

# **VEVOR<sup>®</sup>**

**TOUGH TOOLS, HALF PRICE**

Technical Support and E-Warranty Certificate [www.vevor.com/support](http://www.vevor.com/support)

## **VS5425 VACUUM SEALER**

### **INSTRUCTIONS**

We continue to be committed to provide you tools with competitive price.

"Save Half", "Half Price" or any other similar expressions used by us only represents an estimate of savings you might benefit from buying certain tools with us compared to the major top brands and does not necessarily mean to cover all categories of tools offered by us. You are kindly reminded to verify carefully when you are placing an order with us if you are actually saving half in comparison with the top major brands.

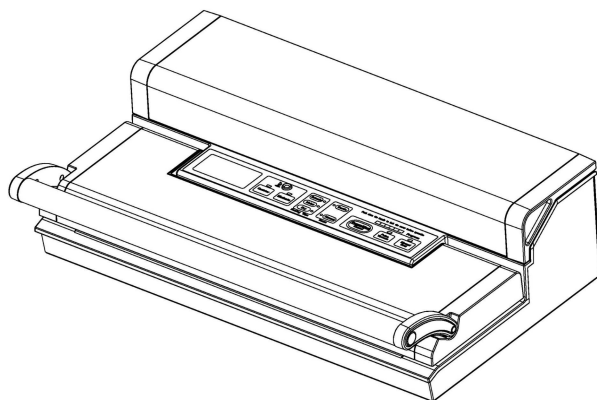


# VEVOR®

TOUGH TOOLS, HALF PRICE

**VS5425 VACUUM  
SEALER**

## VS5425



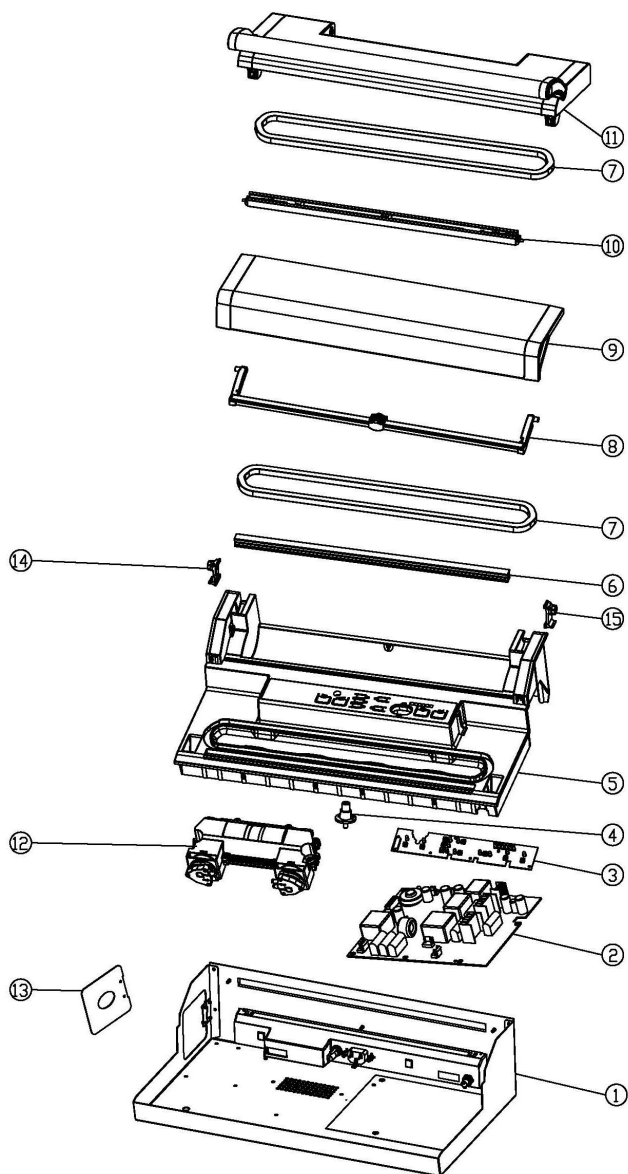
### NEED HELP? CONTACT US!

