User Manual

Chamber Vacuum Sealer

Model: DIABLO10



Thank you for purchasing the DIABLO10 vacuum packaging unit. With the help of the DIABLO10, you will now be able to keep food fresher longer in the refrigerator, freezer, and pantry. The DIABLO10 effectively removes air and extends freshness up to 5 times longer than normal preservation methods. Also, the DIABLO10 can be used to preserve and organize household items like keepsakes, small toys, and easy-to-lose items. You will soon find your DIABLO10 to be so versatile and convenient, it will never leave your countertop.

The DIABLO10 is a chamber vacuum system, which offers two distinct advantages over non-chamber, external bag type units. First, a much higher level of vacuum can be achieved, which means a longer shelf life for foods that you package. Secondly, liquids and liquid-rich foods can be effectively vacuum packaged. Foods like fresh meats, fish, soups, and stews are no longer a problem to vacuum packaging. Marinated vegetables and meats are packaged quickly with ease and no mess.

The DIABLO10 chamber appliance uses a commercial technology. Simply place the pouch to be sealed inside the chamber and close the lid. Press “Start” and the sealing process begins! First, the air is removed from the entire chamber and vacuum pouch. Once the pre-set vacuum level is achieved, the pouch is sealed. Upon completion of the sealing cycle, the air flows back into the chamber. The beep sounds when the process is complete.

With the DIABLO10, you can easily package a wide variety of sizes and shapes. Prep and store smaller, individual serving portions as well as bulk items. The maximum vacuum bag width is 10".

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Safety

For your safety, follow the precautions below when using your DIABLO10. For safety transportation, the appliance is shipped without oil. Before using the appliance for the first time, it must be filled with oil. Please use the special oil available from the appliance provider and refer to the instructions for filling/draining the oil to the pump.

- Read the User Manual carefully before using the appliance for the first time.
- Do not use the DIABLO10 on wet or hot surfaces, or near a heat source.
- Do not immerse the appliance or power cord in water or any other liquid.
- Plug the DIABLO10 into a grounded power source only. Do not use an extension cord.
- To disconnect, unplug directly from the power source. Do not disconnect by pulling on the cord.
- Do not operate the appliance with a damaged power cord.
- Use the DIABLO10 for its intended use only.
- When the appliance is in operation, do not touch the lid, chamber, and seal bar to avoid getting bruised or burnt, or damaging the appliance.
- This appliance can be used by children aged 8 years and above, and persons with reduced physical, sensory, or mental capabilities or lack of experience and knowledge if they have been given supervision or instructions on the use of the appliance in a safe way and understand the hazards involved.
- Children shall not play with the appliance.
- Cleaning and user maintenance shall not be made by children without supervision.

- Instructions shall be provided with the appliance or its safe use.
- No flammable or explosive gas should be nearby.
- Maintain a distance of 10 cm between the unit and walls or other objects for air circulation.
- Keep the appliance away from any heat source or steaming device (e.g. steaming pot, dishwashing machine or stove).
- Avoid the use of organic solvents or harsh chemicals when cleaning the lid to avoid a degradation of the material.

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 from sealed containers, thereby reducing oxidation. Vacuum packaging helps preserve flavours and overall quality. It also helps inhibit the growth of aerobic microorganisms, which can lead to the problems below under certain conditions:

Mold: It cannot grow in a low-oxygen environment; therefore, vacuum packaging can virtually eliminate it.

Yeast: Results in fermentation, which can be detected by smell and taste. Yeast needs water, sugar, and 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: Cause unpleasant odours, discoloration and/or soft or slimy texture. Under the right conditions, clostridium botulinum (organism causing 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 consumption.

To preserve foods safely, it is important to maintain low temperatures. You can significantly reduce the growth of microorganisms at 39.2°F (4ºC) or below. Freezing at 1.4°F (-17ºC) will not kill microorganisms, but it will stop them from growing. For long-term storage, always freeze perishable foods that have been vacuum packaged.

