

SOUSVIDETOOLS

IV2.5 CHAMBER VACUUM SEALER



USER GUIDE



sousvidetools.com

IMPORTANT - READ BEFORE USE

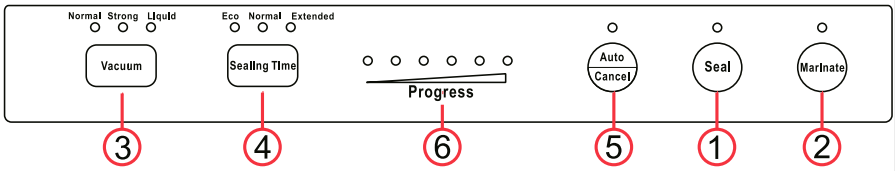
Please read this user manual carefully before using the appliance.



SAFETY REGULATIONS

- Always unplug this appliance when not in use and prior to cleaning. The machine cover must be in the unlocked position before plugging into the mains.
- This appliance is not a toy. When using around children, ensure that they are kept away from moving parts. When not in use, store this appliance in a safe place, out of the reach of children.
- Do not use any bags or attachments not recommended or appointed, and don't use this appliance for other purpose except its intended use.
- If the cord is damaged, stop using the machine immediately and have it replaced by a professional.
- Keep away from moving parts.
- Never touch the hot sealing element located on edge of the top cover of this machine. It becomes very hot when in use with the potential to burn..
- Do not try to repair this appliance by yourself.
- Do not use the appliance if it has been dropped, fallen or appears to be damaged.
- Never pull or carry the appliance by the cord, close a door on cord or pull the cord around sharp edges or corners. Do not operate the appliance if either the cord or plug is wet.
- Keep away from stove tops, hot ovens, electric burners or any other heat source. Never use this appliance on wet or hot surfaces.
- Avoid using an extension cord with this unit. If one is used, ensure it has a rating equal to or exceeding the rating of this appliance.
- When disconnecting the appliance, avoid any injury or damage by grasping the plug, not the cord.
- Never plug in, or operate this appliance with wet hands.
- Always operate this appliance on a stable surface, such as a table or counter.
- Do not use lubricating oils or water on this appliance.
- Do not immerse any part of this appliance, power cord or plug in water or any other liquid.
- This appliance is recommended for household, indoor use only. Do not use this appliance outdoors or on a wet surface.
- This appliance must not be used by children or persons with reduced physical, sensory or mental capabilities, or lack of experience and knowledge.
- At the end of the life of the appliance, please dispose of the appliance according to the regulations and guidelines applicable at the time. Throw packing materials like plastic and boxes in the appropriate containers.

PRODUCT FUNCTIONS



1 Seal

This button provides two functions:

- To seal the open end of a bag. This enables you to make a bag from a roll. When you seal the bag, the machine will start the vacuum first for 7 seconds which will keep the tightness of the sealing bar before it seal the bags.
- When the automatic “Vacuum & Seal” function is in operation, this button stops the motor pump when the vacuum pressure reaches -25inHg which is indicated on the pressure gauge. Press the "SEAL" button to seal the bags immediately to reduce the vacuum pressure inside the bag.

2 Marinate

This works on vacuum no seal

3 Vacuum

There are 3 settings for the vacuum pressure:

- **Normal:** for regular items
- **Strong:** for items storage where a stronger vacuum pressure is required
- **Liquid:** for items with liquid
- Default setting is normal & low vacuum pressure.

4 Sealing time

There are 3 setting for choosing the best sealing time:

- **Normal:** for normal bags with a shorter heat sealing time
- **Extended:** for special bags, with an extended heat sealing time
- **Ceo:** for thin bags, with ceo heat sealing time;
- Default setting is normal setting for a shorter sealing time.

5 Vacuum & Seal /Cancel

This button has three functions depending on the machine status:

- At stand-by condition, it starts the automatic operation of vacuuming the bag and then automatically seals the bag when vacuum is complete
- At working condition (vacuuming or sealing operations), it stops the machine.
- Touch for 2 seconds to vacuum containers when the lid is open

6 Progress LED

LED to show the operation progress.