Have product questions? Need technical support? Please feel free to contact us:



**CustomerService@vevor.com**

This is the original instruction, please read all manual instructions carefully before operating. VEVOR reserves a clear interpretation of our user manual. The appearance of the product shall be subject to the product you received. Please forgive us that we won't inform you again if there are any technology or software updates on our product.



<b>I tem</b>	<b>Part Name</b>	<b>QTY</b>
1	BOTTOM HOUSING ASSY	1
2	POWER PCB	1
3	CONTROL PCB	1
4	JAR PORT ASSY	1
5	TOP HOUSING ASSY	1
6	SEALING PROFILE	1
7	GASKET	2
8	KNIFE MOUNT ASSY	1
9	BACK COVER ASSY	1
10	HEATER ASSY	1
11	TOP COVER ASSY	1
12	MOTOR PUMP ASSY	1
13	SIDE DOOR	1
14	LEFT AXES	1
15	RIGHT AXES	1

# IMPORTANT SAFEGUARDS

**When using this electrical appliance, safety precautions should always be observed, including the following:**

## **READ ALL INSTRUCTIONS**

1. Carefully read all of the instructions before using this appliance and save for future reference.
2. Before plugging cord into wall outlet, or disconnecting, make sure that the cover of the machine is in unlocked condition, and unplug from outlet when not in use or before cleaning.
3. This appliance is not a toy, when used by or near children, close attention is necessary, and store this appliance to a safe place, out of the reach of children.
4. Do not use any bags or attachments not recommended or appointed, and don't use this appliance for other purpose except its intended use.
5. Stop using the machine immediately if the cord is damaged and have it replaced by a

professional.

6. Keep away from moving parts.
7. Do not contact the hot sealing element located on edge of the top cover of this machine. It is hot and may get burn.
8. Do not try to repair this appliance by yourself.
9. Don't use the appliance if it has fallen or appeared to be damaged.
10. Avoid doing the following: pull or carry by the cord, use cord as a handle, close a door on cord, or pull cord around sharp edges or corners. Do not operate appliance over cord or when cord / plug is wet.
11. Keep away from hot gas, heated oven, electric burner or any other hot surfaces. Do not use this appliance on wet or hot surface or near a heat source.
12. It's better not to use an extension cord with this unit. However, if one is used, it must have a rating equal to or exceeding the rating of this appliance.
13. When disconnected, to avoid any injury, please unplug by grasping the plug, not the cord.
14. Before plugging appliance in or operating, make sure your hands are dry and safe to do the actions.
15. When it is in "ON" or working position, always be on a stable surface, such as table or counter.
16. It's no need to use any lubricant, such as lubricating oils or water, on this appliance.
17. Do not immerse any part of this appliance, power cord or plug in water or any other liquid.
18. Do not use this appliance outdoors or on a wet surface, it's recommended for household, indoor use only.
19. 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.
20. Children should be supervised to ensure that they do not play with the appliance.
21. If the supply cord is damaged, It must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.
22. Cleaning and user maintenance shall not be made by children without supervision.

# CAUTION:

## SAVE THESE INSTRUCTIONS FOR HOUSEHOLD USE ONLY AB:1MIN PER CYCLE

### CONSTRUCTION AND FUNCTIONS

#### 1. Vacuum&seal / Cancel:

This button has two functions depending on the machine status:

- At stand-by condition, it starts the automatic operation of vacuuming the bag and then automatically seals the bag when vacuum is complete;
- At working (vacuuming or sealing operations) condition, it stops the machine.

#### 2. Vacuum:

Two buttons for choice of different vacuum pressure:

- **Normal button:** for regular items storage in normal vacuum pressure ;
- **Gentle button:** for some soft & crushable items storage where less vacuum pressure is desired.
- Default setting is normal and high vacuum pressure.

