



VSP801

**VACUUM SEALER
WITH LABEL PRINTER**

100-120V~ | 125W | 50/60Hz

Caution:

The user is cautioned that changes or modifications not expressly approved by the party responsible for compliance could void the user's authority to operate the equipment.

This device complies with Part 15 of the FCC Rules. Operation is subject to the following two conditions:

- (1) this device may not cause harmful interference, and
- (2) this device must accept any interference received, including interference that may cause undesired operation.

NOTE: This equipment has been tested and found to comply with the limits for a Class B digital device, pursuant to Part 15 of the FCC Rules. These limits are designed to provide reasonable protection against harmful interference in a residential installation. This equipment generates, uses and can radiate radio frequency energy and, if not installed and used in accordance with the instructions, may cause harmful interference to radio communications. However, there is no guarantee that interference will not occur in a particular installation. If this equipment does cause harmful interference to radio or television reception, which can be determined by turning the equipment off and on, the user is encouraged to try to correct the interference by one or more of the following measures:

- Reorient or relocate the receiving antenna.
- Increase the separation between the equipment and receiver.
- Connect the equipment into an outlet on a circuit different from that to which the receiver is connected.
- Consult the dealer or an experienced radio/TV technician for help.

FCC Radiation Exposure Statement: This equipment complies with FCC radiation exposure limits set forth for an uncontrolled environment. This transmitter must not be co-located or operating in conjunction with any other antenna or transmitter.

This equipment should be installed and operated with a minimum distance of 20cm between the radiator and your body.

REGISTER
NOW!

for an additional
3 months
Warranty

As a special thank-you for registering your Beelicious unit, you'll automatically receive an additional 3 months added to your limited manufacturer's warranty!

All you need to do is send your order ID to our service Email: **support@mybeelicious.com**, or enter your order ID to activate the warranty online at www.mybeelicious.com/?vipwarranty.

This warranty only covers orders from authorized brand online stores and our official website. We are not responsible for any purchases from other distribution channels.

- ✓ FREE upgrade to FULL Replacement Guarantee - no need to return.
- ✓ Once registered, you will be ensured that if anything goes wrong with your product, we will either send you a brand new unit as a replacement (Absolutely FREE) or provide a FULL refund of your order.
- ✓ Just send your Amazon Order ID to Email support@mybeelicious.com to activate the extended warranty.



Send :

Support@mybeelicious.com

Subject:

Warranty

Order ID:



NOTE: Must register within 7 days after receiving your new product.



◀ Tag us in your **#Beelicious #Beeliciousvacuumsealer** creations for a chance to GET prizes.

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01 IMPORTANT SAFEGAURDS

READ ALL INSTRUCTIONS BEFORE USING

A. Electrical Safety

1. Do not leave the appliance unattended when plugged in. Unplug when not in use.
2. Do not use outdoors, on wet surfaces, or in high-humidity environments.
3. If the cord or plug is damaged, or if the unit has been dropped or submerged, stop use immediately and contact an authorized service center.
4. Do not pull or carry by the cord. Keep it away from heat, sharp edges, and pinch points.
5. Never immerse the unit, cord, or plug in any liquid.
6. Do not handle with wet hands.
7. This unit uses a polarized plug (one blade wider). If it does not fit the outlet, reverse it. If still unable to fit, contact a qualified electrician. Do not modify the plug.
8. Any extension cord used must be rated equal to or higher than this appliance (125W / 100-120V~).
9. Turn the unit OFF before unplugging.
10. A damaged supply cord must be replaced by the manufacturer or an authorized service agent.

B. Vacuum Sealing Safety

11. For household indoor use only. Not for commercial, industrial, or outdoor use.
12. Not suitable for unsupervised use by persons with reduced physical, sensory, or mental capabilities, or lack of experience.
13. Always supervise children. Ensure children do not touch or operate the appliance.
14. Do not exceed 20 consecutive sealing cycles. Allow at least 60 seconds to cool between cycles. Keep the lid open between uses.
15. **HOT SURFACE:** The sealing wire and surrounding area reach very high temperatures. Do not touch.

01 IMPORTANT SAFEGAURDS

16. Do not vacuum seal carbonated beverages or pressurized containers — high negative pressure may cause rupture.
17. Do not seal pure liquids in a flat bag. Use MOIST+ mode for liquid-heavy foods and ensure the bag opening is dry.
18. When using the accessory hose, confirm the container is rated for vacuum sealing. Never use on plastic bottles or carbonated drinks.
19. If NTC overheat protection activates (indicator flashes), unplug, open the lid, and allow full cooling before resuming.
20. **Use only embossed/textured vacuum bags** (one side must have a channel texture). Standard zip-lock or household bags are not suitable.

