

# AIRMSSEN

## VACUUM SEALER



## USER MANUAL

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If you are having problems using this Vacuum Sealer Please email: [service@airmsen.com](mailto:service@airmsen.com) or call **1-844-725-2333** for assistance: [www.airmsen.com](http://www.airmsen.com)

To best serve you, our AIRMSSEN Representatives are available to answer your calls Monday to Friday, 10:30 AM – 6:30 PM EST.

**THANK YOU FOR MAKING AIRMSSEN APPLIANCES A PART OF YOUR HOME.**

## CONSTANT INNOVATION FOR BETTER PRODUCTS

With “technology, innovation, health” as our core value, we strive to provide you with the preferred brand of household products in your healthy and quality life.

AIRMOSEN focuses on researching, developing and manufacturing various kinds of household supplies with advanced technologies and the idea of sustainable development. Aiming to promote the evolution of our lifestyle, we will bring our customers around the world a healthier, happier, more intelligent and ecofriendly home life with our high quality products.

## SAFETY

Your safety and the safety of others is very important.

We have provided many important safety messages in this manual and on your appliance. Always read and obey all safety messages.



**This is the safety alert symbol.**

**This symbol alerts you to potential hazards that can cause serious injury to you and others.**

All safety messages will follow the safety alert symbol.

All safety messages will tell you what the potential hazard is, tell you how to reduce the chance of injury, and tell you what can happen if the instructions are not followed.

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# IMPORTANT SAFEGUARDS

Congratulations on your purchase of the new AIRMSEN Vacuum Sealer.

This user manual contains important information regarding the installation, use, and maintenance of this machine. Please spend some time reading this manual to make the best use of all functions of this Vacuum Sealer.

## SAFETY INSTRUCTIONS

To ensure safe use of this product, please read and follow all instructions before operating.

**This appliance is intended for household use only. Do not use for commercial or industrial purposes.**

### GENERAL SAFETY

1. Read all instructions before use and keep this manual for future reference.
2. This appliance is not intended for use by persons with reduced physical, sensory, or mental capabilities unless they are supervised or instructed.
3. **Close supervision is required when the appliance is used by or near children, elderly persons, or persons with limited mobility.**
4. **Make sure the unit is stopped before plugging in or unplugging. Keep hands dry when handling the plug.**
5. **If the power cord is damaged, the unit malfunctions, has been dropped, is damaged, or has been exposed to water, stop using immediately and contact Customer Support: [service@airmsen.com](mailto:service@airmsen.com). Do not attempt to disassemble or repair the unit yourself.**

### ELECTRICAL SAFETY

1. Confirm that your supply voltage matches the rating label on the product.
2. **Do not immerse the power cord, plug, or appliance in water or any other liquid.**
3. To disconnect, grasp the plug and pull from the outlet. **Do not pull the power cord.**
4. Extension cords are not recommended. If one must be used, use only a cord that complies with local electrical safety requirements and has an adequate current rating for this product.
5. **Do not use damaged, loose, or unstable outlets.**
6. If equipped with a polarized plug (one blade wider than the other), insert the plug only one way. If it does not fit, reverse it and try again. **Do not modify the plug.**
7. Keep the power cord away from heat sources, open flames, sharp edges, and areas where it may be pinched or crushed.

### OPERATING ENVIRONMENT & HEAT

1. Use only on a stable, dry, heat-resistant countertop. Keep away from sinks, stoves, flammable materials, and high-humidity areas.
2. **Do not use outdoors or in wet locations or near sinks.**
3. **The sealing area becomes hot during operation. Avoid contact with the sealing strip and nearby metal/heating parts to prevent burns.**
4. **Allow at least 60 seconds between cycles** to help prevent overheating and poor seals.

### CHILDREN & PERSONAL SAFETY

1. **Keep the appliance out of reach of children. Children must use the appliance only under adult supervision.**
2. **Use caution when using the roll-bag cutter to avoid injury.**

### FOOD SAFETY

1. Vacuum sealing does not replace canning, sterilization, or cooking. **Perishable foods must still be refrigerated or frozen.**
2. **Discard any food that shows signs of spoilage** such as odor, swelling, gas, discoloration, or slimy texture.
3. **Store raw and cooked foods separately** to avoid cross-contamination.

# COMPONENT INTRODUCTION



## DESCRIBE:

1. Built-in Cutter
2. Sealing Heating Strip / Sealing Bar
3. Vacuum Chamber
4. Bag Stop/Guide
5. Upper/Lower Sealing Silicone Strips
6. Silicone Sealing Pad
7. Accessory Hose & Accessory Nozzle/Adapter

### 1. Built-in Cutter:

- Cuts vacuum roll bags to the desired length. Keep fingers clear during use and cleaning.

### 2. Upper/Lower Sealing Silicone Strips:

- Heats and seals the bag opening to form an airtight seal line. Be careful—surface becomes hot during and after use.

### 3. Vacuum Chamber:

- The working area for vacuuming and sealing. Place the bag opening flat inside the chamber for best results.

### 4. Bag Stop/Guide:

- Aligns and positions the bag opening for consistent vacuuming and sealing. Push the bag opening against the stop/guide and keep it smooth and wrinkle-free.

