

AVIDARMOR

CHAMBER VACUUM SEALER

USER MANUAL



ultra
-SERIES-
MODEL: **USV32**

processing fresh . . . field to sealed!

Table of Contents

Important Safeguards.....	1
Features.....	3-4
Set Vacuum Time.....	5
Set Seal Time.....	5
General Chamber Vacuum Packing Instructions.....	6
Operating Instructions.....	7
Marinating.....	7
Cleaning & Maintenance.....	8
Troubleshooting.....	9
Notes.....	10
Warranty.....	Back

IMPORTANT SAFEGUARDS

When using electrical appliance, basic safety precautions should always be followed including the following:

1. Carefully read all of the instructions before using this appliance and save for future reference.
2. Unplug from outlet when not in use, before removing or putting on any parts, and before cleaning.
3. To protect against the risk of electrical shock, do not put appliance in water or other liquids.
4. This appliance is not a toy, and not intended for use by children without adult supervision. Always ensure appliance is stored in a safe place, out of reach of children.
5. Do not use any bags or attachments not recommended and do not use this appliance for any other purpose than its intended use.
6. If the power cord is damaged, immediately stop using the appliance. It must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.
7. Keep away from moving parts.
8. Keep hands away from the the hot sealing element located on the top edge of the machine's lid. It can become very hot and may burn skin on contact.
9. Do not try to repair this appliance by yourself.
10. Don't use the appliance if it has fallen or appears to be damaged.
11. Avoid doing the following: pull or carry by the cord, use cord as a handle, close a door on cord, or pull cord around sharp edges or corners. Do not operate appliance if the cord or plug is wet.
12. Keep away from hot ovens, electric burners or any other hot surface. Do not use this appliance on wet or hot surface or near a heat source.
13. It is recommended to not use an extension cord with this appliance. However, if one is used, it must have a rating equal to or exceeding the rating of this appliance.

14. When disconnect, to avoid any injury, unplug by grasping the plug, not the cord.
15. Before plugging appliance in or operating, make sure your hands are thoroughly dry.
16. When powered "ON", appliance must always be on a flat, stable surface, such as table or counter.
17. There is no need to use any lubricant, such as oil or water, on this appliance.
18. Do not immerse any part of this appliance, power cord, or plug in water or any other liquid.
19. Do not use this appliance outdoors or on a wet surface, it's recommended for household, indoor use only.
20. This appliance is not intended for use by persons, including children with reduced physical, sensory or mental capabilities or lack of experience and knowledge, unless they are being supervised or given instruction or instruction concerning use of the appliance by a person responsible for their safety.
21. Children should be supervised to ensure that they do not play with the appliance.
22. Cleaning and user maintenance should only be performed by adults or authorized service agents.

