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PKVS70STS

Chamber Food Vacuum Sealer System

Commercial 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

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
- 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.
- Close supervision is required when this product is used near children
- A short power-supply cord is provided to reduce the risks resulting from becoming entangled in or tripping over a longer cord

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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:

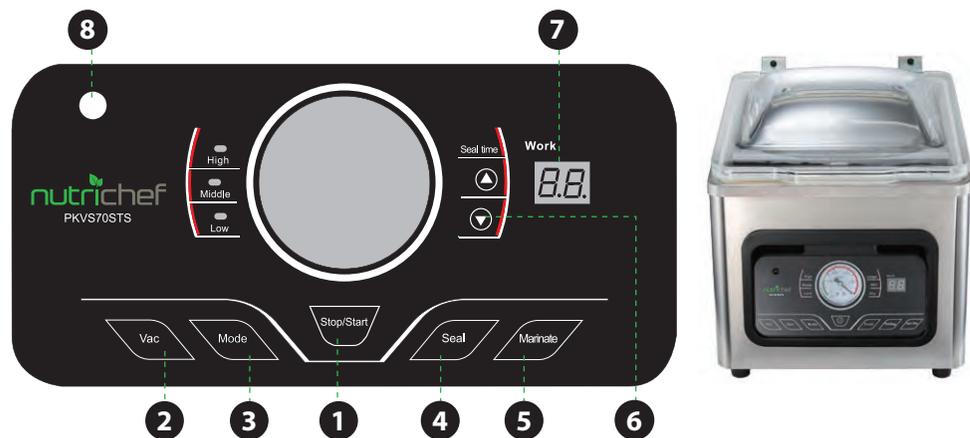
Keep camping and boating supplies dry and organized for outings, protect polished silver from tarnishing by minimizing exposure to air.

SAFEGUARDS & TIPS

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

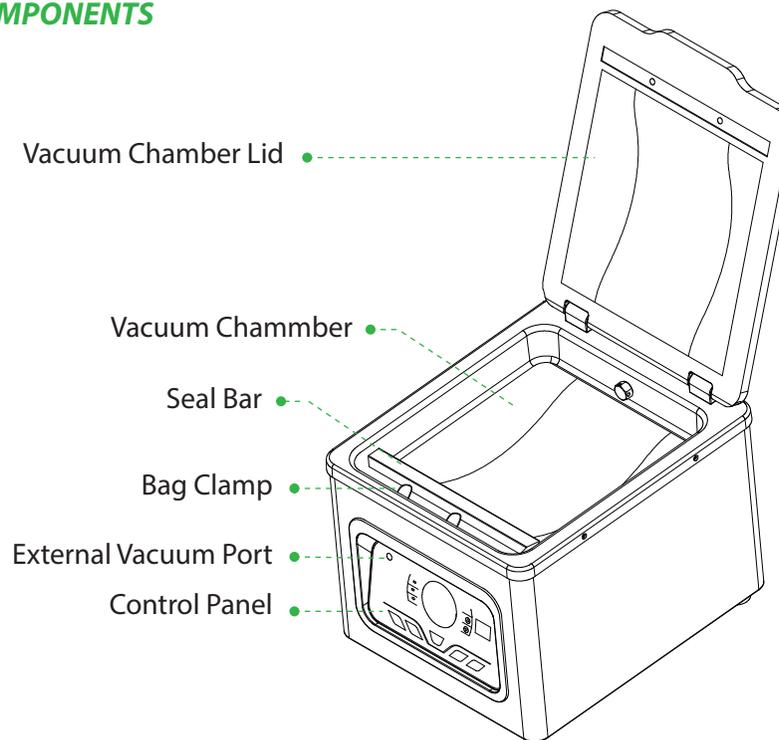
1. Please check if the local power supply voltage matches the voltage indicated on this appliance before use.
2. Do not operate the appliance with a damaged power cord or plug. Do not operate the appliance if there's any malfunctions or damage of the product. If the cord or the appliance is damaged ,it 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

