

# nutrichef

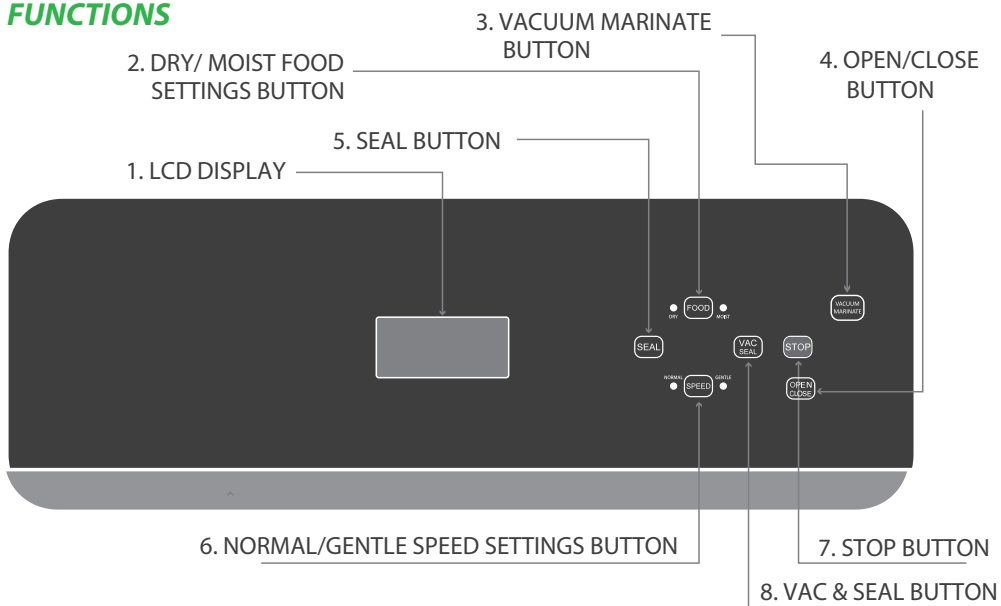


*PKVS40BK*

Automatic Food Vacuum Sealer  
Electric Air Sealing Preserver System  
with Soft Touch Digital Button Controls

**USER MANUAL**

## FUNCTIONS



- 1. LCD DISPLAY:** Display the status of vacuum sealer.
- 2. DRY/MOIST FOOD SETTINGS BUTTON:** Seal time depends on the type of the food. It will take a longer time if you choose **MOIST FOOD** setting. For the optimal vacuuming and sealing for the moist or juicy foods, choose **MOIST FOOD** setting. For the foods without liquid, choose **DRY FOOD** setting. The indicator light will be illuminated when the corresponding function is selected.
- 3. VACUUM MARINATE BUTTON:** Make sure connection of the vacuum tube before using the wine stoppers, vacuum canisters or Marinate mode. Press to **VACUUM MARINATE** with canisters and bottle stoppers (flashing light). Hold the button 3 seconds to activate the marinate mode (constant light). The machine will automatically stop when finished.  
**Note:** Please connect the vacuum tube before using this function.
- 4. OPEN/CLOSE BUTTON:** Simply touch this **BUTTON** to open and close the lid.
- 5. SEAL BUTTON:** Seal the bag without vacuum. When you press this button, the lid will automatically be closed and the appliance begins to create a seal. Once the sealing process is finished, the lid will be unlocked automatically. Manual seal, control vacuum pressure. Press this button at any time during the vacuum sealing process to stop the vacuum process and immediately seal the bag. (Wait at least 60 seconds between seals)  
**Note:** The smart protection mode will be activated in continuous use of sealing function. In this mode, the sealing function cannot be started, with indicator light flashing. Please wait a while for the appliance to get back to normal working.