### 5. Upper/Lower Sealing Silicone Strips:

- Form the primary sealing boundary of the vacuum chamber. Keep the strips clean and free of debris, oil, or moisture to prevent air leaks and sealing failure.

### 6. Silicone Sealing Pad:

- Helps create an airtight seal between the lid and base to improve vacuum and sealing performance. Keep clean and dry.

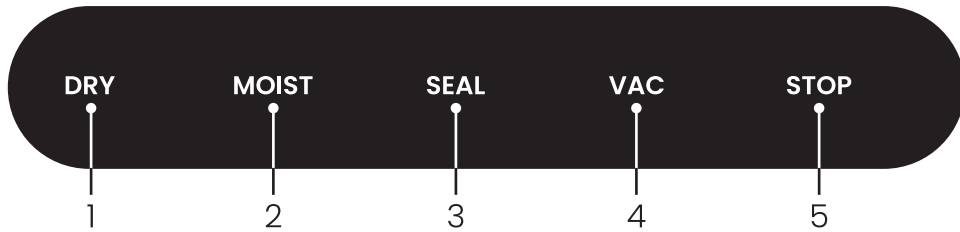
### 7. Accessory Hose & Accessory Nozzle/Adapter:

- Connect the unit to compatible accessories for accessory vacuum. Ensure all connections are tight and sealed.

To purchase accessories, please visit: [www.airmsen.com](http://www.airmsen.com)

**Note:** The product images are for reference only. Please refer to the actual product inside the package.

# CONTROL PANEL



## DESCRIBE:

1. **DRY:** Automatically vacuums and seals for dry foods.
2. **MOIST:** Automatically vacuums and seals for moist, juicy, or oily foods.
3. **SEAL:** Seals only (no vacuum).
4. **VAC:**
  - **Short press: Accessory vacuum** (external vacuum through the accessory hose). The unit stops automatically when the **preset vacuum level** is reached.
  - **Press and hold: Pulse vacuum** (manual control). Vacuuming continues while held; **release to stop**.
  - **IMPORTANT: Pulse vacuum does not seal automatically.** After pulse vacuuming, you **must press SEAL** to create an airtight seal.
5. **STOP:** Stops the current operation immediately (vacuuming, sealing, or accessory vacuum) and returns the unit to standby.

## TECHNICAL SPECIFICATION

Rated Voltage	Rated Frequency	Rated Power
100–120 V~	50–60 Hz	120W
Vacuum Level	Sealing time	Dimensions
–60 kPa	Approx. 6–12 s (typical)	16.14 × 4.25 × 3.98 in

## STORAGE GUIDE

In the Refrigerator (7.4±44.6 °F)	Normal Storage Life	Storage Life with Our Vacuum Sealing Accessory
<b>Meats</b>	2–3 Days	8–9 Days
<b>Seafood and Fish</b>	1–3 Days	4–5 Days
<b>Cooked Meats</b>	4–6 Days	10–14 Days
In the Freezer (–4~–3.2 °F)	Normal Storage Life	Storage Life with Our Vacuum Sealing Accessory
<b>Meats</b>	3–5 Months	1 Year
<b>Seafood and Fish</b>	3–5 Months	1 Year
Room Temperature (73.4±80.6 °F)	Normal Storage Life	Storage Life with Our Vacuum Sealing Accessory
<b>Bread</b>	1–2 Days	6–8 Days
<b>Rice/ Flour</b>	3–5 Months	> 1 Year
<b>Peanuts/ Beans</b>	3–6 Months	> 1 Year
<b>Tea Leaves</b>	5–6 Months	> 1 Year

## BEFORE FIRST USE

### 1. Unpack & Check

Confirm the unit and accessories are present and undamaged: **main unit, vacuum bags, roll bag, and accessory hose**. If any damage is found, stop using the product and contact Customer Support: [service@airmsen.com](mailto:service@airmsen.com).

### 2. Placement

Place the unit on a **stable, dry, heat-resistant** countertop. Keep away from **sinks, stoves, open flames, and humid areas**. Leave adequate space around the unit for ventilation and heat dissipation.

### 3. Initial Cleaning

With the unit **unplugged**, wipe the exterior with a **slightly damp soft cloth**. Wipe the vacuum chamber with a **clean paper towel** to remove dust. Make sure all areas are **completely dry** before use.

**CAUTION: Do not immerse** the unit, power cord, or plug in water or any other liquid.

#### **⚠ WARNING**

- Keep at least **2.4–3.1 in (6–8 cm)** between the food and the bag opening.
- **Oil, water, or powder** can weaken the seal and cause leaks.
- Make sure the bag opening is **smooth and wrinkle-free** to prevent air leaks.
- Wrap sharp foods (bones, shells, dry pasta, etc.) with a paper towel to help prevent the bag from tearing.
- Wait at least **60 seconds** between operations to help prevent overheating and poor seals.

## ROLL BAG MAKING & CUTTING

### Overview:

Roll bags can be cut to size to make custom bags. To make a bag, first use **SEAL** to seal one end of the roll material (this becomes the bag bottom). Then fill the bag and vacuum seal using **DRY / MOIST**, or use **VAC + SEAL** for more precise control.

