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PKVS25BK
Automatic Food Vacuum Sealer

USER GUIDE

***In order to make the best use of this appliance and use it safely,
please read these instructions carefully before use
and keep them for future reference.***

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 **WARNING:** Cancer and Reproductive Harm - www.P65warnings.ca.gov

Why do you need a vacuum sealer?

Exposure to air can cause food to lose flavor and nutrition; it can also encourage the growth of bacteria and yeast, which will cause the food to spoil.

The vacuum packaging system removes air and seals in flavor and freshness. With the vacuum packaging system, you can keep your food fresh for up to 7 times longer.

THE VACUUM SEALER SAVES TIME AND MONEY

Save Money:

With the vacuum sealing system, you can buy food in advance or on sale and preserve it in your desired portion size without worrying about wasting it.

Save Time:

Cook ahead for the week, prepare meals, and save them in vacuum bags.

Marinate in minutes:

Vacuum packaging opens up the pores of food so you can get that great marinated flavor in just 20 minutes instead of overnight.

Make entertaining easy:

Prepare your favorite dishes and festive feasts in advance so you can spend time having fun with your guests instead of working in the kitchen.

Enjoy seasonal or specialty foods:

Keep highly perishable or rarely used items fresh longer.

Control portions for dieting:

Vacuum package sensible portions and write calories and/or fat content on the bag.

Protect non-food items:

Keep camping and boating supplies dry and organized for outings, and protect polished silver from tarnishing by minimizing exposure to air.

SAFEGUARDS & TIPS

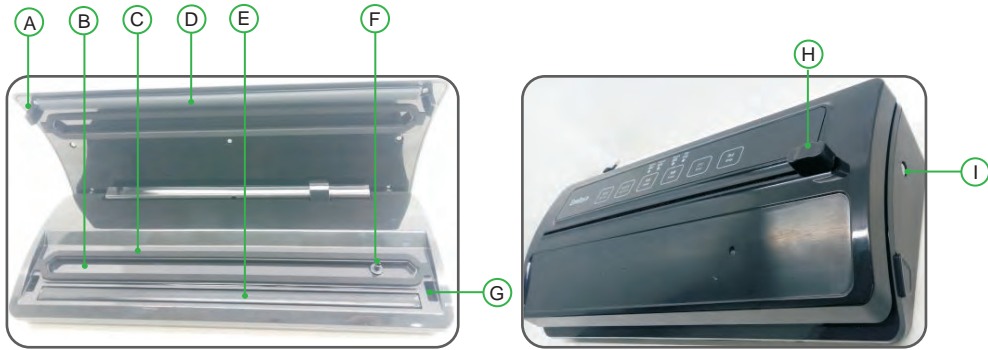
Please read and follow the safety instructions carefully before using the vacuum preservation system.

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 are any malfunctions or damage to the product. If the cord or the appliance is damaged, it must be returned to an 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 supply cord is damaged, it must be replaced by the manufacturer, its service agent, or a similarly qualified person 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 the cord from the power outlet first.
7. Do not use the appliance on wet or hot surfaces or near a power source.
8. Do not immerse any part of the appliance, plug, or power cord in water or other 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 let children play with the appliance as a toy.
12. Allow an interval of 40 seconds after each seal.

STRUCTURE AND FUNCTIONS



1. **“Vac/Seal” button:** Press this button to vacuum and seal the bag (intervals of 40 seconds are recommended each time).
2. **“Seal” button (with LED):** Press this button to seal the bag without pumping the air out (intervals of 40 seconds are recommended each time). Please note that the compressor will still turn on to ensure the sealing strip is pressed tightly. See “Operation” for detailed instructions.
3. **“Stop” button:** Allows the user to cancel any operation at any time.
4. **“Food” button:** It has two setting modes (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.
5. **“Mode” button:** It has two setting modes (Normal and Gentle). The default mode is Normal. When the food is crumbly, you can press the button to change the vacuum mode to Gentle. You can manually control the degree of vacuum by pressing the “Seal” button at any time, and the food will be sealed automatically. (Note: If the power is interrupted, this setting will return to the preset standard mode.)
6. **“Canister” button (with LED):** Press this button to start vacuum packaging the canister until the process is completed. (**Note: This function is used together with the PKVS25BK canister.**)