#### 3. Sealing time:

Three buttons for choosing the best bag seal time

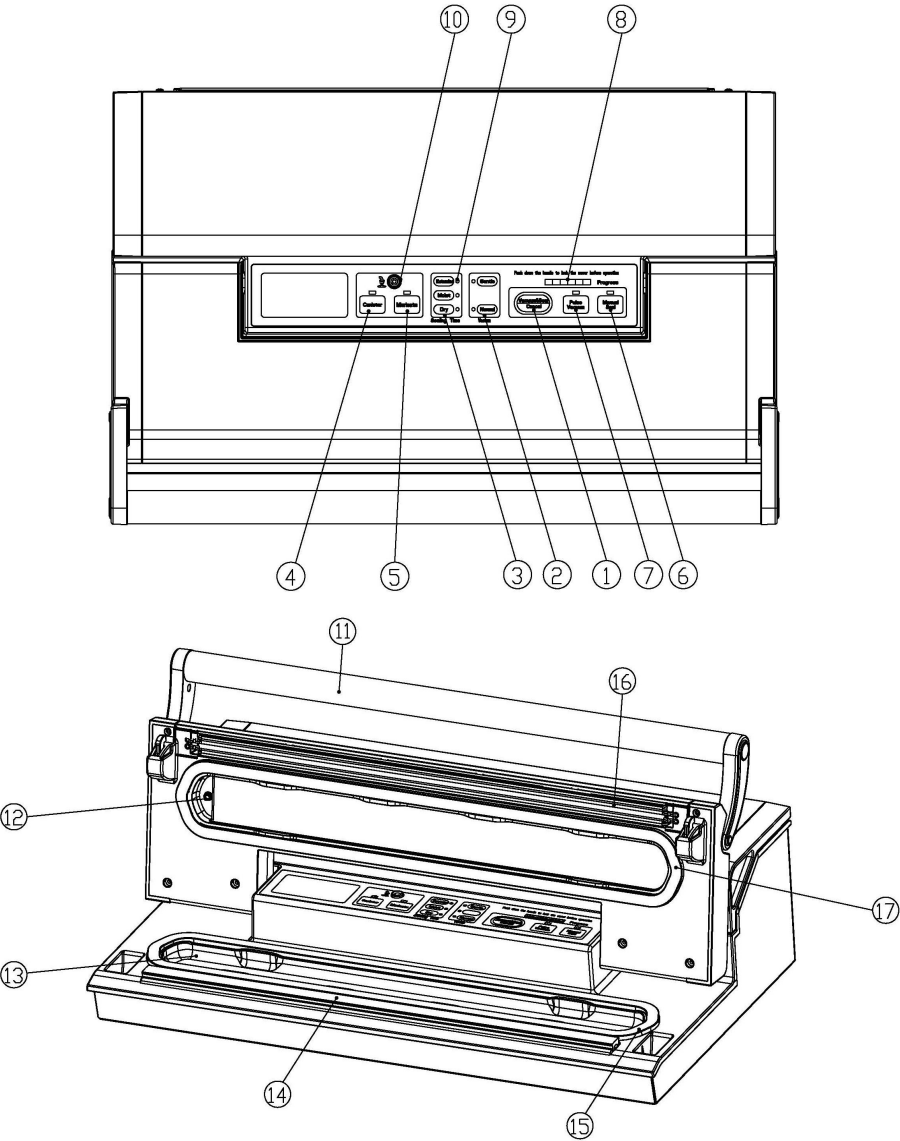
- **Dry button :** for dry bags and items without moisture, with a shorter heat sealing time;
- **Moist button:** for wet bags or foods with moisture, with normal heat sealing time.
- **Extended button:** for wet bags or foods with very moisture, with an extended heat sealing time.
- Default setting is for dry bags and shorter sealing time.

