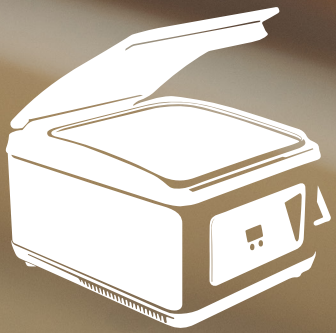
So you bought a

CHAMBER VACUUM SEALER WITH OIL-LESS PUMP

Read manual carefully before use.



MEATYOURMAKER.COM

INSTRUCTIONAL MANUAL #1178220 VER. 004

CHAMBER VACUUM SEALER WITH OIL-LESS PUMP

MODEL: 1165894



NOT WARRANTED AGAINST MISUSE OR ABUSE.

LIMITED LIFETIME WARRANTY

For complete warranty terms and conditions please visit meatyourmaker.com/warranty, or contact customer service at 1-833-993-1831 or email us at support@madewithmeat.com.

MEAT! YOUR MAKER

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SAFETY

For your safety follow these precautions when using your MEAT! Oil-Less Chamber Vacuum Sealer:

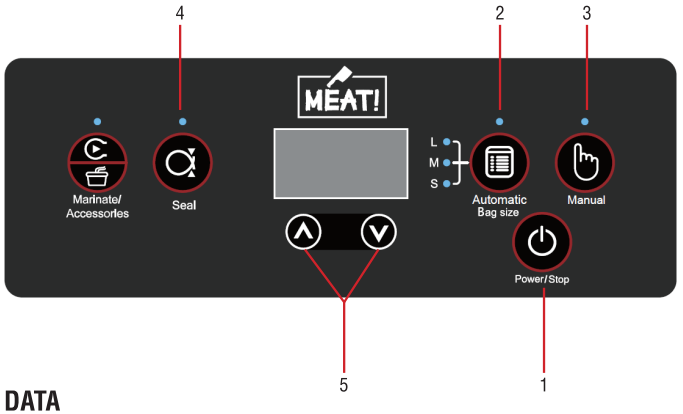
- Read these instructions carefully before using the machine for the first time.
- Do not use the MEAT! Oil-Less Chamber Vacuum Sealer on wet or hot surfaces, or near a heat source.

DANGER: Electric shock/electrocution hazard

- Do not immerse machine or power cord in water or any other liquid.
- Plug the MEAT! Oil-Less Chamber Vacuum Sealer into grounded power sources only, do not use extension cord.
- To disconnect, unplug directly from power source. Do not disconnect by pulling on cord.
- Do not operate appliance with damaged power cord.
- Only use the MEAT! Oil-Less Chamber Vacuum Sealer for its intended use.
- During operation, do not touch the vacuum lid, vacuum chamber, or seal bar to avoid injury to self and/or damage to the sealer.
- 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 have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
- Children should be supervised to ensure that they do not play with the appliance.
- If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.
- Vacuum lid is made of glass products, do not use hard objects or heavy objects to impact and pressure the vacuum cover at any time, to avoid the lid being broken.

MEAT! CHAMBER VACUUM SEALER FEATURES





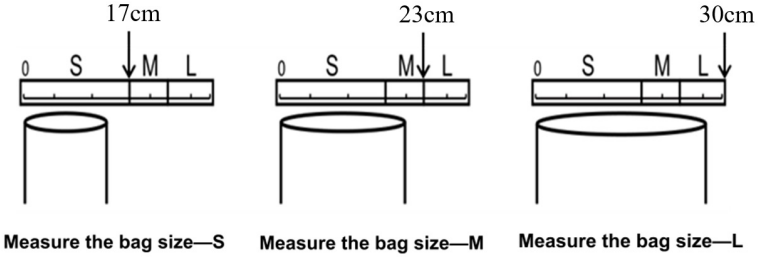
TECHINCAL DATA

Model: 1165894
Voltage: 110 - 120V ~ 60Hz
Power: 380W
Pump Pressure: -29.5 in Hg
Max Bag Width: 12”
Pump: Dual Dry Piston
Seal Wire Width: 2mm
Size: 17.67” x 14.60” x 10.59”
Weight: 29 Lbs

1. **Power Button (Power)**
   When the machine is running, press the Power/Stop button to Stop the work and return to standby mode.