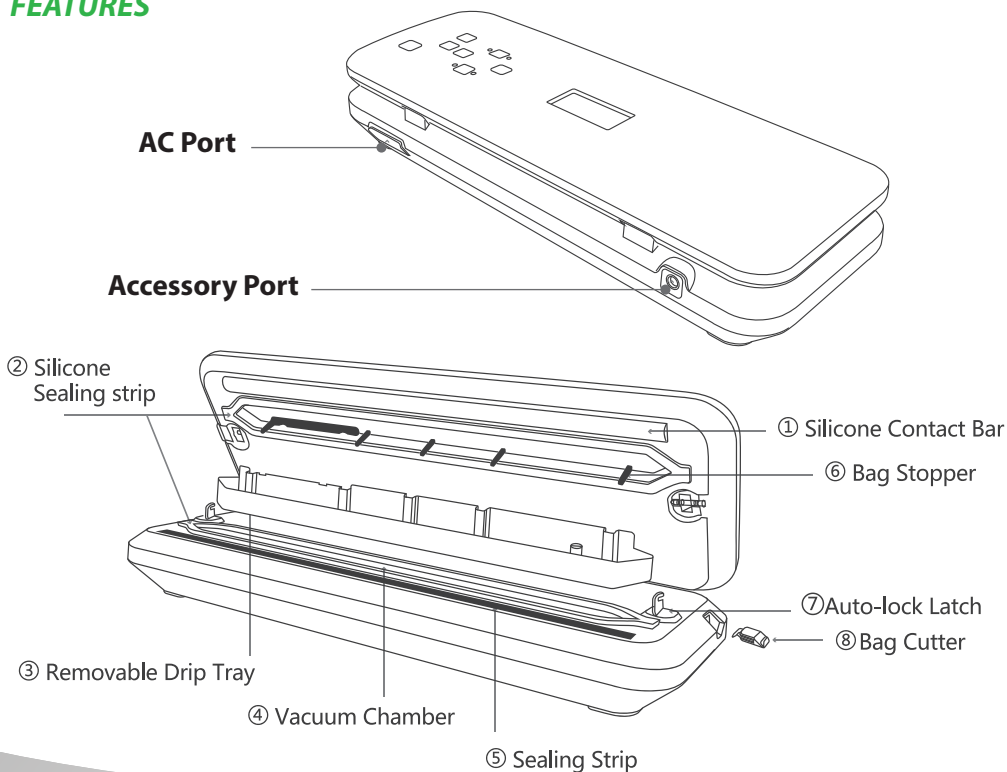
6. **NORMAL/GENTLE SPEED SETTINGS BUTTON:** Adjustable vacuum pressure. The vacuum pressure is stronger at the **NORMAL SPEED**. When vacuum sealing delicate items, press this button until the **GENTLE SPEED** indicator light is illuminated. For more control, you may press the **SEAL** button at any time to stop the vacuum process and begin to seal the bag.
7. **STOP BUTTON:** Press this button during use to immediately stop the current
8. **VAC & SEAL BUTTON:** Vacuum the bag and automatically seal it. When you press this button, the lid will be closed and the appliance begins to draw air out of the bag. After the vacuum process, it will immediately create a tight seal around the food. The lid will be unlocked once the vacuum sealing process is complete. (Wait at least 60 seconds between uses)

**Accessory Port:** Remove air from the canister or bottle. Accessory hose is required.

**AC Port:** Plug the power cord into the AC port. Check if the voltage stated on the appliance matches your mains voltage before plugging in.

**Operating Environment:** When the digital scale is turned on, to ensure accuracy, wait at least 30 seconds before use. Operating temperature is 50-86°F (10-30°C)

## FEATURES



1. **Silicone Contact Bar:** Make sure the open end of the bag is pressed flat against the sealing strip, to provide an optimal seal.
2. **Silicone Sealing strip:** Guarantee that a vacuum will be maintained in the chamber. Make sure the lid is unlocked when not in use to prevent the deformation of the gaskets.
3. **Removable Drip Tray:** Catch overflow liquids. To clean, simply remove it.
4. **Vacuum Chamber:** Position the open end of the bag inside the vacuum chamber. Built-in stopper is designed to ensure the bag is securely placed into the vacuum chamber.
5. **Sealing Strip:** Used together with the rubber bar, the sealing strip creates a seal on a bag with heat.
6. **Bag Stopper:** To prevent the vacuum bag from being put outside of the vacuum chamber.
7. **Auto-lock Latch:** The machine opens or closes automatically at a touch of the contact bar on the lid.
8. **Bag Cutter:** Cut bags of a desired size or open sealed bags. Place it into the bag cutter holder after use.

### **IMPORTANT SAFETY NOTICE & TIPS**

**Please read the user manual carefully before using and follow the safety.**

1. Check if the Voltage indicated on the appliance is corresponding to the local mains voltage before you connect the appliance.
2. Do not operate the appliance with a damaged power cord or plug. Do not operate the appliance if it malfunctions or is in any way damaged. If the cord or the appliance is damaged, it must be returned to an authorized service center.
3. To disconnect, unplug the power cord from the electrical outlet.  
Do not disconnect by pulling on cord.
4. Do not use an extension cord with the appliance.
5. Capacity of the digital scale is 2kg
6. If the supply cord is damaged, contact the manufacturer, or its service agent or similarly qualified person to replace it in order to avoid a hazard.
7. When it is not in use or being cleaned, unplug cord from the power outlet.
8. Do not use the appliance on wet or hot surfaces, or near a heat source.
9. Do not immerse any part of the appliance, power cord or plug in water or other liquids.
10. A short power cord is provided to reduce the risks of becoming entangled in a long cord or tripping over.
11. Use only accessories or attachments recommended by the manufacturer.
12. Use the appliance only for its intended use. Household use only.
13. Closely supervise children when using any electrical appliance. Do not allow the appliance to be used as a toy.

#### 14. **CAUTION: HOT SURFACE. DO NOT TOUCH.**

15. Wait 60 seconds before use again.

16. 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. If the plug does not fit fully in the outlet at the beginning, reserve the plug. If it still does not fit, contact a qualified electrician to install the proper outlet. Do not change the plug in any way.

