

SOUSVIDETOOLS

VS4100 VACUUM SEALER



SVT-03061 USER GUIDE

IMPORTANT - READ BEFORE USE

Please read this user manual carefully before using the appliance.



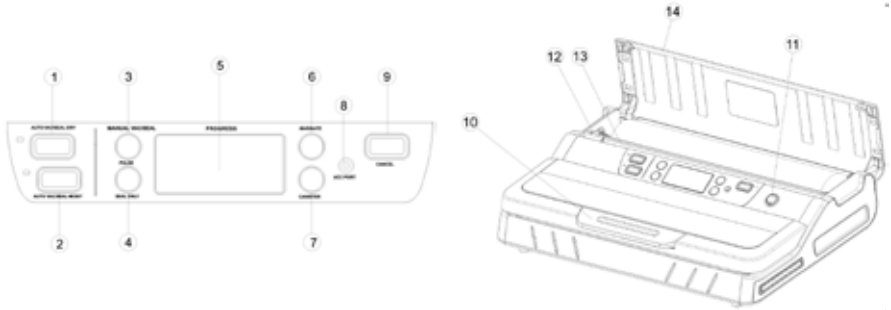
SAFETY REGULATIONS

- Before plugging cord in or disconnecting, make sure the control is OFF and unplug from outlet when not in use or before cleaning.
- Store the appliance in a safe place, out of the reach of children.
- Do not use any attachments not recommended, and please don't use this appliance for other purpose except its intended use.
- Stop using the machine immediately if the cord is damaged and have it replaced by a professional.
- Keep away from moving parts.
- Do not try to repair this appliance by yourself.
- Do not use the appliance if it has fallen or if it appears to be damaged.
- Avoid the following: pull or carry by the cord, use cord as a handle, close a door on cord, or pull cord around sharp edges or corners. Do not operate appliance over cord or cord / plug is wet.
- Keep away from hot gas, heated oven, electric burner or any other hot surfaces.
- It's better not to use an extension cord with this unit. However, if one is used, it must have a rating equal to or exceeding the rating of this appliance.
- When disconnect, to avoid any injury, please unplug by grasping the plug, not the cord.
- Before plugging the appliance in or operating, make sure your hands are dry.
- The appliance must always be used on a stable surface, such as table or counter when in use.
- You do not need to use any lubricant, such as lubricating oils or water, on this appliance.
- When cleaning, do not immerse this appliance in water or any other liquid.
- Do not use this appliance outdoors or on a wet surface, it's recommended for indoor use only.
- This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
- Close supervision is required when this product is used near children.
- Cleaning and user maintenance shall not be made by children without supervision
- To reduce the risk of electric shock, this product has a polarized plug (one blade is wider than the other). This plug is intended to fit in a polarized outlet only one way. When the plug does not fit fully in the outlet, reverse the plug. When it still does not fit, contact a qualified electrician to install the proper outlet. Do not change the plug in any way.



Sealing bar/Lid gasket/Rubber strip replacement is not covered under warranty.

PRODUCT FUNCTIONS



1 AUTO VAC/SEAL-DRY

In stand-by condition, it starts the automatic operation of vacuuming the bag and then automatically seals the bag when vacuum is complete; this function is for dry bags and items without moisture, with a shorter heat sealing time.

2 AUTO VAC/SEAL-MOIST

In stand-by condition, it starts the automatic operation of vacuuming the bag and then automatically seals the bag when vacuum is complete; this function is for wet bags or foods with a small amount of moisture, with a moist heat sealing time.

3 PULSE

Press this button, and the device starts vacuuming; undo, it will stop. This process can be repeated. Then press "seal only" when desired pressure is met and turn to seal. Different pressure according to different type of foods can be chosen.

4 SEAL ONLY

This button provides two functions:

- To seal the open end of a bag when using a roll to make a bag;
- When the automatic "Vacuum & Seal" function is in operation, this button stops vacuuming the bag and immediately starts to seal the bag so that less vacuum pressure inside the bag can be controlled by the operator to avoid crushing the delicate items.

The motor pump will operation a few second for this function.

5 PROGRESS

This screen is the LED display and shows the operation's progress function for vacuuming, sealing and marinate. When "CLOSE LID" is lit and the lid is not locked, pull down the handle to lock the cover, "READY" will be lit, then you can start the operation. When "COMPLETE" is lit, the operation is complete.

6 Marinate

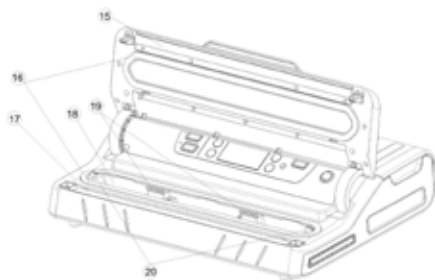
Press to marinate food in a marinator bowl. Press this button and the specific marinating cycle begins. This operation does not need to lock the cover.

7 Canister

To start vacuuming for canisters, jar lids, wine stoppers or other accessories through a hose. This operation does not need to lock the cover.