### CUTTING THE ROLL BAG

#### 1. Measure the required length

- Place the food next to the roll bag to estimate the needed length.
- Recommended allowance: **food length + 3.1–3.9 in (8–10 cm)**. This typically includes about **1.2–1.6 in (3–4 cm)** for the bag-bottom seal and **2.0–2.4 in (5–6 cm)** for the top sealing space.

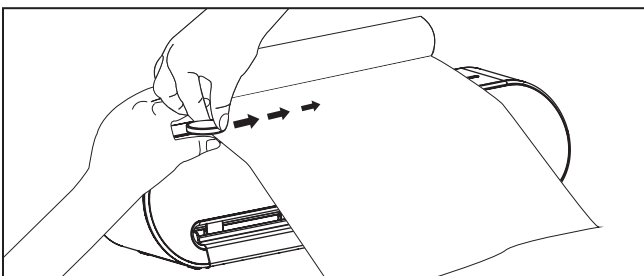
#### 2. Pull out the roll material

Pull the roll bag to the desired length. Keep it flat and smooth; avoid twisting or folding.

#### 3. Cut using the cutter

Place the roll material at the cutting position and slide the cutter smoothly along the cutting path to cut.

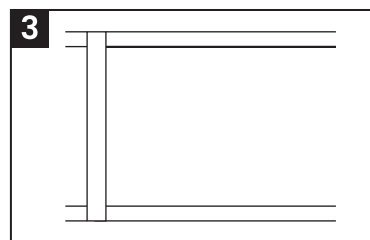
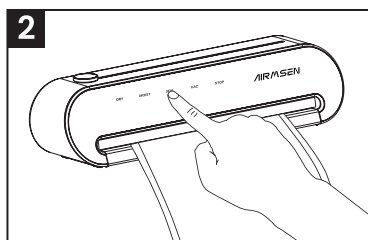
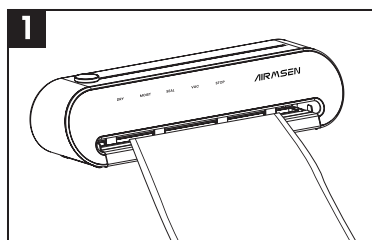
**NOTE: A straight, clean cut helps create a more reliable bag-bottom seal.**



## MAKING A BAG

1. Choose one end of the cut roll material as the bag bottom. Lay this end flat inside the **vacuum chamber** and **push it against the bag stop/guide**. Make sure there are **no wrinkles and no debris**. (See Figure 1)
2. **Press SEAL**. The indicator lights up and the unit automatically closes the vacuum chamber and starts sealing. (**no vacuum**). (See Figure 2)
3. When the cycle ends, remove the roll material. You now have a custom bag with one sealed end. (See Figure 3)
4. **Check the seal line**
  - If the seal is not ideal, add a **second seal line** just above the first.

**⚠ CAUTION:** The seal line is hot and soft immediately after sealing. Let it cool for a few seconds before touching, pulling, or stacking.

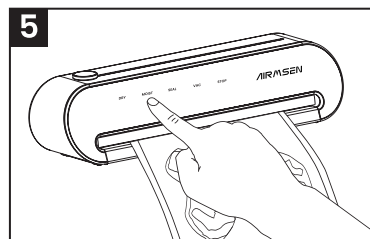
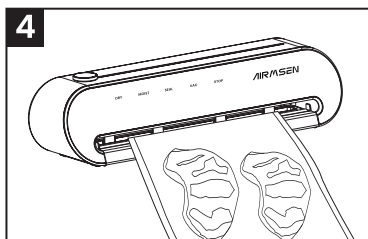
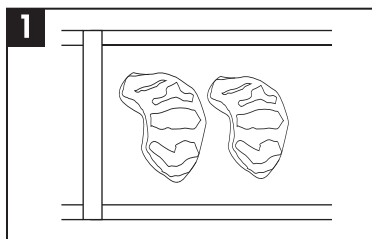


## FILL & VACUUM SEAL

1. Place food into the custom bag. Avoid contaminating the bag opening. (See Figure 1)
2. Leave **2.4–3.1 in (6–8 cm)** between the food and the bag opening (increase for moist foods).
3. Wipe the inside and outside of the bag opening. Make sure it is **clean and dry**, with **no oil, moisture, or powder residue**.
4. Lay the bag opening flat inside the **vacuum chamber** and **push it against the bag stop/guide**. Make sure the bag opening is **smooth and wrinkle-free**. (See Figure 4)
5. **Select a mode and seal (See Figure 5)**
  - **Dry foods:** Press **DRY** (automatic vacuum, automatic seal).
  - **Moist/juicy foods:** Press **MOIST** (automatic vacuum, automatic seal).
  - **More control / fragile or very juicy foods:** Press and hold **VAC** to Pulse vacuum. Release when the desired vacuum level is reached, then press **SEAL** to seal.
6. The selected mode indicator lights up and the unit automatically closes the vacuum chamber and starts vacuuming and sealing.

**⚠ NOTE:** For very juicy foods, if liquid rises toward the bag opening, press STOP to interrupt, wipe the bag opening dry, then try again.

