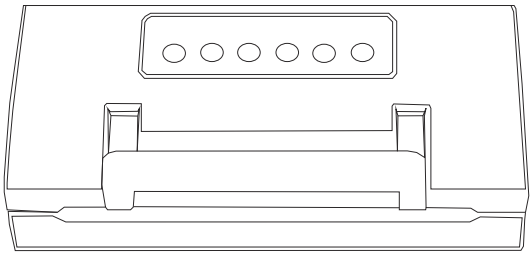
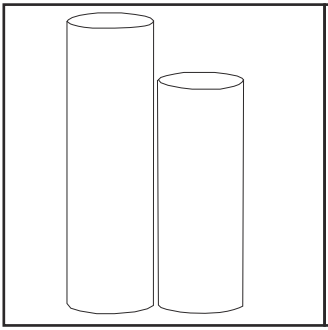
# USER MANUAL

## POWOT

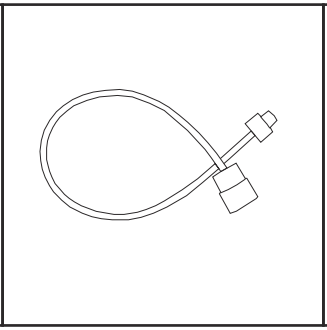
# What you get



Vacuum sealer



2 Bag rolls



Hose




User manual

If anything is missing with your VS8002 please contact us at  to get it for FREE.
If you want to know more about the accessories which are sold separately, just send your questions to

# Important Safeguards & Tips

**Important Safeguards**

For your own safety, always follow these basic precautions when using a POWOT appliance:

1.Read the User Manual carefully for operating instructions.

2. Do not use the appliance on wet surfaces or outdoors.

3. To protect against electric shock, do not immerse any part of the appliance, power cord or plug in water or other liquid. Unplug from outlet when not in use and before cleaning.

4. To disconnect, unplug power cord from electrical outlet. Do not disconnect by pulling on cord.

5. Do not operate the appliance with a damaged power cord or plug. Do not operate the appliance if it malfunctions or is in any way damaged. For details, contact Consumer Services at the email address .

6. Use appliance only for its intended use.

7. Closely supervise children when using any electrical appliance. Do not allow appliance to be used as a toy.

8. Caution: all cords should not drape over counter or tabletop where cords can be tripped over or pulled on unintentionally, especially by children.

9.Do not place on or near a hot gas or electric burner, or heated oven.

10. Vacuum sealing is NOT a substitute for the heat process of canning. Perishables still need to be refrigerated or frozen.

11. For best results, use with POWOT Bags, Rolls, Containers and Accessories.

12. During the vacuum sealing process, small amounts of liquids, crumbs or food particles can be inadvertently pulled into the Vacuum Channel. Clean it after each use.

13. Avoid overfilling, always leave at least 3 inches of bag material between bag contents and top of the bag. This allows room for the bag material to cinch tightly against the food and prevents the bag from pulling out of the Vacuum Channel during the sealing process. Then leave at least one additional inch of bag material for each time you plan to reuse bag.

14. To prevent wrinkles in the seal when vacuum sealing bulky items, gently stretch bag flat while inserting bag into Vacuum Channel and continue to hold bag until vacuum pump starts.

15. When you are vacuum sealing items with sharp edges (dry spaghetti, silverware, etc.), protect bag from punctures by wrapping item in soft cushioning material, such as a paper towel. You may want to use a POWOT canister instead of a bag.

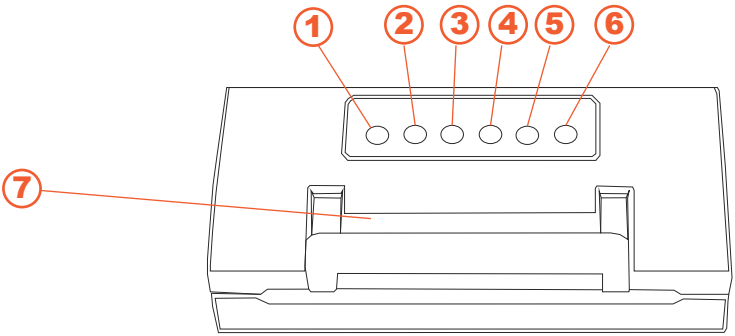
16. When using a canister, remember to leave one inch of space at top of it.

