

**CUISINECRAFT®**

# **Operating Manual**

## **Vacuum Packaging Machine**



**Item: CV50**

**Thank you for purchasing our CV50 series vacuum machine !**

CV50 series chamber vacuum seal machine, is the latest development of our vertical chamber vacuum machine, and it is also the world's first vertical chamber vacuum machine. Unlike the traditional way of flat lying

the bags in into the machine , the product is designed with vertical hanging bag mechanism, bags can be filled with liquid, soup, sauces and placed vertically into the vacuum chamber, which is a good helper for sous vide cooking .

With simple and fashion design, compact structure and together with high quality electronic components, the CV50 product's performance is more stable and excellent, which can be suitable for home and commercial use.

**Please enjoy an unusual using experience of CV50**

**Please read carefully the User Manual before using!**

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## ***Vacuum Packaging and Food Safety***

Vacuum packaging extends the life of foods by removing most of the air from sealed containers and prevent fresh air escaping into the sealed containers, thereby reducing oxidation. Vacuum packaging helps preserve flavor and overall quality. It also helps inhibit the growth of aerobic microorganisms, which can lead to the problems noted below under certain conditions:

**Mold** – Mold cannot grow in a low oxygen environment; therefore vacuum packaging can virtually eliminate it.

**Yeast** – Results in fermentation, which can be identified by smell and taste. Yeast needs water, sugar and a moderate temperature to grow. It can also survive with or without air. Slowing the growth of yeast requires refrigeration, while freezing stops it completely.

**Bacteria** – Results in an unpleasant odor, discoloration and/or soft or slimy texture. Under the right conditions, clostridium botulinum (the organism that causes Botulism) can grow without air and cannot be detected by smell or taste. Although it is extremely rare, it can be very dangerous.

As with any other storage container, it is important to inspect food for spoilage prior to consuming.

To preserve foods safely, it is important to maintain low temperatures. You can significantly reduce the growth of microorganisms at temperatures of 4°C or below. Freezing at -17°C does not kill microorganisms, but stops them from growing. For long-term storage, always freeze perishable foods that have been vacuum packaged.

It is important to note that vacuum packaging cannot reverse the deterioration of foods. It can only slow down changes in quality. It is difficult to predict how long foods will retain their top-quality flavor, appearance or texture because it depends on the age and the condition of the food on the day it was vacuumed packaged.

**Note:** vacuum packaging is not a substitute for refrigeration or freezing. Any perishable foods that require refrigeration must still be refrigerated or frozen after vacuum packaging.

