



Chamber Vacuum Sealer C15v

User Manual



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IMPORTANT SAFETY INFORMATION

When using this electrical appliance, basic safety precautions should always be followed including:

1. Read and understand all instructions.
2. Operate the appliance indoors only on a dry, stable, hard surface.
3. Do not use the appliance near a heat source, on a hot surface, or in wet conditions.
4. To protect against electrical shock, do not immerse any part of the appliance in water or other liquid.
5. Unplug the appliance from the wall outlet when not in use and before cleaning.
6. Always unplug the device using the plug and never pull on the cord.
7. Do not operate the appliance if the cord or plug are damaged.
8. Do not operate the appliance if it malfunctions or is damaged.
9. Use this appliance for its intended use only.
10. Children should not use this appliance. When in use around children, close supervision by an adult is necessary and the appliance should be kept out of their reach.
11. This appliance is not intended for use by people with reduced physical, sensory or mental capabilities or who lack experience with cooking appliances.
12. Do not use an extension cord with this product.
13. Always use only food-grade, plastic pouches or pouch material, recommended by the manufacturer as suitable for cooking. Use only appropriately sized pouches and do not overfill the pouch.

VACUUM PACKAGING GUIDELINES

- Follow all food safety regulations as outlined by the FDA at www.FDA.gov.
- Vacuum packaging is NOT a substitute for canning.
- Vacuum packaging is NOT a substitute for refrigeration or freezing.
- Vacuum packaging cannot reverse the deterioration of foods.
- Some fruits and vegetables may release gases, known as outgassing. When vacuum packaging these fruits and vegetables, outgassing can cause the vacuum to be gradually lost over time. Blanching or freezing before vacuum packaging helps prevent outgassing from occurring.

NOTE: Due to the risk of anaerobic bacteria, soft cheeses, fresh mushrooms, and alliums (garlic, onions, leeks, etc.) should never be vacuum packaged.

- It is critical that safe food handling and storage procedures are followed. You can reduce the growth of microorganisms by storing foods at temperatures below 40°F (4°C) or freezing at 0°F (-32°C). Freezing will not kill microorganisms but reduces their chance to grow. For long-term food storage, always freeze foods that have been vacuum packaged.

NOTE: Beef and other proteins may look darker after being vacuum packaged. This appearance is due to the removal of oxygen and is not an indication of spoilage.

- Before vacuum packaging liquids such as broths, soups, or stews, pre-freeze the item in a dish, bowl or ice tray until solid. Remove the frozen liquid and vacuum package before storing in your freezer until ready to use.

Food Storage and Safety Information

Storage	Foods	Typical Storage	Vacuum Packaging
Frozen	Meat	6 months	15-20 months
	Fish, Seafood	6 months	10-12 months
	Dried fruit, Coffee beans	6-9 months	18-24 months
Refrigerated	Meat	2-3 days	12-13 days
	Fish, Seafood	2-3 days	6-8 days
	Cooked meat	2-3 days	10-14 days
	Eggs	2-3 days	30-50 days
	Vegetables	2-3 days	7-10 days
Dry	Bread	1-2 days	6-8 days
	Cookies	4-6 months	12 months
	Noodles	5-6 months	12 months
	Rice	5-6 months	12 months
	Flour	4-5 months	12 months
	Crackers	3-4 months	12 months
	Coffee	2-3 months	12 months
	Tea	5-6 months	12 months
	Powdered Milk	1-2 months	12 months

