

SOUSVIDETOOLS

SENSES 300 CHAMBER VACUUM PACKER



USER GUIDE



IMPORTANT - READ BEFORE USE

Please read this user manual carefully before using the appliance.

Keep these instructions with the appliance.



SAFETY REGULATIONS

- This appliance is intended for commercial use only and must not be used for household use.
- The appliance must only be used for the purpose for which it was intended and designed. The manufacturer is not liable for any damage caused by incorrect operation and improper use.
- Keep the appliance and electrical plug away from water and any other liquids. In the event that the appliance should fall into water, immediately remove plug from the socket and do not use until the appliance has been checked by a certified technician. Failure to follow these instructions could cause a risk to lives.
- Never attempt to open the casing of the appliance yourself.
- Do not insert any objects in the casing of the appliance.
- Do not touch the plug with wet or damp hands.
- Danger of electric shock! Do not attempt to repair the appliance yourself. In case of malfunctions, repairs are to be conducted by qualified personnel only.
- Never use a damaged appliance! Disconnect the appliance from the electrical outlet and contact the retailer if it is damaged.
- Warning! Do not immerse the electrical parts of the appliance in water or other liquids. Never hold the appliance under running water.
- Regularly check the power plug and cord for any damage. If the power plug or power cord is damaged, it must be replaced by a service agent or similarly qualified persons in order to avoid danger or injury.
- Make sure the cord does not come in contact with sharp or hot objects and keep it away from open fire. To pull the plug out of the socket, always pull on the plug and not on the cord.
- Ensure that the cord (or extension cord) is positioned so that it will not cause a trip hazard.
- Always keep an eye on the appliance when in use.
- Warning! As long as the plug is in the socket the appliance is connected to the power source.
- Turn off the appliance before pulling the plug out of the socket.
- Never carry the appliance by the cord.
- Only connect the appliance to an electrical outlet with the voltage and frequency mentioned on the appliance label.

SAFETY REGULATIONS

- Do not use any extra devices that are not supplied along with the appliance.
- Connect the power plug to an easily accessible electrical outlet so that in case of emergency the appliance can be unplugged immediately. To completely switch off the appliance pull the power plug out of the electrical outlet.
- Always turn the appliance off before disconnecting the plug. Never use accessories other than those recommended by the manufacturer. Failure to do so could pose a safety risk to the user and could damage the appliance. Only use original parts and accessories.
- This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge.
- This appliance must not be used by children under any circumstances.
- Keep the appliance and its cord out of reach of children.
- Always disconnect the appliance from the mains if it is left unattended or is not in use, and before assembly, disassembly or cleaning.
- Never leave the appliance unattended during use.

SPECIAL SAFETY REGULATIONS

- This appliance is only intended for vacuuming and sealing plastic bags with food inside commercially. Any other use may lead to damage of the appliance or personal injury.
- Use the appliance only as described in this manual.
- **Danger of burns. Never touch the sealing bar.** It is very hot even after use. There is a danger of burns. Wait until the appliance has cooled down. Also, do not touch the appliance while in use.
- The appliance must be cleaned and food residues must be removed regularly. If the appliance is not maintained in a clean condition, this will lead to a detrimental effect on the service life of the appliance and can result in a dangerous condition during use.
- Do not place the appliance on a heating object (gasoline, electric, charcoal cooker, etc.) Keep the appliance away from any hot surfaces and open flames. Always operate the appliance on a level, stable, clean, heat-resistant and dry surface.
- Do not use the appliance near explosive or flammable materials, credit cards, magnetic discs or radios.
- This appliance is not intended to be operated by means of an external timer or separate remote-control system.
- **Important:** Keep all ventilation openings in the appliance clear of obstruction. Allow at least 10 cm spacing around the appliance for ventilation purpose during use.
- **Important:** This appliance is suitable for sealing food in both solid state such as biscuits, chips & liquid state such as juice, soup, etc.
- **Danger of crushing hands.** Be careful when closing the lid.
- Special care should be taken when moving or transporting the machine due to heavy weight. With at least 2 people or using a trolley for assistance. Move the machine slowly, carefully and never be inclined over 45°.

