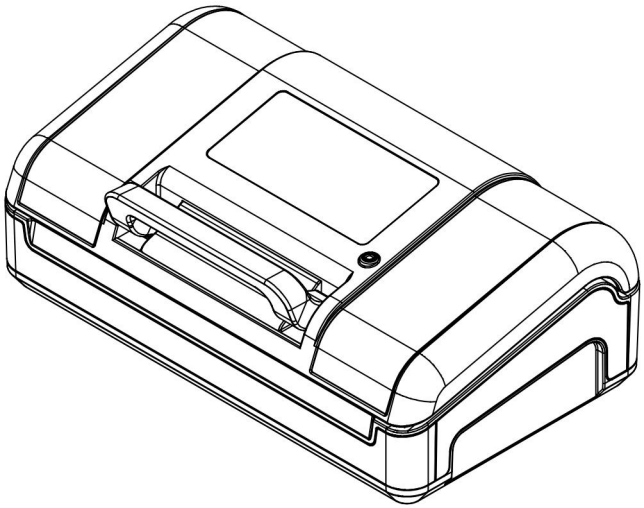
User Manual

Suction Vacuum Sealer

Model: V23



WEVAC TECHNOLOGY CO., LIMITED

service@wevactech.com

wevactech.com

Table of Contents

Product Usage Guidelines 2
Product Components 1
Features and Options 2
Operation Instructions 3
- How to install and replace the roll 3
- How to use the built-in cutter 4
- How to use the Seal function 5
- How to extend the seal time 5
- How to use the Vacuum & Seal function 6
- How to use the Pulse Vac function 7
- How to use the hose 7
- How to vacuum seal Mason Jars 8
- How to vacuum Canisters 9
- How to marinate 9
- How to vacuum zipper bags 10

Maintenance 11
Troubleshooting 12
- Cannot operate 12
- Insufficient vacuum 12
- Cannot seal or poor sealing performance 12
- Bag loses vacuum after sealing 12
- Error alarm 13
- No vacuum in accessories mode 13
- Liquid intrusion (Special circumstances) 14

Technical Specifications 15
Vacuum Packaging Basics 16
- Vacuum Food Storage Reference 18

Altitude Effect Reference Table 19

Important Safety Information

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

1. This appliance is intended for household use only. Do not use it for any purpose other than its intended design.
2. Do not allow children to play with the appliance or the power cord. Children, persons with reduced physical, sensory, or cognitive abilities should use this appliance under adult supervision. Always supervise children during use to prevent accidents.
3. Small parts and vacuum bags may pose a choking hazard. Keep them out of reach of children.
4. Do not use this appliance in environments containing flammable or explosive gases. Do not use it in high-temperature or high-humidity conditions that may compromise the safe operation of household appliances.
5. Ensure that the power supply voltage matches the voltage indicated on the appliance rating label.
6. Do not leave the appliance unattended while in operation.
7. The cutter contains a sharp blade. Do not handle the underside to avoid injury.
8. After sealing, the sealing area may become hot. Do not touch it to avoid burns.
9. Always disconnect the power supply after use.
10. When unplugging the appliance, hold the plug firmly. Do not pull on the power cord.
11. Do not immerse the appliance or power cord in water or any other liquid.
12. The power cord must be connected directly to a properly grounded power outlet that meets safety regulations.
13. If the plug, power cord, or appliance is damaged, stop using it immediately and contact the manufacturer or an authorized service center. Do not attempt to repair it yourself.
14. Do not allow the power cord to hang over the edge of a table or countertop, where it may be pulled by children or cause tripping hazards.
15. This appliance does not require any lubricants. Do not clean it with organic solvents.

16. Do not dispose of this product with household waste. Please recycle or dispose of it in accordance with applicable regulations on electronic waste in your local area.
17. Please retain this user manual for future reference.

Product Usage Guidelines

1. This machine is only compatible with textured/embossed 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. 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 mouth over the vacuum tray, ensure the opening lies flat across the seal bar and the open edge of the bag is inserted under the bag retention tabs. This ensures proper airflow during vacuuming.
6. Leave at least 2 inches (5 cm) of space between the bag opening and the food to prevent liquids from overflowing and contaminating the seal during vacuuming.
7. 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.
8. Soft, high-moisture foods or foods that need to maintain their shape achieve the best results when frozen before vacuum sealing.
9. Do not place heavy objects on the vacuum lid, as this may cause damage.
10. When the appliance is not in use, do not lock the lid, as prolonged pressure may deform the sealing gasket.

