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› Beelicious Pro DualCore CVS101 Chamber Vacuum Sealer Instruction Manual

Beelicious Pro CVS101

Beelicious Pro DualCore CVS101 Chamber Vacuum Sealer

INSTRUCTION MANUAL

Introduction

The Beelicious Pro DualCore CVS101 is a commercial-grade chamber vacuum sealer designed for home use, offering advanced food preservation capabilities. This appliance features dual vacuum zones, a 6-liter chamber capacity, and a 12-inch dual-seal bar, making it suitable for sealing liquids, soups, powders, and various food items. Its 230W dual-core dry pump system ensures strong suction and reliable sealing without the need for oil changes or messy maintenance. This manual provides essential information for safe and effective operation, maintenance, and troubleshooting of your vacuum sealer.



Image: The Beelicious Pro DualCore CVS101 Chamber Vacuum Sealer, a stainless steel appliance with a clear lid and control panel.

Safety Information

Please read all safety instructions carefully before operating the appliance. Failure to follow these instructions may result in electric shock, fire, or serious injury.

- Always ensure the appliance is placed on a stable, flat, and heat-resistant surface.
- Do not immerse the appliance, power cord, or plug in water or other liquids.
- Keep hands clear of the sealing bar during operation, as it becomes hot.
- Unplug the appliance from the power outlet when not in use, before cleaning, or during maintenance.
- Do not operate the appliance with a damaged cord or plug, or if it malfunctions or has been damaged in any manner.
- This appliance is for household use only. Do not use outdoors or for commercial purposes beyond light commercial use.
- Supervise children closely when the appliance is in use.
- Always lift the lid fully upright before releasing to prevent injury.

Package Contents

Verify that all items are present in the package:

- 1x DualCore CVS101 Chamber Vacuum Sealer
- 1x User Manual
- 1x 21.7" Accessory Hose
- 1x AC Power Cord
- 1x Roll-Packed Vacuum Bags
- 10x Textured Vacuum Bags
- 10x Smooth Vacuum Bags
- 1x Flavor Recipe Card

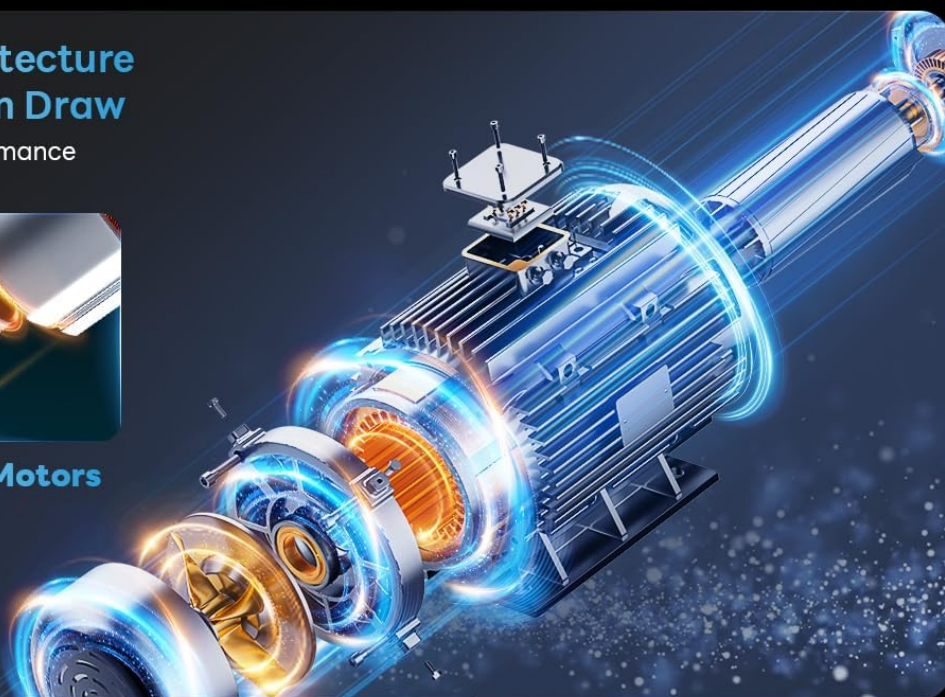
Beelicious Pro Next-Gen Upgrade

Quad Pump Architecture for Faster Vacuum Draw

High Flow Low Noise Performance



Dual Pure-Copper Motors



Reinforced Heating Wire Ensures Durable Airtight Seals

Uniform Heat for Clean Results

PTFE High-Temp Tape 1

Pro-Grade Heater Wire 2

Mica Insulation 3

Aluminum Alloy Core 4

PBT Lead Base 5

Mica Insulation 3



100+ Continuous Seals for All Day Production

Stable Heat and Power for Reliability



Image: The Beelicious Pro DualCore CVS101 vacuum sealer shown with its included accessories: user manual, power cord, accessory hose, roll-packed bags, textured bags, and smooth bags.