#### 4. Canister:

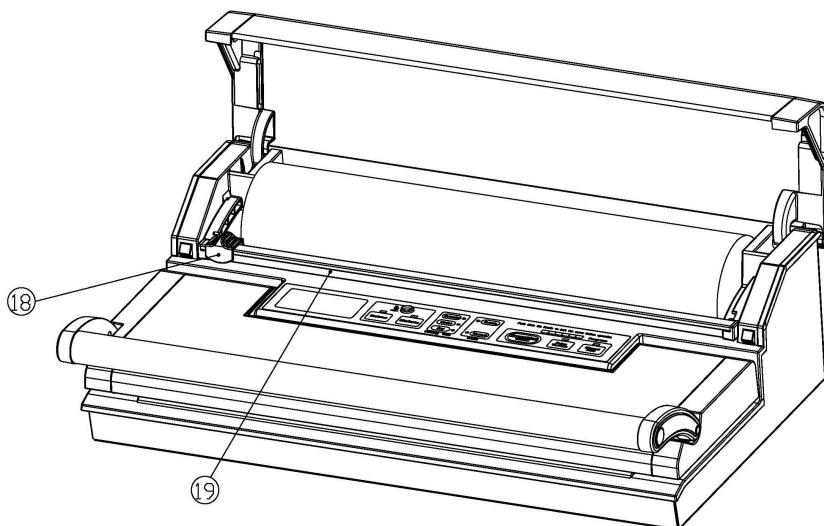
To start vacuuming for canisters, jar lids, wine stoppers or other accessories through a hose.

**5.Marinate:**

Press to marinate food with the marinator bowl.







## 6. Manual Seal:

This button provides two functions:

- To seal the open end of a bag without vacuuming air suction, used to make a bag from a bag roll;
- When the automatic "Vacuum & seal" function is in operation, this button stops the motor pump and immediately starts to seal the bag so that less vacuum pressure inside the bag can be controlled by the operator to avoid crushing for delicate items.
- Please let the machine cool down with 15 seconds after finished one sealing cycle.

## 7. Pulse vacuum:

Press this button, and the device starts vacuuming; undo, it will stop. This process can be repeated. Then press "manual seal" when meet desired pressure, turn to seal. Different pressure according to different type of foods can be chosen.

## 8. Progress LED indicators:

Indicators progress of all working process.

### **9. LED Indicators:**

Indicates the status of vacuum or seal process, and the status of the machine settings.

### **10. Hose port:**

To insert the hose for canister and wine stopper before “marinates” or “canister” operations.

### **11. Front handle:**

Press down to lock the cover. And lift to open the cover.

### **12. Air intake:**

Air intake connects with vacuum chamber and pump. Do not cover this air intake when placing bag for vacuum&Seal operations.

### **13. Vacuum chamber:**

Position the open end of the bag inside the chamber, draws air out of bag and catches any liquid overflow from the bag.

### **14. Sealing strip:**

Place the bag to be sealed over this strip, Clean and dry or replace it when distorted or broken.

### **15. Lower gasket:**

Keep air away by forming vacuum chamber with upper gasket in the vacuum chamber. Clean and dry or replace it when it is distorted or broken.

### **16. Sealing element:**

Teflon-coated heating element which is hot and seals the bag.

### **17. Upper gasket:**

Keep air away by forming vacuum chamber with lower gasket. Clean and dry or replace it when distorted or broken.

## 18. **Bag Cutter:**

Press and slide in one direction or another to cut bags to a desired size.

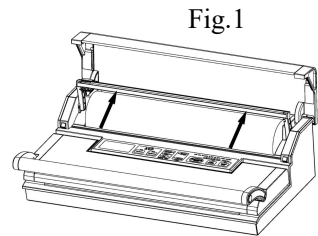
## 19. **Cutter rack:**

Support the cutter to slide along

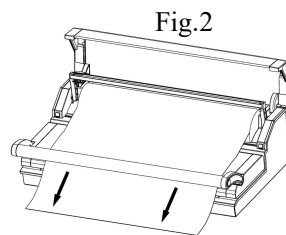
# OPERATING INSTRUCTIONS

## I. Making a bag with bag roll

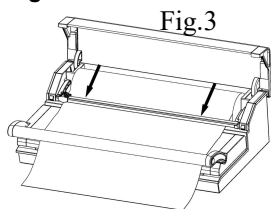
1. Plug the unit into a power source; Turn switch to " I ".
2. Open the top cover.
3. Make sure the bag cutter is on one end of the cutter rack, then put the cutter rack to the back— **Fig.1**



