



# Vac `n Seal Pro II

## User Manual



Precision Appliance Technology, Inc.

Website: [www.vestaprecision.com](http://www.vestaprecision.com)

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## IMPORTANT SAFETY INFORMATION

When using this electrical appliance, basic safety precautions should always be followed including:

1. Read and understand all instructions.
2. Operate the appliance indoors only on a dry, stable, hard surface.
3. Do not use the appliance near a heat source, on a hot surface, or in wet conditions.
4. To protect against electrical shock, do not immerse any part of the appliance in water or other liquid.
5. Unplug the appliance from the wall outlet when not in use and before cleaning.
6. Always unplug the device using the plug and never pull on the cord.
7. Do not operate the appliance if the cord or plug are damaged.
8. Do not operate the appliance if it malfunctions or is damaged.
9. Use this appliance for its intended use only.
10. Children should not use this appliance. When in use around children, close supervision by an adult is necessary and the appliance should be kept out of their reach.
11. This appliance is not intended for use by people with reduced physical, sensory or mental capabilities or who lack experience with cooking appliances.
12. Do not use an extension cord with this product.
13. Always use only food-grade, plastic pouches or pouch material, recommended by the manufacturer as suitable for cooking. Use only appropriately sized pouches and do not overfill the pouch.

# VACUUM PACKAGING GUIDELINES

- Follow all food safety regulations as outlined by the FDA at [www.FDA.gov](http://www.FDA.gov).
- Vacuum packaging is NOT a substitute for canning.
- Vacuum packaging is NOT a substitute for refrigeration or freezing.
- Vacuum packaging cannot reverse the deterioration of foods.
- Some fruits and vegetables may release gases, known as outgassing. When vacuum packaging these fruits and vegetables, outgassing can cause the vacuum to be gradually lost over time. Blanching or freezing before vacuum packaging helps prevent outgassing from occurring.

**NOTE: Due to the risk of anaerobic bacteria, soft cheeses, fresh mushrooms, and alliums (garlic, onions, leeks, etc.) should never be vacuum packaged.**

- It is critical that safe food handling and storage procedures are followed. You can reduce the growth of microorganisms by storing foods at temperatures below 40°F (4°C) or freezing at 0°F (-32°C). Freezing will not kill microorganisms but reduces their chance to grow. For long-term food storage, always freeze foods that have been vacuum packaged.

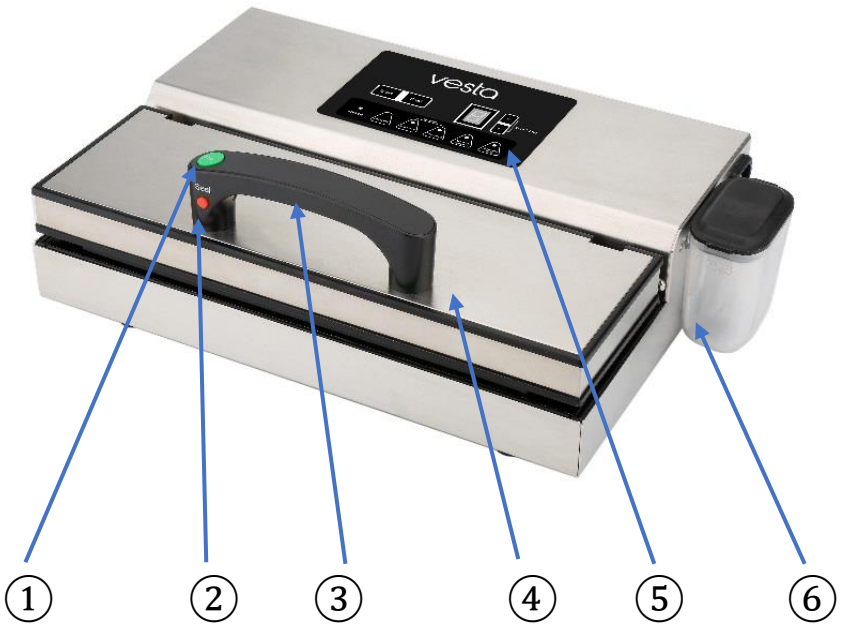
**NOTE: Beef and other proteins may look darker after being vacuum packaged. This appearance is due to the removal of oxygen and is not an indication of spoilage.**

- Before vacuum packaging liquids such as broths, soups, or stews, pre-freeze the item in a dish, bowl or ice tray until solid. Remove the frozen liquid and vacuum package before storing in your freezer until ready to use.

