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Wevac 10-inch Chamber Vacuum Sealer (Model B0CDWSNMCF)

Wevac 10-inch Chamber Vacuum Sealer User Manual

Model: B0CDWSNMCF

Brand: Wevac

INTRODUCTION



The Wevac 10-inch Chamber Vacuum Sealer is designed for efficient and reliable food preservation, suitable for both dry and liquid-rich foods. Its compact commercial design allows it to fit on most kitchen counters while delivering industrial-grade performance. This manual provides essential information for the proper setup, operation, and maintenance of your vacuum sealer to ensure optimal performance and longevity.

Key features include a 10-inch chamber ideal for juicy meats, soups, and sauces, compatibility with various bag types, versatile vacuum options, smart control for precise operation, and a durable, maintenance-free dry piston pump.

WHAT'S IN THE BOX



1 CV10



1 Embossed gusset bag roll
10" x 10' x 4"/300cm x 25cm x 10cm 1roll
20 Vacuum sealer bags
6" x 10"/150 x 250 mm 10pcs
8" x 12"/200 x 300 mm 10pcs



1 Spare high-temperature seal tape
1 External vacuum hose
1 Power cord



Upon unpacking your Wevac 10-inch Chamber Vacuum Sealer, please ensure all the following items are present:

- 1 x Wevac CV10 Chamber Vacuum Sealer Unit
- 1 x Embossed gusset bag roll (10" x 10' / 300cm x 25cm x 10cm)
- 20 x Vacuum sealer bags (10pcs 6"x10" / 150x250mm, 10pcs 8"x12" / 200x300mm)
- 1 x Spare high-temperature seal tape
- 1 x External vacuum hose
- 1 x Power cord
- 1 x User Manual

SETUP

Initial Placement and Power Connection

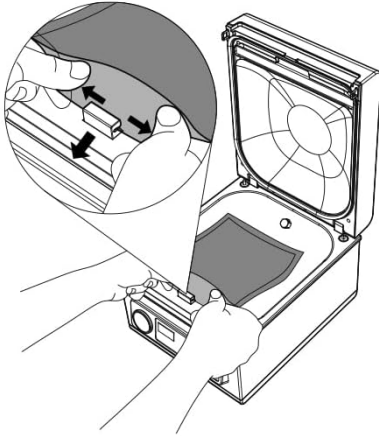
Place the vacuum sealer on a stable, flat, and dry surface. Ensure there is adequate space around the unit for ventilation. Connect the power cord to the designated port on the unit and then plug it into a standard electrical

outlet.

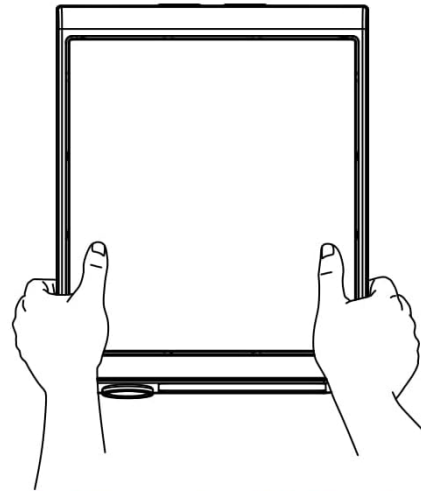
Sealing Bar Installation

The sealing bar may need to be installed before first use. Gently push the sealing bar into its designated slot within the chamber until it clicks securely into place. Refer to the diagram below for visual guidance.

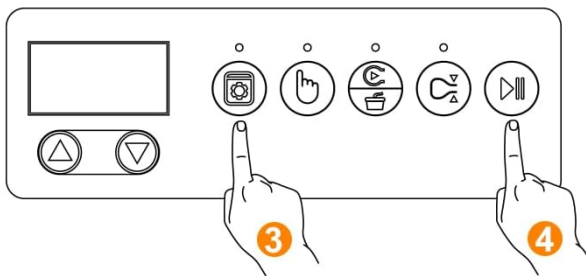
How to use



1. Fasten the bag.

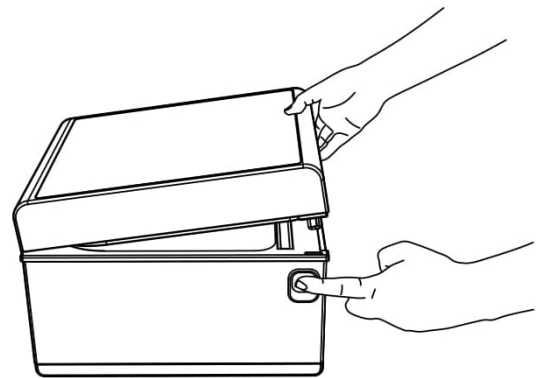


2. Close the lid firmly.



3. Press the "Smart Vac" button.

4. Press the "Start/Stop" button.



5. Press the side button when you hear the sound.

Image description: A diagram illustrating the steps for using the vacuum sealer. The first two steps show how to fasten the bag inside the chamber and then close the lid firmly.