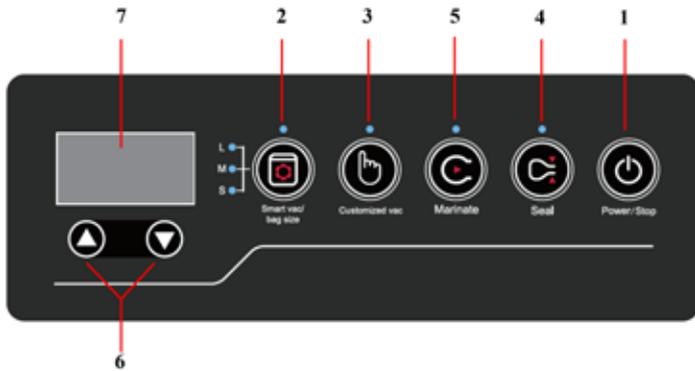
MAINTENANCE

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

FEATURES



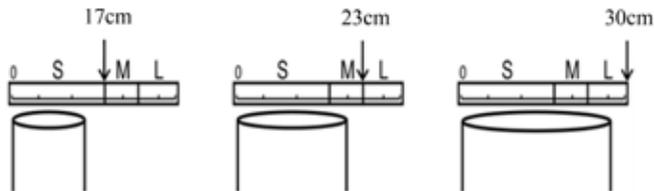
CONTROL PANEL



1. Power/Stop Button

Plug in the power and the machine will go into standby mode. Then press the Power/Stop key to enter the start and wait for mode selection.

- Press the Power/Stop button to return to standby mode.
- When the machine is in use, press the Power/Stop button to Stop.



2. Smart Vac/Bag Size Button

Press the Smart Vac/bag size key (the digital tube will display "AU"), to select the size of the bag. The L, M and S indicator lights will be lit in turn (L-M-S represents the size of the bags, large, medium and small), and the corresponding indicator lights will be lit, indicating that the bag of the corresponding size is selected.

3. Customised Vac Button

Press the Customised Vac key, enter the manual vacuum heat sealing mode, then press \wedge/\vee and choose a different vacuum time (optional range 0-70s).

4. Seal Button

Press Seal, then press \wedge/\vee to choose a heat sealing time (adjustable range of 0-6s). Smart Vacuum mode and Customised Vacuum mode will share the heat-sealing time.

In the Vacuum pumping process (Smart Vacuum or Customised Vacuum), press the Seal key to stop the Vacuum pumping and enter the heat sealing.

5. Marinate Button

Press the Marinate button for the vacuum marinate mode, press \wedge/\vee to choose a different marinate time, optional time for 9, 18, 27 minutes (every 9 minutes for a work cycle. Each cycle includes: Vacuum - keep vacuum - release).

6. \wedge/\vee Button

By pressing the \wedge/\vee button, you can adjust the heat-sealing time, Customised model of Vacuum time and marinate time.

7. Digital Displayer

On standby "AU" is displayed in the Smart Vacuum mode, the Customised Vacuum mode is shown to set the Vacuum time, the marinate mode is shown to set the marinate time, and press the seal button will show setting the heat seal time.

Working mode: The Smart Vacuum mode shows the real-time Vacuum time and remaining heat-sealing time, the Customized Vacuum mode shows the remaining Vacuum time and remaining heat sealing time, the marinate mode shows vacuum degree and remaining marinate time.

8. Start the machine

Close the vacuum lid and the machine starts working in the current working mode.

9. Factory data reset

Turn on the power and hold down the "Marinate" and "Seal" keys at the same time. The machine will display "rs" and beep to restore the factory setting.

TECHNICAL SPECIFICATION

Note: Technical specification is subjected to change without prior notification.

Voltage:	220-240V~50Hz
Power:	380W(+5%-10%)
Pressure:	-29.5(+0.5%/-2%)Hg/-999(+0.5%/-2%)mbar
Vacuum pump:	dry pump
Max bag width:	305mm/12"
Seal wire width:	2.5mmx2/0.098"x2
Seal bar :	1PCS
Chamber Size:	L330xW310xH100mm / L13.0"xW12"xH3.9"
Overall size:	L446xW367xH257mm / L17.6"xW14.4"xH10.1"
Weight:	14.5kg

GETTING STARTED

Vacuum packaging 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 which is safe to eat. Neglecting these basic guidelines can result in food spoilage, and in some cases, illness or death.