7. When finished, the selected mode indicator turns OFF, the STOP indicator lights up, and the unit returns to standby.



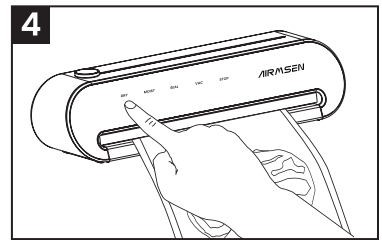
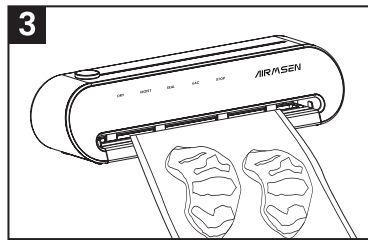
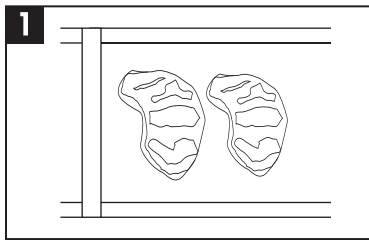
# OPERATION

## DRY — AUTOMATIC VACUUM & SEAL (DRY FOODS)

**For: Dry foods such as nuts, cookies, tea, coffee beans, grains, and dried goods.**

### Steps:

1. Place food into a vacuum bag. Leave **2.4–3.1 in (6–8 cm)** between the food and the bag opening. **(See Figure 1)**
2. Wipe the inside and outside of the bag opening with a paper towel. Make sure the bag opening is **clean and dry**, with **no oil, moisture, or powder residue**.
3. Lay the bag opening flat inside the **vacuum chamber** and **push it against the bag stop/guide**. Make sure the bag opening is **smooth and wrinkle-free**. **(See Figure 3)**
4. **Press DRY**. The indicator lights up and the unit automatically closes the vacuum chamber and starts vacuuming and sealing. **(See Figure 4)**



5. When finished, the **DRY indicator turns OFF** and the **STOP indicator remains ON** (standby).
6. Remove the bag and check the seal line for a complete, airtight seal. If needed, seal a **second line** just above the first for extra security.

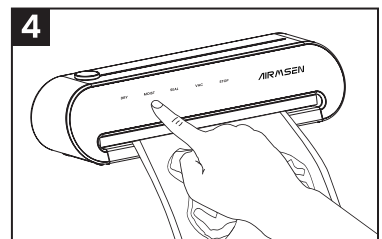
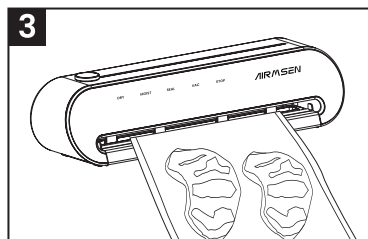
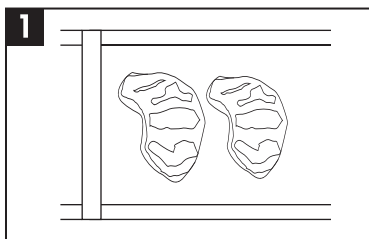
## MOIST — AUTOMATIC VACUUM & SEAL (MOIST FOODS)

**For: Moist, juicy, oily, or marinated foods (meat, seafood, cooked foods, pickles, etc.).**

### Steps:

1. Place food into a vacuum bag. Leave **2.4–3.1 in (6–8 cm)** between the food and the bag opening. For moist foods, keep the bag opening **especially clean and dry**. **(See Figure 1)**
2. Wipe the inside and outside of the bag opening with a paper towel. Make sure the bag opening is **clean and dry**, with **no oil, moisture, or powder residue**.
3. Lay the bag opening flat inside the **vacuum chamber** and **push it against the bag stop/guide**. Make sure the bag opening is **smooth and wrinkle-free**. **(See Figure 3)**
4. **Press MOIST**. The indicator lights up and the unit automatically closes the vacuum chamber and starts vacuuming and sealing. **(See Figure 4)**

**⚠ CAUTION:** If liquid rises toward the bag opening and may be drawn into the unit, press **STOP** immediately. Wipe and reposition the bag opening, then try again (or use **Pulse vacuum + SEAL** for better control).



5. When finished, **the MOIST indicator turns OFF, the STOP indicator remains ON, and the unit returns to standby**.
6. Remove the bag and check the seal line for a complete, airtight seal. If needed, seal a **second line** just above the first for extra security.

## SEAL — SEAL ONLY (NO VACUUM)

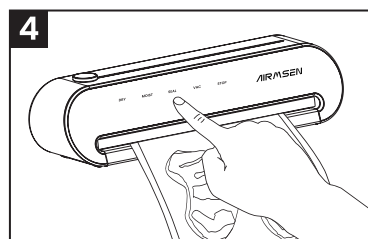
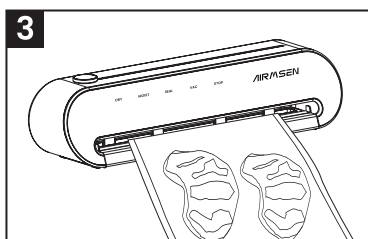
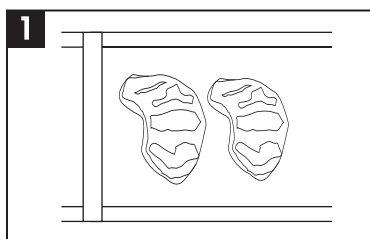
**For: Seal one end of vacuum roll bags to make custom-size bags; seal after vacuuming; or seal only without vacuum.**