PRODUCT FUNCTIONS

7 Gasket

Keep air away by forming a vacuum chamber with the gasket. Clean and dry or replace it when distorted or broken.

8 Sealing element

Teflon coated heating element which is hot and seals the bag.

9 Sealing strip

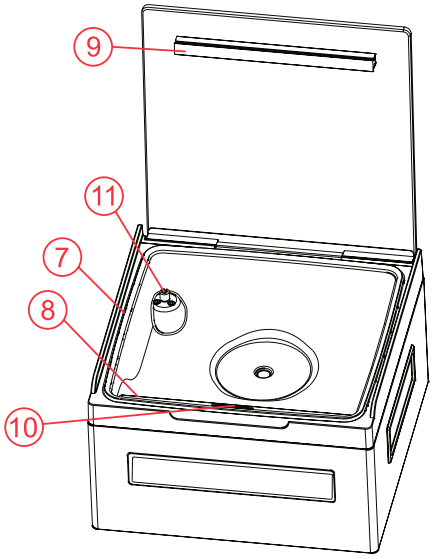
Place the bag to be sealed over this strip, Clean and dry or replace it when distorted or broken.

10 Bag Fixer

Fix the bag to this when vacuum and sealing.

11 Air Intake

Air intake connects with vacuum chamber and pump.



The sealing bar gets very hot. To avoid getting burned, never touch the sealing bar directly after sealing process. Do not remove the Teflon tape.

TECHNICAL SPECIFICATION

Operating voltage and frequency:	220V - 240V / 50Hz
Power consumption:	280W
Sealing Length:	25cm
External Dimensions:	208h x 328w x 319d

GENERAL INSTRUCTION

- Always expel as much air out as possible out of the bag, prior to closing the lid and starting the vacuum pump
- Always place the open end of the bag flat and straight on the sealing bar, do not overlap or wrinkle
- Large or empty bags needs longer vacuuming times. Smaller bags vacuums quicker therefore need less time
- Increase the vacuum time for a tighter package
- Fresh fruit and vegetables are not recommended for vacuum packaging as the pressure could damage them
- For best marinating results, repeat the vacuum process 2 or 3 times
- Always check the seal line to ensure it is clear, flat, and evenly melted. If not fully melted, seal for a further 1-2 seconds
- In cold weather the seal process may take longer. Set the seal time for slightly longer for a better result Keep the open end of the bag clean and dry

SETUP LOCATION REQUIREMENTS

In order to ensure the safe and trouble-free operation of the device, the setup location must fulfill the following prerequisites:

- The device must be set up on a solid, even, horizontal surface capable of supporting the vacuum sealer and any items to be vacuum-sealed.
- The device is not intended to be installed in a wall or a built-in cupboard.
- Select a setup location where children cannot reach the hot sealing strip of the device.
- Do not set up the unit in a hot or damp environment or near flammable material.
- Do not place the device near a gas or electric cooker or an oven
- To operate correctly, the unit requires sufficient air flow. Leave at least 10 centimeters (4 inches) of space on all sides when setting up the unit.
- Do not move the vacuum sealer when it is in operation.
- The electrical outlet must be easily accessible so that the plug can be quickly disconnected in the case of an emergency.
- The setup of this unit in non-stationary locations (e.g., boats, airplanes, motor homes) must be carried out by a qualified electrician, provided they guarantee the prerequisites for the safe use of the unit.

OPERATING INSTRUCTIONS

Vacuum packing with a bag in the vacuum chamber

1 Place the device on a dry surface.

2 Place the food to be preserved inside the bag.

Expel any extra air out of the bag after it is placed into the sealing bar. This will ensure a good seal.

3 Switch the device on. Open the lid of the device and place the open end of the bag over the sealing bar and fixate it. Lift fixation, place the end of the bag and push the fixation down again.

4 Adjust the vacuum and sealing setting as desired.

5 Close the lid and press Vacuum&Sealing to start the vacuum process. this will automatically seal the bag.

7 The LED indicator will switch off when finished.

The device creates a very high vacuum. If necessary, you must interrupt the automatic vacuum operation for sensitive foods and soups early. Then interrupt the operation with Seal, the bag will be sealed automatically.

