

# **COLORATO**

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## **INSTRUCTION MANUAL FOR COMMERCIAL VACUUM SEALER**



**MODEL: CLVM-36**

Read carefully these instructions  
Before using the appliance

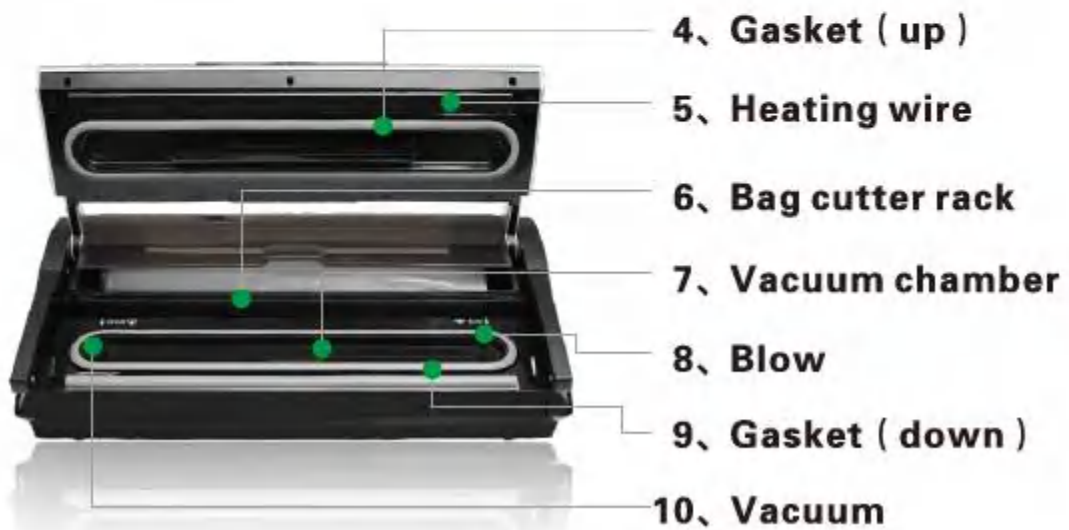
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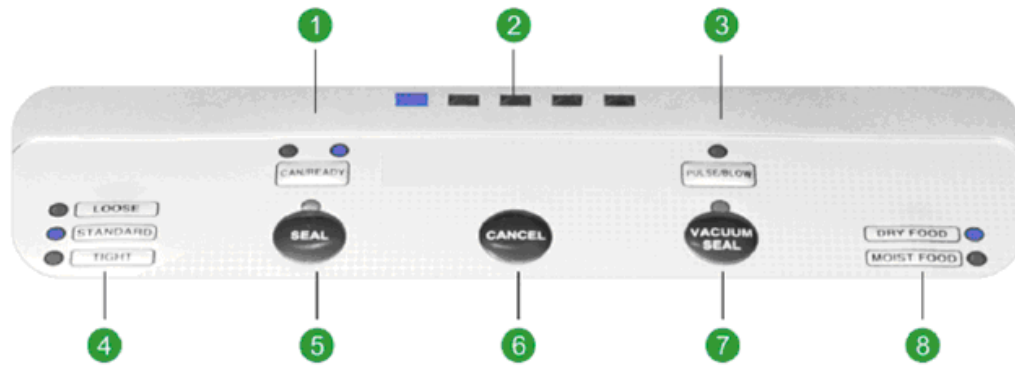
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### Warm Tips

1. Start working after indicator lights up.
2. The machine can't be forced to stop before indicator lights are off and warning tone disappears.
3. Choose different function button according to moist or dry food.
4. Unplug the plug when you don't use the machine.

# Vacuum sealer button function introduction





### 1 CAN / READY

**CAN:** Connect cans and then press this button to work.

**READY:** If for normal vacuum (except for cans), use this button.

### 2 INDICATOR LIGHT

Progress indicator lights show working time.

### 3 PULSE / BLOW

**Pulse:** Vacuum nozzle in the vacuum tank should point to the sign “vacuum”. Press “pulse” button and vacuum starts, release it and vacuum stops. It allows users to select different vacuum degree.

**Blow:** Vacuum nozzle in the vacuum tank should point to the sign “blow”. Press blow button and blow starts, release it and blow stops.

### 4 ΛΕΙΤΟΥΡΓΙΑ VACUUM

**LOOSE:** Apply to food with plenty of moisture. Medium or small bags have a better effect when wet vacuumizing. Seal automatically the bag after wet vacuumizing for a comparatively long time.

