

nutr<sup>ic</sup>hef

nutr<sup>ic</sup>hef



*PKVS50STS*

Kitchen Pro Food Vacuum Sealer System

Countertop Electric Air Seal Preserver  
with Air Vac Bags (Stainless Steel)

USER MANUAL

**Questions? Issues?**

We are here to help!

Phone: (1) 718-535-1800

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

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

### User Instructions

1. **DO NOT IMMERSE**
2. **CAUTION:** Hot Surface, Avoid Contact
3. 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. When the plug does not fit fully in the outlet, reverse the plug. When it still does not fit, contact a qualified electrician to install the proper outlet. Do not change the plug in any way.
4. Close supervision is required when this product is used near children
5. A short power-supply cord is provided to reduce the risks resulting from becoming entangled in or tripping over a longer cord

### CONTENTS

<b>Vacuum Sealer Advantage</b> .....	1
<b>Safeguards &amp; Tips</b> .....	3
<b>Structure and Functions</b> .....	4
<b>Operating Instruction</b> .....	6
<b>Seal vacuum bags and vacuum canister</b> .....	7
<b>Helpful Hints</b> .....	9
<b>Care and Cleaning</b> .....	10
<b>Troubleshooting</b> .....	11
<b>The Complete Emiliya System's Accessories</b> .....	13
<b>Storage Guide and Technical Data</b> .....	14

### WELCOME...

You are about to enjoy the freshness benefits of Nutrichef, the Best-selling Brand of Vacuum Preservation System.

For years, the Nutrichef Vacuum Preservation System has helped millions of households keep food fresh longer in the refrigerator, freezer and pantry. The Nutrichef system is designed to remove air and extend freshness up to 7 times longer than conventional storage methods. Keep your Nutrichef appliance at home, and you will soon discover its convenience and versatility.

### 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, mucedine and yeast which will cause the food to spoil. The Nutrichef vacuum packaging system removes air and seals flavour and freshness. With the Nutrichef 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 NutriChef vacuum sealing system, you can buy in bulk or when food is on sale and vacuum package your food in your desired portions size without wasting food.

### **Save time:**

Cook ahead for the week, prepare meals and save them in NutriChef 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 quality time with your guests.

### **Enjoy seasonal or specialty foods:**

Keep highly perishable or infrequently 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:**

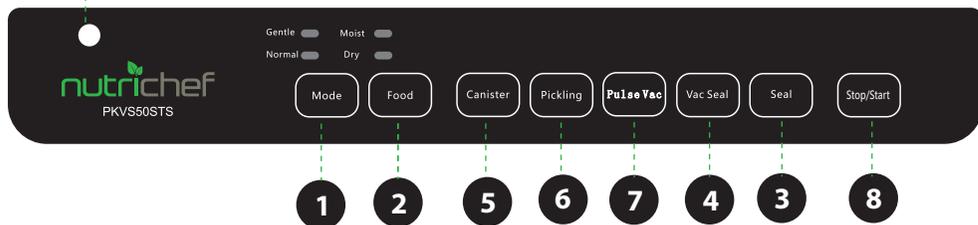
Keep camping and boating supplies dry and organized for outings, protect polished silver from tarnishing by minimizing exposure to air.

## **SAFEGUARDS & TIPS**

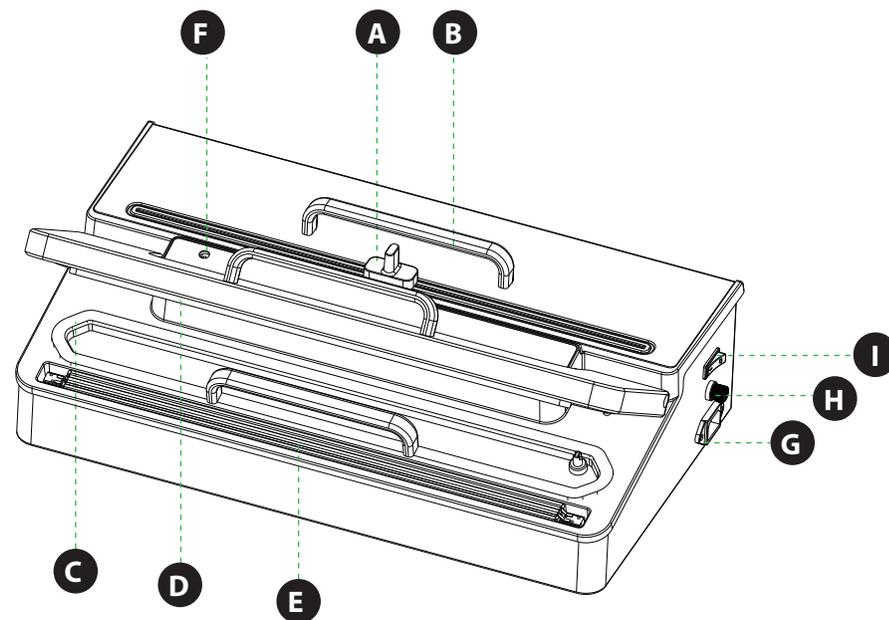
**Please read and follow the safety instruction carefully before you use NutriChef vacuum preservation system**