Product Components

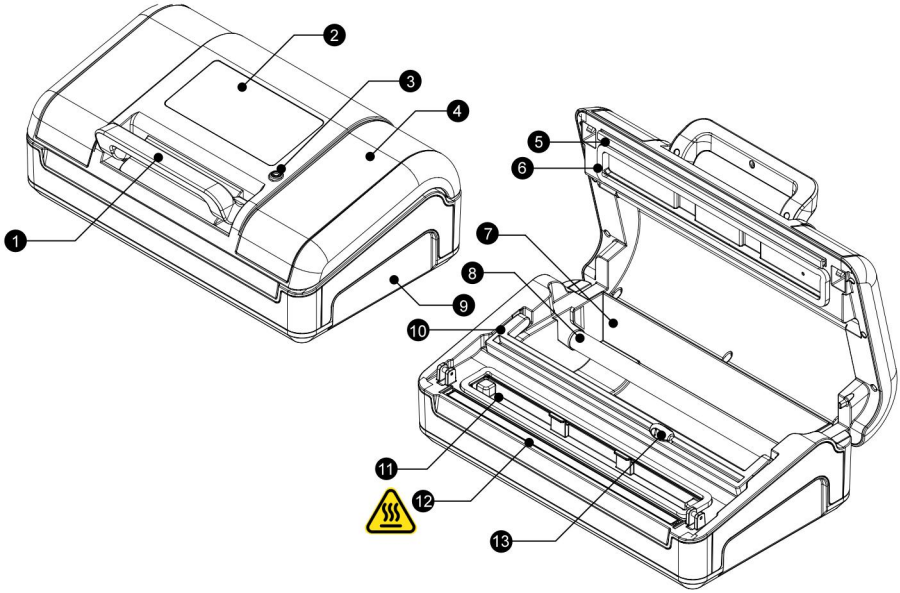


Figure 1

1	Locking handle	8	Tube
2	Control panel	9	Body
3	Vacuum port	10	Cutting guide
4	Lid	11	Removable liquid catch tray / chamber
5	Seal pad	12	Seal bar
6	Sealing gasket	13	Cutter
7	Roll compartment		

Note： *After operation, the seal bar becomes hot. Do not touch it to avoid injury. The cutter contains a sharp blade. Do not handle the underside to avoid injury.*

Features and Options

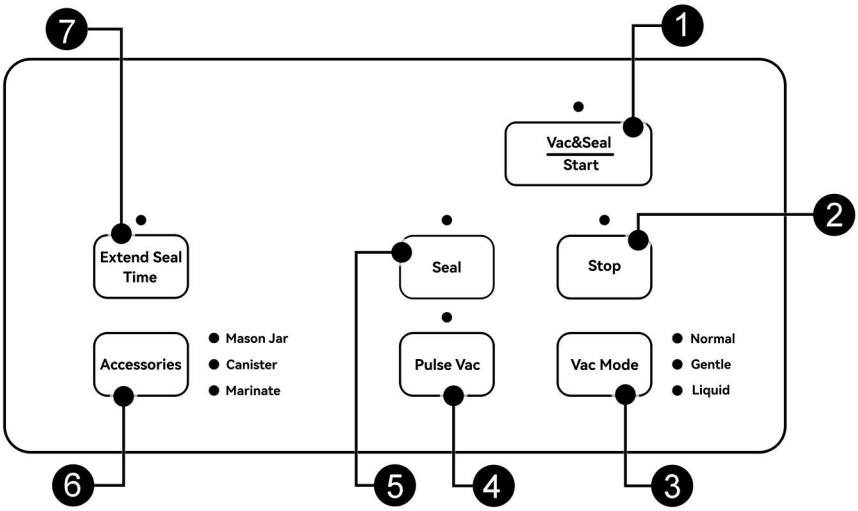


Figure 2

1. **Vac&Seal / Start button**
   - Press this button to start operation based on the mode selected in Vac Mode or Accessories.
2. **Stop button**
   - Press this button at any time during operation to stop the process.
3. **Vac Mode button**
   - Select the appropriate vacuum mode according to the type of food being sealed.
     - Normal Mode: For higher vacuum pressure.
     - Gentle Mode: For delicate items at reduced pressure.
     - Liquid Mode: For liquid or moist foods.