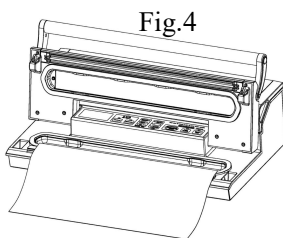
4. Pull out the bag to the suitable length you want— **Fig.2**



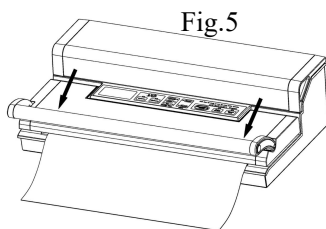
5. Put down the cutter rack and make sure it is on the right place of the bags, then slide the cutter from one end to the other end to cut the bag— **Fig.3**



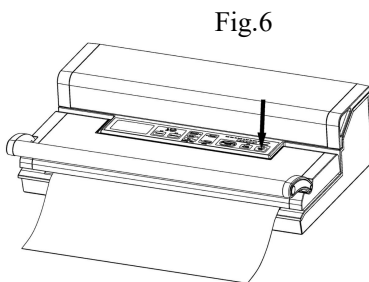
6. Put one end of the bag on top of the sealing strip, but not enter the vacuum chamber— **Fig.4**



7. Close the upper lid and press tightly till you hear it click in place on both sides— **Fig.5**

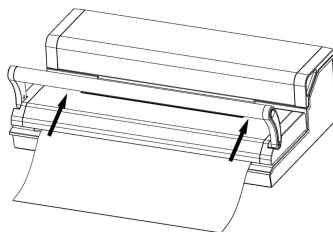


8. Press “Maunal Seal” button to start sealing the bags -**Fig.6**



9. Lift the front handle to open the cover and take the bag out of the machine. The bag is then done and is ready for vacuum sealing -**Fig.7**

Fig.7



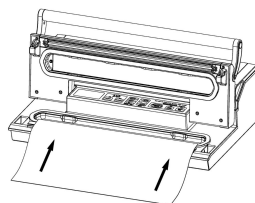
## II. Vacuum packaging with a bag

1. Put the items inside the bag. Use only the special designed vacuum bags supplied by us with vacuum channels.

2. Clean and straighten the open end of the bag, make sure no dust, wrinkle or ripples.

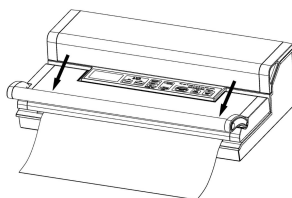
3. Place the open end of the bag within the vacuum chamber area. Make sure the air intake is not covered by the bag. – **Fig. 1**

Fig.1



4. Put the cover down and press front handle to lock the cover.- **Fig.2**

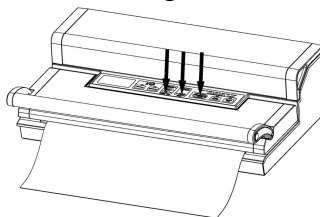
Fig.2



5. Check the LED status of “vacuum” and the “sealing time” to confirm sealing time depending on the moisture status of packed items (extended/moist/dry) and desired vacuum pressure (Normal/Gentle) according to the type of food;

6. Then press **Vacuum & Seal** button, the unit start to vacuum and will seal the bag automatically - **Fig 3**

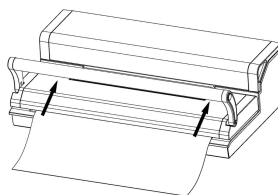
Fig.3



**NOTE:** This product provides very high vacuum pressure during vacuum packaging with a bag, in order to avoid crushing of the delicate item by the high vacuum pressure, observe the status of the vacuum pressure inside the bag and switch the “MANUAL SEAL” button immediately when the desired vacuum pressure is achieved. The pump will stop and change to heat-seal the bag.

