

## **External Vacuum Sealer** **with 12" Seal Bar & Roll Holder**

177VSM12P

04/2025

*Please read the manual thoroughly prior to equipment setup, operation, and maintenance.*

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## Critical Information

- **Allow Appliance to Cool:** Let the appliance cool down for 1 minute between uses to achieve the best sealing effect. Wipe out any excess liquid or food residue in the vacuum chamber after sealing each bag.
- **Avoid Continuous Sealing:** Do not seal bags consecutively without allowing time for the sealing element to cool. If the "Seal" button is activated within 15 seconds of the last activation, the machine will automatically reject the command to prevent overheating.

## Warning Statements

### General Safety

- **Read the Manual:** Thoroughly read and understand the manual before setting up, operating, or cleaning the machine.
- **Instruction and Training:** Instruct and train users in the safe and correct operation of the machine to prevent accidents and achieve consistent results.
- **No Modifications:** Never modify the machine's settings, components, or features, or use them in unintended ways outside of the manufacturer's specifications, as this may compromise safety and void warranties.
- **Do Not Operate Unattended:** Never operate the machine unattended to ensure safety and prevent accidents.
- **Wear Proper Apparel:** Always wear appropriate clothing. Do not wear loose-fitting or hanging garments while operating the machine to avoid potential hazards.
- **Indoor Use Only:** This unit is designed for countertop use only and should be used indoors. Do not use the machine outdoors to maintain safety and proper functionality.
- **Correct Use:** Use this machine only for its intended purpose.

### Electrical Safety

- **Proper Voltage:** Plug the machine into a grounded outlet with the correct voltage to prevent electrical hazards. Before plugging in or disconnecting the machine, ensure the cover is in the unlocked and upright position and that your hands are thoroughly dry.
- **Cord Safety:** To protect against electric shock, do not operate the machine in or around water or other liquids. Avoid bending the cord around corners or placing it on hot surfaces, as this could damage both the cord and the machine. When disconnecting the power cord, grasp the plug firmly and pull it out. Do not pull the plug out by the cord. Replace cords only with the manufacturer's cord set.
- **Extension Cord Use:** The use of an extension cord is not recommended. If one is used, ensure that it is rated with the same electrical specifications as the machine.
- **Unplugging:** Unplug the machine from the power source when not in use or before replacing parts.

## Operational Safety

- **Stable Surface:** Ensure the machine is on a stable surface when powered on and ready for use.
- **Heat Safety:** Keep hands away from the sealing element during and immediately after use, as there is a risk of burns. Allow the unit to cool before cleaning or handling.
- **Overheat Control:** Monitor the machine during use. Keep it away from hot gases, heated ovens, electric burners, and other hot surfaces to prevent overheating.
- **No Storage During Operation:** Do not place items on top of the machine while it is in operation.

## Maintenance and Cleaning

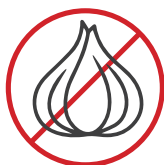
- **Cleaning and Maintenance:** Regularly clean and maintain the machine according to the Cleaning and Maintenance instructions in this manual to ensure safe and efficient operation. Cleaning and maintenance should be performed by a qualified individual or an authorized service agent.
- **No Lubricants:** There is no need to use oils or lubricants with this machine.
- **Inspect the Cord:** If the machine's cord is damaged, contact the manufacturer for a replacement.

## Emergency and Labeling

- **Emergency Procedures:** Know how to turn off the machine quickly in case of emergencies or accidents.
- **Instruction Labels:** Ensure any operational or safety labels on the machine are visible and legible. Do not remove any operational or safety labels.

## CAUTION:

**SAVE THESE INSTRUCTIONS.**



**IMPORTANT**  
**NEVER vacuum pack garlic, fungi (like mushrooms), or soft cheese (like brie, Camembert, and ricotta).**  
A dangerous chemical reaction takes place when air is removed, causing them to be extremely dangerous if ingested.



