NutriChef PKVS20STS

NutriChef Food Vacuum Sealer Machine User Manual

Model: PKVS20STS

1. Introduction and Overview

This NutriChef Food Vacuum Sealer Machine is designed to preserve the freshness of your food by removing air and creating an airtight seal. It effectively extends the shelf life of various foods, reduces waste, and is suitable for both dry and moist items. Its powerful 110W suction element and user-friendly LED touch controls make food preservation simple and efficient.

The compact and stylish stainless steel design ensures it fits neatly on your countertop while being robust enough for daily kitchen tasks.



The NutriChef Food Vacuum Sealer Machine, designed for preserving a variety of foods.

2. What's in the Box

Upon opening your NutriChef Food Vacuum Sealer Machine package, you should find the following components:

- NutriChef Food Vacuum Sealer Machine
- Vacuum Bag Roll (extra-long)
- 5 Pre-cut Vacuum Bags
- Vacuum Hose
- Wine Stopper

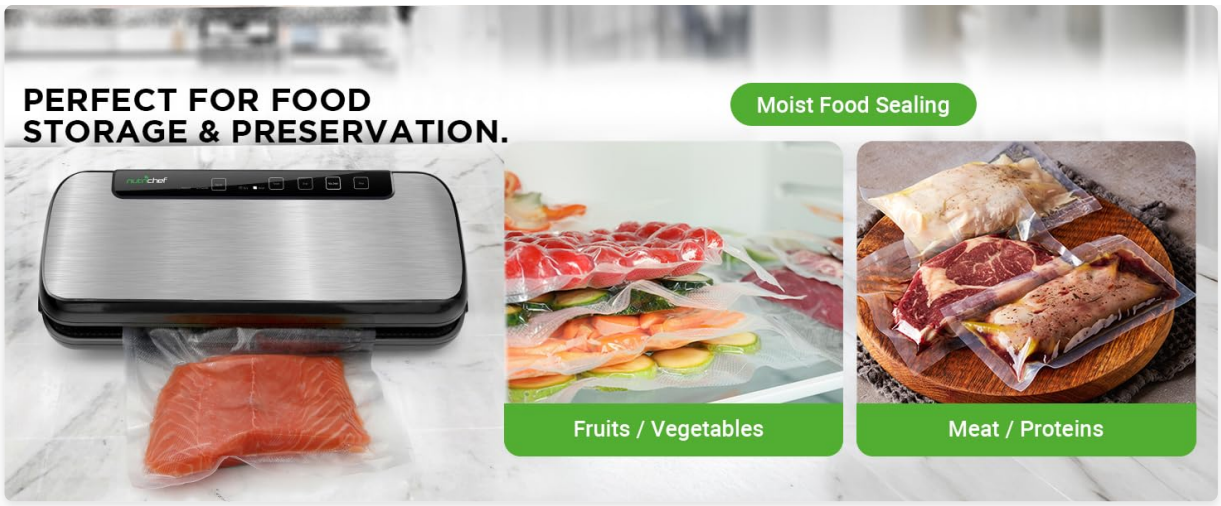


All components included in the NutriChef Food Vacuum Sealer package.

3. Setup

Follow these steps to set up your vacuum sealer for first use:

1. **Placement:** Place the vacuum sealer on a flat, stable, and dry surface. Ensure there is enough space around the unit for proper operation.
2. **Power Connection:** Plug the power cord into a standard 110V electrical outlet.
3. **Initial Cleaning:** Before first use, wipe the exterior of the unit with a damp cloth. Do not immerse the unit in water or any other liquid. Ensure the sealing strip and vacuum chamber are clean and dry.



Visual guide for the vacuum sealing process.

4. Operating Instructions

The NutriChef vacuum sealer features an automatic air sealing system with intuitive LED touch controls for easy operation. It supports both dry and moist food sealing.



The user-friendly digital touch button control panel.