8 ACC PORT

Insert the hose for canister and wine stopper before "marinates" or "canister" operations.



9 CANCEL

In working condition, it stops the machine.

10 FRONT HANDLE

Press down to lock the cover and lift again to open the cover.

11 POWER SWITCH

Power ON/OFF.

12 BAG CUTTER

Press and slide in one direction or another to cut bags to a desired size.

13 CUTTER RACH

Support the cutter to slide along.

14 BACK COVER

15 SEALING STRIP

Place the bag to be sealed over this strip. Clean and dry or replace it when distorted or broken.

16 GASKET

Keep air away by forming vacuum chamber with lower gasket. Clean and dry or replace it when distorted or broken.

17 SEALING ELEMENT

Teflon-coated heating element which is hot and seals the bag.

18 VACUUM CHAMBER

Position the open end of the bag inside the chamber, the air is then draw out of the bag and catches any liquid overflowing from the bag.

19 BAG FIXER

To hold the open end of a bag for the placement of the bag.

20 AIR INTAKE

Connects with vacuum chamber and pump. Do not cover this when placing bag for Vacuum & Seal operations.

21 POWER CORD FIXER

Storage for the power cord and acc pipe.

22 POWER CORD

TECHNICAL SPECIFICATION

Operating voltage and frequency:	220-240V / 50Hz
Power consumption:	360W
Sealing Length:	400mm
External Dimensions:	500W x 380L x 105H mm

OPERATING INSTRUCTIONS

Making a bag with bag roll

- 1 Open the cover and take out the bag cutter.
- 2 Pull out the bag material to the suitable length and use the bag cutter to cut a bag.
- 3 Put one end of the bag on top of the sealing element, but not enter the vacuum chamber.
- 4 Close the cover and press handle to lock the cover.
- 5 Press "Seal Only" button to start sealing the bags. The indicator light to indicate sealing operate, progress LED will show the sealing progress.
- 6 When the indicator turn off, the sealing is done, rise the handle to open the cover and take the bag out of the machine. the bag is then done and is ready for vacuum sealing.

Vacuum packing with a bag

- 1 Put the items inside the bag. Use only the special designed vacuum bags supplied by us with vacuum channels.
- 2 Clean and straighten the open end of the bag, make sure no dust, wrinkle or ripples.
- 3 Place the open end of the bag within the vacuum chamber area. Make sure the air intake is not covered.
- 4 Put the cover down and press handle to lock the cover.
- 5 Choose the "dry" or "moist" auto vacuum seal button according to the type of food; LED screen will show the vacuum and sealing progress.



This product provides very high vacuum pressure during vacuum packaging with a bag, in order to avoid crushing of the delicate item by the high vacuum pressure, observe the status of the vacuum pressure inside the bag and switch the "MANUAL SEAL" button immediately when the desired vacuum pressure is achieved. The pump will stop and change to heat-seal the bag.

- 6 When the display shows 'Complete', lift the handle to open the cover and remove the packed bag.



- For best sealing effect, it is better to let the appliance cool down for 1 minute before using it again. Wipe out any excess liquid or food residue in the vacuum chamber after each bag packaged.
- Your appliance can work only on the specific bags provided by us. Do not attempt to use other bags not intended for vacuum packaging.
- Cut the bag straight across with scissors to open a sealed bag.

Pulse/Vacuum function

- 1 This function is preferred for vacuum packing, when you want a slight vacuum effect for ingredients such as e.g. tomatoes, chips or similar. Or, if you have moist raw materials or a sauce, where you just want to drain air from the bag and then stop the appliance before the liquid is compressed.
- 2 Press the Pulse button, the unit will start to vacuum the bag, observe the status of the vacuum pressure inside the bag. Release the Pulse button immediately when the desired vacuum pressure is achieved.
- 3 Press the "seal only" button when the vacuuming has finished and the unit will start to seal the bag automatically.



When you release the pulse button, if you do not press the 'seal only' button in 15 second then the bag will lose the vacuum and the operation will be complete.

Vacuum packing in a canister & vacuum bowl

- 1 Wipe canister cover, canister base and ensure they are clean and dry.
- 2 Put the items into the canister and do not fill up too full so that the cover can be in good contact with the canister bowl rim. Clean the cover rim of the canister and bottom seal gasket of the canister cover.
- 3 Insert one end of the hose into the ACC PORT on the unit and another end of the hose into the center hole of the canister cover.
- 4 Press the canister button to start vacuuming. To ensure there is no air leaking between the cover and the canister, use your hand to push down the cover at the beginning of the vacuuming work. The machine will stop automatically when enough vacuum pressure is achieved.
- 5 Take out the hose tube from the canister or bowl immediately first after the job is completed.



When moist food are under vacuuming, moisture will be stored in adaptor. Remember to clean out the adaptor if there is water before vacuuming.

Opening canister after vacuum packaging

In order to open the canister, you need to press the "Release" button on the canister cover.