C. Label Printer

21. The thermal print head reaches high temperatures. Do not insert fingers or touch the print head during or after printing.
22. Use only 2"X1.2" (less than 110 sheets) thermal label paper. Incompatible paper will permanently damage the print head and voids the warranty.
23. Never force label paper with the printer cover closed. Open the cover before loading or adjusting the label roll.
24. Store unused label rolls away from direct sunlight, heat, and humidity. Thermal coating degrades and may result in blank prints.
25. Full printer functionality requires Bluetooth connection to the **Beelicious APP**.



WARNING

INGESTION HAZARD: This product contains a button cell or coin battery



DANGER — BUTTON CELL BATTERY

KEEP AWAY FROM CHILDREN. This product contains a CR2032 button cell battery.

- A swallowed button cell or coin battery can cause severe internal burns and death within 2 hours.
- Seek IMMEDIATE medical attention if you suspect a battery has been swallowed or inserted into any part of the body.
- Always ensure the battery compartment is completely secured after replacement.
- Keep new and used batteries out of reach of children.
- Dispose of used batteries according to local regulations.
- Remove the battery if the product will not be used for an extended period.

01 IMPORTANT SAFEGAURDS

National Battery Ingestion Hotline: 1-800-498-8666

Poison Help Line: 1-800-222-1222

- Remove and immediately recycle or dispose of used batteries according to local regulations and keep away from children. Do NOT dispose of batteries in household trash or incinerate.
- Even used batteries may cause severe injury or death.
- Call a local poison control center for treatment information.
- Use only CR2032 batteries. Nominal voltage: 3V.
- Non-rechargeable batteries must not be recharged.
- Do not force discharge, recharge, disassemble, heat above manufacturer-specified rated temperature, or incinerate. Doing so may result in injury due to venting, leakage, or explosion resulting in chemical burns.
- Ensure the batteries are installed correctly according to polarity (+ and -).
- Do not mix old and new batteries, different brands or types of batteries, such as alkaline, carbon-zinc, or rechargeable batteries.
- Remove and immediately recycle or dispose of batteries from equipment not used for an extended period of time according to local regulations.
- Always completely secure the battery compartment. If the battery compartment does not close securely, stop using the product, remove the batteries, and keep them away from children.

⚠ WARNING

- **INGESTION HAZARD:** This product contains a button cell or coin battery.
- **DEATH** or serious injury can occur if ingested.
- A swallowed button cell or coin battery can cause **Internal Chemical Burns** in as little as **2 hours**.
- **KEEP** new and used batteries **OUT OF REACH OF CHILDREN**
- **Seek immediate medical attention** if a battery is suspected to be swallowed or inserted inside any part of the body.



HOUSEHOLD USE ONLY
SAVE THESE INSTRUCTIONS

02 TECHNICAL SPECIFICATIONS

Model	VSP801
Dimensions	399×226×123mm
Rated Voltage	100-120V~ / 50/60Hz
Rated Power	125W
Max Vacuum	-98 kPa
Sealing Wire	30mm
Bluetooth	BLE, range ~10 m / 33 ft
APP Support	Beelicious — iOS 15.0+ / Android 9.0+
RTC Battery	CR2032

03 PRODUCT FEATURES



① SILICONE CONTACT BAR

Works with the sealing strip to create an optimal airtight heat seal.

② SEALING GASKET

Ensures the vacuum chamber is airtight so the bag can be effectively evacuated. Inspect regularly for deformation or debris.

③ HANDLE / LOCKING LID

Press firmly down to close and lock the lid (you will hear a click). Lift to open. Must also be locked when using the accessory hose.

④ VACUUM CHAMBER

Place the bag opening into this sealed chamber for vacuum extraction.

⑤ SEALING STRIP

Heat-seals the bag in conjunction with the silicone contact bar. Extremely hot during and after use — do not touch.

03 PRODUCT FEATURES

⑥ REMOVABLE DRIP TRAY WITH BAG CLAMP

Collects overflow liquid during moist food sealing. Dishwasher safe. The raised tab serves as a bag stopper and can hold the bag opening in place.

⑦ BUILT-IN ROLL STORAGE

Stores vacuum roll film up to 12 in (30 cm) × 236 in (600 cm).

⑧ BUILT-IN CUTTER

Slides along the top rail to cut roll film to any length or trim sealed bags.

⑨ LABEL PRINTER

Built-in thermal label printer.

Connect via Bluetooth to the Beelicious APP to print labels with seal date, food name, shelf life, and a unique QR code.

Without APP, **a brief press of DATE PRINT prints the current date.**

Re-sync via APP after extended non-use.

