

SENSES 250 CHAMBER VACUUM PACKER



SVT-03026
USER GUIDE

IMPORTANT - READ BEFORE USE

Please read this user manual carefully before using the appliance.

Keep these instructions with the appliance.



SAFETY REGULATIONS

- The appliance must only be used for the purpose for which it was intended and designed. The manufacturer is not liable for any damage caused by incorrect operation and improper use.
- Keep the appliance and electrical plug away from water and any other liquids. In the event that the appliance should fall into water, immediately remove plug from the socket and do not use until the appliance has been checked by a certified technician. Failure to follow these instructions could cause a risk to lives.
- Never attempt to open the casing of the appliance yourself.
- Do not insert any objects in the casing of the appliance.
- Do not touch the plug with wet or damp hands.
- Danger of electric shock! Do not attempt to repair the appliance yourself. In case of malfunctions, repairs are to be conducted by qualified personnel only.
- Never use a damaged appliance! Disconnect the appliance from the electrical outlet and contact the retailer if it is damaged.
- Warning! Do not immerse the electrical parts of the appliance in water or other liquids. Never hold the appliance under running water.
- Regularly check the power plug and cord for any damage. If the power plug or power cord is damaged, it must be replaced by a service agent or similarly qualified persons in order to avoid danger or injury.
- Make sure the cord does not come in contact with sharp or hot objects and keep it away from open fire. To pull the plug out of the socket, always pull on the plug and not on the cord.
- Ensure that the cord (or extension cord) is positioned so that it will not cause a trip hazard.
- Always keep an eye on the appliance when in use.
- Warning! As long as the plug is in the socket the appliance is connected to the power source.
- Turn off the appliance before pulling the plug out of the socket.
- Never carry the appliance by the cord.
- Only connect the appliance to an electrical outlet with the voltage and frequency mentioned on the appliance label.

Thank you for purchasing the Senses 250 Chamber Vacuum Packer. With the help of the Senses 250 Chamber Vacuum Packer, you will now be able to keep food fresher longer in the refrigerator, freezer and pantry. The Senses 250 Chamber Vacuum Packer effectively removes air and extends freshness up to five times longer than normal preservation methods.

The Senses 250 is a chamber vacuum system, which offers two distinct advantages over non-chamber, external bag type units. First, a much higher level of vacuum can be achieved, which means a longer shelf life for foods that you package. Secondly, liquids and liquid-rich foods can be effectively vacuum packaged. Foods like fresh meats, fish, soups, stews, etc. are no longer a problem to vacuum package. Marinated vegetables and meats are packaged quickly with ease, and no mess.

The Senses 250 Chamber Vacuum Packer uses commercial technology. Simply place the pouch to be sealed inside the chamber and close the lid. Push start and the sealing process begins! First, the air is removed from the entire chamber and the vacuum pouch. Once the preset vacuum level is achieved, the pouch is sealed. Upon completion of the sealing cycle, air flows back into the chamber. Wait for the beep, and the process is complete.

With the Senses 250 Chamber Vacuum Packer, you can easily package a wide variety of sizes and shapes. Prep and store smaller, individual serving portions as well as bulk items.

VACUUM PACKAGING & FOOD SAFETY

Vacuum packaging extends the life of foods by removing most of the air from sealed containers and prevents fresh air escaping into the sealed containers, thereby reducing oxidation. Vacuum packaging helps preserve flavour and overall quality. It also helps inhibit the growth of aerobic microorganisms, which can lead to the problems noted below under certain conditions:

Mold - Mold cannot grow in a low oxygen environment; therefore vacuum packaging can virtually eliminate it.

Yeast - Results in fermentation, which can be identified by smell and taste. Yeast needs water, sugar and a moderate temperature to grow. It can also survive with or without air. Slowing the growth of yeast requires refrigeration, while freezing stops it completely.

Bacteria - Results in an unpleasant odor, discoloration and/or soft or slimy texture. Under the right conditions, clostridium botulinum (the organism that causes Botulism) can grow without air and cannot be detected by smell or taste. Although it is extremely rare, it can be very dangerous.

As with any other storage container, it is important to inspect food for spoilage prior to consuming.

To preserve foods safely, it is important to maintain low temperatures. You can significantly reduce the growth of microorganisms at temperatures of 4°C or below. Freezing at -17°C does not kill microorganisms, but stops them from growing. For long-term storage, always freeze perishable foods that have been vacuum packaged.

It is important to note that vacuum packaging cannot reverse the deterioration of foods. It can only slow down changes in quality. It is difficult to predict how long foods will retain their top-quality flavor, appearance or texture because it depends on the age and the condition of the food on the day it was vacuumed packaged.