Marinate meat with a marinate bowl

- 1 Take out the hose accessory from inside the cover, insert in to the canister port on the unit and the center hole of canister cover.
- 2 Press Marinate button to start working. The indicator LED will be light and the screen will be show the progress. It will release air automatically after it has finished the vacuum, this is for 1 working cycle, this machine will work for a total of 5 cycles. It takes about 6 minutes to finish the process.
- 3 When the indicator light goes out the screen will show "complete", the marinate process is completed. Pull off the hose accessory from the canister port and canister cover.



- At the beginning of the vacuum packaging in a canister or a vacuum bowl, slightly press down the cover or on the hose adaptor to ensure no loose of the hose and to avoid air leaking through the gap between the cover and the canister top rim for a few seconds.
- To test vacuum, simply tug on the cover. It shall not move.
- Different canisters are available in the market and therefore the operation procedure will differ. Please refer to the individual manual for the specific canister.
- For best effect, it is better to let the appliance cool down before using it again.

Cord storage box

Put the power cord into the storage box when not using the machine which is in the bottom of the machine. Do not wrap the cord around the appliance.

CLEANING & MAINTENANCE

Vacuum Sealer

- 1 Always unplug the unit before cleaning.
- 2 Do not immerse in water or any other liquid.
- 3 Avoid using abrasive products or material to clean the unit, for they will scratch the surface.
- 4 Use a mild dishwashing soap and a warm, damp cloth to wipe away food residue or around components.
- 5 Dry thoroughly before using again.



The foam gaskets around the vacuum chamber should be dried thoroughly before re-assembling, when re-assembling, is careful to prevent any damage, and assemble as original position to ensure no vacuum leaking.

Vacuum Bags

- 1 Wash bags in warm water with a mild dishwashing soap
- 2 When wash bags in dishwasher, turn bags inside out and spread them over top rack of dishwasher, so entire surface is exposed to the washing water.
- 3 Dry thoroughly before reusing.



To avoid possible illness, do not reuse bags after storing raw meats, raw fish or greasy foods. Do not reuse bags that have been microwaved or boiled.

Accessories

Washing all vacuum accessories in warm water with a mild dishwashing soap, but don't immerse cover in water.

- 1 Canister bases (not lids) are top rack dishwasher safe. Canister cover should be wiped down with a damp cloth.
- 2 Ensure the accessories is dried thoroughly before reusing.
- 3 Do not use Canister or cover in the microwave or freezer.

Storing Your Vacuum Sealer

- 1 Keep the unit in a flat and safe place, out of the reach of children.
- 2 Make sure the lid of appliance is unlocked when not in use and in storage. Keeping the cover locked will distort the foam gaskets which could cause leaking.

TROUBLESHOOTING

Error	Troubleshooting
Vacuuming but not turn to Seal automatically	<p>Is the lower gasket is deformed? If deformed, replace it and try again.</p> <p>Is the edge of the bag covering the suction hole? If yes, put the bag in the correct position.</p> <p>Is there too much food in the bags so that the machine cover locked the foods? If yes, take out some foods and clean the bag edge, try again.</p> <p>Has the bag broken so that it's leaking? If yes, Use a new bag and try again.</p>
Can't vacuum but seal function is good	<p>Is the bag placed into the vacuum chamber? If no, please put the edge of the bag into the vacuum chamber.</p> <p>Is the edge of the bag covering the suction hole? If yes, put the bag in the correct position.</p> <p>Does the edge of the bag have liquid, oil or stain? If yes, please clean the edge of the bag.</p> <p>Is the edge of the bag wrinkled? If yes, please take out some food so that the bag has enough space for sealing, and smooth the bag mouth and try again.</p> <p>Does the packed foods have sharp edges? Please use the food safety paper pack for the sharp edge foods first before putting into the vacuum bags.</p>
Bag inflation after vacuuming	<p>Is the packed food an easy corrosion food? All the easy corrosion food need to be frozen or refrigerated after vacuuming so that it can prolong it's shelf life. But vacuuming doesn't guarantee the foods will never spoil.</p> <p>Have you packed vegetables or fruit and seed food? All vegetables, fruit and seed are not suitable to storage under room temperature after vacuumed, They have photosynthesis and respiration. We suggest to store them in the fridge.</p>
The canister will not vacuum	<ol style="list-style-type: none">1. Make sure the adaptor is connected both to the appliance and the canister firmly.2. Check if the knob of the canister was on the "seal" position.3. Press the lids OR the hose adaptor at the very beginning of vacuuming to avoid leaking from the cover seal.4. Check if there's significant damage, if yes, change it for a new one.5. Check the function of the vacuum sealer.



sousvidetools.com

Gastronomy Plus LTD

UK: Central Barn, Cloughton Business Park,
Hornby Road, Cloughton, Lancaster, LA2 9JX

0800 678 5001

01524 770 060

enquiries@sousvidetools.com

www.sousvidetools.com

EU: c/o ProductIP BV Authorized
Representative Dept. Galvanistraat 1,
6716 AE Ede, Netherlands