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Sous Vide Tools SVT-LITE

SousVideTools iVide Chamber Vacuum Sealer SVT-LITE Instruction Manual

Model: SVT-LITE

1. Introduction

The SousVideTools iVide Chamber Vacuum Sealer SVT-LITE is designed for efficient food preservation, capable of vacuum packaging a wide range of food items, including those with high liquid content. Unlike standard vacuum sealers that operate by suctioning air directly from the bag, this chamber vacuum sealer removes air from the entire chamber, ensuring consistent pressure inside and outside the bag. This method prevents liquids from being drawn out, resulting in a reliable and airtight seal.
This appliance also features a marinating function, allowing for rapid infusion of marinades into food items.

2. Safety Information

- Read all instructions before operating the appliance.
- Do not immerse the appliance, power cord, or plug in water or other liquids.
- Keep the appliance out of reach of children.
- Ensure the power supply voltage matches the rating label on the appliance.
- Unplug the appliance from the outlet when not in use and before cleaning.
- Do not operate the appliance with a damaged cord or plug, or after the appliance malfunctions or has been damaged in any manner.
- Use only manufacturer-recommended accessories.
- This appliance is not intended for heavy-duty commercial use.
- Avoid touching hot surfaces, especially the sealing bar, immediately after operation.

3. Package Contents

Verify that all components are present and in good condition:

- SousVideTools iVide Chamber Vacuum Sealer SVT-LITE unit

- Power Cord
- Spare Sealing Gasket (typically included)
- Spare Sealing Bar (typically included)
- Instruction Manual (this document)

4. Product Overview

The iVide Chamber Vacuum Sealer features a compact design with a transparent tempered glass lid for visibility during operation. It is equipped with a digital control panel for easy operation.

4.1 Key Features

- **Chamber Vacuum Technology:** Creates a vacuum in the entire chamber, ensuring a robust seal for both dry and liquid-rich foods.
- **Extended Food Preservation:** Significantly prolongs the shelf life of various food items.
- **Three Pre-programmed Cycles:** Vacuum & Seal, Seal Only, and Marinate.
- **User-Friendly Interface:** Clear and simple touch screen control panel.
- **Compact Design:** Low-profile with a hinged lid that folds neatly to minimize space.
- **Versatile Bag Compatibility:** Compatible with smooth or embossed bags, pouches, or rolls of any thickness, up to a maximum size of 30 x 35 cm.

4.2 Components



Image 1: Front view of the SousVideTools iVide Chamber Vacuum Sealer SVT-LITE. This image displays the overall design of the unit, including the transparent lid, control panel, and stainless steel finish.



Image 2: The iVide Chamber Vacuum Sealer with its lid open, revealing the internal chamber. Key features such as compact design, transparent tempered glass lid, and vacuum cycle time are highlighted.



Image 3: Diagram illustrating the internal chamber dimensions: Height 110 mm, Width 300 mm, and Depth 320 mm. This helps in understanding the capacity for vacuum bags.



Image 4: A close-up view of the sealing bar located inside the vacuum chamber. This component is responsible for creating the airtight seal on the vacuum bags.



Image 5: Side view of the unit, highlighting the integrated handle for easy portability and placement.



Image 6: Rear view of the appliance, showing the power cord input and the main power switch.

5. Setup

1. **Unpack the Appliance:** Carefully remove the vacuum sealer from its packaging. Retain packaging for future storage or transport.
2. **Placement:** Place the appliance on a stable, flat, and dry surface. Ensure there is adequate ventilation around the unit.
3. **Clean the Chamber:** Before first use, wipe the inside of the vacuum chamber and the sealing bar with a damp cloth. Dry thoroughly.
4. **Connect Power:** Insert the power cord into the appliance's power input (refer to Image 6) and then plug it into a

grounded electrical outlet.

5. **Power On:** Flip the main power switch (refer to Image 6) to the 'ON' position. The control panel should illuminate.

6. Operating Instructions

The iVide Chamber Vacuum Sealer offers three primary operating modes: Vacuum & Seal, Seal Only, and Marinate. Use the digital control panel to select and adjust settings.

6.1 Preparing Food and Bags

- Use appropriate vacuum sealer bags. The maximum bag size is 30 x 35 cm.
- Ensure the open end of the bag is clean, dry, and free from food particles or wrinkles.
- Place food items inside the bag, leaving sufficient space (at least 5-7 cm) from the open end for sealing.