A. Locking Hook: Press the cover down until it clicks to lock the bag into place.

B. Vacuum Chamber: The bag must be placed within the vacuum chamber for vacuuming.

C. Lower Gasket: Seals the vacuum area to prevent air leaks during vacuuming.

D. Rubber Lip: Ensures the seal is flat.

E. Sealing Bar: The 3 mm wide sealing bar creates a strong seal.

F. Vacuum Nozzle: When using external vacuum canisters, wine stoppers, or other accessories, insert the hose into the nozzle. Do not block the nozzle when in use.

G. Release Button: Press the release buttons on both sides to open the appliance and remove the sealed food.

H. Cutter: Cuts the bag to any size you want.

I. Air Sucking Hole: When vacuum packaging with a canister, wine stopper, or other accessories, insert one end of the hose into this air hole.

Do not block this hole.

OPERATING INSTRUCTION



Put the opening of the bag in the vacuum chamber. Ensure the bag does not cover the vacuum nozzle.

Press the cover down until you hear a click sound indicating the locking hooks have locked correctly. You can then proceed with the vacuum or seal process.



Press the “**Release Buttons**” to open the appliance and 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 shown in the pictures.
- Press down the latches of both sides at the same time until two click sounds are heard.
- Press the **"Seal"** button and the LED will light up.
When the LED light turns off, the sealing operation is finished.
- Press **"Release Button"** to open the appliance, then take out the sealed bag.

PRESERVATION WITH VACUUM BAG

- Plug the appliance in and switch it **ON**.
- Put the items that you want to preserve inside the bag.
- Clean and straighten the opening of the bag, make sure there are no wrinkle on the opening.
- 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 **"Vacuum/Seal"** button and the LED will light up.
The bag will be automatically vacuumed and sealed.
When the LED light turns off, the process is completed.
- Press the release buttons on both sides, then take out the sealed items.

Note: If the food is wet, please choose Moist mode.

PRESERVATION WITH VACUUM CANISTERS

1. Put the items inside the canister and cover it with the lid. Insert one end of the hose into the Air Suction Hole on the appliance, then insert the other end into the hole on the top of the canister lid.
2. Press the **"Canister"** button to begin drawing the air from the canister and create a tight seal. You can press the **"Stop"** button to stop the operation at any time. When the vacuum process is completed, the appliance will automatically stop.
3. Unplug one end of the hose from the canister first, then unplug the other end from the appliance.
4. When the stored items expire or need to be removed from the canister, press down the button in the center of the canister lid to release the air, then open the canister after a few seconds.

TIPS ON USING CANISTER

**Remove the lid before placing the canister in the microwave oven.
Place the canister in the refrigerator for better preservation.**



HELPFUL HINTS

1. Do not overfill 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 of the bag is not wet.
A wet bag may be difficult to melt and seal tightly.
3. Vacuum sealing cannot completely replace refrigeration and freezing; perishable foods still need to be refrigerated or frozen.
4. Make sure the opening of plastic bags is clean and flat, with no foreign objects or folds, to prevent difficulty or leaks during sealing.
5. To prevent wrinkles in a seal when vacuum sealing bulky items, gently stretch the bag flat while inserting it into the vacuum chamber and hold it until the pump begins to work.
6. When vacuum sealing items with sharp edges (such as dry spaghetti or silverware), protect the bag from punctures by wrapping the item in soft cushioning material, such as tissue paper. You may also use a canister or container instead of a bag.
7. When using accessories, remember to leave 1 inch (2.5 cm) of space at the top of the canister or container.
8. Pre-freeze fruits and blanch vegetables before vacuum sealing for the best results.
9. Allow intervals of 40 seconds after sealing or vacuuming for optimal performance.
10. If you are unsure whether your bag was sealed properly, just reseal the bag.
11. For best results, please use PKVS25BK brand Bags, Canisters, Containers, and Accessories.