### **HELPFUL HINTS**

1. Do not overfill the bag. Always leave at least 3 inches of bag material between bag contents and top of bag.
2. Clean the open end of the bag inside and out. Make sure the open end is free of food material and wrinkles.
3. When vacuum packaging a large item, to prevent wrinkles in the seal, gently stretch bag flat before placing it into the vacuum chamber.
4. Make sure the bag is dry. It will be difficult to make a tight seal if the bag is wet.
5. For best results, perishables still need to be frozen or refrigerated after vacuum sealing process.
6. When you are vacuum sealing items with sharp edges (such as dry spaghetti, silverware, etc.), protect the bag from punctures by wrapping the item in soft cushioning material, such as a paper towel. You may use a canister instead of a bag.
7. When using canisters, always leave 2.5 cm of space at the top of canister.
8. Pre-freeze fruits vegetables before vacuum sealing for the best results.
9. Allow the appliance to cool for 1 minute between uses.
10. If you are not sure whether your bag was sealed properly, simply reseal the bag.
11. For best results, use bags and canisters produced by the manufacturer.
12. **Microwave:** Safe to cook when bag is punctured.
13. When finished using machine, touch the **OPEN/CLOSE** button to open the unit, then unplug and store it properly.

### **CLEANING AND MAINTENANCE**

1. Unplug the appliance before cleaning.
2. Remove the trip tray for cleaning.
3. Wipe the outer surface with a soft, soapy cloth. Wipe away any food or liquid on the vacuum chamber with a paper towel.
4. The weighing sensor is a high-precision part. Do not press on the platform hard. Gently wipe the platform when cleaning. You can remove it for cleaning.
5. Dry the appliance thoroughly before using it again.
6. Do not immerse the appliance in water or other liquids. Prevent water or other liquids from entering the AC power port on the appliance.
7. Do not clean the appliance with abrasive cleaning agent to avoid damaging the surface.

## TROUBLESHOOTING

### 1. **Nothing happens when the power cord is plugged into appliance**

- Make sure the power cord is not damaged.
- Make sure the power cord is correctly plugged into the electrical outlet and appliance.

### 2. **Appliance is plugged in, but it cannot vacuum**

- Ensure the lid is properly closed.
- Ensure the removable connecting bolt is correctly placed into the both sides of the lid.
- Ensure the open end of the bag is correctly placed into the vacuum chamber.
- If the indicator lights flash, the appliance may become overheated. Allow it to cool for several minutes before use.
- Check if the bag is punctured.
- Check the sealing foam gaskets for damage.

### 3. **Air is removed from inside the bag, but now air has re-entered**

- Check if there is a hole or puncture on the bag. It may be punctured by sharp items. Use a new bag if necessary.
- Check the seal. A wrinkle along the seal may cause air to re-enter the bag. If there is a wrinkle along the seal, simply cut the sealed edge and reseal.
- If there is moisture or liquid from foods present within the seal, cut open the bag and wipe away foods on the open end of the bag. Choose **MOIST FOOD** setting and reseal.
- If the food has been stored for a long time and the bag is full of gases, the food may spoil. We recommend discarding the food.

#### **Note:**

1. To prevent the appliance from overheating, allow it to cool for 60 seconds between uses. Keep the lid open before vacuum sealing.
2. If the bag melts, the sealing strip may have been overheated during the sealing process. Allow the appliance to cool for 60 seconds before using it again.
3. For the best preservation, do not reuse the bags after storing raw meats, fish or greasy foods. Do not reuse the bags after simmering or microwaving.



Do not dispose of electrical appliances as unsorted municipal waste, use separate collection facilities. 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.

## 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 'Wet' Food
- Use for Dieting by Pre-Determining Food Portions
- Creates Strong, Air-Tight Bags via Heat-Sealing
- Reusable & 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
- Marinating function with the Vacuum Canister
- \*Can also be used for Preserving/Waterproofing Non-Food Items

## What's in the Box:

- (5) Medium Vacuum Bags (7.8" x 11.8" -inches)
- (1) Extra Long Vacuum Bag Roll (7.8" x 79.0" -inches)
- (1) Power cord
- (1) User Manual
- Vacuum Sealer
- Air Suction Hose

## Technical Specs:

- High-Power Suction Element: 120 Watt
- Vacuum/Suction Strength: 8L/min
- Sealable Bags: Food Grade PA+PE, BPA Free
- Bags: Withstands Food Temperature of 212 °F Max
- Construction Material: ABS Plastic
- Power Cord Length: 3.9' ft.
- Power: 100-120VAC or 220-240VAC
- Frequency: 50-60Hz
- Vacuum Bags Size: 7.8" x 11.8" -inches
- Vacuum Bag Roll Size: 7.8" x 79.0" -inches
- Dimensions (L x W x H): 14.9" x 5.5" x 2.7" -inches

### Questions? Issues?

We are here to help!

Phone: (1) 718-535-1800

Email: [support@pyleusa.com](mailto:support@pyleusa.com)



**WARNING:**

This product can expose you to a chemical or group of chemicals, which may include **"Phthalates"** which is known in the state of California to cause cancer, birth defects, or other reproductive harm. For more info, go to <https://www.p65warnings.ca.gov/>.



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