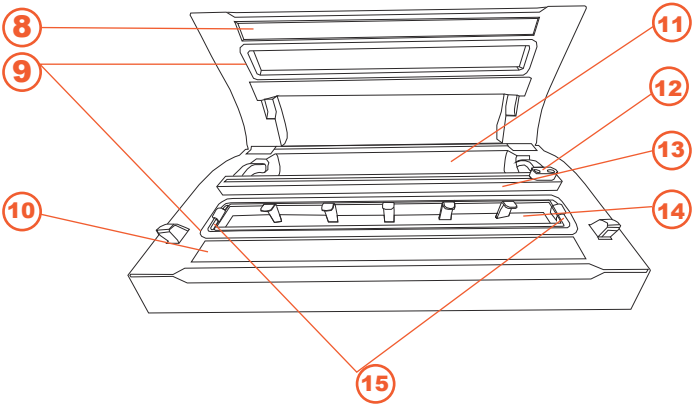
17. Pre-freeze fruits and blanch vegetables before vacuum sealing for best results. See Guidelines for Vacuum Sealing.

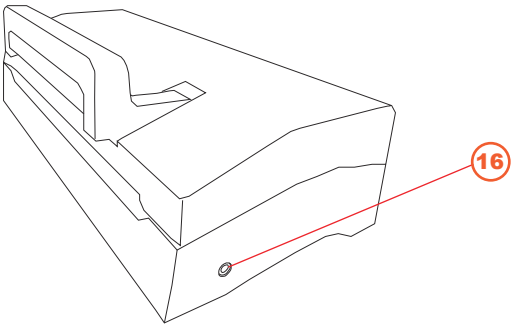
18. No need to wait between seals since this model has a cooling device in it. Suitable for families need to seal a lot.

**19. Never store lid in LOCKED position as gaskets may become compressed**

## For Household Use Only
## SAVE THESE INSTRUCTIONS


1
2
3
4
5
6
7


8
9
10
11
12
13
14
15


16

### 1. Vac & Seal -for Dry
Press the button once to start. It automatically draws air out of the bag and seals it after vacuum is complete. Totally hands-free.
**For most dry objects and food types in order to obtain the highest vacuum pressure**.

### 2&3. Vac & Seal-for Moist
**Press "Moist Vac & Seal"** for foods with lower moisture content, such as fresh vegetables, chicken, or steak.

**Press "Moist+ Vac & Seal"** for foods with higher moisture levels.

**To prevent liquids from being pulled into the vacuum chamber—which may clog the pump or make the bag opening too wet to seal—we recommend avoiding direct vacuum sealing of foods with very high liquid content. Instead, consider slightly freezing the food first or placing a folded paper towel near the top inside the bag to absorb excess moisture.**

**Important Notice:**
**Select the correct mode based on your food type.**

### 4. Seal Only (AUTO)
This button provides two functions.
**(1)** Seal bags only. Usually used to seal one open end of the roll bag before using.**(2)** When the "Vac&Seal" function is in operation, press "Seal Only" to finish the vacuum and immediately seal the bags.

### 5. Stop / Vacuum Only (MANUAL)
**Short Press:** Immediately stops and cancels any operation in progress.
**Long Press:** Activates the Manual Vacuum Only mode. The machine will continue vacuuming while the button is held down. Release the button to stop. Long-press again to resume vacuuming.

### 6. Canister/Marinate

**Canister:** **Short press** for vacuum sealing canisters through a hose. Accessories sold separately.

**Marinate:** **Long press for 3-5 seconds** to start marinating. This function vacuums in stages, slowly infusing juices into the items. Each operation runs for 15 cycles, totaling 30 minutes. When the progress reaches zero, the items are ready to cook or will remain under vacuum pressure until the air in the canister is released.

### 7. Front Handle
Press down to lock the lid before using it. Lift up to unlock and open the lid.

### 8. Sealing Strip
Place the bag to be sealed over this strip.

### 9. Silicone Gaskets
The upper and lower gaskets keep air away by forming a vacuum with the gaskets in the vacuum chamber. Keeps clean and dry. **Note:**
**When not in use, keep handle in unlocked position to prevent the silicone gaskets from compressing or deforming. If the gaskets become deformed it can affect the function and performance of the vacuum sealer.**

### 10. Sealing Element
The Teflon-coated heating element is hot during operation. Do not touch while in use.

### 11. Bag Roll Storage
Unique design to store bag rolls.

### 12. Sliding Cutter
Slide from one side to another to cut bags.

### 13. Built-in Cutter Bar
Lift the cutter bar, place the bag roll under it, then lower the cutter bar, and slide the cutter to create custom vacuum bags.