7. The vacuum packaging is done. Lift the handle to open the cover and take out the packed bags – **Fig. 4**

Fig.4



**NOTE:**

- For best sealing effect, it is better to let the appliance cool down for 1 minute before using it again. Wipe out any excess liquid or food residue in the vacuum chamber after each bag packaged.
- Do not seal one after another continuously to avoid overheat of the sealing element. The machine will reject if this “seal” button is activated within 15 seconds of the last activation.
- Your appliance can work only on the specific bags provided by us. Do not attempt to use other bags not intended for vacuum packaging.

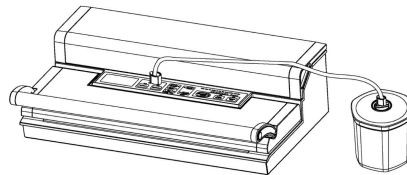
- Cut the bag straight across with scissors to open a sealed bag.

### III. Vacuum package in a Canister & Vacuum Bowl

1. Wipe canister cover, canister base and ensure they are clean and dry.

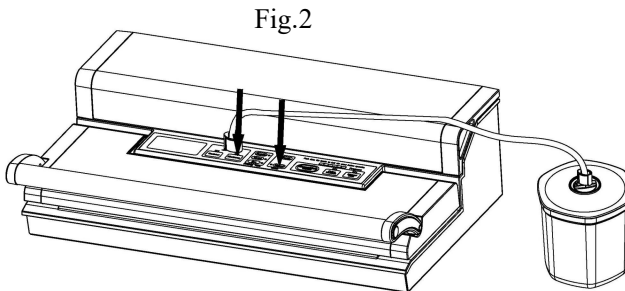
2. Put the items into the canister and do not fill up too full so that the cover can be in good contact with the canister bowl rim. Clean the cover rim of the canister and bottom seal gasket of the canister cover;

3. Insert one end of the hose into the air intake and another end of the hose into the center hole of the canister cover– **Fig. 1**



4. Check the LED status of “vacuum” and make sure if it is in “Normal” setting;

5. Press the canister button to start vacuuming– **Fig.2**. To ensure there is no air leaking between the cover and the canister, use your hand to push down the cover at the beginning of the vacuuming work. The machine will stop automatically when enough vacuum pressure is achieved.



6. Take out the hose tube from the canister or bowl immediately first after the job is completed.

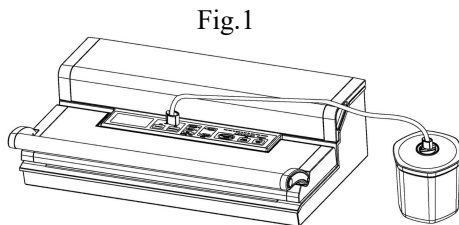
**Note: When moist food are under vacuuming, moisture will be stored in adaptor. Remember to clean up the adaptor if there is water before vacuuming.**

## Open Canister after vacuum packaging

In order to open the canister, you need to press the “Release” button on the canister cover.

## IV. Marinate meat with a marinate Bowl

1.Take out the hose accessory from inside cover, insert it to canister port on unit and the center hole of canister cover– **Fig. 1**

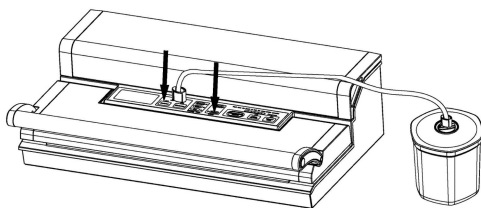


2.Check the LED status of “vacuum” to confirm the desired vacuum pressure (Normal/Gentle) according to the type of food.The default option is Normal mode.

3.Press Marinate button to start working– **Fig. 2**.

The indicator light has been on during the course. It will release air automatically after finished vacuum, this machine will total working for 5 cycles .Each working cycle will take about 75 seconds, and it takes about 6 minutes to finish the whole marinate process.

