

SOUSVIDETOOLS

SOUSVIDETOOLS® HOME CHAMBER VACUUM SEALER



SVT-03028
USER GUIDE

IMPORTANT - READ BEFORE USE

Please read this user manual carefully before using the appliance.

Keep these instructions with the appliance.



SAFETY REGULATIONS

- Read and understand all instructions.
- Use the appliance indoors only on a dry, stable, hard surface.
- Do not use the appliance near a heat source, on a hot surface, or in wet conditions.
- To protect against electrical shock, do not immerse any part of the appliance in water or other liquid.
- Unplug the appliance from the wall socket when not in use and before cleaning.
- Always unplug the device using the plug and never pull on the cord.
- Do not operate the appliance if the cord or plug are damaged.
- Do not operate the appliance if it malfunctions or is damaged.
- Use this appliance for its intended purpose only.
- Children should not use this appliance. When in use around children, close supervision by an adult is necessary and the appliance should be kept out of their reach.
- This appliance is not intended for use by people with reduced physical, sensory or mental capabilities or who lack experience with cooking appliances.
- Do not use an extension cord with this product.
- Always use only food-grade, plastic pouches or pouch material, recommended by the manufacturer as suitable for cooking. Use only appropriately sized pouches and do not overfill the pouch.
- During the machine working, do not touch the vacuum lid, vacuum chamber and seal bar to avoid getting bruised, burns or damaging the machine.
- Children shall not play with the appliance.
- Cleaning and user maintenance shall not be made by children without supervision.
- No flammable or explosive gas surrounding.
- Maintain a distance of 10cm between the unit and walls or other objects for ventilation.
- The vacuum lid is a glass products, do not use hard objects or heavy objects to impact and pressure the vacuum cover at any time, to avoid breaking the lid.

SAFETY REGULATIONS

- Do not use any additional devices or accessories that are not provided with the appliance.
- Plug the appliance into an easily accessible electrical outlet to allow for quick disconnection in an emergency.
- To fully turn off the appliance, unplug it from the electrical outlet.
- Always turn off the appliance before disconnecting the plug from the outlet.
- Use Only Approved Accessories
- Only use accessories and attachments recommended by the manufacturer.
- Using non-original parts or unauthorized accessories may pose a safety hazard and damage the appliance.
- Usage Restrictions - This appliance is not intended for use by individuals (including children) with reduced physical, sensory, or mental capabilities, or lack of experience and knowledge, unless supervised or instructed.
- Under no circumstances should children use this appliance.
- Keep Out of Reach of Children - Ensure that both the appliance and its power cord are kept away from children at all times.
- Unplug When Not in Use - Always disconnect the appliance from the mains when it is not in use, left unattended, or before assembly, disassembly, or cleaning.
- Do Not Leave Unattended - Never leave the appliance operating without supervision.

SPECIAL SAFETY REGULATIONS

- Intended Use Only - This appliance is designed exclusively for commercial vacuum sealing of food items in plastic bags. Any other use may cause damage or lead to personal injury.
- Follow Instructions - Use the appliance only as described in this manual.
- Hot Surface Warning – Burn Hazard
- Do not touch the sealing bar—it remains extremely hot, even after use.
- Wait until the appliance cools down completely before handling.
- Avoid touching the appliance during operation.
- Cleaning and Hygiene - Clean the appliance regularly and remove all food residues. Failure to maintain cleanliness can reduce the appliance's lifespan and create hazardous conditions.
- Placement and Surface Requirements - Do not place the appliance on or near heat sources such as gas, electric, or charcoal cookers.
- Keep it away from open flames and hot surfaces.
- Always use the appliance on a stable, level, clean, dry, and heat-resistant surface.
- Keep Away from Hazardous Materials - Do not use the appliance near flammable or explosive materials, magnetic devices (credit cards, magnetic discs), or sensitive electronics like radios.
- No Remote Operation - This appliance is not designed to be operated by an external timer or remote-control system.
- Ventilation Requirements - Ensure all ventilation openings remain unblocked. Leave at least 10 cm of space around the appliance during use for proper airflow.
- Versatile Sealing Capability - This appliance is suitable for sealing both solid foods (e.g., biscuits, chips) and liquid foods (e.g., juice, soup).
- Crush Hazard – Lid Caution - Exercise caution when closing the lid to avoid injury to your hands or fingers.
- Transporting the Appliance - Due to its heavy weight, special care must be taken when moving the appliance.
- Use at least two people or a trolley, move it slowly and carefully, and do not tilt the machine more than 45°.

