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PKVS15BK

Automatic Mini Food Vacuum Sealer
Electric Air Sealing Preserver System

USER MANUAL

In order to make the best use of this appliance and use it safely, please read these introductions carefully before use and keep it for future reference.

CONTENTS

Vacuum Sealer Advantage	02
Safeguards & Tips	03
Structure and Functions	04
Operating Instruction	06
Vacuum Seal Bags and Vacuum Canister	07
Helpful Hints	09
Care and Cleaning	10
Troubleshooting	11
The Complete PKVS35STS System's Accessories	13
Storage Guide and Technical Data	14

Why do you need a vacuum sealer?

Exposure to air can cause food to lose flavour and nutrition, it can also encourage the growth of bacteria and yeast which will cause the food to spoil. The vacuum packaging system removes air and seals flavour and freshness. With the vacuum packaging system, you can keep your food fresh for up to 7 times longer.

THE VACUUM SEALER SAVES TIME AND MONEY

Save Money:

With the vacuum sealing system, you can buy food in advance or on sale and preserve it in your desired portion size without being afraid to waste it.

Save Time:

Cook ahead for the week, prepare meals and save them in vacuum bags.

Marinate in minutes:

Vacuum packaging opens up the pores of food so you can get that great marinated flavour in just 20 minutes instead of overnight.

Make entertaining easy:

Prepare your favorite dishes and festival feast in advance so you can spend time having fun with your guests instead of working in the kitchen.

Enjoy seasonal or specialty foods:

Keep highly perishable or rarely used items fresh longer.

Control portions for dieting:

Vacuum package sensible portions and write calories and/or fat content on the bag.

Protect non-food items:

Keep camping and boating supplies dry and organized for outings, protect polished silver from tarnishing by minimizing exposure to air.

SAFEGUARDS & TIPS

Please read and follow the safety instruction carefully before you use vacuum preservation system.

1. Please check if the local power supply voltage matches the voltage indicated on this appliance before use.
2. Do not operate the appliance with a damaged power cord or plug. Do not operate the appliance if there's any malfunctions or damage on the product. If the cord or the appliance is damaged, it must be returned to an authorized service center.
3. To disconnect the power, unplug the power cord from the electrical outlet. Do not disconnect by pulling the power cord.
4. If the supply cord is damaged, it must be replaced by the manufacturer, or it's service agent or similarly qualified person in order to avoid a hazard.
5. Do not use an extension cord with the appliance.
6. When the appliance is not in use or need to be clean, please unplug cord from the power outlet first.
7. Do not use the appliance on wet or hot surfaces, or near a power source.
8. Do not immerse any part of the appliance, plug or power cord in water or other liquid.
9. Use only accessories or attachments recommended by the manufacturer.
10. Use the appliance only for it's intended use. Don't use the product outside the work area.
11. Close supervision is required when children use the appliance. Do not play with the appliance as a toy.
12. Intervals for 40 seconds is recommended every time after seal.
13. This appliance is only for household and indoor use only.
14. The appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved. Cleaning and user maintenance shall not be made by children without supervision.
15. Keep the appliance and its cord out of reach of children less than 8 years.
16. Do not dispose of electrical appliances as unsorted municipal waste, use separate collection facilities.
17. Contact your local government for information regarding the collection systems available.



If electrical appliances are disposed of in landfills or dumps, hazardous substances can leak into the groundwater and get into the food chain, damaging your health and well-being.

STRUCTURE AND FUNCTIONS



1. "Vac/Seal" and Stop button:

Press this button to vacuum and seal bag (intervals for 40 seconds is recommended each time) Press this button again, then the machine will stop working immediately.