OPERATING INSTRUCTIONS

Basic Vacuum Sealing Process

1. **Prepare the Bag:** Place the open end of your vacuum sealer bag flat across the sealing bar inside the chamber. Ensure the bag is smooth and free of wrinkles in the sealing area.
2. **Close the Lid:** Firmly press down on the lid until it latches securely.
3. **Select Mode:** Press the "Smart Vac" button for automatic vacuuming and sealing. This mode adjusts for optimal results.
4. **Start Operation:** Press the "Start/Stop" button to begin the vacuum and sealing cycle.
5. **Release Lid:** Once the cycle is complete and you hear a sound, press the side button to release the lid. Carefully remove your sealed bag.

Modes and Functions




Smart Vac


Customized
Vac


Marinate/
Accessories


Seal

Image description: A close-up of the vacuum sealer's control panel, highlighting the different function buttons: Smart Vac, Customized Vac, Marinate/Accessories, and Seal. A bag with marinated chicken is shown inside the chamber.

- **Smart Vac:** This automatic mode detects the optimal vacuum level and sealing time for most food items, providing simple yet precise operation.
- **Customized Vac:** Allows manual adjustment of vacuum time and sealing time for specific needs or delicate items.
- **Marinate/Accessories:** Use this function with the external vacuum hose for marinating food in containers or for vacuum sealing external canisters and jars (requires compatible accessories).
- **Seal:** This function allows you to seal bags without vacuuming, useful for creating custom-sized bags from rolls or sealing delicate items.

External Vacuum Sealing



Image description: The vacuum sealer is shown with a fish being sealed inside the chamber, and an avocado and lemons being sealed with an external vacuum hose, illustrating the 2-in-1 feature for both chamber and external vacuuming.

For items too large to fit in the chamber or for vacuum-sealing containers and jars, use the external vacuum hose. Connect one end of the hose to the accessory port on the sealer and the other end to your compatible container or jar lid. Select the 'Marinate/Accessories' function and press start.

Visible Vacuum Degree

VISIBLE VACUUM DEGREE WITH GAUGE



**Strong Suction Power
-29.7"Hg / -1006mbar**

Image description: A close-up of the vacuum sealer's control panel, showing a prominent vacuum gauge indicating strong suction power, specifically -29.7"Hg / -1006mbar.

The integrated vacuum gauge provides a real-time display of the vacuum degree inside the chamber, allowing you to monitor the process and ensure optimal air removal.

Bag Compatibility

COMPATIBLE WITH ALL TYPES OF BAGS



Image description: The vacuum sealer is surrounded by various types of food bags, including flat pouches and embossed rolls, demonstrating its compatibility with all types of vacuum sealer bags.

The Wevac 10-inch Chamber Vacuum Sealer is compatible with flat pouches (6x10"–10x13") and embossed rolls (6"x50"–8"x50"). This versatility allows for sealing a wide range of items, including long items like meats or oversized cuts.

MAINTENANCE

Cleaning the Unit

To ensure hygiene and proper functioning, regularly clean your vacuum sealer. Wipe down the exterior with a damp cloth. For the chamber, any liquids or food particles should be wiped clean immediately after use. The chamber is designed to collect liquids, preventing spills and making cleanup easier.

Dry Piston Pump

The Wevac 10-inch Chamber Vacuum Sealer features an industrial-grade Dry Piston Pump with a durability of 30,000+ cycles. This design requires zero upkeep and zero hassle, making it a low-maintenance appliance.

TROUBLESHOOTING

Problem	Possible Cause	Solution
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Problem	Possible Cause	Solution
Bag does not seal properly or air leaks	Bag not positioned correctly; sealing bar issues; incorrect sealing time; moisture in sealing area.	Ensure bag is flat and smooth on the sealing bar. Check for debris on the sealing bar. Adjust sealing time if necessary (e.g., increase for thicker bags). Ensure sealing area is dry.
E01 error on LCD	Lid not firmly closed or not pressed down gently at start.	Ensure the lid is pressed down firmly and gently for the first few seconds of the cycle.
Machine is loud during operation	Normal operation noise for a vacuum pump.	This is typical for vacuum sealers. Ensure the unit is on a stable surface to minimize vibration.
Unit does not turn off	No dedicated off switch.	Unplug the unit from the wall outlet to power it off completely.

SPECIFICATIONS

Attribute	Value
Brand	Wevac
Material	Acrylonitrile Butadiene Styrene
Color	Black
Product Dimensions (L x W x H)	14.09" x 11.18" x 9.06"
Item Weight	16.46 pounds (7.48 Kilograms)
Power Source	Corded Electric
Operation Mode	Automatic
Wattage	300 Watts
Voltage	110 Volts
UPC	705149759320
Manufacturer	Wevac
First Available Date	August 7, 2023

WARRANTY AND SUPPORT

Wevac stands behind the quality of its products. For warranty information, technical support, or any inquiries regarding your 10-inch Chamber Vacuum Sealer, please refer to the contact details provided in the included user manual or visit the official Wevac website. Our customer service team is available to assist you with any questions or concerns.