8 Lift the handle to open the lid and take out the sealed bag.

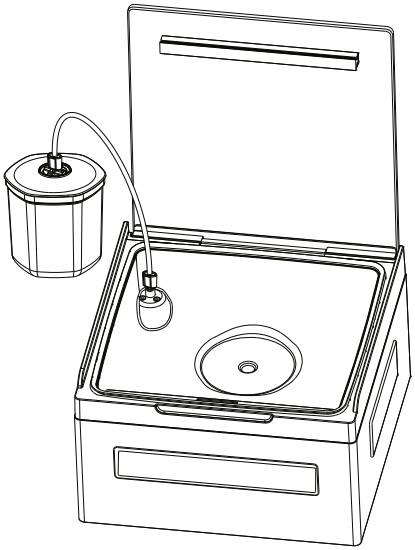
Remove excessive liquid or food residues from vacuum chamber after each vacuum process.

- We suggest to vacuum seal one bag within 1 minute to let the appliance cool down enough. But it is also possible to seal several bags consecutively.
- Cut the bag at least 8 cm longer than needed. The sealed ends will take up the extra space.
- Do not overstuff the bag; leave enough empty length in the open end of the bag (at least a few inches) so that the bag can be properly placed on the sealing bar.
- Do not wet the open end of the bag. Wet bags may not seal properly.
- lean and straighten the open end of the bag before sealing. Foreign matter or creases on the bag may result in a faulty seal.
- If the food you're sealing has sharp edges (such as bones or shells) pack the edges with kitchen paper to avoid tearing the bag.
- Blanch vegetables by cooking them briefly in boiling water. Allow them to cool then vacuum seal them in convenient portions.
- When vacuum sealing unfrozen food, allow at least two additional inches of bag length for expansion while freezing. Place unfrozen meat or fish on a paper towel and vacuum seal with the paper towel in the bag to absorb any extra moisture.
- Before storing foods such as tortillas, crepes or bread, use wax or parchment paper between them to stack the pieces. This will make it easier to remove an individual piece, reseal the rest and immediately replace them in the freezer.

OPERATING INSTRUCTIONS

Marinating

- Place the food which you want to marinate into the bag.
- Open the lid of the device and place the bag which you want to marinate into the vacuum chamber .
- Close the lid of the device and press the 'Marinate' button to start the vacuum process.
- The LED indicator will go off after two circulations.



Vacuuming Canisters

- Insert one end of the hose into the air intake and another end of the hose into the center hole of the canister lid.
- Touch the AUTO button for 2 second to to start vacuuming. To ensure there is no air leaking between the cover and the canister, use your hand to push down the lid at the beginning of the vacuuming work. The machine will stop automatically when enough vacuum pressure is achieved.
- Take out the hose tube from the canister or bowl immediately after the job is completed.

To ensure there is no air leaking from the lid, hold down the lid tight on top of the chamber for a few seconds when starting the machine.

CLEANING & MAINTENANCE

Vacuum Sealer

1. Always unplug the appliance before cleaning.
2. Do not immerse in water or any other liquid.
3. Avoid using abrasive products or material to clean the unit, as they will scratch the surface.
4. Use a mild dishwashing soap and a warm, damp cloth to wipe away food residue around the components.
5. Dry thoroughly before using again.

The foam gaskets around the vacuum chamber should be dried thoroughly before reassembling.

Vacuum Bags

1. Wash bags in warm water with a mild dishwashing soap
2. If washing bags in dishwasher, turn bags inside out and spread them over the top rack of the dishwasher, so that the entire surface is exposed to the water during its cycle.
3. Dry thoroughly before using again.

IMPORTANT: Do not reuse bags after storing raw meats, raw fish or greasy foods. Do not reuse bags that have been microwaved or boiled.

Storing Your Vacuum Sealer:

Keep your sealer in a flat, safe place, out of the reach of children.



