

Beelicious Pro CVS101

Beelicious Pro DualCore CVS101 Chamber Vacuum Sealer Instruction Manual

Model: CVS101

1. INTRODUCTION

The Beelicious Pro DualCore CVS101 Chamber Vacuum Sealer is designed for efficient and reliable food preservation. This commercial-grade machine is suitable for home use, offering advanced features for sealing various food types, including liquids.

Key features include dual vacuum zones, a 6-liter chamber capacity, a 12-inch dual-seal bar, and a 230W dual-core dry pump system. It supports both chamber bags and out-of-chamber sealing with compatible rolls. The unit also offers a Vacuum Marinate mode for accelerated flavor infusion and smart app connectivity for food management.

Pro Marinate Vacuum System

Built for Precision & Flavor



5X Flavor Infusion

Figure 1: Internal view of the DualCore CVS101, showcasing the 230W dual-core motor and quad dry pump system for powerful and efficient vacuum sealing.

2. SETUP

1. **Unpacking:** Carefully remove the vacuum sealer from its packaging. Retain all packaging materials for future storage or shipping.
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 (120 Volts).
4. **Initial Cleaning:** Before first use, wipe down the chamber and exterior surfaces with a damp cloth. Ensure the sealing bar and drip tray are clean and dry.

5. **Drip Tray Installation:** Ensure the detachable drip tray is correctly seated in its designated slot at the bottom front of the machine.

Designed for Easy Cleaning & Long-Lasting Shine



Premium Stainless Steel



Detachable Drip Tray

Figure 2: The detachable drip tray is designed for easy cleaning, ensuring hygiene and preventing spills from affecting internal components.

3. OPERATING INSTRUCTIONS

3.1 General Vacuum Sealing (Chamber Bags)

1. **Prepare Bag:** Place food item into a smooth chamber vacuum bag. Ensure the bag opening is clean, dry, and free from food debris.
2. **Position Bag:** Open the lid of the vacuum sealer. Place the open end of the bag flat over the sealing bar inside the upper chamber. Ensure the bag is smooth and extends beyond the sealing bar.
3. **Close Lid:** Gently close the lid until it latches securely.
4. **Select Settings:** Use the control panel to adjust the vacuum time and seal time as needed. Refer to the table below for suggested times.
5. **Start Cycle:** Press the "Vac & Seal" button to begin the vacuum and sealing cycle. The machine will automatically vacuum the air from the chamber and bag, then seal the bag.
6. **Remove Bag:** Once the cycle is complete and the lid automatically releases, carefully remove the sealed bag.

Easy Steps to Chamber Vacuum Seal



1 Place the open bag, secure it with the clamp, and close the lid.



2 Select Upper Chamber, press "Vac & Seal" to start.



3 When the light turns off, open the lid and remove the bag.



Safety Notes:

1. Always lift the lid fully upright before releasing to prevent injury.
2. Keep the bag mouth clean, dry, and flat, clamp it securely.
3. The sealing bar gets hot — do not touch.

Figure 3: Step-by-step guide for using the chamber vacuum sealer with a food bag. Ensure the lid is fully upright before releasing to prevent injury, and the sealing bar is hot after use.

3.2 Sealing Liquids and Moist Foods

The DualCore CVS101 is designed to handle liquids and moist foods without issues, thanks to its chamber design. Place the liquid or moist food in a chamber bag, ensuring the liquid level is below the sealing area. Follow the general vacuum sealing steps. The chamber environment prevents liquids from being drawn into the pump during the vacuum process.

Professional Performance You Can Trust

Handles Liquids Cleanly, Without Spills





Locks in natural juices and freshness

Keeps moisture and nutrients intact

Demonstrates perfect liquid sealing control

Airtight seal without any leaks

Figure 4: The vacuum sealer effectively handles liquids, preserving natural juices and nutrients without spills, ensuring an airtight seal.

3.3 Vacuum Marinate Mode

Use the Vacuum Marinate mode to infuse flavors into food up to 5 times faster than traditional methods. This mode cycles vacuum and release to open food pores and draw in marinade.

1. **Prepare Food:** Place food and marinade in a chamber bag or a compatible vacuum container.
2. **Position:** Place the bag/container inside the upper chamber.
3. **Select Marinate:** Close the lid and press the "Marinate" button on the control panel. The machine will run through a pre-programmed marinating cycle.

Professional Performance You Can Trust

Quick Marinate Mode for Deeper Flavor





Before Marination
Flavor stays on the surface, slow to absorb.

After Vacuum Marination
Deep flavor in every bite
Up to **5x faster** marination.

Figure 5: The Quick Marinate mode accelerates flavor absorption, delivering deeply seasoned food up to 5 times faster.

3.4 Jar and Container Sealing

The sealer can be used with vacuum-safe jars and containers. For jars that fit inside the chamber, simply place them in the chamber. For external containers or Mason jars, use the accessory hose.

1. **Internal Jar Sealing:** Place a Mason jar (max 300x260x80mm) with its lid loosely tightened inside the upper

chamber. Close the lid and press "Vac & Seal". Once done, open the lid and fully tighten the jar ring.

2. **External Container/Jar Sealing:** Insert the small adapter into the Accessory Port. Fill the jar/container, leaving 1" space, and connect the hose firmly to the sealer cap (sealer cap not included). Select "Accessory" to start.

Simple Steps to MASON JAR Vacuum Sealing



Figure 6: Simple steps for Mason jar vacuum sealing. Ensure the jar fits the chamber and the lid is loosely tightened before vacuuming.