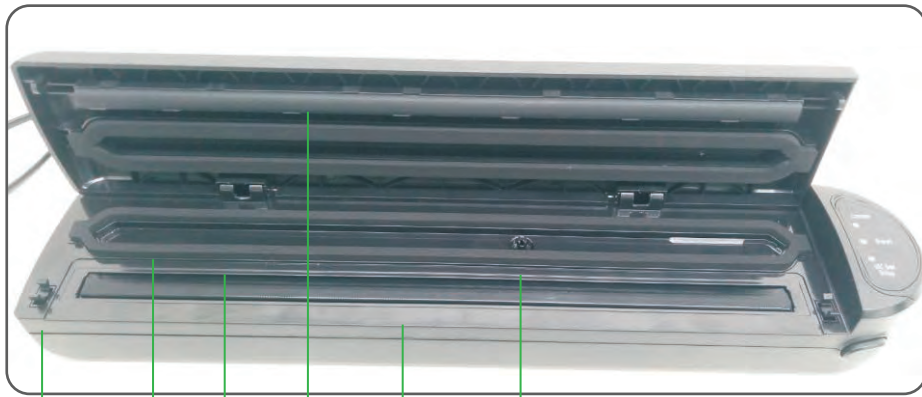
2. "Seal" button (with LED):

Press this button to seal the bags only (intervals for 40 seconds is recommended each time)

3. "Canister" button (with LED):

Press this button, the appliance begins to vacuum package the canister until the process is completed.

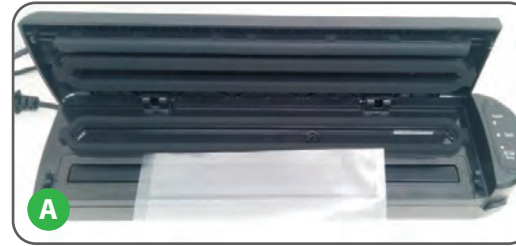
(**Note:** This function is used together with the PKVS15BK canister)



A B C D E F

- A. Locking Hook:** Press the cover down until it clicks to lock the bag into place.
- B. Vacuum Chamber:** The bag must be placed within the vacuum chamber for the vacuum.
- C. Lower Gasket:** Airproof the vacuum area and prevent leaking for the vacuum.
- D. Rubber Lip:** Makes seal flat.
- E. Sealing Bar:** 3mm width sealing bar make good seal
- F. Vacuum Nozzle:** When pumping external vacuum canister, wine stopper or other accessories, insert the hose into the nozzle. Do not block the the nozzle when in use.
- G. Release Button:** Press the release buttons at two sides, then open the appliance and take out the sealed food.

OPERATING INSTRUCTION



When sealing bags, put the bags to designated area (ensure that one end of the bag is within this area, but can not pass the gasket, also can not be into the vacuum chamber), lightly press the lid, and then just press the Seal button.

Put the opening side of the bags into the vacuum chamber, please be sure not to cover the air suction hole.



Lightly press down the lid with both hands, and then press the Vac/Seal button, then vacuum and seal will be done automatically.

After vacuum, press the release button on the right, and open the lid, then take out the sealed bags with food inside.



SEALING VACUUM BAGS ONLY

- Plug the appliance in and switch it on.
- Insert the opening of the bag into the vacuum chamber as shown in the pictures.
- Close the lid and lightly press down the lid
- Press the “**Seal**” button and the LED will light on.
When the Led light disappears, the seal operation is finished.
- Press “**Release Button**”⁴ to open the appliance, then take out the sealed bag

PRESERVATION WITH VACUUM BAG

- Plug the appliance in and switch it **ON**.
- Put the items that you want to preserve inside the bag.
- Clean and straighten the opening of the bag, make sure there are no wrinkle on the opening.
- Insert the opening of the bag into the vacuum chamber as shown in the pictures
- Close the lid, lightly press down the lid.
- Press the “**Vacuum/Seal**” button and the LED will light, then the bag will be automatically vacuumed and sealed. When the LED light disappears, the process is completed.
- Press the release buttons on the right, then take out the sealed items.