## Food Storage and Safety Information

Storage	Foods	Typical Storage	Vacuum Packaging
Frozen	Meat	6 months	15-20 months
	Fish, Seafood	6 months	10-12 months
	Dried fruit, Coffee beans	6-9 months	18-24 months
Refrigerated	Meat	2-3 days	12-13 days
	Fish, Seafood	2-3 days	6-8 days
	Cooked meat	2-3 days	10-14 days
	Eggs	2-3 days	30-50 days
	Vegetables	2-3 days	7-10 days
Dry	Bread	1-2 days	6-8 days
	Cookies	4-6 months	12 months
	Noodles	5-6 months	12 months
	Rice	5-6 months	12 months
	Flour	4-5 months	12 months
	Crackers	3-4 months	12 months
	Coffee	2-3 months	12 months
	Tea	5-6 months	12 months
	Powdered Milk	1-2 months	12 months

# PRODUCT COMPONENTS



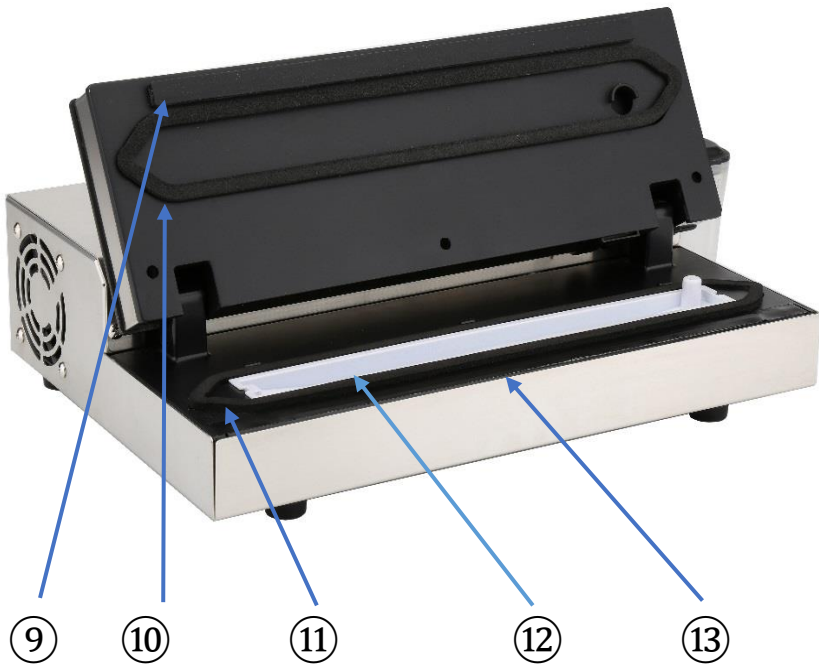
1. Quick Start  
4. Lid

2. Quick Seal  
5. Control Panel

3. Handle  
6. Reservoir



7. Power Cord Connection    8. Hose Connection



9. Seal Foam                    10. Upper Gasket            11. Lower Gasket  
 12. Vacuum Chamber        13. Seal Wire

# FEATURES AND OPTIONS



## 1. Power Indicator Light

When the power indicator light is on, the machine is plugged in and in power saving mode.

## 2. On/Off

When the power indicator light is on, press the "ON/OFF" button to power up the device to stand-by mode. When the device is in stand-by mode, the last sealing time appears on the digital display, the fan starts, and the device is ready to vacuum. If no action occurs within 10 minutes, the digital display and fan will shut off automatically and power saving mode is enabled. Pressing the "ON/OFF" button again will enable power saving mode.