### **Preparation Guidelines**

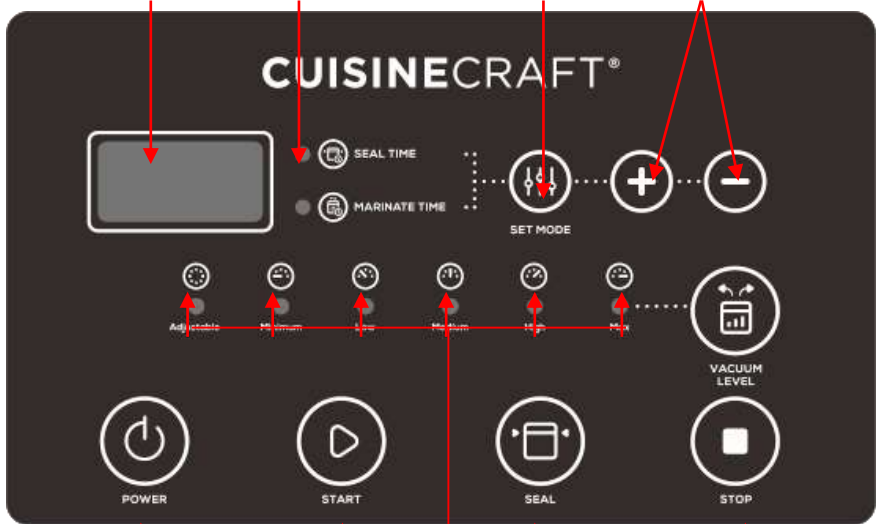
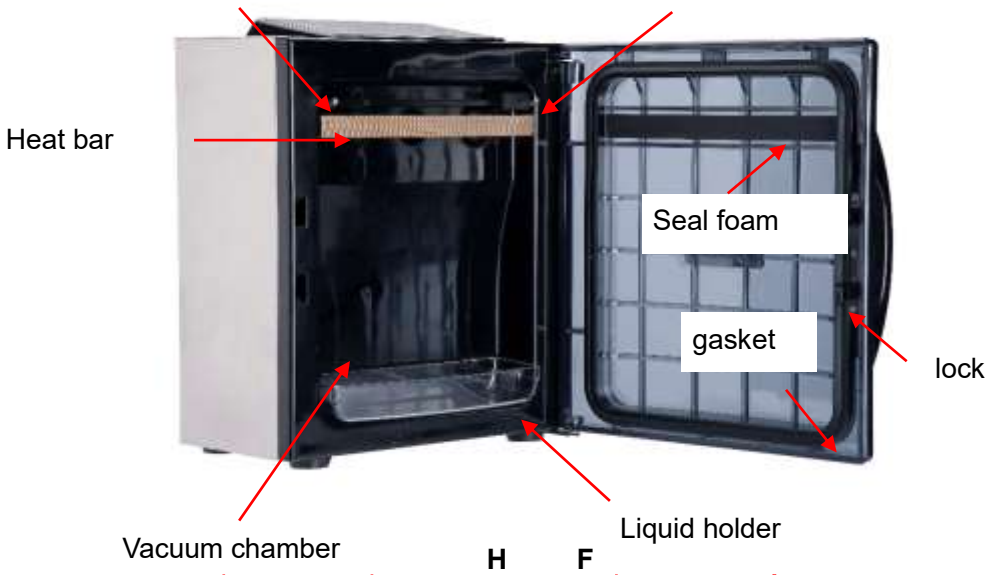
Vegetables need to be blanched before vacuum packaging. This process stops the enzyme action, which leads to loss of flavor, color and texture. To blanch vegetables, place them in boiling water or in the microwave until they are cooked, but still crisp. Then, immerse the vegetables in cold water to stop the cooking process. Finally, dry the vegetables on a towel before vacuum packaging. Cruciferous vegetables (broccoli, brussels, sprouts, cabbage, cauliflower, kale, turnips) naturally emit gases during storage. Therefore, after blanching, they must be stored in the freezer only.

# ***The Vacuum Sealer Features***



Fixed hook

Movable hook



A B I2 C D

-6-

### **A. (Power)**

1. When the machine is powered on, the LED display will show OFF. Press the Power button, the LED display will show the set sealing time (or marinate time), and then the selected vacuum degree, machine enters standby working status.
2. When finish using the machine, it is required to press the Power key before disconnecting the power supply.
3. During the working process, press the Power button to stop the process.

### **B. (Start) Automatic work button**

1. Under the vacuum mode, press the automatic work button, the machine will enter the automatic vacuum program, after vacuuming, the bag will automatically seal. This button is only used for vacuuming.
2. Under marinate mode, press this button, the machine starts to marinate automatically

### **C. (Seal)**

Press the seal button to seal the bag under vacuuming immediately (or in advance). This operation is to prevent the fragile items such as bread, biscuits and pastries from crushing

### **D. (Stop)**

Press this button, the machine will stop any ongoing work processes

### **E. (Set Mode)**

Press this button to select the vacuum seal mode or vacuum marinate mode (the corresponding indicator light will be lit), with "+", "-" key to set the sealing time or marinate time, (time will be shown in the LED Display

G)

### **F. (Vacuum Level)**

Press the button to select the vacuum degree (the corresponding indicator light will be on, inHg is the unit). When "ADJUSTABLE" is selected, the vacuum degree can be set independently with the "+", "-" keys (the vacuum degree will be shown in the LED Display G).