PRODUCT COMPONENTS



1. Vacuum chamber lid 2. Air Vent

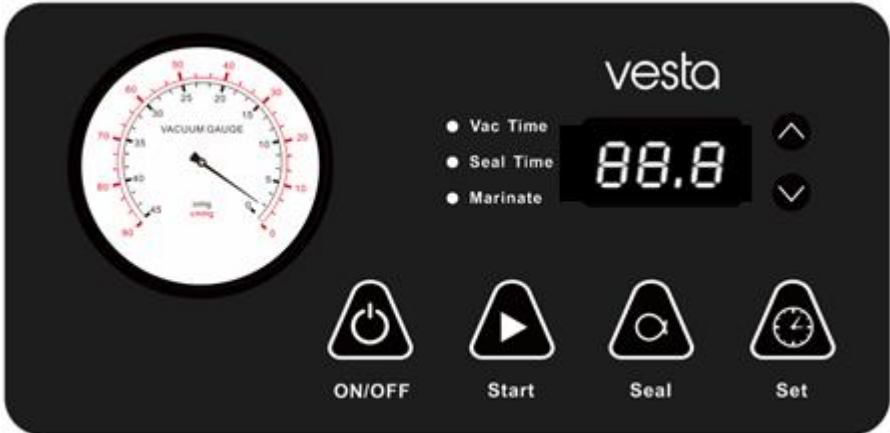
3. Control Panel 4. Lid lock



5. Power cord socket 6. Back cover

7. Cover for oil window

FEATURES AND OPTIONS



1. On/Off

After the machine is plugged in, the LED display will show "OFF" and be in Power Saving mode. Press the "ON/OFF" button and the LED display will show the seal time of the last setting to engage Stand-By mode. Now the machine is ready to operate. After using the machine, press the "ON/OFF" button before unplugging the machine. During any operation, press the "ON/OFF" button to cancel any process.

2. Start

After closing the lid, if the machine does not automatically start, press the "Start" button to begin the vacuum and seal process.

3. Seal

Press the "Seal" button to stop the vacuum cycle and instantly seal the bag to prevent crushing delicate items.

4. Set

When the lid is open, press this button to change between the vacuum time, seal time, or marinate cycles. Press the button "▲" or "▼" to increase or decrease each setting.

5. Vacuum Gauge

Shows the vacuum level inside the vacuum chamber.

6. Indicator light

1. When the lid is open, the indicator light references the setting displayed on the LED display.
2. During the operation, the indicator light illuminates during the active process.

7. LED Display

1. Show the vacuum time/seal time/marinate time depending on the operation or setting being adjusted.
2. If the lid is closed and no operation is engaged, it will display "CLO".

8. Adjusting button ("▲" "▼")

When the lid is open, press the button "▲" or "▼" to adjust the value for each setting.

BEFORE FIRST USE...

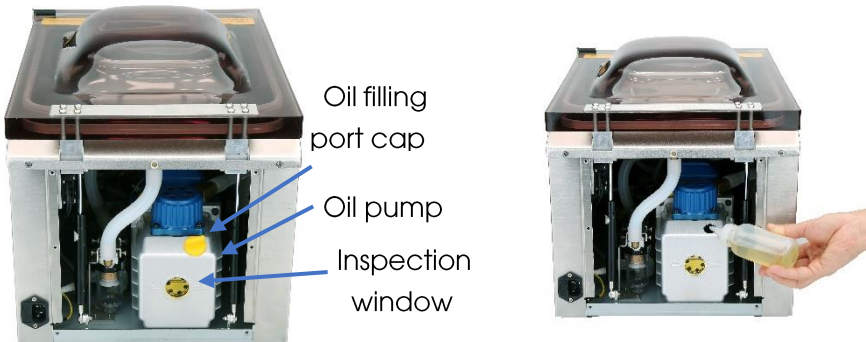
Filling the Vacuum Pump

Filling the oil pump is required *before the first use*, when the oil level is below the minimum oil level, or if performance is seriously reduced. The oil needs to be replaced after 25 hours of the first use and then after every 60 hours of use.

Use only SAE 10/ISO 32 or SAE 20/ISO 68 grade vacuum pump oil.

