



# User Manual

Model: C17af-EUUK & C20af-EUUK  
Chamber Vacuum Sealers



Advanced Cuisine Technology PTE. LTD

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

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# Contents

Introduction .....	1
Important Safeguards .....	2
Vacuum Packaging and Food Safety .....	3
Product Features of C17af-EUUK .....	6
C17af-EUUK Specifications .....	10
Product Features of C20af-EUUK .....	10
C20af-EUUK Specifications .....	13
Filling and Draining the Oil Pump .....	15
Operation Instructions .....	17
Power on .....	17
Vacuum and seal .....	17
Seal only .....	18
Marinate .....	19
Care and Maintenance .....	20
Troubleshooting .....	21
Limited Warranty and After Sales Services .....	23
Returns .....	23
Exchanges .....	23
Warranty .....	24
What Does This Limited Warranty Not Cover? .....	24

# Introduction

Thank you for purchasing the C17af-EUUK or C20af-EUUK Vacuum Packaging Unit. With its strong performance and high quality, it will bring you great convenience into your life. To ensure optimal operation and performance, please read this manual carefully before use.

This is the user manual for the C17af-EUUK and C20af-EUUK models. While they share many similar features, there are differences in specifications and control panels. Please refer to the relevant sections for your model as indicated in the table of contents.

## Notice:

- Before using this machine, please read this manual carefully and ensure you fully understand its contents.
- Please make sure the operator or supervisor is familiar with the essential points of this manual.
- After reading, keep this manual in a convenient location for easy reference.
- If you have any questions, please contact the supplier promptly.

## Responsibilities:

- This manual has been carefully prepared by the supplier. The supplier is not responsible for any consequences resulting from improper operation due to failure to follow the manual correctly.
- The supplier will not be responsible for any damage or issues caused by not using the provided spare parts correctly.
- Supplier reserves the rights to modify the product's parameters of spare parts without prior notice.

# Important Safeguards

When using the product, please always follow the instructions:

- Read the user manual before using the product.
- Do not place 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 plug by grasping and pulling it out. Do not unplug by pulling on the cord.
- Do not operate the product if the power cord is damaged.
- Use the machine only for its intended purpose.
- Do not touch the machine's lid, chamber, or seal wire during operation to avoid injury or damage.
- The machine is not intended for use by children, or persons with reduced physical, sensory, or mental capabilities, or lack of experience and knowledge.
- Keep the machine out of reach of children.
- Do not hit or press the lid with hard or heavy objects to avoid damage.
- Keep the machine away from flammable or explosive gases.
- Maintain at least a 10cm clearance between the machine and surrounding walls or objects for proper ventilation.
- Keep the machine away from heaters or steam-producing devices (such as steamers, dishwashers, or stoves).
- When moving or transporting the machine, keep it in an upright position on its support legs.
- The company will not be liable for damage or quality issues caused by improper usage that does not follow the instructions in this 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 shelf life of food by removing most of the air from sealed containers, preventing fresh air from entering and reducing oxidation. This helps preserve the flavor and overall quality of the food. Additionally, it inhibits the growth of aerobic microorganisms, which can lead to the following issues under certain conditions:

**Mold** – Mold cannot grow in a low-oxygen environment, so vacuum packaging can effectively eliminate it.

**Yeast** – Yeast causes fermentation, which can be identified by smell and taste. It requires water, sugar, and moderate temperatures to grow and can survive with or without air. Refrigeration slows yeast growth, while freezing halts it completely.

**Bacteria** – Bacteria cause unpleasant odors, discoloration, and/or soft or slimy textures. Under the right conditions, *Clostridium botulinum* (the bacterium that causes botulism) can grow in the absence of air and cannot be detected by smell or taste. While extremely rare, botulism can be very dangerous.

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

To preserve food safely, it is crucial to maintain low temperatures. The growth of microorganisms can be significantly slowed at temperatures of 4° C or below. Freezing at -17° C does not kill microorganisms but prevents their growth. For long-term storage, always freeze perishable foods that have been vacuum packaged.