MAINTENANCE

To ensure safe operation and extend the life of your appliance, follow these cleaning guidelines carefully:

Daily Maintenance

- **Unplug Before Cleaning**
 - Always disconnect the appliance from the power source before performing any cleaning tasks.
 - Avoid Water Contact with Electrical Components
 - Do not immerse the appliance or its power cord in water or any other liquid to prevent the risk of electric shock or damage.
- **No Abrasive Materials**
 - Do not use abrasive cleaners or scouring pads as they may scratch or damage the appliance's surface.
 - **Exterior Cleaning**
 - Wipe the outside of the appliance with a soft, damp cloth or sponge.
 - Use mild dish soap and warm water if needed.
- **Interior Cleaning**
 - Use a paper towel or soft cloth to remove any food or liquid from the inside.
 - For deeper cleaning, dampen a soft cloth with mild soapy water and wipe gently.
- **Dry Thoroughly**
 - After cleaning, dry the appliance gently but thoroughly with a soft, clean cloth to prevent moisture buildup or damage.

How to wash the food tray

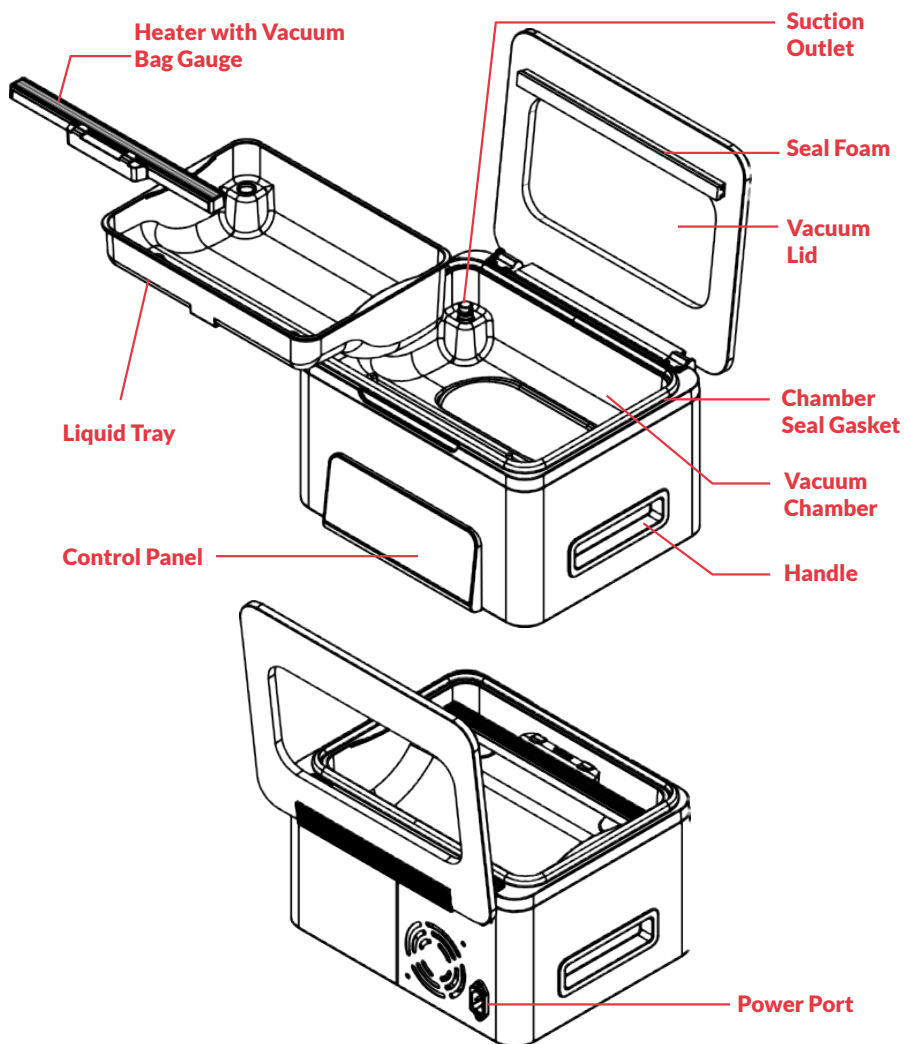
- Rinse or soak with clean water. Use a cleaning detergent for stubborn stains.
- It is recommended to use a detergent with a neutral pH value.
- It is not recommended to clean with a hard brush, as it may cause damage.
- Do not clean in a dishwasher.