FOOD	TYPICAL STORAGE	VACUUM FRIDGE STORAGE	VACUUM FREEZER STORAGE
Fresh Beef & Veal	1-2 Weeks	1 Month	1-3 Years
Ground Meat	1-2 Weeks	1 Month	1 Year
Fresh Pork	1 Week	2-4 Weeks	2-3 Years
Fresh Fish	3-4 Days	2 Weeks	2 Years
Fresh Poultry	1 Week	2-4 Weeks	2-3 Years
Smoked Meats	2-4 Weeks	6-12 Weeks	3 Years
Fresh Produce (Blanched)	1-2 Weeks	2-4 Weeks	2-3 Years
Fresh Fruits	3-4 Days	2 Weeks	2-3 Years
Hard Cheeses	2-4 Days	6-12 Weeks	6 Months
Sliced Deli Meats	1-2 Weeks	6-12 Weeks	Not Recommended
Fresh Pasta	1 Week	2-3 Weeks	6 Months

## Initial Setup

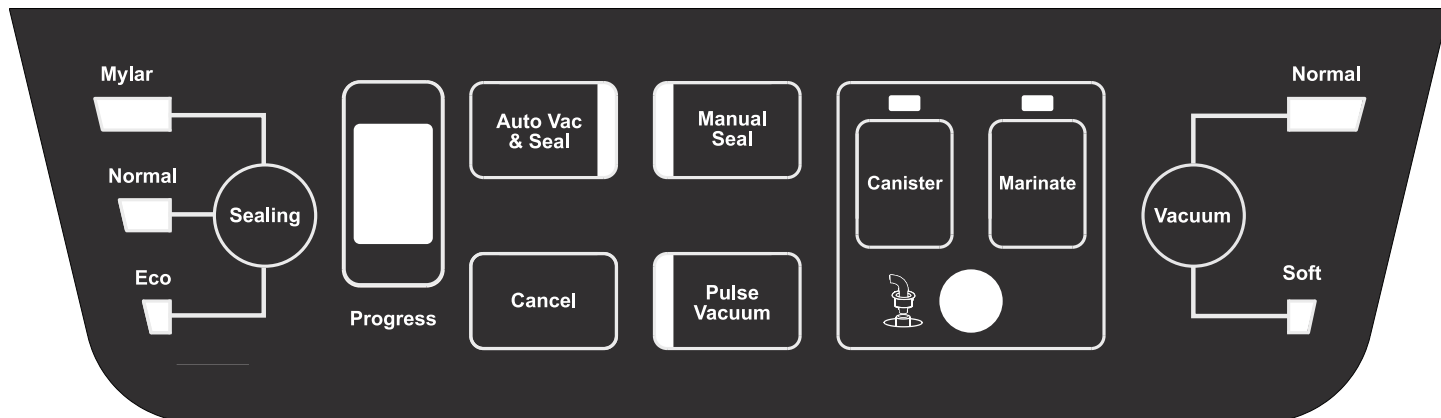
- **Inspect the Packaging:** Examine the machine's packaging for any signs of damage that may have occurred during shipping. If damage has occurred, please reach out to the manufacturer immediately.
- **Unboxing:** Open the packaging with care. Use scissors or a box cutter to cut open the box, ensuring you do not damage the machine or its components.
  - Remove the machine from its packaging.
  - Ensure that all foam and plastic have been removed from both the inside and outside of the machine before use.
- **Verify Package Contents:** Confirm that the packaging includes the following parts:
  - a. Chamber Vacuum Packaging Machine
  - b. Seal Bar
  - c. Power Cord
- **Placement:** Ensure a minimum clearance of 6" on all sides of the vacuum packaging machine to ensure proper airflow. Avoid positioning the vacuum packaging machine directly adjacent to a heat source. Place the vacuum packaging machine on a stable surface near an electrical outlet. It is required to place the vacuum packaging machine in a climate-controlled room to enhance its durability. Level placement is crucial for the vacuum packaging machine to work effectively.

## Cleaning

1. **Unplug the Unit:** Always unplug the vacuum sealer before beginning any cleaning process.
2. **Avoid Immersion:** Do not immerse the unit in water or any other liquid.
3. **Use Non-Abrasive Cleaners:** Avoid using abrasive products or materials, as they can scratch the surface of the unit.
4. **Clean with Mild Soap:** Use a mild dishwashing soap and a warm, damp cloth to wipe away food residue from the surface and around components.
5. **Thoroughly Dry:** Ensure the unit is completely dry before using it again.

**Note:** The gaskets around the vacuum chamber should be thoroughly dried before reassembling. When reassembling, handle the gaskets with care to prevent damage.