4. Pulse Vac button

- Press and hold this button to manually control the vacuuming process.
- Once the desired vacuum level is reached, press the Seal button to start sealing.
- This button can be used for the zipper bags with valve.

5. Seal button

- Press this button to start the sealing process immediately.

6. Accessories button

- Select the appropriate mode according to the type of vacuum accessory being used. The machine will remember the last selected mode. Please use the vacuum hose when operating in this mode.
  - Mason Jar：For vacuum sealing Mason jars.
  - Canister：For vacuum containers.
  - Marinate：For marinating food in vacuum containers.

7. Extend Seal Time button

- Press this button before operation to extend the sealing time for Vac & Seal and Seal functions.

Operation Instructions

How to install and replace the roll

1. The machine can hold up to two rolls. For example, it can accommodate two 20-foot rolls. For a single roll, the maximum length is 50 feet.
2. The roll compartment can accommodate roll bags up to 12 inches in width, and a dedicated groove is specifically designed for rolls 8 inches wide or less.
3. A tube is provided for roll placement. When using dual rolls, thread the tube through the lower roll and insert it into the grooves on both sides of the roll compartment. This allows the bag to be pulled out and cut properly.

   The tube also supports single-roll use. Please refer to the illustrations below for detailed operating steps.（*Single-roll placement*） and （*Dual-roll placement*）

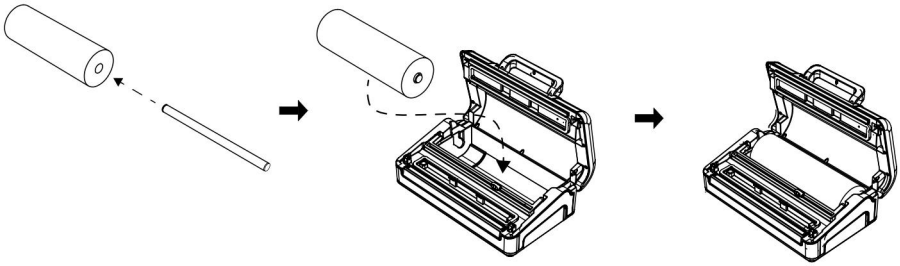


Figure 3 Single-roll placement

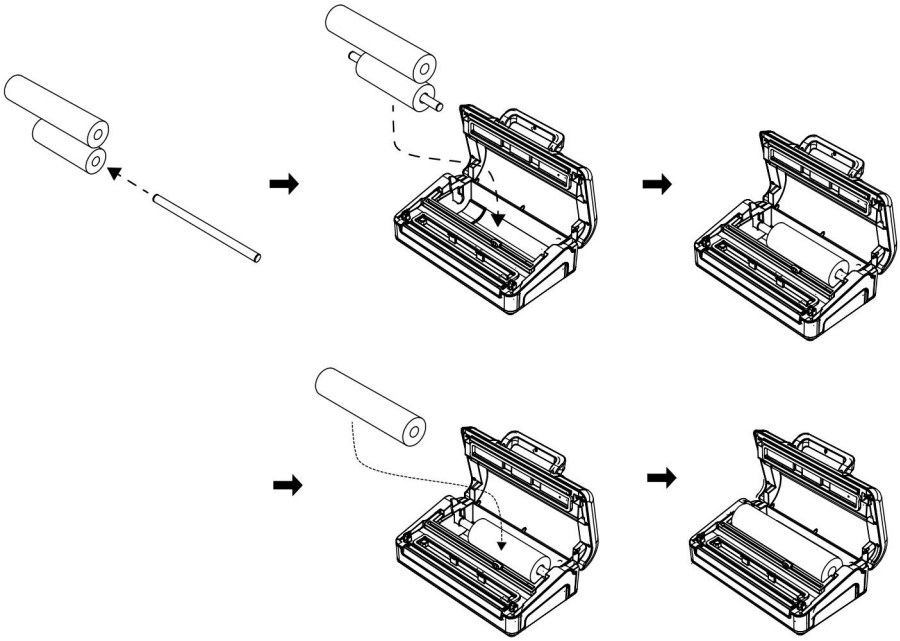


Figure 4 Dual-roll placement

How to use the built-in cutter

1. Open the lid.
2. Lift the cutting guide.

3. Pull out the desired length of bag material from the roll.
4. Lower the cutting guide back to its original position.
5. Slide the cutter firmly across the bag to make a clean cut.