TIPS ON VACUUM SEALING WITH ACCESSORIES

Please pay attention to the following points before using PKVS25BK accessories including canisters, containers, wine stoppers, etc.

1. Make sure to leave at least 1 inch (2.5 cm) of space between objects and the edge.
2. Wipe the edge of the jar, container, or bottle to ensure 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 to OFF, then remove the hose.

CARE AND CLEANING VACUUM SEALERS

Care and Cleaning

1. Always unplug the unit before cleaning.
2. Do not immerse the appliance in water or other liquids for cleaning.
3. Do not use abrasive cleaners, as they can scratch the surface of the appliance.
4. Wipe the outside of the appliance with a damp cloth or sponge using mild soap if necessary.
5. To clean the vacuum chamber, wipe away any food or liquid with tissue paper.
6. Dry thoroughly before using again.
7. Clean the liquid box regularly.

TROUBLESHOOTING

Nothing happens when you try to vacuum package:

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

Note:

To prevent overheating, keep the appliance cover open and allow it to cool for 40 seconds before reuse.

AIR IS STILL IN THE BAG AFTER THE VACUUM OPERATION

1. Ensure the opening of the bag is fully inside the Vacuum Chamber during operation.
2. **Check for Leaks:** Submerge the sealed bag in water and apply pressure. Bubbles indicate a leak. If bubbles appear, seal the bag again or use a new one.
3. If using a custom-sized bag, inspect the seal. A wrinkle along the seal may cause leakage and allow air to re-enter. Trim the bag and reseal if necessary.
4. **Avoid DIY Seams:** Do not attempt to create your own side seams for a bag. Bags are manufactured with specialized side seams that are sealed completely to the outer edge. Creating DIY seams may cause leaks and allow air to re-enter.

AIR WAS REMOVED FROM THE BAG, BUT NOW AIR HAS RE-ENTERED

1. Check the seal of the bag. A wrinkle along the seal may cause leakage and allow air to enter. Simply cut the bag and reseal.
2. Sometimes, moisture or food material (such as juices, grease, crumbs, powders, etc.) along the seal prevents the bag from sealing properly. Cut the bag, wipe the top inside of the bag, and reseal.
3. If you vacuum packaged sharp food items, the 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 tissue paper, and reseal.
4. If there is still air in the bag, fermentation or the release of natural gases from inside the foods may have occurred. When this happens, the food may have begun to spoil and should be discarded.

THE BAG MELTS

If the bag melts, the rubber lip may have become too hot.

Always wait at least 40 seconds for the appliance to cool down before vacuum packaging another item.

The Complete PKVS25BK System Accessories

Get the most out of your appliance with easy-to-use Bags, Canisters and Accessories.

BAGS AND ROLLS

The design of PKVS25BK Bags and Rolls features special channels that ensure efficient and complete air removal. Their multi-ply construction makes them particularly effective barriers against oxygen and moisture, thereby preventing freezer burn. Bags and Rolls are available in a variety of sizes.

IMPORTANT:

To prevent potential contamination, do not reuse bags after storing raw meats, raw fish, or greasy foods. Additionally, do not reuse bags that have been microwaved or simmered.

PKVS25BK VACUUM PACKAGING CANISTERS

PKVS25BK Canisters are easy to use and perfect for vacuum packaging delicate items such as muffins, other baked goods, liquids, and dry goods.

They come in various styles and sizes and are suitable for use on countertops, in refrigerators, or in pantries. The Quick Marinator feature is ideal for marinating foods in minutes instead of hours. While any PKVS25BK Canister can be used for marinating, square or rectangular shapes are recommended as they require less marinade.

