



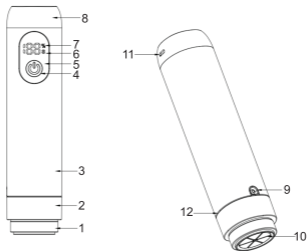
# Vacuum Seal Pro

## Instruction Manual



**Thank you for purchasing Wamoma Vacuum Seal Pro!** This sealer has a sleek design, strong vacuum power, smart stop-and-release, and a built-in fluid collector. It's perfect for home or outdoor use. Works with valve bags, canisters, wine bottles, and vacuum containers, covering almost anything you need to keep fresh. Take a moment to get familiar with your device before use.

# Product Overview



1.Airtight Ring	7.Power Percentage Display
2.Water Tank	8.Top Cap
3.Housing	9.Exit Hole
4.Power Button	10. Water shut silicone sheet
5.Display Panel	11. Type-C Charging Port
6.Time Display (by Seconds)	12. Seal Ring

## Safety Notes

Read the user manual carefully before using the appliance.

1. Close supervision is required when the appliance is used by or near children.
2. Keep vents clear: Make sure the vacuum inlet and outlet are not blocked during use to prevent the motor from overheating.
3. Do not use the appliance as a toy.
4. Do not use the appliance while it is charging.

## Charging the Vacuum Sealer

1. When the vacuum sealer displays LO, the battery is low and needs to be charged.
2. Connect the Type-C end of the charging cable to the vacuum sealer and the Type-A end to a USB charging port. Charging will start automatically. Two digits on the display show the battery level, and a flashing % symbol next to the digits indicates that the device is charging.
3. If OV appears on the screen, it means the charging voltage is too high and charging will not start. In this case, switch to a 5V USB charging port. The OV test process takes about 6 seconds before the OV warning appears.

## General Instruction

Press and hold the power button for 2 seconds to turn the machine on or off. When the machine is turned on, the vacuum starts automatically, and the display panel shows the vacuuming time in seconds. Once the vacuuming is complete, the display panel shows the remaining battery level with two digits and a % symbol.

While the machine is on, press the power button to start vacuuming, and press it again to stop.

## Instructions for Dry Vacuuming

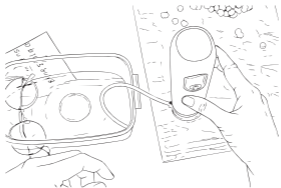
1. Fill the bag with food and seal the vacuum valve bag using a seal clip. Place the bag on a flat, stable surface, making sure no food is above the Maximum Fill Line or under the air valve. Align the machine with the vacuum valve and press down firmly.
2. Press and hold the power button for 2 seconds to turn on the machine. The vacuum will automatically start removing air from the bag, and the display panel will show the vacuuming time in seconds.
3. When vacuuming is complete, the machine will stop automatically, and the display panel will show the remaining battery level. Remove the machine—the bag is now fully vacuumed.
4. You can also press the power button at any time to stop vacuuming manually.

### Notes:

1. For faster vacuuming, the silicone rubber sheet and spring can be removed.
2. If the machine runs continuously for 2 minutes, it will enter standby mode automatically to prevent overload.

3. If the machine is left idle for 30 seconds, it will turn off automatically to save power.

## Instructions for Wet Vacuuming

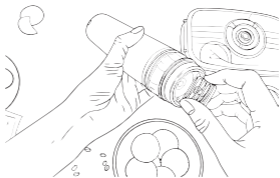


1. Before wet vacuuming, make sure the silicone rubber sheet and spring are installed.
2. Insert the draining tube into the exit hole to prevent fluid from spraying out.
3. Place the filled vacuum bags near a sink or container and position the draining tube into it.
4. Align the vacuum sealer with the bags and press down firmly.
5. Follow the General Instructions to start vacuuming. The machine will stop automatically when the water tank is full. It is recommended to empty the water tank before starting another vacuuming session. Press the power button again to continue vacuuming and draining fluid until the bag reaches the desired vacuum state.

### Notes:

1. The silicone rubber sheet with spring must be installed before wet vacuuming.
2. Do not place the machine directly into liquid; direct contact with fluids may cause malfunction.
3. After vacuuming marinated food or food with liquid, fill the vacuum bag with clean water and run the vacuum to remove any residual fluid from the machine. Stop once all residual fluid is drained to prevent odors.
4. Some fluid may remain on the valve of the vacuum bag after finishing. Use a clean cloth to wipe the bag.

# Instructions for Vacuum Container or Wine Bottle



1. Remove the waterproof sheet from the nozzle and align the machine with the vacuum groove of the container. Press the machine down firmly onto the vacuum container.
2. Before vacuuming, make sure the orange silicone valve on the container is protruding upward, which indicates that the container is not yet vacuumed.
3. Follow the General Instructions to start vacuuming. When vacuuming is complete, the orange silicone valve will sink downward, indicating that the container is fully vacuumed.

**Note:** Wine opener and vacuum containers are sold separately.

## User-controlled Vacuuming Mode

Some foods, such as soft or crispy items, may be crushed by automatic vacuuming and lose their original shape. To preserve the food's shape, use user-controlled vacuuming mode.

To start this mode, press the power button briefly to begin vacuuming, then release it. Press and hold the power button again, and release it when the bag has shrunk enough to remove air without crushing the food. This allows the food to maintain its original shape.

# Technical Specification

Product Name	Hand-held Vacuum Sealer
Model	VM6
Negative pressure for pump	-60kPa
Negative pressure setting for unit	-40kPa
Size	φ49*199mm
Unit Weight	0.345 kg (0.76 lb / 12 oz)
Rated charge	5V/1A
Over voltage charge protection:	no charge from 6±0.5V to 30V.
Power	17W
Battery Capacity	1500mAh
Continuous working time	40 - 50 minutes
Charging time	About 150 minutes
Vacuum volume	7.5L

## Trouble Shooting

### 1. No power

Press and hold the power button for 2 seconds to turn on the machine. If the machine was used to vacuum liquids, the battery may be low—charge the machine before turning it on.

### 2. Vacuum Not Working

Check that the water tank and seal ring are properly installed and securely attached to the machine. Align the nozzle with the bag's valve, press down firmly, and try vacuuming again. If the previous vacuum cycle just finished, wait 3 seconds before starting a new cycle.

### 3. Residual Water Inside the Machine

Each machine is tested for wet vacuuming, so a small amount of water may remain inside. This is normal and does not affect performance.

### 4. Sealed Bag Appears Leaky or Not Airtight

Some foods, especially fruits, release carbon dioxide over time, which can make the bag appear puffed up after a few days. The bag is still airtight. For comparison, vacuum harder foods. Bags with hard items and no air inside will remain airtight even after several days.

### Need help?

You can email our support team at [support@wamoma.com](mailto:support@wamoma.com) or call us at +1 855 501 2499.

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Wamoma, LLC  
839 E Market St  
Ste 106 #165  
Akron, OH  
44305  
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