

SOUSVIDETOOLS

CHAMBER VACUUM PACKER



USER GUIDE



IMPORTANT - READ BEFORE USE

Please read this user manual carefully before using the appliance.

Keep these instructions with the appliance.



SAFETY REGULATIONS

- Improper operation or use may cause serious damage to the appliance or injuries.
- The appliance can be used only as intended.
- The manufacturer and the seller shall not be liable for any damage caused by improper operation or use of the appliance.
- During the service life, protect the appliance and the power plug from contact with water and other liquids. If the appliance is accidentally dropped into water, immediately remove the plug from the mains and have the appliance checked by a specialist. **Failure to follow this instruction may result in a threat to human life.**
- Never open the appliance enclosure on your own.
- Do not insert any objects into the appliance enclosure.
- Do not touch the power cable plug with wet hands.
- Check the condition of the plug and the cable on a routine basis. If any damage to the plug or the cable is found, have them repaired at a specialised repair shop.
- If the appliance falls down or is damaged in another way, always have the appliance checked and, if necessary, repaired by a specialised repair shop before continued use.
- Never repair the appliance on your own. **This may result in a threat to human life.**
- Secure the cable so that it does not come into contact with sharp or hot objects. Keep it away from open flame. To disconnect the appliance from the mains, always pull the cable by the plug.
- Secure the cable (or extension cord) against accidental unplugging or anyone stumbling over it.
- Keep monitoring the appliance during operation.
- Children are unaware of hazards created operating electrical equipment. Never allow children to handle electrical equipment.
- After a longer idle period and always before cleaning, disconnect the appliance from the power source by unplugging it.
- **Caution.** The appliance is energised as long as it is plugged.
- Turn the appliance off before unplugging it.
- Never pull the power cable.

SAFETY REGULATIONS

- Use only the accessories supplied with the appliance.
- The appliance must be connected to a socket whose current and frequency are consistent with the data on the name plate.
- Avoid overloading.
- After finished operation, disconnect the appliance by removing the plug from the socket.
- Prior to cleaning, always disconnect the plug from the socket.
- The electrical installation must comply with national and local regulations.
- The appliance must not be used by persons (including children) of impaired physical, sensory or mental abilities, or those who lack appropriate knowledge and experience.

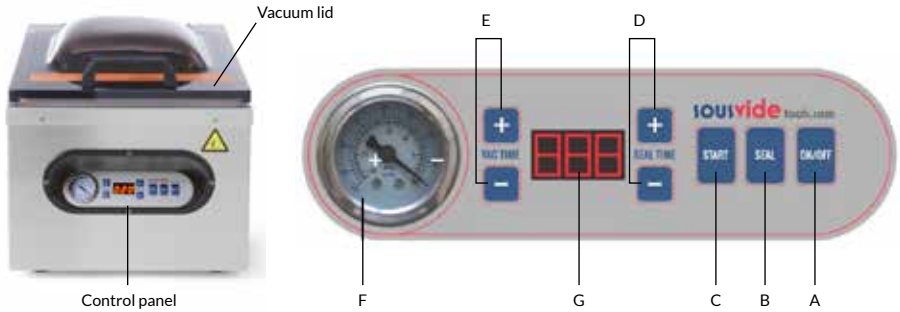
SPECIAL SAFETY REGULATIONS

- Never pull the power cable.
- Do not use any additives, beside to those supplied with the appliance.

PRIOR TO START-UP

- Make sure the appliance is undamaged. In case of any damage, immediately contact your supplier DO NOT use the appliance.
- Remove the entire packaging and protecting foil (if applicable).
- Clean the appliance with lukewarm water and a soft cloth.
- Position the appliance on a flat and stable surface, unless recommended otherwise.
- Provide sufficient space around the appliance to ensure ventilation.
- Position the appliance appropriately to ensure good access to the plug at all times.

THE CHAMBER VACUUM PACKER



A. On/Off Button (On/Off)

After the machine is plugged in, LED display (G) will show OFF. Press the On/Off button, LED display (G) will show On. Now the machine is ready to use.

B. Seal Button (Seal)

Press the 'Seal' button to stop the vacuum cycle and instantly seal the bag to prevent crushing delicate items.

C. Auto Vacuum Start Button (Start)

After closing the lid, press the 'Start' button. The machine will vacuum and seal automatically.

D. Seal Time Adjusting Button (Seal Time + or -)

Simply adjust the seal time 'up' or 'down' by using + or - buttons.

E. Vacuum Time Adjusting Button (Vacuum Time + or -)

Simply adjust the vacuum time 'up' or 'down' by using + or - buttons.

F. Vacuum Gauge

Shows the vacuum level inside the vacuum chamber.

G. LED Display

Shows the vacuum/seal time.

