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PKVS20STS
VACUUM PRESERVATION SYSTEM
User Manual

PKVS20STS VACUUM PRESERVATION SYSTEM
KEEPS FOOD FRESH UP TO SEVEN TIMES LONGER

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Please read these instructions carefully before attempting to use this appliance. It is advisable to keep these instructions in a safe place for future reference.

WELCOME...

You are about to enjoy the freshness benefits of the Best selling Brand of Vacuum Preservation System. For years, the **Vacuum Preservation System** has helped millions of households keeps food fresh longer in the refrigerator, freezer and pantry. The **Vacuum Preservation System** is designed to remove air and extend freshness up to 7 times longer than conventional storage methods. Keep your **Automated Food Vacuum Sealer** at home, and you will soon discover its convenience and versatility.

Why do you need a vacuum sealer?

Exposure to air can cause food to lose flavour and nutrition, it can also encourage the growth of bacteria, mucedine and yeast which will cause the food to spoil. The **Vacuum Preservation System** removes air and seals flavour and freshness. With the **Vacuum Preservation System**, you can keep your food fresh for up to 7 times longer.

THE VACUUM SEALER SAVES TIME AND MONEY

Save money:

With the PKVS20STS vacuum sealing system, you can buy in bulk or when food is on sale and vacuum package your food in your desired portions size without wasting food.

Save time:

Cook ahead for the week, prepare meals and save them in PKVS20STS vacuum bags.

Marinate in minutes:

Vacuum packaging opens up the pores of food so you can get that great-marinated flavour in just 20 minutes instead of overnight.

Make entertaining easy:

Prepare your favorite dishes and festival feast in advance so you can spend quality time with your guests.

Enjoy seasonal or specialty foods:

Keep highly perishable or infrequently used items fresh longer.

Control portions for dieting:

Vacuum package sensible portions and write calories and/or fat content on the bag.

Protect non-food items:

Keep camping and boating supplies dry and organized for outings, protect polished silver from tarnishing by minimizing exposure to air.

SAFEGUARDS & TIPS

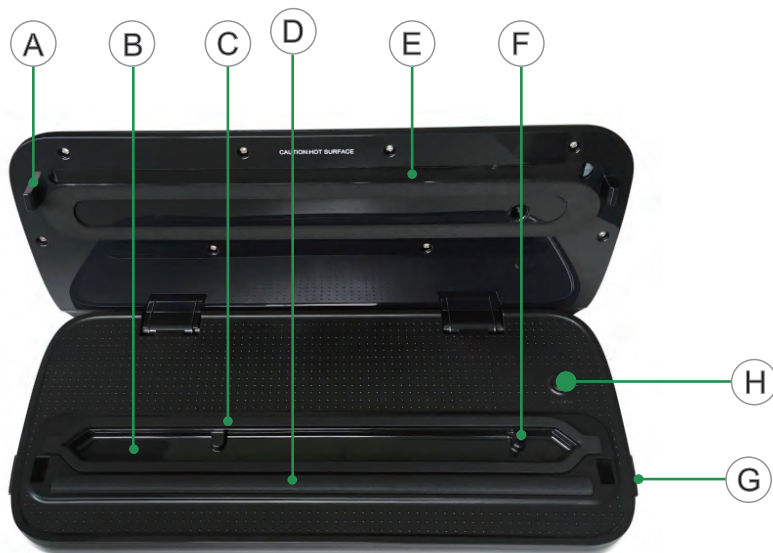
Please read and follow the safety instruction carefully before you use PKVS20STS vacuum preservation system.

1. Please check if the local power supply voltage matches the voltage indicated on this appliance before use.
2. Do not operate the appliance with a damaged power cord or plug. Do not operate the appliance if there's any malfunctions or damage. If the cord or the appliance is damaged, it must be returned to an authorized service center.
3. To disconnect the power, unplug the power cord from the electrical outlet. Do not disconnect by pulling on the power cord.
4. If the supply cord is damaged, it must be replaced by the manufacturer, or it's service agent or similarly qualified person in order to avoid hazard.
5. Do not use an extension cord with the appliance.
6. When the appliance is not in use or need to be clean, please unplug cord from the power outlet first.
7. Do not use the appliance on wet or hot surfaces, or close to a power source.
8. Do not immerse any part of the appliance, power cord or plug in water or other liquid.
9. Use only accessories or attachments recommended by the manufacturer.
10. Use the appliance only for it's intended use. Don't use the product outside the work area.
11. Close supervision is required when children use the appliance. Do not play with the appliance as a toy.
12. Intervals for 40 seconds is recommended every time after seal.

