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› Beelicious Pro DualCore CVS101 Chamber Vacuum Sealer Instruction Manual

Beelicious Pro CVS101

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Instruction Manual

INTRODUCTION

This manual provides detailed instructions for the safe and efficient operation of your Beelicious Pro DualCore CVS101 Chamber Vacuum Sealer. Designed for both liquids and dry goods, this commercial-grade machine features dual vacuum zones, an extra-wide bag clamp, and a powerful 230W dual-core dry pump system. Please read this manual thoroughly before first use and retain it for future reference.

Engineered for Power & Precision

Powered by Dual-Core System



Powerful Dry Pump X4



Leak-Proof Seal



Image: The Beelicious Pro DualCore CVS101 Chamber Vacuum Sealer, showcasing its sleek design and control panel.

KEY FEATURES

- **Dual Vacuum Zones & 6L Chamber:** Seal liquids, soups, and powders in the roomy upper chamber (approx. 6 L / 300 × 260 × 80 mm). The upper chamber is bag-friendly, working with smooth chamber bags and textured or embossed rolls—from small pouches to larger bags that fit inside—so it isn't picky about bag types. For bags that can't fit in the chamber, the independent lower work area handles out-of-chamber sealing with compatible rolls.
- **12" Dual Seals & 230W Dual-Core Power:** The removable 30 cm (12") dual-seal bar lays down wide, airtight seams on large bags with ease. A 230W dual-core motor drives a powerful dry pump x4 system—four oil-free pumps—for strong suction, fast vacuum cycles, and reliable commercial performance with no oil changes or messy maintenance.

- **5X Flavor Infusion & Liquid-Safe Marinating:** No-mess liquid sealing for sauces, soups, and brines. The professional Vacuum Marinate mode drives flavor deep up to 5× faster than traditional, no-vacuum marinating—use bags or compatible containers via the external port—to deliver richly seasoned, ready-to-cook portions in minutes while keeping liquids under control and out of the pump.
- **Streamlined Design & Continuous Workflow:** The angled top panel keeps controls and the countdown display in clear view, reducing constant bending. An extra-wide bag clamp holds pouches flat for more reliable seals, while the built-in bag cutter lets you size rolls quickly at the front of the machine. A fast-heating sealing bar and soft-close damping hinge support smooth, comfortable, continuous batch sealing.
- **Pro Controls & Custom Time Settings:** Adjust vacuum and seal times to match different foods and bag materials, from delicate items to dense cuts of meat, for consistently strong seals. In the upper chamber, you can vacuum Mason jars directly, or use the external port to connect Mason jars, vacuum canisters, or valve bags. A built-in cutter lets you trim bags to custom sizes, and the clear countdown display keeps every cycle in view.
- **Smart App & Bag Kit:** Scan food with the app to identify type and nutrition info, log sealing dates automatically, and get expiration reminders—helping you reduce waste, stay organized, and plan meals smarter. Includes Textured Vacuum Bags x10, Smooth Vacuum Bags x10, and Roll-Packed Vacuum Bags x1 so you can start sealing right out of the box, and your warranty can be extended up to 15 months for extra peace of mind.

SETUP

1. **Unpacking:** Carefully remove the vacuum sealer from its packaging. Retain all packaging materials for potential future transport or storage.
2. **Placement:** Place the unit on a stable, flat, and dry surface. Ensure adequate ventilation around the machine.
3. **Power Connection:** Connect the power cord to a grounded electrical outlet. The unit features an on/off switch at the back, allowing it to remain plugged in while powered off.
4. **Sealing Bar Check:** Ensure the sealing bar is correctly installed. Refer to the "Before Use" sticker inside the chamber for bag placement guidelines.
5. **Initial Cleaning:** Wipe down the chamber and exterior with a damp cloth before first use.

Designed for Easy Cleaning & Long-Lasting Shine



Premium Stainless Steel



Detachable Drip Tray

Image: The vacuum sealer is designed for easy cleaning, featuring a detachable drip tray and stainless steel exterior.

OPERATING INSTRUCTIONS

General Operation

- Power on the unit using the switch located at the back.
- The control panel features buttons for "VAC&SEAL", "SEAL ONLY", "ACCESSORY PULSE", "MARINATE", and "STOP".

- Adjust "VAC TIME" and "SEAL TIME" as needed for different food types and bag materials.
- The "WORK AREA" button allows switching between the upper chamber and lower external area.

Chamber Vacuum Sealing (Upper Chamber)

1. Open the lid fully. Place the open end of your vacuum bag across the sealing bar, ensuring it is flat and clean. Use the bag clamp to hold it firmly in place.
2. Place the food item inside the bag within the chamber.
3. Close the lid firmly. Ensure the "WORK AREA" indicator points to "Upper Chamber Area".
4. Press the "VAC&SEAL" button to start the vacuum and sealing process. The display will show a countdown.
5. Once the cycle is complete and the light turns off, open the lid and remove the sealed bag.