It is important to note that vacuum packaging cannot reverse food deterioration; it only slows changes in quality. The length of time food will

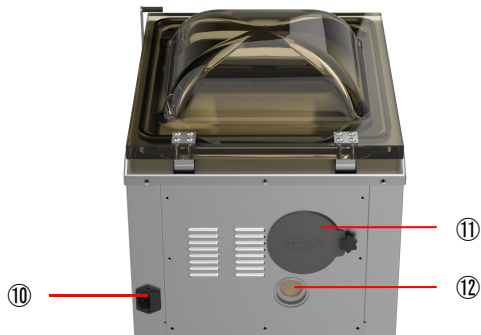
retain its optimal flavor, appearance, and texture depends on the age and condition of the food when it was vacuum packaged.

**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.

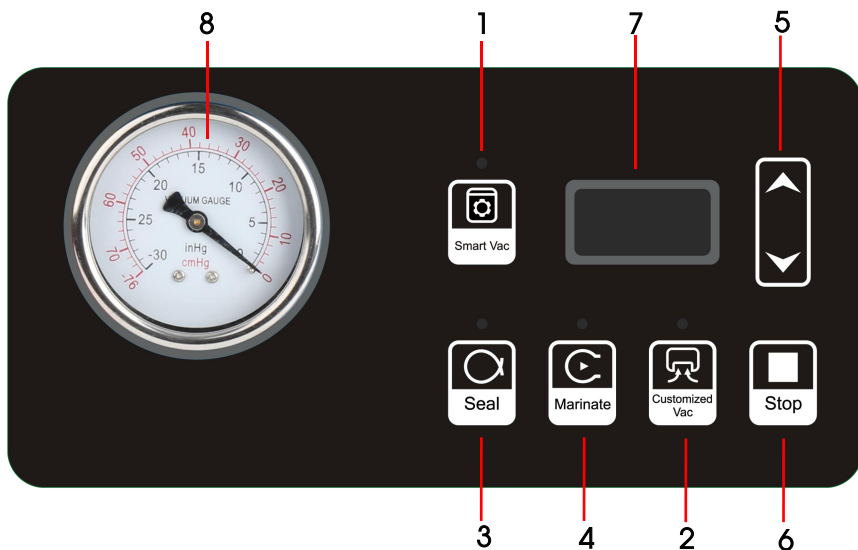
## Food Storage and Safety Information

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 of C17af-EUUK



- ① Seal pad ② Suction outlet ③ Vacuum chamber ④ Seal bar ⑤ Bag clip  
⑥ Control panel ⑦ Lid ⑧ Gasket ⑨ Lid lock ⑩ Power port ⑪ Silicon cover  
⑫ Oil inspection window



## 1. Smart Vac Button

- In standby mode, press "Smart Vac" button (the display will show "Au") and the machine will enter smart vacuum mode. In this mode, the machine will smartly vacuum according to the size of the bag and item, without the need to manually set the vacuum time or select the bag size.
- In standby mode, press and hold the "Smart Vac" button for about 2s, the light of the button will flash, and you can adjust the vacuum time in smart vacuum mode by pressing  $\wedge / \vee$ . The display will show the time in the range of -10s~10s. Close the lid then the machine will vacuum with the adjusted time. If you want to exit this mode of time adjustment, press "Stop" button to return to the normal Smart Vac mode.

## 2. Customized Vac Button

In the standby mode, press the "Customized Vac" button, the machine will enter custom vacuum mode. In this mode, you can adjust the vacuum time from 5 - 80 seconds by pressing  $\wedge / \vee$ .

### 3. Seal Button

- In standby mode, press the "Seal" button (the indicator will flash) and then press  $\wedge$  /  $\vee$  to adjust the seal time from 0 – 9 s. The button works for both smart vacuum mode and custom vacuum mode.
- Press "Seal" during vacuuming (smart vacuum mode or custom vacuum mode) to seal directly.

### 4. Marinate Button

- In standby mode, press the "Marinate" button, the machine will enter marinate mode. In this mode, you can adjust the marinate time from 9 - 99 min by pressing  $\wedge$  /  $\vee$ . (Every 9 min is a vacuum cycle, which consists of three steps: vacuum – hold vacuum – release.)