Note: The cutter contains a sharp blade underneath. Use care when raising and lowering the cutter guide to avoid the risk of injury.

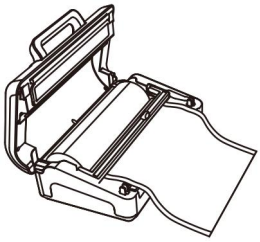


Figure 5

How to use the Seal function

To make a bag or make a seal only, simply：

1. Place the open end of the bag in the vacuum chamber.
2. Close the lid and press down on the handle to lock it.
3. Press the "**Seal**" button. (If the bag opening is wet, press "**Extend Seal Time**" before sealing.)

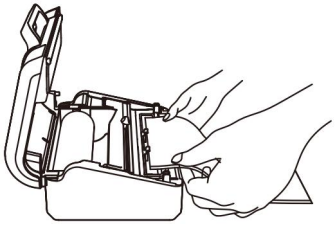


Figure 6

How to extend the seal time

1. For a longer seal, press the "**Extend Seal Time**" button prior to initiating a **Vacuum & Seal** or **Seal Only** operation.
2. The extended time setting will remain active. To revert to the default seal time, press the "**Extend Seal Time**" button again before starting the next process.

3. Once the machine re-enters standby mode or is re-plugged into the power outlet, the seal time will revert to the default setting.

Note：When the Extend Seal Time function is enabled, the intelligent seal time adjustment is temporarily disabled. For continuous operation in this mode, allow at least 20 seconds between cycles and open the lid to allow the machine to cool down.

How to use the Vacuum & Seal function

Vacuum Seal Solid Foods

Before you start, please note that there are two modes for solid foods:

- **Normal Mode**: For higher vacuum pressure.
- **Gentle Mode**: For delicate items at reduced pressure.

1. Place the open end of the bag in the vacuum chamber.
2. Close the lid and press down on the handle to lock it.
3. Select the vacuum mode: **Normal/Gentle**.
4. Press the "**Vac&Seal / Start**" button to start the process. (To cancel, press the **Stop** button.)

Note： Before vacuum sealing valuable or fragile items using Gentle mode, it is recommended to first test the vacuum level with other items to ensure the compression meets your needs and to avoid insufficient vacuum or damage to the items.

Vacuum Seal Liquids

1. Do not overfill the bag, leaving a recommended 7 inches of space between the liquid and the bag opening.

2. Keep the bag upright and always ensure the liquid level stays below the level of the sealing strip.

3. Place the open end of the bag in the vacuum chamber.
4. Close the lid and press down on the handle to lock it.
5. Select the vacuum mode: "**Liquid**".
6. Press the "**Vac&Seal / Start**" button to start the process. (To cancel, press the **Stop** button.)

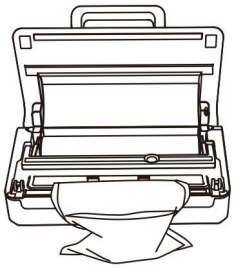


Figure 7

How to use the Pulse Vac function

Standard Pulse Vac

1. Place the open end of the bag in the vacuum chamber.
2. Close the lid and press down on the handle.
3. Press and hold the "**Pulse Vac**" button to start the vacuum process.
4. Release the "**Pulse Vac**" button to stop vacuuming.
5. Press the "**Seal**" button to seal the bag.

Alternate Pulse Vac

1. Place the open end of the bag in the vacuum chamber.
2. Close the lid and press down on the handle.
3. Select the vacuum mode: **Normal/Gentle**.
4. Press the "**Vac&Seal / Start**" button to start the vacuum process.
5. Press and hold the "**Pulse Vac**" button to control the vacuum process.
6. Release the "**Pulse Vac**" button to stop vacuuming.
7. Press the "**Seal**" button to seal the bag.

Note: If no action is taken within 10s after releasing the Pulse Vac button, the machine will exit the Pulse Vac mode and release the vacuum.

How to use the hose

1. Adjust the orientation of the round nozzle according to the type of accessory being vacuumed.
2. For Mason Jar adapters and zipper bags with valves, use the round nozzle in

Figure 8/❶ orientation

3. For vacuum canisters and bottle stoppers, select the round nozzle orientation according to the size of the vacuum port: **Figure 8/❶** or **Figure 8/❷**.

4. The flat nozzle of the vacuum hose **Figure 8/❸** is used to connect to the external vacuum port on the machine lid.

Note： When inserting the flat nozzle* Figure 8/❶ *into the external vacuum port, pressing down while slightly twisting will make installation easier.