How to wash the heater

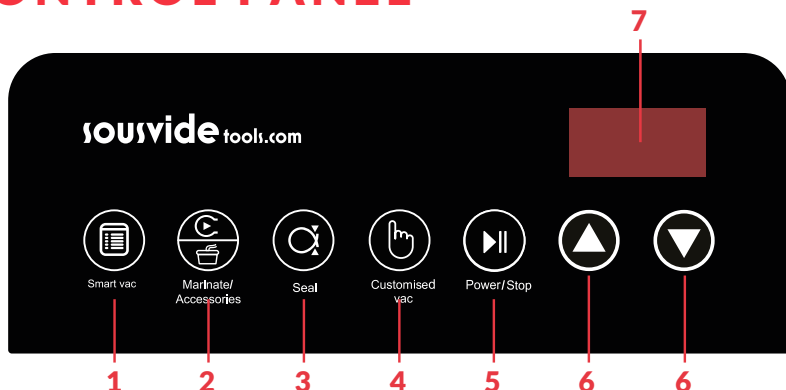
The heater will be hot after use. Allow at least 5 minutes for it to cool down before performing any maintenance to avoid burns.

- The heater can be washed by hand but is NOT dishwasher safe.
- Clean the heater by rinsing it with tap water. Use a soft-bristled brush to scrub the surface or a soft cloth to wipe it. Do not use hard-bristled brushes, as this may cause damage to the high-temperature adhesive tape. Damage to this tape may cause the heater to malfunction.
- A pH-neutral detergent may be used during cleaning. Ensure all detergent residue is thoroughly rinsed off.
- After cleaning, use a soft, dry cloth to wipe the heater's surface completely dry. Pay special attention to the two holes at the bottom; use a dry cloth or paper towel to absorb all moisture from them. Then, place the heater in a dry, well-ventilated area for 24 hours to air dry completely.
- The heater must be completely dry before it can be used again.
- **Caution:** If any cracks are found in the heater or the high-temperature tape is damaged, please immediately stop using it, clean it, and replace it with a new heater.

FEATURES



CONTROL PANEL



1. Smart Vac

- After turning on the vacuum sealer the machine will enter standby mode, the Smart Vac mode is selected by default and the display will show AU1 (or AU2/AU3, depending on the last selected vacuum level of smart vacuum mode).
 - Au1: Strong vacuum with a longer time.
 - Au2: Medium vacuum with a moderate time.
 - Au3: Light vacuum with a shorter time.
 - When smart vac has been selected in standby mode, switch the vacuum level of smart vacuum with the $\wedge/\vee$ keys.
- If another mode is selected, you can click this button to switch back to the Smart Vac mode.
- Close the lid and press "Start/Stop" button to start the function.

2. Marinate/Accessories Button

- Enter Marinate Mode
 - From Standby mode, press the "Marinate/Accessories" button once.
 - The display will show the preset marinate time (in 6-minute cycles).
- Adjust Marinate Time
 - Use the Up ($\wedge$) and Down ($\vee$) buttons to set the desired number of cycles.
 - You can select between 1 and 10 cycles (i.e., 6 to 60 minutes total).
 - Each cycle consists of three steps: Vacuum > Hold > Release.
- Start Marination
 - Close the lid firmly.
 - Press the "Start/Stop" button to begin the marinate process.

Mason Jar Vacuuming - put the jar into the chamber and close the lid (there is no need to connect the suction outlet) and use the Smart Vac or Customised Vac function. If you need to vacuum seal a taller Mason jar you must use this accessory method to perform the vacuuming outside the vacuum chamber.

3. Seal Button

- Setting Seal Time (Manual Seal Mode) - Use this mode to seal bags without vacuuming.
 - From Standby mode, press the "Seal" button.
 - The indicator will begin flashing, and the display will show the current seal time setting.
 - Press the Up ($\wedge$) and Down ($\vee$) button to adjust the seal time.
 - Seal time can be set from 0 to 6, depending on the thickness of the bag.
 - Press the "Start/Stop" button to begin sealing. The appliance will seal the bag using the selected time.
 - Note: The selected seal time will apply to all vacuum sealing modes as well.

- **Manual Seal During Vacuum Modes** - Use this to immediately seal the bag during any vacuum process.
 - While vacuuming in Smart Vac, Customised Vac, or Marinate modes:
 - Press the "Seal" button at any time to instantly begin sealing and end vacuuming early.

This machine does not have a seal only function. If you want to achieve seal only, please use the Customised Vac mode and set the pumping time to the minimum, and then you can achieve the seal only effect.

4. Customised Vac Button

- Enter Customised Vacuum Mode - From Standby mode, press the "Customised Vac" button.
 - The display will show the current vacuum time (in seconds).
- Adjust Vacuum Time - Use the Up (▲) and Down (▼) buttons to set the vacuum duration.
 - You can select a time between 5 and 40 seconds, depending on the type and quantity of food.
- Start Vacuuming - Close the lid and press the "Start/Stop" button to begin the vacuum and sealing process using the selected vacuum time.