TECHNICAL SPECIFICATION

Dimensions	429x359x(H)345 mm
Maximum vacuum bag width	295 mm
Depth of the sealing bar	3.5 mm
Power	630 W
Voltage 2	20-240 V~50 Hz
Pressure	-29.7"Hg/-1006 mbar ($\pm 5\%$) directly at the pump -29.5"Hg/-999 mbar ($\pm 5\%$) in the vacuum chamber
Weight	24.4 kg

GETTING STARTED

If you are part of the food processing or food service industry, there is a good chance that you already know the advantages of vacuum packaging. It has been used with success for many years as a safe and cost effective method for extending shelf life and maintaining the quality of food products. If vacuum packaging is new to your home or business, you will soon wonder how you lived without it!

Whether you are a beginner or expert, there are certain basic guidelines that should always be followed in order to package foods safe to eat. Neglecting these basic guidelines can result in food spoilage, and in some cases, illness or death.

Once you familiarize yourself with the SousVideTools Chamber Vacuum Packer procedures, you will feel at ease using the Chamber Machine and enjoy a higher quality of stored foods.

- Package only fresh foods. Do not package old or rancid foods. An already bad product does not improve with vacuum packaging.
- Fresh foods (Meats, vegetables, cheeses, etc.) should be refrigerated at 4°C or below or frozen after vacuum packaging.
- Vacuum packaging removes a high percentage of air. This slows the growth of most living microorganisms, which degrade food, such as aerobic bacteria and molds. However, some forms of bacteria such as clostridium botulinum (responsible for botulism) are anaerobic and grow in the absence of oxygen.
- The foods susceptible to botulinum should be refrigerated for a short term and frozen for longterm storage. Consume immediately after heating.
- Vegetables such as cauliflower, broccoli and cabbage will emit gasses when vacuum sealed. To prepare these foods for vacuum packaging, you must blanch them first.
- All perishable foods must be refrigerated or frozen to prevent spoilage.
- Vacuum packaging is not a substitute for canning.

PREPARATIONS

- Read the user manual carefully before use.
- Plug in grounded power socket.
- Open the lid, press Power button, the machine is ready to work, LED will show the working mode last time. Now use the machine for vacuum packing.

HOW TO VACUUM & SEAL WITH BAGS

Select vacuum bag

Select the proper size vacuum pouch. Allow a minimum of 2,5 – 5 cm of extra headspace at the top of the pouch to ensure quality, air-tight seal.

Select Seal mode and set seal time

Press Set button, when the indicator light of Seal Time in on, the seal mode is selected. Press “+” or “-” button to increase or decrease seal time, time range is 0~6 seconds.

Select Vacuum time

When vacuuming, vacuum time will be shown on the Digital Display and count down from default setting to 0. (Note: Vacuum time is adjustable from 5-60 seconds, default setting is 30 seconds.)

Put the vacuum bag with items into the vacuum chamber.

- A** Ensure the height of packing bag with liquid or moist food should be less than the height of the sealing bar.
- B** Lay down the packing bag, ensure the bag mouth should be across the sealing bar.
- C** Open the clip in the front of the chamber, clip the underside of the bag mouth and press down the clip to lock the bag.

Note: the whole bag including the bag mouth should be within the vacuum chamber

How to use

- 1 Place the food inside in the bag
- 2 Allow minimum of 25mm-50mm of space at the top of bag to ensure a good seal.
- 3 Place the open end of the bag across the sealing bar. Close lid
- 4 Press the Start button
- 5 The machine goes to vacuum cycle. When vacuuming, vacuum time will be shown on the Digital Display and count down from default setting to 0. (Note: Vacuum time is adjustable from 5-60 seconds, default setting is 30 seconds.)
- 6 At anytime during vacuum cycle pressing the Seal button will override timer and complete the vacuuming and sealing cycle.
- 7 After the vacuum process the machine automatically goes to sealing cycle.
- 8 When sealing, seal time will be shown on the Digital Display and count down from default setting to 0. (Note: Seal time is adjustable from 0-6 seconds, default setting is 3 seconds. If the setting time is 0, the machine will not seal)
- 9 Take out the bag and check the vacuum and seal. (Note: A good seal will look clear upon inspection. If the seal is spotty, incomplete, wrinkled, white or milky, remove sealed portion and run vacuum and seal process again.)
- 10 Press “ON/OFF” button to stop the machine’s at any time. Please store the vacuumed items properly. All perishable foods must be refrigerated or frozen to prevent spoilage.

FOOD STORAGE & SAFETY

The SousVideTools Chamber Vacuum Packer will revolutionize the way you buy and store food. Because vacuum packaging works to eliminate freezer burn and slow food spoilage, you are now able to take advantage of buying food in bulk without the threat of food waste.

Vacuum packaging with the our appliance removes up to 90% of the air from the package. This will help keep food fresher up to 5 times longer than under normal circumstances. Dry foods like pasta, cereals and flour will stay fresh from start to finish. Plus vacuum packaging prevents weevils and other insects from infesting dry goods. Package only the freshest foods possible.