Steps for filling:

1. Remove the back cover of the machine with a screwdriver to expose the oil pump
2. Unscrew the cap on the oil filling port of the oil pump
3. Using a small bottle, squeeze oil into the pump to a level between 1/2 to 3/4 of the oil inspection window
4. Tighten the nut on the oil filling port after filling
5. Replace the back cover to complete the process

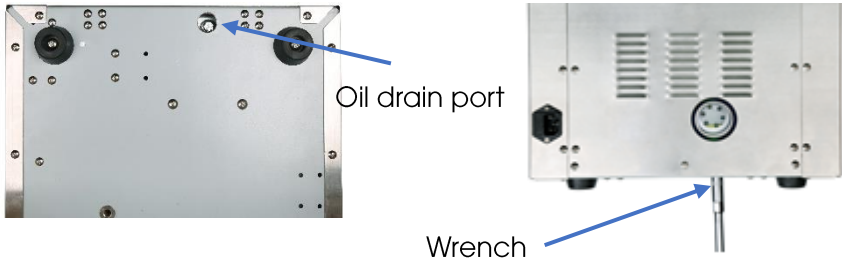


Draining the vacuum pump

After the first 25 hours of operation and at regular intervals thereafter or when a noticeable lack of vacuum occurs, drain and replace the oil.

Steps for draining:

1. Place a suitable vessel under the oil drain before beginning this procedure
2. Remove the oil drain nut of the pump with a wrench to drain the oil
3. After draining the oil, replace and tighten the nut with the wrench



NOTES

1. There is residual oil in the gas removed by the vacuum pump. It can be harmful to your health through long-term inhalation, please ensure adequate ventilation within the working environment.
2. Drained oil should be disposed of in accordance with relevant environmental regulations.

OPERATING INSTRUCTIONS

Read all instructions before operating the C15v.

1. Select Vacuum Pouch

Select the proper size vacuum pouch. Allow a minimum of 1" to 2" of extra headspace at the top of the pouch to ensure a quality, air-tight seal.

2. Plug machine into grounded electrical outlet.

The LED on the control panel will read "OFF" and be in Power Save mode.

3. Press "ON/OFF" button

When the chamber lid is open, the LED display will show the last setting for vacuum time, sealing time, or marinate cycles. If reusing these settings, place the filled vacuum bag into the chamber and close the chamber lid. The machine will start automatically.

When the chamber lid is closed, LED display will show "CLO".

NOTE: When the LED display shows "CLO", the machine is in protection mode. In this mode, no matter which button you press, the machine will not operate. Open the chamber lid to return to normal operation.

4. Adjust / Set Timing Controls

Vacuum Time: With the lid open, press the "Set" button until the indicator light next to Vac Time is on. Press "▲" or "▼" button to increase or decrease vacuum time. For the initial test, set the vacuum time to 30 seconds. Adjust vacuum time accordingly to achieve the vacuum required. Depending on the pouch size and the amount of product in the package, the vacuum time can vary from 5-90 seconds.

Sealing Time: With the lid open, press the “Set” button until the indicator light next to Seal Time is on. Press “▲” or “▼” button to increase or decrease seal time. For the initial test, set seal time to 5 seconds. Adjust the time accordingly to achieve a perfect seal; the seal time can vary from 0-6 seconds.

Marinate Time: The default marinate time is 9 minutes. Press “▲” or “▼” to select the number of cycles desired from 1 to 11 (9 to 99 minutes).

NOTE: All time adjustments must be made with the machine “ON” and the chamber lid is open.

5. Fill pouch and place in chamber

Open the lid, place the pouch into the chamber, and make sure the opening of pouch crosses the seal bar to be locked by the clamp

Keep pouches that contain liquids or wet product below the height of the seal bar.

NOTE: The entire pouch, including the opening, must remain inside the chamber.

6. Process (Vacuum and Seal)

Close the chamber lid to start the vacuum and seal process automatically. During the vacuum process, the LED display will count down from the set Vacuum Time value to 0.