Setup

1. **Unpack:** Carefully remove the vacuum sealer and all accessories from the packaging.
2. **Placement:** Place the unit on a clean, dry, and stable countertop. Ensure there is enough space around the unit for proper ventilation and operation.
3. **Power Connection:** Plug the AC power cord into the power inlet on the back of the unit, then into a standard 120V electrical outlet.
4. **Initial Cleaning:** Wipe down the exterior of the unit and the inside of the chamber with a damp cloth. Ensure the sealing bar and drip tray are clean and dry before first use.

Operating Instructions

1. Chamber Vacuum Sealing (Upper Chamber)

The upper chamber is ideal for sealing liquids, moist foods, and powders, and works with both smooth chamber bags and textured/embossed rolls that fit inside the chamber.

1. **Prepare Bag:** Place your food item into a vacuum bag, ensuring the open end of the bag is clean and dry. Leave at least 2-3 inches of space between the food and the top of the bag.
2. **Position Bag:** Open the lid of the vacuum sealer. Place the open end of the bag flat across the sealing bar inside the chamber. Ensure the bag is smooth and free of wrinkles.
3. **Close Lid:** Gently close the lid until it latches securely.
4. **Select Mode:** On the control panel, select the "Upper Chamber Area" if not already selected. Press the "Vac & Seal" button to begin the vacuum and sealing cycle.
5. **Monitor Process:** The machine will remove air from the chamber and then automatically seal the bag. The countdown display will show the remaining time.
6. **Remove Bag:** Once the cycle is complete and the light turns off, open the lid and remove the sealed bag.

Easy Steps to Chamber Vacuum Seal



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



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



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.

Image: Step-by-step guide for chamber vacuum sealing, illustrating bag placement, control panel interaction, and bag removal.

Safety Notes:

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

2. Out-of-Chamber Sealing (Lower External Area)

For bags that are too large to fit entirely within the chamber, the independent lower work area allows for external vacuum sealing. This mode is typically used with textured or embossed rolls.

1. **Prepare Bag:** Place food into a textured vacuum bag, leaving sufficient space at the open end.
2. **Position Bag:** Insert the open end of the bag into the lower external vacuum channel. Ensure the bag is centered and flat.
3. **Select Mode:** On the control panel, select the "Lower External Area". Press the "Vac & Seal" button. The machine will draw air from the bag and then seal it.
4. **Remove Bag:** Once the cycle is complete, remove the sealed bag.

Your browser does not support the video tag.

Video: Demonstration of the CVS101 Commercial Full-Automatic Chamber Vacuum Sealer in operation, showcasing its sealing capabilities for various food items.

3. Vacuum Marinate Mode

The Vacuum Marinate mode infuses flavors into food up to 5 times faster than traditional methods. This mode is used within the upper chamber.

1. **Prepare Food:** Place food and marinade into a vacuum bag or a compatible vacuum-safe container.
2. **Position:** If using a bag, place it in the upper chamber as described for chamber sealing. If using a container, connect the accessory hose to the container's port and the machine's accessory port.
3. **Select Mode:** Close the lid. Select "Marinate" on the control panel.
4. **Start:** Press the "Marinate" button to start the cycle. The machine will cycle through vacuum and release phases to quickly infuse flavor.



Image: Visual comparison of food before and after vacuum marination, demonstrating enhanced flavor infusion.

4. Sealing Jars and Containers (Accessory Port)

Use the accessory hose to vacuum seal compatible jars and containers.

1. **Prepare Container:** Fill your vacuum-safe container or Mason jar, leaving at least 1 inch of headspace. Ensure the lid is properly placed but not overtightened for Mason jars.
2. **Connect Hose:** Insert the small adapter of the accessory hose into the accessory port on the vacuum sealer. Connect the other end of the hose firmly to the port on your container or Mason jar sealer cap.

