

User Manual

Chamber Vacuum Sealer

VGA



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Safety Instructions

For Your Safety

Before using this machine, please read all instructions in this manual carefully and always follow the safety precautions below.

WARNING

1. *Only plug the appliance into a properly grounded electrical outlet. Do not use extension cords or modified power cables.*
2. *To disconnect the appliance from the power supply, always unplug it directly from the wall outlet. Do not pull on the power cord.*
3. *Do not operate the appliance if the power cord is damaged.*
4. *Never immerse the appliance or the power cord in water.*
5. *This appliance is not a toy. Children and persons with reduced physical, sensory, or mental capabilities must use this product only under supervision and with proper guidance to ensure safety.*

CAUTION

6. *Never place sealed Mason jars inside the vacuum chamber for vacuuming.
The negative pressure inside the chamber may cause glass jars to shatter. Always use the supplied vacuum hose and Mason jar adapter, and connect them to the external vacuum port.*
7. *Do not strike or place heavy objects on the vacuum lid. Avoid impact or pressure that may damage the lid.*
8. *Keep the machine in an upright position during movement or transportation. Tilting the unit may cause damage.*
9. *During operation, do not touch the vacuum lid, vacuum chamber, or heating bar to avoid injury, burns, or damage to the appliance.*

NOTICE

10. *Maintain a minimum distance of 10 cm between the appliance and*

- walls or other objects to ensure proper ventilation and heat dissipation.
11. *Do not use the appliance in environments containing flammable or explosive gases. Keep the appliance away from heat sources or steam-generating equipment, such as steamers, dishwashers, or stoves.*
 12. *If the machine is damaged due to improper use or failure to follow the instructions in this manual, the dealer or supplier will not be responsible for warranty service.*
 13. *Do not dispose of this product with household waste. Please recycle or dispose of it in accordance with all applicable electronic waste regulations in your region.*
 14. *This product is for indoor use only.*

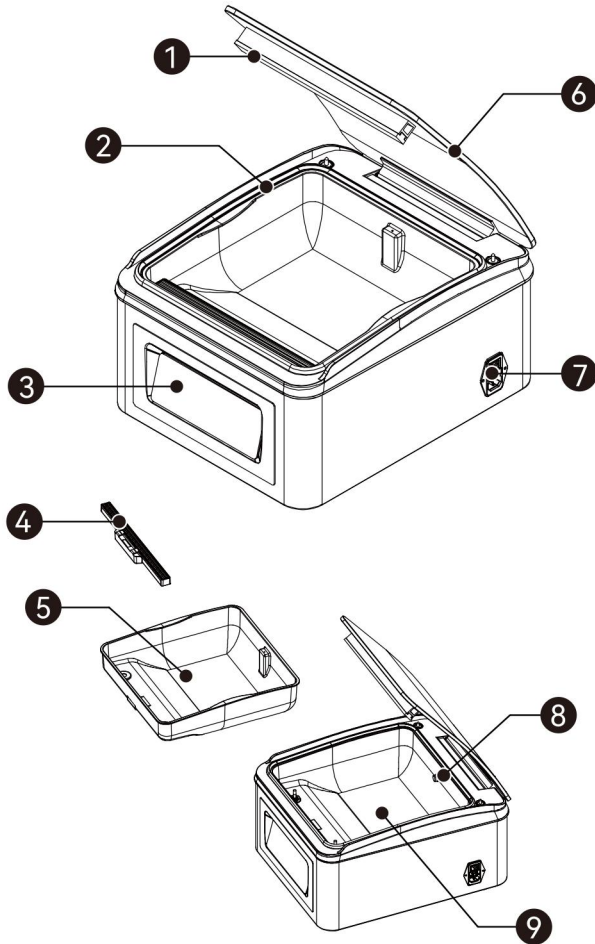
Usage Guidelines

1. *This machine is compatible with both flat bags and textured bags. Flat bags are more cost-effective while providing comparable performance to textured bags.*
2. *For items with sharp points or edges, wrap the corners with soft materials such as puncture-resistant sheets or paper towels to prevent puncturing the vacuum bag.*
3. *Vacuum bags can be used for heating or microwave heating, but a small vent hole must be cut in the corner of the bag beforehand.*
4. *Vacuum bags used for storage can be reused. However, bags used for heating or microwaving should be used only once. Bags that have stored raw fish or oily foods are not recommended for reuse.*
5. *When placing the bag, ensure the opening lies flat across the heating bar and the underside of the bag is inserted under the bag clamp. This ensures proper airflow during vacuuming.*
6. *Leave at least 5 cm of space between the bag opening and the food to prevent liquids from overflowing and contaminating the seal during vacuuming.*
7. *Under vacuum, the boiling point of liquids decreases significantly. Hot*

soups may bubble vigorously and overflow the bag. Always cool hot liquids or sauces to room temperature or lower before vacuum sealing. If large bubbles appear during vacuuming (appearing to boil), this is a normal physical phenomenon. Immediately press the "Stop" and "Seal" buttons to stop vacuuming and seal the bag to prevent overflow.

