



# User Manual

Chamber Vacuum Sealer

Model: C09af



Precision Appliance Technology, Inc.

Website: [www.vestaprecision.com](http://www.vestaprecision.com)

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# Important Safeguards

When using this product, please always follow the instructions:

- Read the user manual before using the product.
- Do not put the machine on wet or hot surfaces, or near heat sources.
- Do not immerse the machine or the power cord in water or any other liquid.
- Plug the machine into a grounded power outlet, and do not use extension cords.
- To disconnect, remove the cord by grasping and pulling out the plug. Do not unplug by pulling on the cord.
- Do not operate the product if the cord is damaged.
- Use the machine only for its intended purpose.
- Do not touch the machine's lid, chamber, or seal wire during operation to avoid injury or damage to the machine.
- The machine is not intended for use by children, persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge.
- Properly manage the machine to keep it out of reach of children.
- Do not hit or press the lid with hard or heavy objects to avoid damage to the lid.
- Keep away from flammable or explosive gases.
- Keep a clearance of at least 10 cm between the machine and surrounding walls or objects for good ventilation.
- Keep the machine away from heaters or steam devices (such as steamers, dishwashers, or stoves).
- Keep the machine in an upright position standing on its support legs when moving or transporting it.
- The company will not be liable for damage or quality issues caused by improper usage that does not follow the instructions in the manual.

# Vacuum Packaging and Food Safety

Vacuum packaging extends the life of foods by removing most of the air from sealed containers and prevents fresh air escaping into the sealed containers, thereby reducing oxidation. Vacuum packaging helps preserve flavor and overall quality. It also helps inhibit the growth of aerobic microorganisms, which can lead to the problems noted below under certain conditions:

**Mold** – Mold cannot grow in a low oxygen environment; therefore, vacuum packaging can virtually eliminate it.

**Yeast** – Results in fermentation, which can be identified by smell and taste. Yeast needs water, sugar, and a moderate temperature to grow. It can also survive with or without air. Slowing the growth of yeast requires refrigeration, while freezing stops it completely.

**Bacteria** – Results in an unpleasant odor, discoloration and/or soft or slimy texture. Under the right conditions, *Clostridium botulinum* (the organism that causes Botulism) can grow without air and cannot be detected by smell or taste. Although it is extremely rare, it can be very dangerous.

As with any other storage container, it is important to inspect food for spoilage prior to consuming.

To preserve foods safely, it is important to maintain low temperatures. You can significantly reduce the growth of microorganisms at temperatures of 4°C or below. Freezing at -17°C does not kill microorganisms, but stops them from growing. For long-term storage, always freeze perishable foods that have been vacuum packaged.

It is important to note that vacuum packaging cannot reverse the deterioration of foods. It can only slow down changes in quality. It is difficult

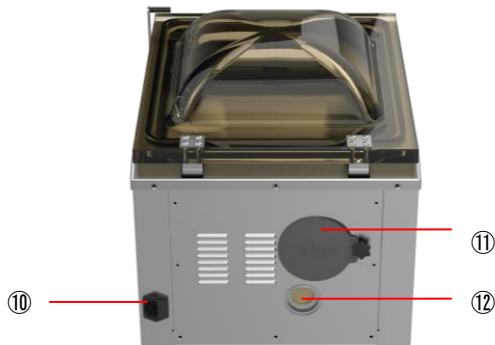
to predict how long foods will retain their top-quality flavor, appearance, or texture because it depends on the age and the condition of the food on the day it was vacuumed packaged.

**Note:** vacuum packaging is not a substitute for refrigeration or freezing. Any perishable foods that require refrigeration must still be refrigerated or frozen after vacuum packaging.