3.5 Out-of-Chamber Sealing

For bags that cannot fit entirely into the chamber, the independent lower work area handles out-of-chamber sealing with compatible rolls (textured bags only for this method).

Dual Vacuum Zones for Unlimited Flexibility



Figure 7: The Dual Vacuum Zone allows for versatile sealing, accommodating both internal chamber bags and oversized bags using the lower external area.

3.6 Smart App Control

The vacuum sealer can be controlled via a dedicated smart app. This app allows you to scan food for nutrition info, log sealing dates, and receive expiration reminders.



Figure 8: The exclusive app provides real-time control and smart food management features, including FoodScan AI and accurate reminders.

3.7 Suggested Vacuum and Seal Times

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

4. MAINTENANCE

The DualCore CVS101 features a dry pump system, eliminating the need for oil changes or messy maintenance. Regular cleaning is sufficient to keep the unit in optimal condition.

1. **Exterior Cleaning:** Wipe the stainless steel exterior with a soft, damp cloth. Avoid abrasive cleaners.
2. **Chamber Cleaning:** Clean the interior of the vacuum chamber with a damp cloth and mild detergent. Ensure it is completely dry before closing the lid.
3. **Drip Tray:** The detachable drip tray can be easily removed and washed with soap and water. Ensure it is dry before reinserting.
4. **Sealing Bar:** Periodically check the sealing bar for any residue. Clean gently with a damp cloth. The sealing bar can get hot during operation; allow it to cool before cleaning.

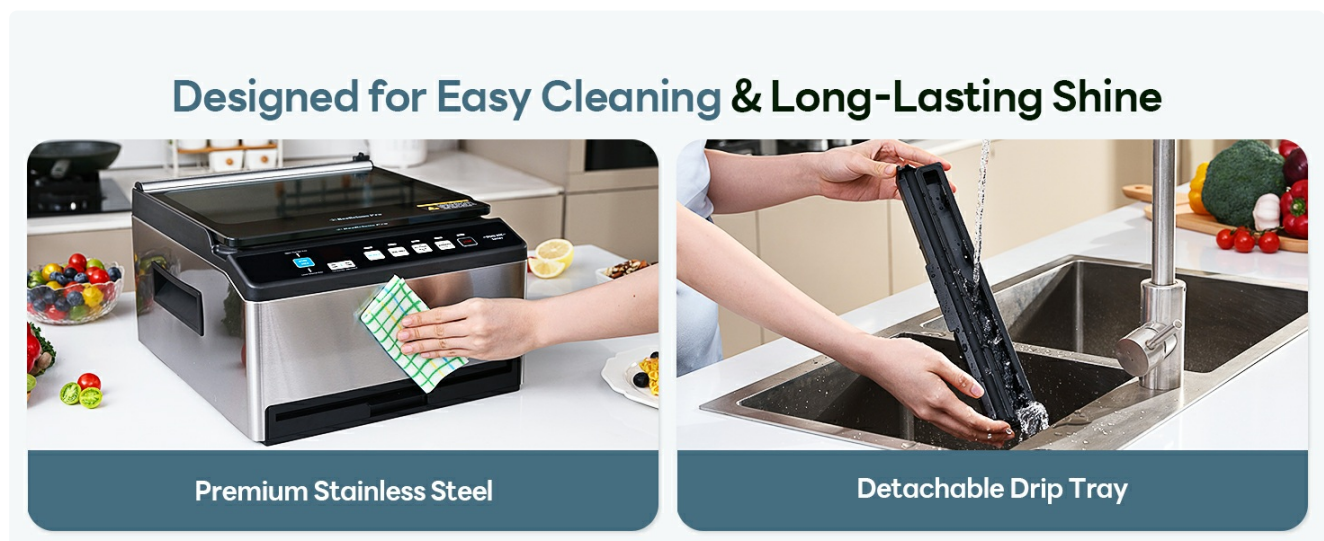


Figure 9: The vacuum sealer is designed for easy cleaning with premium stainless steel surfaces and a detachable drip tray.

5. TROUBLESHOOTING

- **Poor Seal:** Ensure the bag opening is clean and dry. Check the sealing bar for debris or damage. Adjust the seal time if using thicker bags. The extra-wide bag clamp helps hold pouches flat for reliable seals.
- **No Vacuum:** Check if the lid is properly closed and latched. Ensure the bag is correctly positioned over the sealing bar. Verify the power connection.
- **Liquid in Pump:** The chamber design prevents liquid from entering the pump during normal operation. If liquid is observed, ensure the bag is not overfilled and the liquid level is below the sealing area.
- **Machine Not Responding:** Check the power switch and cord connection. If using the smart app, ensure the machine is properly connected.

6. SPECIFICATIONS

- **Brand:** Beelicious Pro
- **Model:** CVS101

- **Material:** Stainless Steel
- **Color:** Stainless Steel
- **Item Weight:** 25.7 Pounds
- **Power Source:** Corded Electric
- **Operation Mode:** Automatic
- **Wattage:** 220 watts
- **Voltage:** 120 Volts
- **Product Dimensions:** 13.58 x 14.96 x 8.66 inches

7. WARRANTY & SUPPORT

Your Beelicious Pro DualCore CVS101 Chamber Vacuum Sealer comes with a standard warranty. This warranty can be extended up to 15 months for additional peace of mind. For detailed warranty information or support, please refer to the documentation included with your product or visit the official Beelicious Pro website.

8. OFFICIAL PRODUCT VIDEOS

Video 1: Overview of the CVS101 Commercial Full-Automatic Chamber Vacuum Sealer, demonstrating its features and operation.

Video 2: A short preview highlighting the Smart Food Freshness Assistant features of the vacuum sealer.

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