## Programming

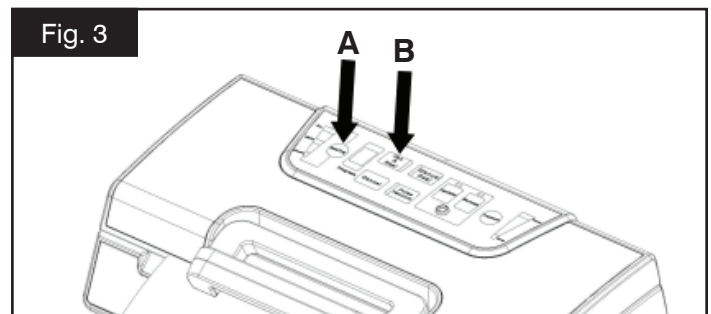
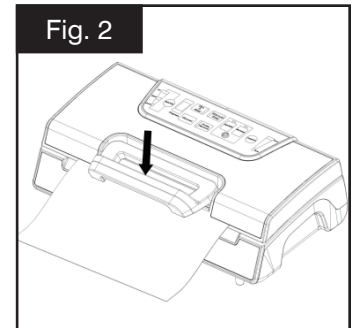
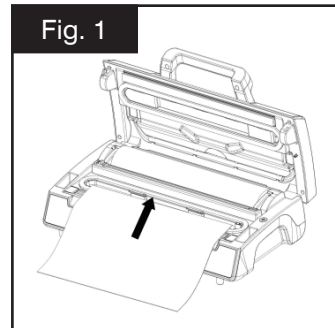


- **Auto Vac & Seal:** The Auto Vac & Seal function automatically vacuums and seals the pouch in one seamless operation.
- **Manual Seal:** The Manual Seal function allows sealing without vacuuming.
  - Custom Pouches: Seal one end of a bag roll to create a custom pouch.
  - Immediate Seal: During the Vac & Seal process, press the Manual Seal button to stop vacuuming and seal the bag instantly.
- **Pulse Vacuum:** The Pulse Vacuum function allows users to manually control the vacuum pressure. Press and hold the Pulse Vacuum button to start vacuuming. Release the button to stop and repeat as needed. After achieving the desired vacuum, press the Manual Seal button to seal the bag.
- **Cancel:** Press the Cancel button to stop any operation immediately.
- **Sealing Settings:** Adjust the sealing time based on bag thickness.
  - Mylar: Used for sealing thicker, mylar bags.
  - Normal: Used for sealing 3 mil thick bags.
  - Eco: Used for sealing thinner bags.
- **Vacuum Settings:** Use the Vacuum button to select your desired vacuum pressure setting:
  - Normal: Suitable for most sealing tasks.
  - Soft: Ideal for delicate or sharp items that may be crushed or puncture the bag.
- **Canister:** The Canister setting allows users to vacuum seal products in canisters. Attach the vacuum hose to the canister port, connect it to a compatible canister, and initiate the vacuum process.
- **Canister Hose Port:** Connect the accessory vacuum hose to the canister hose port to seal products in canisters.
- **Marinate:** The Marinate setting is used when adding liquids to a vacuum pouch for marinating.
- **Progress Indicator:** Monitor the progress indicator to track the status of the Auto Vac & Seal, Manual Seal, or Pulse cycle.
- **Front Handle:** Pull the front handle upward to open the lid. Press down firmly and lock it into place to begin the vacuum or sealing process.