Fig.2



4.When the indicator light crush out, the marinate process is completed. Pull off the hose accessory from canister port and canister cover.

## IV.Cord storage box

Put the power cord into the storage box when not use the machine which is in the back of the machine. Do not wrap the cord around the appliance.



## GENERAL SAFETY AND ACCIDENT PREVENTION

1. Do not touch the machine with wet hands.
2. Do not touch the machine when barefoot.
3. In case of breakdown or malfunction, switch off the machine and unplug it.
4. Do not leave the machine exposed to atmospheric agents & put it in water.
5. Always unplug the machine before carrying out any operation other than vacuum packing.
6. Switch the machine off and unplug it when not used.
7. Do not pull the power cord to unplug the machine.
8. Frequently check the condition of the power cord; If necessary have it replaced by only an authorized Technical Assistance Centre.
9. In case of repair or replacing parts, only use original spare parts.
10. In case of incompatibility between the power plug and your socket, have it replaced by an authorized Technical Assistance Centre.

### Storing Your Vacuum Sealer:

1. -Keep the unit in a flat and safe place, out of the reach of children.
2. Do remember to make sure the lid of appliance is unlocked when not in use and in storage. Keep the cover locked will distort the foam gaskets causing leaking.
3. Unplug the machine before cleaning it or carrying out any maintenance work.
4. For any repairs, if possible contact an authorized Technical Assistance Centre.
5. Only use manufacturer original spare parts.

**Note: The foam gaskets around the vacuum chamber should be dried thoroughly before re-assembling, when re-assembling, is careful to prevent any damage, and assemble as original position to ensure no vacuum leaking.**

**IMPORTANT: To avoid possible illness, do not reuse bags after storing raw meats, raw fish or greasy foods. Do not reuse bags that have been microwaved or boiled.**

## TROUBLE SHOOTING

### Nothing happens when I try to vacuum package

1. Check power cord to see if it is firmly plugged into electrical outlet.
2. Check switch to see if it's setting is "o".
3. Examine power cord for any damages.

4. See if electrical outlet is operative by plugging in another appliance.
5. Twist the Fuse Cap off, then look at the clear tube to see if the Fuse is darkened. If the Fuse is darkened, it will need to be replaced with a standard 10-amp Buss Fuse.
6. If your appliance has a mode switch, make sure it is set to the correct mode. Refer to the above operating instructions
7. Make sure bag is placed correctly inside Vacuum chamber and beneath the air intake.

#### Air is not removed from the bag completely:

1. To seal properly, open end of bag should be resting entirely inside vacuum chamber area.
2. Check sealing strip and the foam gasket beneath the lid for debris and position. Make sure no breaking or distortion of the foam seal gaskets on both the cover and on the base around the vacuum chamber. Wipe clean and smooth them back into place.
3. Vacuum bag may have a leak. To test, seal the bag with some air in it, submerge in water, and apply pressure. Bubbles indicate a leak. Reseal or use another bag.
4. Uses only the specific vacuum bag with vacuum channels provided by the manufacturer.
5. Leaks along the seal which can be caused by wrinkles, debris crumbs, grease or liquids. Reopen bag, wipe the top inside of the bag and smooth it out along the sealing strip before resealing.

#### The machine does not turn to seal after vacuuming:

1. There is a vacuum pressure sensor built in this machine. The machine will not turn to seal automatically if the vacuum pressure inside the bag is not able to reach to the predetermined vacuum pressure. Check sealing strip and the foam gasket beneath the lid for debris and correct position. Wipe clean and smooth them back into place, and try again.
2. Make sure no breaking or distortion of the foam seal gaskets on both the cover and on the base around the vacuum chamber. Take it out from the groove, wash and dry it thoroughly; or replace with a new foam gasket (get it from where you brought or your nearest service center).
3. Vacuum bag may have a leak. To test, seal the bag with some air in it, submerge in water, and apply pressure. Bubbles indicate a leak. re-seal or use another bag.
4. Leaks along the seal which can be caused by wrinkles, debris crumbs, grease or liquids from the bag. Reopen bag, wipe the top inside of the bag and smooth it out along the sealing strip before resealing.