### **G. LED Display Screen**

1. Real-time display of vacuum.
2. Show the sealing time or marinate time

### **H. (“+” “-”) Adjustable Button**

1. To adjust seal time
2. To adjust marinate time
3. To adjust vacuum degree

### **I. Indicator Light**

- I1. Working mode indicator
- I2. Vacuum level indicator

## **Product Specifications**

Voltage: 220-240V~50HZ      Power: 400W

Pressure: -29.3”Hg /-993mbar ( ±5% ) pump

-29.0”Hg/-982mbar (±5%) vacuum chamber

Weight: 13.8 KG      Size: 346x249x421mm

Max bag width: 254mm      Seal wire width: 3.5mm /0.14"

## ***Safety***

For your safety, follow these precautions when using your CV50:



- Read Owner's Manual carefully before using the machine for the first time.
- Do not use the Vacuum Sealer on wet or hot surfaces, or near a heat source
- Do not immerse machine or power cord in water or any other liquid.
- Plug Vacuum Sealer into grounded power sources only, do not use extension cord.
- To disconnect, unplug directly from power source.
- Do not disconnect by pulling on cord.
- Do not operate appliance with damaged power cord.
- Only use the Vacuum Sealer for its intended use.
- During the machine working, do not touch the vacuum lid, vacuum chamber and seal bar to avoid getting bruised, burns or damaging the machine.
- Cleaning and maintenance of the machine should not be done with children in the absence of adult care
- When the power cord is damaged, it must be replaced by a manufacturer, or its agent, or Qualified professional maintenance personnel, in order to avoid any accidental injury

### ***Maintenance***

- Unplug before cleaning.
- Regularly clean appliance with damp cloth and mild soap to remove crumbs, dust, debris.

## ***Getting Started with Vacuum Packaging***

If you are part of the food processing or food service industry, there is a good chance that you already know the advantages of vacuum packaging. It has been used with success for many years as a safe and cost effective method for extending shelf life and maintaining the quality of food products. If vacuum packaging is new to your home or business, you will soon wonder how you lived without it!

Whether you are a beginner or expert, there are certain basic guidelines that should always be followed in order to package foods safe to eat. Neglecting these basic guidelines can result in food spoilage, and in some cases, illness or death.

Once you familiarize yourself with the YJS820 procedures, you will feel at ease using the Chamber Machine and enjoy a higher quality of stored foods.

- Package only fresh foods. Do not package old or rancid foods. An already bad product does not improve with vacuum packaging.
- Fresh foods (Meats, vegetables, cheeses, etc.) should be refrigerated at 34°F or below or frozen after vacuum packaging.
- Vacuum packaging removes a high percentage of air. This slows the growth of most living microorganisms, which degrade food, such as aerobic bacteria and molds. However, some forms of bacteria such as clostridium botulinum (responsible for botulism) are anaerobic and grow in the absence of oxygen.
- The foods susceptible to botulinum should be refrigerated for a short term and frozen for long-term storage. Consume immediately after heating.

## ***Packing bag guidelines***

\*\*CV50 design is with a hanging bag mechanism, the bag can only be hung on the hook, therefore, it is necessary to purchase the specialize bag with the hook holes produced by Argion factory or similar types in the market

- Keeps food fresh 3-5 times longer than conventional storage bags.
- Several sizes available to meet your packaging needs.
- Well suited to use with many other household appliances
- Sous-Vide. Can be refrigerated, frozen or safe in the use of microwave ovens can be boiled, fully applicable with the current popular cooking style Sous-Vide.
- Pouch thickness available in standard 3mil or heavy duty 4mil.

## ***Operation Instructions***

**Please read all the instructions carefully before operating the CV50**

### **1. Vacuum bag placement**

Select the appropriate size of the vacuum bag (vacuum bag need to be with hang holes) to hold food, and then have the bag left side of the hanging hole hanging into the fixed hook, and then the right hanging hole linked to the adjustable hook, move the hanging hook and keep the bag open end straight.

\*a) . When placing the vacuum bag, make sure the bag is completely placed in the vacuum chamber.

b). The liquid tank in the vacuum chamber is designed to prevent the bag from rupturing and prevent the liquid from flowing out.) \*

**2. After the machine is connected to a grounded outlet, the LED display shows "OFF"**

**3. Press "Power" button**

Press the "Power" button to keep the machine in a working status.

**4. Set time**

(1) Press "Set" button to select the seal time or the marinate time (the corresponding indicator light will turn bright).