## Operation

### Vacuum Packaging a Bag

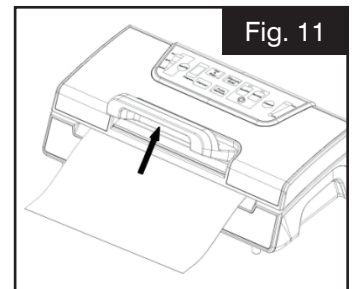
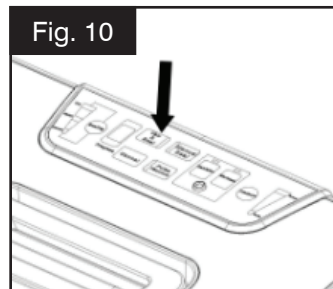
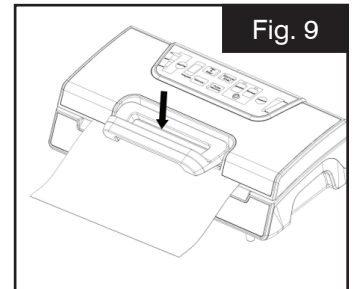
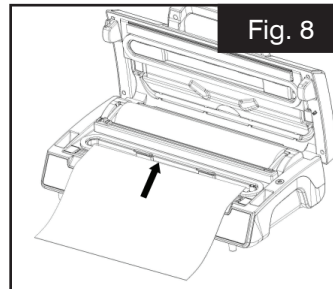
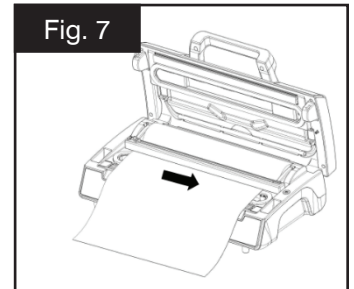
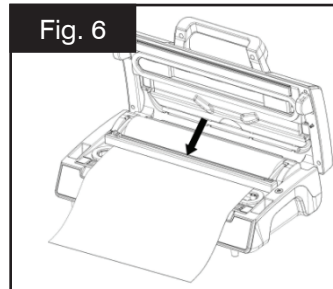
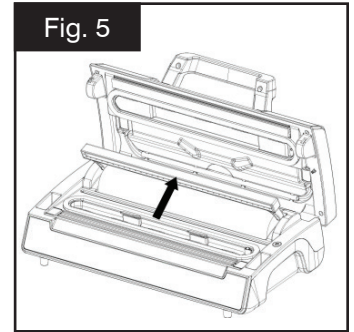
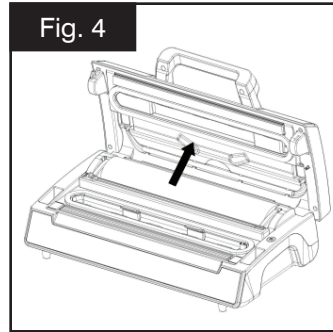
1. **Prepare the Bag:** Place the contents inside a specially designed vacuum packaging bag.
2. **Align the Bag:** Ensure the open end of the bag is straight and free of dust, wrinkles, or ripples.
3. **Position the Bag:** Insert the open end of the bag into the vacuum chamber (Fig. 1). Make sure the air intake valve is not covered by the bag.
4. **Close the Lid:** Lower the top cover and press the front handle down firmly to lock the lid in place (Fig. 2).
5. **Select Settings:** Choose your preferred sealing and vacuum settings based on the product being sealed (Fig. 3A).
6. **Start the Vac & Seal:** Press the Auto Vac & Seal button to initiate the vacuum process (Fig. 3B). The bag will seal automatically once vacuuming is complete.





## Making a Bag with a Roll

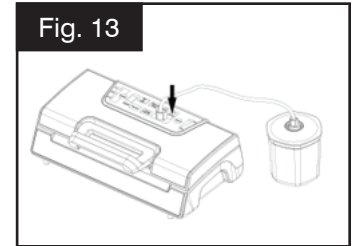
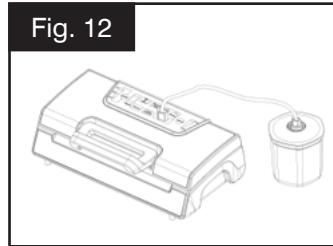
1. **Open the Lid:** Lift the top cover to access the bag roll area (Fig. 4).
2. **Position the Cutter:** Move the sliding bag cutter along the cutter rack to either the far right or left. Lift the cutter so that it is directly above the bag roll (Fig. 5).
3. **Measure the Bag:** Pull the bag under the cutter rack to your desired length (Fig. 6).
4. **Cut the Bag:** Rest the cutter rack on top of the bag, then slide the cutter from one end to the other to cut the bag (Fig. 7).
5. **Position the Bag for Sealing:** Pull one end of the bag out from beneath the cutter and place it over the heating element (Fig. 8).
6. **Close the Lid:** Lower the top cover and press down firmly on the front handle until both sides click into place (Fig. 9).
7. **Seal the Bag:** Press the "Manual Seal" button to seal the bag (Fig. 10).
8. **Remove the Bag:** Once sealing is complete, lift the lid and remove the bag (Fig. 11). It is now ready to be filled with contents and vacuum sealed.