### 3. Start

When in stand-by mode, press the “Start” button for the automatic vacuum and seal option. For convenience, a “Quick Start” button on the handle is available. Press the lid down when using the “Quick Start” to effectively vacuum and seal the pouch.

### 4. Seal

Press the “Seal” button to stop the vacuum cycle and instantly begin sealing the bag to prevent crushing delicate items. Also, use this option to create custom-sized pouches from rolls. For convenience, a “Quick Seal” button on the handle is available. Press the lid down when using the “Quick Seal” to effectively seal the pouch.

### 5. Digital Display

The digital display displays the vacuum cycle or the seal time. When displaying the vacuum cycle, the value will count down from 9 to 0. When it displays 0, the vacuum cycle has completed. When displaying the seal time, the value will count down from the set seal time to 0. The seal time can be adjusted from 0 to 6 seconds. The last seal time is stored in memory for convenience. When it displays “E”, the device is in a protective state (see [Troubleshooting](#) for more information).

### 6. Seal Time Adjusting Button (“+” or “-”)

Adjust the seal time up or down by pressing the “+” or “-” buttons. When the seal time is set to 0, the device will not seal.

## **7. Marinate (Canister only)**

The marinate mode alternates the cycle of vacuum and release, forcing foods to receive maximum flavor penetration in a short amount of time. When using this option, be sure to open the lid and connect the canister using the supplied hose.

## **8. Accessory**

Press the Accessory button to start the vacuum cycle when vacuuming canisters, bottle stoppers, or other accessories. After the vacuum cycle completes, the device will automatically stop WITHOUT sealing. Be sure to open the lid when using this feature.

## **9. Manual Vacuum**

Use this button to control the vacuum cycle manually, specifically to prevent crushing or deforming delicate items. When pressed, the device will vacuum until released. Be sure to close the lid when using this feature.

## **10. Impulse Seal**

Press Impulse Seal button to engage this option. When the Impulse Seal light is on, seal the pouch by opening and closing the lid.

# OPERATING INSTRUCTIONS

## Before you begin...

- Plug in the electrical cable.
- When connected to an outlet, the Power light will be lit.
- Press the “On/Off” button to enter Stand-by mode. The digital display is on and the fan starts.
- The machine is now ready for all functions.

**NOTE:** In order to extend the life of your vacuum sealer, we strongly recommend pausing at least 20 seconds between each seal.

## How to Create Pouches from Rolls

1. Choose a roll with a suitable width.
2. Open the lid and place the open end of the roll across the seal wire.
3. Close the lid and press the Seal button on the Control Panel or the Quick Seal button on the handle.
4. The digital display will count down from the set value to zero as the sealing operation occurs.
5. When complete, the device will beep and the lid will release.
6. Check the seal and if positive, cut the desired size pouch from the roll and continue to [How to Vacuum and Seal a Pouch](#).

## How to Vacuum and Seal a Pouch

1. Choose a suitable sized vacuum pouch and place item in pouch, allowing a minimum of 2 inches (5 cm) between the item and top of pouch.
2. Open the lid and place open end of the pouch over the lower gasket and within the vacuum chamber.
3. Close and press the lid to lock it in place.
4. Press Start on the Control Panel or the Quick Start button on the handle to begin the vacuum and seal process.
5. During the vacuum process, the digital display will count down from 9 to 0. If the vacuum pressure does not reach -20inHg/-677mbar, the value will stay at 2. After the vacuum process completes, the sealing process will begin.
6. During the sealing process, the digital display will count down from the default or set sealing time to 0.
7. When the sealing process is complete, the lid will unlock.
8. Check for a positive seal and store as desired, refrigerating or freezing perishable foods to prevent spoilage.

**NOTE:** A positive seal will look clear upon inspection. If the seal is spotty, incomplete, wrinkled, white, or clouded, remove the seal portion and repeat the process.

