



## Nutrarchef Vacuum Sealer PKVS18 User Manual

[Home](#) » [nutrarchef](#) » Nutrarchef Vacuum Sealer PKVS18 User Manual 

### Contents

- 1 Nutrarchef Vacuum Sealer PKVS18 User Manual
- 2 Electric Air Sealing Preserver System
  - 2.1 SAFEGUARDS & TIPS
  - 2.2 STRUCTURES AND FUNCTIONS
- 3 OPERATING INSTRUCTION
- 4 CARE AND CLEANING
- 5 TROUBLESHOOTING
- 6 FEATURES:
- 7 WHAT'S IN THE BOX:
- 8 TECHNICAL SPECS:
- 9 Nutrarchef Vacuum Sealer PKVS18 User Manual
- 10 Related Posts

The logo for Nutrarchef, featuring the brand name in a green, lowercase, sans-serif font. A small green leaf icon is positioned above the letter 'i' in 'nutchef'. A trademark symbol (TM) is located to the upper right of the word 'chef'.

## Nutrichef Vacuum Sealer PKVS18 User Manual



### Electric Air Sealing Preserver System

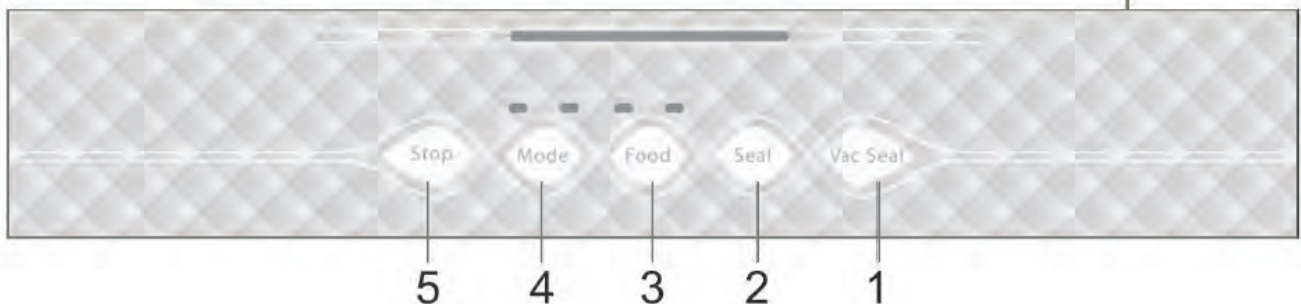
#### SAFEGUARDS & TIPS

Please read and follow the safety instructions carefully before you use the Automatic Food Vacuum Sealer Electric Air Sealing Preserver System