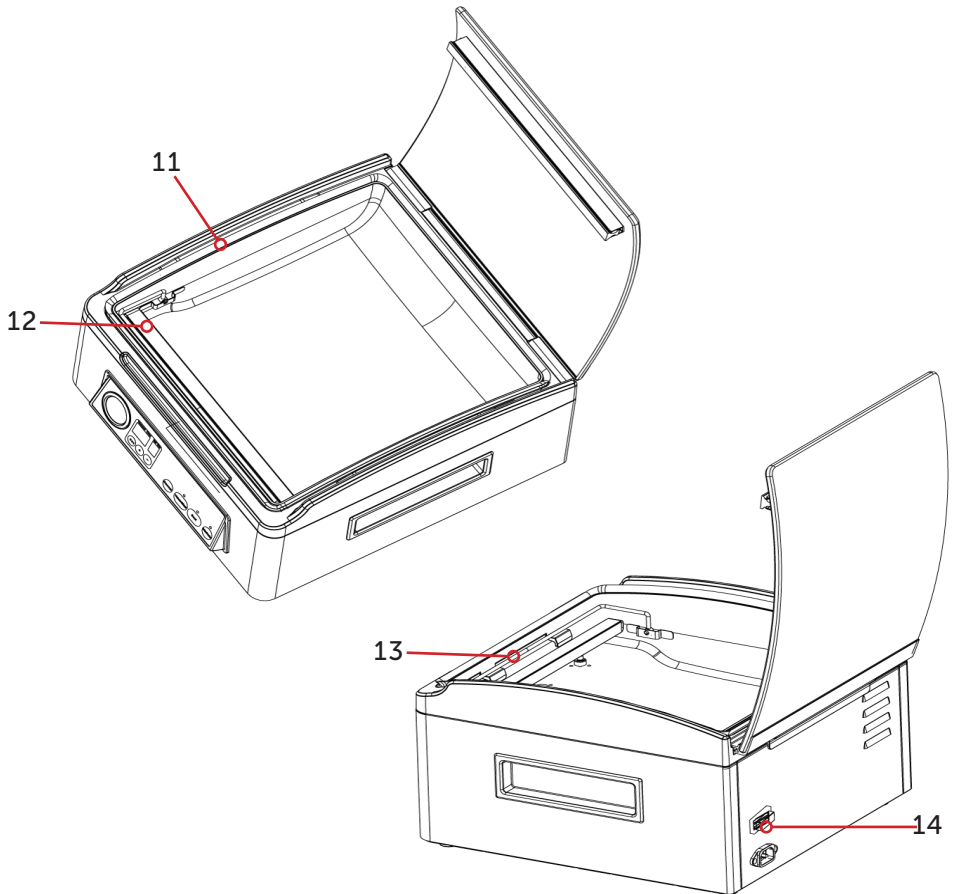
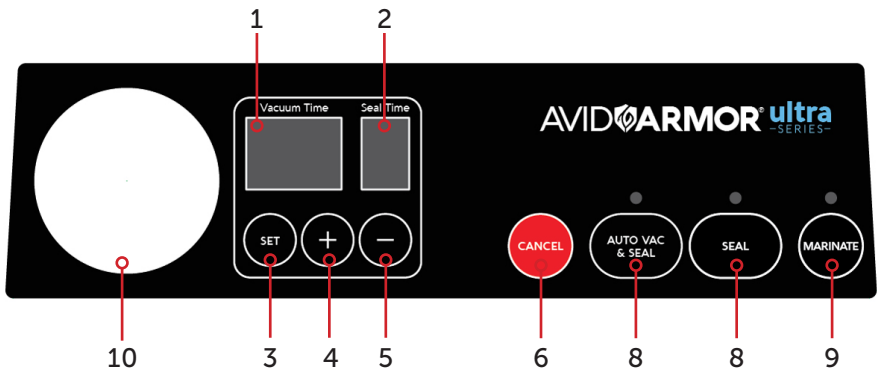
**SAVE THESE INSTRUCTIONS
FOR HOUSEHOLD USE ONLY**

Features

1. **Vacuum Time:** Numeric display provides two functions:
 - displays the vacuum progress;
 - display the vacuum time setting.
2. **Seal Time:** Numeric display provides two functions:
 - displays the sealing progress;
 - displays the seal time setting.
3. **Set:** To select the desired setting for the vacuum or sealing time.
 - vacuum time ranges from 30 seconds - 99 seconds;
 - sealing time ranges from 3 seconds - 9 seconds.
4. **"+"**: To increase the vacuum or sealing time.
5. **"-"**: To decrease the vacuum or sealing time.
6. **Cancel:**
 - Press to interrupt and stop the vacuum or sealing cycle.
7. **Auto Vac & Seal:** Starts the default vacuum and seal cycle. Pouch is automatically sealed once vacuum cycle is complete.
8. **Seal:** This button provides two functions:
 - Use to seal open end of pouch when making pouch from a roll;
 - To avoid crushing delicate item: When the 'Auto Vac & Seal' function is in progress, press "Seal" to immediately interrupt the vacuum cycle, and start the pouch sealing cycle.
9. **Marinate:** 99 seconds per cycle with no seal
 - Use this function to quickly penetrate food with wet marinades or dry rubs. When food is under vacuum, it helps open pores to create maximum infusion.
10. **Vacuum Gauge:** Shows the vacuum level inside the chamber.
11. **Gasket:**
 - Ensures a tight seal between chamber and lid. Clean and dry or replace when it becomes distorted or broken.
12. **Seal Bar:** Becomes hot and seals the pouch during the sealing cycle. Clean and dry or replace when it becomes distorted or broken.
13. **Pouch Clamp:** Holds the opening of the pouch in place during the vacuum and sealing cycles.
14. **Power ON/OFF Switch:** Located on back side of machine

Features

Control Panel



Set Vacuum Time

Press "Set" to activate Set Time functions. When number begins to flash, press "+" or "-" to increase or decrease vacuum time. Once desired vacuum level is reached, press "Set" again to move to the Seal Time function, or leave idle and it will automatically set after 5 seconds of rest.