However, please keep in mind that not all foods benefit from vacuum packaging. Never vacuum package garlic or fungi like mushrooms. A dangerous chemical reaction takes place when air is removed, causing these foods to be dangerous if ingested.

Vegetables should be blanched before packaging to kill any enzymes that may cause deterioration of out-gassing when vacuumed.

Food	Vacuum & freezer storage	Vacuum & fridge storage
Fresh Beef & Veal	1-3 years	1 month
Ground Meat	1 year	1 month
Fresh Pork	2-3 years	2-4 weeks
Fresh Fish	2 years	2 weeks
Fresh Poultry	2-3 years	2-4 weeks
Smoked Meats	3 years	6-12 weeks
Fresh Produce, Blanched	2-3 years	2-4 weeks
Fresh Fruits	2-3 years	2 weeks
Hard Cheeses	6 months	6-12 weeks
Sliced Deli Meats	not recommended	6-12 weeks
Fresh Pasta	6 months	2-3 weeks

Note:

- Above table is just for reference only and suggest to follow local hygienic and epidemiological regulations.
- Vacuum packaging can only slow down the process of food spoilage, but it cannot stop food spoilage. The food still need to be put in the freezer or fridge.

TROUBLESHOOTING

Under the proper circumstances, your SousVideTools Chamber Vacuum Packer will give you topnotch vacuum performance. In some instances, problems may arise. Please consult the troubleshooting menu before calling customer support.

Error	Troubleshooting
Appliance will not turn on	<ul style="list-style-type: none"> • Ensure that the machine is properly plugged into a grounded outlet. • Check the power cord for tears and frays. Do not use machine if power cord is damaged. • Make sure the Power button was properly pressed. LED screen will be illuminated when on.
Appliance does not pull a complete vacuum with pouch	<ul style="list-style-type: none"> • Vacuum/seal time may not be set high enough. Set vacuum and seal times higher and vacuum again. • To vacuum and seal properly, the opening of pouch must be within the vacuum chamber. • If packaging from a roll pouch, make sure first seal is complete and there are no gaps in either seal. • Vacuum packaging machine and vacuum pouch need to be clean, dry and free of debris for the vacuum process to be successful. Wipe surface of seal bar and inside of pouch and try again.
Vacuum pouch loses vacuum after being sealed	<ul style="list-style-type: none"> • Sharp items can puncture small holes in pouches. To prevent this, cover sharp edges with paper towel and vacuum in a new pouch. • Some fruits and vegetables can release gases (out-gassing) if not properly blanched or frozen before packaging. Open pouch. If you think food spoilage has begun, discard food. If food spoilage has not yet begun, consume immediately. If in doubt, discard food.
Appliance is not sealing pouch properly	<ul style="list-style-type: none"> • Seal time may not be long enough. Increase seal time and try again. • Pouches will not seal if any moisture, food particles or debris are present in the seal area. Wipe the inside of the pouch clean and try again. • Pouch must be properly placed along the seal bar. Make sure the entire pouch is over the seal bar and there are no wrinkles in pouch material. • Teflon tape has been damaged/ scorched and requires replacing. • Sealing bar requires replacement.

Error Code	Possible Cause	Troubleshooting
E01	When the machine vacuum for some time, the two pressure switches do not close.	<ul style="list-style-type: none"> • Check if the vacuum lid is close; • Check if the sealing gaskets are assembled correctly; • Check if the pump still works; • Check if the pressure switches are still good (check the connecting pipe, pressure switches, 10P data cable, etc.)
E02	When the machine enters into Seal mode, the micro-switch does not close.	<ul style="list-style-type: none"> • Check if the vacuum lid is close; • Check if the micro-switch is correct (GAS1 connecting wire, micro-switch, 10P data cable, etc.)

ENVIRONMENTAL CONCERNS

When decommissioning the appliance, the product must not be disposed of with other household waste. Instead, it is your responsibility to dispose of your waste equipment by handing it over to a designated collection point. Failure to follow this rule may be penalised in accordance with applicable regulations on waste disposal. The separate collection and recycling of your waste equipment at the time of disposal will help conserve natural resources and ensure that it is recycled in a manner that protects human health and the environment. For more information about where you can drop off your waste for recycling, please contact your local waste collection company. The manufacturers and importers do not take responsibility for recycling, treatment and ecological disposal, either directly or through a public system.

WARRANTY

Any defect affecting the functionality of the appliance that becomes apparent within one year after purchase will be corrected by free repair or replacement provided the appliance has been used and maintained in accordance with the instructions and has not been abused or misused in any way. Your statutory rights are not affected. If the appliance is claimed under warranty, state where and when it was bought and include proof of purchase (i.e. receipt). In line with our policy of continuous product development we reserve the right to change the product, packaging and documentation specifications without notice.



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