Chamber Vac Elite

User Manual

Precision Appliance Technology, Inc.

Website: www.vestaprecision.com

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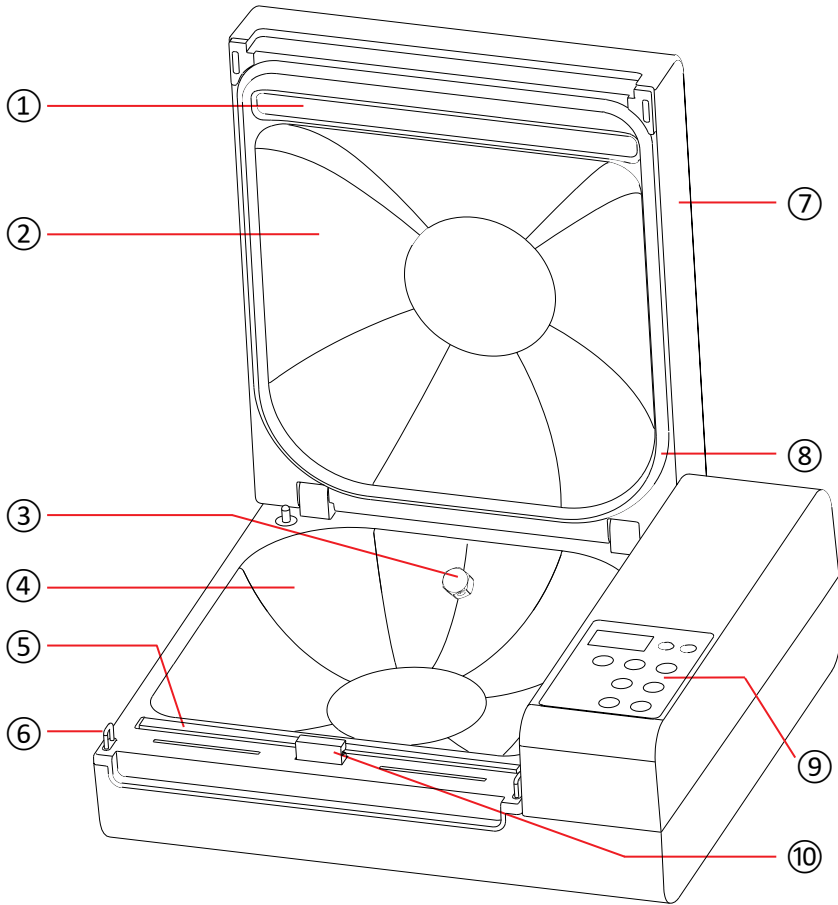
NOTE: Beef and other proteins may look darker after being vacuum packaged. This appearance is due to the removal of oxygen and is not an indication of spoilage.