⑩ ACCESSORY HOSE

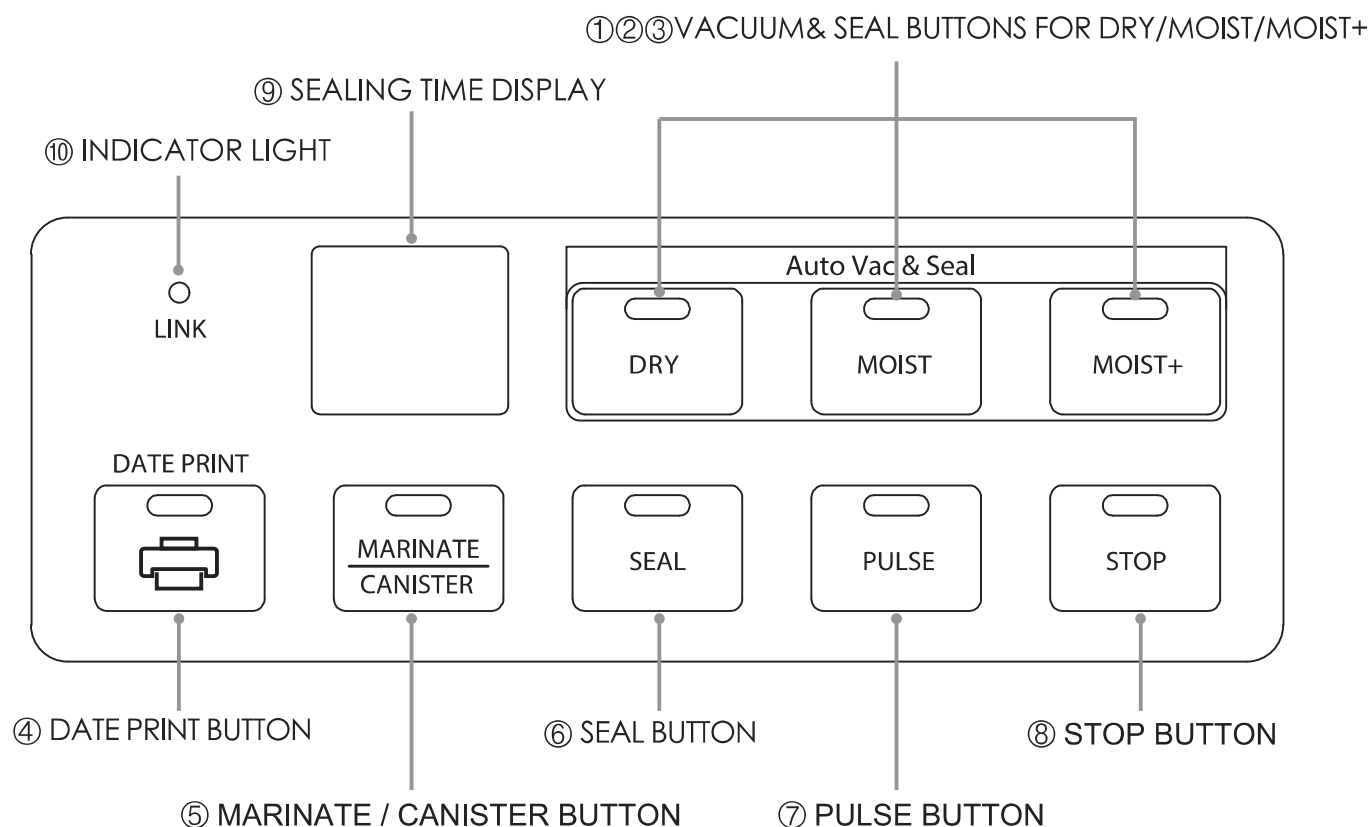
Retractable hose for vacuuming external accessories: valve bags, vacuum canisters, and wine stoppers. Return to the storage slot on the right side after each use.



The accessory hose comes with a two-part nozzle assembly at the end.

1. Standard Nozzle — attach for valve bags, wine stoppers, and vacuum canisters.
2. Marinating Tip — remove the Standard Nozzle, then insert the Marinating Tip into your marinating container valve.

04 CONTROL PANEL GUIDE



VACUUM & SEAL FOR DRY/MOIST/MOIST+ FOOD MODE ①②③

Place the bag opening flat into the vacuum chamber. Press the handle down to lock, then press the appropriate button. Default: double-seal.

DRY	Hard, dry solid foods: nuts, grains, coffee beans, crackers, dried herbs
MOIST	Soft or moist foods: raw meat, fish, cooked meals, cheese, vegetables, bread
MOIST+	Liquid-heavy or marinated foods: stews, marinated meats, soft fruit

DATE PRINT BUTTON ④

With label paper loaded and printer cover closed, **press briefly to print the current date. Connect via Beelicious APP for food id labels and track reminder.**

04 CONTROL PANEL GUIDE

DATE PRINT INDICATOR

Status	Indicator
Overheating	RED — flashes rapidly
Error: out of paper / cover open	RED — flashes slowly; APP alert sent
Printing in progress	GREEN — steady ON
Printer idle / standby	indicator OFF
No battery / removed (at power-on)	RED/GREEN — alternating flash

MARINATE / CANISTER BUTTON ⑤

CANISTER: Lock the lid, connect the hose, then press briefly. Machine stops automatically at target vacuum. Press STOP to end manually.