5. Start/Stop Button

- Start a Function - From Standby mode, press the "Start/Stop" button to begin the selected function (e.g., Smart Vac, Customised Vac, Marinate and Accessory).
- Cancel a Function - Press the "Start/Stop" button again during operation to cancel the current function and return to Standby mode. Important Note – Accessories Mode Exception
- When using the Accessories mode, the lid must be open when pressing "Start/Stop".
- If the lid is closed or the setup is incorrect, the machine will alert you with a beep to prompt lid closure or correction.

6. ▲/▼ Button

- Press the Up (▲) and Down (▼) buttons to adjust settings in various modes:
 - Smart Vac Mode: Adjustable AU1 / AU2 / AU3
 - Customised Vac Mode: Adjust the vacuuming time (range: 5–40 seconds).
 - Marinate Mode: Adjust the vacuuming time (range: 6–60 minutes).
 - Heat Sealing Time: Adjust the vacuuming time (range: 0–9 seconds).
 - Tip: Press and hold either button for a rapid change in values.

7. Digital Displayer

- When in Standby Mode:
 - Smart Vac Mode - The display shows AU1, indicating automatic operation (or AU2/AU3 depending on the last selected vacuum level of smart vacuum mode).
 - Customised Vac Mode - The display shows the set vacuum time in seconds (5–40 seconds).
 - Marinate Mode - The display shows the total marinate time in minutes, based on selected cycles (1–10 cycles × 6 mins).
 - Seal Mode - The display shows the set sealing time in seconds (0–6 seconds).
- When in Operation:
 - Smart Vac Mode - The display shows the real-time vacuum time or the remaining sealing time, depending on the current stage.
 - Customised Vac Mode - The display shows the remaining vacuum time or the remaining sealing time, depending on the current stage.
 - Marinate Mode - The display shows either: The vacuum pressure level (during vacuum stages), or The remaining marination time (during hold/release stages).
 - Accessories Mode - The display shows "ACC" throughout operation.

8. To restore factory settings

- Enter Smart Vac Mode - While in Standby mode, press the "Smart Vac" button. The display will show Au1 (or Au2/Au3)
- Initiate Factory Reset - Press and hold the [Specify button] (please confirm which button to hold, e.g., Up or Down button) until the display shows "rS".
- Reset Confirmation - The appliance will reset to factory default settings and return to Standby mode.

TECHNICAL SPECIFICATION

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

Voltage:	220-240V~50Hz
Power:	430W(+5%-10%)
Pressure:	-28.5 inHg (-966 mbar)
Vacuum pump:	dry pump
Max bag width:	295mm
Seal wire width:	2 x 2.5mm
Seal bar :	1PCS
Chamber Size:	312 x 224 x 95mm (5.3L)
Overall size:	353 x 320 x 215mm

GETTING STARTED

Vacuum Packaging and Food Safety

Vacuum packaging extends the shelf life of foods by removing most of the air from sealed containers, preventing fresh air from entering. This reduces oxidation, helping to preserve flavor, texture, and overall quality. Vacuum packaging also inhibits the growth of aerobic microorganisms, which are responsible for various food spoilage issues, such as:

Mold - It cannot grow in a low-oxygen environment, so vacuum packaging virtually eliminates its development.

Yeast - Yeast causes fermentation, which can be detected by smell and taste. It requires water, sugar, and moderate temperatures to grow. Yeast can survive with or without air. Slowing yeast growth requires refrigeration, while freezing stops it completely.

Bacteria - Bacteria cause unpleasant odors, discoloration, and texture changes such as softness or slime. Some bacteria, such as *Clostridium botulinum* (which causes botulism), can grow without air and are not detectable by smell or taste. Although extremely rare, botulism is very dangerous.

Important Safety Tips

- Always inspect food for spoilage before consumption, regardless of packaging method.
- Maintain low temperatures to ensure safety:
- Refrigerate foods at 4°C (39°F) or below to significantly slow microorganism growth.
- Freeze foods at -17°C (1°F) or below to stop microorganism growth (note: freezing does not kill microorganisms, it only halts their activity).
- For long-term storage, always freeze vacuum-packaged perishable foods.
- Vacuum packaging does not reverse food spoilage or deterioration; it only slows it down.
- The length of time foods maintain their quality depends on the age and condition of the food when vacuum-packaged.
- Vacuum packaging is NOT a substitute for refrigeration or freezing.
- Perishable foods that require refrigeration must still be refrigerated or frozen after vacuum packaging.

