



# User Manual

## Chamber Vacuum Sealer

### Model: C700-EUUK



Advanced Cuisine Technology PTE. LTD

Website: [www.advanced-cuisine.com](http://www.advanced-cuisine.com)

# Contents

Safety Regulations .....	2
WEEE Warning .....	3
Vacuum Packaging and Food Safety .....	4
Product Features .....	6
Specifications .....	10
Filling and Draining the Oil Pump .....	11
Operation Instructions .....	13
Power on .....	13
Vacuum and seal .....	13
Seal only .....	14
Marinate .....	15
Accessories .....	15
Care and Maintenance .....	17
Troubleshooting .....	18
Warranty .....	20
Declaration of Conformity .....	21

# Safety Regulations

For your safety, follow the instructions below when using your C700-EUUK.

- Read the user manual before using the product.
- Do not put the machine on wet or hot surfaces, or near heat sources.
- Do not immerse the machine or the power cord in water or any other liquid.
- Plug the machine into a grounded power outlet, and do not use extension cords.
- To disconnect, remove the cord by grasping and pulling out the plug. Do not unplug by pulling on the cord.
- Do not operate the product if the cord is damaged.
- Use the machine only for its intended purpose.
- Do not touch the machine's lid, chamber, or seal strip during operation to avoid injury or damage to the machine.
- The machine is not intended for use by children, persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge.
- Properly manage the machine to keep it out of reach of children.
- Do not hit or press the lid with hard or heavy objects to avoid damage to the lid.
- Keep away from flammable or explosive gases.
- Keep a clearance of at least 10 cm between the machine and surrounding walls or objects for good ventilation.
- Keep the machine away from heaters or steam devices (such as steamers, dishwashers, or stoves).
- Keep the machine in an upright position standing on its support legs when moving or transporting it.
- The company will not be liable for damage or quality issues caused improper usage that does not follow the instructions in the manual.

## WEEE Warning



The WEEE logo on this product or its documentation indicates the product must not be disposed of as household waste. To prevent possible harm to human health or the environment, the product must be disposed of in an authorized waste collection point. For further information on how to dispose of this product correctly, contact the local authority responsible for the waste management in your area.

# Vacuum Packaging and Food Safety

Vacuum packaging extends the life of foods by removing most of the air from sealed containers and prevents 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

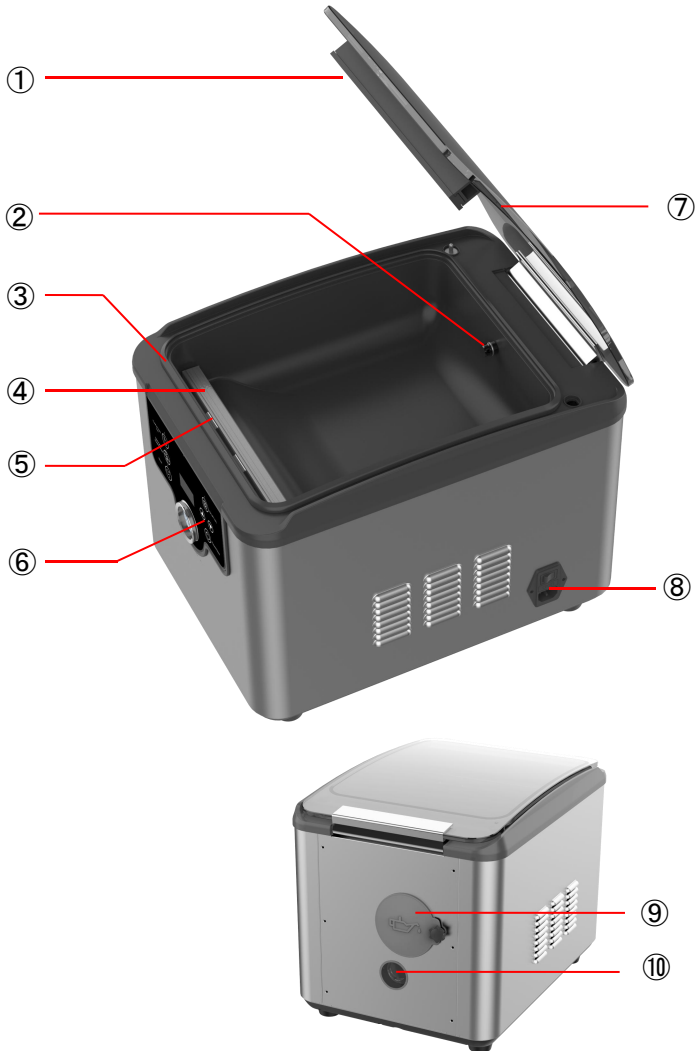
to predict how long foods will retain their top-quality flavor, appearance, or texture because it depends on the age and the condition of the food on the day it was vacuumed packaged.

