

## 1. Overview

The Mesliese VS6685J is a fully automatic vacuum sealer machine designed for home food preservation. It removes air from specially designed bags to extend the freshness of food items. The unit features multiple operation modes, a built-in bag cutter and storage, and is powered by a 120W motor capable of achieving 85kPa of suction.



## 2. Safety Information

### WARNING:

- This appliance is for household use only. Do not use outdoors or for commercial purposes.
- Operate on a dry, stable, and level surface.

- Ensure the power cord is undamaged and the unit is plugged into a compatible 110V outlet.
- Keep fingers, hair, and loose clothing away from the sealing chamber during operation. The automatic cover closes with force.
- Do not vacuum seal liquids directly in bags. Use the moist mode for damp foods and the external hose for liquids in containers.
- Unplug the unit before cleaning or when not in use for extended periods.
- Do not operate the machine if the sealing strip or silicone gasket is damaged.

### 3. Package Contents

Before use, verify you have received all items:

- 1 x Mesliese VS6685J Vacuum Sealer Machine
- 2 x Vacuum Bag Rolls (8" x 6.6')
- 5 x Pre-cut Vacuum Bags (11" x 16")
- 1 x Air Suction Hose
- 1 x User Manual (this document)

**Note:** All bags and rolls included are BPA-free and safe for sous vide cooking.

### 4. Product Features & Parts



#### 4.1 Control Panel & Functions

The control panel consists of touch-sensitive buttons for different operations:

- **DRY VAC & SEAL:** Standard mode for dry, solid foods (e.g., grains, pasta, bread).
- **MOIST VAC & SEAL:** For moist or juicy foods (e.g., meat, fish, fruits). Uses a modified vacuum cycle to help prevent liquid from being drawn into the machine.
- **SEAL ONLY:** Creates a heat seal without vacuuming. Useful for resealing chip bags or creating pouches.
- **OPEN:** Automatically opens the vacuum chamber cover.
- **PULSE:** Manual vacuum control. Press and hold to vacuum, release to stop. Allows for custom vacuum pressure on delicate items.

- **EXTRA-VAC/MARINATE:** Activates the external port for use with the suction hose. Used for vacuuming air from jars, canisters, wine bottles, or marinating containers.
- **CANCEL:** Stops any ongoing operation immediately.

## 4.2 Physical Components

- **Sealing Chamber & Cover:** The main area where bags are inserted for vacuuming and sealing. The cover closes automatically when a mode is selected.
- **11.8-inch Sealing Strip:** Dual heating elements that create the airtight seal across the bag.
- **Silicone Gasket:** Lines the sealing chamber to ensure an airtight seal during vacuuming.
- **Built-in Cutter:** A sliding blade located on the side of the unit for cutting bag material from rolls.
- **Bag Storage Compartment:** A compartment inside the unit to store bag rolls.
- **Removable Drip Tray:** Catches any accidental spills or moisture. Can be removed for easy cleaning.
- **External Vacuum Port:** Connection point for the included air suction hose.
- **Cord Storage:** Area to wrap and store the power cord.

## 5. Use Guide

### 5.1 Before First Use

1. Remove all packaging materials.
2. Wipe the exterior with a damp cloth and dry thoroughly. Do not immerse in water.
3. Ensure the removable drip tray is correctly seated.
4. Plug the power cord into a 110V electrical outlet.

### 5.2 Preparing a Bag

1. **From a Roll:** Pull the desired length of bag material from the roll. Use the built-in cutter to cut it to size. Seal one end using the **SEAL ONLY** function to create a pouch.
2. **Using a Pre-cut Bag:** Pre-cut bags are open on one end. Ensure the open end is clean and free of wrinkles.

**Tip:** Leave enough bag material (at least 3 inches) beyond the food item to allow for proper insertion into the sealing chamber and a clean seal.