## How to Use Pulse Vacuum

This option allows for vacuum packaging delicate items that may be crushed or deformed when using the higher pressures of the automatic vacuum and seal process or wet items that could expel liquids into the device.

1. Press the “Manual Vacuum” button to select the Pulse Vacuum function.
2. Place items in a pouch and put the open end of the pouch across the chamber seal gasket and into the vacuum chamber.
3. Close and press the lid to latch.
4. Press and hold the “Start” button or the “Quick Start” button on the handle to start the vacuum.
5. Release the button to stop the vacuum process and press it again to begin the vacuum process again.
6. When the pouch reaches the desired vacuum, press the “Seal” button to start sealing. The digital display will count down the sealing time to 0.
7. When complete, the lid will automatically release and beep.

## Pouch Guidelines

- Not all types of pouches can be used with this machine. Please make sure the pouches used with this machine are embossed with air channels.
- Delicate, juicy, and foods that need to hold their shape vacuum package best when frozen. Foods like meat, berries,

and bread can be frozen for up to 24 hours without harm of freezer burn. Once food is firm, it is ready to be vacuum packaged.

- To vacuum seal liquids like soups, stews and casseroles, pre-freeze in a dish or ice cube tray. Once frozen, vacuum package and store in your freezer.
- For objects with sharp points or edges, pad the edges with paper towels to prevent the pouch from being punctured.
- Vacuum pouches used for storage can be re-used and used once when heated or microwaved. Do not reuse pouches that have been used to store fresh fish or greasy foods.

## How to Use with a Canister

Only use canisters designed for vacuum sealing to avoid the risk of bursting and injury. The following steps work with Vesta canisters.

1. Place the food into the canister. Make sure the canister lid is dry and the lid gasket is clean and clear of any food particles. Allow some space at the top of the canister, do not fill over the Max line.
2. Close the lid tightly and turn the knob to the "Vacuum" position.
3. Press the "ON/OFF" button to place the machine into stand-by mode.
4. Connect the hose to the Accessory port on the machine and the port on the canister lid.
5. Press the "Accessory" button on the Control Panel while pressing slightly on the canister lid for 3 to 5 seconds until there is negative pressure inside the canister.

6. After the vacuum cycle, the machine will stop automatically. Remove the hose from the canister and turn the knob to the “Lock” position before storing.
7. To open vacuum sealed canisters, twist the knob to the “Open” position to depressurize so lid will open. With proper care, the canisters can be reused many times.

**NOTE: The above process works with Vesta canisters and may work with other types. Always refer to the instructions for your specific canister.**

## Canister Guidelines

- Use only canisters designed for vacuum packaging.
- Cool hot foods before vacuum packaging to avoid issues with vacuum sealing.
- Do not place the canister with locked lid into the microwave oven to avoid damage or potential injury.

## How to Marinate Foods

A special feature available on this machine - the marinate mode – uses an alternating vacuum and release cycle to force marinades into food items within a canister. This feature has two modes - Quick Marinate which is a cycle about 15 minutes in length and Normal Marinate which lasts approximately 27 minutes. During the vacuum cycle, a vacuum is held for approximately 4 minutes in Quick Marinate Mode and 8 minutes in Normal Marinate Mode before releasing. When the full set of alternating cycles is complete, the machine will beep.

**NOTE: When using a canister for marinating, make sure the canister lid knob is in the “Open” position.**

1. Place the food into the canister. Make sure the canister lid is dry and the lid gasket is clean and clear of any food particles. Allow some space at the top of the canister, do not fill over the Max line.
2. Turn the knob to “Open” position.
3. Connect the hose to the Accessory port on the machine and the port on the canister lid.
4. Press the “Marinate” button to choose the marinate option. Press once for Quick Marinate Mode and “1” will appear on the digital display. Press twice for Normal Marinate Mode and “2” will appear on the digital display.
5. Press the “Start” button or the “Quick Start” button on the handle while slightly pressing the canister lid for 3 to 5 seconds to begin the process.
6. When the canister reaches pressure, the machine will stop and hold the vacuum automatically while the digital display will count down from 5 to 1, repeating until the vacuum cycle is complete.
7. After 4 minutes (Quick Marinate Mode) or 8 minutes (Normal Marinate Mode), the vacuum cycle is complete and the canister starts to release the pressure. The digital display will count from 1 to 5 and after 30 seconds, the release pressure cycle is complete.
8. The process in steps 6 and 7 above repeat twice more.
9. When the marinate process is complete, the digital display will



show 0 and the machine will beep.