**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.

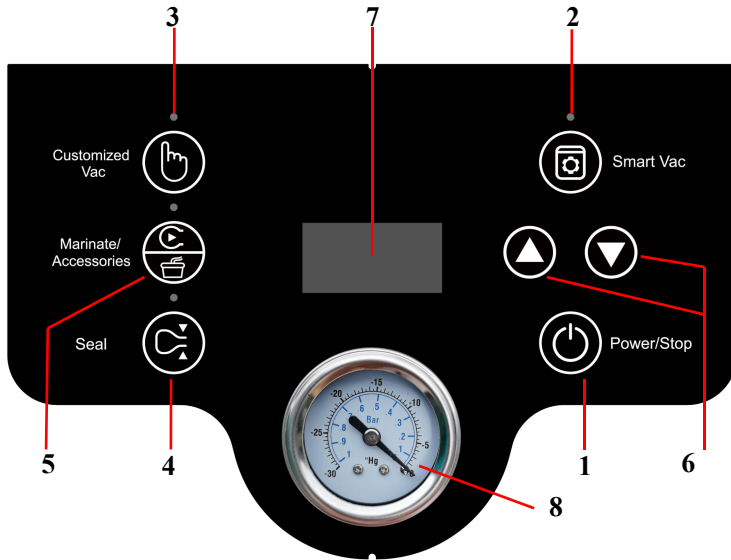
## Food Storage and Safety Information

Storage	Foods	Typical Storage	Vacuum Packaging
Frozen	Meat	6 months	15-20 months
	Fish, Seafood	6 months	10-12 months
	Dried fruit, Coffee beans	6-9 months	18-24 months
Refrigerated	Meat	2-3 days	12-13 days
	Fish, Seafood	2-3 days	6-8 days
	Cooked meat	2-3 days	10-14 days
	Eggs	2-3 days	30-50 days
	Vegetables	2-3 days	7-10 days
Dry	Bread	1-2 days	6-8 days
	Cookies	4-6 months	12 months
	Noodles	5-6 months	12 months
	Rice	5-6 months	12 months
	Flour	4-5 months	12 months
	Crackers	3-4 months	12 months
	Coffee	2-3 months	12 months
	Tea	5-6 months	12 months
Powdered Milk	1-2 months	12 months	

## Product Features



- ① Seal pad ②Suction outlet ③Gasket ④Seal bar ⑤Bag holder  
⑥Control panel ⑦Lid ⑧Electric socket & power switch ⑨Silicone  
cover ⑩Oil inspection window



## 1. Power/Stop Button

- Plug the machine into an electrical outlet, then turn on the power switch. The machine will enter power-saving mode. If the vacuum lid is open, the display will show "OFF." To enter standby mode, press the "Power/Stop" button.
- In standby mode, if the lid is open, the display will indicate "ON," and you can select the desired working mode.
- If the lid is closed in standby mode, the display will show "CLO." Open the lid to select the working mode.
- To return the machine to power-saving mode, press the "Power/Stop" button in standby mode.
- During operation, press "Power/Stop" button, the machine will stop and return to standby mode.

## 2. Smart Vac Button

- In standby mode, press "Smart Vac" button (display shows "Au") and the machine will enter smart vacuum mode. In this mode, the machine

will smartly vacuum according to the size of the bags and items, without the need to manually set the vacuum time or select the bag size.

— The display will present two countdown timers throughout the operation phase: the initial timer corresponds to the vacuuming process, while the subsequent timer corresponds to the sealing process.