6.2 Vacuum & Seal Cycle

1. Place the open end of the bag flat across the sealing bar inside the chamber. Ensure the bag is positioned correctly to allow for proper vacuuming and sealing.
2. Close the lid firmly. The appliance will automatically detect the lid closure.
3. On the control panel, select the "Vacuum & Seal" function. You may adjust the vacuum time if available (up to 99 seconds before sealing).
4. Press the "Start" button. The appliance will begin to evacuate air from the entire chamber.
5. Once the desired vacuum level is reached, the appliance will automatically proceed to seal the bag.
6. After sealing, the chamber will repressurize, and the lid will release. Carefully open the lid and remove the sealed bag.

6.3 Seal Only Cycle

This function is used to seal bags without creating a vacuum, useful for making custom-sized bags from a roll or resealing bags that do not require vacuuming.

1. Place the open end of the bag flat across the sealing bar.
2. Close the lid firmly.
3. On the control panel, select the "Seal Only" function. You may adjust the sealing time if necessary (e.g., for thicker bags).
4. Press the "Start" button. The appliance will heat the sealing bar to create a seal.
5. Once the sealing process is complete, the lid will release. Open the lid and remove the sealed bag.

6.4 Marinate Function

The marinate function creates a vacuum for a set period (e.g., 99 seconds) without sealing, allowing marinades to penetrate food more effectively.

1. Place food and marinade in a suitable container or bag inside the chamber.
2. Close the lid firmly.
3. On the control panel, select the "Marinate" function.
4. Press the "Start" button. The appliance will create a vacuum in the chamber for the programmed duration.
5. After the marinating cycle, the chamber will repressurize. Open the lid and remove the marinated food.

7. Maintenance and Cleaning

7.1 Cleaning the Appliance

- Always unplug the appliance before cleaning.
- Wipe the exterior of the appliance with a soft, damp cloth. Do not use abrasive cleaners or solvents.
- Clean the vacuum chamber and the sealing bar with a damp cloth after each use, especially if food particles or liquids are present. Ensure all surfaces are dry before storing or next use.
- Do not immerse the appliance in water.

7.2 Replacing the Sealing Gasket and Sealing Bar

The appliance comes with spare sealing gaskets and sealing bars. If you notice a decrease in sealing performance or visible wear, these components may need replacement.

- Carefully remove the old sealing gasket from its groove.
- Insert the new gasket, ensuring it is seated properly and evenly.
- To replace the sealing bar, consult the specific instructions provided with the spare part, as the method may vary slightly.

8. Troubleshooting

Problem	Possible Cause	Solution
Appliance does not power on.	Power cord not properly connected; Main power switch is off; No power from outlet.	Ensure power cord is securely plugged in. Turn the main power switch to 'ON'. Check the power outlet with another appliance.
Vacuum is not strong enough or seal is incomplete.	Lid not closed properly; Sealing gasket is dirty or worn; Bag is wrinkled or has food particles on the sealing area; Bag is too large or too small for the chamber.	Ensure the lid is firmly closed. Clean or replace the sealing gasket. Ensure the bag opening is clean and flat. Use bags within the recommended size (max 30x35 cm).
Liquids are drawn out of the bag during vacuuming.	This is a chamber vacuum sealer; liquids should not be drawn out. If this occurs, check the bag placement and lid seal.	Ensure the bag is correctly positioned and the lid is fully closed. If the issue persists, contact customer support.
Sealing bar does not heat.	Sealing bar element is faulty; Appliance malfunction.	Replace the sealing bar element (if comfortable doing so, refer to maintenance). If problem persists, contact customer support.

9. Specifications

Feature	Detail
Brand	Sous Vide Tools
Model Number	SVT-LITE
Color	Silver
Product Dimensions (L x W x H)	41.5 x 39.5 x 27 cm
Chamber Dimensions (H x W x D)	110 x 300 x 320 mm
Power	110 Watts
Voltage	230 Volts (AC)
Material	Plastic
Item Weight	15 Kilograms
Control Method	Touch
UPC	634158760648

10. Warranty and Support

For warranty information and customer support, please refer to the documentation provided with your purchase or visit the official SousVideTools website. Keep your proof of purchase for any warranty claims.
If you encounter issues not covered in the troubleshooting section, please contact SousVideTools customer service for assistance.

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