- 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

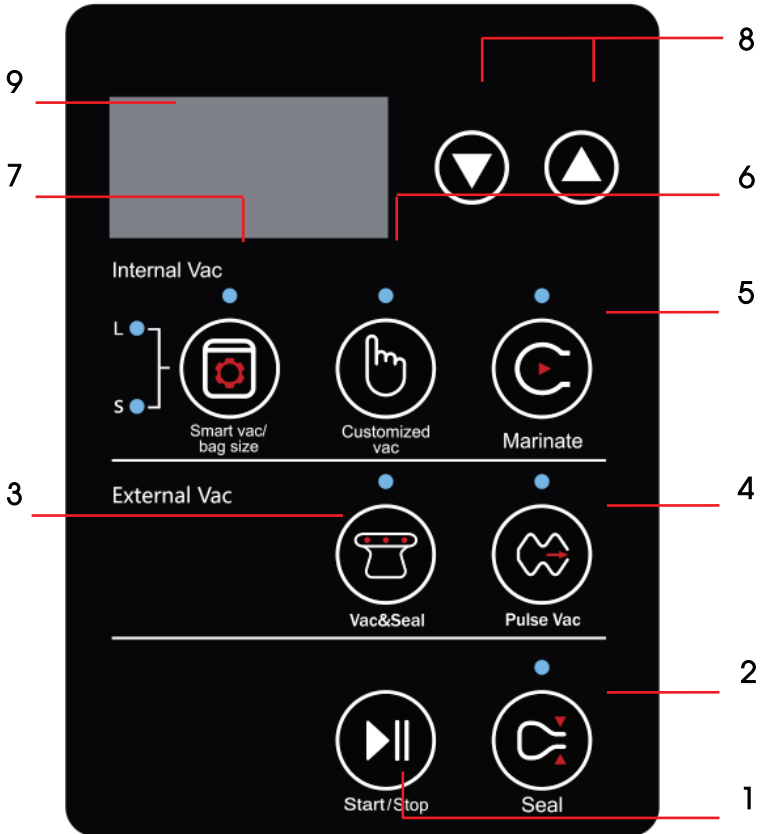# PRODUCT COMPONENTS

① ② ③ ④ ⑤ ⑥ ⑦ ⑧ ⑨ ⑩

1.Seal foam   2. Upper chamber   3. Suction inlet

4. Lower Chamber   5. Seal wire   6. Lock

7. Vacuum lid   8. Chamber seal gasket   9. Control panel

10. Vacuum bag clamp

FEATURES AND OPTIONS

1. Start/Stop Button

- Plug in and press any button to enter Standby mode.
- When in Standby mode, press the "Start/Stop" button to begin the currently selected mode.
- To cancel an ongoing operation, press the "Start/Stop" button to stop the function and return to Standby mode.

2. Seal Button

- From Standby mode, press the "Seal" button to set the desired seal time. Press the "▲" or "▼" button to increase or decrease the sealing time from 0 to 6 seconds. All vacuum sealing modes use this sealing time setting. Press the "Start/Stop" button to begin sealing

- While vacuuming in either the Smart Vac, Customized Vac, Vac&Seal, Pulse Vac, or Marinate modes, press the "Seal" button to seal right away.

3. Vac&Seal Button

- From Standby mode, press this button to select external vacuum sealing mode. The display will show '0.0' and the vacuum seal process will begin once the lid is closed and the "Start/Stop" button is pressed.

4. PulseVac Button

- From Standby mode, press this button to select Pulse Vac mode for external vacuuming. The display will show 'P' and after closing the lid, press and hold this button for different lengths of time to obtain different vacuum levels.
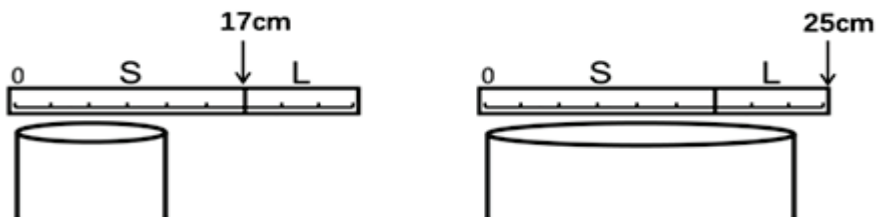
5. Marinate Button

- From Standby mode, press the "Marinate" button to enter marinate mode. Press the "▲" or "▼" button to increase or decrease the number of 9-minute cycles from 1 to 11 cycles (9 to 99 minutes). Each cycle contains 3 steps: vacuum, hold, and release. Close the lid and press the "Start/Stop" button to begin the Marinate process.

6. Customized Vac Button

- From Standby mode, press the "Customized Vac" button. The display will show "C" + vacuum time in seconds. Press the "▲" or "▼" buttons to increase or decrease the vacuum time from 0 to 99 seconds. Close the lid and press the "Start/Stop" button to begin the Customized Vac process.

7. Smart Vac/Bag Size Button

First determine the width of the bag according to the ruler as shown in the following picture to confirm whether it is a small or large bag. From Standby mode, press the "Smart Vac/Bag Size" button. The display will show "AU" and the current setting (S or L) will be illuminated. To toggle the size setting for your bag, press the "Smart Vac/Bag Size" button again switching between S or L. Small bags are defined as up to 6 inches / 17 cm wide. Use the Large bag setting for bags wider than 6 inches / 17 cm.

Close the lid and press the "Start/Stop" button to begin the SmartVac/Bag Size process.

8. ▲ / ▼ Buttons

By pressing the "▲" or "▼" buttons, you can increase or decrease the heat-sealing time, the vacuuming time of the Customized Vac mode, or the number of cycles for Marinate mode. It can also be pressed down and held for a rapid change.

9. Digital Display
- While in Standby mode:
  - when selecting Smart Vac mode, the display shows "AU",
  - when selecting Customized Vac mode, the display shows the set vacuum time in seconds,
  - when in Marinate Mode, the display shows set Marinate time in minutes,
  - when in external Vac&Seal mode, it displays '0.0',
  - when in external Pulse Vac mode, it displays 'P',
  - after pressing the Seal button, the display shows the set sealing time in seconds.
- While in operation:
  - when in Smart Vac mode, the display shows real-time vacuum time or remaining time of sealing,
  - when in Customized Vac mode, the display shows the remaining time of vacuuming or sealing time,
  - when in Marinate Mode, the display shows the amount of vacuum or the remaining marinate time (depending on which stage of marination is active),
  - when in external Vac&Seal mode, it shows the amount of vacuum or remaining time of sealing,
  - when in external Pulse Vac mode, only 'P' is displayed,
  - and when in Sealing mode, the remaining sealing time is displayed.