### **3. Customized Vac Button**

In standby mode, press "Customized Vac" button and the machine will enter custom vacuum mode. In this mode, you can adjust the vacuum time from 5 to 50 seconds by pressing ▲/▼.

### **4. Seal Button**

— In standby mode, press "Seal" button (indicator flashes) and then press ▲/▼ to adjust the seal time from 0 to 6 seconds. The button works for both smart vacuum mode and custom vacuum mode. The setting will be saved for next use.

— Press "Seal" button during vacuuming (smart vacuum mode or custom vacuum mode), the machine will start sealing directly.

### **5. Marinate/Accessories Button**

— In standby mode, press "Marinate/Accessories" button, the display shows marinate time, and the machine will enter marinate mode. In this mode, you can adjust the marinate time from 6 - 60 min by pressing ▲/▼. (Every 9 min is a cycle, which consists of three steps: vacuum - keep vacuum - release.)

— To vacuum with accessories, connect the vacuum hose with the accessory first, then press and hold the "Marinate/Accessories" button for about 2 seconds, and the machine will start vacuuming, with the display showing ACC. The machine will beep 3 times after the vacuum is complete.

## 6. ▲ / ▼ Button

By pressing ▲/▼, you can adjust seal time, vacuum time in custom mode, and marinate time.

## 7. Digital Display

— In standby mode, the display shows:

- “Au” for smart vacuum mode.
- vacuum time for custom vacuum mode.
- marinate time for marinate mode.
- seal time when pressing “Seal”.

— In operation, the display shows:

- real-time vacuum time and remaining seal time in smart vacuum mode.
- remaining vacuum time and seal time in custom vacuum mode.
- vacuum time and marinate time in marinate mode.
- “ACC” in accessories mode.

## 8. Vacuum gauge

Displays the real-time vacuum level in the vacuum chamber.

## 9. Start

In standby mode, close the lid and the machine will start to work in the selected mode.

Note: Except for Accessories mode, which need to long press “Marinate/Accessories” button.

## 10. Factory Reset

After the machine is powered on, in stand by mode, press and hold “Marinate/Accessories” and “Seal” buttons for 3 seconds at the same time, the machine will display “rs” and make a “beep” sound to restore factory settings.

## Specifications

Model	C700-EUUK		
Power supply	110-120V~60Hz	220-240V~50Hz	220-240V~50Hz
Power	850W	750W	800W
Pressure	-29.8''Hg (-1009 mbar) (-100.9kPa)		
Seal bar width	260 mm		
Max Bag Size	Width: 260mm Length: 330mm		
Pump type	Oil pump		
Seal strip	2.5mm x 2pcs		
Chamber dimensions	268 x 330 x 100mm		
Product dimensions	464 x 334 x 332mm		
Weight	22 kg		

# Filling and Draining the Oil Pump

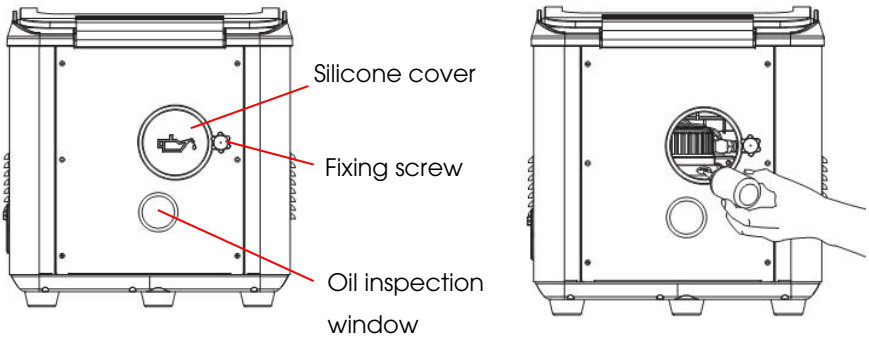
In the following cases, the pump needs to be filled with vacuum pump oil:

- 1) When using the machine for the first time, it is necessary to add oil. After using the machine for 25 hours or 3000 times, you need to fill the pump again.
- 2) When the amount of oil in the pump is below the minimum level, the oil needs to be added.
- 3) If the machine performance declines, such as insufficient vacuum, the oil needs to be changed.
- 4) When the machine has been used for 60 hours or six months or 7,000 times, the oil needs to be added.
- 5) When the oil becomes cloudy, it needs to be changed.