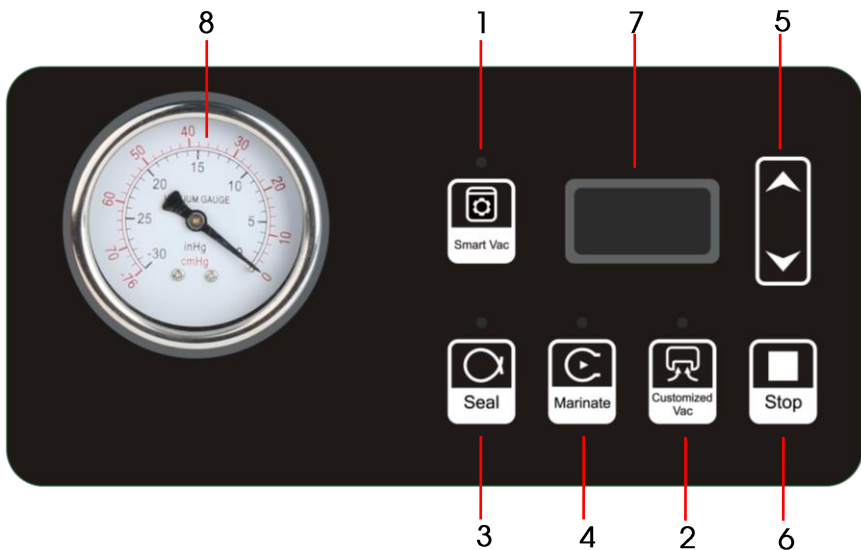
## Food Storage and Safety Information

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 Features



- ① Seal strip
- ② Suction outlet
- ③ Vacuum chamber
- ④ Seal bar
- ⑤ Bag clip
- ⑥ Control panel
- ⑦ Lid
- ⑧ Gasket
- ⑨ Lid lock
- ⑩ Power port
- ⑪ Silicon cover
- ⑫ Oil inspection window



## 1. Smart Vac Button

- In standby mode, press "Smart Vac" button (display shows "Au") and the machine will enter smart vacuum mode. In this mode, the machine will smartly vacuum according to the size of the bag and item, without the need to manually set the vacuum time or select the bag size.

- In standby mode, press and hold the "Smart Vac" button for about 2s, the light of the button will flash, and you can adjust the vacuum time in smart vacuum mode by pressing  $\wedge/\vee$ . The display will show the time in the range of -10s~10s. Close the lid then the machine will vacuum with the adjusted time. If you want to exit this mode of time adjustment, press "Stop" button to return to the normal Smart Vac mode.

## 2. Customized Vac Button

In the standby mode, press "Customized Vac", the machine will enter custom vacuum mode. In this mode, you can adjust the vacuum time from 5 to 60 s by pressing  $\wedge / \vee$ .

### 3. Seal Button

- In standby mode, press "Seal" (indicator flashes) and then press  $\wedge$  /  $\vee$  to adjust the seal time from 0 – 9 s. The button works for both smart vacuum mode and custom vacuum mode.
- Press "Seal" during vacuuming (smart vacuum mode or custom vacuum mode) to seal directly.

### 4. Marinate Button

- In standby mode, press "Marinate", the machine will enter marinate mode. In this mode, you can adjust the marinate time from 9 - 99 min by pressing  $\wedge$  /  $\vee$ . (Every 9 min is a cycle, which consists of three steps: vacuum – hold vacuum – release.)

### 5. $\wedge$ / $\vee$ Button

By pressing  $\wedge$  /  $\vee$ , you can adjust seal time, vacuum time in custom mode, and marinate time.

### 6. Stop Button

During operation, press "Stop" and the machine will stop and return to standby mode.

### 7. Digital Display

- Standby mode:

When the machine is powered on, the display shows "On";

When the machine is in protected mode, the display shows "CLO";

When the machine enters smart vacuum mode, the display shows "Au";

When the machine enters custom vacuum mode, the display shows the vacuum time;

When the machine enters marinate mode, the display shows the marinate time;



When you press "Seal", the display shows the seal time.

-- During operation:

In smart vacuum mode, the display shows the real-time vacuum time and remaining seal time;

In custom vacuum mode, the display shows the remaining vacuum time and seal time.

In marinate mode, the display shows the vacuum time and remaining marinate time.

## **8. Vacuum Gauge**

Shows the vacuum pressure in the chamber.

## **9. Start the Machine**

In standby mode, close the lid and the machine will start to work in the selected mode.

## **10. Factory Reset**

Power the machine off and then power it on. When the display shows "On", press and hold "Stop" and "Marinate" for about 3 s, the display will show "rS" and beep to restore factory settings.

# Specifications

Model	C09af	
Power supply	220-240 V ~ 50 Hz	110-120 V~ 60 Hz
Power	950 W	950 W
Pressure	-29.9''Hg (-1012 mbar) pump pressure -29.8''Hg (-1009 mbar) chamber pressure	
Max bag width	10.2 in / 260 mm	
Pump type	Oil pump	
Seal wire	1 in / 2.5cm x 2 pcs	
Dimensions	12.2 x 16.3 x 14.2 in / 310 x 415 x 360 mm	
Weight	46.3 lb / 21 kg	