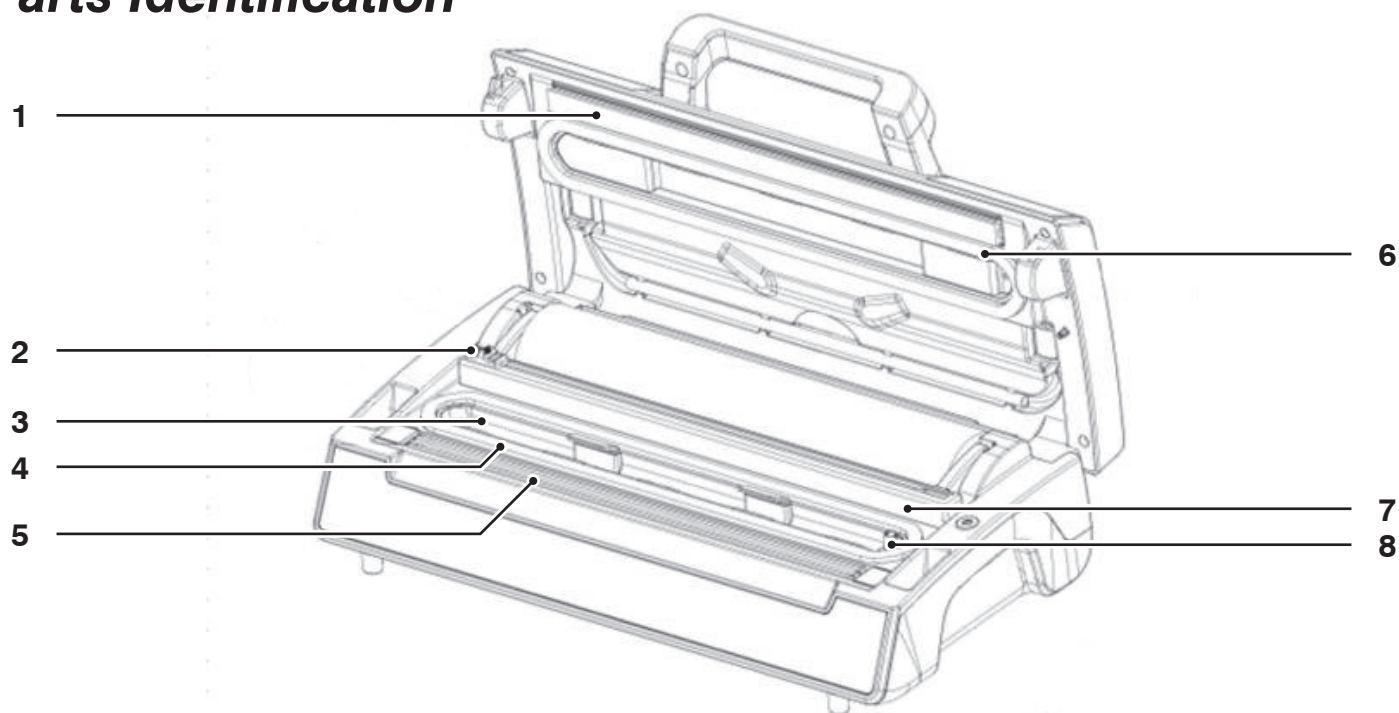
## Vacuum Sealing a Container

**WARNING: DO NOT place canister or cover in a microwave or freezer.**

1. **Clean the Canister:** Wipe the canister cover and base to ensure they are clean and dry.
2. **Prepare the Canister:**
  - a. Place the items into the canister, making sure not to overfill it. This ensures the cover can make good contact with the canister rim.
  - b. Clean the cover rim and the bottom seal gasket of the canister cover.
3. **Connect the Hose:**
  - a. Insert one end of the hose into the air intake of the vacuum sealer.
  - b. Insert the other end of the hose into the center hole of the canister cover (Fig. 12).
4. **Check the Settings:** Set the "Vacuum" setting to "Normal" (Fig. 13).
5. **Start the Vacuum Process:**
  - a. Press the canister button to begin vacuuming (Fig. 13).
  - b. To prevent air leaks, use your hand to gently press down on the cover at the beginning of the vacuum process.
  - c. The machine will stop automatically when sufficient vacuum pressure is reached.
6. **Remove the Hose:** Once the vacuum process is complete, immediately remove the hose from the canister or bowl.