- CLO Status
    - The unit is in protection mode and will not respond to any keypress until the lid is opened.

To restore factory settings

While in Standby mode, press and hold the "Marinate" and "Seal" buttons at the same time until the display shows "rs" and the unit beeps. The unit will be back to default factory settings in Standby mode.

POUCH GUIDELINES

- Both types of pouches can be used with this machine's chamber vacuum sealing modes, embossed as well as clear and flat. For external vacuum sealing modes, only embossed pouches will work.
- Delicate, juicy, and foods that need to hold their shape vacuum package best when frozen. Foods like meat, berries, and bread can be frozen for up to 24 hours without harm of freezer burn. Once food is firm, it is ready to be vacuum packaged.
- For objects with sharp points or edges, pad the edges with paper towels to prevent the pouch from being punctured.
- Vacuum pouches used for storage can be re-used and used once when heated or microwaved. Do not reuse pouches that have been used to store fresh fish or greasy foods.

OPERATING INSTRUCTIONS

To Close and Open the Vacuum Lid

To close: Press both sides of the vacuum lid gently but firmly, so that the lock engages the lid.

To open: Grasp the middle of the lid by hand and lift it up gently but firmly to open the lid.
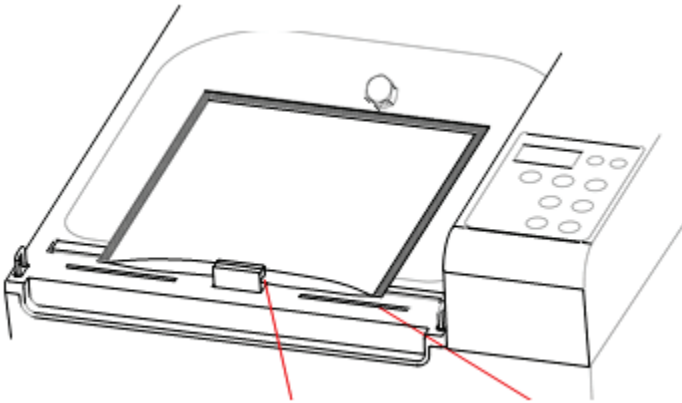
Before you begin…

- Plug in the electrical cable.
- When connected to an outlet, the display shows 'OFF' and is in power-saving mode.
- Press any button to enter Standby mode. The digital display will light up.
- The machine is now ready for all functions.

How to Chamber Vacuum and Seal a Pouch

In order to extend the life of your vacuum sealer, we strongly recommend pausing at least 20 seconds between each seal.

1. Choose a suitable sized vacuum pouch and place item in pouch, allowing a minimum of 2 inches (5 cm) between the item and top of pouch.

2. Press the "Seal" button and then use the "▲" or "▼" buttons to select the desired sealing time. The value will be stored and used with each operation until either changed or a factory reset is performed.

3. Select the desired vacuum mode by either pressing "the Smart Vac/Bag Size" or "Customized Vac" button.

   - When using Smart Vac mode, press the "Smart Vac/Bag Size" button to select the desired bag size S (Small) or L (Large).
   - When using the Customized Vac mode, use the "▲" or "▼" keys to select the desired vacuum time.

4. Place the vacuum bag with the item into the vacuum chamber with the open end of the pouch over the seal bar. If the clip is not extended, press the clip to pop it up. Be sure to clip the lower/bottom side of the bag into the bag clip making sure the bag does not lay past the limit line.

Insert bag into clip   Do not allow bag to pass this line

- To insert the bag into the clip, hold the lower side of the bag taut and ease the bag into the clip with a gentle but firm back and forth motion.

5. Close the vacuum lid and press the "Start/Stop" button to start the vacuum and seal process. If you need to seal the bag before the vacuum process finishes, press the "Seal" button to start sealing immediately.
6. At the end of the process, the machine will beep 3 times to signal the operation is complete.
7. Open the lid, take out the bag/food, and check the seal before storing.

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.
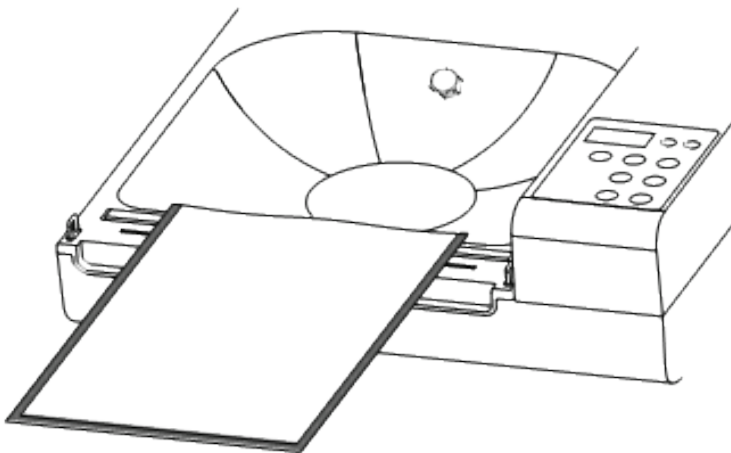
To Make Bags from Rolls