- 8. When vacuuming liquids, sauces, or foods containing liquids or sauces, avoid wetting the bag opening. It is recommended to dry the bag opening after filling to ensure proper sealing.*
- 9. Soft, high-moisture foods or foods that need to maintain their shape achieve the best results when frozen before vacuum sealing.*
- 10. Do not place items higher than the bottom edge of the sealing gasket in the vacuum chamber, as this may damage the machine.*
- 11. Do not place heavy objects on the vacuum lid, as this may cause damage.*
- 12. During operation, do not strike or force open the vacuum lid.*
- 13. The heating bar is a precision component; handle with care. Dropping it may cause damage.*
- 14. Do not immerse the heating bar in liquids.*

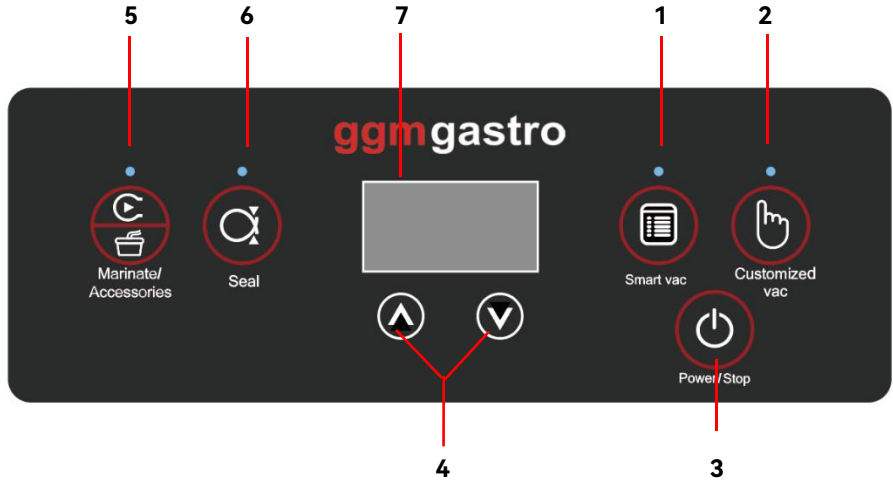
Structure



1	Seal pad	6	Lid
2	Sealing gasket	7	Power cord socket
3	Control panel & pressure gauge	8	Vacuum port
4	Seal bar & bag clamp	9	Vacuum chamber
5	Removable food tray		

Functions

Control Panel



1. Smart Vac button

- Innovative intelligent vacuum mode. In this mode, the machine automatically sets the vacuum time without the need for manual adjustments or experience-based timing.
- There is three vacuum level of this mode by pressing this button to choice:
 - Au1: Strong vacuum, longer time.
 - Au2: Medium vacuum, moderate time.
 - Au3: Light vacuum, shorter time.
- The Au1 of this mode is selected by default when the machine is powered on.

2. Customized Vac button

- Customized vacuum mode. In this mode, you can manually set the vacuum time according to your needs.

3. Power / Stop button

- *Turn on in standby mode.*
- *Stops the currently selected function.*

4. ▲/▼ button

- *Use the "▲" or "▼" buttons to increase or decrease the sealing time, adjust the vacuum time in customized vacuum mode, or set the time in marinate mode. Long press to adjust quickly.*
- *In customized vacuum mode: 5-80 seconds*
- *In marinate mode: 6-60 minutes*
- *Sealing time adjustable range: 0-9 seconds*

5. Marinate / Accessories button

- *Marinate / accessory mode. This mode enables vacuum marinating of food inside the chamber, or vacuum sealing of external accessories, such as jars, using the vacuum hose.*

6. Seal button

- *Seal mode. Press this button to immediately seal a bag (including rolls).*
- *Press this button in combination with the "▲/▼" buttons to adjust the sealing time (0-9 seconds). The machine will automatically save the settings.*