### Steps:

1. Place food into a vacuum bag. Leave **2.4–3.1 in (6–8 cm)** between the food and the bag opening. **(See Figure 1)**
2. Wipe the inside and outside of the bag opening with a paper towel. Make sure the bag opening is **clean and dry**, with **no oil, moisture, or powder residue**.
3. Lay the bag opening flat inside the **vacuum chamber** and **push it against the bag stop/guide**. Make sure the bag opening is **smooth and wrinkle-free**. **(See Figure 3)**
4. **Press SEAL**. The indicator lights up and the unit automatically closes the vacuum chamber and starts sealing. **(See Figure 4)**

### ⚠ NOTE:

- **This mode seals only (no vacuum).**
- **The seal line is hot immediately after sealing.** Let it cool for a few seconds before moving, stacking, or pulling on the bag to avoid deforming the seal.



5. When finished, **the SEAL indicator turns OFF, the STOP indicator remains ON, and the unit returns to standby.**
6. Remove the bag and check the seal line for a complete, airtight seal. If needed, seal a **second line** just above the first for extra security.

## VAC — PULSE VACUUM / ACCESSORY VACUUM

### Pulse Vacuum (Press and Hold VAC) — No Sealing

**For: Fragile foods, moist foods (to control suction), or any situation where you need precise control of vacuum level.**

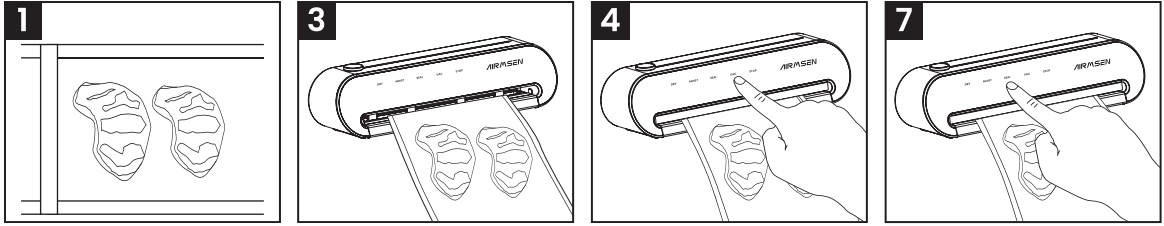
### Steps:

1. Place food into a vacuum bag. Leave **2.4–3.1 in (6–8 cm)** between the food and the bag opening. **(See Figure 1)**
2. Wipe the inside and outside of the bag opening with a paper towel. Make sure the bag opening is **clean and dry**, with **no oil, moisture, or powder residue**.
3. Lay the bag opening flat inside the **vacuum chamber** and **push it against the bag stop/guide**. Make sure the bag opening is **smooth and wrinkle-free**. **(See Figure 3)**
4. **Press and hold VAC**. The indicator flashes and the unit automatically closes the vacuum chamber and starts vacuuming **(no sealing)**. **(See Figure 4)**
5. **Release VAC** to stop vacuuming immediately.

**⚠ NOTE:** After vacuuming stops, the vacuum chamber remains closed. Press **STOP** to open the vacuum chamber.

6. When vacuuming ends, **the VAC indicator turns OFF, the STOP indicator remains ON, and the unit returns to standby.**

7. To seal the bag, press **SEAL**. (See Figure 7)

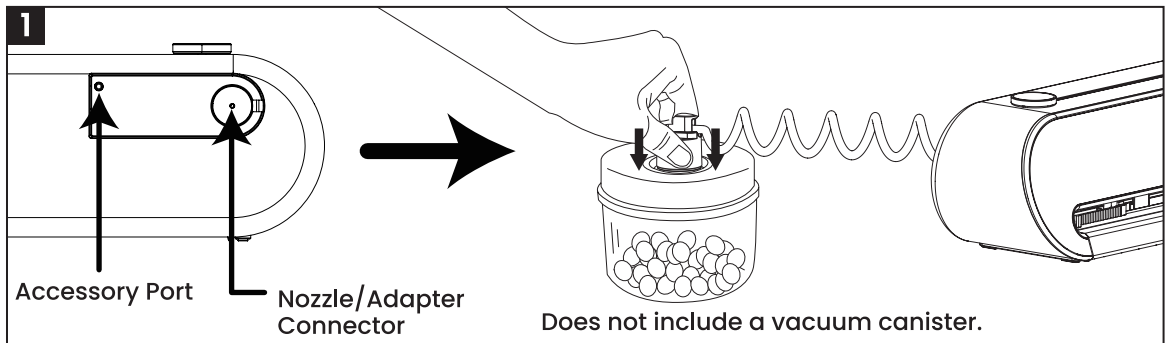


### Accessory Vacuum (Short Press VAC) – Auto Stop

**For: Vacuum canisters, valve bags, wine stoppers, and other compatible accessories (Requires the rear accessory hose and accessory nozzle/adapter.)**