HELPFUL HINTS

1. Do not overfill the bags, leave enough length at the opening of the bag so that it can be placed in the vacuum chamber easily.
2. Ensure that the opening the bag is not wet. A wet bag may be difficult to melt and seal tightly.
3. Vacuum seal can not completely replace the refrigeration and freezing, perishable foods still need to be refrigerated or frozen.
4. Make the opening of plastic bags clean and flat, no foreign objects or folds allowed, otherwise it will cause difficulty or leak during seal.
5. To prevent wrinkles in a seal when vacuum sealing bulky items, gently stretch bag flat while inserting into the vacuum chamber and hold it until the pump begins to work.
6. When you are vacuum sealing items with sharp edges (dry spaghetti, silver ware etc.), protect the bag from punctures by wrapping item in soft cushioning material, such as tissue paper, you may need a canister or container instead of a bag.
7. When using accessories, remember to leave 2.5CM(1-inch) of space at top of canister or container.
8. Pre-freeze fruits and blanch vegetables before vacuum sealing for the best results.
9. Intervals for 40 seconds after seal or vacuum is recommended.
10. If you are unsure whether your bag was sealed properly, just reseal the bag.
11. For best results, please use PKVS15BK brand Bags, Canisters, Containers and Accessories.

CARE AND CLEANING

VACUUM SEALERS Care and Cleaning

1. Always unplug the unit before cleaning.
2. Don't immerse the appliance in water or other liquid for cleaning.
3. Don't use any harsh abrasive cleaners or sharp metal scrapers for cleaning the appliance. They could scratch the surface.
4. Wipe the outside of the appliance with a damp cloth or sponge with mild soap if necessary.
5. To clean the vacuum chamber, wipe away any food or liquid with a tissue paper.
6. Dry thoroughly before using again.

TROUBLESHOOTING

Nothing happens when you try to vacuum package:

1. Check if the power cord is tightly plugged into electrical outlet.
2. Check if the power cord is damaged.
3. Check if electrical outlet is working by plugging in another appliance.
4. Make sure the latches is in the locked position.
5. Make sure bag is placed correctly inside Vacuum Chamber.
6. Allow the appliance to cool for 40 seconds before using it again

Note:

To prevent overheating of the appliance, allow the appliance to cool for 40 seconds before using it again, and keep the cover open

AIR IS STILL IN THE BAG AFTER

1. Make sure the opening of the bag is placed entirely inside Vacuum Chamber.
2. **AIR IS STILL IN THE BAG AFTER VACUUM:**
 - Examine the bag if it leaks. Seal bag with air, then immerse it in water and apply pressure. Bubbles indicate a leak, use a new bag if bubbles appear.
3. If you use a Bag with customized size, check the seal of bag. A wrinkle in the bag along the seal may cause leakage and allow air to re-enter, just cut bag and reseal.
4. Do not attempt to make your own side seams for a Bag, the bags are manufactured with special side seams, which are sealed all the way to the outer edge. Making your own side seams may cause leakage and allow air to re-enter.
5. Please do not seal the food with high temperature. According to the principle of thermal expansion and contraction, please do not seal the food with high temperature, otherwise the food will become smaller when it cools down, so it looks like air is leaking.
6. There is still air inside the bags with vegetables or fruit after vacuum. After Vacuum, please put the sealed bags into refrigerator, otherwise air release will happen due to photosynthesis, so you will not achieve vacuum result.
7. **DO NOT seal fermented food**
 - Fermented food is not suitable for vacuum packing, because fermented food will release air itself.

AIR WAS REMOVED FROM THE BAG, BUT NOW AIR HAS RE-ENTERED

1. Examine seal of bag. A wrinkle along the seal may cause leakage and allow air to enter. Simply cut bag and reseal.
2. Sometimes moisture or food material (such as juices, grease, crumbs, powders, etc.) along seal prevents bag from sealing properly. Cut bag, wipe top inside of bag and reseal.
3. If you vacuum package sharp food items, bag may have been punctured, use a new bag if there is a hole. Cover sharp food items with a soft cushioning material, such as a tissue paper, and reseal.
4. If there's air still in the bag, fermentation or the release of natural gases from inside the foods may have occurred, when this happens, food may have begun to spoil and should be discarded.

THE BAG MELTS

If the bag melts, rubber lip may have become too hot, always wait at least 5 minutes for appliance to cool down before you vacuum package another item.

The Complete System Accessories

THE COMPLETE PKVS15BK SYSTEM

Get the most out of your appliance with easy-to-use Bags, Canisters and Accessories.

BAGS AND ROLLS

The design of Bags and Rolls features special channels that enable the efficient and complete removal of air, The multi-ply construction makes them an especially effective barrier to oxygen and moisture, preventing freezer burn. Bags and Rolls can be provided with a variety of sizes.