Once you familiarise yourself with the SousVideTools Senses 300 Chamber Vacuum Packer 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 food. An already bad product does not improve with vacuum packing.
- Fresh foods (Meats, vegetables, cheeses, etc.) should be refrigerated at 1°C/34°F or below or frozen after vacuum packaging.
- Vacuum packing removes a high percentage of air. This slows the growth of most living micro-organisms, which degrade food, such as aerobic bacteria and moulds. 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.
- Vegetables such as cauliflower, broccoli and cabbage will emit gasses when vacuum sealed. To prepare these foods for vacuum packaging, you must blanch them first.
- All perishable foods must be refrigerated or frozen to prevent spoilage.
- Vacuum packaging is not a substitute for canning.

PACKAGING WITH VACUUM POUCHES

With the SousVideTools Senses 300 Chamber Vacuum Packer, you can easily package a wide variety of sizes and shapes. You can also prep and store smaller individual serving portions as well as bulk items.

- Keeps food fresh 3-5 times longer than conventional storage bags.
- Several sizes available to meet your packaging needs.
- Terrific for hundreds of applications in and out of the kitchen.
- Safe for freezer, refrigerator and microwave use. Pouches can also be boiled.
- Pouch thickness available in standard 3mil or heavy duty 4mil.
- Pouches are economically priced, giving you a better value.
- Vegetables must be blanched before being packaged. Place in boiling water or microwave until heated through but still crunchy. Vacuum package as normal.

OPERATING INSTRUCTIONS

BEFORE OPERATION

- Plug in the power cord, connect the power supply, and the machine enters standby mode.
- Press the Power/Stop key, the machine will enter the ready working state, and wait for the mode to be selected. If the vacuum lid is closed after connecting the power supply, the digital tube will display "CLO" and open the vacuum cover to enter the ready working state.

Note: When LED display shows "CLO", the machine is in protection status. In this status, no matter which button you are pressing, the machine will not work. Open the vacuum lid then the machine can return to normal operation.



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How to Vacuum and Seal a Pouch

In order to extend the life of your vacuum sealer, we strongly recommend pausing at least 20 seconds between each seal.

- 1 Select a vacuum bag of the right size and place the item in the bag, allowing at least 5cm between the top of the bag and the item to ensure sealing
- 2 Press the Seal button, and then through \wedge / \vee select the heat sealing time (with memory function, the next batch should not change so you do not need to set up again).
- 3 Vacuum Mode Selection (Smart Vacuum or Customised Vacuum)
 - If the Smart Vacuum mode is used, press the Smart Vac/bag size key to select the bag specification (L, M, S) according to the actual size of the bag.
The corresponding indicator lights up, indicating that the bag of the corresponding specification is selected.
 - If using the Customised Vacuum mode, press Customised Vac, then through \wedge / \vee choose the required time.
- 4 Place the vacuum bag with the items in it flat in the vacuum chamber, place the bag mouth on the heating bar, and insert two clips into the bag mouth. The mouth of the bag should be kept clean and free from liquid and debris.
- 5 Close the vacuum cover and gently press 2-3s. The machine starts to vacuum and heat up automatically. If it is necessary to heat Seal in advance during vacuuming, press the Seal key during vacuuming to enter the heat Seal.
- 6 When it is finished, the machine will beep three times, then automatically open the vacuum lid and is finished.
- 7 Remove the heat-sealed items, check the heat-sealing effect, and then use or refrigerate for storage.



A positive seal will look "clear" upon inspection. If the seal is "spotty or incomplete" increase the sealing time by 1 digital. If the seal is "white or milky" decrease the seal time by 1 digital.