MARINATE: Lock the lid, connect hose (the inner nozzle without silicone adapter) to marinating container, then press and hold 3 seconds. Runs 10 auto cycles; display shows remaining count. Press STOP to end early.

SEAL ⑥ | PULSE ⑦ | STOP ⑧

- **SEAL** — seal only (no vacuum), stop-and-seal mid-cycle, or re-seal multi-layer film bags.
- **PULSE** — press and hold to manually control vacuum extraction; release when ready, then press SEAL.
- **STOP** — immediately cancels any current operation and returns to standby.

SEALING TIME DISPLAY ⑨

Shows a countdown of the remaining sealing time during a seal operation.

BLUETOOTH INDICATOR ⑩

Status	Indicator
Bluetooth not connected	LINK indicator OFF
Bluetooth pairing	LINK blue — flashes rapidly
Bluetooth connected	LINK blue — steady ON

05 HELPFUL TIPS BEFORE USE

5.1 First-Time Setup

1. Clean before first use — wipe the vacuum chamber, drip tray, and inside of the lid with a damp cloth. Dry thoroughly.
2. Install label roll — load a 2"X1.2"-110 sheets thermal label roll (smooth coated side facing down toward the print head).
3. Sync clock via APP — pair the VSP801 with Beelicious APP and sync device time before first print. Un-synced clock may show incorrect dates.
4. Calibrate label position — press DATE PRINT once after loading each new roll to auto-calibrate.

5.2 Choosing the Right Mode

1. **DRY** — full vacuum power for firm, dry foods: nuts, coffee, rice, crackers, dried herbs, jerky.
2. **MOIST** — reduced pressure for soft or moist foods: raw meat, fish, cooked meals, cheese, bread.
3. **MOIST+** — gentlest cycle, longest seal time: liquid-heavy or marinated foods, soups, soft fruit.
4. **PULSE** — manual control for fragile foods: chips, delicate pastries, soft berries.

5.3 Food & Bag Preparation

1. The product is suitable for vacuum seal bags with a width less than 11.8 inches and featuring one smooth side and one textured side.
2. Always cool hot food completely before sealing. Steam interferes with the seal and may damage the sealing wire.
3. For liquid-heavy foods use a vacuum canister and leave at least 1 inch (2.5 cm) of headspace.
4. Wrap sharp foods (bones, dry spaghetti, skewers, shellfish) in paper towels before bagging to prevent punctures.
5. Always leave 6-8 cm (2.5-3 in) of space between the food and the bag opening. Insufficient headspace is the leading cause of seal failure.
6. Wipe the inside of the bag opening clean and dry before sealing. Even trace oil or moisture will compromise the heat seal.

05 HELPFUL TIPS BEFORE USE

7. Flatten the bag opening before placing in the vacuum chamber. Wrinkles create air channels that allow re-entry after sealing.
8. Microwave Warning: Do not heat sealed food in the microwave.

5.4 Label Printing Tips

1. Print labels before final sealing for easiest placement.
2. Adjust print density via APP > Device > Print Settings if prints appear too light or dark.
3. Calibrate after each new roll — press DATE PRINT once. If the first label is blank or misaligned, press again.
4. Clean the print head every ~5,000 labels with a lint-free cloth lightly moistened with 75%+ isopropyl alcohol.
5. Store unused rolls in a cool, dry place away from sunlight and heat.

5.5 Accessory Hose & Marinating

1. Return the hose to its storage slot after each use to prevent kinking or damage.
2. Confirm containers are vacuum-rated before connecting the hose. Standard glass jars and plastic containers are not suitable.
3. Marinating tip: 20 minutes of vacuum marinating typically achieves the same depth as 4-8 hours in the refrigerator.

✓ TIP

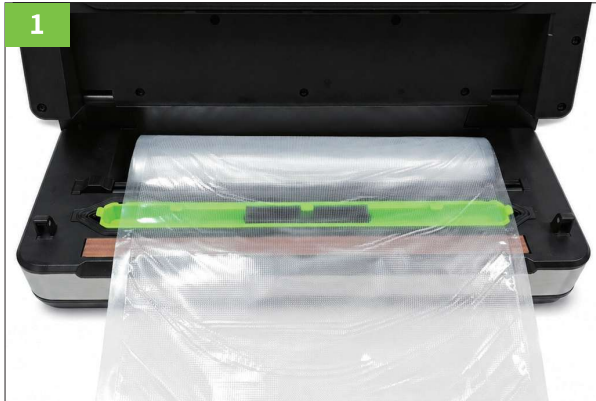
Always combine vacuum sealing with proper refrigeration or freezing. Vacuum sealing alone cannot keep perishables safe at room temperature.

i NOTE

Shelf-life results vary depending on bag quality, food type, and storage temperature at the time of sealing.