When the vacuum is finished, sealing will begin automatically. During the seal process, the LED display will count down from the set Seal Time value to 0.

Once sealed, the chamber will fill with air and the pouch will tighten around the product. A beep signals the end of the cycle.

7. Process (Marinate)

If marinate mode is selected, close the lid to begin the alternating 9-minute cycles of vacuum/hold/release. One cycle will include these processes - 1 min for vacuuming, 8 mins for maintaining the status of vacuum, and then releasing the vacuum. The buzzer signals the set number of cycles has completed. Open the lid and continue with the desired preparation.

8. Pouch Inspection

Vacuum – check the quality of the vacuum by looking at the tightness of the pouch and the product. If you notice air pockets increase the vacuum time by 5 seconds and test again. The vacuum time could take up to 60 seconds depending on the pouch size and the volume of the product being packaged.

Seal – Inspect the pouch seal.

NOTE: A positive seal will look “clear” upon inspection. If the seal is “spotty or incomplete”, increase the sealing time by 1 second. If the seal is “white or milky”, decrease the seal time by 1 second.

Restoring defaults

With the C15v in Power Saving mode (LED displays “OFF”), press “Seal” + “Set” buttons simultaneously for 3 seconds. When the machine beeps and displays DE and rS, the default settings will be restored.

MAINTENANCE

1. Always unplug the machine before cleaning.
2. Do not immerse the machine or electrical cord in water or any other liquid.
3. Do not use abrasive cleansers or scouring pads to clean the machine to avoid scratching the surface.
4. Clean the outside of the machine with a soft, damp cloth or sponge, using mild dish soap and warm water when necessary.
5. To clean the inside of the unit, use a paper towel or soft clean cloth to wipe away any food or liquid. Dampen a soft cloth with mild soapy water and gently wipe clean.
6. Dry the machine gently, but thoroughly, with a soft, clean cloth.

TROUBLESHOOTING

Under the proper circumstances, your vacuum sealer will provide years of problem-free use. Under certain circumstances, issues may arise. Please consult the troubleshooting information and error codes below prior to contacting technical support.

Fails to operate

- Make sure the machine is plugged into an electrical outlet.
- Check the power cord for damage. If the cord is damaged or frayed, do not operate the machine and contact Vesta Customer Care.

Does not completely vacuum or seal automatically

- Check for proper placement of pouch inside the chamber and that the open end of the pouch is smooth and wrinkle-free.
- Check the gasket is not loose or damaged.
- Check and clean the seal foam and gasket as needed. Food particles will interfere with the vacuum process.
- Ensure the lid is locked.
- Check the pouch for leakage and use a new pouch if leakage is found.

Vacuum pouch loses vacuum after being sealed

- Wrinkles, liquid, or food particles in the seal will cause this issue. Remove the seal, clean the mouth of the pouch, and vacuum & seal again. In the case of liquid in the seal or juicy foods, pre-freeze item before vacuum packaging.

Fails to seal

- Allow the machine to rest 20 seconds between sealing.
- Ensure the open end of the pouch is free of wrinkles, food particles, and liquids. Clean the open end of the pouch before re-sealing.

ERROR CODES AND TROUBLESHOOTING

Error code	Causes	Troubleshooting
E01	When the machine is vacuuming for some time, the pressure switch doesn't close.	<ol style="list-style-type: none"> 1. Ensure the lid is closed tight. 2. Check if the gasket is installed in right position. 3. Check if the pump is working or not. 4. Check the pressure switch system is in normal working or not (hose, pressure switch and 10P data cord)
E02	When the machine starts sealing mode, the micro switch doesn't close.	<ol style="list-style-type: none"> 1. Ensure the lid is closed tight. 2. Check if the micro switch system is in normal working or not (GAS1 cable, micro switch, 10P data cord)
LP	Machine lost power during operation	<ol style="list-style-type: none"> 1. Check the power supply system of machine (power cord, 10P data cord) 2. Check for power at the outlet with another electrical device. 3. Check the electrical circuit at the circuit breaker panel.