### 14. Vacuum Chamber
Place the bag opening in the vacuum chamber. The machine will remove air and catch any moisture overflow.
**Caution:** Refer to the Food Preparation Tips to avoid excess moisture. **Excess moisture can cause vacuum sealing to fail and may damage the machine.**

### 15. Air Intake
Connect vacuum chamber and pump。
**Note:** When placing the bag, avoid fluid inflow to prevent pump damage.

### 16. Hose Port
Port on appliance for the accessory hose.

### Note:
The hose comes with the machine as an accessory. It is used with the POWOT canister, which is sold separately on our website or on Amazon.

| | |
|---|---|
| Mode | VS8002 |
| Rated-Votage(V) | 120V-60HZ |
| Power Type | AC |
| Motor Speed | 3000RPM+/-10% |
| Type | Household Use |
| Function Buttons | Dry/Moist/Moist+/Seal Only/Stop/ Vacuum Only/Canister/Marinate |
| Built-in Cutter | Yes |
| Bag Storage | Yes |
| Heating Wire | Double |
| Unit Size(mm) | 400x100x168 |
| Unit Weight(kg) | 2.29 |

# How to Make a bag from a bag roll

### Step 1: get customized vacuum bags

**1.** Put the appliance on a stable surface, hold the handle and open the lid. Place a roll of bags in the Bag Roll Storage.

**2.** Lift the cutter bar, pull over the bag roll under the bar, then put down the cutter bar and **Press lightly on the sliding cutter** to get customized vacuum bags.
**Note:** If the roll is too big, remove it before the next step. An oversized roll may prevent the lid from locking properly and could deform the lid's interior.



### Step 2: Press the “Seal Only” button to seal one end of the bag

**1.** Insert one end of the bag across sealing element. Press down the lid and lock it. Press the "Seal Only" button.

**2.** Put the appliance on a stable surface, hold the handle and open the lid. Place a roll of bags in the Bag Roll Storage.

**3.** When "Seal Only" Indicator Light turns off, sealing is complete. Lift the handle to open the lid.

**P.S. You can also seal one end of the bag first, then cut it to the desired length. Just ensure that one end is sealed before placing food inside.**

# How to Vacuum Seal

**1.** Place item(s) in the bag, leaving at least 3 inches of space between the contents and the top of the bag. For moist foods, leave an additional 2 inches of space

**2.** Clean and straighten the open end of the bag, ensuring there are no wrinkles, ripples, liquid, or food on it.

**3.** Place the open end of the bag in front of the black tabs inside the vacuum chamber area **IMPORTANT: Ensure the open end of the bag is correctly positioned in the vacuum chamber.**



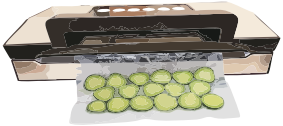
**4.** Put the top cover down and press front handle to lock the top cover **IMPORTANT: ensure the lid is tightly closed and the handle is locked. If the lid is not tightly closed, lift the handle, close the lid, and then lock the handle.**



**Incorrect:**
**Handle unlocked**



**Incorrect:**
**Lid not closed**



**Correct:**
**Lid closed,handle locked**

**5.** Choose the proper setting for your food from "Dry Vac&Seal, Moist Vac&Seal". The motor will continue to run until the bag is fully vacuumed, then it will automatically seal.

**NOTE:**
If you want to vacuum the bag manually and do finer suction control, Choose "Vacuum Only" button. This product has high pressure during vacuum packaging, in order to avoid crushing delicate items, observe the status of the items inside the bag and press the “Seal Only” button immediately when the desired vacuum pressure is reached. The pump will stop and change to heat-seal the bag.