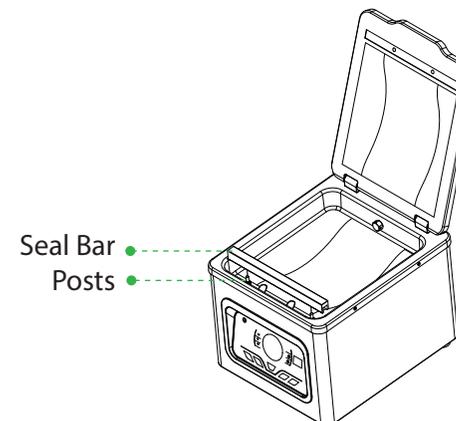


- “Stop/Start” button:** Press the button for 2 seconds to turn **ON/OFF** the power supply; When this key is pressed in the function running, the function running will be interrupted immediately and the original state will be returned .
- “Vac” button (with LED):** Press this button to vacuum and seal bag (Select different vacuum modes: high=45s, Middle=18s, Low=9s). You can choose the model according to the food type.
- “Mode” button:** It has three setting mode (high, middle and low). The default mode is middle, when you press the button, it changes to high mode press this key again to set to **“low”**. You can choose the model according to the food type.
- “Seal” button (with LED):** Press this button to seal bag (Vacuuming 6s first, Complete sealing according to different sealing time setting)
- “Marinate” (with LED):** Press this button to marinate the food by vacuum cycles. This is particularly useful for marinating and pickling. Allows you to set the Marinate time in 9 minute cycles, with each cycle consisting of a vacuum/hold/release process. Each vacuuming step takes approximately one minute (depending on the Vacuum Level set) and each hold step takes approximately 8 minutes. At the end of each cycle, the vacuum is released. If Sealing has been activated, the bag will be sealed prior to the release of vacuum in the final cycle.
- ▲ ▼ Up/Down Buttons:** These buttons are used to set the seal time. The Up button increases the displayed value; The Down button decreases the displayed value;
- 📄 Digital Display:** Displays the Marinate time, Seal time and Calibration values as they are input. Time is entered in minutes or seconds, depending on the function selected. It also displays the ID of a selected preset as well as the duration or the time remaining in a process as it is being run. It flashes default values when the process is complete.

COMPONENTS

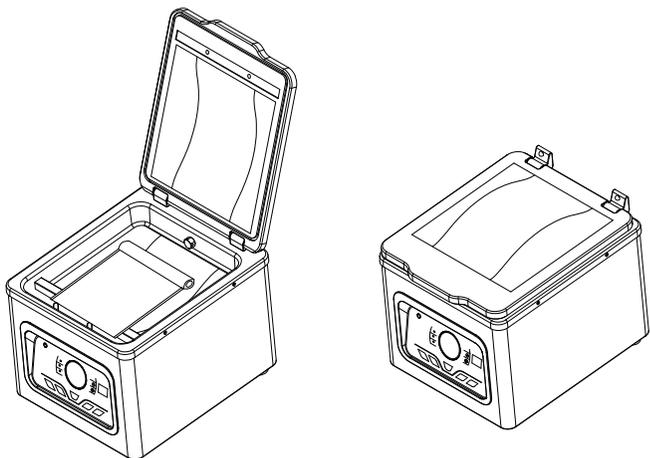


OPERATING INSTRUCTION



- Before plugging the unit in, locate the seal bar found in the top foam packaging insert. Place the seal bar onto the two posts located inside the Vacuum Chamber. **DO NOT** remove the non-stick tape covering the seal bar; this is required for proper operation.

OPERATING INSTRUCTION

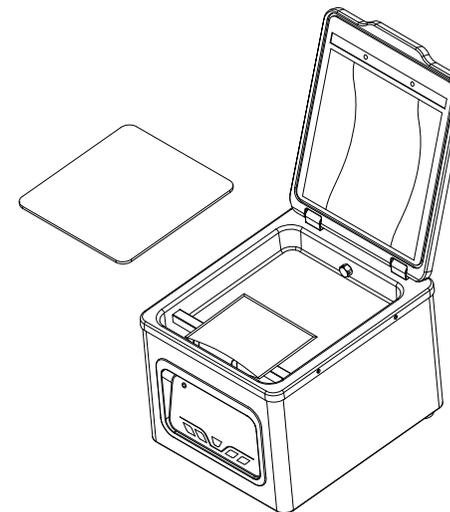


2. Making a Heat-Seal Bag from a Roll

- 2-1. Pull out a length of roll sized to fit the item you wish to vacuum package. Be sure to allow for at least 1.75 inch (4.5cm) of space at the top and the bottom of the food item.
- 2-2. Cut the roll to size.
- 2-3. Place one end of the cut piece across the seal bar in the Vacuum Chamber and secure the open end of the vacuum bag in the bag clamp located in front of the seal bar. Make sure the seal bar spans the entire width of the roll and that there are no wrinkles in the bag material.
- 2-4. Close the Vacuum Chamber Lid.
- 2-5. Set the Seal time as required ,Press “Seal” key, start sealing.