7. Digital display

The digital display provides the following information:

- *Show "OFF" in standby mode when plug on.*
- *Displays the selected function mode, including Smart Vac "AU1", "AU2", "AU3", Accessories mode "ACC".*
- *Shows the set time or the elapsed time during operation.*
- *Displays machine error codes.*

Technical Specifications

Model	VGA	
Power supply	110~120V 60Hz	220~240V 50Hz
Power	360W	430W
Pressure	-999 mbar (-29.5 inHg)	
Pump flow rate	85 L/min (5,187 in ³ / min)	
Maximum seal width	305 mm (12 in)	
Seal wire width	2×2.5 mm (2×0.1 in)	
Dimensions	361×438×244 mm (14.2×17.2×9.6 in)	

Operating Instructions

- *To ensure optimal sealing performance, it is recommended to wait 20 seconds between consecutive seals.*
- *If the lid cannot be opened due to a power outage, the machine will automatically release pressure once power is restored. After the pressure is released, the lid can be opened.*
- *When using vacuum jars, Mason jars, or other modes that require the vacuum hose, keep the lid open before starting the operation.*
- *When using Smart Vac, Customized Vac, Marinate, or Seal-only modes, close the lid before starting. Pressing the Start / Stop button with the lid open will trigger a beep; in this case, close the lid before proceeding.*

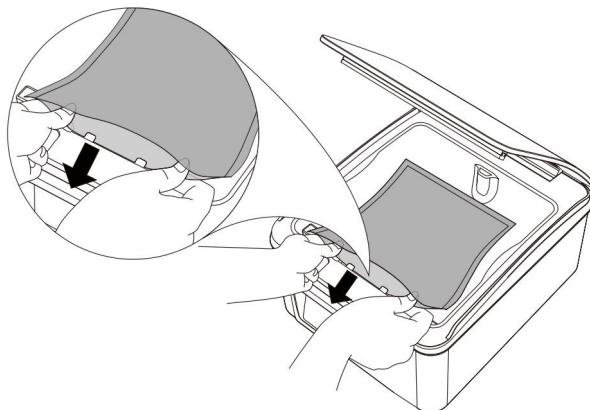
1. Power on

- *Plug the power cord into the machine's side power socket and the wall outlet.*
- *The machine will beep, and the display will show "OFF".*
- *Press Power / Stop button, and the display shows "AU1". The*

machine is now ready for use.

2. Using Vacuum Bags and Bag Clamp

- *Lay the vacuum bag flat on the sealing strip and insert the bottom edge into the bag clamp.*



- *When vacuuming a bag, always place it following this method.*
- *Select an appropriately sized vacuum bag and place the items inside. Leave at least 2 inches (5 cm) of space between the items and the bag opening.*

3. Vacuum Sealing Instructions

● Smart Vac Mode

The Smart Vac mode automatically adjusts the vacuum time based on the volume of the food, achieving optimal sealing without manual settings.

- 1) Place the vacuum bag correctly in the vacuum chamber.*
- 2) Close the lid. The machine will automatically complete the vacuum sealing process.*
- 3) To interrupt the vacuum process and immediately start sealing, press the Seal button.*

● Smart Vac Pressure Adjustment

The Smart Vac mode, as a program for automatic adjustment by machine intelligence, adjusts based on a certain degree of vacuum. Its default level is "AUT", and for some customers, the

working time of "AU1" may be relatively long. Therefore, we have additionally prepared two lower pressure levels, "AU2" and "AU3", to shorten the working time and meet the needs of some users. Please set according to the following instructions.

1. Power on and press Power/Stop button, the machine shows "AU1".
2. Then press the Smart Vac button can switch to "AU1" "AU2" "AU3".
3. The machine will remember the setting.

- **Customized Vac Mode**

If the Smart Vac mode does not meet your specific needs, you can use the Customized Vac mode to manually adjust the vacuum time.

- 1) Press the Customized Vac button.
- 2) Use the ▲ / ▼ buttons to adjust the vacuum time.
- 3) Close the lid to begin the vacuuming and sealing process.

4. Seal Function Instructions

- **Seal-Only Operation**

- 1) Select the Seal mode.
- 2) Close the lid, and the machine will seal the vacuum bag.

- **Setting the Seal Time**

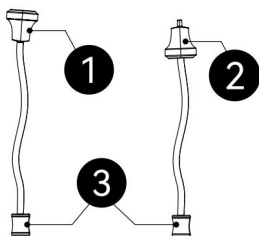
The default seal time is 3 seconds.