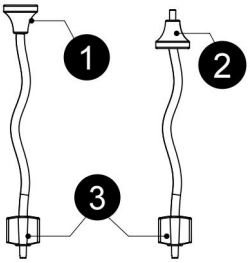


Figure 8

How to vacuum seal Mason Jars

1. Put the lid on the Mason jar.
2. Attach the adapter to the Mason jar (without the retaining ring.)
3. Insert one end of the hose firmly in the machine's vacuum port.
4. Attach the other end of the hose to the Mason jar adapter.
5. Close the machine's lid and press down the handle to lock it.
6. Press the "Accessories" button to select the Mason Jar mode.
7. Press the "Vac & Seal / Start" button to start the process. (To cancel, press the Stop button.)

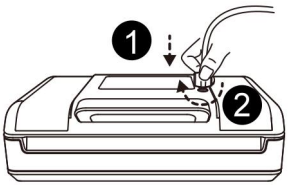


Figure 9



Figure 10

How to vacuum Canisters

Before use, please check that your vacuum canister is compatible with the vacuum hose.

1. Turn the canister's valve to "**Vacuum**".
2. Insert one end of the hose firmly in the **vacuum port**.
3. Attach the other end of the hose into the canister's valve.
4. Close the machine's lid and press down the handle to lock it.
5. Press the "**Accessories**" button to select the Canister mode.
6. Press the "**Vac&Seal / Start**" button to start the process. (To cancel, press the **Stop** button.)
7. Turn the canister's valve to "**Lock**" when the process is complete.

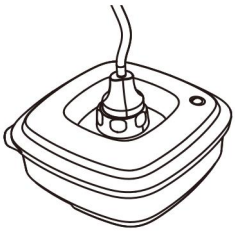


Figure 10

How to marinate

Before use, please check that your vacuum canister is compatible with the vacuum hose.

1. Put the food in a vacuum canister.
2. Turn the canister's valve to "**Open**".
3. Insert one end of the hose firmly in the vacuum port.
4. Insert the other end of the hose into the canister's valve.
5. Close the machine's lid and press down the handle to lock it.

6. Press the "**Accessories**" button to select the Marinate mode.
7. Press the "**Vac&Seal / Start**" button to start the process. (To cancel, press the **Stop** button.)

Note:

1. Only use vacuum canisters specifically designed for vacuum sealing.

2. Hot food should be cooled to room temperature before vacuum sealing in a canister.

3. Do not place a canister with the lid closed in a microwave.

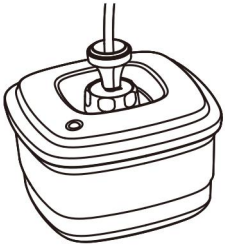


Figure 11

How to vacuum zipper bags

1. Put the food into zipper bags, and close the zip.
2. Close down the machine`s lid.
3. Insert one end of the hose firmly in the vacuum port, as **Figure 9.**
4. Turn the round nozzle of the vacuum hose to be **Figure 8/**❶.
5. Press down the machine`s handle to lock it.
6. Attach the other end of the hose to the zipper bag`s valve, as **Figure 13** and hold on.

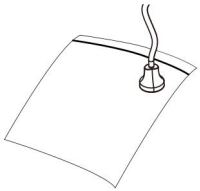


Figure 12

7. Select the appropriate function based on the valve type:

- For bags with a hard plastic valve, select **Canister** mode.
- For bags with a flat valve, use **Pulse Vac.** Observe and confirm that the bag has been vacuumed to the desired state, then release the button.

8. Remove the hose when complete.

Maintenance

1. Make sure the machine is placed on a flat, clean, and dry work surface.
2. When the machine is not in use, do not engage the locking latches to avoid prolonged compression of the sealing gasket, which may affect performance.
3. Clean the sealing gasket, seal pad, seal bar, vacuum chamber, and removable liquid catch tray at least once a week.
4. The seal bar and sealing gasket may remain hot after operation. Allow the machine to cool down completely before performing maintenance.
5. Disconnect the power supply before cleaning.
6. Use a soft-bristle brush to clean the sealing gasket, seal pad, seal bar, vacuum chamber, removable liquid catch tray, and vacuum hose. Do not use hard brushes, as they may damage the machine.
7. After use, remove the removable liquid catch tray, clean and dry it thoroughly, and wipe any remaining debris or dust inside the vacuum chamber with a damp cloth or paper towel.
8. After each operation, check whether the sealing gasket is deformed and whether the high-temperature tape is damaged or peeling off. Replace them promptly if necessary.
9. The removable liquid catch tray and vacuum hose are not suitable for high-temperature cleaning methods, such as dishwashers.