NOTE: The following times are only recommendations. It is always best to test your product to achieve desired vacuum level.

	Applications	Examples	Vacuum Time
1	General Applications	Factory default setting, standard pouch sizes, all types of food	60
2	Light packing of delicate and crushable items	Bread, potato chips, fruits, herbs, etc.	20 - 40
3	Standard Pouches	Any pouch size 8"x12" or smaller	40 - 60
4	Large Pouches	Pouch sizes 10"x13" or larger	60 - 80
5	Tight packing; liquids	Soups, sauces,	60 - 80
6	Extra tight packing; marinating	Marinating meats and other foods	99

Set Seal Time

Press "Set" to activate Set Time functions. When number begins to flash, press "Set" again move to the Seal Time function. Once desired seal time level is reached, press "Set" again to move back to the Vacuum Time function, or leave idle and it will automatically set after 5 seconds of rest.

NOTE: The following times are only recommendations. It is always best to test your product to achieve an adequate seal.

	Applications	Examples	Seal Time
1	Avid Armor or similar Vacuum Sealer Pouch	Standard nylon vacuum pouch	6
2	Soft Bags (not vacuum bags)	PE or OPP bags	3 - 4
3	Thin Nylon Bags	Nylon bags less than 3 mil	4 - 6
4	Vacuum Pouch at Cold Temperatures	When operating at less than _____ degrees Fahrenheit	6 - 7
5	Moist or Wet Pouch	When pouch has extra moisture	7 - 8
6	Specialty Bags	Aluminum foil or paper bags	8 - 9

Vacuum Packaging Guidelines

- Follow all food safety regulations as outlined by the FDA at www.FDA.gov.
- Vacuum packaging is NOT a substitute for canning.
- Vacuum packaging cannot reverse the deterioration of foods.
- Vacuum packaging is NOT a substitute for refrigeration or freezing.
- Some fruits and vegetables may release gases, known as outgassing. When packaging these fruits and vegetables, outgassing can cause the vacuum to be gradually lost over time. Blanching or freezing before vacuum packaging helps prevent this from occurring.

NOTE: Due to the risk of anaerobic bacteria, soft cheeses, fresh mushrooms, garlic and onions should never be vacuum packaged.

- It is critical that food handling and storage are maintained at low temperatures. You can reduce the growth of microorganisms at temperatures of 40°F or less (4°C). Freezing at 0°F will not kill microorganisms, but reduces the chances of them growing. For long-term food storage, always freeze foods that have been vacuumed packaged.

NOTE: Beef and other proteins may look darker after being vacuum packaged. This is due to the removal of oxygen and is not an indication of spoilage.

General Chamber Vacuum Packing Instructions

1. Always remove extra air out of the bag before closing the lid and starting the vacuum pump.
2. Always place the open end of the pouch flat and straight across the seal bar and ensure there are no wrinkles.
3. The more 'air' that is in the chamber will need a longer vacuum time. The more 'product' that is in the chamber will need less vacuum time.
4. To create a tighter package, increase the vacuum time.
5. For best marinating effects, repeat the marinating cycle 2 to 3 times.
6. Always check the seal line to ensure it is clear, flat, evenly melted. Increase seal time by one or two seconds if the seal is spotty. Reduce seal time by one or two seconds if the seal is overly melted, has bubbles, or appears milky.

Operating Instructions

1. Put the items inside the pouch..
2. Clean and straighten the open end of the pouch, and ensure that the open end is clean and dry.
3. Place the bag in the chamber and lay the open end of the pouch across the seal bar, securing it down with the pouch clamp.
4. Remove any extra air out of the pouch. This will help ensure a tight vacuum sealed bag.
5. Check the screen to confirm vacuum and seal time according to the type of food and bag.
6. Pull down the lid and press the "Auto Vac & Seal" button to start the automatic vacuum and seal function.
7. The vacuum screen display will count down to "0" , then the seal screen display will count down to "0". The "Auto Vac & Seal" and "Seal" indicator LED light will flash for a few seconds. When the indicator LED lights turn off, the cycle is finished.
8. Lift the lid to open and remove the vacuum sealed bag.