### 5. $\wedge$ / $\vee$ Buttons

By pressing the  $\wedge$  /  $\vee$  button, you can adjust seal time, vacuum time in custom mode, and marinate time.

### 6. Stop Button

During operation, press the "Stop" button and the machine will stop and return to standby mode.

### 7. Digital Display

- Standby mode:

When powered on, the display will show "On";

When the machine is in protected mode, the display shows "CLO";

When the machine enters smart vacuum mode, the display shows "Au";

When the machine enters custom vacuum mode, the display shows the vacuum time;

When the machine enters marinate mode, the display shows the marinate time;

When you press "Seal", the display shows the seal time.

-- During operation:

In smart vacuum mode, the display shows the vacuum time and remaining seal time;

In custom vacuum mode, the display shows the remaining vacuum time and seal time.

In marinate mode, the display shows the vacuum time and remaining marinate time.

## **8. Vacuum Gauge**

Displays the vacuum pressure in the chamber.

## **9. Start**

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

## **10. Factory Reset**

Power off the machine and then power it on. When the display shows "On", press and hold the "Stop" and "Marinate" buttons for about 3 seconds. The display will show "rS" and beep to restore factory settings.

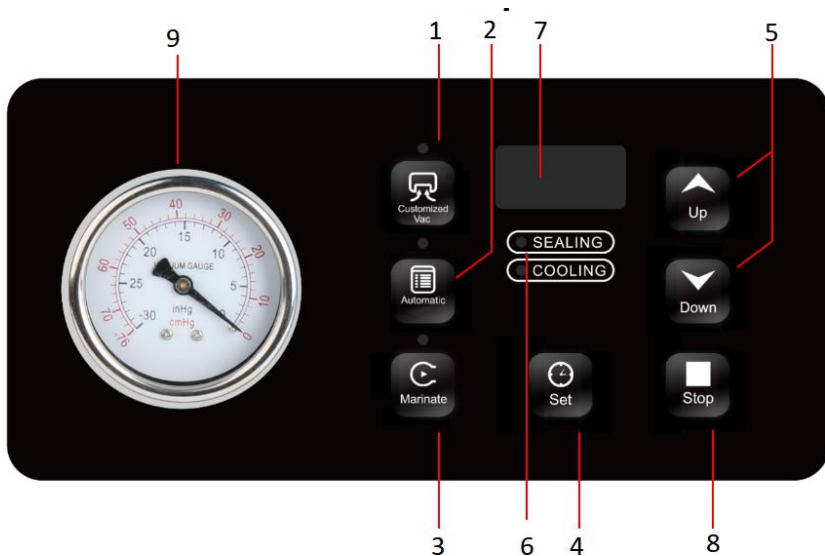
## C17af-EUUK Specifications

Model	C17af-EUUK
Power supply	220-240V~50Hz
Power	800W
Pressure	-1012mbar pump pressure -1009mbar chamber pressure
Max bag width	300mm
Pump type	Oil pump
Seal wire	2.5 mm x 2pcs
Dimensions	359 x 425 x 366mm
Weight	23.6kg

## Product Features of C20af-EUUK



- ①Lid ②Gasket ③Chamber ④Seal bar ⑤Power switch ⑥Pressure gauge  
⑦Seal pad ⑧Vacuum bag clamp ⑨Lid lock ⑩Control panel



### 1. Customized Vac Button

In the standby state, press the "Customized Vac" button to enter the customized vacuum and seal mode, and then press the  $\wedge$  /  $\vee$  button to select the vacuum time (optional range 5~90 seconds).

### 2. Automatic Button

In the standby state, press the "Automatic" button (the display will show "Au"), then place the bag into chamber and close the lid, the machine will work automatically.

### 3. Marinate Button

In the standby state, press the "Marinate" button to select the marinating mode, the display will show the marinating time, press the  $\wedge$  /  $\vee$  button to select different marinating time (range: 6 - 96 minutes; every 6 minutes represents one cycle: vacuum, hold vacuum, and release). Close the lid to start working automatically.