1. Cut a suitable size for the bag from roll, keeping in mid the space needed for the initial seal (to create the pouch) and the headspace needed when vacuum and sealing the item inside the pouch.
2. If desired, adjust the seal time by pressing the "Seal" button and the "▲" or "▼" buttons to select the desired sealing time.
3. If the clip is raised, press it down to lock it into the lower body.
4. Place one open end of the bag over the seal bar with the rest of the bag outside the machine.
5. Close the lid and press the "Start/Stop" button to engage the seal process.
6. When the seal time is complete, the machine will beep 3 times to signal the process is complete.
7. Lift the lid and inspect the 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.

How to External Vacuum and Seal a Pouch

In order to extend the life of your vacuum sealer, we strongly recommend pausing at least 20 seconds between each seal.

1. Choose a suitable sized vacuum pouch and place item in pouch, allowing a minimum of 2 inches (5 cm) between the item and top of pouch.
2. Press the "Seal" button and then use the "▲" or "▼" buttons to select the desired sealing time. The value will be stored and used with each operation until either changed or a factory reset is performed.
3. Press the clip down to lock it out of the way into the lower body.
4. Select the desired vacuum mode by either pressing the "Vac&Seal" or "Pulse Vac" button.
5. Place the open end of the vacuum pouch over the seal bar, leaving the rest of the pouch with the item outside.

6. To start the process:

   - If using Vac&Seal mode, close the vacuum lid and press the "Start/Stop" button to start the vacuum and seal process. If you need to seal the bag before the vacuum process finishes, press the "Seal" button to start sealing immediately.

   - If using Pulse Vac mode, press the "Pulse Vac" button once to select the mode, then press and hold the "Pulse Vac" button to begin vacuuming and press the "Seal" button when ready to seal.

7. At the end of the process, the machine will beep 3 times to signal the operation is complete.

8. Open the lid, take out the bag/food, and check the seal before storing.

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.

How to Marinate Foods

A special feature available on this machine - the marinate mode – uses an alternating vacuum and release cycle to force marinades into food items. This feature uses a 9-minute vacuum pressure period to infuse flavors. You can set the vacuum pressure and the number of cycles to perform, up to 11 cycles (99 minutes). When the desired set of alternating cycles is complete, the machine will beep.

1. Press the "Marinate" button to enter marinate mode, then press the "▲" or "▼" buttons to select the desired number of

9-minute cycles.

2. Choose a suitable sized vacuum pouch and place item in pouch, allowing a minimum of 2 inches (5 cm) between the item and top of pouch.

3. Place the vacuum bag with the item into the vacuum chamber with the open end of the bag over the seal bar, but not past the limit line.

4. Close the vacuum lid and press the "Start/Stop" button to start the marinate process.

5. When the marinate time counts down to 0, the machine will "beep" to signal the operation is complete.

Note: If you need to seal the bag before the marinate process completes, press the "Seal" button to start sealing immediately.

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

Fails to operate
- Make sure the machine is plugged into an electrical outlet.
- Check the power cord for tears and frays. 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 lose 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.
- Pad any potential sharp objects that may puncture the vacuum pouch (i.e. bone, etc.).

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 Code	Reason	Troubleshooting
E01	The E01 error code occurs under two conditions: 1. when a certain vacuum pressure cannot be reached in the vacuum chamber within 20 seconds after the unit is started by closing the door. 2. when the lid is open and the Start/Stop button is pressed to begin an operation	Condition 1: 1. Press the STOP button to exit the Error status AND 2. Check if the gasket on the door is clean and in good repair without a large gap at the bottom AND 3. Please hold the door closed until the beep to ensure optimal functioning. Condition 2: Close the lid then press the Start/Stop button to begin the process.
E02	Motor temperature control fuse protection due to overheating	Stop the machine for 30 minutes and let the machine cool down a bit, and the temperature control fuse will reset back to normal.

TECHNICAL PARAMETERS

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

Rated frequency: 60HZ / 50HZ

Rated power: 270 W

Pump: Dual dry pump

Pressure: -28.3inHg / -958mbar

Seal wire width: 0.14" / 3.5 mm

Seal bar length: 10" / 254mm

Size: 15x13.4x5.4in / 380x340x136mm

Weight: 13.45 lb. / 6.1 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

Website: www.vestaprecision.com

Email: support@vestaprecision.com