Troubleshooting

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.

Insufficient vacuum

1. Make sure the open end of the bag is fully positioned inside the lower sealing gasket.
2. Ensure that a textured (embossed) vacuum bag is used.
3. Check whether the sealing gasket is damaged, folded, or improperly installed.
4. Check the bag for damage, such as punctures or pinholes.
5. Make sure there are no food residues or foreign objects on the bag opening that could prevent a proper seal. Clean the bag opening and try again.
6. Excessive sealing time may cause overheating, which can affect vacuum performance. Open the lid and allow the machine to cool for a period of time before resuming operation.
7. If the problem persists after the above checks, contact a qualified technician for service.

Cannot seal or poor sealing performance

1. The open end of the bag is not properly positioned on the seal bar.
2. Make sure the sealing area is free of moisture, particles, debris, or dust.
3. The seal pad is not installed.
4. The default sealing time may be insufficient. Extend the sealing time and try again.
5. If the problem persists after the above checks, contact a qualified technician for service.

Bag loses vacuum after sealing

1. Check whether the high-temperature tape is damaged or peeling off. Replace it

promptly. Otherwise, the seal bar may melt through the bag, causing air leakage.

2. Improper sealing temperature may affect the seal:

- Excessive heat may melt the vacuum bag.
- Insufficient heat may result in an incomplete seal. Refer to "*Insufficient Vacuum*" or "*Cannot Seal or Poor Sealing Performance*" for solutions.

3. Sharp food items may puncture the bag and create pinholes. To prevent this, cover sharp edges with paper towels or use a protective sheet, then reseal with a new vacuum bag.

Note：Some fruits and vegetables may release gases if they are not properly blanched before packaging, or if hot food is sealed. This may cause the bag to loosen and is a normal occurrence, not a leak.

Error alarm

1. If the machine emits a continuous beep and the indicator lights flash rapidly after pressing "Vac & Seal / Start" or "Seal", the lid is not locked. Make sure the lid is fully closed and the handle is pressed down.
2. If continuous beeping and rapidly flashing indicator lights occur during vacuuming, the machine cannot reach the target pressure. Check that the handle is locked and the vacuum bag is not damaged. Replace the bag and try again.
3. If the issue persists, please contact customer service for assistance.

No vacuum in accessories mode

1. Check whether the flat nozzle of the vacuum hose is fully inserted into the external vacuum port. Firmly twist and push the nozzle again to ensure it is completely seated.
2. Check whether the handle is fully pressed down. Press the handle to lock the lid, then try again.
3. Open the lid and check for any foreign objects on the sealing gasket or in the vacuum chamber (e.g., the roll bag crossing over the vacuum chamber). Remove any obstructions and try again.

Note：If the problem cannot be resolved using the above steps, please contact customer service for further assistance. Do not disassemble the machine yourself.

Liquid intrusion (Special circumstances)

If liquid enters the vacuum chamber:

1. Immediately switch off the power and wait at least 5 minutes to allow the seal bar to cool down.
2. Remove the removable liquid catch tray and wipe away any liquid.
3. Dry the liquid inside the vacuum chamber thoroughly.
4. Place paper towels or a tray under the machine, then reconnect the power.
5. Close the lid, press and hold “Pulse Vac” for 20 seconds, then press “Stop” to release the air. Repeat this process five times to help expel liquid from the internal tubing.
6. Open the lid, place paper towels or a tray under the machine, and leave the machine in a well-ventilated area to air dry for 48 hours. Do not tilt or invert the machine during this period.

If liquid enters the seal bar：

1. Do not tilt or invert the machine. Switch off the power and wait 10 minutes to allow the seal bar to cool and the liquid to drain.
2. Clean and dry any liquid from the removable liquid catch tray and the vacuum chamber.
3. Open the lid, place paper towels under the machine, and leave it in a well-ventilated area to air dry for 24 hours. Do not tilt or invert the machine during this period.
4. Place paper towels under the machine and reconnect the power.
5. Close the lid, press and hold “Pulse Vac” for 20 seconds, then press “Stop” to release the air. Repeat this process five times to help expel liquid from the internal tubing.
6. Open the lid again, place paper towels under the machine, and leave the machine in a well-ventilated area to air dry for 48 hours. Do not tilt or invert the machine during this period.