# Filling and Draining the Oil Pump

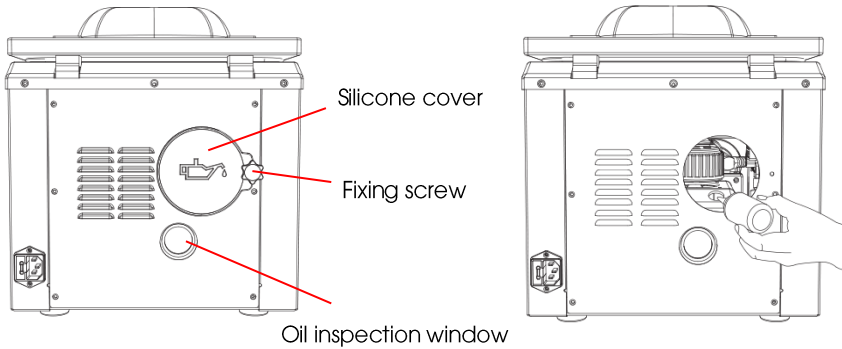
In the following cases, the pump needs to be filled with vacuum pump oil:

- 1) Before the first use, the pump needs to be filled. After using the machine for 25 hours or 3000 times, you need to fill the pump again.
- 2) When the amount of oil in the pump is below the minimum level, it needs to be filled.
- 3) If the machine performance declines, such as the vacuum effect is not good, the oil needs to be changed.
- 4) When the machine has been used for 60 hours or six months or 7,000 times, it needs to be filled with oil.
- 5) When the oil becomes cloudy, it needs to be changed.

**\*Use only the provided vacuum pump oil, ISO 32# or ISO 46# synthetic or semi-synthetic oil.**

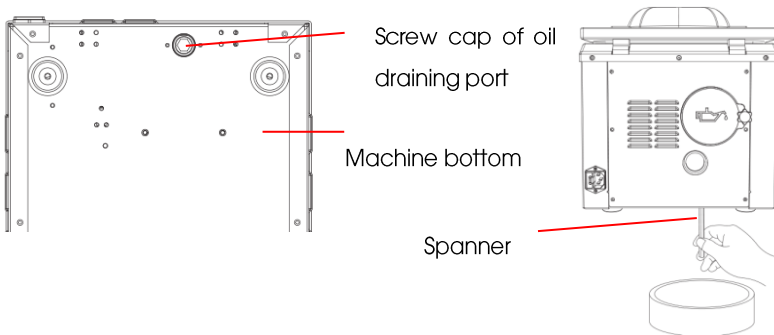
## **Fill the oil pump:**

- 1) Unscrew the fixing screw on the silicone cover by hand.
- 2) Pull the silicone cover off.
- 3) Twist off the screw cap of the oil filling port.
- 4) Adding oil until the oil level is between 1/2~3/4 from the oil inspection window.
- 5) Tighten the screw cap of the oil filling port.
- 6) Reinstall the silicone cover.



### Drain the oil pump:

1. Prepare a container and put it under the oil draining port directly.
2. Use the spanner wrench (included) to twist off the screw cap counter-clockwise, until the oil starts draining.
3. Once oil is completely drained, tighten the screw cap.



### Note:

- 1) Ensure machine is in proper ventilation to avoid long-term effects of inhaling gas (that might contain residual oil).
- 2) Dispose of drained oil according to environmental regulations.
- 3) Restore machine to its upright position after completing the filling/draining process.

# Operation Instructions

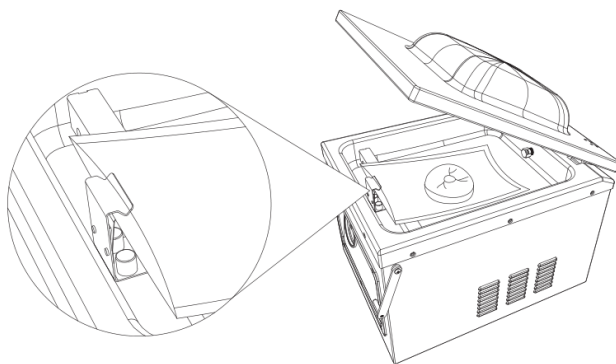
## Power on

Plug the machine into a grounded electrical outlet, and it will enter standby mode. When the lid is open, the display shows "ON". When the lid is closed, the display shows "CLO", which means the machine is in protected mode. In this mode, no matter which button you are pressing, the machine will not work. Open the lid and the machine will return to normal operation.