**\*Use only the provided vacuum pump oil, ISO 32# or ISO 46# synthetic or semi-synthetic oil.**

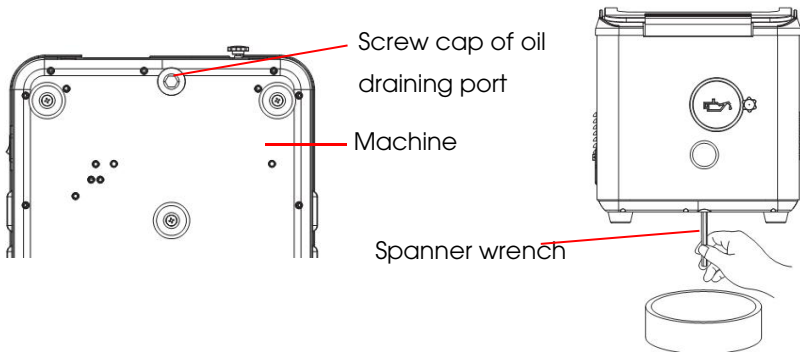
## **Fill the oil pump:**

- 1) Unscrew the fixing screw on the silicone cover by hand.
- 2) Pull the silicone cover off.
- 3) Twist off the screw cap of the oil filling port.
- 4) Adding oil until the oil level is between 1/2~3/4 from the oil inspection window.
- 5) Tighten the screw cap of the oil filling port.
- 6) Reinstall the silicone cover.



### Drain the oil pump:

- 1) Prepare a container and put it under the oil draining port.
- 2) Use the spanner wrench (included) to twist off the screw cap counter-clockwise, until the oil starts draining.
- 3) Once the oil is completely drained, tighten the screw cap.



### Note:

- 1) Make sure the machine is in a well-ventilated area. Avoid breathing in the gases released by the oil pump, as they may contain oil and could be harmful to your health.

- 2) Dispose of drained oil according to environmental regulations.
- 3) Restore machine to its upright position after filling/draining oil.

## Operation Instructions

### Power on

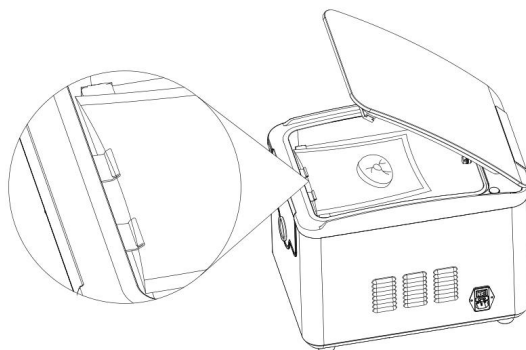
- Plug into the electrical outlet, turn on the power switch, and the display will show "OFF".
- Press "Power/Stop" button. When the lid is open, the display shows "ON". When the lid is closed, the display shows "CLO". Open the lid and the machine can be use.

**Note: When "CLO" is displayed, the machine is in protected mode. In this mode, no matter which button is pressed, the machine will not work. Open the vacuum lid and the machine can be used.**

### Vacuum and seal

1. Choose a suitable-sized vacuum pouch and place the item in it, leaving a minimum of 5 cm between the item and the open end of the pouch.
2. Press "Seal" button and ▲/▼ to adjust the seal time. (The time will be saved for the next operation.)
3. Select a vacuum mode
  - To select Smart Vac mode, press "Smart Vac" button;
  - To select Customized Vac mode, press "Customized Vac" button, and adjust the vacuum time by pressing ▲/▼.
4. Place the filled vacuum bag into the vacuum chamber with the open end of the pouch over the seal bar. Be sure to keep the bag end open with the bag holder. The open end of the bag should be clean, free of

liquid and debris.



5. Close the lid and press it down slightly and the machine will start vacuuming and seal automatically. During vacuuming, you can also press "Seal" button to seal immediately.
6. At the end of the process, the machine will "beep" three times to signal the operation is complete.
7. Open the lid, take out the bag and check the seal.

## Seal only

The machine does not have a program for sealing bags only, but when it is required, it can be done in the following way.