4.1. Vacuum Sealing Food

1. **Prepare the Bag:** Ensure the vacuum bag is clean and dry, especially the area that will be sealed. For best results, leave at least 3 inches of space between the food item and the open end of the bag.
2. **Position the Bag:** Place the open end of the vacuum bag into the vacuum chamber, ensuring it lies flat and smooth across the sealing strip.
3. **Close and Lock:** Firmly close the lid of the vacuum sealer until you hear it click into place, indicating it is locked.
4. **Select Mode:** Use the LED touch controls to select the appropriate food setting: 'Dry' for dry goods like snacks or nuts, or 'Moist' for foods with liquid content like meats or fruits.
5. **Start Sealing:** Press the 'Vac Seal' button. The machine will automatically vacuum the air from the bag and then proceed to seal it.
6. **Manual Seal (Optional):** For delicate items that might be crushed by full vacuum, you can press the 'Seal' button at any time during the vacuum process to stop the vacuum and immediately initiate the sealing function.
7. **Open:** Once the sealing process is complete, the indicator light will turn off. Press the release buttons (if present on your model) or gently lift the lid to open the unit and remove your sealed bag.



Automatic vacuum sealing made easy.

4.2. Using the Vacuum Hose (for Canisters/Wine Stoppers)

Your NutriChef vacuum sealer comes with a vacuum hose and wine stopper for additional preservation needs:

1. **Attach Hose:** Connect one end of the vacuum hose to the accessory port on the vacuum sealer.
2. **Connect to Accessory:** Attach the other end of the hose to the compatible vacuum container or the included wine stopper.
3. **Activate:** Select the desired mode (if applicable for accessories) and press the 'Vac Seal' button. The machine will draw air from the connected accessory.
4. **Release:** Once vacuuming is complete, remove the hose.

5. Maintenance and Cleaning

Proper maintenance ensures the longevity and optimal performance of your vacuum sealer:

- **Always Unplug:** Before cleaning, always unplug the appliance from the electrical outlet.
- **Exterior Cleaning:** Wipe the exterior of the unit with a soft, damp cloth. Do not use abrasive cleaners, solvents, or harsh chemicals, as these can damage the finish.
- **Vacuum Chamber and Sealing Strip:** Regularly clean the vacuum chamber and the sealing strip to remove any food residue or moisture. A small brush or cotton swab can be used for hard-to-reach areas. Ensure these parts are completely dry before closing the lid or storing the unit.
- **Storage:** Store the vacuum sealer in a dry, cool place. For compact storage, the unit measures 14.1" x 6.0" x 3.0".



The compact design of the NutriChef vacuum sealer.

6. Troubleshooting

If you encounter issues with your NutriChef Food Vacuum Sealer, refer to the following common problems and solutions:

- **No Vacuum or Poor Seal:**
  - Ensure the vacuum bag is properly positioned within the vacuum chamber and lies flat across the sealing strip.
  - Check for any wrinkles or creases in the bag near the sealing area.
  - Verify that the lid is firmly closed and locked into place.
  - Ensure the sealing area of the bag is clean and dry. Moisture or food particles can prevent a proper seal.
  - Check if the sealing strip is clean and undamaged.
- **Machine Not Turning On:**
  - Confirm the power cord is securely plugged into both the unit and a working electrical outlet.
- **Bag Melts During Sealing:**

- Ensure you are using vacuum sealer bags specifically designed for this type of appliance.
- Avoid repeatedly sealing the same spot on the bag, as this can cause excessive heat buildup.

7. Specifications

Feature	Specification
Brand	NutriChef
Model Number	PKVS20STS
Material	Stainless Steel
Color	Stainless Steel
Product Dimensions	14.1"L x 6"W x 3"H
Item Weight	2.72 Pounds
Power Source	Corded Electric
Operation Mode	Automatic
Wattage	110 watts
Voltage	110V
UPC	068888777582

8. Warranty and Support

NutriChef is committed to providing quality products and reliable support. With 65 years of trust, our USA-based servicing ensures lasting support for our valued customers.

For detailed warranty information, product registration, or to contact customer support, please visit the official NutriChef website or refer to the documentation included with your product.

You can also access the official User Manual PDFhere.

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