#### **4. Set Button**

Press the 'Set' button to adjust the time settings for sealing and cooling processes, then press the  $\wedge$  /  $\vee$  buttons to set the time. The sealing time range is 0 - 9 seconds, and the cooling time range is 0 - 10 seconds.

#### **5. $\wedge$ / $\vee$ Buttons**

The  $\wedge$  /  $\vee$  buttons can be used to adjust the Customized Vac time, Marinate time, Sealing time, and Cooling time, either by short or long presses.

#### **6. Sealing & cooling Indicate light**

- When you press the 'Setting' button to switch settings, the corresponding indicator light will turn on, indicating that the time can be set for this mode..
- During the working process, when the corresponding indicator light is flashing, it means it is working in this mode.

#### **7. Digital Display**

- Standby mode:

Au — Automatic mode: The display shows 'Au' when the bag size is selected;

CLO—Protection mode: The display shows 'CLO', and the machine will resume normal operation once the lid is opened.;

- The setup time and working time are displayed.

#### **8. Stop button**

Press the 'Stop' button to stop the machine.

#### **9. Pressure gauge**

Showing the vacuum pressure of chamber.

## C20af -EUUK Specifications

Model	C20af-EUUK
Power supply	220-240V 50Hz
Power	1100W
Pressure	-1012mbar pump pressure -1009mbar chamber pressure
Max bag width	410mm
Pump type	Oil pump
Seal wire	3.5mm x 2pcs
Dimensions	491x 551x 450mm
Weight	44kg

## Filling and Draining the Oil Pump

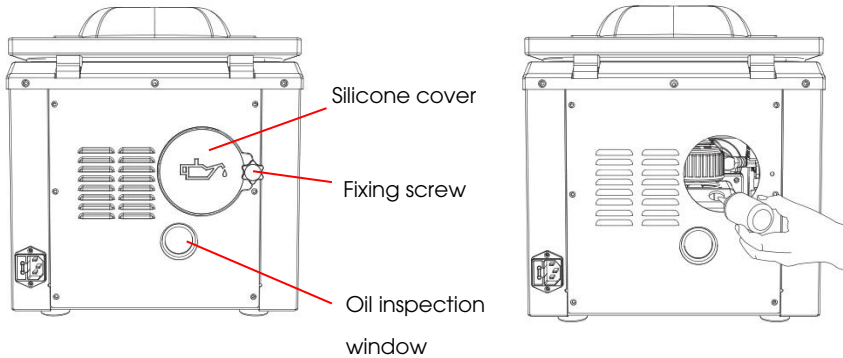
In the following cases, the pump needs to be filled with vacuum pump oil:

- 1) When using the machine for the first time, it is necessary to add oil. After using the machine for 25 hours of operation or 3000 cycles, you need to fill the pump again.
- 2) If the oil level in the pump falls below the minimum level, add oil.
- 3) If the machine's performance declines, such as insufficient vacuum, the oil should be changed.
- 4) After 60 hours of use, 6 months of operation, or 7,000 cycles, the oil needs to be added.
- 5) If the oil becomes cloudy, it should be changed.

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

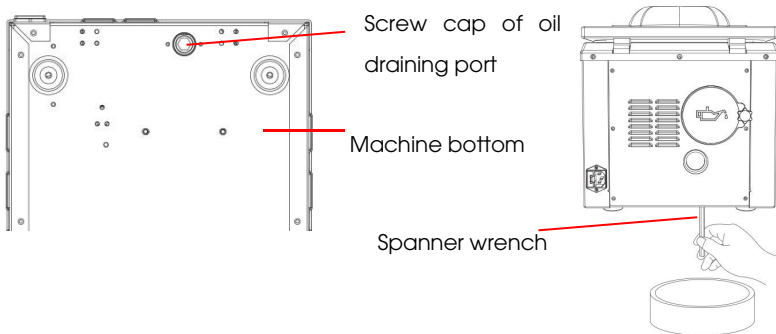
### How to fill the oil pump:

- 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 and 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 included spanner wrench to twist off the screw cap counterclockwise, until the oil begins to drain.
- 3) Once the oil has completely drained, tighten the screw cap.