How To Marinate Foods

- 1 Press Marinate key into marinate mode, and then through \wedge / \vee choose the marinate time, optional time for 9, 18, 27 minutes (every nine minutes for a working cycle).
- 2 Place the prepared meat/vegetables in an open container of appropriate size into a vacuum chamber.
- 3 Close the vacuum cover and gently press 2-3s, the machine starts to vacuum, the digital tube shows the vacuum degree, when a certain vacuum degree is reached, the pump stops and keeps the vacuum state, the digital tube will show the marinate time, and start counting down, after 9 minutes, the machine exhausts and starts the next working cycle again.
- 4 When the marinate time is counted down to 0, the machine will beep three times, and then automatically open the vacuum lid.

FOOD STORAGE & SAFETY

This vacuum chamber packaging machine uses the vacuum sealing method to airtight pack food. Vacuum packaging is an easy and efficient way of packaging a variety of food, because it can prevent spoilage and extend the shelf life of food. The lack of air in the bag hinders the growth of bacteria and molds. You can buy food in large quantities and vacuum pack them without the threat of food waste.

However, please keep in mind that not all kinds of food can benefit from vacuum packaging. Never use vacuum packaging to store garlic or fungi such as mushrooms. A dangerous chemical reaction will take place when air is removed, causing these foods to be dangerous if ingested. Vegetables should be washed and peeled before packaging to kill any enzymes that may cause deterioration when air is removed under vacuum packaging.

Food	Vacuum & freezer storage	Vacuum & fridge storage	Typical storage
Fresh beef & veal	1 - 2 years	3 - 4 weeks	1 - 2 weeks
Fresh pork	1 - 2 years	3 - 4 weeks	1 week
Fresh fish	1 - 2 years	2 weeks	3 - 4 days
Fresh fruits	1 - 2 years	2 weeks	3 - 4 days

Note:

- Above table is just for reference only and suggest to follow local hygienic and epidemiological regulations.
- Vacuum packaging can only slow down the process of food spoilage, but it cannot stop food spoilage. The food still need to be put in the freezer or fridge.

CLEANING & MAINTENANCE

Attention: Always unplug the machine from the electrical power outlet and let it cool down completely before cleaning & storage.

Cleaning

- Never immerse the machine in water or other liquids.
- Clean the cooled exterior surface with a slightly damp cloth or sponge with some mild soap solution.
- Never use abrasive sponges or detergents, steel wool or metallic utensils to clean the interior or exterior parts of the appliance.

Storage

- Before storage, always make sure the machine is disconnected from the electrical outlet and cooled down completely.
- Store the machine in a cool, clean and dry place and make sure the lid is closed and secured with the clamp.

TROUBLESHOOTING

If the machine does not function properly, please check the below for the solution. If you are still unable to solve the problem, please contact the supplier/service provider.

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.

Does not pull a complete vacuum with pouch

- Vacuum/seal time may not be set high enough. Set vacuum and seal times higher and vacuum again.
- To vacuum and seal properly, the opening of pouch must be within the vacuum chamber.
- If packaging from a roll pouch, make sure first seal is complete and there are no gaps in either seal.
- The machine and vacuum pouch need to be clean, dry and free of debris for the vacuum process to be successful. Wipe surface of seal bar and inside of pouch and try again.

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.

Not sealing pouch properly

- Seal time may not be long enough. Increase seal time and try again.
- Pouches will not seal if any moisture, food particles or debris are present in the seal area. Wipe the inside of the pouch clean and try again.
- Pouch must be properly placed along the seal bar. Make sure the entire pouch is over the seal bar and there are no wrinkles in pouch material.

Error	Possible Cause	Troubleshooting
E01	After the machine closes the vacuum cover and starts working, E01 will be displayed if a certain vacuum degree cannot be reached within 10 seconds	1. Press STOP to exit the fault. 2. Check whether the sealing ring is properly installed. 3. Re-close the vacuum cover.
E02	Motor temperature fuse protection due to overheating	Stop the machine for 30 minutes and let the temperature control fuse return to normal.

WARRANTY & AFTER SALES SERVICE

- 1 Make sure the working platform is flat, clean and tidy.
- 2 Warranty is limited to damage caused by production defects.
- 3 The cost of parts and maintenance will be charged due to improper use or other non-product quality problems.
- 4 Please keep the purchase vouchers.

