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PKVS35STS

Automatic 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.

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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

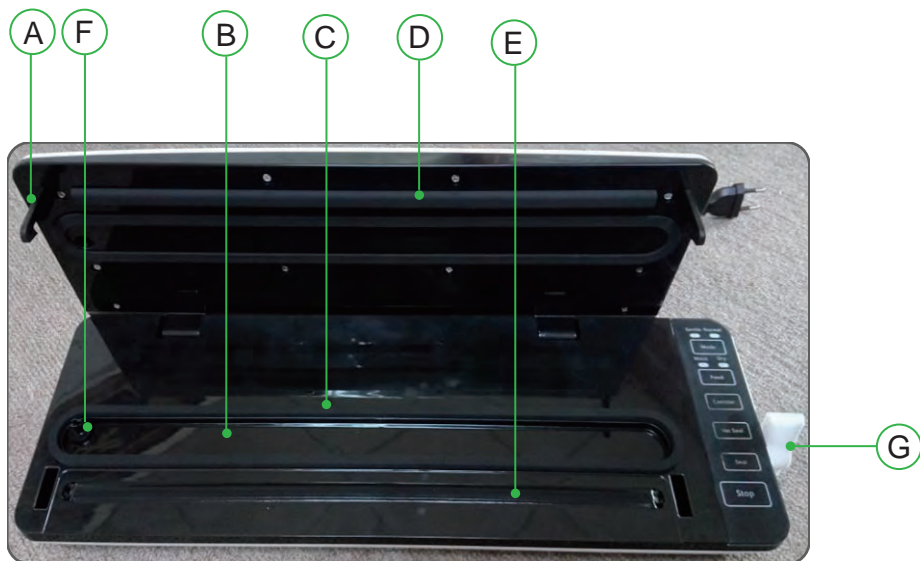
Please read and follow the safety instruction carefully before you use vacuum preservation system.

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.

STRUCTURE AND FUNCTIONS



1. **“Vac/Seal” button:** Press this button to vacuum and seal bag (intervals for 40 seconds is recommended each time)
2. **“Seal” button (with LED):** Press this button to seal bag without pumping the air out (intervals for 40 seconds are recommended each time). Please note that the compressor will still turn on to ensure the sealing strip is pressed tightly. See **“Operation”** for detailed instructions.
3. **“Stop” button:** allow user to cancel any operation anytime
4. **“Food” button:** it has two setting mode (Dry and Moist). The default mode is Dry, when you press the button, it change to Moist model. You can choose the model according to the food type.
5. **“Mode” button:** it has two setting mode (Normal and Gentle). The default mode is Normal. When the food is crumbly, you can press the button, then the vacuum mode is changed to Gentle. You can manually control the degree of vacuum by pressing **“Seal”** button at any time, the food will be sealed automatically. (**Note:** if the power is interrupted, this setting will return to a preset standard mode).
6. **“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 PKVS35STS canister)



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.

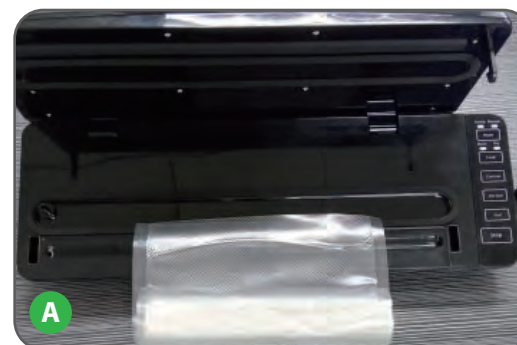
D. Rubber Lip: Makes seal flat.

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



Put the opening of the bag in the vacuum chamber. Ensure the bag does not cover the vacuum nozzle.

Press the cover down, click sound indicate the locking hooks locks correctly, then the next step is the vacuum or seal process.



Press "**Release Buttons**" to open the appliance and take out the sealed food.

SEAL VACUUM BAGS AND VACUUM CANISTER SEAL PLASTIC BAGS

- Plug the appliance in and switch it on.
- Insert the opening of the bag into the vacuum chamber as shown in the pictures.
- Press down the latches of both sides at the same time until two click sounds heard.
- 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 the above pictures
- Press down the latches of two sides at the same time until two click sounds heard.
- 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 at two sides, then take out the sealed items.

Note: If the food is wet, please choose Moist mode.

PRESERVATION WITH VACUUM CANISTERS

1. Put the items inside the canister and cover it with lid, insert one end of the hose into the **Suck Air Hole** on the appliance, then insert the other end into the hole on the top of the canister lid.
2. Press **"Canister"** button, it begins to draw the air from the canister and create a tight seal. You can press **"Stop"** button to stop working anytime.
When the vacuum process is completed, the appliance will automatically stop.
3. Unplug one end of the hose from the canister first, then unplug the other end from the appliance.
4. When the stored items expires or need to be removed from the canister, please press down the button in the center of the canister lid to deflate air, then open the canister in a few seconds.

TIPS ON USING CANISTER

**Please remove the lid before you put the canister in microwave oven.
Place the canister in refrigerator for better preservation.**

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 PKVS35STS brand Bags, Canisters, Containers and Accessories.

TIPS ON VACUUM SEALING WITH ACCESSORIES

Please pay attention to the following points before using **PKVS35STS** accessories including canister, container and wine stopper etc.

1. Make sure to leave at least 2.5cm (1 inch) space between objects and edge.
2. Wipe the edge of the jar, container or bottle to make sure it is clean and dry.
3. Put the lid on the canister or container, or insert the wine stopper into the bottle.
4. Turn the knob to vacuum the canister / container with a large knob on the lid, when the process is completed, turn the knob **OFF**, then remove the hose.

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. Do not use abrasive cleaners to clean, because it is easy to scratch the surface of the appliance.
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.
7. Clean the liquid box termly.

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.

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 40 seconds for appliance to cool down before you vacuum package another item.

The Complete PKVS25BK System Accessories

THE COMPLETE PKVS35STS 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.

PKVS35STS VACUUM PACKAGING CANISTERS

PKVS35STS Canisters are simple to use and ideal for vacuum packaging delicate items such as muffins and other baked goods, liquids and dry goods.

The canisters can be provided with a variety of styles and sizes and can be used on the countertop, in the refrigerator or in the pantry. The Quick Marinator is an excellent way to marinate foods in minutes instead of hours. Any **PKVS25BK Canisters** can be used for marinating, but we recommend the square or rectangular shapes because less marinade is needed.

Don't use the canister in the freezer. The stackable, lightweight containers are a convenient option to store make-ahead meals, leftovers and snacks.

Note: Allow hot foods to cool to room temperature before vacuum packaging, otherwise, contents may bubble up out of canister.

PKVS35STS BOTTLE STOPPER

Use **PKVS35STS Bottle Stoppers** to vacuum package wine, non-carbonated liquids and oils. This will extend the life of the liquid and preserve the flavor. Don't use the Bottle Stopper on plastic bottles.

Note: Do not vacuum package carbonated or sparkling beverages as gas removal will cause them to go flat.

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

PKVS35STS

Automatic 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
- Selectable Sealing Modes: Seals 'Dry' and 'Moist' Food
- Optional 'Gentle' and 'Normal' Sealing Speed
- 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
- Right Switch for Easy Locking Operation
- 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")
- (1) Vacuum Bag Roll (7.8"x78.7")

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 and Food Grade Stainless Steel
- Power Cord Length: 3.3' ft.
- Power: 120V
- Dimensions (L x W x H): 16.3" x 5.31" x 3.14" -inches