Note: vacuum packaging is not a substitute for refrigeration or freezing. Any perishable foods that require refrigeration must still be refrigerated or frozen after vacuum packaging.

PREPARATION GUIDELINES

Vegetables need to be blanched before vacuum packaging. This process stops the enzyme action, which leads to loss of flavor, color and texture. To blanch vegetables, place them in boiling water or in the microwave until they are cooked, but still crisp. Then, immerse the vegetables in cold water to stop the cooking process. Finally, dry the vegetables on a towel before vacuum packaging. Cruciferous vegetables (broccoli, sprouts, cabbage, cauliflower) naturally emit gases during storage. Therefore, after blanching, they must be stored in the freezer only.

MAINTENANCE

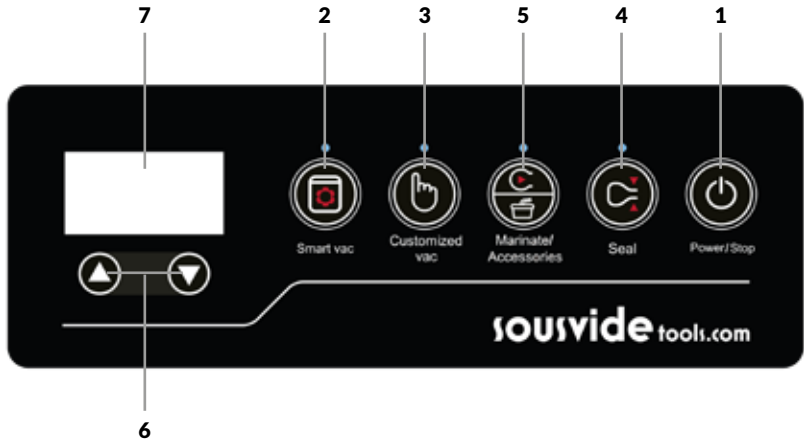
Unplug before cleaning.

Regularly clean appliance with damp cloth and mild soap to remove crumbs, dust, debris.

FEATURES



CONTROL PANEL



1. Power/Stop Button

Plug in the power and the machine will go into standby mode. Then press the Power/Stop key to enter standby mode and wait for mode selection.

- Press the Power/Stop button to return to standby mode.
- When the machine is in use, press the Power/Stop button to Stop.

2. Smart Vac

From standby mode, press the "Smart Vac" button. The display will show "Au1", "Au2" or "Au3". Then close the lid and the machine will work automatically.

Au1 = Strong vacuum, longer time.

Au2 = Medium vacuum, moderate time.

Au3= Light vacuum, shorter time.

3. Customised Vac Button

Press the Customised Vac key, enter the manual vacuum heat sealing mode, then press \wedge/\vee and choose a different vacuum time (optional range 5-80s).

4. Seal Button

Press Seal, then press \wedge/\vee to choose a heat sealing time (adjustable range of 0-9s). Smart Vacuum mode and Customised Vacuum mode will share the heat-sealing time.

In the Vacuum pumping process (Smart Vacuum or Customised Vacuum), press the Seal key to stop the Vacuum pumping and enter the heat sealing.

5. Marinate/Accessories Button

Press the "Marinate/Accessories" button to select the marinating mode, the digital display will show the marinating time. Press the \wedge / \vee buttons to select different marinating times. The selectable times are 6, 12, 18, 24, 30, 36, 42, 48, 54 and 60 minutes (every 6 minutes is a working cycle, each working cycle step: suction-vacuum-exhausting), close the lid and it will automatically work.

After connecting the machine's suction hole and the accessory's exhaust nozzle with an external pipe, press and hold the "Marinate/Accessories" button for 2 seconds. The machine will start to work and ACC will appear on the digital display.

6. \wedge / \vee Button

By pressing the \wedge / \vee button, you can adjust the heat-sealing time, Customised model of Vacuum time and marinate time.

7. Digital Displayer

On standby "AU" is displayed in the Smart Vacuum mode, the Customised Vacuum mode is shown to set the Vacuum time, the marinate mode is shown to set the marinate time, and press the seal button will show setting the heat seal time.

Working mode: The Smart Vacuum mode shows the real-time Vacuum time and remaining heat-sealing time, the Customized Vacuum mode shows the remaining Vacuum time and remaining heat sealing time, the marinate mode shows vacuum degree and remaining marinate time. The external accessories mode displays "ACC".

8. Start the machine

Close the vacuum lid and the machine starts working in the current working mode, with the exception of external accessories. Press and hold the "Marinate/Accessories" button to start the external accessories

9. Factory data reset

Turn on the power and hold down the "Marinate" and "Seal" keys at the same time. The machine will display "rs" and beep to restore the factory setting.