TECHNICAL PARAMETERS

Rated voltage: 110-120 V~ / 220-240V~

Rated frequency: 60HZ / 50HZ

Rated power: 1000W

Pump: Oil pump

Oil: SAE 10/ISO 32 or SAE 20/ISO 68 grade vacuum pump oil

Pressure: -29.8inHg / -1009mbar (+0-3%) directly in pump

-29.8inHg/-1009mbar ($\pm 3\%$) in vacuum chamber

Seal wire width: .2 in / 5 mm

Seal bar length: 10.4 in / 265mm

Max bag width: 10.2 in / 260mm

Size: 18.9x13x14 in / 480x330x356mm

Weight: 60.0 lbs / 27.2 kg

LIMITED WARRANTY AND AFTER SALES SERVICE

Returns

If you are not fully satisfied, our products come backed with a 30 day, no questions asked, money-back guarantee. To be eligible for a full refund, you must:

- Have purchased your product in the last 30 days directly from Vesta Precision
- Have the original order number or email that was used during your purchase
- Email your request for your return and full refund

Full refunds can only be provided within 30 days of purchase directly from Vesta Precision. Devices purchased through resellers, retail partners, or other websites are not eligible for a return and full refund. Please consult their return policies for more information. We cannot provide a full refund for any damaged devices not covered under our limited warranty.

Exchanges

We provide products with a few different options. Retail exchanges are eligible within 30 days of original date of purchase. To be eligible for an exchange, you must:

- Have purchased your product in the last 30 days directly from the Vesta Precision
- Have the original order number or email that was used during your purchase
- Email us to request an exchange

Retail exchanges can only be provided within 30 days of purchase directly from Vesta Precision. Products purchased through resellers, retail partners, or other websites are not eligible for a retail exchange. Please consult their exchange policies for more information. We cannot provide a retail exchange for any damaged devices not covered under our limited warranty.

Warranty Replacements

Our products come with a 2-year limited warranty. Warranty replacements are eligible within 2 years of original date of purchase. To be eligible for a warranty replacement, you must:

- Have purchased the product within the last 2 years
- Have the original order number or email that was used during your purchase. If purchased through a reseller, retail partner, or other website, you must provide a copy of your original receipt
- Email us to request warranty service

Warranty replacements can only be provided within 2 years of original purchase date. We cannot provide a warranty replacement for any damaged devices not covered under our limited warranty.

Shipping Charges

Shipping charges incurred in connection with the return, exchange, or warranty replacement are paid for by Vesta via prepaid waybill issued by the support team.

Damaged and Defective Items

If you received a damaged or defective product, notify us immediately for assistance via phone, email, or web support. Please note that if we do not have an exact replacement for your unit, we will replace it with a similar unit of equal or greater value.

What Does This Limited Warranty Not Cover?

This limited warranty does not cover damages directly or indirectly arising or resulting from or during

- non-intended use of the product for any purpose not described in the user manual, and
- non-intended use with another product or other damage or loss suffered by such use or in combination with any other item
- accident, misuse, abuse, vandalism, power surges or acts of God (including lightning and other weather conditions)
- improper or inadequate maintenance
- unauthorized disassembly or modification
- repairs by an unauthorized service technician

WE ARE NOT RESPONSIBLE FOR AND THIS LIMITED WARRANTY DOES NOT EXTEND TO ANY CONSEQUENTIAL, INDIRECT, SPECIAL, INCIDENTAL OR PUNITIVE DAMAGES ARISING OUT OF OR RELATING TO THE UNIT. Some jurisdictions do not allow the exclusion or limitation of incidental or consequential damages, so the above limitation may not apply to you. This limited warranty is not transferable and is limited to the original purchaser.



Precision Appliance Technology, Inc.

Questions or Problems?

Contact support via

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