3. Vacuum Packaging

- 3-1. Select the Vacuum Level and set the Seal time as required.
- 3-2. Open the Vacuum Chamber Lid.
- 3-3. Place the food item in a suitably sized heat-seal bag an secure in the Vacuum Chamber .
- 3-4. Secure the open end of the vacuum bag in the bag clamp located in front of the seal bar.
- 3-5. Close the Vacuum Chamber Lid.
- 3-6. Press “Vac” key, start packaging.
- 3-7. Open the Vacuum Chamber Lid.
- 3-8. Open the clamp, remove the bag and check for proper vacuum and seal.



4. If the package size is not enough, please place a flat plate in the vacuum chamber before packaging.

5. Marinating or Pickling Food Items

You can use your Chamber Vacuum Sealer to quickly marinate or pickle products in either bags or canisters. Marinating/pickle time is set in 9 minute cycles with each cycle consisting of two main steps: vacuum and hold. The default settings is 3 cycles. Each vacuum step takes approximately 1 minute and each hold step takes approximately 8 minutes. At the end of each cycle, the vacuum is released. If sealing has been activated and a bag is being used, the bag is sealed at the end of the final cycle.

Bag Marinating

- Plug the appliance in and switch it on.
- Open the Vacuum Chamber Lid.
- Place the food item you wish to marinate and the marinade in a suitably sized heat-seal bag and secure in the Vacuum Chamber.
- Close the Vacuum Chamber Lid.
- Adjust the Vacuum Level and set Seal time as required.
- Press the “Marinate” button, start marinating.
- When the display reaches 00, it begins flashing and three one-second audible signals sound to indicate that the process is complete.
- Open the clamp, remove the bag and check for proper seal(as needed)

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

Canister Marinating



WARNING: When marinating product in canisters, always set the seal time to 00. This prevents the seal bar from heating.

- Plug the appliance in and switch it on.
- Place the food item and marinade in the canister and place lid on the canister.
- Attach the vacuum hose to front panel External Vacuum Port.
- Attach the vacuum hose to the vacuum port on the canister lid.
- Adjust the Vacuum Level as required and set Seal time to 00.
- Press the “**Marinate**” button, start marinating.
- When the display reaches 00, it begins flashing and three one-second audible signals sound to indicate that the process is complete.
- Remove the vacuum hose from the canister.

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 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 especially 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
- Large Capacity Inner Vacuum Chamber with Access Lid
- Perfect for Marinating & Pickling Foods for Savory Results
- Also Used for Air Sealing Liquids, Soups and Stews
- Includes Re-Usable & Washable Vacuum Seal Bags
- Vacuum Sealing Bags are Microwaveable Safe
- Vacuum Strength Meter Pressure Gauge
- Digital Touch Button Control Panel
- Stain-Resistant & Easy-to-Clean Housing
- 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: PRTPKVS10RL, PRTPKVS12RL, PRTPKVS14RL, PRTPKVS16RL, PRTPKVS5MVBAGS)
- *Vacuum Air Hose Works with NutriChef Vacuum Seal Bowls Sold Separately (Models: PKVSCN1L, PKVSCN2L)

What's in the Box:

- Chamber Vacuum Sealer
- (10) Big Vacuum Bags: 11.0" x 15.7" - inches (Each)
- Air Suction Hose
- Vacuum Bag Roll: 11.0" x 9.8' ft.

Technical Specs:

- Air Suction Motor Power: 350 Watt
- Vacuum Seal Pressure: 0.9 bar
- Inner Vacuum Chamber Capacity: 8Liter
- Selectable Air Sealing Strength Modes: Low, Medium, High
- Air Vac Seal Bag Material: Food Grade Polyamide
- Construction Material: Engineered Acrylic, Stainless Steel
- Power Cord Length: 3.3' ft.
- Power Supply: 120V
- Inner Vacuum Chamber Size (L x W x H): 13.78" x 11.42" x 5.5" -inches
- Total Unit Size (L x W x H): 17.6" x 14.2" x 13.8" -inches