TECHNICAL SPECIFICATION

Note: Technical specification is subjected to change without prior notification.

Voltage:	220-240V~50Hz
Power:	430W
Pressure:	-999mbar / -29.5inHg
Vacuum pump:	dry pump
Max bag width:	250mm
Seal wire width:	2 x 2.5mm
Seal bar :	1PCS
Chamber Size:	LxWxH: 268 x 330 x 100mm
Overall size:	LxWxH: 337 x 448.5 x 240.5mm
Weight:	11.8 kg / 26 lb

GETTING STARTED

Vacuum packaging 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 which is safe to eat. Neglecting these basic guidelines can result in food spoilage, and in some cases, illness or death.

Once you familiarise yourself with the SousVideTools Senses 250 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 food. An already bad product does not improve with vacuum packing.
- Fresh foods (Meats, vegetables, cheeses, etc.) should be refrigerated at 1°C/34°F or below or frozen after vacuum packaging.
- Vacuum packing removes a high percentage of air. This slows the growth of most living micro-organisms, which degrade food, such as aerobic bacteria and moulds. 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 long-term 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.

PACKAGING WITH VACUUM POUCHES

With the SousVideTools Senses 250 Chamber Vacuum Packer, you can easily package a wide variety of sizes and shapes. You can also prep and store smaller individual serving portions as well as bulk items.

- Keeps food fresh 3-5 times longer than conventional storage bags.
- Several sizes available to meet your packaging needs.
- Terrific for hundreds of applications in and out of the kitchen.
- Safe for freezer, refrigerator and microwave use. Pouches can also be boiled.
- Pouch thickness available in standard 3mil or heavy duty 4mil.
- Pouches are economically priced, giving you a better value.
- Vegetables must be blanched before being packaged. Place in boiling water or microwave until heated through but still crunchy. Vacuum package as normal.

OPERATING INSTRUCTIONS

BEFORE OPERATION

- Plug in the power cord, connect the power supply, and the machine enters standby mode.
- Press the Power/Stop key, the machine will enter the ready working state, and wait for the mode to be selected. If the vacuum lid is closed after connecting the power supply, the digital tube will display "CLO" and open the vacuum cover to enter the ready working state.

Note: When LED display shows "CLO", the machine is in protection status. In this status, no matter which button you are pressing, the machine will not work. Open the vacuum lid then the machine can return to normal operation. If the lid cannot open, press the "Power/Stop" button for 2-3 seconds, the lid will release after exhausting.



When LED display shows "CLO", the machine is in protection status. In this status, no matter which button you are pressing, the machine will not work. Open the vacuum lid then the machine can return to normal operation.

How to Vacuum and Seal a Pouch

In order to extend the life of your vacuum sealer, we strongly recommend pausing at least 20 seconds between each seal.

- 1 Select a vacuum bag of the right size and place the item in the bag, allowing at least 5cm between the top of the bag and the item to ensure sealing
- 2 Press the Seal button, and then through \wedge / \vee select the heat sealing time (with memory function, the next batch should not change so you do not need to set up again).
- 3 Vacuum Mode Selection (Smart Vacuum or Customised Vacuum)
 - If the Smart Vacuum mode is used, press the Smart Vac/bag size key to select the bag specification (L, M, S) according to the actual size of the bag.
The corresponding indicator lights up, indicating that the bag of the corresponding specification is selected.
 - If using the Customised Vacuum mode, press Customised Vac, then through \wedge / \vee choose the required time.
- 4 Place the vacuum bag with the items in it flat in the vacuum chamber, place the bag mouth on the heating bar, and insert two clips into the bag mouth. The mouth of the bag should be kept clean and free from liquid and debris.
- 5 Close the vacuum cover and gently press 2-3s. The machine starts to vacuum and heat up automatically. If it is necessary to heat Seal in advance during vacuuming, press the Seal key during vacuuming to enter the heat Seal.
- 6 When it is finished, the machine will beep three times, then automatically open the vacuum lid and is finished.
- 7 Remove the heat-sealed items, check the heat-sealing effect, and then use or refrigerate for storage.



A positive seal will look "clear" upon inspection. If the seal is "spotty or incomplete" increase the sealing time by 1 digital. If the seal is "white or milky" decrease the seal time by 1 digital.