FOOD STORAGE & SAFETY

Preparing Vegetables for Vacuum Packaging

Blanching Vegetables - To preserve flavor, color, and texture, vegetables must be blanched before vacuum packaging. Blanching stops enzyme activity that causes deterioration.

How to blanch:

- Place vegetables in boiling water or use a microwave until they are cooked but still crisp.
- Immediately immerse them in cold water to halt the cooking process.
- Dry the vegetables thoroughly on a towel before vacuum packaging.

Special Note for Cruciferous Vegetables

Vegetables like broccoli, Brussels sprouts, cabbage, cauliflower, kale, and turnips release gases during storage, which can affect vacuum packaging.

After blanching, these should be stored only in the freezer.

Foods to Avoid Vacuum Packaging

Do NOT vacuum package garlic or fungi (e.g., mushrooms).

Removing air from these foods can trigger a dangerous chemical reaction, making them unsafe to eat.

Storage	Foods	Typical storage	Vacuum Packing
Frozen	Meat	6 months	15-20 months
Frozen	Fish, Seafood	6 months	10-12 months
Frozen	Dried fruit & coffee beans	6-9 months	18-24 months
Refrigerated	Meat	2-3 days	12-13 days
Refrigerated	Fish, Seafood	2-3 days	6-8 days
Refrigerated	Cooked meat	2-3 days	10-14 days
Refrigerated	Eggs	2-3 days	30-50 days
Refrigerated	Vegetables	2-3 days	7-10 days
Dry	Bread	1-2 days	6-8 days
Dry	Cookies	4-6 months	12 months
Dry	Noodles, Rice, Tea	5-6 months	12 months
Dry	Flour	4-5 months	12 months
Dry	Crackers	3-4 months	12 months
Dry	Coffee	2-3 months	12 months
Dry	Powdered Milk	1-2 months	12 months

PACKAGING WITH VACUUM POUCHES

Packaging Guidelines with the SousVideTools Home Chamber Vacuum Sealer

Versatile Packaging

This machine can accommodate a wide variety of pouch sizes and shapes, allowing you to prepare and store both smaller individual portions and larger bulk items with ease.

Compatible Pouch Types

Both embossed and clear flat vacuum pouches are compatible with the chamber vacuum sealing modes.

Best Practices for Delicate Foods

Delicate, juicy, or shape-sensitive foods - such as meat, berries, and bread- vacuum package best when frozen first. Freeze these foods for up to 24 hours to prevent freezer burn.

Once firm, they are ready to be vacuum packaged.

Protecting Pouches from Sharp Items

For items with sharp edges or points, pad the edges with paper towels or soft material to prevent puncturing the pouch.

Reusing Vacuum Pouches

Vacuum pouches used for storage can be reused multiple times.

Pouches that have been used for heating or microwaving should only be used once.

Do not reuse pouches that have stored fresh fish or greasy foods to avoid contamination and hygiene issues.

OPERATING INSTRUCTIONS

BEFORE OPERATION

- Power on and the machine enters the standby mode and the display will show AU1 (or AU2 / AU3).
- Enter Standby Mode - Turn on the power switch located above the power cord. The machine will enter Standby mode, and the display will show "ACC".

Note: If the lid cannot be opened when the machine is switched off then plug in the power supply and the machine will automatically release the air. Once the air is released, the lid can be opened.

How to Vacuum and Seal a Pouch

Tip: To extend the life of your vacuum sealer, allow at least 20 seconds of rest between each sealing cycle.

1 Prepare the Vacuum Bag

Select a vacuum pouch of appropriate size for your item.

Place the item inside, ensuring at least 5 cm of space between the top of the item and the open end of the bag to allow proper sealing.

2 Set the Sealing Time

Press the "Seal" button.

Use the Up (▲) and Down (▼) buttons to select the desired sealing time (range: 0–6 seconds).

The selected sealing time is stored and used for all future operations unless manually changed or reset to factory settings.

3 Select Vacuum Mode

Choose your preferred vacuum mode:

Press "Smart Vac" for automatic vacuuming and sealing.

Press "Customised Vac" to manually set the vacuum time.

Use the Up (▲) and Down (▼) buttons to adjust the vacuum time (range: 5–40 seconds).

4 Position the Bag in the Chamber

Place the vacuum bag inside the vacuum chamber, with the open end resting flat across the seal bar.

Make sure the bottom edge of the bag is secured in the two bag clips:

Hold the lower side of the bag taut.

Ease the bag into the clips using a gentle but firm back-and-forth motion to ensure it is properly held in place.

5 Start the Vacuum Process

Close the vacuum lid firmly.