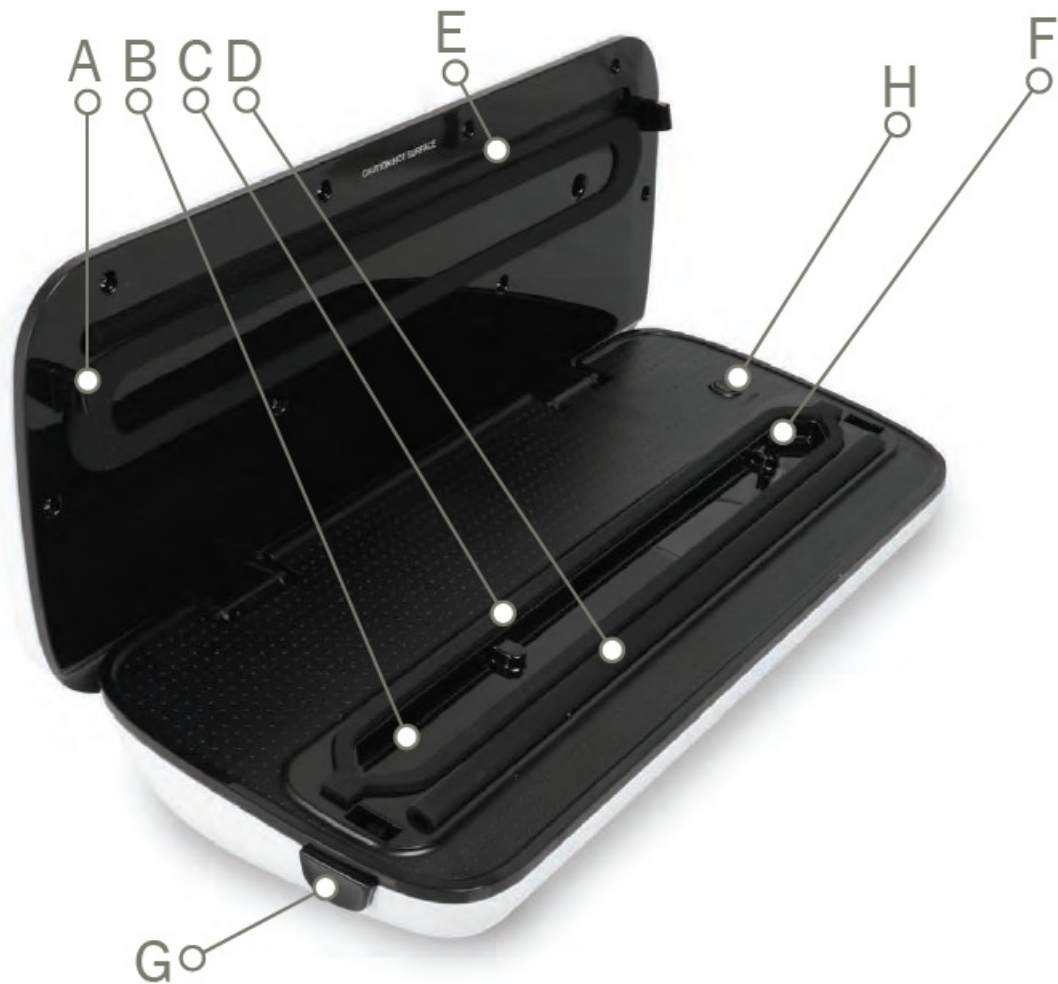
1. Please check if the local power supply voltage matches the voltage indicated on this appliance before use.
2. Do not operate the appliance with a damaged power cord or plug. Do not operate the appliance if there's any malfunctions or damage. If the cord or appliance is damaged, it must be returned to the authorized service center.
3. To disconnect the power, unplug the power cord from the electrical outlet. Do not disconnect by pulling the power cord.
4. If the power cord is damaged, it must be replaced by the manufacturer, or it's service agent or a qualified person in order to avoid a hazard.
5. Do not use an extension cord with the appliance.
6. When the appliance is not in use or needs to be cleaned, please unplug cord from the power outlet first.
7. Do not use the appliance on wet or hot surface.
8. Do not immerse any part of the appliance, power cord/plug in any type of liquid.
9. Use only accessories or attachments recommended by the manufacturer.
10. Use the appliance only for its intended use. Don't use the product outside the work area.
11. Close supervision is required when children use the appliance. Do not play with the appliance as a toy.
12. Allow the machine to rest for up to 60 seconds between each use to prevent damage to the unit.

#### STRUCTURES AND FUNCTIONS

1. **"Vac/Seal" button:** Press this button to vacuum and seal the bag (Allow for up to a minute for the unit to cooldown after each seal)
2. **"Seal" button (with LED):** Press this button to seal bag (Allow for up to a minute for the unit to cooldown after each seal)
3. **"Food" button:** It has two setting mode (Dry and Moist). The default mode is Dry, when you press the button, it changes to Moist mode. You can choose the mode according to the food type.
4. **"Mode" button:** Has two settings. (Normal and Gentle). The default mode is Normal.  
When the food is crumbly, hit mode to switch to gentle, then the vacuum mode is changed to Gentle. You can manually control the degree of vacuum by pressing "Seal" button at any time, the food will be sealed automatically.  
(Note: if the power is interrupted, this setting will return to a preset standard mode).
5. **"Stop" button:** Pressing this button will instantly stop the machine from vacuuming or sealing.



- **Locking Hook:** Press the cover down until it clicks to lock the bag into place.
- **Vacuum Chamber:** The bag must be placed within the vacuum chamber for the vacuum to work properly.
- **Lower Gasket:** This helps create an Air Proof seal for the vacuum, to prevent leaking and give better suction.
- **Rubber Lip:** This makes it so the seal to the bag will be flat without damaging the bag.
- **Sealing Bar:** 3mm width sealing bar make good seal
- **Vacuum Nozzle:** When pumping external vacuum canister, wine stopper or other accessories, insert the hose into the nozzle gently. Do not block the nozzle when using or it will cause damage to the unit.
- **Release Button:** Press the release buttons on both sides of the unit to unlock and open the lid to take out your freshly sealed food.
- **Canister Button:** Press this button to activate the vacuum packaging to an external canister.