Note:

Do not use the canisters in the freezer. These stackable, lightweight containers are convenient for storing make-ahead meals, leftovers, and snacks. Allow hot foods to cool to room temperature before vacuum packaging to prevent contents from bubbling up out of the canister.

PKVS25BK BOTTLE STOPPER

Use PKVS25BK Bottle Stoppers to vacuum package wine, non-carbonated liquids, and oils to extend their shelf life and preserve flavor.

Note:

Do not use the Bottle Stopper on plastic bottles. Avoid vacuum packaging carbonated or sparkling beverages as gas removal will cause them to lose their fizz.

STORAGE GUIDE AND TECHNICAL DATA

In the fridge (41±35.6°F)	No Vacuum	PKVS25BK VPS
Red Meat	3-4 days	8-9 days
White Meat	2-3 days	6-8 days
Fish	1-3 days	4-5 days
Cooked Meat	3-5 days	10-15 days
Soft Cheese	5-7 days	20 days
Hard/Semi Hard Cheese	1-5 days	60 days
Fruits	5-7 days	14-20 days
Vegetables	1-3 days	7-10 days
Soup	2-3 days	8-10 days
Pasta/Rice leftover	2-3 days	6-8 days
Cream Desserts	2-3 days	8 days

Room Temperature (77±35.6°F)	No Vacuum	PKVS25BK VPS
Fresh Bread	1-2 days	8-10 days
Biscuits	4-6 months	12 months
Uncooked Pasta/Rice	5-6 months	12 months
Flour	4-6 months	12 months
Dry Fruits	3-4 months	12 months
Ground Coffee	2-3 months	12 months
Loose Tea	5-6 months	12 months
Milk Tea	1-2 months	12 months

In the Freezer (-64.4±35.6°F)	No Vacuum	PKVS25BK VPS
Meat	4-6 months	15-20 months
Fish	3-4 months	10-12 months
Vegetables	8-10 months	8-24 months

Features:

- Automatic Vacuum Air Sealing Made Easy
- Save Time & Money with Smart Meal Prep
- Lab Tested to Effectively Increase Food Shelf Life
- Simple Electric Plug-in Design with Hassle-Free Operation
- Ability to Seal Dry & Moist Food Types
- Integrated Roll Cutter for Custom Cut Bag Sizes
- Selectable Air Seal Modes: 'Gentle' & 'Normal' Vacuum Sealing
- 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
- LED Indicator Lights
- Top Panel Digital Button Controls
- Stain-Resistant & Easy-to-Clean Housing
- Safe Placement on Any Kitchen Table/Countertop
- Can Also be Used for Preserving/Waterproofing Non-Food Items

What's in the Box:

- Vacuum Sealer
- (5) Medium Vacuum Bags (7.8" x 11.8" -inches)
- Long Vacuum Bag Roll (7.8" x 78.7" -inches)
- Vacuum Air Hose

Technical Specs:

- High-Power Suction Element: 110 Watt
- Vacuum/Suction Strength: 12L/min (-0.6 bar)
- Vacuum Air Hose Length: 1.3' ft.
- Sealable Bags: Environmentally Friendly Polyamide
- Withstands Food Temperature of 212°Fahrenheit Max.
- *Vacuum Air Hose Connects to NutriChef Vacuum Seal Container Models: PKVSCN1L, PKVSCN2L (Sold Separately)
- Construction Material: Engineered ABS, Stainless Steel
- Power Cable Length: 3.3' ft.
- Power Supply: 120V
- Dimensions (L x W x H): 14.4" x 5.5" x 3.0" -inches

Register Product

Thank you for choosing NutriChef. By registering your product, you ensure that you receive the full benefits of our exclusive warranty and personalized customer support. Complete the form to access expert support and to keep your NutriChef purchase in perfect condition.



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