06 OPERATION-MAKING A BAG FROM ROLL FILM

Making a Bag from Roll Film



Step 1a — Cut the roll film

1. Open the lid and pull roll film from the built-in storage to your desired bag length.



2. Hold one side of the film steady with one hand. With the other, press the cutter cap fully down and slide smoothly along the rail in a single continuous pass. Do not reverse direction mid-cut.



Step 1b — Seal the bag bottom

1. Place the cut end into the vacuum chamber. Press the handle firmly to lock the lid.
2. Press SEAL. When the indicator goes out, lift the handle and remove the bag — the bottom is now sealed and ready to fill.

i NOTE

If using pre-made vacuum bags, skip Steps 1a and 1b and start VACUUM SEALING at page 12.

07 OPERATION-VACUUM SEALING

Step 1 — Place bag opening in vacuum chamber



- 1.1 Place the bag opening flat and straight into the vacuum chamber. Ensure the entire opening is within the chamber boundary — no part should fold or extend outside.
- 1.2 Use the bag holder to hold the bag opening in place.
*Place food in the bag, leaving at least 6-8 cm (2.5-3 in) between the food and the bag opening

Step 2 — Lock lid and select mode



- 2.1 Press the handle firmly down until you hear and feel the locking click.
- 2.2 Select DRY, MOIST, or MOIST+.
For seal-only: press SEAL.
For manual control: press and hold PULSE, then press SEAL.

Step 3 — Remove sealed bag



- 3.1 When the indicator goes out, the cycle is complete. Lift the handle and remove the bag.
Allow 60 seconds before the next cycle to prevent overheating.

HOT SURFACE WARNING

The sealing wire reaches extreme temperatures. Do not touch after use. Keep lid open between cycles.

08 OPERATION-LOADING LABEL PAPER

Smart Food Management — Powered by Beelicious

Print labels with seal date, food name, shelf life & QR code — all from your phone.



1. Press the release latch and lift the printer cover.
2. Load a 2"X1.2" (110 sheets/roll) thermal label roll — **smooth coated side (print side) facing DOWN toward the print head.**
3. Pull a short length of paper through the outlet, then close the cover until it clicks. The printer auto-feeds one label on power-on to calibrate position.

ATTENTION

If loaded in reverse (coated side up), prints will be blank. Please ensure the smooth side is facing downward during installation

Standalone Date Printing — No APP Required

- Confirm label paper is loaded and the printer cover is closed.
- Press DATE PRINT briefly. The green LINK indicator lights up while printing

i NOTE

Standalone mode uses the machine's internal clock. Sync time via the APP before first use — an un-synced clock may print incorrect dates.

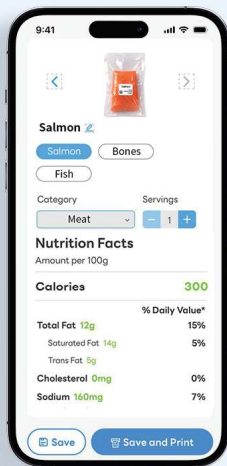
09 TRACK&PRINT WITH BEELICIOUS APP

Smart Food Management

AI food entry • Custom label printing • Inventory tracking
Expiry alerts • Recipe suggestion

1 MANAGE IN APP

Scan / Add / Save



2 PRINT LABEL

Use Beelicious
Label Printer

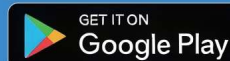


3 APPLY & TRACK

Stick on bag
& Stay Organized



Scan to download or
search Beelicious



POWERFUL FEATURES



AI Scan
Recognition



One-Tap
Label Printing



Food Storage &
Expiration Reminder



Nutrition &
Recipes



Scan to Remove
& Food Info

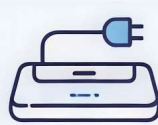
GET STARTED IN 3 STEPS

1



Download APP

2



Connect Device
VSP-801xxx

3



Scan & Print Your
First Label

09 TRACK&PRINT WITH BEELICIOUS APP

DOWNLOAD AND CONNECT

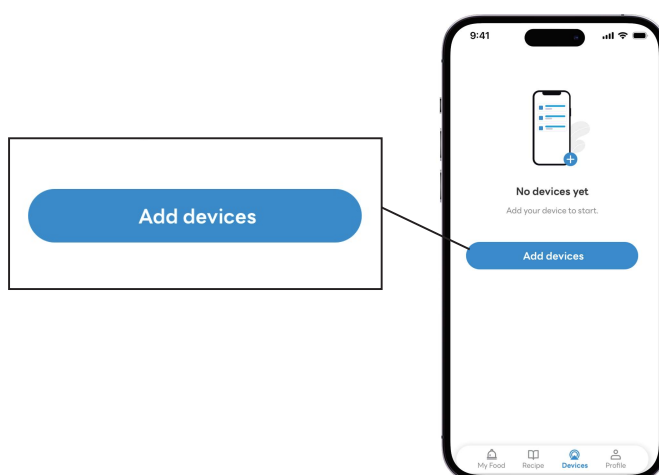
1.Download Beelicious APP



Scan the QR code or search "**Beelicious**" in the App Store or Google Play.