**STANDARD:** The default button for dry or wet food. Apply to various kinds of vacuum bags.

**TIGHT:** High vacuum degree, which is close to industrial requirements, only applies to dry food. Select it if food needs vacuumizing with a higher vacuum degree.

### 5 SEAL

1. Seal one mouth of a vacuum bag with two unsealed mouths that is cut from a roll bag.
2. Seal ordinary composite bags, e.g., chips bags.
3. Press it and you can seal vacuum bags when vacuumizing is stopped.

### 6 CANCEL

1. Press it and then the machine will stop.
2. Press it at any time during vacuumizing, which can protect soft food from distorting.

### 7 VACUUM & SEAL

Press it and start vacuumizing. Seal and stop automatically after vacuumizing is complete.

### 8 DRY FOOD & MOIST FOOD

**DRY FOOD:** The default mode for dry food is standard, which means vacuumizing in a standard way. The other mode is tight, which applies to food that needs to be vacuumized in a high vacuum degree.

**MOIST FOOD:** The default mode for wet food is “Standard”, which applies to large-size bags. The other mode is “Loose”, which applies to small bags that contain much moisture.

## Vacuum roll bags operation steps

1. Open the bag slot and put a roll of bag into the slot. Put its hook face down and do not close the transparency cover for the moment to avoid getting the bag stuck when opening the cover.



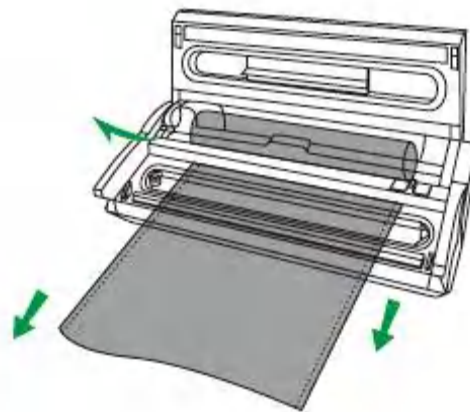
**Step One**

2. Uplift the cutter bar and draw the roll bag under it.



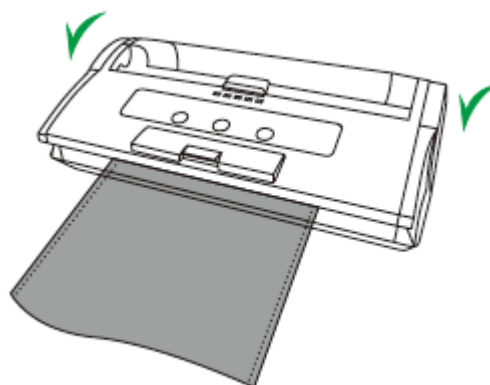
**Step Two**

3. Draw the roll bag to the suitable length to make sure that it can pack the food as you like. Press the cutter bar, slide the cutter for one side to another and a bag with two unsealed mouths comes.



**Step Three**

4. Put either one side of the bag onto the sealing strip. The bag mouth should not exceed the gas nozzle. Then lock the lock catch and press "SEAL". After the vacuum indicator light is on and five progress indicator lights are on gradually, there are three tinkles ringing. Sealing is done after only one progress indicator light is on. Open the machine and the vacuum bag is sealed.



**Step Four**

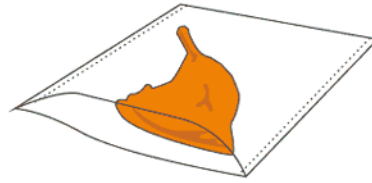
5. After completing the above steps, you will have a vacuum bag with one sealed mouth and the other unsealed one.



**Step Five**

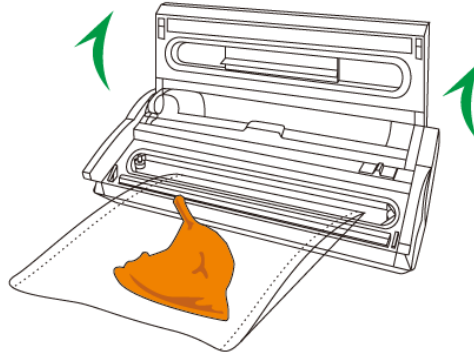
## Vacuum piece bags operation steps

1. Take out one piece bag and put the food inside it. Ensure that there is some distance between the food and the bag mouth.