STRUCTURE AND FUNCTIONS



1. **"Mode" button:** it has two setting mode (Normal and Gentle). The default mode is Normal. When the food is crumbly, press the button then the vacuum mode is changed to Gentle. You can manually control the degree of vacuum by pressing "Seal button" at any time, the food will be sealed automatically. (**Note: if the power is interrupted, this setting will return to a preset standard mode**).
2. **"Food" button:** it has two setting mode (Dry and Moist). The default mode is Dry, when you press the button, it changes to Moist mode. You can choose the mode according to the food type.
3. **"Seal" button (with LED):** Press this button to seal bag (**intervals for 40 seconds is recommended each time**)
4. **"Vac/Seal" button:** Press this button to vacuum and seal bag (**intervals for 40 seconds is recommended each time**)
5. **"Stop" button:** allows user to stop working any time



- A. Locking Hook-** Press the cover down until it clicks to lock the bag into place.
- B. Vacuum Chamber-** The bag must be placed within the vacuum chamber for the vacuum
- C. Lower Gasket-** Airproof the vacuum area and prevent leaking from the vacuum
- D. Rubber Lip-** Makes seal flat
- E. Sealing Bar-** 3mm width sealing bar
- F. Vacuum Nozzle-** When pumping external vacuum canister, wine stopper or other accessories, insert the hose into the nozzle. Do not block the the nozzle when in use
- G. Release Button:** Press the release buttons at two sides, then open the appliance and take out the sealed food
- H. Canister Button:** Press this button to vacuum canister package until the process is complete. (Note: This function is used with PKVS20STS Canister

OPERATING INSTRUCTION



Put the opening of the bag in the vacuum chamber. Ensure the bag does not cover the vacuum nozzle



Press the cover down, click sound indicates the hooks were locked.

The next step is the vacuum or seal process.



Press "Release Buttons" to open the appliance and take out the sealed food

SEAL VACUUM BAGS AND VACUUM CANISTER SEAL PLASTIC BAGS

1. Plug the appliance and switch it on.
2. Insert the opening of the bag into the vacuum chamber as image A
3. Press down the latches of two sides at the same time until you hear 2 clicks
4. Press the "Seal" button and the LED light will turn on, When the Led light disappears ,the seal is done.
5. Press "Release Button" 4 to open the appliance, then take out the sealed bag

PRESERVATION WITH VACUUM BAG

1. Plug the appliance and switch it on.
2. Put the items that you want to preserve inside the bag.
3. Clean and straighten the opening of the bag, make sure there are no wrinkles on the opening.
4. Insert the opening of the bag into the vacuum chamber as image A
5. Press down the latches of two sides at the same time until you hear 2 clicks
6. Press the "Vacuum/Seal" button and the LED light will turn on, then the bag will automatically be vacuumed and sealed. When the LED light disappears, the process is completed.
7. Press the release buttons at two sides, then take out the sealed items.

Note: , Choose **Moist** mode If the food is wet

PRESERVATION WITH VACUUM CANISTERS

1. Put the items inside the canister and cover with lid. Insert one end of the hose into the Suck Air Hole of the appliance then insert the other end into the hole on the top of the canister lid.
2. Press "Canister" button and it will begin to draw air from the canister to tighten the seal. Press "Stop" button to stop working. The appliance will stop automatically when the vacuum process is complete.
3. Unplug first one end of the hose from the canister then unplug the other end of the appliance.
4. When the stored items expires or need to be removed from the canister, press down the button in the center of the canister lid to deflate air then open the canister in a few seconds.

TIPS ON USING CANISTER

Remove the lid before you put the canister in the microwave oven. Place the canister in refrigerator for better preservation.

HELPFUL HINTS

1. Do not overfull the bags, leave enough length at the opening of the bag so that it can be placed in the vacuum chamber easily.
2. Ensure that the opening of the bag is not wet. A wet bag may be difficult to melt and seal tightly.
3. Vacuum seal can not completely replace the refrigeration and freeze, Perishable foods still needs to be refrigerated or frozen.
4. Make the opening of the plastic bags clean and flat, no foreign objects or folds allowed, otherwise it will cause difficulty or leak during seal.
5. To prevent wrinkles in when vacuum sealing bulky items, gently stretch the bag flat while inserting into the vacuum chamber and hold it until the pump begins to work.
6. When you are vacuum sealing items with sharp edges (dry spaghetti, silverware etc.), protect the bag from punctures by wrapping item in a soft cushioning material, such as tissue paper you may need a canister or container instead of a bag.
7. When using accessories, remember to leave 2.5CM(1-inch) of space at top of canister or container.
8. Pre-freeze fruits and blanch vegetables before vacuum sealing for the best results.
9. 40 seconds interval after seal or vacuum is recommended.
10. If you are unsure whether your bag was sealed properly, just reseal the bag.
11. For best results, please use PKVS20STS brand Bags, Canisters, Containers and Accessories.

TIPS ON VACUUM SEALING WITH ACCESSORIES

Please pay attention to the following points before using PKVS20STS accessories including canister, container and wine stopper etc.

1. Make sure to leave at least 2.5cm (1 inch) space between objects and edge.
2. Wipe the edge of a jar, container or bottle to make sure it is clean and dry.
3. Put the lid on the canister or container, or insert the wine stopper into the bottle.
4. Turn the knob to vacuum the canister/ container with a large knob on the lid, when the process is complete, turn the knob off, then remove the hose.