**NOTE: The “Seal Only” button will not work if pressed within 15 seconds of the last activation. For best sealing effect, it is better to allow it to cool down for a while between uses. Wipe out any excess liquid or food residue from the vacuum chamber after each use.**

# Using a Canister (Sold Separately)

**1.** Clean and dry canister cover and base.

**2.** Put the items into the canister. Ensure cover valve is turned to seal.

**3.** Insert one end of the hose into the hose port of vacuum sealer and other end into the center hole of the canister cover. Push firmly to seat hose connections.

**4.** Press the “Canister” button to start vacuuming. To ensure seal between the cover and the canister, use your hand to push down the cover at the beginning of the cycle. The machine will stop automatically when desired vacuum pressure is reached.

**5.** Remove the hose from the canister cover and the hose port immediately after sealing. NOTE: When moist foods are under vacuum, moisture will form in the hose. Remember to clean and dry the hose after vacuuming

# Care and Cleaning

**Vacuum Sealer**

1. Unplug the unit before cleaning.
2. Clean the vacuum sealer with a damp sponge. **Do not immerse in water.**
3. **The detachable drip tray can be easily pulled out for cleaning**
4. Do not use abrasive cleaners as they will scratch the surface.
5. **Dry thoroughly before storing. Do not lock the cover during storage to prevent gasket deformation.**

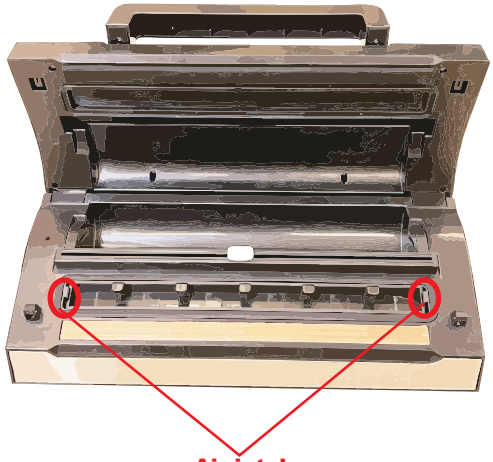
**Bags**

1. The bag material can be washed in warm water with dishwashing soap. Rinse the bags well and allow to dry thoroughly before reusing.
2. Bags can be washed on the top rack in your dishwasher by turning the bags inside out. Stand the bag up so the water can get inside the bag. **Dry thoroughly before next use**.

**Note:** Bags used to store greasy foods should not be re-used.

**Storing Your Vacuum Sealer**

1. Keep the unit in a flat and safe place, out of the reach of children.
2. **When not in use, keep the handle in the unlocked position to prevent the silicone gaskets from compressing or deforming. Deformed gaskets can affect the vacuum sealer's function and performance**




**IMPORTANT: Always avoid fluid flowing into the air intake, as it can damage the motor or pump.**

# Vacuum Sealing Tips

- **Don't overfill the bags**; leave about 3 inches at the open end so that the bag can be placed more efficiently in the vacuum chamber.

- **Wet bags may be difficult to seal.** Do not wet the open end of the bag.

- **Clean and straighten the open end of the bag before sealing**. Ensure no wrinkles or creases appear on the bag material, creased bags may be difficult to seal.

- **Do not vacuum package objects with sharp points** like fish bones and hard shells. Sharp points can penetrate and tear the bag.

- **Freeze fruits and blanch vegetables before vacuum packing for best results.**

- Hot liquids need to be cooled before vacuum packing. Hot liquids will bubble up and over the top of the bag when vacuum packed.

- **Partially freeze meats before sealing**.

- During vacuum sealing, small amounts of liquids, crumbs or food particles can be pulled into vacuum chamber clogging the pump and damaging your appliance. To avoid this: **Always clean chamber and freeze wet foods first before sealing or place a folded paper towel near the inside top of the bag.**

- **Store perishable foods in the freezer or refrigerator. Vacuum packing extends the shelf life of foods, but does not preserve them.**

- Pantry items such as flour, rice, mixes for cakes and pancakes, all stay fresh longer when vacuum packed.

- Keep camping supplies such as matches, first aid kits and valuables, clean and dry.

- Keep silver and collectibles untarnished by vacuum sealing.

- Fill a bag about 2/3 full with water, seal the end (don't vacuum). Freeze the bag and use for ice in the cooler or ice packs for first aid.

