



Chamber Vac Pro II

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. Control Panel | 2. Seal Bar |
| 3. Handle | 4. Lid |
| 5. Lid Latch | 6. Power Socket and Switch |



7. Back cover

8. Oil Window cover

FEATURES AND OPTIONS



1. Power button

Press this button after switching on the machine from the Power Switch to enter Stand By mode. Pressing this button a second time will enter power saving mode.

2. Seal

Press this button to immediately start sealing the pouch being vacuumed. This feature is helpful when vacuum packaging delicate items that may be crushed or deformed by the vacuum process.

3. Marinate

Press Marinate to enable marination mode, an alternating cycle of vacuum and release lasting 9 minutes, which is helpful in force infusing flavors into food items. Each press of the button increases the number of cycles to be performed, up to 3 cycles (27 minutes), and is displayed in the digital display.

4. Stop

Cancels the operation.

5. Seal Time

Set the sealing time by pressing the "+" or "-" to increase or decrease the time from 0 to 6 seconds.

6. Vac Level

Set the vacuum level by pressing the "+" or "-" to increase or decrease the vacuum inside the chamber to one of 6 settings – 23.0 inHG, 24.5 inHG, 26.0 inHG, 27.5 inHG, 28.5 inHG, or 29.0 inHG.

7. Low – Max Indicator and Digital Display

The Low – Max Indicator shows the selected level of vacuum and the status of the operation.

NOTE: The chamber lid has a latch to lock the lid closed when not in use. Be sure to release the latch before using and to engage it when finished.



FILLING AND DRAINING 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.

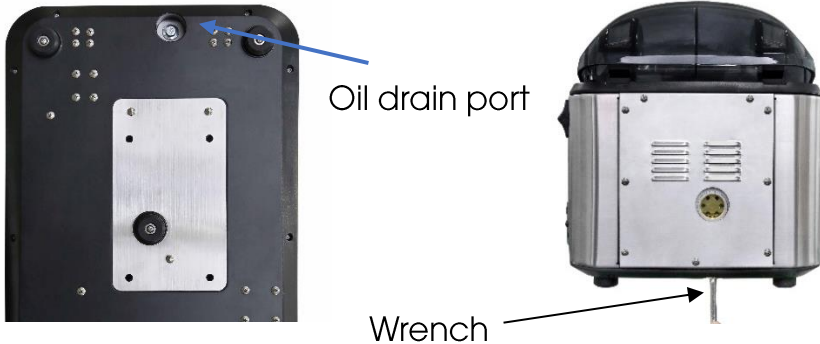
Steps for filling:

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



Steps for draining oil:

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. If it is 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

Before you begin...

- Plug in the electrical cable.
- When connected to an outlet, press the “On/Off” button to enter Power Saving mode. The digital display will flash
- Press the Power button to enter Stand-by mode. The digital display will light up and the fan will start.
- The machine is now ready for all functions.

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

How to Vacuum and Seal a Pouch

1. Set the desired vacuum level by pressing the “+” or “-” buttons alongside the Vac Level label.
2. Set the desired sealing time by pressing the “+” and “-” buttons alongside the Seal Time label.
3. 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.
4. Release the lid latch, lift the chamber lid, and place the filled pouch within the vacuum chamber and the open end of the pouch over the seal bar.
5. Close and press the chamber door to lock it in place to begin the vacuum and sealing process.

6. During the vacuum process, the digital display will count down from 9 to 0. If the vacuum pressure does not reach -20inHg/-677mbar, the value will stay at 2. After the vacuum process completes, the sealing process will begin.
7. During the sealing process, the digital display will count down from the default or set sealing time to 0.
8. When the sealing process is complete, the machine will beep.
9. Lift the chamber lid and remove the sealed pouch. Check for a positive seal and store as desired, refrigerating or freezing perishable foods to prevent spoilage.

NOTE: A positive seal will look clear upon inspection. If the seal is spotty, incomplete, wrinkled, white, or clouded, remove the seal portion and repeat the process.

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 3 cycles (27 minutes). When the desired set of alternating cycles is complete, the machine will beep.

1. Set the desired vacuum level by pressing the "+" or "-" buttons alongside the Vac Level label.
2. Press the Marinate button to enable the Marination mode. Each press of the Marinate button increases the number of 9-minute cycles that will be run, up to 3 cycles (27 minutes).

3. 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.
4. Release the lid latch, lift the chamber lid, and place the filled pouch within the vacuum chamber and the open end of the pouch over the seal bar.
5. Close and press the lid to lock it in place to begin the marination process.
6. When the marination process is complete, the machine will beep.
7. Lift the chamber lid and remove the pouch, continuing to the next steps in the recipe.

Pouch Guidelines

- All types of pouches can be used with this machine, embossed as well as clear and flat.
- 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.

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 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.

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

- **Flashing “E”**
 - **Seal attempted with lid open**

To avoid possible burns, the seal wire will not heat if the lid is open and the Seal button is pressed. “E” will blink on the digital display. Close the lid to resolve the error condition.

- **Overheating**

If overheating occurs, “E” will blink on the digital display. In this situation, press the “ON/OFF” button to engage power saving mode and disconnect from the outlet. Allow the machine to cool down for 20 minutes before re-connecting to the outlet and restarting the machine.

TECHNICAL PARAMETERS

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

Rated frequency: 60HZ / 50HZ

Rated power: 580 W

Pump: Oil pump

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

Pressure: -29.9"Hg / -1012mbar

Seal wire width: 0.14 in / 3.5mm

Seal bar width: 10 in / 254mm

Size: 13x20x14.2 in / 330x507x360mm

Weight: 41.2 lb / 18.7 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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