TROUBLESHOOTING

Problem	Troubleshooting
The appliance vacuums the bag but does not seal	• Check that the sealing time is set. If not, please set the sealing time. • Check the heating element for damage. If damaged, take it to be repaired by an approved engineer. • Check the sealing strip for damage. If damaged, please exchange the sealing strip, ensuring it is correctly installed. • Check that the edge of the bag is free from liquid. Remove and try again.
The appliance seals but does not vacuum	• Check that the vacuuming time is set. If not, please set the vacuuming time. • Check the bag for sharp or bulky angles. Please pack any sharp edges with safe paper before vacuuming the food • Check that the edge of the bag is free from liquid. Remove and try again • Check the sealing strip for damage. If damaged, please exchange the sealing strip, ensuring it is correctly installed.
The bag inflates after vacuuming	• Foods which corrode easily must be frozen or refrigerated after vacuuming to prolong its shelf life (vacuuming does not guarantee that foods will never spoil). • Does the vacuum package contain fresh fruit, vegetables or seeds? Fresh fruit, vegetables and seeds are not suitable for room-temperature storage after vacuuming. They should be stored in the refrigerator.
The bag melts	• Check that the sealing time has not been set for too long.

Sealing bar/Lid gasket/Rubber strip replacement is not covered under warranty.

DISPOSAL OF THE DEVICE

Protection of the Environment

At the end of the life of your product, it should go to a specially adapted waste-recycling centre.

The symbol on the product or on its packaging indicates that this product may not be treated as household waste. Instead it should be taken to the applicable collection point for the recycling of electrical and electronic equipment.

By ensuring this product is disposed of correctly, you will help prevent potential negative consequences for the environment and human health, which could otherwise be caused by inappropriate waste handling of this product. For more detailed information about the recycling of this product, please contact your local council office or your household waste disposal service.

FOOD STORAGE & SAFETY

This vacuum chamber packaging machine uses the vacuum sealing method to pack food airtight. Vacuum packaging is an easy and efficient way of packaging a variety of food, because it can prevent spoilage and extend the shelf life of food. The lack of air in the bag hinders hinder the growth of bacteria and molds. You can buy food in large quantities and vacuum pack them without the threat of food waste.

However, please keep in mind that not all kinds of food can benefit from vacuum packaging. Never use vacuum packaging to store garlic or fungi such as mushrooms. A dangerous chemical reaction will take place when air is removed, causing these foods to be dangerous if ingested. Vegetables should be washed and peeled before packaging to kill any enzymes that may cause deterioration when air is removed under vacuum packaging.

Food Items	Temperature	Normal Preservation	Vacuum Preservation
REFRIGERANT			
Fresh Raw Meat	5±3°C	2-3 days	8-9 days
Fresh Fish/ Sea Food	5±3°C	1-3 days	4-5 days
Cooked Meat	5±3°C	4-6 days	10-14 days
Vegetables	5±3°C	3-5 days	7-10 days
Fruit	5±3°C	5-7 days	14-20 days
Eggs	5±3°C	10-15 days	30-50 days
FROZEN			
Meat	-16 ~ -20°C	3-5 months	>1 years
Fish	-16 ~ -20°C	3-5 months	>1 years
Sea Food	-16 ~ -20°C	3-5 months	>1 years
"NORMAL CONDITION"			
Bread	25±2°C	1-2 days	6-8 days
Biscuit	25±2°C	4-6 months	>1 years
Rice/ Flour	25±2°C	3-5 months	>1 years
Peanut/Legume	25±2°C	3-6 months	>1 years
Medical Material	25±2°C	3-6 months	>1 years
Tea	25±2°C	5-6 months	>1 years

⚠ Above table is just for reference only and suggest to follow local hygienic and epidemiological regulations. Vacuum packaging can only slow down the process of food spoilage, but it cannot stop food spoilage. The food still need to be put in the freezer or fridge.

WARRANTY & AFTER SALES SERVICE

1. Make sure the working platform is flat, clean and tidy.
2. Warranty is limited to damage caused by production defects.
3. The cost of parts and maintenance will be charged due to improper use or other non-product quality problems.
4. Please keep the purchase vouchers.

Maintenance Card

First Name: Last Name:

Phone: Email:

Address:

Machine Model: Purchase Date:

Supplier:

Repair Record

Date	Cause	By



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HEADQUARTERS

Central Barn, Claughton Business Park,
Hornby Road, Claughton, Lancaster, LA2 9JX

0800 678 5001
01524 770 060
enquiries@sousvidetools.com
www.sousvidetools.com