Model: SJ-VS2037 | **Brand:** OSTBA

Overview

The OSTBA 180W Vacuum Sealer is a countertop appliance designed to remove air from specially designed bags and containers to preserve food freshness. It features a dual-pump motor, a built-in bag cutter and storage compartment, and multiple sealing modes for different food types.

Package Contents

- OSTBA Vacuum Sealer Machine (Model SJ-VS2037)
- 1 Roll of Vacuum Bags (20 cm x 300 cm)
- External Air Suction Hose

- User Manual

Product Dimensions & Specifications

Specification	Details
Dimensions (L x W x H)	16 x 8.5 x 4.5 inches
Weight	6.6 pounds
Power	180 Watts
Voltage	120 Volts (AC)
Suction Power	Up to -95 kPa
Material	ABS, Stainless Steel
Color	Silver

Features

Control Panel & Indicators

The control panel includes a digital display and seven function buttons:

- **Marinate** – Rapidly marinates meats by vacuum-sealing and releasing pressure.
- **Seal** – Seals the bag without vacuuming (for pre-made bags or resealing).
- **Manual** – Allows manual control of vacuum and seal process.
- **Memory** – Stores the last used settings for repeat use.
- **Dry (3 levels: Light / Medium / Strong)** – For dry foods like nuts, coffee, crackers.
- **Moist (2 levels)** – For moist or juicy foods like meats, sauces, or marinated items.

Dual-Pump Motor

The 180W dual-pump motor generates up to -95 kPa of suction, completing a vacuum cycle in 8–18 seconds. An integrated cooling system allows for continuous sealing of multiple bags without downtime.

Easy-Lock Handle

The ergonomic handle secures the lid with a one-handed snap-lock mechanism, eliminating the need for clamps or hard pressing.

Built-in Cutter & Bag Storage

A compartment inside the machine stores a roll of vacuum bags. The integrated cutter lets you trim bags to the desired length without scissors.

Digital Display

The display shows the current mode and progress of the vacuum/seal cycle.

Removable Drip Tray

A drip tray collects any liquids that may be drawn out during vacuuming. It can be removed for cleaning.

External Vacuum Function

The included suction hose allows you to vacuum-seal canisters, wine bottles, and other accessories with a compatible valve.

Use Guide

Preparing the Machine

1. Place the vacuum sealer on a flat, dry, stable surface.
2. Plug the power cord into a 120V AC outlet.
3. Ensure the drip tray is properly inserted.
4. Open the lid using the easy-lock handle.

Creating a Vacuum Bag from a Roll

1. Open the bag storage compartment and pull out the bag roll.
2. Close the lid and use the built-in cutter to cut the desired length.
3. Seal one end of the bag: press the **Seal** button. The machine will heat-seal the open end.
4. Fill the bag with food, leaving at least 3 inches of space at the open end.

Vacuum Sealing (Dry Mode)

1. Place the open end of the filled bag into the vacuum channel.
2. Close and lock the lid using the easy-lock handle.
3. Press the **Dry** button. Select **Light**, **Medium**, or **Strong** depending on the food texture.
4. The machine will automatically vacuum the air and seal the bag.
5. Wait for the cycle to complete (indicator will turn off). Unlock the lid and remove the bag.

Vacuum Sealing (Moist Mode)

1. Follow steps 1–2 from Dry Mode.
2. Press the **Moist** button. Select the desired level.
3. The machine will vacuum and seal, adjusting for moisture content.

Using the Marinate Function

1. Place food and marinade in a vacuum bag.
2. Seal the bag using the **Seal** button (do not vacuum yet).

3. Press the **Marinate** button. The machine will cycle vacuum and release to accelerate marination.
4. After the cycle, open the bag or proceed to vacuum seal.

Manual Mode

1. Press the **Manual** button.
2. The vacuum pump will start. Press **Seal** when you want to stop vacuuming and seal the bag.
3. This is useful for delicate items like chips or bread.

Memory Function

After using a specific mode (e.g., Moist Strong), press **Memory** to save those settings. The next time you power on, press **Memory** to recall the saved mode.

External Vacuum (Canisters / Wine Bottles)

1. Insert one end of the suction hose into the external vacuum port on the machine.
2. Attach the other end to the compatible canister lid or wine stopper.
3. Press the **Manual** button to start vacuuming. Monitor the process; press **Seal** or stop when desired vacuum is reached.

Cleaning & Maintenance

- Unplug the machine before cleaning.
- Remove and empty the drip tray. Wash with warm soapy water and dry thoroughly.
- Wipe the exterior with a damp cloth. Do not immerse in water.
- Clean the sealing gasket and vacuum channel with a soft brush to remove food particles.

Video Guide

The following video demonstrates the setup and operation of the OSTBA vacuum sealer:

Your browser does not support the video tag.

Video: Product setup and usage demonstration.

Troubleshooting

Issue	Possible Cause	Solution
Machine does not start	No power / unplugged	Check power cord and outlet (120V).
Bag does not seal	Lid not fully locked / gasket dirty	Ensure handle is fully locked. Clean the sealing gasket.
Vacuum pump runs but bag does not empty	Bag not positioned correctly / hole in bag	Re-position bag in vacuum channel. Check for punctures.
Liquid drawn into drip tray	Moisture content too high	Use Moist mode. Empty drip tray after use.
Continuous sealing stops	Overheating protection activated	Allow machine to cool for 1–2 minutes before resuming.

Warranty & Support

This product is covered by a **1-year warranty** from OSTBA APPLIANCE INC. For warranty claims, support, or questions, contact OSTBA through their Amazon store or the contact information provided in the included user manual.

Manufacturer: OSTBA APPLIANCE INC

Model Number: SJ-VS2037

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.

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