Note：If the machine is not cleaned regularly, the internal tubing may become clogged, which can affect vacuum performance. In this case, please contact after-sales service to have the tubing replaced.

Technical Specifications

Canada

Model Number	V23-CA
Power supply	110~120Vac 60Hz
Power	250W
Pump	Dry pump
Pressure	-28.3 inHg
Seal wire width	0.07 inch ×2
Maximum seal width	12.4 inch（Including both side edges of the bag）
Dimensions	15 × 8.1 × 6.1 inch
Weight	6.6 lb.

the Middle East (United Arab Emirates, Saudi Arabia)

Model Number	V23-AE、V23-SA
Power supply	220~240Vac 50/60Hz
Power	250W
Pump	Dry pump
Pressure	-28.3 inHg
Seal wire width	0.07 inch ×2

Model Number	V23-AE、V23-SA
Maximum seal width	12.4 inch（Including both side edges of the bag）
Dimensions	15 × 8.1 × 6.1 inch
Weight	6.6 lb.

Australia

Model Number	V23-AU
Power supply	220~240Vac 50/60Hz
Power	250W
Pump	Dry pump
Pressure	-28.3 inHg
Seal wire width	1.8mm ×2
Maximum seal width	315 inch（Including both side edges of the bag）
Dimensions	381 × 205 × 255 mm
Weight	2.99 Kg

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 39ºF (4ºC) 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 serious health risks if consumed.

Vacuum Food Storage Reference

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

Altitude Effect Reference Table

Ambient atmospheric pressure decreases as altitude increases.
Vacuum sealers work by reducing the pressure inside the chamber to a target negative pressure. Since the initial chamber pressure equals the ambient atmospheric pressure, the pressure difference that the machine can remove (i.e., the gap between ambient pressure and target vacuum level) becomes smaller at higher altitudes.

At high altitudes, you may notice that the machine seals the bag before achieving the same level of air extraction as at sea level. This is a normal physical phenomenon and currently cannot be avoided by technical means.

The table below shows the ambient atmospheric pressure and the maximum working negative pressure of this machine at different altitudes:

Altitude (ft)	Atmospheric Pressure (psi)	Theoretical Max Vacuum (inHg)	Actual Machine Max Vacuum (inHg)	Theoretical Vacuum Loss (%)
0	14.7	29.921	28.3	0.00%
1000	14.16	28.9	27.3	3.40%
2000	13.66	27.8	26.3	7.10%
3000	13.16	26.8	25.4	10.40%
4000	12.68	25.8	24.4	13.80%
5000	12.22	24.9	23.5	16.80%
6000	11.77	24	22.7	19.80%
7000	11.33	23.1	21.8	22.80%
8000	10.91	22.2	21.0	25.90%
9000	10.5	21.4	20.2	28.60%
10000	10.1	20.6	19.4	31.30%
11000	9.71	19.8	18.7	33.90%
12000	9.34	19	18.0	36.50%
13000	8.97	18.3	17.3	39.00%
14000	8.62	17.5	16.6	41.40%
15000	8.28	16.9	16.0	43.60%

Altitude (m)	Atmospheric Pressure (psi)	Theoretical Max Vacuum (mmHg)	Actual Machine Max Vacuum (mmHg)	Theoretical Vacuum Loss (%)
0	14.7	760.0	718.8	0.00%
300	14.17	734.1	694.4	3.26%
600	13.67	706.1	667.8	7.01%
900	13.18	680.7	644.0	10.51%
1200	12.69	655.3	619.6	13.71%
1500	12.23	632.5	598.0	16.70%
1800	11.78	609.6	576.5	19.74%
2100	11.35	586.7	554.9	22.68%
2400	10.93	563.9	532.6	25.63%
2700	10.52	543.6	513.2	28.30%
3000	10.1	523.2	493.8	31.16%
3400	9.67	502.9	475.1	34.07%
3700	9.32	482.6	456.4	36.53%
4000	8.97	464.8	438.5	38.84%
4300	8.6	444.5	421.2	41.41%
4600	8.26	429.3	405.4	43.68%

Thank you for purchasing the Model V23 Suction

Vacuum Sealer.

Enjoy using your new machine!