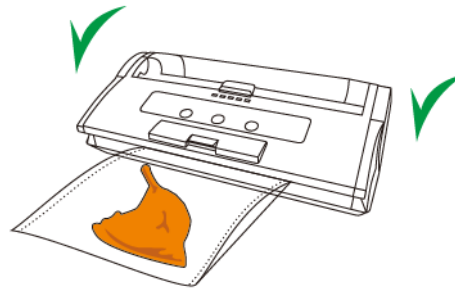
**Step One**

2. Put the bag with the food on the vacuum chamber but before the vacuum nozzle.



**Step Two**

3. Close the vacuum cover lightly and compress the lock catch. Then press the vacuum sealing mouth



**Step Three**

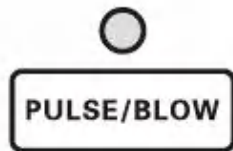
4. Open the vacuum cover and take out the sealed food after the last indicator light is out and the three tinkles have rung.



**Step Four**



## “PULSE” / “BLOW” functions



**BLOW:** Take out the vacuum chamber and rotate it 180 degrees, put the vacuum nozzle alignment to the “BLOW” and press the “BLOW” button. When you stop pressing it, it will stop working. (This functions suits to soft and fragile food)

**PULSE:** Put the vacuum nozzle alignment to the “VACUUM”, press the “PULSE” button to start the vacuum procedure, which will stop when you don’t press it. You can control the vacuum pressure by yourself.



Make sure that the vacuum nozzle alignment is at the Blow when you are at the blow function.



Make sure the vacuum nozzle alignment is at the Vacuum when you use the vacuum function.

### Works with the vacuum canister

1. Put the food into the canister, connect the canister to the machine with the vacuum tube (The vacuum tube should aim at the connecting joint on the jar)

2. Press “Canister” button and then press the “Vacuum Seal” button and the machine will vacuumize the canister. Note: The indicating sign will be sunken when the machine is vacuumizing canister. Stop vacuumizing when the indicating sign is in parallel with the cover (Press the air exhaust vent when using).

3. Press “Cancel” button after vacuumizing is done (it applies to the food or something that is not easy to be packed with vacuum bags – Remark: vacuum fresh-care jars should be purchased separately).

4. The above mentioned accessories are not included in the packing and are sold separately.

Tips: The machine must be stopped when the vacuum indicating sign is in parallel with the cover, or vacuum will be beyond the limit and the jars will be broken!

Some liquid food (e.g. milk, honey, juice and powder, etc) can be vacuumized in vacuum fresh-care jars.



### Cleaning and Maintenance

Cleaning:

Put off the plug, avoid the water. Wash the sealing ring and the drip tray (vacuum chamber).

The sealing ring on the cover of the machine is fixed, don't take it down or wash it.

The gasket can be washed with soap water or cleanser essence.



If the appliance is not going to be used for a long time, open the upper cover of the vacuum machine to avoid the impact of the deformation of the sponge.



## Storage periods compare with Non-vacuum and Vacuum

Freezing storage	Non-vacuum storage	Vacuum storage
meat	6 months	2-3 years
fish & seafood	6 months	2 years
soup	3-6 months	1-2 years
coffee beans	6-9 months	2-3 years
bread	6-12 months	1-3 years
Refrigeration storage	Non-vacuum storage	Vacuum storage
meat	2-3 days	12-13 days
fish & seafood	1-3 days	6-8 days
cooked meat	3-5 days	10 days
eggs	10-15 days	30-50 days
Normal temperature storage	Non-vacuum storage	Vacuum storage
rice & flour	6 months	1-2 years
bread	1-2 days	6-8 days
peanut & beans	2-3 months	1-2 years
tea	3 months	1-2 years

The above data depends on the integrity of the vacuum packaging and characteristics and freshness of the vacuum packed article.


Vacuum packaging can extend the preservation of food to a certain degree but cannot always let it keep the fresh state. It is recommended that low temperature, disinfection and other measures to be coordinated with vacuum packaging.

## Vacuum sealer technical data

Power	150 W
Voltage	240 V – 50 Hz
Certification	CE/ROHS/EMC/LVD
Materials	ABS
Working style	Fully automatic vacuum seal, manual vacuum and seal
Vacuum pressure	-75Kpa—85Kpa
Sealing length	≤35cm
Appliance dimensions	450mm*245mm*118mm
Net weight	4.2kg

### ATTENTION



The symbol  on the product means that at the end of its life, the appliance has not to be considered as a common waste. It is a special waste and has to be demolished in specific recovery and disposal areas, as prescribed by the EC Directive 2002/96/EC (WEEE). By disposing this product correctly, you can avoid negative consequences for the environment and for the human health, due to the presence of potentially dangerous substances in the product.