Professional Performance You Can Trust

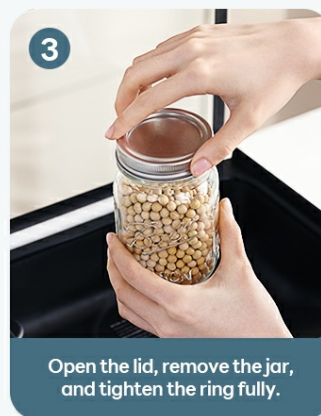
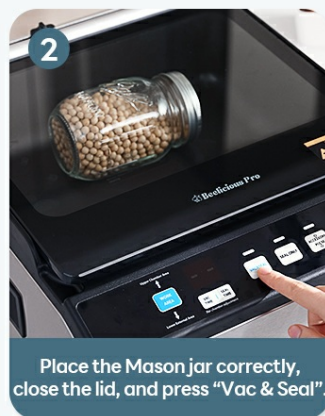
Adjust Vacuum and Seal Times for Any Food

Vacuum Category	Suggested Time	Seal Category	Suggested Time
Daily Use	40-55s	Thin Bags	3-4s
Light Items	35s	Standard Bags	5-6s
Large Bags/Liquids	55-65s	Heavy Bags / Foil	6-8s
Long Storage / Marinate	65s	Double Layer / Extended Seal	8-9s



Image: The control panel allows adjustment of vacuum and seal times for optimal results with various foods.

Simple Steps to MASON JAR Vacuum Sealing



Note:

1. Ensure the jar fits the chamber and is placed correctly.
2. Do not overtighten the ring before vacuuming.
3. Mason jars and accessories not included

Image: Visual guide for chamber vacuum sealing, showing bag placement, lid closure, and button press.

External Vacuum Sealing (Lower External Area)

1. For bags that do not fit inside the chamber, use the lower external work area.
2. Place the open end of the bag onto the sealing strip in the lower external area.
3. Ensure the "WORK AREA" indicator points to "Lower External Area".
4. Press the "VAC&SEAL" button. The machine will vacuum and seal the bag.

Dual Vacuum Zones for Unlimited Flexibility



Image: Illustration of the dual vacuum zones, showing the upper chamber for internal sealing and the lower zone for external sealing of oversized bags.

Sealing Jars and Containers (Accessory Port)

1. Insert the small adapter into the Accessory Port on the machine.
2. Connect the hose firmly to the adapter and to your vacuum-safe container or Mason jar lid.
3. Ensure the "WORK AREA" indicator points to "Upper Chamber Area" (for Mason jars directly in chamber) or "Lower External Area" (for external containers).
4. Press the "ACCESSORY PULSE" button to begin vacuuming the container.
5. Once vacuuming is complete, remove the hose.

Effortless Vacuum Sealing for Jars & Containers



Note:

Containers not included.
Use only vacuum-safe
containers.

Image: Steps for vacuum sealing jars and containers using the accessory port and hose.

Simple Steps to MASON JAR with External Hose



Image: Detailed steps for vacuum sealing a Mason jar using the external hose and a sealer cap.

Marinating (Chamber Only)

1. Place food and marinade in a vacuum bag or compatible container inside the upper chamber.
2. Close the lid firmly. Ensure the "WORK AREA" indicator points to "Upper Chamber Area".
3. Press the "MARINATE" button. The machine will cycle through vacuum and release phases to infuse flavor.
4. Once the cycle is complete, open the lid and remove the marinated food.



Image: The vacuum sealer's marination feature, demonstrating how it infuses flavor into food.

Using the Built-in Bag Cutter

- To create custom-sized bags from a roll, pull the bag material across the cutter bar located at the front of the machine.
- Slide the cutter across the bag material to achieve the desired length.