2.Bluetooth Pairing

- Enable Bluetooth on your phone.
- Power on the VSP801.
- **In the APP:** tap Device → Add New Device. The blue LINK indicator flashes rapidly — the unit is in pairing mode.
- Select VSP-801-XXXX from scan results. On connection, LINK indicator turns steady blue.
- Go to Device → Print Settings to adjust print density and sync the clock.

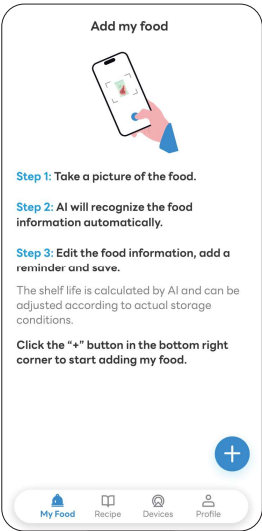
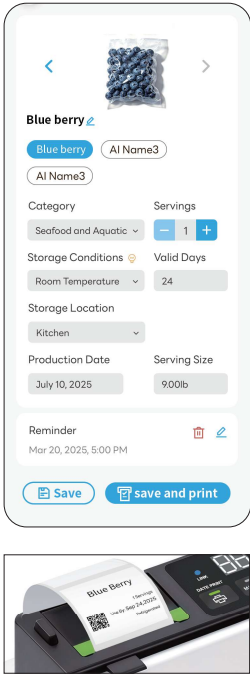


i NOTE

Keep your phone within 10 m (33 ft) for stable Bluetooth. If connection drops, reconnect from the Device page in the APP.

09 TRACK&PRINT WITH BEELICIOUS APP

APP SMART PRINT

① Add Food	② Save&Print	③ Apply Label&Stick	④ Scan Out
 Tap + to add a food item. Use Photo Scan (camera/barcode) or Batch Import (multiple photos) for AI-assisted entry.	 Verify the auto-filled info. The system generates a unique QR code ID for each item. Tap Print, confirm the label template. The APP sends the job to VSP801 via Bluetooth. For multiple items, use Batch Print.	 The VSP801 prints immediately. The green indicator lights during printing. Peel and apply to the sealed bag.	 When the food is used, tap Scan in the APP, aim at the QR code, and tap Consumed or Delete to remove from inventory.

10 ACCESSORY HOSE & MARINATING

Vacuum Canister / Valve Bag



1. Lock the handle and lid. Remove the accessory hose from the storage slot.
2. Fill the canister or Valve bags, leaving at least 1 inch (2.5 cm) headspace. Close and seal the lid.
3. Press the hose adapter firmly onto the canister valve port.
4. Press CANISTER briefly. The machine stops automatically at target vacuum. Or press STOP to end manually.

i NOTE

A vacuum canister and valve bag are not included. Confirm that containers are rated for vacuum sealing before use.

Wine Bottle Preservation



1. Press the vacuum wine stopper firmly into the bottle neck.
2. Lock the handle. Press the hose adapter onto the stopper valve port.
3. Press CANISTER briefly. Machine stops automatically when done.
4. Gently disconnect the hose. The stopper remains sealed in the bottle.

! WARNING

Never use the hose on plastic bottles, carbonated drinks, or beverages containing dissolved gas — rupture risk.

10 ACCESSORY HOSE & MARINATING

Marinating Function

Vacuum marinating deeply infuses flavors into meat and vegetables — reducing typical marinating time from hours to 20 minutes.



1. Place food and marinade in a dedicated vacuum marinating container. Close and seal the lid.
2. Remove the standard Nozzle. Connect the marinating Tip the hose to the machine vacuum port and the female end to the container valve.
3. Press and hold MARINATE/CANISTER for 3 seconds to start. The unit runs 10 automatic cycles; the display shows remaining cycles.
4. Machine stops automatically. Press STOP at any time to end early.

i NOTE

Requires a dedicated vacuum marinating container with a built-in vacuum inlet valve. Do not over-marinate to avoid breaking down protein structure.

11 CLEANING & MAINTENANCE

Unit Cleaning

- Unplug the unit before any cleaning.
- Never immerse the main unit in water or any liquid.
- Do not use abrasive cleaners — they may damage the surface finish.
- Wipe the outer surfaces with a soft, slightly damp cloth. Dry thoroughly before use.
- Remove the drip tray and wash with warm soapy water or place in the dishwasher.
- After each use, wipe the inside of the vacuum chamber with a clean dry cloth.
- Periodically remove the sealing gasket to check for food debris, deformation, or damage.
- Never rinse the Accessory hose port directly with water, Detach the standard connector with the silicone ring for cleaning.