Press the "Start/Stop" button to begin vacuuming and sealing.

If you wish to seal immediately during vacuuming, press the "Seal" button at any time.

6 Completion Notification

The machine will beep three times to signal that the vacuum and sealing process is complete.

Remove and Inspect the Bag

7 Open the lid carefully.

Remove the vacuum-sealed bag and inspect the seal for consistency before storing or freezing.

Inspecting the Seal Quality

After vacuum sealing, visually inspect the seal:

Positive Seal - A proper seal will appear clear and consistent across the sealed edge.

Spotty or Incomplete Seal - If the seal appears uneven, patchy, or incomplete, increase the seal time by 1 increment.

Oversealed (White or Milky Seal) - If the seal appears white, milky, or overly thick, this indicates overheating. Decrease the seal time by 1 increment.

How To Make Bags from Rolls

1 Cut the Bag to Size - Cut a piece from the vacuum roll that is large enough to hold your item.

- Allow extra space for: The initial seal (to create the pouch) and headspace for proper vacuum sealing later.

2 Set Seal Time (Optional) - Press the "Seal" button.

- Use the Up (▲) and Down (▼) buttons to adjust the sealing time as needed (typically based on bag thickness).

3 Select the Customised Vac Mode by pressing the "Customised Vac" button then press the ▲/▼ button to adjust the vacuuming time to 5 seconds.

3 Position the Bag - Place one open end of the cut bag over the seal bar, ensuring it lies flat.

- The rest of the bag (or roll) should be inside the chamber.

4 Start the Sealing Process - Close the lid securely.

- Press the "Start/Stop" button to begin sealing.

5 Wait for Completion - The machine will beep three times when sealing is complete.

6 Inspect the Seal - Lift the lid and check that the seal is clear and consistent across the entire edge. If needed, adjust the sealing time and repeat.

How To Marinate Foods

- 1 Select Marinate Mode - From Standby mode, press the "Marinate/Accessories" button to enter Marinate mode.
 - Use the Up (▲) and Down (▼) buttons to select the desired number of 6-minute cycles (1 to 10 cycles = 6 to 60 minutes).
 - Each cycle includes three phases: Vacuum > Hold > Release.
- 2 Prepare the Bag - Select a properly sized vacuum pouch.
 - Place the item inside, ensuring at least 2 inches (5 cm) of space between the food and the top of the pouch.
- 3 Position the Bag - Place the pouch into the vacuum chamber.
 - Clip the bottom edge of the bag into the two bag clips to keep it secure and in the correct position.
- 4 Start the Marinate Process - Close the vacuum lid.
 - Press the "Start/Stop" button to begin marinating.
- 5 Completion - When the marinate cycle reaches 0, the machine will beep to indicate that the process is complete.



If you need to seal the bag before the marinate process completes, simply press the "Seal" button at any time. This will immediately start the sealing process and end the marinate cycle.

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 Hose - Attach one end of the vacuum hose to the suction outlet inside the vacuum chamber.
 - Then connect the other end of the hose to the appropriate accessory:
 - For canisters or bottle stoppers: Attach the hose to the suction nozzle on the accessory.
 - For zipper bags: Align the hose nozzle with the valve on the zipper bag.

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 of the bag is completely closed.

- 3 Enter Accessories Mode - Press the "Marinate/Accessories" button twice until the display shows "ACC".
- 4 Start the Vacuum Process - Press the "Start/Stop" button to begin vacuuming the connected accessory.
- 5 Completion - When vacuuming is finished, the machine will beep three times to indicate the process is complete.

Note: To stop the vacuum process at any time, press the "Start/Stop" button again. If using a vacuum canister, turn the knob on the lid to the "Lock" position after vacuuming to maintain the seal.

- 6 Disconnect and Store - Unplug the suction hose from the accessory and the chamber, store the sealed food as needed.

When ready to use the food:

- For vacuum canisters: Turn the lid knob to "Open" to release the vacuum.
- For bottle stoppers: Simply pull the stopper out.
- For zipper bags: Open the zippers fully to access the contents.

How to Vacuum Seal Mason Jars in a Vacuum Chamber

- 1 Prepare a flat sealing lid specially for the Mason jars and a threaded lid with an empty opening specially for the Mason jars.
- 2 Prepare a Mason jar of appropriate size. The bottom diameter of the Mason jar should be less than 47mm and the height should be less than 90mm. This machine can vacuum-seal two Mason jars at the same time.
- 3 Put the items to be vacuum sealed into the Mason jar. The height of the items should not exceed the maximum scale line on the Mason jar.
- 4 Place the flat lid on the mouth of the Mason jar, then screw the threaded lid with an empty opening into the mouth of the Mason jar. Do not tighten it completely; there should be a tightening allowance of one to two turns left on the threaded lid.