1. Press "Seal" button, and adjust seal time by pressing ▲/▼. (The seal time will be remembered and preset next time.)
2. Press "Smart Vac/Bag Size" or "Customized Vac".
3. Place the bag in the chamber, and put one end over the seal bar. Keep the bag end held open, clean and free of liquid and debris.

4. Close the lid and press it slightly, and the machine will start to work.
5. When you hear a beep, press "Seal" to seal the bag.

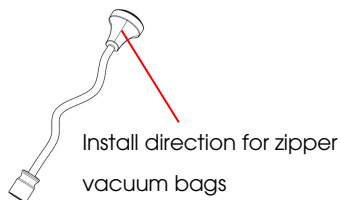
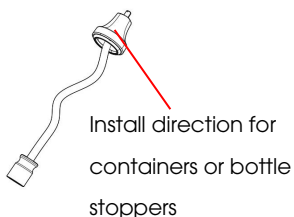
## Marinate

1. Press "Marinate/Accessories" button to enter marinate mode, then adjust marinate time by pressing ▲/▼.
2. Place the food and marinade in a vacuum bag or an uncovered container into the vacuum chamber.
3. Close the lid and press it slightly, and the machine will start to work.
4. When the marinate time counts down to zero, the machine will beep three times and the process is complete.

## Accessories

To use with accessories, keep the machine lid open.

1. Install the hose nozzle:

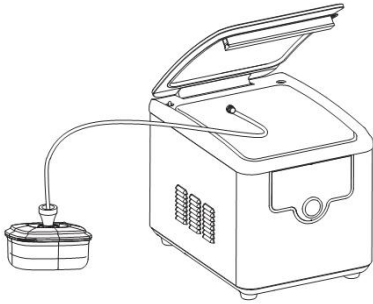


2. Connect the hose to the suction outlet of the machine and the accessory.

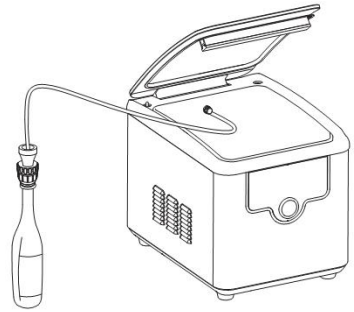
Note:

- ① To use with a canister, turn the valve on the lid to the "vacuum" position.
- ② To use with a valve vacuum bag, make sure the zipper is completely

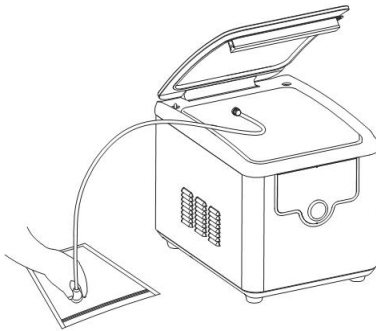
closed.



Vacuum with a container



Vacuum with a bottle stopper



Vacuum with a zipper bag

3. Long press the “Marinate/Accessories” button for 2 seconds to start vacuuming.

4. When the vacuum process is complete, the machine will beep three times. If the container has a vacuum indicator, you can press “Power/Stop” to stop vacuuming when you see the vacuum pressure is reached.

Note:

- ① To stop vacuuming during operation, press “Power/Stop” button.
- ② After vacuuming with a container, turn the valve on its lid to the “Lock” position.

# Care and Maintenance

- Unplug the machine before cleaning and maintenance.
- Regularly fill and drain the oil pump according to the instructions.
- Regularly clean the machine surface with a damp cloth to remove dust and dirt. Do not use solvent containing detergent to clean the lid.
- Check the lid, gasket, seal pad before each use. If they are damaged, replace them before use.
- Do not place any hot/sharp/heavy items on the lid as this may damage the lid.
- Keep liquids and dust from entering the pump or exhaust pipe as it can cause damage to the pump.
- Only trained professionals should disassemble the machine.
- The machine can work for a maximum of 8 hours per day. If the working time exceeds this limit, the company will not be responsible for any resulting damage to the machine.

# Troubleshooting

The C700-EUUK provides exceptional vacuum performance, but you may encounter issues occasionally. To address these problems, please try the following troubleshooting steps before contacting customer service for assistance.