Smart Design for Seamless Operation

Engineered for Safety & Efficiency

Soft-Close Hydraulic Upper Cover

Smooth & Safe Opening



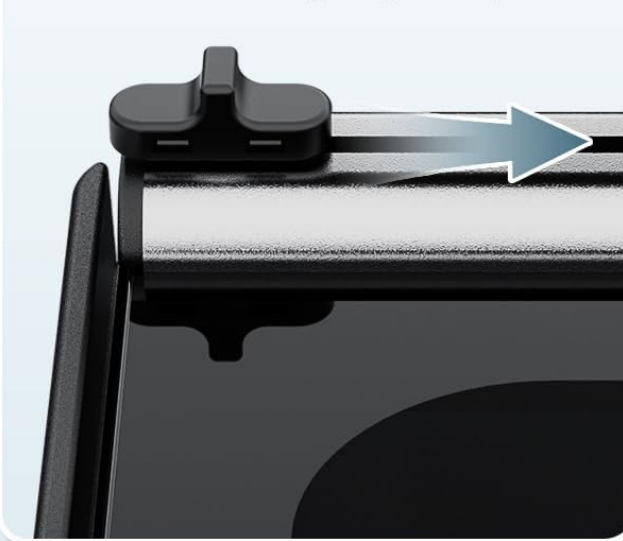
Extra-Wide Bag Clamp

Keeps Bags Securely in Place



Integrated Cutter

Customize Bag Length Easily



Ergonomic Tilt Panel

Angled for easy view and use

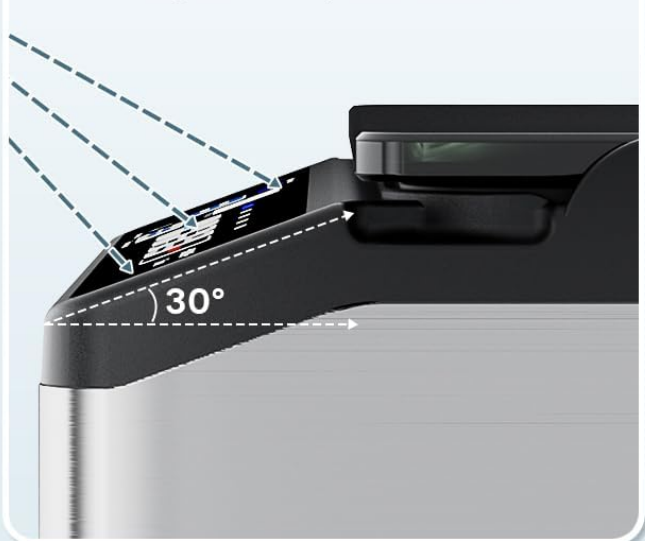


Image: The integrated bag cutter for customizing bag lengths easily.

Important Safety Notes

- Always lift the lid fully upright before releasing to prevent injury.
- Keep the bag mouth clean, dry, and flat. Clamp it securely.
- The sealing bar becomes hot after use. Do not touch it directly. Always allow it to cool down before cleaning.

MAINTENANCE

- **Cleaning the Chamber:** After each use, wipe the interior of the chamber with a damp cloth to remove any food residue or liquids. For stubborn stains, use a mild detergent. Ensure the chamber is completely dry before closing the lid or storing.

- **Cleaning the Sealing Bar:** Allow the sealing bar to cool completely. Gently wipe it with a soft, damp cloth. Do not use abrasive cleaners or scouring pads, as these can damage the sealing strip.
- **Drip Tray:** The detachable drip tray should be removed and cleaned regularly to prevent buildup. Wash with warm, soapy water and dry thoroughly.
- **Exterior Cleaning:** Wipe the stainless steel exterior with a soft, damp cloth. Avoid harsh chemicals.
- **Storage:** Store the vacuum sealer in a clean, dry place with the lid slightly ajar to prevent gasket compression and odor buildup.

Designed for Easy Cleaning & Long-Lasting Shine



Premium Stainless Steel



Detachable Drip Tray

Image: The vacuum sealer's design facilitates easy cleaning, including a removable drip tray for hygiene.

TROUBLESHOOTING

Problem	Possible Cause	Solution
Machine does not power on.	Power cord not properly connected; Rear power switch off.	Ensure power cord is securely plugged in. Check the on/off switch at the back of the unit.
Incomplete vacuum or poor seal.	Bag not properly placed; Bag opening is wet or dirty; Sealing bar needs cleaning; Incorrect vacuum/seal time settings.	Ensure bag is flat and clean across the sealing bar. Wipe bag opening dry. Clean the sealing bar. Adjust VAC TIME and SEAL TIME settings.
Lid does not close properly.	Obstruction in the chamber; Gasket misalignment.	Check for any items blocking the lid. Ensure the gasket is properly seated.
Machine is excessively noisy.	Normal operation sound; Unit not on a stable surface.	Some noise is normal during vacuuming. Ensure the unit is on a flat, stable surface to minimize vibration.

SPECIFICATIONS

Brand	Beelicious Pro
Model	CVS101

Material	Stainless Steel
Color	Dark Silver
Item Weight	25.7 Pounds
Power Source	Corded Electric
Operation Mode	Automatic
Wattage	220 watts
Voltage	120 Volts
Upper Chamber Dimensions	Approx. 300 x 260 x 80 mm (6 Liters)
Sealing Bar Length	30 cm (12 inches)

WARRANTY AND SUPPORT

Your Beelicious Pro DualCore CVS101 Chamber Vacuum Sealer comes with a standard warranty. For specific warranty details, registration, or to extend your warranty up to 15 months, please refer to the warranty card included in your product packaging or visit the official Beelicious Pro website.

For technical support, troubleshooting assistance, or to order replacement parts, please contact Beelicious Pro customer service. Contact information can be found on the product packaging or the official website.

ASK A QUESTION ABOUT THIS MANUAL

Ask about setup, troubleshooting, compatibility, parts, safety, or missing instructions. Manuals+ will review the question and use this page’s manual context to help answer it.

Name

Anonymous

Email

you@example.com

After a successful submission, we securely hash the supplied account or form email before sending it to Microsoft Advertising for conversion attribution. [Privacy details](#).

Question

Example: How do I reset this device or fix this error?

Details

Model number, symptoms, what you tried, or the section of the manual you are using.

Submit question