Vacuum sealing:

- 1 Take out the heater and liquid tray of the machine.
- 2 Place the prepared Mason jar on the vacuum chamber.
- 3 Close the lid of the machine and confirm again that the machine lid is not in contact with the Mason jar.
- 4 Select "customised vac" and set the time to 20s.
- 5 Adjust the heat-sealing time to 0s.
- 6 Press the start/stop button to start the operation.
- 7 When the machine beeps to indicate that the operation is completed, you can open the machine lid and take out the Mason jar then tighten the threaded lid of the Mason jar and store it.

How to vacuum seal a Mason jar outside the machine

- 1 Prepare a special flat sealing lid for the Mason jars, or a special sealing lid with an exhaust valve (it is necessary to confirm in advance that the air extraction pipe interface we deliver can be adapted to the exhaust valve sealing lid, and the external extraction pipe interface needs to cover the exhaust valve of the lid).
- 2 Prepare a special empty-threaded lid for the Mason jars.
- 3 Prepare an air extraction accessory for the Mason jar; if a sealing lid with an exhaust valve is used, this air extraction accessory is not needed.
- 4 Prepare the Mason jar. Since vacuuming is done outside the machine, there are no requirements for the size of the Mason jar.
- 5 Put the items to be vacuumed into the Mason jar, and the height of the items should not exceed the highest scale line on the Mason jar.
- 6 Place the flat lid or the exhaust valve sealing lid on the mouth of the Mason jar.
- 7 If a flat lid is used, install the air extraction accessory to the mouth of the Mason jar, ensuring that the accessory covers the flat lid and the jar mouth.

Vacuum sealing:

- 1 Connect the external extraction pipe of the machine to the machine.
- 2 Connect the other end of the external extraction pipe to the Mason jar.
- 3 If a flat lid is used, connect the external extraction pipe to the air extraction port of the Mason jar's air extraction accessory.
- 4 If a sealing lid with an exhaust valve is used, the external extraction pipe covers the exhaust port of the exhaust valve.
- 5 Press the machine's Marinate/Accessories button twice to ensure that the display shows ACC, then press the Start/Stop button to start working.
- 6 During operation, hold the external extraction pipe interface and the Mason jar in close contact with your hand.
- 7 When the machine beeps to indicate the end of work, remove the external extraction pipe from the Mason jar.
- 8 Take out the air extraction accessory of the Mason jar; if a sealing lid with an exhaust valve is used, this step is not needed.
- 9 Screw the empty-threaded lid into the mouth of the Mason jar, tighten it, and then store the Mason jar.

TROUBLESHOOTING

Under normal use, your vacuum sealer is designed to deliver years of reliable, problem-free operation. However, if issues do arise, they can often be resolved quickly.

Before contacting technical support, please refer to the troubleshooting tips and error codes provided below. These can help you identify and correct common problems.

Fails to operate

- Ensure the machine is properly plugged in - Verify that the power cord is securely connected to a functioning electrical outlet.
- Inspect the power cord - Check for any signs of damage, cuts, or fraying.
- If the cord is damaged, do not operate the machine. Contact Customer Care for service or replacement.

Does not completely vacuum or seal automatically

- Vacuum or Seal Time Too Short - Increase the vacuum or seal time settings and try again.
- Incorrect Bag Placement - Ensure the open end of the pouch is laid flat and smooth across the seal bar. The bag must be placed fully inside the chamber and secured with bag clips, if applicable.
- Seal Foam or Gasket Issues - Check that the gasket is properly seated and not damaged or loose. Clean the seal foam and gasket if any food particles or debris are present, as this can interfere with proper sealing.
- Leaking or Damaged Pouch - Inspect the pouch for tears, holes, or leaks. If damage is found, use a new pouch to ensure an airtight seal.

Vacuum pouch loses vacuum after being sealed

- Cause: Wrinkles, liquids, or food particles in the sealing area.
- Solution: Remove the existing seal.
 - Wipe and clean the open end of the pouch to ensure it's dry and free of food particles.
 - Smooth out any wrinkles and vacuum & seal again.
- Tip: For juicy or moist foods, it's recommended to pre-freeze the item for a short time before vacuum packaging. This helps prevent liquids from interfering with the sealing process.

