopper.
3. Close the appliance lid.
4. Press the **EXTERNAL VAC** button. The machine will begin to remove air from the container.
5. Once the vacuum process is complete, the machine will stop automatically. Remove the hose.



Image: Demonstrates the external vacuum system being used to seal a food container and a wine bottle, highlighting its versatility for various preservation needs.

6.5 Built-in Cutter Usage

The integrated cutter allows you to create custom-sized bags from vacuum sealer rolls.

1. Place the vacuum sealer roll across the cutting channel.
2. Slide the cutter blade across the roll to achieve the desired bag length.
3. Use the **SEAL** function to seal one end of the newly cut bag, creating a pouch.



Image: A hand demonstrating the use of the built-in cutter to create a custom-sized bag from a roll.

6.6 Food Preservation Guidelines

Vacuum sealing significantly extends the shelf life of various foods. Refer to the table below for general guidelines:

Food Type	Room Temperature (Typical)	Our Vacuum Sealer (Refrigerated)	Vac + Freezer/Fridge
Meat	2-3 Days	8-9 Days	12 Months
Seafood	1-3 Days	4-6 Days	12 Months
Vegetables	3-5 Days	7-10 Days	12-40 Days
Fruit	5-7 Days	10-16 Days	40-56 Days
Nuts	6 Months	1-3 Years	N/A

Note: These are general guidelines. Actual preservation times may vary based on food quality, preparation, and storage conditions. Always follow safe food handling practices.



Image: A table illustrating how vacuum sealing extends the freshness of various food types (meat, seafood, vegetables, fruit, nuts) compared to typical room temperature or refrigerated storage.

6.7 Instructional Video

Your browser does not support the video tag.

Video: A comprehensive demonstration of the Beelicious 8-In-1 Food Vacuum Sealer Machine's features and basic operation, including vacuum sealing bags and using different modes.

7. MAINTENANCE AND CLEANING

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

1. **Unplug:** Always unplug the appliance before cleaning.
2. **Clean Exterior:** Wipe the exterior of the machine with a soft, damp cloth. For stainless steel surfaces, use a non-abrasive cleaner if necessary.
3. **Clean Vacuum Channel:** If any liquid or food debris enters the vacuum channel, wipe it clean with a damp cloth or paper towel. Ensure it is completely dry before next use.
4. **Sealing Strip:** The sealing strip can get hot. Allow it to cool before cleaning. Gently wipe it with a damp cloth. Do not use abrasive materials that could damage the strip.
5. **Gasket Replacement:** The vacuum gasket may wear over time. Replace it with the provided extra gasket if you notice a decrease in vacuum performance. To replace, gently pull out the old gasket and press the new one into place.



Image: A hand wiping the surface of the vacuum sealer with a white cloth, demonstrating the cleaning process.



Image: A hand holding the vacuum sealer gasket, illustrating how to remove and replace it for maintenance.

8. TROUBLESHOOTING

If you encounter issues with your Beelicious vacuum sealer, refer to the following common problems and solutions:

Problem	Possible Cause	Solution
Machine does not turn on.	Not plugged in; Power outlet issue; Machine fault.	Ensure power cord is securely plugged into both the machine and a working outlet. Test the outlet with another appliance. If still not working, contact customer support.
Machine vacuums but does not seal.	Sealing strip or gasket dirty/damaged; Bag not positioned correctly; Overheating.	Clean the sealing strip and gasket. Ensure the bag is flat and properly placed over the sealing strip. Allow the machine to cool down for a few minutes if used continuously.
Machine seals but does not vacuum.	Lid not properly latched; Bag not correctly placed in vacuum channel; Gasket dirty/damaged; Bag has a leak.	Press down firmly on both sides of the lid until it clicks. Ensure the bag opening is fully inside the vacuum channel and not covering the vacuum nozzle. Clean or replace the gasket. Check the bag for holes or tears.
Vacuum is weak or inconsistent.	Gasket dirty/damaged; Bag not suitable for vacuum sealing; Moisture in vacuum channel.	Clean or replace the gasket. Use only embossed vacuum sealer bags. Ensure the vacuum channel is dry.

Problem	Possible Cause	Solution
Bag melts during sealing.	Sealing time too long (if adjustable); Bag material not suitable.	Ensure you are using appropriate vacuum sealer bags. If the machine has adjustable sealing time (not applicable for this model's auto-seal), reduce it. Allow the sealing strip to cool between uses.

If the problem persists after trying these solutions, please contact customer support.

9. SPECIFICATIONS

- **Brand:** Beelicious Pro
- **Model:** B0GFJ1G9WM
- **Material:** Stainless Steel, ABS
- **Color:** Stainless Steel
- **Power Source:** Corded Electric
- **Operation Mode:** Semi-Automatic
- **Wattage:** 110 watts
- **Voltage:** 120 Volts (AC)
- **Product Dimensions:** 11.8 x 4 x 2.44 inches (Length x Width x Height)
- **Item Weight:** 3.21 pounds
- **Maximum Sealing Length:** 11.8 inches

10. WARRANTY AND SUPPORT

Beelicious Pro stands by the quality of its products. Your Beelicious 8-In-1 Food Vacuum Sealer Machine comes with:

- **Warranty:** 2 years + 3 months of customer support.
- **Returns:** Hassle-free returns within 30 days of purchase.
- **Technical Consultation:** Lifetime technical consultation is available.

For any questions, concerns, or technical assistance, please contact Beelicious Pro customer support. All problems will be addressed within 24 working hours.