**Note:**

- 1) Ensure the machine is properly ventilated to avoid prolonged exposure to gas that may contain residual oil.
- 2) Dispose of the drained oil according to environmental regulations.
- 3) Restore the machine to its upright position after filling or draining oil.

# Operation Instructions

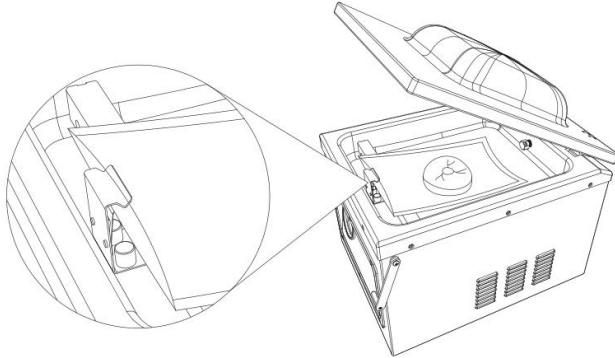
## Power on

- Plug the machine into a grounded electrical outlet, and it will enter standby mode.
- When the lid is open, the display will show "ON".
- When the lid is closed, the display will show "CLO", and the machine will enter protection mode. In this mode, no matter which button you press, the machine will not work. Open the lid and the machine will resume normal operation.

## Vacuum and seal

1. Choose a vacuum pouch of suitable size and place the item inside, leaving at least 5cm between the item and the open end of the pouch.
2. Press the "Seal" button and use  $\wedge$  /  $\vee$  to adjust the seal time. (The selected time will be saved for the next operation.)
3. Select vacuum mode:
  - Smart Vac mode: press the "Smart Vac" button;
  - Customized Vac mode: press the "Customized Vac" button, and adjust the vacuum time by pressing  $\wedge$  /  $\vee$ .
4. Place the filled vacuum bag into the vacuum chamber, ensuring the open end of the pouch is over the seal bar. Be sure to clip the lower/bottom side of the bag into the clip. Ensure the open end of the bag is clean, and free of liquid and debris.

**Note:** Tuck only the bottom side of the bag so that the clip can support the upper side of the bag.



5. Close the lid, and the machine will start vacuuming and sealing automatically. During vacuuming, you can also press the "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 separate program for sealing bags only, but this can be done as follows when needed:

1. Press "Seal" button, and adjust seal time by pressing  $\wedge$  /  $\vee$ . (The seal time will be remembered and preset next time.)
2. Press "Smart Vac" or "Customized Vac".
3. Place the bag in the chamber, and put one end over the seal bar. Keep the bag end 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 the “Marinate” button to enter marinate mode, then adjust marinate time using  $\wedge$  /  $\vee$ .
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 to signal the process is complete.

# Care and Maintenance

- Unplug the machine before cleaning and maintenance.
- Regularly refill 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 solvents containing detergents to clean the lid.
- Check the lid, gasket, and seal strip before each use. If any are damaged, replace them before use.
- Do not place any hot, sharp, or heavy items on the lid as this may damage the lid.
- Do not allow any liquid or dust to enter the pump or exhaust pipe, as it may damage the pump.
- Only qualified professionals should disassemble the machine.
- The machine can operate for a maximum of 8 hours per day. If the operating time exceeds this limit, the company will not be responsible for any resulting damage.

# Troubleshooting

The C17af-EUUK and C20af-EUUK provide 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**

- Ensure the power cord is securely plugged into the power outlet and that the machine's power switch is turned on.
- Check if the power cord is damaged. If it is, replace it before use.
- If none of the above applies, contact a professional for maintenance. (It could be an issue with the control board or cable terminals.)

## **Insufficient Vacuum**

- Increase the vacuum time and try again.
- Ensure the bag opening is inside the chamber.
- Ensure the lower side of the bag is tucked into the clip.
- The oil may be insufficient, below the minimum level, or the oil may have become cloudy, causing the vacuum pump to underperform. Refill or replace the oil and try again.
- The bag may be damaged.