## Parts Identification



### 1. Upper Seal Strip:

- **Location:** A foam pad located in the top housing of the machine.
- **Function:** Works with the sealing element in the bottom housing. Pinches the bag to hold it in place during the vacuum and sealing process.

**Note:** Replace if damaged or worn to maintain proper machine function.

### 2. Cutter Head:

- **Function:** Used to cut bags to size from the bag roll holder. Press down on the cutter head and slide it from right to left or left to right. Provides a precise cut.

### 3. Vacuum Chamber:

- **Location:** Located in the elongated, indented portion of the machine's bottom housing.
- **Function:** Place the open end of the bag inside the vacuum chamber and ensure the bag is positioned over the sealing element.

**Note:** Do not cover the air intake valve with the bag.

### 4. Lower Gasket:

- **Location:** One of two gaskets, located in the lower housing.
- **Function:** Forms a seal with the upper gasket when the machine is closed. Creates an airtight environment for the air intake valve to pull air from the bag and vacuum chamber.

**Note:** Ensures a complete vacuum during operation.

### 5. Sealing Element:

- **Location:** Located in front of the vacuum chamber on the lower housing.
- **Function:** Heats up to seal the bag during the sealing or vacuum-and-seal function.

**Note:** May wear out over time and need replacement.

**Continued on next page.**

## 6. Upper Gasket:

- **Location:** One of two gaskets, located in the upper housing.
- **Function:** Forms a seal with the lower gasket when the machine is closed. Creates an airtight environment for the air intake valve to remove air from the bag and vacuum chamber. Ensures a full vacuum during operation.

## 7. Cutter Rack:

- **Function:** Supports the cutter head to ensure a clean, straight cut.  
**Note:** Position the bag roll underneath the cutter rack when in use.

## 8. Air Intake Valve:

- **Location:** Located within the vacuum chamber.
- **Function:** Responsible for evacuating air from the bag and chamber. Ensure the bag does not cover the air intake valve during the vacuum process.  
**Note:** Proper air removal is necessary for effective vacuum sealing.

# Maintenance

## Monthly Checks

### Inspect for Wear

**Purpose:** To regularly check all components for signs of wear, tear, or damage, and replace as necessary.

1. **Turn Off and Unplug:** Turn off and disconnect the machine from the power source.
2. **Plug and Cord:**
  - Inspect the plug and cord for any indications of excessive wear, which may encompass discoloration, burn marks, cuts, and tears.
  - Check the integrity of electrical cords and plug points.
3. **Seals, Gaskets, and Hoses:** Inspect all seals, gaskets, and hoses for signs of wear or leakage.
4. **Lid and Hinges:** Examine the lid and hinges for ease of operation.
5. **Troubleshooting:** If any issues are detected, consult the "Troubleshooting" section, or contact manufacturer for recommended actions or replacements.

## Replacing the Gasket

1. **Turn Off and Unplug:** Set the power switch to “O” and remove the power cord from the electrical outlet.
2. **Ensure the Unit is Cool:** Make sure the unit has completely cooled down before proceeding.
3. **Open the Lid:** Open the Acrylic Vacuum Lid.
4. **Remove the Old Gasket:**
  - a. Remove the gasket from the groove on the underside of the Acrylic Vacuum Lid.
  - b. Remove the gasket from the groove in the Plastic Vacuum Chamber.
5. **Install the New Gasket:**
  - a. Place a new gasket in the groove of the Plastic Vacuum Chamber.
  - b. Work the gasket into the groove with your fingers until it is fully seated.
  - c. Position a new gasket into the groove in the Acrylic Vacuum Lid.
  - d. Work the gasket into the groove with your fingers until it is fully seated.

## Replacing the Teflon Tape

1. **Turn Off and Unplug:** Set the power switch to “O” and remove the power cord from the electrical outlet.
2. **Ensure the Unit is Cool:** Make sure the unit has completely cooled down before proceeding.
3. **Open the Lid:** Open the Acrylic Vacuum Lid.
4. **Remove the Old Teflon Tape:**
  - a. Use a fingernail or sharp-edged tool to lift one end of the Teflon Tape covering the Seal Bar Heating Element.
  - b. Grasp the loose end and slowly peel the Teflon Tape back over itself until fully removed.
5. **Prepare the New Teflon Tape:**
  - a. Remove the backing from a new strip of Teflon Tape for the Seal Bar Heating Element.
  - b. Avoid allowing the adhesive side of the Teflon Tape to contact anything, including itself.
6. **Apply the New Teflon Tape:**
  - a. Hold one end of the Teflon Tape in each hand.
  - b. Stick the left end of the Teflon Tape to the flat area on the Plastic Vacuum Chamber, just left of the Seal Bar Heating Element.
  - c. Apply the Teflon Tape from left to right over the Seal Bar Heating Element.
  - d. Ensure there are no wrinkles or folds in the Teflon Tape.
  - e. Make sure the Teflon Tape fully covers the Seal Bar Heating Element.