3. **Start Vacuum:** Close the lid of the vacuum sealer. Select "Upper Chamber Area" and press the "Accessory" button to begin vacuuming.
4. **Release:** Once the vacuum cycle is complete, the machine will stop. Remove the hose and tighten the container lid or Mason jar ring fully.

Effortless Vacuum Sealing for Jars & Containers



Note:

Containers not included.
Use only vacuum-safe
containers.

Image: Visual guide demonstrating how to vacuum seal jars and containers using the external accessory hose.

Note:

- Containers and Mason jar accessories are not included. Use only vacuum-safe containers.
- For Mason jars, ensure the jar fits the chamber (max 300x260x80mm) if sealing within the chamber, or use the external hose with a sealer cap.

5. Smart App Control

The Beelicious Pro vacuum sealer can be connected to a smart app for enhanced control and food management features.

- **Food Identification:** Scan food items to identify type and nutritional information.
- **Logging:** Automatically log sealing dates for preserved items.
- **Expiration Reminders:** Receive reminders for food expiration dates to reduce waste.
- **Meal Planning:** Organize and plan meals more efficiently with a digital food inventory.



Image: A user interacting with the Beelicious Pro app on a smartphone, displaying features like food identification, nutrient tracking, and freshness reminders.

Your browser does not support the video tag.

Video: A brief overview of the Beelicious Pro app features, demonstrating how it acts as a smart food freshness assistant.

Maintenance

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

- **Cleaning the Exterior:** Wipe the stainless steel exterior with a soft, damp cloth. Avoid abrasive cleaners or scouring pads that could scratch the surface.
- **Cleaning the Chamber:** The 6L chamber can be wiped clean with a damp cloth and mild detergent. Ensure it is completely dry before closing the lid.
- **Detachable Drip Tray:** The drip tray is removable for easy cleaning. Wash it with warm, soapy water and dry thoroughly before reinserting.
- **Sealing Bar:** Carefully wipe the sealing bar with a dry cloth. Do not use water directly on the sealing bar. Ensure it is free of food debris.
- **Gaskets:** Inspect the rubber gaskets around the chamber and lid for any food particles or damage. Clean them gently with a damp cloth.

Designed for Easy Cleaning & Long-Lasting Shine



Premium Stainless Steel



Detachable Drip Tray

Image: The Beelicious Pro vacuum sealer being cleaned with a cloth, and the detachable drip tray being washed in a sink, highlighting ease of maintenance.

Troubleshooting

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

Problem	Possible Cause	Solution
Machine does not turn on.	No power, loose connection.	Check power cord connection and wall outlet. Ensure the unit is properly plugged in.
Bag does not vacuum properly.	Bag not positioned correctly, bag opening is wet or wrinkled, air leak, incorrect bag type.	Ensure the bag opening is clean, dry, and flat across the sealing bar. Check for punctures in the bag. Use appropriate bag type for the selected sealing method (smooth for chamber, textured for external).

Problem	Possible Cause	Solution
Bag does not seal.	Sealing bar not hot enough, bag material incompatible, sealing time too short.	Allow the sealing bar to heat up. Ensure you are using vacuum sealer bags. Adjust the sealing time setting if available and necessary.
Liquid is drawn into the pump.	Bag overfilled, liquid too close to opening.	When sealing liquids, ensure ample headspace in the bag. Use the chamber sealing method for liquids to prevent drawing liquid into the pump. Consider pre-freezing liquids.

Specifications

Feature	Detail
Model Number	CVS101
Brand	Beelicious Pro
Material	Stainless Steel
Color	Silver Grey
Power Source	Corded Electric
Wattage	230 watts (Dual-Core System)
Voltage	120 Volts
Sealing Length	12 inches / 300 mm (Dual Seals)
Chamber Size	Approx. 6 Liters (300 x 260 x 80 mm / 12 x 10.2 x 3.15 inches)
Max Vacuum Power	-100 kPa
Product Weight	26 lbs
Product Size	14.1 x 15.1 x 9.2 inches / 345 x 380 x 220 mm

Warranty and Support

Beelicious Pro stands behind the quality of its products. Your 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 terms, registration, or technical support, please refer to the official Beelicious Pro website or contact customer service using the information provided in your product packaging.

For further assistance, please visit the [Beelicious Pro Store on Amazon](#).

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