## **Seal failure**

- The seal time may not be enough. Please increase the seal time and try again.
- Ensure the bag end is placed over the seal bar.
- Ensure the bag end is free of moisture, crumbs, or debris.
- The seal bar may not be properly aligned.
- The seal strip may not be in place.

- Dirt or oxidation may have built up on the surface of the heating bar or copper components. Clean them with a small screwdriver or similar tool, and try again.
- If none of the above applies, contact a professional for maintenance. (The issue may be with the heating coil, solenoid valve, control board, or power panel.)

**Bag Inflation**

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

**Error code**

Code	Problem	Solution
E01	The lid is not properly closed when the machine starts sealing.	<ol style="list-style-type: none"> <li>1. Press the "Stop" button to exit the code.</li> <li>2. Close the lid properly and try again.</li> </ol>
E02	The display will show 'E02' if the machine runs for 5-10 seconds but fails to reach the required vacuum pressure.	<ol style="list-style-type: none"> <li>1. Press the "Stop" button to exit the code.</li> <li>2. Check if the gasket is in right position.</li> <li>3. Close the lid properly and try again.</li> </ol>

# Limited Warranty and After Sales Services

## Returns

If you are not fully satisfied, our products are backed with a 30-day, no-questions-asked money-back guarantee. To be eligible for a full refund, you must:

- Have purchased your product directly from Vesta Precision within the last 30 days.
- Have the original order number or email used during your purchase.
- Email your request for a return and full refund.

*Full refunds can only be provided within 30 days of purchase directly from Vesta Precision. Devices purchased through resellers, retail partners, or other websites are not eligible for a return and full refund. Please consult their return policies for more information. We cannot provide a full refund for any damaged devices not covered under our limited warranty.*

## Exchanges

We offer a variety of products. Retail exchanges are eligible within 30 days from the original date of purchase. To be eligible for an exchange, you must:

- Have purchased your product directly from the Vesta Precision within the last 30 days.
- Have the original order number or email used during your purchase.
- Email us to request an exchange.

*Retail exchanges can only be provided within 30 days of purchase directly from Vesta Precision. Products purchased through resellers, retail partners, or*

*other websites are not eligible for an exchange. Please consult their exchange policies for more information. We cannot provide a retail exchange for any damaged devices not covered under our limited warranty.*

## **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.

## **What Does This Limited Warranty Not Cover?**

This limited warranty does not cover damages directly or indirectly resulting from:

- Non-intended use of the product for purposes not described in the user manual.
- Use with other products or damage suffered from such use.

- Accident, misuse, abuse, vandalism, power surges or acts of God (including lightning and other weather conditions).
- Improper or inadequate maintenance.
- Unauthorized disassembly or modification.
- Repairs by unauthorized service technicians.

WE ARE NOT RESPONSIBLE FOR AND THIS LIMITED WARRANTY DOES NOT EXTEND TO ANY CONSEQUENTIAL, INDIRECT, SPECIAL, INCIDENTAL OR PUNITIVE DAMAGES ARISING OUT OF OR RELATING TO THE UNIT. Some jurisdictions do not allow the exclusion or limitation of incidental or consequential damages, so the above limitation may not apply to you. This limited warranty is not transferable and is limited to the original purchaser.



# 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:	Vacuum Sealer
Type/Model:	C17af-EUUK
Description: EUUK plug	Chamber Vac Sealer C17af oil - 240 V -
Product Voltage:	220-240V ~50Hz
Conforms to Directive(s):	2014/30/EU EMC Directive 2014/35/EU Low Voltage Directive

Conforms to Standard(s):

AMD2:2011 used in COR1:2010, COR2:2011, COR1:2016	IEC 60335-2-45:2002, AMD1:2008, conjunction with IEC 60335-1:2010, AMD1:2013, COR1:2014, AMD2:2016,
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AMD2:2011 used in IEC 60335-2-45:2002, AMD1:2008,  
conjunction with IEC 60335-1:2010,  
COR1:2010, COR2:2011,  
AMD1:2013, COR1:2014, AMD2:2016,  
COR1:2016

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.