## OPERATING INSTRUCTION

- Put the opening of the bag in the vacuum chamber, ensure the bag does not cover the vacuum nozzle. ( If using a roll, you need to cut the size of the bag you need, and seal one side first before continuing.



- Press the cover down until you hear a click sound, which indicates the locking hooks locked correctly, then choose to either vacuum or seal.



- After the unit is done sealing, press the “Release Buttons” to unlock and open the lid, then take out the sealed food.



## **SEAL VACUUM BAGS AND VACUUM CANISTER SEAL PLASTIC BAGS**

- Plug the appliance in and switch it on.
- Insert the opening of the bag into the vacuum chamber as the above pictures.
- Press down the latches of two sides at the same time until two click sounds heard.
- Press the “Seal” button and you will find the LED will light, When the Led light disappears, the seal is done.
- Press “Release Button”4 to open the appliance, then take out the sealed bag

## **PRESERVATION WITH VACUUM BAG**

1. Plug the appliance in and switch it on.
2. Put the items that you want to preserve inside the bag.
3. Clean and straighten the opening of the bag, make sure there are no wrinkle on the opening.
4. Insert the opening of the bag into the vacuum chamber as the above pictures
5. Press down the latches of two sides at the same time until two click sounds heard.
6. Press the “Vacuum/Seal” button and the LED will light, then the bag will be automatically vacuumed and sealed. When the LED light disappears, the process is completed.
7. Pres1.

## **PRESERVATION WITH VACUUM CANISTERS**

Put the items inside the canister and cover it with lid, insert one end of the hose into the Suck Air Hole on the appliance, then insert the other end into the hole on the top of the canister lid. Press “Canister” button, it begins to draw the air from the canister and create a tight seal. You can press “Stop” button to stop working anytime. When the vacuum process is completed, the appliance will automatically stop. Unplug one end of the hose from the canister first, then unplug the other end from the appliance. When the stored items expire or need to be removed from the canister, please press down the button in the center of the canister lid to deflate air, then open the

canister in a few seconds.

### **TIPS ON USING CANISTER:**

Please remove the lid before you put the canister in microwave oven. Place the canister in refrigerator for better preservation.

### **HELPFUL HINTS**

1. Do not overfull the bags, leave enough length at the opening of the bag so that it can be placed in the vacuum chamber easily.
2. Ensure that the opening the bag is not wet. A wet bag may be difficult to melt and seal tightly.
3. Vacuum seal cannot completely replace the refrigeration and freeze, Perishable foods still need to be refrigerated or frozen.
4. Make the opening of plastic bags clean and flat, no foreign objects or folds allowed, otherwise it will cause difficulty or leak during seal.
5. To prevent wrinkles in a seal when vacuum sealing bulky items, gently stretch bag flat while inserting into the vacuum chamber and hold it until the pump begins to work.
6. When you are vacuum sealing items with sharp edges (dry spaghetti, silverware etc.), protect the bag from punctures by wrapping item in soft cushioning material, such as tissue paper, you may need a canister or container instead of a bag.
7. When using accessories, remember to leave 2.5CM(1-inch) of space at top of canister or container.
8. Pre-freeze fruits and blanch vegetables before vacuum sealing for the best results.
9. Intervals for 40 seconds after seal or vacuum is recommended.
10. If you are unsure whether your bag was sealed properly, just reseal the bag.
11. For best results, please use PKVS18 brand Bags, Canisters, Containers and Accessories.

### **TIPS ON VACUUM SEALING WITH ACCESSORIES**

Please pay attention to the following points before using PKVS18 accessories including canister, container and wine stopper etc.

1. Make sure to leave at least 2.5cm (1 inch) space between objects and edge.
2. Wipe the edge of the jar, container or bottle to make sure it is clean and dry.
3. Put the lid on the canister or container, or insert the wine stopper into the bottle.
4. Turn the knob to vacuum the canister / container with a large knob on the lid, when the process is completed, turn the knob off, then remove the hose.

