

Mehomeli

Portable Vacuum Machine



Instruction Manual

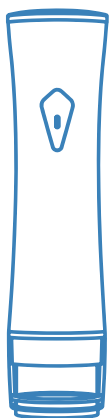
Model: ZB-S60

Before You Start

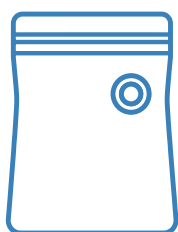
Dear Customer,

Thank you for choosing Mehomeli. Get ready to keep your food fresher for longer with simple, safe, and efficient sealing.

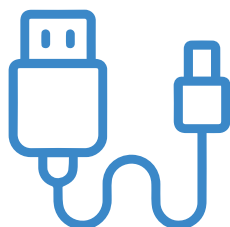
In the Box



Vacuum Sealer



Vacuum Sealer Bags



USB-C Cable



User Manual



Sealing Clips

Important Safeguards

01.



Suitable for Wet Foods

Works with moist foods, but do not vacuum liquid directly into the machine.

02.



Open Before Microwaving

Always fully open the bag's zipper and remove the glass container lid before heating.

03.



Wipe Clean Only

Clean the main unit with a damp cloth. Do not immerse it in water.

04.



Removable Liquid Tray

The bottom liquid tray can be detached and cleaned separately.

05.



Keep Away from the Body

Never place the vacuum nozzle on any part of the body.

06.



Clean & Dry Before Use

Keep the bag, bottle, or lid clean and completely dry before sealing.



Please read this manual thoroughly before operation.

Product Diagram





Removable Liquid Tray

Collects excess food moisture to help prevent short-circuiting.

⚠ High-moisture foods may require multiple vacuuming cycles. If liquid reaches the MAX line, stop, empty the tray, then continue. Always empty the tray after each use.



Indicator Light Guide

Charging: Solid Red

Fully Charged / Working: Solid Green

Low Battery: Flashing Red



Specifications

Model	ZB-S60
Vacuum motor	-60 kPa
Battery capacity	1200 mAh
Mainboard	PCB-Pc5V-1A
Operating noise	55 dB(A)
Product material	ABS/PC
Product dimensions	48 × 48 × 208 mm (1.89 × 1.89 × 8.19 inches)
Input	5 V
Voltage/Flow rate	3.7 V / 3.5 L/min
Controls	One-button control
Charging time	Approx. 2 hours
Runtime	Approx. 80 minutes
Gross weight	240 g (0.53 lb)



1200 mAh
Battery Capacity



USB-C
Charging Port



Easy to Use
One-Button Control



48 × 48 × 208 mm
Compact Size

Quick Start

01

Prep & Fill. Ensure the bag is clean and completely dry before placing your food inside.



02

Seal. Use the provided sealing clip to firmly close the bag's zipper.



03

Vacuum. Press the power button to start.



04

Auto-Stop. The machine will stop automatically once vacuuming is complete.



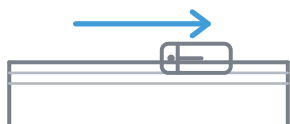
Important:

Always use the clip! Hand-pressing is the leading cause of vacuum failure.



Correct

Slide the clip side-to-side to fully close the zipper.



Incorrect

Pressing by hand leaves micro-gaps and causes air leaks.



Please read this manual thoroughly before operation.

Care & Usage Guide

01 Seal It Right

**01.****Zip Tight**

Use the white clip and slide it across the zipper 2-3 times.

**02.****Keep Valve On**

Never remove the valve cover while vacuuming.

**03.****Check Before Use**

Keep the zipper and valve clean and dry.

02 Clean Gently

**04.****Hand Wash Best**

Wash inside gently with warm, soapy water.

**05.****Do Not Turn Inside Out**

This can damage the seams and valve.

**06.****Clean Valve After Use**

Disassemble only for washing, then reassemble carefully.

03 Dry Completely

**07.****Top Rack Only**

If using a dishwasher, avoid high-heat drying.

**08.****Dry Completely**

Dry the bag and all valve parts completely.

**09.****Reassemble When Dry**

Trapped moisture can affect the next vacuum seal.



Proper care helps maintain strong suction and extends bag life. Safe temperature range: -20°C (-4°F) to 100°C (212°F).



Please read this manual thoroughly before operation.

Food Vacuum Sealing Guide



Meat & Fish

- **Pre-freeze** for 1-2 Hours: Helps retain natural juices and maintain shape before vacuuming.
- **Quick Seal:** If pre-freezing isn't possible, thoroughly pat the surface dry with a paper towel, seal, and freeze immediately.