### 5.3 Basic Vacuum Sealing Process

1. Place food items into the prepared bag.

2. Insert the open end of the bag into the sealing chamber, ensuring the bag is flat and smooth. The bag edge should touch the back stop inside the chamber.
3. Press the **DRY VAC & SEAL** (for dry food) or **MOIST VAC & SEAL** (for moist food) button. The cover will close automatically.
4. The machine will begin vacuuming air from the bag. This process typically takes 6 to 18 seconds.
5. Once the air is removed, the heating strips will activate to seal the bag. You will hear a beep or see the indicator lights change when the process is complete.
6. The chamber cover will open automatically. Remove the sealed bag.



## 5.4 Using Special Modes

### Pulse Mode (Manual Vacuum):

- Insert the bag into the chamber.
- Press and hold the **PULSE** button. The machine will vacuum while the button is held.
- Release the button when the desired level of vacuum is achieved (e.g., for delicate foods like chips or bread).
- The machine will then automatically proceed to seal the bag.

### External Vacuum / Marinate Mode:

1. Attach the smaller end of the air suction hose to the **External Vacuum Port** on the sealer.
2. Attach the appropriate accessory (e.g., jar sealer lid, wine stopper) to the other end of the hose and secure it to your container.
3. Press the **EXTRA-VAC/MARINATE** button. The machine will vacuum air from the container.
4. The process will stop automatically. You can also press **CANCEL** to stop it manually.

## 6. Care & Cleaning

1. **Unplug the machine** before cleaning.
2. Wipe the exterior and control panel with a soft, damp cloth. Do not use abrasive cleaners or solvents.

3. Remove the drip tray by pulling it forward. Wash it with warm, soapy water, rinse, and dry completely before reinserting.
4. To clean the sealing chamber and strip, use a dry cloth or a cotton swab to remove any food particles or debris. Ensure the silicone gasket is clean and free of obstructions.
5. **Never immerse the main unit in water or any other liquid.**
6. Store the machine in a cool, dry place. The cord and hose can be stored in the designated compartments.

## 7. Troubleshooting

Problem	Possible Cause	Solution
Machine does not turn on.	Not plugged in. Faulty outlet.	Check power connection. Try a different outlet.
Seal is weak or fails.	Bag wrinkled at seal area. Sealing strip dirty or damaged. Silicone gasket not seated properly.	Ensure bag is flat and smooth. Clean sealing strip and gasket. Check for damage.
Vacuum process is very slow or incomplete.	Bag has a small hole or puncture. Food particles blocking the vacuum channel. Very moist content.	Use a new bag. Clean the chamber. Use MOIST mode for damp foods and ensure bag opening is above food level.
Liquid is drawn into the machine.	Sealing very liquid-heavy foods in standard mode.	Freeze liquids first or use the external hose with containers. Always use MOIST mode for juicy foods.
Cover does not open automatically.	Cycle interrupted. Mechanical obstruction.	Press the OPEN button. Ensure no debris is blocking the cover's path.

## 8. Specifications

- **Model:** VS6685J
- **Power:** 120W
- **Voltage:** 110V
- **Vacuum Pressure:** Up to 85 kPa
- **Sealing Strip Length:** 11.8 inches (30 cm)
- **Material:** Stainless Steel Housing

- **Operation Mode:** Automatic
- **Certification:** ETL Certified
- **Item Weight:** 6 lbs (2.7 kg)

## 9. Warranty and Support

Mesliese offers a 5-year limited warranty for this vacuum sealer machine. The warranty covers defects in materials and workmanship under normal household use.

For customer service, warranty claims, or product support, contact Mesliese through the seller contact information provided on your Amazon order details page. The product listing mentions "friendly 24-hour customer service."

**Note:** To register your product for warranty, you may scan the QR code included in the packaging or follow the instructions provided with your unit.

### Warning

This content is compiled from multiple sources and is provided for reference purposes only. It may not be complete or fully applicable to all situations. If you are unable to resolve your issue, please contact the product manufacturer or an authorized service provider for official support.