### **CARE AND CLEANING**

1. Always unplug the unit before cleaning.
2. Don't immerse the appliance in water or other liquid for cleaning.
3. Do not use abrasive cleaners to clean, because it is easy to scratch the surface of the appliance.
4. Wipe the outside of the appliance with a damp cloth or sponge with mild soap if necessary.
5. To clean the vacuum chamber, wipe away any food or liquid with a tissue paper.
6. Dry thoroughly before using again.
7. Clean the liquid box termly as the picture below.

## **TROUBLESHOOTING**

### **Nothing happens when you try to vacuum package:**

1. Check if the power cord is tightly plugged into electrical outlet.
2. Check if the power cord is damaged.
3. Check if electrical outlet is working by plugging in another appliance.
4. Make sure the latches are in the locked position.
5. Make sure bag is placed correctly inside Vacuum Chamber.
6. Allow the appliance to cool for 40 seconds before using it again

**Note:** To prevent overheating of the appliance, allow the appliance to cool for 40 seconds before using it again, and keep the cover open

### **AIR IS STILL IN THE BAG AFTER**

1. Make sure the opening of the bag is placed entirely inside Vacuum Chamber.

#### **2. AIR IS STILL IN THE BAG AFTER VACUUM:**

Examine the bag if it leaks. Seal bag with air, then immerse it in water and apply pressure, Bubbles indicate a leak, use a new bag if bubbles appear.

3. If you use a Bag with customized PKVS18, check the seal of bag. A wrinkle in the bag along the seal may cause leakage and allow air to re-enter, just cut bag and reseal.
4. Do not attempt to make your own side seams for an PKVS18 Bag, the bags are manufactured with special side seams, which are sealed all the way to the outer edge. Making your own side seams may cause leakage and allow air to re-enter.

### **HAS RE-ENTERED**

1. Examine seal of bag. A wrinkle along the seal may cause leakage and allow air to enter, simply cut bag and reseal.
2. Sometimes moisture or food material (such as juices, grease, crumbs, powders, etc.) along seal prevents bag from sealing properly. Cut bag, wipe top inside of bag and reseal.
3. If you vacuum package sharp food items, bag may have been punctured, use a new bag if there is a hole. Cover sharp food items with a soft cushioning material, such as a tissue paper, and reseal.
4. If there's air still in the bag, fermentation or the release of natural gases from inside the foods may have occurred, when this happens, food may have begun to spoil and should be discarded.

### **THE BAG MELTS:**

If the bag melts, rubber lip may have become too hot, always wait at least 5 minutes for appliance to cool down before you vacuum package another item.

### **FEATURES:**

- Automatic Vacuum Air Sealing Made Easy
- Save Time & Money with Smart Meal Prep

- Lab Tested to Effectively Increase Food Shelf Life
- Hassle-Free Operation & Simple Electric Plug-in Design
- Selectable Sealing Modes: Seals 'Dry' and 'Moist' Food
- Used for Dieting by Pre-Determining Food Portions
- Creates Strong, Air-Tight Bags via Heat-Sealing
- Re-Usable & Waterproof Air-Sealing Bags
- High-Power Suction Element
- Top Panel Control Center
- Soft Touch Digital Button Controls
- Stain-Resistant & Easy-to-Clean Housing
- Safe Placement on Any Kitchen Table/Countertop
- LED Indicator Lights
- Can Also Be Used for Preserving/Waterproofing Non-Food Items

### **WHAT'S IN THE BOX:**

- Vacuum Sealer
- Wine Stopper Cork
- Air Suction Hose
- (5) Medium Vacuum Bags (7.8" x 11.8")
- (1) Extra Long Vacuum Bag Roll (7.8" x 79.0")

### **TECHNICAL SPECS:**

- High-Power Suction Element: 110 Watt
- Vacuum/Suction Strength: 12L/min
- Sealable Bags: Environment Friendly Polyamide
- Withstands Food Temperature of 212 °F Max.
- Construction Material: Engineered ABS
- Power Cord Length: 3.3' ft.
- Power: 120V
- Dimensions (L x W x H ): 14.1" x 6.0" x 3.0"
- Weight: 2.93 lbs.

[www.NutriChefKitchen.com](http://www.NutriChefKitchen.com)

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