## Vacuum and seal

1. Choose a suitable-sized vacuum pouch and place the item in it, leaving a minimum of 2 inches (5 cm) between the item and the open end of the pouch.
2. Press the "Seal" button and then press  $\wedge$  /  $\vee$  to adjust the desired seal time. The time will be saved for the next operation.
3. Select vacuum mode:
  - Smart Vac mode: press "Smart Vac" button;
  - Customized Vac mode: press "Customized Vac" button, and adjust the vacuum time by pressing  $\wedge$  /  $\vee$ .
4. Place the filled vacuum bag into the vacuum chamber with the open end of the pouch over the seal bar. Be sure to clip the lower/bottom side of the bag into the clip, and keep the open end clean, free of liquid and debris.

Note: Tuck only the bottom side of the bag so that the clip can support the upper side of the bag.



5. Close the lid and the machine will start vacuuming and seal automatically. You can also press the "Seal" button during vacuuming to seal immediately.
6. At the end of the process, the machine will "beep" three times to signal the operation is complete.
7. Open the lid, take out the bag and check the seal before storing.

## Seal only

The machine does not have a program for heat sealing bags only, but when it is required, it can be done in the following way.

1. Press "Seal" button, and adjust seal time by pressing  $\wedge$  /  $\vee$ . (The seal time will be remembered and preset next time.)
2. Press "Smart Vac" or "Customized Vac".
3. Place the bag in the chamber, and put one end over the seal bar. Keep the bag end clean and free of liquid and debris.
4. Close the lid and press it slightly, and the machine will start to work.
5. When you hear a beep, press "Seal" to seal the bag.

## Marinate

1. Press “Marinate” to enter marinate mode, then adjust marinate time by pressing  $\wedge$  /  $\vee$ .
2. Place the food and marinade in a vacuum bag or container without a lid into the vacuum chamber.
3. Close the lid and press it slightly, and the machine will start to work.
4. When the marinate time counts down to zero, the machine will beep three times and the process is complete.

## Care and Maintenance

- Unplug the machine before cleaning and maintenance.
- Regularly fill and drain the oil pump according to the instructions.
- Regularly clean the machine surface with a damp cloth to remove dust and dirt. Do not use solvent containing detergent to clean the lid.
- Check the lid, gasket, seal ring before each use. If they are damaged, replace them before use.
- Do not place any hot/sharp/heavy items on the lid as this may damage the lid.
- Do not allow any liquid or dust to enter the pump or exhaust pipe as this will damage the pump.
- Non-professionals should not disassemble the machine.
- The machine can work for a maximum of 8 hours per day. If the working time exceeds this limit, the company will not be responsible for any resulting damage to the machine.



# Troubleshooting

The C09af provides exceptional vacuum performance, but you may encounter issues occasionally. To address these problems, please try the following troubleshooting steps before contacting customer service for assistance.

## **Machine cannot start**

- Make sure the power cord is properly plugged into the power outlet and that the machine power switch is turned on.
- Check whether the power cord is damaged. If so, replace it before use.
- If not for the above cases, contact professionals for maintenance. (It can be the problem of the control board or cable terminals.)

## **Vacuum failure**

- The vacuum time may not be enough. Please set a longer vacuum time and try again.
- Make sure the bag opening is within the chamber.
- Make sure the lower side of bag is tucked into the clip.
- The oil may be insufficient, below the minimum level line, or the oil becomes cloudy, causing the vacuum pump performance to decline. Please refill or replace the oil and try again.
- The bag may be broken.

## **Seal failure**

- The seal time may not be enough. Please set a longer seal time and try again.
- Make sure the bag end is over the seal bar.
- Make sure the bag end is free of moisture, crumbs, or debris.
- The seal bar may not be in place.
- The seal strip may not be in place.

- There may be dirt or oxide film on the surface of heating bar copper sheet or cylinder copper column. Scrape and clean them with a tool such as a small screwdriver, and then try again.
- If not for the above cases, contact professionals for maintenance. (It can be the problem of the heating coil, solenoid valve, control board or power panel.)

### Bag inflation

- Sharp items may pierce the bag. To prevent this, cover sharp edges with a paper towel or a puncture proof guard and re-vacuum with a new vacuum bag.
- Some fruits and vegetables can release gas if they are not properly processed before packaging.

### Error codes

Code	Problem	Solution
E01	The lid is not closed tight when the machine starts sealing.	1. Press "Stop" to exit the code. 2. Close the lid tightly and try again.
E02	"E02" will be displayed when the machine works for 5-10 seconds but cannot reach the vacuum pressure.	1. Press "Stop" to exit the code. 2. Check if the gasket is in right position. 2. Close the lid tightly and try again.

# Limited Warranty and After Sales Services

## 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

Website: [www.vestaprecision.com](http://www.vestaprecision.com)

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