To adjust the seal time:

- 1) Press the Seal button.
- 2) Use the ▲ / ▼ buttons to adjust the seal time. The set seal time applies to Smart Vac sealing, Customized Vac sealing, and Seal-only operations.

Note : When checking seal quality: A proper seal should appear transparent. If the seal shows spots or incomplete sealing, increase the seal time. If the seal appears white, milky, or shows burning, reduce the seal time.

5. Using the Vacuum Hose



- When vacuuming valve zipper bags, use nozzle orientation ①.
- When vacuuming vacuum jars or stoppers, choose nozzle orientation ① or ② according to the size of the vacuum port.
- Connect hose port ③ to the vacuum port inside the vacuum chamber.

6. Vacuum Sealing Vacuum Jars

- Connect the vacuum hose to the vacuum port inside the chamber.
- Ensure the vacuum jar is in a Vacuum-ready state. Connect the vacuum hose to the jar following Section 5: Using the Vacuum Hose.
- Press and hold the Marinate / Accessories button to begin vacuuming.
- After the vacuum process is complete, disconnect the vacuum hose.

7. Marinate Mode Instructions

- There are two typical ways to use the Marinate mode.
- Marinating inside the vacuum chamber: Place the food in a container or vacuum bag of appropriate height, keep the opening exposed, and close the vacuum lid.
- Marinating outside the vacuum chamber: Connect the vacuum port inside the chamber to a suitable vacuum container (or bag) holding the food via the vacuum hose. Keep the vacuum lid open.
- Press the Marinate / Accessories button to select Marinate mode. The display will show the marinate time, with a default setting of 18 minutes (3 cycles). Use the ▲ / ▼ buttons to adjust the time

(cycles) as needed.

- *Press the Start / Stop button to begin vacuum marination. The digital display will first show the applied pressure; once the target pressure is reached, it will show the remaining time.*
- *When the display shows 0, the marination process is complete.*

8. Factory Reset

- *After each power-on, all function parameters will default to the last user settings. To restore factory settings, follow these steps:
Power on the machine, the display shows "OFF", press and hold the ▲ button for 7 seconds until the display shows "rS" (Reset). The machine will now restore all settings to the factory defaults while in standby mode.*

9. Bag Roll Preparation

- *Place one end of the cut bag roll flat on the heating bar, with the remaining part of the bag inside the vacuum chamber.*
- *Close the lid and press the Start / Stop button to begin the sealing process.*
- *When the sealing time ends, the machine will beep three times to indicate completion.*
- *Open the lid and check the seal quality.*

Maintenance

General Cleaning

1. *Always unplug the appliance from the power supply before cleaning or performing maintenance.*
2. *Do not use abrasive cleaners or scouring pads, as they may scratch the surface.*

3. *Clean with a soft damp cloth, sponge, or kitchen paper. Mild dish soap or soapy water may be used if necessary.*

Cleaning the Food Tray

1. *Rinse or soak the tray in water. For stubborn stains, use a mild detergent with a cloth.*
2. *It is recommended to use a neutral pH detergent.*
3. *Do not use stiff-bristled brushes to avoid damage.*
4. *The tray is not dishwasher safe.*

Cleaning the Seal Bar

After use, the heating bar will be hot. Wait at least 5 minutes for it to cool before performing any cleaning to prevent burns.

1. *The heating bar can be washed with water but is not dishwasher safe. Do not place it in a dishwasher.*
2. *Clean the heating bar by rinsing with tap water or wiping with a soft cloth. Do not use stiff brushes, as this may damage the high-temperature tape. Damaged tape may cause heating bar malfunction.*
3. *If necessary, a neutral pH detergent may be used. Rinse thoroughly to remove any detergent residue.*
4. *After cleaning, dry the heating bar surface with a soft cloth. Ensure that the two holes at the bottom are not blocked after cleaning.*

Note: If the heating bar is visibly damaged or the high-temperature tape is compromised, the sealing performance may be affected. Replace with a new heating bar if needed.

Troubleshooting

Your vacuum sealer is designed for long-term, reliable operation under normal use. However, issues may occasionally arise. Please consult the following sections for common troubleshooting tips and error code explanations.