Fails to seal

- Seal time too short - Increase the seal time setting and try sealing again.
- Insufficient rest between seals - Allow the machine to rest at least 20 seconds between sealing cycles to prevent overheating.
- Contaminated pouch edge - Ensure the open end of the pouch is free from wrinkles, food particles, and liquids. Clean and dry the pouch edge thoroughly before attempting to reseal.
- Dirty seal bar components - Dirt, oxidation, or residue on the copper seal plate or the copper column of the gas cylinder can prevent proper heating. Use the provided small screwdriver to scrape off any dirt, oxide film, or residue, then try sealing again.

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 chamber seal gasket is properly installed and retry. 3. Check whether the chamber seal gasket is broken. 4. If this error continues contact customer services.
E02	When the machine starts sealing, a gate switch is not closed	1. Check if the lid is properly closed. 2. If this error continues contact customer service.

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:

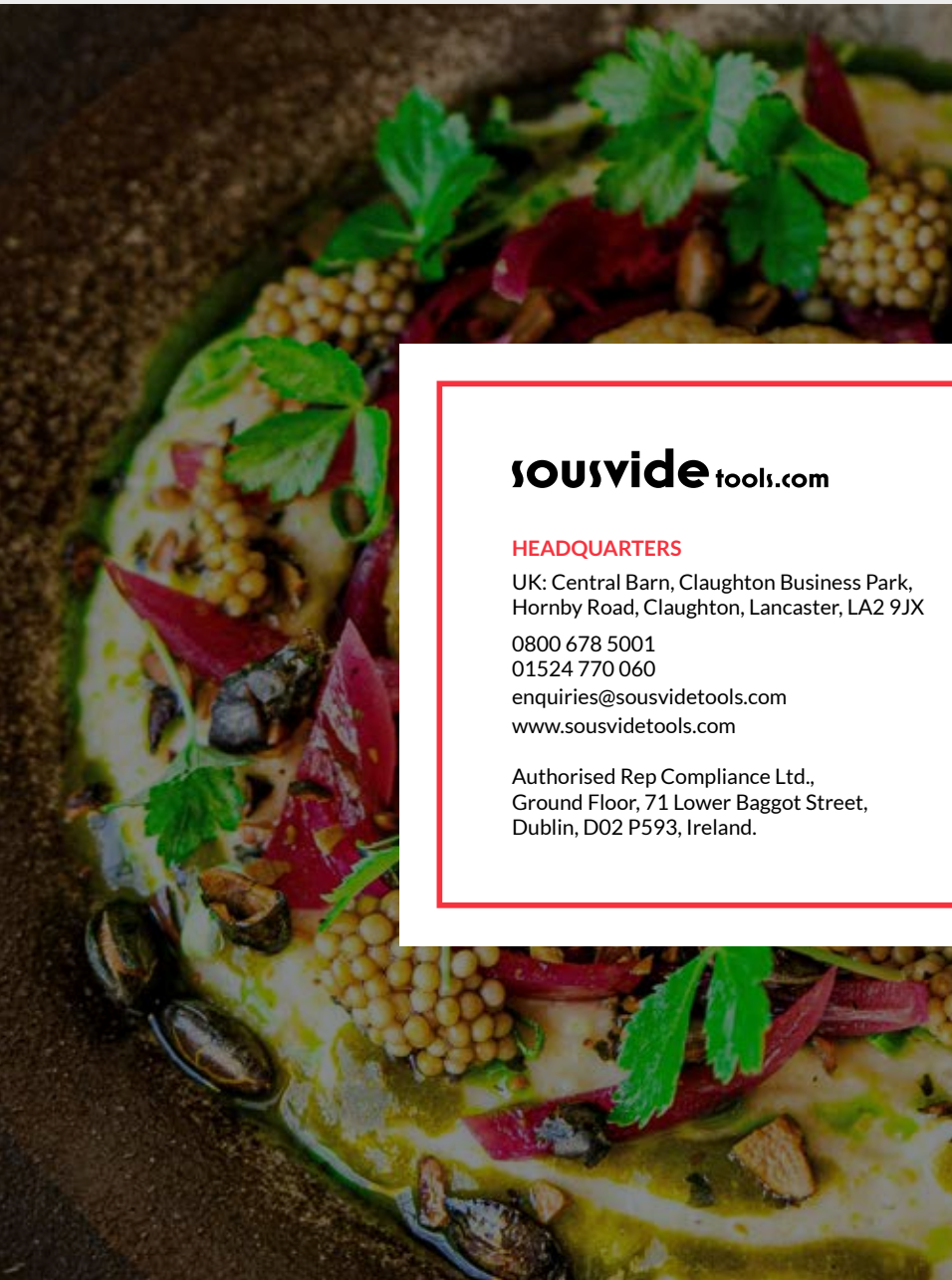
Machine Model:

Purchase Date:

Supplier:

Repair Record

Date	Cause	By



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