

SOUSVIDETOOLS

IV300 CHAMBER VACUUM SEALER



SVT-03100 | SVT-03100EU USER GUIDE

IMPORTANT - READ BEFORE USE

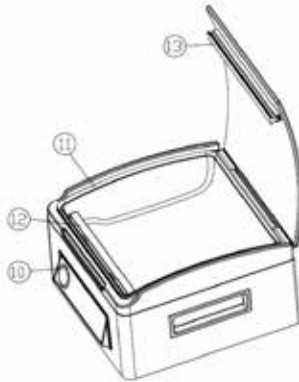
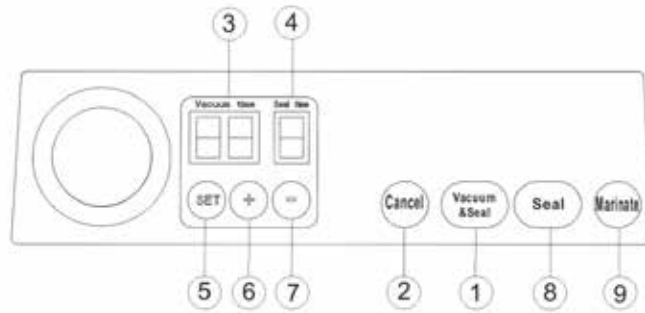
Please read this user manual carefully before using the appliance.



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 Vacuum Seal

Press to automatically vacuum the bag. Upon completion, the appliance will automatically begin the sealing process.

2 Cancel

Press to cancel the vacuuming/sealing process.

3 Vacuum Time Screen

This screen provides two functions

- Displays the vacuuming progress
- Displays the programmed vacuum time.

4 Seal Time Screen

This screen provides two functions

- Displays the sealing progress;
- Displays the programmed sealing time.

5 Set

Press to adjust the vacuum or sealing times. Vacuum times range from 30 seconds to 99 seconds. Sealing times range from 3 seconds to 9 seconds.

6 "+"

Increase the vacuum times or sealing times.

7 "-"

Decrease the vacuum times or sealing times.

8 Seal

Press this button to:

- Seal the open end of a bag without vacuuming.
- Stop the vacuuming process during the "Vacuum & Seal" function to avoid crushing delicate items.

9 Marinate

Featured on Vacuum 99 and no seal.

10 Vacuum Gauge

Displays the vacuum level inside the chamber.

11 Gasket

Keep the gasket clean and. Replace it when distorted or broken.

12 Sealing element

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

13 Sealing Strip

Place the bag to be sealed over this strip. Ensure it is kept clean and dry. Replace it should it become distorted or broken.

14 Bag Fixer

Fixes the bag during vacuuming/sealing.

15 Power Switch

Power ON/OFF

TECHNICAL SPECIFICATION

Operating voltage and frequency: 220V - 240V / 50Hz - 60Hz

Power consumption: 350 W

Sealing Length: 30cm

External Dimensions: 240 h x 420 w x 360 d

Weight: 13kg

SET VACUUM TIME

Touch the vacuum "+" and "-" to increase or decrease vacuum time. Use the table below as a guide to selecting the best vacuum level.

Applications	Examples	Time
General applications	Ex-factory set-up, good for regular bag size, and all types of food, meat	60 Seconds
Light packaging (use with soft/crushable food types)	Bread, potato chips, Fruits, etc in loose package;	20-40 Seconds
Regular sized bags	All types with bags sized smaller than 22cm x30cm	40-60 Seconds
Large size bags	For bulky, large bags 30 x 33cm	60-80 Seconds
Tight Vacuum (liquid packaging)	Soups, sauces	60-80 Seconds
Extra tight vacuum packaging	Marinating of food, extra tight vacuum packing	99 Seconds

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

OPERATING INSTRUCTIONS

Vacuum Packaging with a Bag

- 1 Place the contents inside the bag and clean and straighten the open end, ensuring it is free from dust, wrinkle or ripples.
- 2 Open the cover and place one end of the bag on top of the sealing element. Ensure that the short end is under Bag Fixer.



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

- 3 Set the vacuum and sealing time according to the type of food and bag.
- 4 Close the cover and press the "Vacuum Sealing" button to start the automatic vacuum and seal process. The LED will flash then stop to indicate the end of the vacuuming and sealing process.



The appliance reaches a very high vacuum pressure during the vacuum sealing process. If you want to stop vacuuming and begin sealing the bag, press the 'Seal' button.

- 5 Lift the handle to open the cover and take out the packed bags-Fig.3



- For the best sealing results, it is better to let the appliance cool down for 1 minute before using it again. Wipe out any excess liquid or food residue in the vacuum chamber after each use.
- Your appliance can work with all specified bags.
- To open a sealed bag, cut the bag straight across with scissors.

Working on Marinate

- 1 Place the marinated items in a container.
- 2 Lift the handle to open the cover and place the container in the chamber.
- 3 Pull down the cover and touch the “Marinate” button to start the vacuum. The LED will flash then stop to indicate the end of the vacuuming and sealing process
- 4 Repeat step 3 two more times.
- 5 Lift the handle to open the cover and take out the items.



To ensure that no air escapes from the lid, always hold it down tightly for a few seconds after 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	<ul style="list-style-type: none">• 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	<ul style="list-style-type: none">• 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	<ul style="list-style-type: none">• 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	<ul style="list-style-type: none">• 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 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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