## Troubleshooting

PROBLEM	POSSIBLE CAUSES	SOLUTION
Nothing happens when I try to vacuum package.	Power cord is not firmly plugged in.	Check and firmly plug the power cord into the electrical outlet.
	Power switch is set to "O."	Ensure the power switch is not set to "O."
	Power cord is damaged.	Contact the manufacturer.
	Electrical outlet is not working.	Plug the machine into a different outlet.
	Fuse is blown.	Twist off the Fuse Cap, inspect the Fuse, and replace it with a standard 10-amp Buss Fuse if it is darkened.
	Incorrect mode selected (if the appliance has a mode switch).	Verify the mode switch is set to the correct mode according to the operating instructions.
	Bag is incorrectly placed in the vacuum chamber.	Ensure the bag is correctly placed inside the vacuum chamber and beneath the air intake.
Air is not removed from the bag completely.	The open end of the bag is not entirely inside the vacuum chamber.	Ensure the open end of the bag is resting entirely inside the vacuum chamber area.
	Debris or misalignment of the sealing strip or foam gasket.	Check the sealing strip and foam gasket for debris or misalignment, and clean or adjust them as needed.
	The vacuum bag has a leak.	Test the vacuum bag for leaks by sealing it with some air inside, submerging it in water, and applying pressure. If bubbles appear, reseal or use a new bag.
	Incorrect vacuum bag type used.	Use only the specific vacuum bags with vacuum channels provided by the manufacturer.
	Wrinkles, debris, crumbs, grease, or liquids along the seal.	Reopen the bag, clean the top inside, and smooth it out along the sealing strip before resealing.

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PROBLEM	POSSIBLE CAUSES	SOLUTION
The machine does not seal after vacuuming.	Insufficient vacuum pressure inside the bag due to debris or misalignment of the sealing strip or foam gasket.	Check the sealing strip and foam gasket for debris or misalignment, and clean or adjust them as needed.
	Breakage or distortion of the foam seal gaskets.	Inspect the foam seal gaskets for breakage or distortion. Remove, wash, and dry thoroughly, or replace them if necessary.
	The vacuum bag has a leak.	Test the vacuum bag for leaks as described above.
	Wrinkles, debris, crumbs, grease, or liquids along the seal.	Reopen the bag, clean the top inside, and smooth it out along the sealing strip before resealing.
Air has re-entered into the bag after being sealed.	Wrinkles, debris, crumbs, grease, or liquids along the seal.	Reopen the bag, clean the top inside, and smooth it out along the sealing strip before resealing.
	Natural gases or fermentation from foods such as fresh fruits and vegetables.	If gases or fermentation are suspected, open the bag, inspect the food, and discard if necessary. Ensure proper refrigeration to prevent spoilage.
	Punctures or holes in the bag caused by sharp items.	Inspect the bag for punctures or holes. Cushion sharp items inside the bag with paper towels to prevent punctures.
The bag melts.	Overheating of the sealing strip or sealing element.	Lift the lid and allow the sealing strip or heating element to cool for a few minutes before resuming operation.
The canister will not vacuum.	The adapter is not firmly connected to both the appliance and the canister.	Ensure the adapter is firmly connected to both the appliance and the canister.
	The canister knob is not set to the "seal" position.	Check that the canister knob is set to the "seal" position.
	Leaks at the start of vacuuming due to improper lid or hose adapter positioning.	Press the lid or hose adapter at the start of vacuuming to prevent leaks.
	Significant damages or smashes to the canister.	Inspect the canister for significant damages or smashes and replace it if necessary.
	The vacuum sealer is malfunctioning.	Verify the function of the vacuum sealer.
	The rim of the canister is not clean.	Clean the rim of the canister thoroughly. If issues persist, contact the appointed service agency.