## **Machine cannot start**

- Make sure the power cord is properly plugged into the power outlet and that the machine power switch is turned on.
- Check whether the power cord is damaged. If so, replace it before use.
- If not for the above cases, contact professionals for maintenance. (It can be the problem of the control board or cable terminals.)

## **Insufficient Vacuum**

- The vacuum time may not be enough. Please set a longer vacuum time and try again.
- Make sure the bag opening is laid flat within the chamber and not folded.
- Make sure the bag opening is held open with the holder.
- The bag may be punctured or broken.

## **Seal failure**

- The seal time may not be enough. Please set a longer seal time and try again.
- Make sure the bag end is placed over the seal bar.
- Make sure the bag end is free of moisture, crumbs, or debris.
- The seal bar may not be in place.
- There may be dirt or oxide film on the surface of seal bar copper sheet or cylinder copper column. Scrape and clean them with a tool such as a small

screwdriver, and then try again.

- The seal pad may not be in place.
- If not for the above cases, contact professionals for maintenance. (It can be the problem of the heating coil, solenoid valve, control board or power panel.)

### Bag inflation

- Sharp items may pierce the bag. To prevent this, cover sharp edges with a paper towel or a puncture proof guard and re-vacuum with a new vacuum bag.
- Some fruits and vegetables can release gas if they are not properly pre-treated before packaging.

### Error code

Code	Problem	Solution
E01	The vacuum pressure cannot be reached.	1. Press "Stop" to exit the code. 2. Check if the gasket is in right position. 3. Close the lid tightly and try again.
E02	The lid is not closed tight when the machine starts sealing.	1. Press "Stop" to exit the code. 2. Close the lid tightly and try again.

# Warranty

The warranty begins on the date of purchase of the device supported by the corresponding purchase invoice and gives the right to: 24 months warranty on any defective replacement or component and labor cost.

The warranty covers manufacturing and/or design defects. Shipping and return shipping is always the responsibility of the customer.

Before installing the machine, read the instruction manual attached to it. In case of any incident within the warranty period, do not disassemble anything: consult Advanced Cuisine Technology.

The product warranty will be invalidated if technical intervention occurs on the product by unauthorized personnel, use of non-original spare parts, as well as manipulation of invoice data or the rate plate.

Advanced Cuisine Technology is not responsible for any breakdowns caused by incorrect installation, lack of maintenance or incorrect execution thereof, misuse or negligence on the part of the user.

Thank you for purchasing the Chamber Vacuum Sealer C700-EUUK.

*Happy Vacuuming!*



# CE Declaration of Conformity

Declaration of Conformity

To whom it may concern,

From: Advanced Cuisine Technology PTE. LTD.

60 Paya Lebar Road, #11-19 Paya Lebar Square, Singapore 409051

Declare under our responsibility that the electrical product(s):

Brand Name: Vesta Precision

Equipment/Product Name: Chamber Vac Sealer

Type/Model: C700-EUUK

Description: Chamber Vac Sealer C700 oil - 240 V - EUUK plug

Product Voltage: 220-240V ~50Hz

Conforms to Directive(s): 2014/30/EU EMC Directive

2014/35/EU Low Voltage Directive

Conforms to Standard(s):

EN IEC 55014-1:2021; EN IEC 61000-3-2:2019+A1:2021

EN 61000-3-3:2013+A1:2019+A2:2021

EN IEC 55014-2:2021

EN IEC 61000-3-11: 2019

EN 60335-1:2012 + A11: 2014+ A13: 2017+A1:2019+A14:2019+A2:2019+  
A15:2021+A16:2023

EN 60335-2-74:2003 +A1:2006 +A2:2009+A11:2018

EN 62233: 2008

The Technical file is available from: Advanced Cuisine Technology PTE. LTD.

The manufacturer hereby declares under his sole responsibility that the product Identified above Directive(s) and Standard(s).

Herewith complies with ROHS according to European Directive 2011/65/EU and 2015/863/EU. We hereby assume full responsibility and liability to ensure that all our mass produced merchandise fulfill the above mentioned ROHS requirements.



Issued By: Ruben Duran

Job Position: Vice President

Advanced Cuisine Technology PTE. LTD.