Maintenance Card

First Name:

Last Name:

Phone:

Email:

Address:

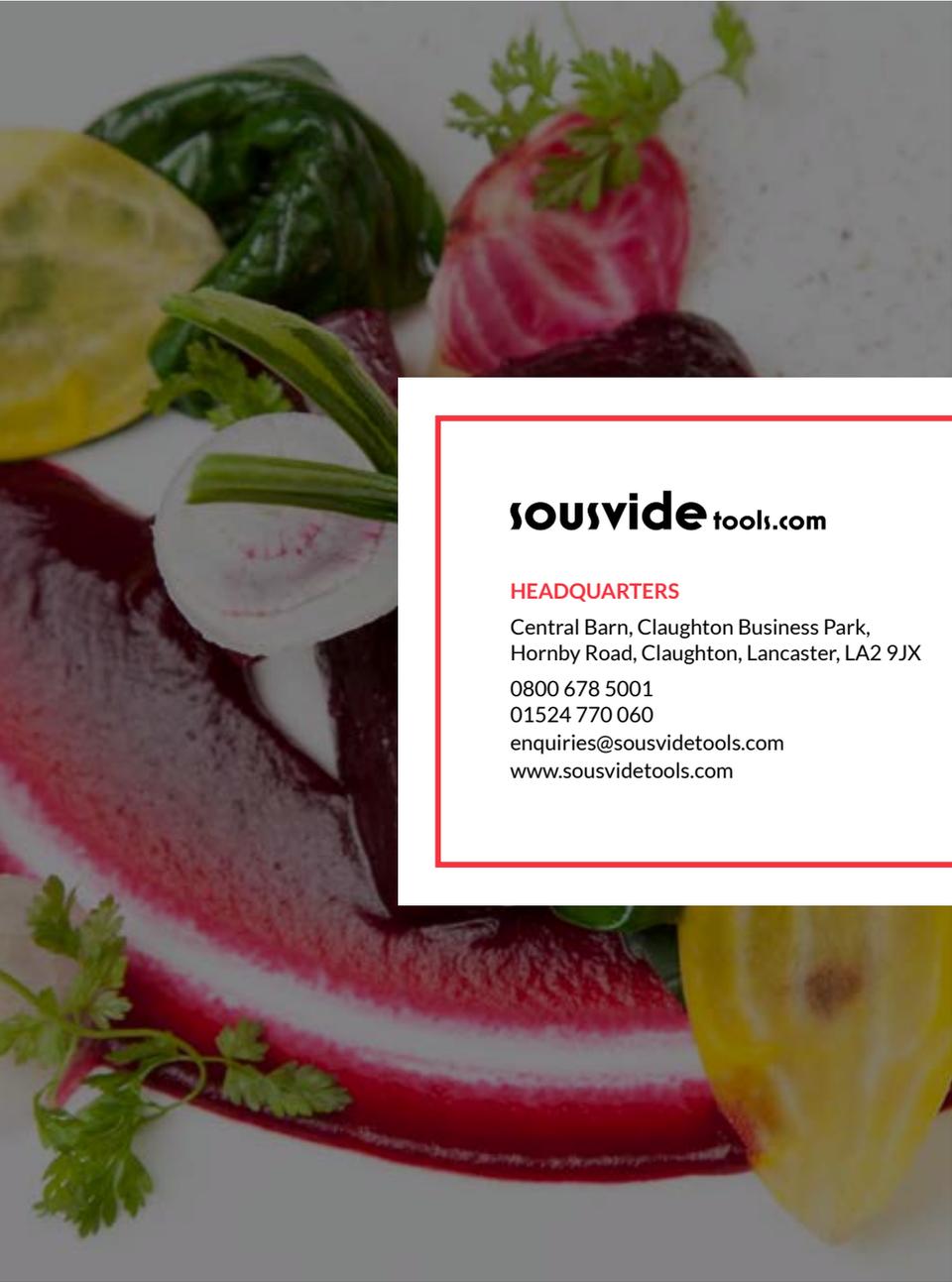
Machine Model:

Purchase Date:

Supplier:

Repair Record

Date	Cause	By



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HEADQUARTERS

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