10. If storing the food item, turn the canister knob to the “Lock” position before removing the hose from canister.

## How to Impulse Seal

The Impulse Seal feature is for items that only need to be sealed, but not vacuum packaged.

1. Set the desired seal time by pressing “+” or “-” button.
2. Open the lid and press the “Impulse Seal” button to enable this feature. The Impulse Seal light will be lit and the seal time will blink in the digital display. If the digital display shows a “C”, then the lid is closed and needs to be opened.
3. Place the open end of the pouch across the seal wire and into the vacuum chamber.
4. Close and press the lid to begin the Seal process and the digital display counts down from the preset seal time to 0.
5. When complete, the machine will release lid and beep.
6. Open the lid and check for a positive seal.
7. Repeat steps 3 and 4 above to seal other pouches, waiting at least 20 seconds between pouches.

**NOTE:** Always use the minimum Seal time needed to avoid injury or melting the seal.

## MAINTENANCE

1. Always unplug the machine before cleaning.
2. Do not immerse the machine or electrical cord in water or any other liquid.
3. Do not use abrasive cleansers or scouring pads to clean the machine to avoid scratching the surface.
4. Clean the outside of the machine with a soft, damp cloth or sponge, using mild dish soap and warm water when necessary.
5. To clean the inside of the unit, use a paper towel or soft clean cloth to wipe away any food or liquid. Dampen a soft cloth with mild soapy water and gently wipe clean.
6. Dry the machine gently, but thoroughly, with a soft, clean cloth.

# TROUBLESHOOTING

Under the proper circumstances, your vacuum sealer will provide years of problem-free use. Under certain circumstances, issues may arise. Please consult the troubleshooting information and error codes below prior to contacting technical support.

## **Fails to operate**

- Make sure the machine is plugged into an electrical outlet.
- Check the power cord for damage. If the cord is damaged or frayed, do not operate the machine and contact Vesta Customer Care.

## **Does not completely vacuum or seal automatically**

- Check for proper placement of pouch inside the chamber and that the open end of the pouch is smooth and wrinkle-free.
- Check the gasket is not lose or damaged.
- Check and clean the seal foam and gasket as needed. Food particles will interfere with the vacuum process.
- Ensure the lid is locked.
- Check the pouch for leakage and use a new pouch if leakage is found.

## **Vacuum pouch loses vacuum after being sealed**

- Wrinkles, liquid, or food particles in the seal will cause this issue. Remove the seal, clean the mouth of the pouch, and vacuum & seal again. In the case of liquid in the seal or juicy foods, pre-freeze item before vacuum packaging.

## **Fails to seal**

- Allow the machine to rest 20 seconds between sealing.
- Ensure the open end of the pouch is free of wrinkles, food particles, and liquids. Clean the open end of the pouch before re-sealing.

## Error Codes

- **E1 – Seal attempted with lid open**

To avoid possible burns, the seal wire will not heat if the lid is open and the Seal button is pressed. “E1” will blink on the digital display. Close the lid to resolve the error condition.

- **E2 – Overheating**

If overheating occurs, “E2” will blink on the digital display. In this situation, press the “ON/OFF” button to engage power saving mode and disconnect from the outlet. Allow the machine to cool down for 20 minutes before re-connecting to the outlet and restarting the machine.

- **E3 – Overheating**

If overheating occurs, “E3” will blink on the digital display. In this situation, press the “ON/OFF” button to engage power saving mode and disconnect from the outlet. Allow the machine to cool down for 20 minutes before re-connecting to the outlet and restarting the machine.