Cannot operate

1. *Ensure the unit is securely plugged into a power outlet.*
2. *Inspect the power cord for damage. If the cord is frayed or damaged, replace it immediately or contact customer support.*

Cannot vacuum seal

1. *The vacuum or sealing time may be set too short. Extend the vacuum or sealing time and try again.*
2. *Check whether the vacuum bag is positioned correctly inside the vacuum chamber, including but not limited to the following:*
 - *Ensure the bag clamp is used correctly to keep the bag opening fully open.*
 - *Make sure the bag opening is clean, dry, flat, and free of wrinkles.*
3. *Check the sealing gasket for displacement, deformation, improper installation, or contamination.*
4. *Check whether the seal pad is installed correctly or is damaged.*
5. *Inspect the vacuum bag for leaks. If any leakage is detected, replace the bag with a new one.*

Vacuum bag does not hold vacuum

1. *If the vacuum bag loses its seal after vacuuming, the seal may be compromised by wrinkles, moisture, food residue, or sharp objects. Remove the existing seal, clean and dry the bag opening, remove any sharp objects, and vacuum seal again.*
2. *If there is liquid at the sealing area or the food has high moisture content, wipe the bag opening dry first. For best results, freeze the food before vacuum sealing.*
3. *If the bag is damaged or has pinholes, replace it with a new vacuum bag before sealing again.*
4. *If the sealing temperature is insufficient (incomplete seal) or excessive (seal is melted or burned through), cut off the affected seal area, increase or decrease the sealing time accordingly, and vacuum seal again.*

Lid cannot open after power outage

1. *Once power is restored, the lid can be opened normally.*
2. *If power cannot be restored for a long time, ask a qualified technician to disconnect the hose from the vacuum gauge to open the lid.*

Error Codes	Reason	Solution
EO1	Vacuum Not Reached Within 10 Seconds	<i>If the machine fails to reach the specified vacuum level within 10 seconds after closing the vacuum lid and starting operation:</i> 1. <i>Press the "Stop" button to exit the error state.</i> 2. <i>Check whether the vacuum</i>

		<i>chamber gasket is installed correctly and try again.</i> <i>3. Inspect the vacuum chamber gasket for damage. If damaged, contact customer service to replace it.</i> <i>4. If the error persists, contact customer service for assistance.</i>
E02	Lid Not Fully Closed at Start of Sealing	<i>1. Ensure the lid is fully closed.</i> <i>2. If the error continues, contact customer service.</i>

Vacuum Packaging Basics

Vacuum packaging extends the shelf life of food by removing most of the air from sealed containers, preventing fresh air from entering and reducing oxidation. This helps preserve the flavor and overall quality of the food. Additionally, it inhibits the growth of aerobic microorganisms, which can lead to the following issues under certain conditions:

Mold – *Mold cannot grow in a low-oxygen environment, so vacuum packaging can effectively eliminate it.*

Yeast – *Yeast causes fermentation, which can be identified by smell and taste. It requires water, sugar, and moderate temperatures to grow and can survive with or without air. Refrigeration slows yeast growth, while freezing halts it completely.*

Bacteria – *Bacteria cause unpleasant odors, discoloration, and/or soft or slimy textures. Under the right conditions, Clostridium botulinum (the bacterium that causes botulism) can grow in the absence of air and cannot be detected by smell or taste. While extremely rare, botulism can be very*

dangerous.

As with any other storage method, it is important to inspect food for spoilage before consuming it.

To preserve food safely, it is crucial to maintain low temperatures. The growth of microorganisms can be significantly slowed at temperatures of 4°C or below. For long-term storage, always freeze perishable foods that have been vacuum packaged.

It is important to note that vacuum packaging cannot reverse food deterioration; it only slows changes in quality. The length of time food will retain its optimal flavor, appearance, and texture depends on the age and condition of the food when it was vacuum packaged.

Note: Vacuum packaging is not a substitute for refrigeration or freezing. Any perishable foods that require refrigeration must still be refrigerated or frozen after vacuum packaging.

Storage Guidelines

Vegetables should be blanched before vacuum sealing. Blanching stops enzyme activity. After blanching, immerse the vegetables in cold water. Before vacuum sealing, thoroughly dry the vegetables with kitchen paper.

Cruciferous vegetables (such as broccoli, Brussels sprouts, cabbage, cauliflower, kale, and radish) naturally release gases during storage. Therefore, after vacuum sealing, it is recommended to store them in the refrigerator.

Not all foods are suitable for vacuum sealing.

Do not vacuum seal garlic, mushrooms, or other fungi.

In a low-oxygen environment, these foods may promote the growth of harmful microorganisms and may pose health risks if consumed.



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