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Sous Vide Tools SVT-03018 Vs520P

SousVideTools VS520P Vacuum Sealer User Manual

Model: SVT-03018 Vs520P | Brand: Sous Vide Tools

1. Introduction and Product Overview

The SousVideTools VS520P vacuum sealer is designed to efficiently preserve a wide variety of foods by removing air and moisture from specially designed bags. This system helps extend food freshness up to 5 times longer than traditional storage methods.

Key features include a convenient locking handle, a professional system with automatic and pulsed suction cycles for delicate foods, and a dual pump for enhanced suction capacity. It also features a hygienic roll holder compartment with an integrated two-way cutter. The unit is designed for vertical storage to save space.



Image 1.1: The SousVideTools VS520P Vacuum Sealer, showcasing its sleek silver and black design with the control panel visible

on top.

Product Highlights:

- **Hermetic Food Packaging System:** Expels air and moisture from food bags for a secure seal.
- **Extended Preservation:** Keeps food fresh up to 5 times longer in freezer, refrigerator, and pantry.
- **Powerful Performance:** Dual piston pump seals up to 100 bags consecutively at 20 L/min.
- **Versatile Use:** Suitable for dry, moist, soft, and hard foods. Features touch control panel for various functions.
- **Integrated Storage and Cutter:** Conveniently stores vacuum sealer rolls and includes a two-way cutter.

2. Setup and Initial Use

2.1 Unpacking and Placement

1. Carefully remove the vacuum sealer from its packaging.
2. Inspect the unit for any signs of damage. Do not use if damaged.
3. Place the appliance on a flat, stable, and dry surface. Ensure there is enough space around the unit for operation.
4. Clean the exterior of the unit with a damp cloth before first use.

2.2 Installing Vacuum Sealer Rolls

The VS520P features an integrated roll storage compartment and cutter.

1. Open the lid of the vacuum sealer.
2. Locate the hygienic roll holder compartment.
3. Place a roll of embossed vacuum sealer bags into the compartment.
4. Pull the desired length of bag material over the sealing bar.
5. Use the integrated two-way cutter to cut the bag to the required size. Ensure one end of the bag is sealed before filling.



Image 2.1: The vacuum sealer with its lid open, showing the internal roll storage compartment ready for a vacuum bag roll.



Image 2.2: A detailed view of the integrated roll storage and the two-way cutter mechanism within the vacuum sealer.

3. Operating Instructions

The VS520P offers various functions for optimal food preservation. Always use embossed vacuum sealer bags or rolls with this appliance.

3.1 General Sealing Procedure

1. Prepare your food and place it into an embossed vacuum sealer bag, leaving at least 3 inches (7.5 cm) of space from the top edge.
2. Place the open end of the bag into the vacuum channel, ensuring it lies flat across the sealing bar.
3. Close the lid and press down on the locking handle until it clicks into place. This secures the bag and initiates the vacuum process.



Image 3.1: A hand demonstrating the operation of the locking handle, which secures the lid for vacuum sealing.

4. Select the appropriate sealing mode on the control panel (e.g., Dry, Moist, Normal, Gentle).
5. Press the "Vac & Seal" button to start the automatic vacuum and sealing cycle. The unit will remove air and then automatically seal the bag.
6. Once the cycle is complete, the indicator light will turn off. Release the locking handle and remove the sealed bag.

3.2 Control Panel Functions



Image 3.2: A detailed view of the control panel, showing buttons for Dry, Moist, Normal, Gentle, Vac & Seal, Manual Seal, Canister, and Marinate functions.

- **Dry/Moist:** Selects the sealing time based on the moisture content of the food. Use "Dry" for dry items and "Moist" for foods with some liquid.
- **Normal/Gentle:** Adjusts the vacuum pressure. "Normal" for most foods, "Gentle" for fragile or delicate items to prevent crushing.
- **Vac & Seal:** Initiates a fully automatic vacuum and sealing cycle.
- **Manual Seal:** Allows manual control over the vacuum process. Press to start vacuum, then press again to seal when desired vacuum level is reached. Useful for delicate foods.
- **Pulse Vacuum:** Provides manual control over the vacuum process by pulsing the vacuum pump. Press and hold for vacuum, release to stop. Press "Manual Seal" to seal.
- **Canister:** Used for vacuum sealing with external canisters (sold separately). Connect the accessory hose to the external vacuum port.
- **Marinate:** A specialized cycle for marinating food in a vacuum canister, speeding up the marinating process.



Image 3.3: A close-up view of the external vacuum port, used for connecting an accessory hose for canisters or other vacuum-sealable containers.

4. Maintenance and Cleaning

Regular cleaning and maintenance will ensure the longevity and optimal performance of your vacuum sealer.

4.1 Cleaning the Unit

1. Always unplug the appliance from the power outlet before cleaning.
2. Wipe the exterior of the unit with a damp cloth and mild soap. Do not immerse the unit in water.
3. Clean the vacuum channel and sealing bar area with a damp cloth. Ensure no food particles or liquids remain, as this can affect sealing performance.
4. Dry all surfaces thoroughly before storing or next use.



Image 4.1: Front view of the SousVideTools VS520P Vacuum Sealer, illustrating the exterior surfaces that require regular cleaning.

4.2 Storage

The VS520P can be stored vertically to save counter or cabinet space. Ensure the lid is unlocked when storing for extended periods to prevent compression of the sealing gaskets.

5. Troubleshooting

If you encounter issues with your vacuum sealer, refer to the following common problems and solutions:

Problem	Possible Cause	Solution
Unit does not turn on.	Not plugged in; power outlet malfunction.	Ensure the power cord is securely plugged into a working electrical outlet.
Vacuum pump runs, but no vacuum is created.	Bag not properly placed; bag is damaged; sealing gaskets are dirty or worn; lid not fully locked.	• Ensure the open end of the bag is completely inside the vacuum channel. • Check the bag for holes or tears. Use only embossed bags. • Clean the sealing gaskets and vacuum channel. • Press down firmly on the locking handle until it clicks.
Bag seals, but air remains inside.	Moisture or food particles on sealing area; bag overfilled; incorrect mode selected.	• Wipe the inside and outside of the bag opening clean and dry. • Do not overfill bags; leave at least 3 inches of space. • Ensure "Moist" mode is selected for foods with liquid.

Problem	Possible Cause	Solution
Bag melts during sealing.	Sealing bar too hot; incorrect bag type.	• Allow the unit to cool down between seals if performing multiple seals consecutively. • Ensure you are using appropriate vacuum sealer bags designed for heat sealing.

6. Specifications

Technical specifications for the SousVideTools VS520P Vacuum Sealer:

Feature	Detail
Brand	Sous Vide Tools
Model Number	SVT-03018 (also referred to as VS250 in some listings)
Color	Silver
Product Dimensions (L x W x H)	40 x 20 x 12 cm (15.7 x 7.9 x 4.7 inches)
Item Weight	2 Kilograms (4.4 lbs)
Material	Plastic, Stainless Steel
Power Source	Corded Electric
Operation Mode	Manual
Max Bags Sealed Consecutively	Up to 100 (without break)
Suction Rate	20 L/min

7. Warranty and Support

Specific warranty information for the SousVideTools VS520P Vacuum Sealer is typically provided with the product packaging or can be obtained directly from the manufacturer or authorized retailer.

For technical support, service, or to inquire about replacement parts, please contact SousVideTools customer service through their official website or the retailer from whom the product was purchased.

Please retain your proof of purchase for warranty claims.

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