(2) After selecting the working mode, set the time with the "+" "-" key

**5. Set the vacuum degree**

Press the "Vacuum Level" button to select the vacuum degree:  
Max( 29.0 inHg ); High( 28.5 inHg ); Medium( 27.5 inHg ); Low( 26.0 inHg ); Minimum( 23.5 inHg ); Adjustable(When you select Adjustable, you can use the "+" "-" key to set the required vacuum degree).

**6. (1) Vacuum - seal mode**

a. When this mode is set (the Seal Time indicator light is on), press the Start button, machine will automatically enters the vacuum process, the LED display value rises from 0 to the pre-set vacuum degree.

b. When the vacuum process goes to the end, the machine will automatically enter the seal mode, the number on the LED display will be gradually reduced to zero from the preset seal time value.

c. The air goes back to the vacuum chamber, you will find the vacuum bag tightly wrapped around the product

d. When the machine beeps, the entire work process ends

**(2) Vacuum - marinate mode**

Press marinate button, (Marinate Time light on), press Start Key, machine will automatically enter the vacuum marinate cycle (every 9 minutes a cycle, could be set up to 11 cycles) until the end; During the vacuuming process, the value on the LED rises from 0 to the default vacuum value. During marinate process, the value on the LED is gradually decreased from the default vacuum value

## **7. Pouch Inspection**

**Vacuum** – check the quality of the vacuum by looking at the tightness of the pouch and the product. If you notice air pockets increase the vacuum time by 5 seconds, test again. The vacuum time could take up to 60 seconds depending on the pouch size and the volume of the product being packaged.

**Seal** – Inspect the pouch seal.

**Note: A positive seal will look “clear” upon inspection. If the seal is “spotty or incomplete” increase the sealing time by 1 second. If the seal is “white or milky” decrease the seal time by 1 second.**

**\* (If the vacuum bag is not placed straightly enough by the removable hook, it may lead to poor vacuum or poor sealing)**

## ***Product Installation***

CV50 is our newly developed vertical chamber vacuum machine, during process, please keep the vacuum machine vertically

Considering consumer’s varieties of working habit or environment, CV50 can also be linked to the wall to use.

Installation steps are as follows: 1. According to the positioning drawings to fix the installation hole; 2,Drill on the wall; 3. Install the expansion screw; 4. Install the fixing screw (Do not completely fit fixed screw into the expansion screw, leave 2-3mm empty space between

hexagonal end and the wall 5, install the machine in the fixed screw to complete the installation

### ***Food Storage and Safety Information***

The YJS820 will revolutionize the way you buy and store food. Because vacuum packaging works to eliminate freezer burn and slow food spoilage, you are now able to take advantage of buying food in bulk without the threat of food waste.

Vacuum packaging with the YJS820 removes up to 90% of the air from the package. This will help keep food fresher up to 5 times longer than under normal circumstances. Dry foods like pasta, cereals and flour will stay fresh from start to finish. Plus vacuum packaging prevents weevils and other insects from infesting dry goods. Package only the freshest foods possible.

However, please keep in mind that not all foods benefit from vacuum packaging. Never vacuum package garlic or fungi like mushrooms. A dangerous chemical reaction takes place when air is removed, causing these foods to be dangerous if ingested. Vegetables should be blanched before packaging to kill any enzymes that may cause deterioration of out-gassing when vacuumed.

<b>Foods</b>	<b>Vacuum Freezer Storage</b>	<b>Vacuum Fridge Storage</b>	<b>Typical Storage</b>
<b>Fresh Beef &amp; Veal</b>	1-3 years	1 month	1-2 weeks
<b>Ground Meat</b>	1 year	1 month	1-2 weeks
<b>Fresh Pork</b>	2-3 years	2-4 weeks	1 week

<b>Fresh Fish</b>	2 years	2 weeks	3-4 days
<b>Fresh Poultry</b>	2-3 years	2-4 weeks	1 week
<b>Smoked Meats</b>	3 years	6-12 weeks	2-4 weeks
<b>Fresh Produce, Blanched</b>	2-3 years	2-4 weeks	1-2 weeks
<b>Fresh Fruits</b>	2-3 years	2 weeks	3-4 days
<b>Hard Cheeses</b>	6 months	6-12 weeks	2-4 days
<b>Sliced Deli Meats</b>	not recommended	6-12 weeks	1-2 weeks
<b>Fresh Pasta</b>	6 months	2-3 weeks	1 week

## ***Vacuum Packaging Tips***

Vacuum packaging greatly extends the shelf life of foods, but your Vacuum Sealer can also be used in many other areas of the house besides the kitchen.