Print Head Cleaning

- Power off the unit and allow full cooling. Open the printer cover.
- Every ~5,000 labels, gently wipe the print head with a lint-free cloth or cotton swab lightly moistened with 75%+ isopropyl alcohol.
- Remove any carbon buildup, adhesive residue, or debris.
- Allow alcohol to fully evaporate (~1 minute) before closing the cover and powering on.

Maintenance

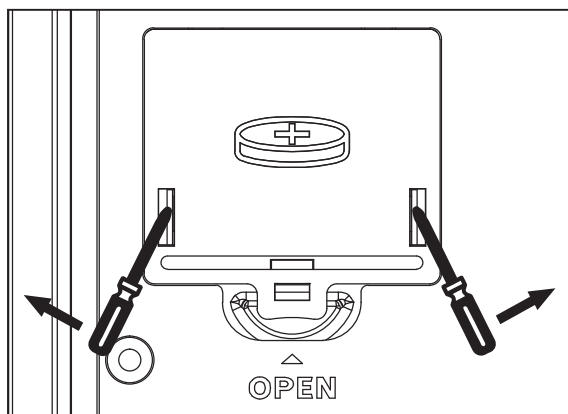
- Keep the lid unlatched when not in use.
Allow the machine to cool down between heavy use.
- Return the hose to its storage slot after every use
- Replace the date RTC battery when the DATE PRINT indicator light flashes red to green. (The date stamp is powered by a built-in RTC (Real-Time Clock) battery, which keeps the printed date accurate at all times. When the indicator light alternates between red and green, it's time to replace the battery.)

How to replace RTC battery

1. Unplug, Flip the machine over and open the battery compartment cover on the back. Insert the flat-head screwdriver into the two small rectangular disassembly hole (hidden on the side of the cover). Lift upward together to open the battery cover.

11 CLEANING & MAINTENANCE

2. Remove the old battery and insert a new CR2032 coin battery.
3. Close the cover and flip the machine back upright.



⚠ WARNING Battery Replacement Safety

- This product uses one replaceable CR2032 3V lithium coin battery.
- Remove and immediately recycle or dispose of used batteries according to local regulations and keep them away from children.
- Do NOT dispose of batteries in household trash or incinerate.
- Even used batteries may cause severe injury or death.
- Call a local poison control center for treatment information.
- Do not recharge, force discharge, disassemble, heat, or incinerate the battery.
- Doing so may result in injury due to venting, leakage, explosion, or chemical burns.
- Ensure the battery is installed correctly according to polarity (+ and -).
- Always completely secure the battery compartment. If the battery compartment does not close securely, stop using the product, remove the battery, and keep it away from children.

⚠ WARNING

Never use sharp or abrasive materials on the print head. Print head damage is not covered under warranty.

NTC Overheat Protection

The VSP801 has a built-in NTC thermistor that continuously monitors internal temperature. If overheating is detected, all indicator lights flash and the unit pauses. It resumes automatically after cooling. Keep the lid open between sealing cycles to aid heat dissipation.

12 FOOD STORAGE REFERENCE GUIDE

Reference figures only. Actual results vary depending on food freshness and storage conditions.

Refrigerated ($5 \pm 2^{\circ}\text{C}$ / 41°F)

Food	Normal	Vacuum Sealed
Meat	2-3 days	8-9 days
Seafood / Fish	1-3 days	4-5 days
Cooked Meals	4-6 days	10-14 days

Frozen (-16 to -20°C / 0°F)

Food	Normal	Vacuum Sealed
Meat	3-5 days	~1 year
Seafood / Fish	3-5 days	~1 year

Room Temperature ($25 \pm 2^{\circ}\text{C}$ / 77°F)

Food	Normal	Vacuum Sealed
Bread	1-2 days	6-8 days
Rice / Flour	3-5 months	> 1 year
Nuts / Beans	3-6 months	> 1 year
Tea Leaves	5-6 months	> 1 year

NOTE

Vacuum sealing significantly extends shelf life but must be combined with proper refrigeration or freezing for perishable foods.