2. **Automatic/Bag Size Button**

   For automatic mode, press the Automatic/Bag size button. The LCD screen will display “AU.” There are 3 different bag sizes: Small, Medium, & Large. Refer to Figure 1 below showing bag width dimensions for the 3 different sized bags.



3. **Customized Vac Button**

   For manual mode, press the Customized Vac button. Time can then be adjusted by pressing ^/v buttons. (Range 5-80s)

4. **Seal Button**

   - For manual mode, sealing time can be adjusted by pressing ^/v buttons (Range 0-9). Note: Automatic Vacuum Mode and Customized Vacuum mode will not share the same heat sealing time value. During the vacuum process (Smart Vacuum Mode, Customized Vacuum Mode, or Marinate) the seal button can be pressed once chamber has evacuated all air out.

5. **^/v Button**

   Pressing ^/v button can adjust seal, customized vacuum, and marinating time.

6. **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.

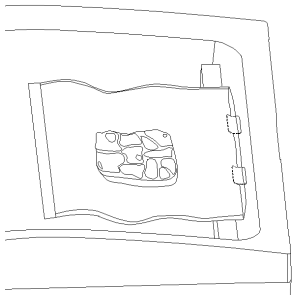
OPERATING INSTRUCTIONS

- Plug power cord into electrical outlet. Flip toggle switch on side of the machine to the “on” position. Machine will display “Off” on LCD display.
- Press Power/Stop button to turn machine on. Unlatch lid lock to raise lid. The machine is now ready for use.
- ***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.***

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 2 inches (5 cm) between the top of the bag and the item to ensure sealing.
2. Press the Seal button, and then use ^/v to select the sealing time (the seal time will remain the same for following seals unless you change it).
3. Vacuum Mode Selection (Automatic Vacuum or Customized Vacuum)
   - If the Automatic Vacuum mode is used, press the Automatic 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.
   - When using Customized Vacuum mode, press Customized Vac, then through ^/v, choose the required time.
4. Place bag into machine ensuring it lays flat. The bag opening needs to be placed over the sealing bar and into the two clips. Note: Keep debris from bag opening as this will affect the seal.



5. Close the vacuum cover and gently press 2-3s. The machine will start 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 vacuum cycle is finished, the machine will beep three times and the lid will automatically open.
7. Remove the heat-sealed items, check the heat-sealing effect, and then refrigerate or freeze.

Note: A positive seal will look “clear” upon inspection. If the seal is “spotty or incomplete” increase the sealing time by 1 second. If the seal is “white or milky” decrease the seal time by 1 second.

HOW TO MARINATE

1. Press Marinate/ Accessories key into marinate mode, and then through ^/v, choose the marinate time, optional time for 6, 12, 18, 24, 30, 36, 42, 48, 54, 60 minutes (every 6 minutes for a working cycle).
2. Pack the meat into an appropriate size bag and place the bag into the 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 6 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.

Note: If you need to seal the bag before the marinate process completes, press the “Seal” button to start sealing immediately.

Refer to FDA.gov, nutrition.gov, and foodsafety.gov for food storage guidelines.

TROUBLESHOOTING

Under the proper circumstances, your MEAT! Oil-Less Chamber Vacuum Sealer will give you top-notch vacuum performance. In some instances, problems may arise. Please consult the troubleshooting menu before calling customer support.

PROBLEM	SOLUTION
MEAT! Oil-Less Chamber Vacuum Sealer 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.
MEAT! Oil-Less Chamber Vacuum Sealer 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. • MEAT! Oil-less Chamber Vacuum Sealer 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.
MEAT! Oil-Less Chamber Vacuum Sealer is 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 CODE	CAUSE	REMEDY
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. Reclose 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.

MAINTENANCE

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

Factory 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.


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YOUR MAKER.
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MAHI MARINADE
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PORK
ELK
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