### ***Vacuum packaging is great for camping and outdoor activities!***

- For a quick & reusable ice pack, fill a vacuum bag about half full with water and a few tablespoons of rubbing alcohol. Seal the bag - don't vacuum it - and place in the freezer. The alcohol keeps the water from freezing completely, resulting in a flexible ice pack to wrap around sore joints and minor injuries.
- Vacuum package pre-made meals in advance for camping outings for quick and easy dinners in the great outdoors.
- Vacuum package meats and other items for sent-free storage.
- Create your own dry packs by vacuum packaging essentials like

matches, dry socks and a map for emergencies.

### ***Around The House***

- Organize 'junk' drawers and keep easy to lose items like nails and screws safe by vacuum packaging them in a vacuum bag. That way, items are clearly visible and organized within the bag.
- Don't worry about polishing silver ever again! Simply vacuum package rarely used silverware in vacuum bags to prevent the oxidation that causes tarnishing.

\*\* Hint: place a folder paper towel in between sharp edges of the silverware and the vacuum bag to prevent puncturing.

### ***Troubleshooting***

Under the proper circumstances, your CV50 will give you top-notch vacuum performance. In some instances, problems may arise. Please consult the troubleshooting menu before calling customer support.

#### **Note:**

\*It is suggested to start next vacuum seal operation after 20s

\* In order to protect the machine, we have designed a protective device in the machine. When the machine is running for too long to cause the motor temperature to be too high, the machine protection device will protect the machine, the digital display will display "E", if this happens , Just turn off the machine and cut off the power, let the machine rest for about 20 minutes, you can restart

\* In order to avoid injuring by heat wire due to the wrong operation, when opening the machine vacuum cover, press the "Seal" button, the digital



display will display "E", the machine will not heat. Then you only need to close the vacuum cover and restart.

***CV50 will not turn on***

- Ensure that the machine is properly plugged into a grounded outlet.
- Check the power cord for tears and frays. Do not use machine if power cord is damaged.

**Vacuum bags cannot be completely vacuumed**

- Make sure the open end of the vacuum bag has been straightened by the removable hook.
- If pack with a roll bag, first of all to ensure the first sealing effect is integrity, both sides of the seal area is without gap.
- In order to work successfully during vacuuming process, vacuum machine and vacuum bag must be clean, dry and without dirty things
- Clean the surface of the heating wire and the bag inner part and restart

It.

***Vacuum pouch loses vacuum after being sealed***

- Sharp items can puncture small holes in pouches. To prevent this, cover sharp edges with paper towel and vacuum in a new pouch.
- Some fruits and vegetables can release gases (out-gassing) if not properly blanched or frozen before packaging. Open pouch. If you think food spoilage has begun, discard food. If food spoilage has not yet begun, consume immediately. If in doubt, discard food.

**In some rare cases, some programs may operate incorrectly and lead to abnormal working of the machine**

- Turn off the power and then turn it on again

### **Bag cannot be sealed properly**

- Do not put wet, granular or granular food in the seal area Clean the bag inner part and seal again
- The bag must be placed correctly along the heating wire. Make sure the edges of the entire bag are laid on the heating wire without wrinkles

### **CV50 Error Code**

error	alarm reason	Troubleshooting
E01	The machine vacuums for a certain period of time, the two pressure switches are not closed	1, check if the vacuum cover is closed; 2, check if the seal gasket is installed in place; 3, check if the pump works properly; 4, check if the pressure switch device is normal (connecting pipe, pressure switch, 10P data cable, etc.)
E02	When the machine enters the heat seal mode, the micro switch is not closed	1, check if the vacuum cover is closed; 2, check the micro switch device is normal (GAS1 cable, micro switch, 10P data cable, etc.)

**Thank you for purchasing the automatic vertical chamber vacuum machine**

***Happy Vacuuming!***