IMPORTANT:

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

TROUBLESHOOTING

Nothing happens when you try to vacuum package:

1. Check if the power cord is tightly plugged into electrical outlet.
2. Check if the power cord is damaged.
3. Check if electrical outlet is working by plugging in another appliance.
4. Make sure the latches are in the locked position.
5. Make sure bag is placed correctly inside Vacuum Chamber.
6. Allow the appliance to cool for 40 seconds before using it again

Note: To prevent overheating of the appliance, allow the appliance to cool for 40 seconds before using it again, and keep the cover open

AIR IS STILL IN THE BAG AFTER THE VACUUM OPERATION

1. Make sure the opening of the bag is placed entirely inside Vacuum Chamber.
2. **AIR IS STILL IN THE BAG AFTER VACUUM:** Examine the bag for leaks. Seal bag with air, then immerse it in water and apply pressure. Bubbles indicate a leak, use a new bag if bubbles appear.
3. If you use a Bag with customized size, check the seal of bag. A wrinkle in the bag along the seal may cause leakage and allow air to re-enter, just cut bag and reseal.
4. Do not attempt to make your own side seams for an Bag, the bags are manufactured with special side seams, which are sealed all the way to the outer edge. Making your own side seams may cause leakage and allow air to re-enter.

STORAGE GUIDE AND TECHNICAL DATA

In the fridge (41±35.6°F)	No Vacuum	PKVS25BK VPS
Red Meat	3-4 days	8-9 days
White Meat	2-3 days	6-8 days
Fish	1-3 days	4-5 days
Cooked Meat	3-5 days	10-15 days
Soft Cheese	5-7 days	20 days
Hard/Semi Hard Cheese	1-5 days	60 days
Fruits	5-7 days	14-20 days
Vegetables	1-3 days	7-10 days
Soup	2-3 days	8-10 days
Pasta/Rice leftover	2-3 days	6-8 days
Cream Desserts	2-3 days	8 days

Room Temperature (77±35.6°F)	No Vacuum	PKVS25BK VPS
Fresh Bread	1-2 days	8-10 days
Biscuits	4-6 months	12 months
Uncooked Pasta/Rice	5-6 months	12 months
Flour	4-6 months	12 months
Dry Fruits	3-4 months	12 months
Ground Coffee	2-3 months	12 months
Loose Tea	5-6 months	12 months
Milk Tea	1-2 months	12 months

In the Freezer (-64.4±35.6°F)	No Vacuum	PKVS25BK VPS
Meat	4-6 months	15-20 months
Fish	3-4 months	10-12 months
Vegetables	8-10 months	8-24 months

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Automatic Mini Food Vacuum Sealer

Electric Air Sealing Preserver System

Features:

- Automatic Vacuum Air Sealing Made Easy
- Save Time & Money with Smart Meal Prep
- Lab Tested to Effectively Increase Food Shelf Life
- Hassle-Free Operation & Simple Electric Plug-in Design
- Work on Canister for Extended Shelf Storage
- Used for Dieting by Pre-Determining Food Portions
- Creates Strong, Air-Tight Bags via Heat-Sealing
- Re-Usable & Waterproof Air-Sealing Bags
- High-Power Suction Element
- Top Panel Control Center
- Soft Touch Digital Button Controls
- Stain-Resistant & Easy-to-Clean Housing
- Safe Placement on Any Kitchen Table/Countertop
- LED Indicator Lights
- *Can Also be Used for Preserving/Waterproofing Non-Food Items

What's in the Box:

- Vacuum Sealer
- Air Suction Hose
- (5) Medium Vacuum Bags (7.8" x 11.8")

Technical Specs:

- High-Power Suction Element: 110 Watt
- Vacuum/Suction Strength: 12L/min
- Sealable Bags: Environment Friendly Polyamide
- Withstands Food Temperature of 212 °F Max.
- Construction Material: Engineered ABS
- Power Cord Length: 3.3' ft.
- Power: 120V
- Dimensions (L x W x H): 15.75" x 3.15" x 2.17" –inches