## Air has re-entered into the bag after being sealed.

1. Leaks along the seal which can be caused by wrinkles, debris crumbs, grease or liquids. Reopen bag, wipe the top inside of the bag and smooth it out along the sealing strip before resealing.
2. The release of natural gases or fermentation from foods (such as fresh fruits and vegetables) may occur. Open bag, if you think food has begun to spoil, and discard food. Lack of refrigerator or fluctuating temperatures in the refrigerator can cause food to spoil. If the food which is not spoil. Consume food immediately.
3. Check the bag for a puncture or hole which may have released the vacuum. Do not vacuum packaging hard items with sharp points (like bones or cracks of nut shell). Cushion sharp edges in the contents of the bag with paper towels.

## The bag melts:

1. Should sealing strip or sealing element be overheat and melt the bag, it may be necessary to lift the lid and allow sealing strip or heating element to cool down for a few minutes.
2. Only use the manufacturer recommended vacuum bags.

## The canister will not vacuum:

1. Make sure the adaptor was well connected both to the appliance and the canister firmly.
2. Check if the knob of the canister was on the position of “seal” .
3. Press the lids OR on the hose adaptor at the very beginning of vacuuming to avoid leaking from the cover seal...
4. Check if there are significant damages or smashes, if yes, change it for a new one.
5. Check the function of the vacuum sealer.
6. Make sure the rim of the canister is clean enough. If all the above situations are excluded, please contact with the appointed service agency.



## **DISPOSAL OF THE DEVICE**




## **PROTECTION OF THE ENVIRONMENT**

At the end of the life of your product, it should go to a specially adapted waste-recycling centre.

## ENVIRONMENT PROTECTION FIRST



1. The symbol  on the product or on its packaging indicates that this product may not be treated as household waste. Instead it should be handed over to the applicable. Collection point for the recycling of electrical and electronic equipment.
2. By ensuring this product is disposed of correctly, you will help prevent potential negative consequences for the environment and human health, which could otherwise be caused by inappropriate waste handling of this product. For more detailed information about the recycling of this product, Please contact your local council office or your household waste disposal service.

## WIRING INSTRUCTIONS – FOR U.K.ONLY.

### SAFETY NOTES – FOR REWIREABLE OR MOULDED PLUG

The mains lead of this appliance may be already fitted with a BS 1363 13 A plug. Should the fuse need to be replaced, a 13 AASTA approved BS 1362 fuse must be used.

If your socket outlet is not suitable for the plug, then the plug must be removed (cut off if it is a molded on plug) and an appropriate one fitted. Warning: dispose of a plug that has been cut from the power supply cord, as such a plug is hazardous if inserted in a live 13 A socket outlet elsewhere in the house.

Always replace the fuse cover after fitting a fuse. The plug must NOT be used if the cover is omitted or lost until a replacement is obtained – make certain that only the correct fuse cover is used and fitted.

For plugs with a detachable fuse cover the replacement must be the same as the color insert in the base of the plug, or as directly by the embossed wording on the base of the plug.

### U.K. ONLY – FITTING A PLUG

**Important:** the wires in this lead are colored in accordance with the following codes Blue, Neutral, Brown, live. Please read the instructions given below before connecting the cord to a plug. If in doubt, please consult a qualified electrician.

As the colors of the wires in the mains lead of this appliance may not correspond with the

colored marking identifying the terminals in your plug, proceed as follows:

- the wire which is colored BLUE must be connected to the terminal which is marked with the letter "N" or colored BLACK
- the wire which is colored BROWN must be connected to the terminal which is marked with the letter "L" or colored RED.

Neither core is to be connected to the earth terminal of a three-pin plug.

This appliance requires a 3 fuse ASTA approved to BS 1362.





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