#### Steps:

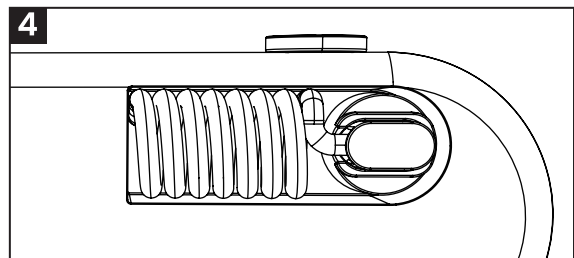
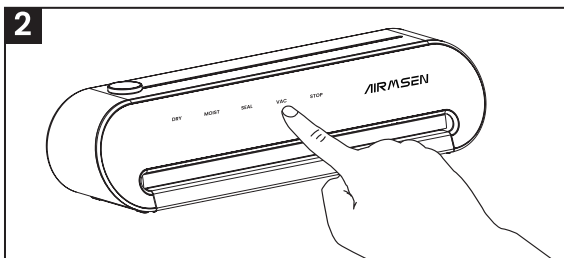
1. Remove the **accessory hose** from the rear position. Connect one end to the unit's accessory port, and connect the other end to the accessory (using the **accessory nozzle/adapter**). Make sure all connections are **tight and sealed**. (See Figure 1)



2. **Short press VAC**. The **VAC indicator stays ON**. The unit automatically closes the vacuum chamber and starts accessory vacuuming. The unit **stops automatically** when the **preset vacuum level** is reached. (See Figure 2)
3. When finished, **the VAC indicator turns OFF, the STOP indicator remains ON, and the unit returns to standby**.
4. Disconnect the accessory, then reinstall the accessory hose/nozzle back to the rear position and make sure it is **fully seated**. (See Figure 4)

#### **⚠ IMPORTANT:**

If the accessory hose is **not plugged into the accessory port**, or the accessory nozzle/adapter is **not plugged into the nozzle/adapter connector**, **DRY / MOIST / SEAL modes will not operate**.



### **STOP — STOP/CANCEL**

1. Press **STOP** during any operation to stop the current process immediately.
2. After stopping, **the STOP indicator remains ON** and the unit returns to standby.

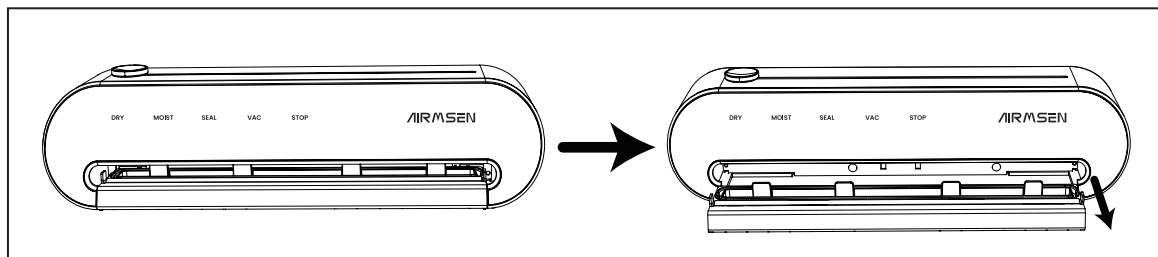
**⚠ NOTE:** If you stop an operation mid-cycle, the vacuum chamber may remain closed. Press **STOP** again to open the vacuum chamber.

## REMOVABLE BASE ASSEMBLY

The bottom of the unit features an **integrated base assembly** that can be **pulled out as one piece**. If you handle the base assembly, make sure it is **properly reinstalled and fully seated** before and after use.

### To Remove the Base:

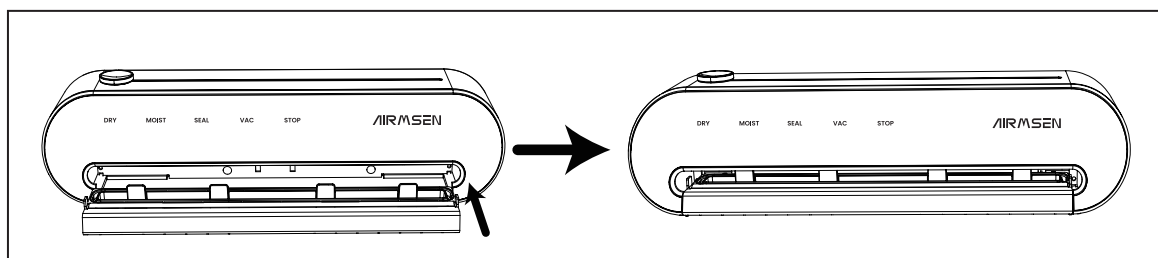
1. Place the unit on a **flat, stable** surface.
2. Make sure the **vacuum chamber stop/guide** is in the **retracted/closed** position. If it is not closed, press **STOP** to retract/close it before proceeding.
3. Hold the base and pull it **straight out** along the guide rails.



### To Reinstall the Base:

4. Align the base with the guide rails, keep it **level with the unit**, and push it **straight in** until it is **fully seated** (no looseness or gaps).

**⚠ NOTE:** If the base is not installed correctly, the unit **will not operate**.



# CLEANING & MAINTENANCE

## SAFETY NOTICE

- **CAUTION:** Before cleaning, press STOP to end operation and unplug the unit from the outlet.
- **CAUTION:** The sealing area remains warm after use. Allow the unit to cool completely before cleaning.
- **IMPORTANT:** Do not immerse the unit, power cord, or plug in water or any other liquid. Do not rinse, spray, or run water over the unit.