- **Other**

In rare cases, some functions may error and lead to inconsistent results. If this occurs, press the “ON/OFF” button to engage power saving mode and disconnect from the outlet. Wait 30 seconds before re-connecting to the outlet and restarting the machine.

## TECHNICAL PARAMETERS

Rated voltage: 110-120 V~ / 220-240 V~

Rated frequency: 60HZ / 50HZ

Rated power: 600 W / 670 W

Pump: Double pump

Pressure: -29"Hg / -982mbar

Seal wire width: 0.2 in / 5mm

Seal bar width: 16 in / 406mm

Size: 21.3x10.3x5.6 in / 540x262x142mm

Weight: 16.1 lb / 7.3 kg

# LIMITED WARRANTY AND AFTER SALES SERVICE

## Returns

If you are not fully satisfied, our products come backed with a 30 day, no questions asked, money-back guarantee. To be eligible for a full refund, you must:

- Have purchased your product in the last 30 days directly from Vesta Precision
- Have the original order number or email that was used during your purchase
- Email your request for your return and full refund

*Full refunds can only be provided within 30 days of purchase directly from Vesta Precision. Devices purchased through resellers, retail partners, or other websites are not eligible for a return and full refund. Please consult their return policies for more information. We cannot provide a full refund for any damaged devices not covered under our limited warranty.*

## Exchanges

We provide products with a few different options. Retail exchanges are eligible within 30 days of original date of purchase. To be eligible for an exchange, you must:

- Have purchased your product in the last 30 days directly from the Vesta Precision
- Have the original order number or email that was used during your purchase
- Email us to request an exchange

*Retail exchanges can only be provided within 30 days of purchase directly from Vesta Precision. Products purchased through resellers, retail partners, or other websites are not eligible for a retail exchange. Please consult their exchange policies for more information. We cannot provide a retail exchange for any damaged devices not covered under our limited warranty.*

## **Warranty Replacements**

Our products come with a 2 year limited warranty. Warranty replacements are eligible within 2 years of original date of purchase. To be eligible for a warranty replacement, you must:

- Have purchased the product within the last 2 years
- Have the original order number or email that was used during your purchase. If purchased through a reseller, retail partner, or other website, you must provide a copy of your original receipt
- Email us to request warranty service

*Warranty replacements can only be provided within 2 years of original purchase date. We cannot provide a warranty replacement for any damaged devices not covered under our limited warranty.*

## **Shipping Charges**

Shipping charges incurred in connection with the return, exchange, or warranty replacement are paid for by Vesta via prepaid waybill issued by the support team.

## Damaged and Defective Items

If you received a damaged or defective product, notify us immediately for assistance via phone, email, or web support. Please note that if we do not have an exact replacement for your unit, we will replace it with a similar unit of equal or greater value.

## What Does This Limited Warranty Not Cover?

This limited warranty does not cover damages directly or indirectly arising or resulting from or during

- non-intended use of the product for any purpose not described in the user manual, and
- non-intended use with another product or other damage or loss suffered by such use or in combination with any other item
- accident, misuse, abuse, vandalism, power surges or acts of God (including lightning and other weather conditions)
- improper or inadequate maintenance
- unauthorized disassembly or modification
- repairs by an unauthorized service technician

WE ARE NOT RESPONSIBLE FOR AND THIS LIMITED WARRANTY DOES NOT EXTEND TO ANY CONSEQUENTIAL, INDIRECT, SPECIAL, INCIDENTAL OR PUNITIVE DAMAGES ARISING OUT OF OR RELATING TO THE UNIT. Some jurisdictions do not allow the exclusion or limitation of incidental or consequential damages, so the above limitation may not apply to you. This limited warranty is not transferable and is limited to the original purchaser.





Precision Appliance Technology, Inc.

Questions or Problems?

Contact support via

Website: [www.vestaprecision.com](http://www.vestaprecision.com)

Email: [support@vestaprecision.com](mailto:support@vestaprecision.com)

Phone: +18335045101 (US)

+442039363041 (EU)