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 of 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 on 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, power cord or plug in water or other liquid.
9. Use only accessories or attachments recommended by the manufacture.
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

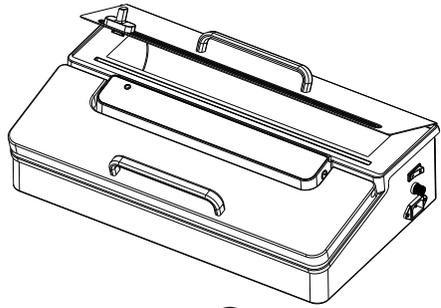


1. **“Mode” button:** It has two setting mode (**Normal and Gentle**). The default mode is Normal. When the food is crumbly, you can press the button, then the vacuum mode is changed to Gentle. You can manually control the degree of vacuum by pressing **“Seal”** button at any time, the food will be sealed automatically. (**Note:** if the power is interrupted, this setting will return to a preset standard mode).
2. **“Food” button:** It has two setting mode (**Dry and Moist**). The default mode is Dry, when you press the button, it change to Moist mode. You can choose the model according to the food type.
3. **“Seal” button (with LED):** Press this button to seal bag (intervals for 40 seconds is recommended each time)
4. **“Vac/Seal” button:** Press this button to vacuum and seal bag (intervals for 40 seconds is recommended each time)
5. **“Canister” button (with LED):** Press this button, the appliance can marinate the food by vacuum cycles, you can get great flavor in shortest time. (**Note:** This function is used together with the NutriChef canister).
6. **“Pickling” button (with LED):** Press this button, the appliance can marinate the food by vacuum cycles, you can get great flavor in shortest time. (**Note:** This function is used together with the NutriChef canister )
7. **“Pulse Vac” button (with LED):** Used to prevent crushing of delicate. Press once and then press again and hold to control the vacuum process.
8. **“Stop” button:** Allows user to stop working anytime.
9. **Vacuum Nozzle:** This is used for removing air from bags/canisters/bottles. Insert the air suction hose into the nozzle. Do not block this nozzle when vacuuming a bag.

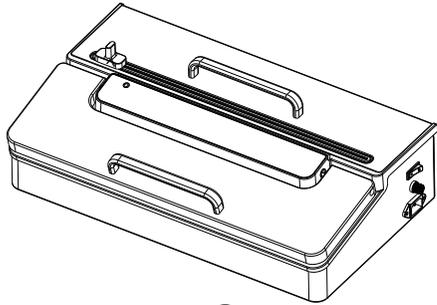


- A. **Cutter:** Cut the bag to any size you want.
- B. **Roll Lid:** Open this lid, and then put the roll inside chamber.
- C. **Lower Gasket:** Airproof the vacuum area and prevent leaking for the vacuum
- D. **Rubber Lip:** make seal flat
- E. **Sealing Bar:** 3mm width sealing bar make good seal
- 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 use
- G. **Power plug:** Plug in the wire when in use. Unplug it while not in use or moving the device
- H. **Fuse base:** The fuse will be cut off when overloading. You can rotate the fuse holder and replace the fuse. You can continue to use the sealer after fuse well installed.
- I. **Power switch:** Press this button to connect or disconnect the power. Press "I" to connect while "O" to disconnect