Notes: Beef may naturally darken due to oxygen removal; quality is unaffected.



Hard Cheese

- **Seal After Use:** Blot surface oils or moisture, then seal to extend freshness.

Notes: Never seal soft cheeses (e.g., Brie) due to the risk of anaerobic bacteria growth.



Vegetables

- **Blanch & Cool:** Blanch to preserve flavor and crunch, immediately chill in ice water, and dry completely.
- **Pre-Freeze:** Freeze solid on a tray before sealing to prevent clumping.

Notes: Never seal raw mushrooms, onions, or garlic (severe anaerobic bacteria risk). Always blanch cruciferous vegetables (broccoli, cabbage) to prevent bag bloating.



Leafy Vegetables

- **Glass Containers Recommended:** Delicate greens need rigid protection.
- **Prep & Seal:** Wash, spin completely dry, and place loosely in a Mehomeli container. Vacuum seal and refrigerate to help maintain crispness for weeks.



Snack Prep

- **Lock in Freshness:** Vacuum seal snacks to significantly extend their shelf life.
- **Protect Fragile Foods:** Always use a glass vacuum container for delicate items (like cookies) to prevent crushing.





Soft Fruits & Berries

- **Freeze:** Pre-freeze in a single layer for 1-2 hours until solid, then vacuum seal.
- **Refrigerate:** Use a Mehomeli glass vacuum container to prevent crushing.

Notes: Toss apple slices with a few drops of lemon juice to reduce browning.
Avoid vacuuming bananas, as it accelerates natural ripening.



Baked Goods

- **Protect Shape:** Store soft or fluffy items in a glass container.
- **Bag Sealing:** Pre-freeze for 1-2 hours (until firm) before vacuum sealing.

Notes: Perfect for storing cookie dough, pie crusts, whole pies, or dry ingredient mixes for later use.



Coffee & Powdered Foods

- **Filter First:** Place a coffee filter or paper towel at the top of the bag/container before sealing.

Notes: This prevents fine particles from being drawn into the vacuum pump and damaging it.



Liquids (Soups, Broths, Sauces)

- **Freeze Solid:** Freeze liquids in an ice cube tray or mold first, then vacuum seal the frozen portions.
- **Save Space:** Stack these frozen bricks neatly in the freezer.

Notes: To reheat, transfer to a microwave-safe bowl or warm it in water below 170°F (75°C).



Meal Prep & Leftovers

- **Stack & Store:** Vacuum seal in stackable glass containers and refrigerate.



At-a-Glance Table

Ingredient Type	Recommended Method	Notes/Cautions
Meat & Fish	Pre-freeze for 1–2 hours; vacuum seal; freeze.	Pat dry if not pre-freezing. Beef may look darker; this is normal.
Hard Cheese	Blot moisture; vacuum seal after each use.	Do not vacuum seal soft cheese.
Vegetables	Blanch; cool; towel-dry; vacuum seal.	Gas-releasing vegetables must be frozen after blanching.
Leafy Greens	Use container; wash & dry; refrigerate.	Dry thoroughly before sealing.
Soft Fruits/ Berries	Pre-freeze solid; vacuum seal; freeze.	Use lemon juice for apples; bananas may spoil faster.
Baked Goods	Prefer container; pre-freeze before bag sealing.	Protect shape; seal dough or crust for later.
Coffee/Powders	Use a filter or paper towel barrier.	Prevents particles from entering the pump.
Liquids	Freeze solid; seal frozen portions.	Reheat in a bowl or in water below 170°F / 75°C.



This table is a quick guide only. Always follow safe food-handling practices and local food safety guidance.