CARE AND CLEANING

VACUUM SEALERS Care and Cleaning

1. Always unplug the unit before cleaning.
2. Don't immerse the appliance in water or other liquid for cleaning.
3. Do not use abrasive cleaners for cleaning, it may easily scratch the surface of the appliance.
4. Wipe the outside of the appliance with a damp cloth or sponge with mild soap if necessary.
5. To clean the vacuum chamber, wipe away any food or liquid with a tissue paper.
6. Dry thoroughly before using again.
7. Clean the liquid box termly as the picture below.

TROUBLESHOOTING

Nothing happens when you try to vacuum package:

1. Check if the power cord is tightly plugged into electrical outlet.
2. Check if the power cord is damaged.
3. Check if electrical outlet is working by plugging in another appliance.
4. Make sure the latches is in the locked position.
5. Make sure bag is placed correctly inside Vacuum Chamber.
6. Allow the appliance to cool for 40 seconds before using it again

Note: To prevent overheating, allow the appliance to cool for 40 seconds before using it again, and keep the cover open

AIR IS STILL IN THE BAG AFTER

1. Make sure the opening of the bag is placed entirely inside Vacuum Chamber.
2. **AIR IS STILL IN THE BAG AFTER VACUUM:**
Examine the bag if it leaks. Seal bag with air, then immerse it in water and apply pressure, Bubbles indicates a leak, use a new bag if bubbles appear.
3. If you're using Automated Food Vacuum Sealer Bag with customized size, first check the seal of the bag. A wrinkle in the bag along the seal may cause leakage and allow air to re-enter, just cut the bag and reseal.
4. Do not attempt to make your own side seams, the bags are manufactured with special side seams, which are sealed all the way to the outer edge. Making your own side seams may cause leakage and allow air to re-enter.

AIR WAS REMOVED FROM THE BAG, BUT AIR HAS RE-ENTERED

1. Examine seal of bag. A wrinkle along the seal may cause leakage and allowed air to enter, Simply cut bag and reseal.
2. Sometimes moisture or food material (such as juices, grease, crumbs, powders, etc.) along seal prevents bag from sealing properly. Cut bag, wipe the top inside of the bag and reseal.
3. If you vacuum a package with sharp food items and the bag may have been punctured, use a new bag. Cover sharp food items with a soft cushioning material, such as a tissue paper, and reseal.
4. If there's still air in the bag, fermentation or the release of natural gases from inside the food may have occurred, food may have begun to spoil and should be discarded.

THE BAG MELTS:

If the bag melts, rubber lip may have become too hot, always wait at least 5 minutes for appliance to cool down before you vacuum package another item.

The Complete PKVS20STS System's Accessories

THE COMPLETE PKVS20STS SYSTEM

Get the most out of your PKVS20STS appliance with easy-to-use Bags, Canisters and Accessories.

PKVS20STS BAGS AND ROLLS

The design of PKVS20STS Bags and Rolls features special channels that enable the efficient and complete removal of air, The multi-ply construction makes them an especially effective barrier to oxygen and moisture, preventing freezer burn. PKVS20STS Bags and Rolls can be provided with a variety of sizes.

IMPORTANT:

To avoid possible illness, do not reuse bags after storing raw meats, raw fish or greasy foods. Do not reuse bags that have been microwaved or simmered.

PKVS20STS BOTTLE STOPPER

Use PKVS20STS Bottle Stoppers to vacuum package wine, non-carbonated liquids and oils. This will extend the life of the liquid and preserve the flavor. Don't use the Bottle Stopper on plastic bottles.

Note: Do not vacuum package carbonated or sparkling beverages as gas removal will cause them to go flat.

STORAGE GUIDE

In the fridge (41±35.6°F)	No vacuum	PKVS20STS VPS
Red Meat	3-4days	8-9days
White Meat	2-3days	6-8days
Fish	1-3days	4-5days
Cooked Meat	3-5days	10-15days
Soft Cheese	5-7days	20days
Hard / Semi Hard Cheese	1-5days	60days
Fruits	5-7days	14-20days
Vegetables	1-3days	7-10days
Soup	2-3days	8-10days
Pasta / Rice leftover	2-3days	6-8days
Cream Desserts	2-3days	8days

Room Temperature (77±35.6°F)	No vacuum	PKVS20STS VPS
Fresh Bread	1-2days	8-10days
Biscuits	4-6months	12months
Uncooked Pasta/Rice	5-6months	12months
Flour	4-6months	12months
Dry Fruits	3-4months	12months
Ground Coffee	2-3months	12months
Loose Tea	5-6months	12months
Milk Tea	1-2months	12months

In the Freezer (-64.4±35.6°F)	No vacuum	PKVS20STS VPS
Meat	4-6months	15-20months
Fish	3-4months	10-12months
Vegetables	8-10months	8-24months