**IMPORTANT: Vacuum sealing is NOT a substitute for refrigeration or freezing. Any perishable foods that require refrigeration must still be refrigerated or frozen after vacuum sealing.**

# Food Preparationand ReheatingTips

**Thawing and Reheating Vacuum- Sealed Foods**
Always thaw foods in either refrigerator or microwave. Do not thaw perishable foods at room temperature. To reheat foods in a microwave in a vacuum sealer Bag, **always cut a corner of the bag before placing it on a microwave-safe dish**. However, to avoid hot spots, do not reheat bone-in meat or greasy foods within a vacuum sealer Bag in a microwave. You can also reheat foods in vacuum sealer Bags by placing them in water at a low simmer below 170°F(75°C).

**Preparation Guidelines for Meat and Fish**
For best results, pre-freeze meat and fish for 1-2 hours before vacuum sealing in a vacuum sealer Bag. This helps retain the juice and shape. And guarantees a better seal. If it's not possible to pre-freeze, **Place a folded paper towel between the meat or fish and the top of the bag to prevent liquid from flowing into the chamber**, but below seal area.Leave the paper towel in the bag to absorb excess moisture and juices during vacuum sealing process.Note: Beef may appear darker after vacuum sealing due to the removal of oxygen. This is not an indication of spoilage.

**Preparation Guidelines for Hard Cheeses**
To keep cheese fresh, vacuum seal it after each use. Make your vacuum sealer Bag extra long, allowing one inch of bag material for each time you plan to open and reseal in addition to the 3-4 inch room you normally leave between contents and seal. Simply cut sealed edge and remove cheese.When you're ready to reseal the cheese,just drop it in bag and reseal.
**IMPORTANT: Due to the risk of anaerobic bacteria, Soft cheeses should never be vacuum sealed.**

**Preparation Guidelines for Vegetables**
Vegetables need to be blanched before vacuum sealing. This process stops the enzyme action that could lead to loss of flavor, color and texture.To blanch vegetables, place them in boiling water or in the microwave until they are cooked, but still crisp. Blanching times range from 1 to 2 minutes for leafy greens and peas; 3 to 4 minutes for snap peas, sliced zucchini or broccoli; 5 minutes for carrots; and 7 to 11 minutes for corn on the cob. After blanching, immerse vegetables in cold water to stop the cooking process. Finally, dry vegetables on a towel before vacuum sealing.

**Note:All vegetables (including broccoli, brussels sprouts, cabbage, cauliflower, kale, turnips) naturally emit gases during storage. Therefore, after blanching, theymust be stored in freezer only.**

When freezing vegetables, it is best to pre-freeze them for 1-2 hours or until solidly frozen. To freeze vegetables in individual servings, first place on a baking sheet and spread them out so they are not touching. This prevents them from freezing together in a block. Once they are frozen, remove from baking sheet and vacuum seal vegetables in a vacuum sealer Bag. After they have been vacuum sealed, return them to the freezer. **IMPORTANT: Due to the risk of anaerobic bacteria, Fresh mushrooms, onions and garlic should never be vacuum sealed.**

# Food Preparationand ReheatingTips

**Preparation Guidelines for Fruits**
When freezing soft fruits or berries, it is best to pre-freeze them for 1-2 hours or until solidly frozen. To freeze fruit in individual servings, first place on a baking sheet and spread them out so they are not touching. This prevents them from freezing together in a block.Once they are frozen, remove from baking sheet and vacuum seal fruit in a POWOT Bag. After they have been vacuum sealed, return them to the reezer.You can vacuum seal portions for baking, or in your favorite combinations for easy fruit salad all year round. If storing in the refrigerator, we recommend using a Canister.

**Preparation Guidelines for Leafy Vegetables**
For best results, use a canister to store leafy vegetables. First wash the vegetables, and then dry with a towel or salad spinner. After they are dried, put them in a canister and vacuum seal as normal. Store in refrigerator.

**Preparation Guidelines for Baked Goods**
To vacuum seal soft or airy baked goods, we recommend using a POWOT Canister so they will hold their shape. If using a bag, pre-freeze for 1-2 hours or until solidly frozen. To save time, make cookie dough, pie shells, whole pies, or mix dry ingredients in advance and vacuum seal for later use.

**Preparation Guidelines for Liquids**
Before you vacuum seal liquids such as soup stock, **pre-freeze in a casserole dish**, loaf pan or ice cube tray until solid. Remove frozen liquid from the pan and vacuum seal it in a bag. You can stack these "frozen bricks" in your freezer. When ready to use, cut a corner of the bag and either microwave it in a dish or place it in simmering water below 170°F (75°C).