## OPERATING INSTRUCTION

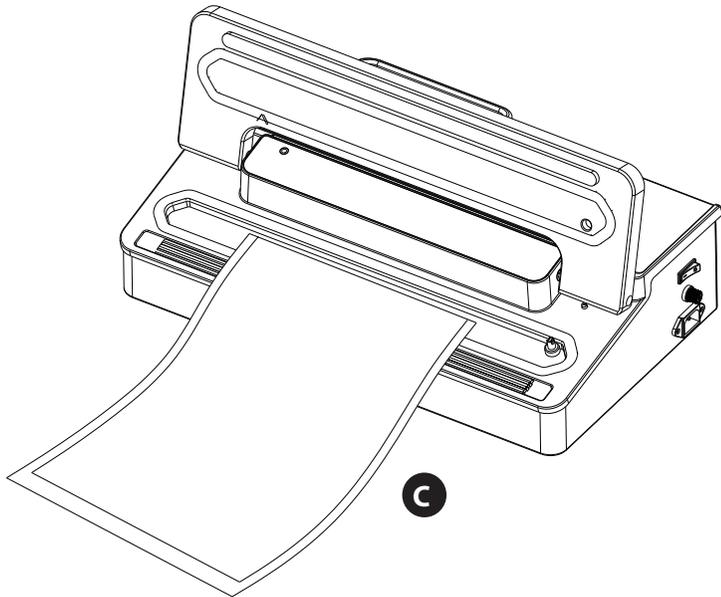


A



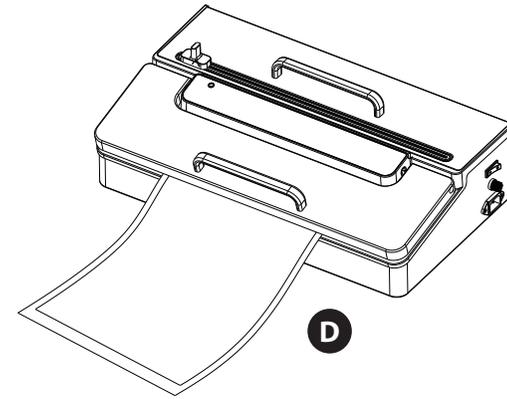
B

1. Open the roll lid, pull out the required length of Roll, then close the roll lid. Push the cutter button from left to right (as Picture B), then you can get any size bag you want. (**Note:** Do not need the cutter if it is vacuum bag instead of roll)



C

2. Put the opening of the bag in the vacuum chamber. Make sure the bag does not cover the vacuum nozzle



D

3. Press the cover down with a little pressure to make the sealing gaskets better matched closer, the next step is same as vacuum or seal process.

### 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 the above pictures.
- Press down the latches of two sides at the same time until two click sounds heard.
- Press the “**Seal**” button and you will find the LED will light, When the Led light disappears, the seal is done.
- Press “**Release Button**”<sup>4</sup> 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.

## HELPFUL HINTS

1. Do not overfull 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 freeze.  
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, silverware 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 NutriChef brand Bags, Canisters, Containers and Accessories.

## TIPS ON VACUUM SEALING WITH ACCESSORIES

**Please pay attention to the following points before using NutriChef 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 as the picture below.

## 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 indicates a leak, use a new bag if bubbles appear.
3. If you use a Nutrichef Bag with customized size, check the seal of the 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 Nutrichef 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 still air 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 Nutrichef System's Accessories**

#### **THE COMPLETE NUTRICHEF SYSTEM**

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

### **NUTRICHEF BAGS AND ROLLS**

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

#### **IMPORTANT:**

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

### **NUTRICHEF VACUUM PACKAGING CANISTERS**

Nutrichef 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 Nutrichef 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.

### **NUTRICHEF BOTTLE STOPPER**

Use Nutrichef 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

### STORAGE GUIDE

In the fridge (41±35.6°F)	No vacuum	Nutrichef 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 left over	2-3 days	6-8 days
Cream Desserts	2-3 days	8 days

Room Temperature (77±35.6°F)	No vacuum	Nutrichef 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 (-0.4±35.6°F)	No vacuum	Nutrichef VPS
Meat	4-6 months	15-20 months
Fish	3-4 months	10-12 months
Vegetables	8-10 months	8-24 months

### Features:

- Vacuum Sealing Air Vac Food System
- Commercial / Restaurant Vacuum Air Sealer Style
- High-Powered Simple Electric Food Vac Design
- Hassle-Free Automatic Air Seal Operation
- Save Time & Money with Smart Meal Prep
- Lab Tested to Effectively Increase Food Shelf Life
- Adjustable Vacuum Air Suction Strength & Duration
- Perfect for Marinating & Pickling Foods for Savory Results
- Includes Re-Usable & Washable Vacuum Seal Bags
- Vacuum Sealing Bags are Microwaveable Safe
- Ability to Seal Dry & Moist Food Types
- Digital Touch Button Control Panel
- Stain-Resistant & Easy-to-Clean Housing
- Integrated Roll Cutter for Custom Cut Bag Sizes
- Safe for Placement on Any Kitchen Table or Countertop
- Can Also be Used for Preserving/Waterproofing Non-Food Items
- \*Additional NutriChef Vacuum Seal Bags Sold Separately (Models: P RTPKVS10RL, P RTPKVS12RL, P RTPKVS14RL, P RTPKVS16RL, P RTPKVS5MVBAGS)
- \*Vacuum Air Hose Works with NutriChef Vacuum Seal Bowls Sold Separately (Models: PKVSCN1L, PKVSCN2L)

### What's in the Box:

- Kitchen Pro Vacuum Sealer
- (10) Big Vacuum Bags: 11.0" x 15.7" - inches (Each)
- Vacuum Bag Roll: 11.0" x 118" - inches
- Air Suction Hose
- Power Cable

### Technical Specs:

- Air Suction Motor Power: 400 Watt
- Vacuum Seal Pressure: 0.9 bar
- Sealable Bags: Environment Friendly Polyamide
- Construction Material: Engineered Acrylic, Stainless Steel
- Power Cord Length: 3.3' ft.
- Power Supply: 120V
- Dimensions (L x W x H): 19.5" x 11.4" x 5.9" - inches