NOTE:

- *The machine can be used continuously but for best results, allow to cool down for 1 minute between cycles.*
- *Wipe out any excess liquid or food residue in the vacuum chamber after each bag is packaged.*

Marinating

1. Place food items and marinade in a container.
2. Open the lid and place the container inside the chamber.
3. Close the lid and press the "Marinate" button to start the marinate cycle. The vacuum screen display will count down to "0", then the "Auto Vac & Seal" and "Seal" indicator lights will flash for a few seconds. When the indicator light turns off, the marinating cycle is complete.
4. Repeat step 3 two additional times.
5. Open lid and remove items from chamber.

Cleaning and Maintenance

Chamber Vacuum Sealer

1. Always unplug the unit before cleaning.
2. Do not immerse in water or any other liquid.
3. Avoid using abrasive products or material to clean the unit, for they will scratch the surface.
4. Use a mild dishwashing soap and a warm, damp cloth to wipe away food residue around components.
5. Dry thoroughly before using again.

Storing Your Chamber Vacuum Sealer:

1. Store the machine in a flat and safe place, out of reach of children
2. Always leave the lid in resting position when storing. DO NOT stack items on top of the lid or vacuum sealer. If the lid is closed or forced down, the gasket will become compressed and the vacuum sealer may not operate properly.

Troubleshooting

Problem	Solutions
Sealer is vacuuming well, but not creating a seal.	Check if the sealing time is sufficient? If not, reset the sealing time.
	Check if the heating element is damaged and seal time properly set. If damaged, replace the heating element and ensure it is properly installed.
	Check if the sealing strip is damaged or installed properly? If damaged, please exchange the sealing strip and make sure it is well installed.
	Check if the seal area of the pouch has any liquid or moisture? If yes, clean and dry the seal area and try again.
Seal function is working properly, but sealer is not vacuuming.	Check if the vacuum time is set high enough? If not, increase the vacuum time.
	Check to see if the food has any sharp edges? If yes, pack any sharp edges with a bone protector sheet or double bag the food item to prevent tears in pouch.
	Check if the open end of the bag is wet? If yes, dry the opening of the bag and try again.
	Check if the sealing strip is damaged or properly installed? If damaged, please replace the sealing strip and ensure it is properly installed.
Pouch loses vacuum or inflates after vacuum sealing.	Check if the food is outgassing (letting off gas after vacuum sealing)? This will cause pouch to inflate or lose vacuum. To prevent outgassing, immediately refrigerate or freeze after vacuum sealing to slow down or stop the outgassing.
	Check to the seal to ensure a complete, even seal all the way across the pouch. Too much heat can melt the pouch and cause air to enter the pouch. Too little heat can cause an incomplete seal causing air to enter the pouch.
	Check to see if the food has any sharp edges creating micro tears/holes in the pouch? If yes, pack any sharp edges with a bone protector sheet or double bag the item to prevent tears/holes.
The pouch melts when sealed.	Check the seal time. Decrease seal time by one second intervals until proper seal is acheived.

Notes

Warranty

Avid Armor takes pride in the quality of our products and guarantees that the vacuum sealer will be free from defects in material and workmanship for one year following the purchase date. During this period, your exclusive remedy is repair or replacement of this product or any component found to be defective, at our discretion. Components including seal tape, seal bar, gaskets, or any parts tampered or altered are NOT covered under the one year warranty.

This warranty applies only to products purchased and used in the United States, with a valid proof of purchase from an authorized seller.

To make a warranty claim: go to AvidArmor.com/contact or call us at 720-724-7808. If the product qualifies for warranty repair or replacement, we will bear the cost of all shipping charges to and from our warehouse for repair. We are not responsible for shipping damage.

Before returning the product for any repair or service: it must be clean and free from any food particles or other debris; otherwise, we will return it or impose a \$50 cleaning surcharge, at our discretion.

To register your warranty, go to www.AvidArmor.com and click on "Product Registration"



www.AvidArmor.com
720-724-7808