## VACUUM CHAMBER

- Wipe the vacuum chamber with a clean paper towel or soft cloth to remove crumbs, powder, or moisture.
- If liquid remains after using **MOIST**, wipe it dry immediately to prevent odor and maintain sealing performance.

## SEALING AREA

(Includes the **silicone sealing pad** and **upper/lower sealing silicone strips**.)

- Gently wipe the sealing surfaces with a slightly damp soft cloth to remove oil and residue.
- Wipe dry with a clean cloth to ensure there is **no moisture and no debris** on the sealing area.

**NOTE:** Oil, powder, or debris on the sealing strips may cause air leaks, weak/no vacuum, or sealing failure.

## DRIP TRAY / LIQUID COLLECTION TROUGH

- If moisture or liquid is present in the drip tray/trough, wipe it clean and dry.
- Dry thoroughly before installing/using the unit.

## HOUSING

- Wipe the exterior with a slightly damp soft cloth. If needed, use a small amount of mild detergent.
- Wipe dry to prevent moisture from entering button gaps or ports.

## SEALING HEATING STRIP

- **CAUTION:** Make sure the heating strip has **cooled completely** before cleaning.
- Wipe gently with a dry or slightly damp soft cloth. Do not scrape with hard objects.
- If residue is stuck, allow it to cool first, then wipe gently.

**IMPORTANT:** Do not use steel wool, abrasive pads/powders, or corrosive solvents. These may damage the heating strip and affect seal quality.

## CUTTER AREA

- Remove debris near the cutter with a soft cloth or cotton swab.

**CAUTION:** Keep fingers clear of the cutter area to avoid injury.

## ACCESSORY HOSE & ACCESSORY NOZZLE

- After use, check the hose and nozzle/adaptor for water droplets, oil, or food residue.
- If cleaning is needed, wipe the exterior with a slightly damp soft cloth. Air-dry completely before storing.
- After cleaning, reinstall the accessory hose/nozzle back to the rear position and make sure it is **fully seated**.

**IMPORTANT:** If the rear accessory hose/nozzle is **not installed correctly or becomes loose, DRY / MOIST / SEAL modes will not operate.**

# TROUBLESHOOTING

## WARNING

- **NOTE:** It is normal for the **STOP** indicator to remain ON in standby.
- **CAUTION:** Before troubleshooting, press STOP to stop the unit and **unplug it**. The sealing area may be hot—allow it to **cool completely** before checking.

### **Q1: Unit has no power / does not respond**

#### **Possible Causes:**

1. Plug is not fully inserted or the outlet has no power
2. Damaged/unstable outlet or extension cord is being used
3. Power cord or plug is damaged

#### **Solutions:**

1. Try a different outlet and make sure the plug is fully inserted.
2. Avoid using extension cords whenever possible.
3. Check the power cord for damage. If damaged, stop using the unit and contact: **service@airmsen.com**.

### **Q2: DRY / MOIST / SEAL does not operate**

#### **Possible Cause:**

1. The rear accessory hose or nozzle/adaptor is not installed correctly or has become loose

#### **Solutions:**

1. Check that the accessory hose/nozzle is **fully seated** in the rear storage/installation position.
2. After reinstalling, press DRY / MOIST / SEAL again.

**IMPORTANT:** If the rear accessory hose/nozzle is not installed correctly, **DRY / MOIST / SEAL modes will not operate.**

### **Q3: Weak vacuum / poor vacuum results / bag does not tighten**

#### **Possible Causes:**

1. Bag opening is not pushed against the **bag stop/guide** or is not placed flat
2. Bag opening is wrinkled, or contaminated with oil, moisture, or powder
3. Bag is punctured/leaking, or the seal line is incomplete
4. Sealing strips have debris/oil, are deformed, or not clean
5. Very juicy foods cause the vacuum process to stop early or leak

#### **Solutions:**

1. Reposition the bag: keep the bag opening flat and push it against the **bag stop/guide**.
2. Wipe the inside/outside of the bag opening thoroughly. Keep it **clean and dry (no oil/moisture/powder)**.
3. Inspect the bag for holes or damage; replace with a new bag if needed.
4. Clean the sealing strips and vacuum chamber; make sure everything is clean and dry, then try again.
5. For very juicy foods, use **Pulse vacuum (press and hold VAC) + SEAL** for better control.

### **Q4: Seal is weak / leaking / bubbles or gaps in the seal line**

#### **Possible Causes:**

1. Bag opening is wrinkled or contaminated with oil/moisture/powder
2. Bag material is not compatible (not heat-sealable)
3. Sealing area overheated due to frequent continuous use
4. Food is too close to the bag opening, causing an uneven seal area

#### **Solutions:**

1. Cut off **0.4–0.8 in (1–2 cm)** from the sealed end, wipe the bag opening dry, and reseal.
2. Ensure the bag opening is flat, wrinkle-free, and **clean and dry**.
3. For extra security, **seal a second** line just above the first (**double seal**).
4. Allow the unit to cool between cycles. Recommended interval: **≥ 60 seconds**.