**Preparation Guidelines for Coffee and Powdery Foods**
To prevent food particles from being drawn into vacuum pump, place a coffee filter or place a coffee filter or paper towel at top of bag or canister before vacuum sealing.You can also place the food in its original bag inside a POWOT Bag, or in a POWOT to vacuum seal.

**Preparation Guidelines for Make-ahead Meals, Leftovers and Sandwiches**
Efficiently store your make-ahead meals, leftovers and sandwiches in the POWOT square containers. They are microwaveable, top rack dishwasher safe. The lightweight containers will be ready to head off to the office, to school or the great outdoors whenever you are!

# Troubleshooting

### VACUUM SEALER HAS NO POWER

- Ensure the unit is plugged in. To test the electrical outlet, plug in another appliance, such as a lamp.
- Vacuum sealer will shut off automatically if overheated. Allow to cool down for several minutes and try again.
- Check power cord and plug for damage. If damaged, do not use the vacuum sealer

.

### VACUUM SEALER DOES NOT PERFORM FIRST SEAL

- Make sure the bag end is properly positioned over sealing element and there are no creases or debris in bag material.

### VACUUM SEALER DOES NOT PULL A COMPLETE VACUUM

- To seal properly, open end of bag must be entirely inside vacuum chamber area.
- Check upper sealing strip and gaskets for obstructions. Wipe clean and ensure they are fully seated.
- Check the cover and handle are down all the way.
- Bag material 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.

### VACUUM SEALER NOT SEALING BAG PROPERLY

- Should sealing element overheat and melt the bag, it may be necessary to lift the top cover and allow the sealing element to cool for several minutes.

### BAG LOSES VACUUM AFTER BEING SEALED

- Leaks along the seal can be caused by wrinkles, crumbs, grease or liquids. Wipe the top inside of the bag and smooth it out along the sealing element before sealing.
- Check the bag for a puncture or hole which may have released the vacuum. Cushion sharp edges on contents in bag with paper towels.

### VACUUM PUMP IS RUNNING,BUT BAG IS NOT EVACUATING

- If making a bag from a roll, ensure one end of the bag is sealed. See "How to Make a Bag from a Vacuum Sealing Roll."
- Adjust the bag and try again. **Open end of bag must be entirely inside vacuum chamber area.**
- Check for wrinkles in the bag along the sealing strip. To prevent wrinkles, gently stretch the bag flat while inserting it into the vacuum chamber.
- Open the unit and ensure the gaskets are properly inserted and free of foreign objects, dirt, or debris (see "Care and Cleaning").
- Make sure the accessory hose is not attached to the accessory port.
- Ensure the lid is closed and the handle is completely locked. If the lid is not closed and the handle is unlocked, there will be a leak between the gaskets.

### BAG IS NOT SEALING PROPERLY

- Too much liquid in bag, freeze before vacuuming.
- Check for food debris around seal area. If present, Take out the gasket, clean it and reinsert the Gasket into the Vacuum Chamber (See Care and Cleaning).
- Bag has wrinkles: To prevent wrinkles in the seal, gently stretch bag flat while inserting bag into the vacuum chamberl.

# Troubleshooting

**AIR WAS REMOVED FROM THE BAG, BUT NOW AIR HAS RE-ENTERED**

- Examine the seal. A wrinkle along the seal may cause air to re-enter the bag. To prevent wrinkles in the seal, gently stretch bag flat while inserting bag into Vacuum Chamber.
- Sometimes moisture or food material (such as juices, grease, crumbs, powders, etc.) along seal prevents bag from sealing properly. Cut the bag open, wipe top inside of bag and reseal.
- Sharp food items may have punctured bags. Use a new bag if there is a hole. Cover sharp food items with a soft cushioning material, such as a paper towel, and reseal.
- **Fermentation or the release of natural gases from inside the foods may have occurred. When this happens, food may have begun to spoil and should be discarded.**

**BAG MELTS**

- The sealing strip may have become too hot, please wait sevaral minutes for the sealing element to cool down and try it again.
- It's better to use the POWOT bags, as bags from some bargain brands may not be compatible with our units.