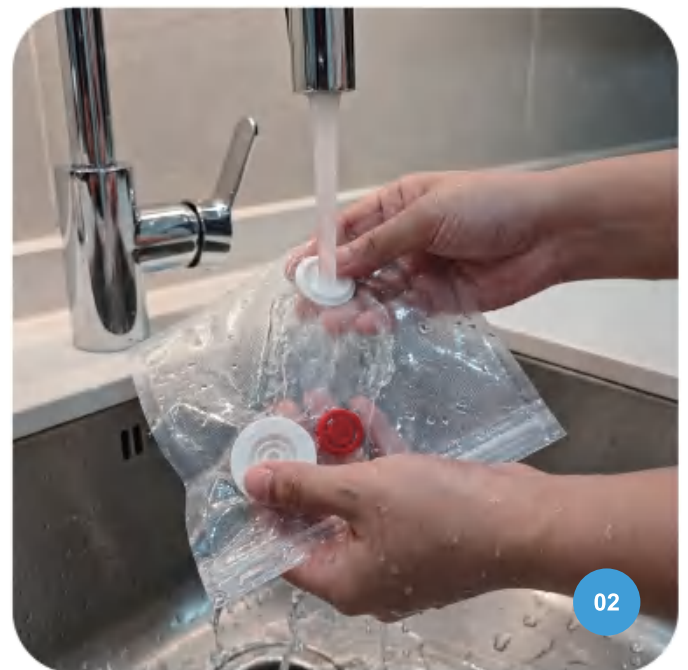
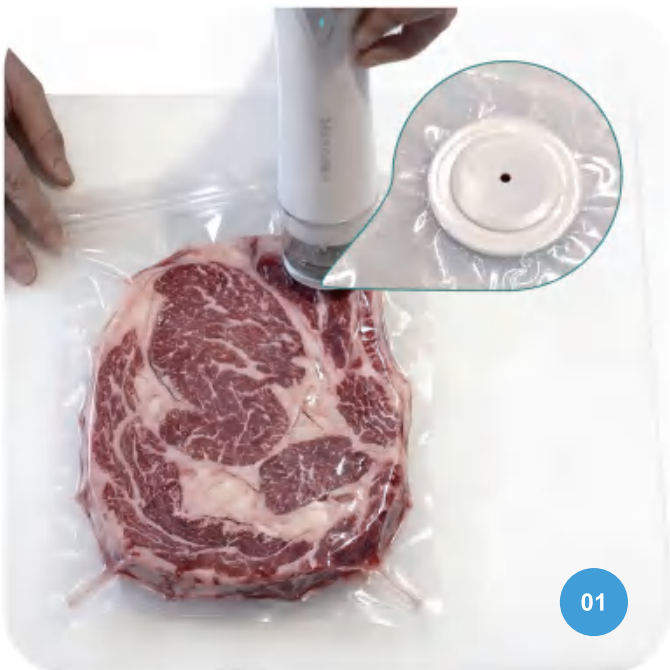
Usage Precautions



Important: Do Not Remove the Valve Cover While Vacuuming!

For Vacuuming: Keep the air valve attached, as shown in Fig. 1. Do not remove it, or the bag will not seal.

For Cleaning: Disassemble the valve only when washing the bag after use, as shown in Fig. 2.



Compliance & Disposal

FCC Statement

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.

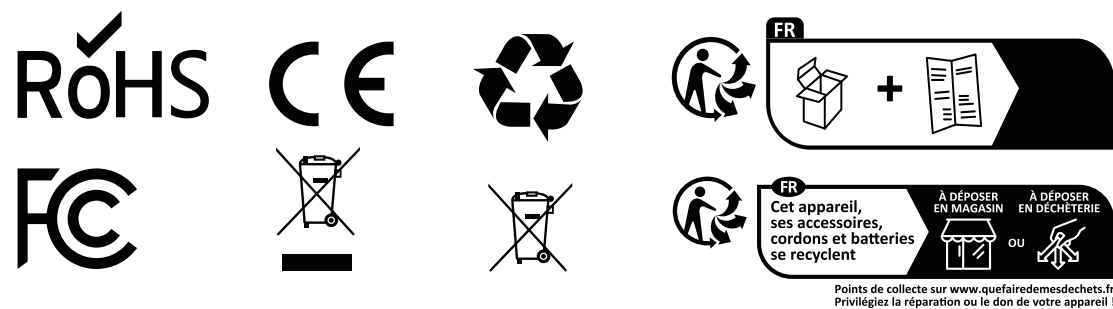
FCC Interference Statement

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 - Supplier's Declaration of Conformity

Unique Identifier	ZB-S60, ZB-S98 — Portable Vacuum Machine
Responsible Party	FCC US Agent, LLC
U.S. Contact Information	3722 Illinois Avenue, Saint Charles, IL 60174, USA
Telephone Number	(708) 571-3148



Mehomeli

Thank You

Warranty & Support

Customer Service

Technical Support:

For machine troubleshooting, hardware issues, or general usage questions, please email us at support@mehomeli.com.

Amazon Orders:

For returns, refunds, and order-related questions, please contact us directly via the **Amazon Buyer-Seller Messaging Service**.
(⚠️Note: Order inquiries cannot be processed through the technical support email.)

Warranty: **12-month** limited manufacturer warranty.

Learn More About Your Product

Scan the QR code below for video guides, food preservation tips, and more.



You can also visit our website: www.mehomeli.com