13 TROUBLESHOOTING

Issue	Possible Causes	Solutions
01 No Power Response	▶ Power cord damaged or not connected ▶ Outlet has no power or wrong voltage ▶ Loose cord-to-device connection	1. Inspect cord for visible damage. 2. Firmly connect cord to outlet and machine. 3. Try a different power outlet. 4. Confirm voltage: AC 100–120V. 5. If unresolved, contact support.
02 Unable to Vacuum	▶ Lid not fully locked ▶ Bag opening past the limit line ▶ Bag is punctured or damaged ▶ Sealing gasket deformed or worn ▶ Hose still connected during bag use ▶ Custom bag has excessive edge margin	1. Press handle down firmly until you hear two clicks. 2. Reposition bag opening — must not exceed limit line. 3. Check for holes; replace bag if damaged. 4. Inspect gasket; reinstall or replace. 5. Disconnect external hose before bag vacuuming. 6. Trim excess edges on custom bags. 7. Use textured bags only — smooth bags will not work.
03 Cannot Seal	▶ Moisture or liquid at sealing area ▶ Heating wire or Teflon tape damaged ▶ Lid not fully locked ▶ Overheating from continuous use ▶ Wrinkles or debris on bag opening	1. Ensure sealing area is completely dry. 2. Check heating strip and Teflon tape condition. 3. Confirm lid is fully locked. 4. Cool 30–60 sec between uses. 5. Smooth out bag opening before placing in chamber. 6. If unresolved: support@mybeelicious.com
04 Air Re-Enters After Sealing	▶ Micro holes in the bag ▶ Wrinkled seal line ▶ Moisture or oil at seal area ▶ Food spoilage producing gas ▶ Incorrect mode selected	1. Replace bag if micro-leaks found. 2. Cut off wrinkled seal and reseal. 3. Dry sealing area; use MOIST+ mode. 4. Discard food if spoilage gas suspected. 5. Select correct mode: DRY / MOIST / MOIST+.

13 TROUBLESHOOTING

Issue	Possible Causes	Solutions
05 Overheat Protection Activated	▶ Too many consecutive cycles ▶ Insufficient cooling between uses ▶ Lid closed — poor heat dissipation	1. Stop immediately and open the lid. 2. Allow machine to cool fully. 3. If bags are melted, wait ≥ 60 sec before reuse. 4. Do not exceed 20 consecutive sealing cycles. 5. Resume once indicator lights stop flashing.
06 Vacuum Won't Stop	▶ Lid not properly locked ▶ Air leak prevents reaching target pressure ▶ Sealing gasket deformed	1. Replace gasket if deformed. 2. Lock lid fully — listen for two clicks. 3. Check bag integrity and placement. 4. See Issue 02 for additional checks.
07 Accessory Hose Issues	▶ Hose not fully seated on device or container ▶ Container is not vacuum-rated ▶ Used on carbonated drinks or plastic bottles ▶ Lid not locked before starting	1. Seat hose firmly on both ends. 2. Short-press CANISTER to start. 3. Never vacuum plastic bottles or carbonated drinks. 4. Leave ≥ 1-2inch headspace in container. 5. Lock lid before any operation.

Label Printer Issues

Symptom	Cause	Solution
Offset / blank label	New roll or loaded reversed	Confirm coated side faces down; press DATE PRINT to calibrate.
Print too light / dark	Density setting	APP > Device > Print Settings: adjust density .
Blurry after extended use	Dirty print head	Clean with alcohol-moistened lint-free cloth every ~5,000 labels.

13 TROUBLESHOOTING

Symptom	Cause	Solution
Red flashes rapidly	Print head overheating	Stop printing; cool for 2-3 minutes before resuming.
Red flashes slowly	Out of paper or cover open	Check that the label paper is correctly installed; close printer cover.
Cannot pair with APP	Bluetooth off or out of range	Enable Bluetooth; stay within 10 m; retry via APP Device > Add New Device.
Red/green alternating	CR2032 clock battery dead	Open battery compartment on bottom of unit; replace CR2032.
APP cannot find device	Not in pairing mode	Power off, then power on — unit enters pairing mode automatically on startup.

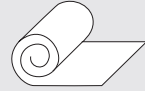
Still Need Help?

Email: support@mybeelicious.com

Phone: 1(888)610-8877 (Mon-Fri 9am-5pm EST)

Web: www.mybeelicious.com

14 PACKAGE CONTENTS

NO.	Description	Image	Qty
1	VSP801 Vacuum Sealer with Label Printer		1
2	AC Power Cord		1
3	Pre-Cut Vacuum Bags — 7.8" x 11.8 "		5
4	Vacuum Roll Film — 11" × 118"		1
5	Thermal Label Roll (2"X1.2"-110sheet)		2
6	User Manual		1

NOTE

Verify all items upon unboxing. If anything is missing or damaged, contact support@mybeelicious.com immediately.



Do not dispose of electrical appliances as unsorted municipal waste, use separate collection facilities. Contact your local government for information regarding the collection systems available. If electrical appliances are disposed of in landfills or dumps, hazardous substances can leak into the groundwater and get into the food chain, damaging your health and well-being.



Extended Warranty Registration Within 7 Days.

 www.mybeelicious.com

 support@mybeelicious.com

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 **1-888-610-8877** (Mon-Fri 9:00-17:00 EST)