**Q5: (Moist mode) Liquid rises toward the bag opening / risk of liquid being drawn into the unit**

**Possible Causes:**

1. Food contains too much liquid/marinade, or the bag opening is too close to the food
2. Vacuuming is too fast and pulls liquid upward

**Solutions:**

1. Press **STOP** immediately.
2. Remove the bag, wipe the bag opening dry, and increase the headspace (recommended **≥ 3.1 in / 8 cm**).
3. Use **Pulse vacuum (press and hold VAC) + SEAL** for better control.
4. Pre-chill or partially freeze juicy foods for **20–60 minutes** before vacuum sealing.
5. If liquid is present in the vacuum chamber, clean and dry it promptly.

**Q6: Bag is not sealed after using VAC (Pulse vacuum)**

**Possible Cause:**

1. **VAC mode vacuums only and does not seal automatically.**

**Solutions:**

1. After reaching the desired vacuum level, press **SEAL** to seal the bag.

**IMPORTANT: VAC (press and hold) does not seal**—you must press **SEAL** manually.

**Q7: Poor accessory vacuum / cannot vacuum accessories**

**Possible Causes:**

1. Hose/nozzle is not fully inserted or there is a leak at the connection
2. Accessory (canister/wine stopper, etc.) is not sealed properly
3. Seal ring is misaligned or sealing surfaces have oil/moisture
4. Accessory is overfilled and cannot seal properly

**Solutions:**

1. Reconnect and push the hose/nozzle firmly to ensure an airtight connection.
2. Clean the accessory sealing surfaces and check that the seal ring is installed correctly.
3. Make sure the accessory lid/valve is fully closed and sealed.
4. After use, reinstall the hose/nozzle back to the rear position and make sure it is fully seated.

**Q8. Burning smell near the sealing area / seal line deforms / bag melts**

**Possible Causes:**

1. Too many sealing cycles in a short time (overheating)
2. Bag is too thin or not compatible
3. Repeated sealing causes local overheating

**Solutions:**

1. Stop using the unit and allow it to cool for several minutes.
2. Space operations with at least **≥ 60 seconds** between cycles.
3. Use compatible vacuum bags/rolls (embossed bags recommended).

**Still not working**

If the problem persists after troubleshooting, stop using the unit and contact customer **support: service@airmsen.com**.

# WARRANTY

Product Name	Model Number	Default Warranty Period	For your own reference, we strongly recommend that you record your order number and date of purchase.
VACUUM SEALER	VS2206	2 years	

## TERMS & POLICY

AIRMSSEN warrants all products to be of the highest quality in material, craftsmanship, and service, effective from the date of purchase to the end of the warranty period.

AIRMSSEN will replace any product found to be defective due to manufacturer flaws based on eligibility. Refunds are available within the first 30 days of purchase. Refunds are only available to the original purchaser of the product. This warranty extends only to personal use and does not extend to any product that has been used for commercial, rental, or any other use in which the product is not intended for. There are no warranties other than the warranties expressly set forth with each product.

This warranty is non-transferrable. AIRMSSEN is not responsible in any way for any damages, losses, or inconveniences caused by equipment failure by user negligence, abuse, or use noncompliant with the user manual or any additional safety or usage warnings included in the product packaging and manual.

### THIS WARRANTY DOES NOT APPLY TO THE FOLLOWING:

- Damage due to abuse, accident, alteration, misuse, tampering, or vandalism.
- Improper or inadequate maintenance.
- Damage in return transit.
- Unsupervised use by children under 18 years of age.

AIRMSSEN assume no liability for damage caused by the use of the product other than for its intended use or as instructed in the user manual. Some states do not allow this exclusion or limitation of incidental or consequential losses, so the foregoing disclaimer may not apply to you. This warranty gives you specific legal rights and you may also have other rights, which may vary from state to state.

**ALL EXPRESSED AND IMPLIED WARRANTIES, INCLUDING THE WARRANTY OF MERCHANTABILITY, ARE LIMITED TO THE PERIOD OF THE LIMITED WARRANTY.**

### DEFECTIVE PRODUCTS & RETURNS

Should your product prove defective within the specified warranty period, please contact Customer Support via [service@airmsen.com](mailto:service@airmsen.com) with your order number.

DO not dispose of your product before contacting us. Once our Customer Support Team has approved your request, please return the unit with a copy of your invoice and order number.

# CUSTOMER SUPPORT

## WE'RE HERE TO HELP!

If you encounter any issues or have any questions regarding your new product, please contact our helpful Customer Support Team. Your satisfaction is our goal!

## CUSTOMER SUPPORT

Email: [service@airmsen.com](mailto:service@airmsen.com)

Telephone: **1-844-725-2333**

**\* To best serve you, our AIRMSSEN Representatives are available to answer your calls Monday to Friday, 10:30 AM – 6:30 PM EST.**

If you need to purchase product accessories, please visit [www.airmsen.com](http://www.airmsen.com).

**\* Please have your order confirmation number ready before contacting Customer Support.**





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QUESTIONS OR COMMENTS?

<b>EMAIL</b>	<b>OR VISIT US ONLINE AT</b>
service@airmsen.com	www.airmsen.com