How To Marinate Foods

- 1 Press Marinate/Accessories key into marinate mode, and then through \wedge / \vee choose the marinate time, optional time for 6, 12, 18, 24, 30, 36, 42, 48, 54, 60 minutes (every 6 minutes for a working cycle).
- 2 Place the prepared meat/vegetables in an open container of appropriate size into a vacuum chamber.
- 3 Close the vacuum cover and gently press 2-3 seconds, the machine starts to vacuum, the digital tube shows the vacuum degree, when a certain vacuum degree is reached, the pump stops and keeps the vacuum state, the digital tube will show the marinate time, and start counting down, after 6 minutes, the machine exhausts and starts the next working cycle again.
- 4 When the marinate time is counted down to 0, the machine will beep three times, and then automatically open the vacuum lid.

ACCESSORIES VACUUM FUNCTION

When using the Accessories function, please keep the vacuum lid open.

1 Installation of the suction hose:



The direction of the nozzle when vacuuming canisters and bottle stoppers



The direction of the nozzle when vacuuming zipper bags with valves

2 Connect the suction outlet in the chamber with the suction nozzle of the canisters, bottle stoppers or align the suction nozzle of the hose with the valve of zipper bags.

Note: If you use a vacuum canister, you need to turn the knob of the canister lid to the "Vacuum" position. If you use a zipper bag with a valve, make sure that the zippers on the bag are completely closed.

3 Long press the "Marinate/ Accessories" button for 2 seconds to start vacuuming.

4 When the vacuum is completed, the machine will beep three times and the work is complete.

Note: During the vacuuming process, press the Power/Stop button to stop working. If you are using a vacuum canister, you need to turn the knob of the canister lid to the "Lock" position after vacuuming.

5 Unplug the suction hose and store the food. When the food needs to be taken out, turn the knob of the vacuum tank to the "OPEN" and position to release the vacuum and open the lid. Pull out the bottle stopper directly or open the zippers of the zipper bag.

FOOD STORAGE & SAFETY

This vacuum chamber packaging machine uses the vacuum sealing method to airtight pack food. Vacuum packaging is an easy and efficient way of packaging a variety of food, because it can prevent spoilage and extend the shelf life of food. The lack of air in the bag hinders the growth of bacteria and molds. You can buy food in large quantities and vacuum pack them without the threat of food waste.

However, please keep in mind that not all kinds of food can benefit from vacuum packaging. Never use vacuum packaging to store garlic or fungi such as mushrooms. A dangerous chemical reaction will take place when air is removed, causing these foods to be dangerous if ingested. Vegetables should be washed and peeled before packaging to kill any enzymes that may cause deterioration when air is removed under vacuum packaging.

Food	Vacuum & freezer storage	Vacuum & fridge storage	Typical storage
Fresh beef & veal	1 - 3 years	1 month	1 - 2 weeks
Ground meat	1 year	1 month	1 - 2 weeks
Fresh pork	2 - 3 years	2 - 4 weeks	1 week
Fresh fish	2 years	2 weeks	3 - 4 days
Fresh poultry	2 - 3 years	2 - 4 weeks	1 week
Smoked meats	3 years	6 - 12 weeks	2 - 4 weeks
Fresh produce blanched	2 - 3 years	2 - 4 weeks	1 - 2 weeks

Fresh fruit	2 - 3 years	2 weeks	3 - 4 days
Hard cheeses	6 months	6 - 12 weeks	2 - 4 days
Sliced deli meat	not recommended	6 - 12 weeks	1 - 2 weeks
Fresh pasta	6 months	2 - 3 weeks	1 week

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

If the machine does not function properly, please check the below for the solution. If you are still unable to solve the problem, please contact the supplier/service provider.

Will not turn on

- 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.

Does not pull a complete vacuum with pouch

- 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.
- The 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

- 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.

Not sealing pouch properly

- 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.

Error	Possible Cause	Troubleshooting
E01	After the machine closes the vacuum cover and starts working, E01 will be displayed if a certain vacuum degree cannot be reached within 10 seconds	1. Press STOP to exit the fault. 2. Check whether the sealing ring is properly installed. 3. Re-close the vacuum cover.
E02	Motor temperature fuse protection due to overheating	Stop the machine for 30 minutes and let the temperature control fuse return to normal.

WARRANTY & AFTER SALES SERVICE

- 1 Make sure the working platform is flat, clean and tidy.
- 2 Warranty is limited to damage caused by production defects.
- 3 The cost of parts and maintenance will be charged due to improper use or other non-product quality problems.
- 4 Please keep the purchase vouchers.

Maintenance Card

First Name:

Last Name:

Phone:

Email:

Address:

Machine Model:

Purchase Date:

Supplier:

Repair Record

Date	Cause	By



Gastronomy Plus Ltd

HEADQUARTERS

Central Barn, Claughton Business Park,
Hornby Road, Claughton, Lancaster, LA2 9JX

0800 678 5001

01524 770 060

enquiries@sousvidetools.com

www.sousvidetools.com