Please note that vacuum packaging cannot reverse the deterioration of foods, it can only slow down quality changes. It is difficult to predict how long foods will retain their top-quality flavour, appearance, or texture as it depends on the age and 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 being vacuum packaged.

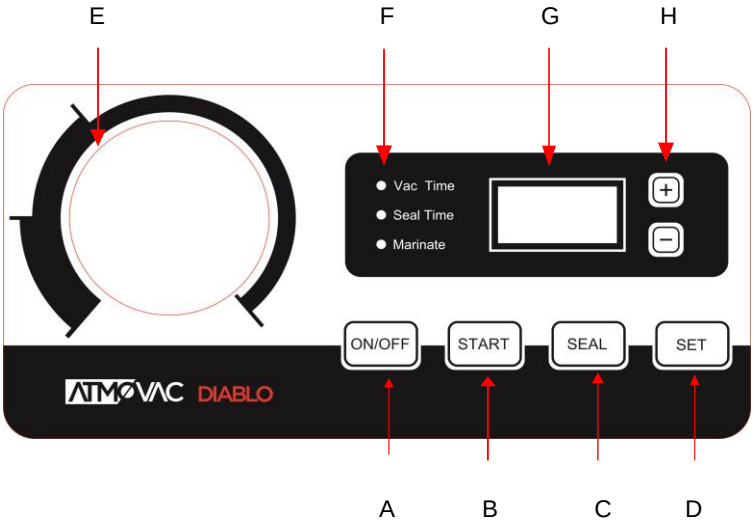
Preparation Instructions

Vegetables need to be blanched before vacuum packaging. This process stops the enzyme action that is responsible for loss of flavour, colour, and texture. To blanch vegetables, place them in boiling water or in the microwave until they are cooked, but still crisp. Then, immerse the vegetables in cold water to stop the cooking process. Finally, dry the vegetables on a towel before vacuum packaging. Cruciferous vegetables (broccoli, sprouts, cabbage, cauliflower, kale, turnips) naturally emit gases during storage. Therefore, after blanching, they must be stored in the freezer only.

Vacuum Sealer Features







A. On/Off Button (ON/OFF)

After the appliance is plugged in, the LED display (G) will show “OFF”. When pressing the “ON/OFF” button, the LED display (G) will show the time (the last setting). The appliance is now ready to use. After using the appliance, press the “ON/OFF” button before unplugging the appliance. Press the “ON/OFF” button to stop any ongoing process.

B. Auto Vacuum Button (START)

After closing the lid, if the appliance does not start automatically, press the “START” button to initiate the vacuum and seal process.

C. Seal Button (SEAL)

Press the “SEAL” button to stop the vacuum cycle and instantly seal the bag to prevent crushing delicate items.

D. Setting Button (SET)

When the lid is open, press the “SET” button to activate the vacuum, seal, and marinate time settings. Press the “∧” or “∨” button to adjust the time of each setting.

E. Vacuum Gauge

The vacuum gauge shows the vacuum level inside the vacuum chamber.

F. Indicator Light

1. When the lid is open and the indicator light is ON, press the "∧" or "∨" button to adjust the time of each setting.
2. When turning the appliance ON, the indicator light displays the latest setting.

G. LED Display

1. The LED display shows the vacuum, seal, and marinate times.
2. When the vacuum and seal process is finished, or after pressing the "ON/OFF" button when the appliance is powered on, if the vacuum lid is not open, the LED display will show "CLO" (closed).

H. Time adjusting button ("∧" or "∨")

When the lid is open, press the "∧" or "∨" button to adjust the time of each setting.

Technical Data

Voltage:110-120 Vac 60 Hz

Power:1000 W

Vacuum pump: oil pump

Pressure: -29.9" Hg / -1012 mbar (+0-3%) directly in pump
-29.8" Hg/-1009 mbar (±3%) in vacuum chamber

Seal wire width：0.2"

Max. bag width：10"

Size：18.9" x 13" x 14.2"

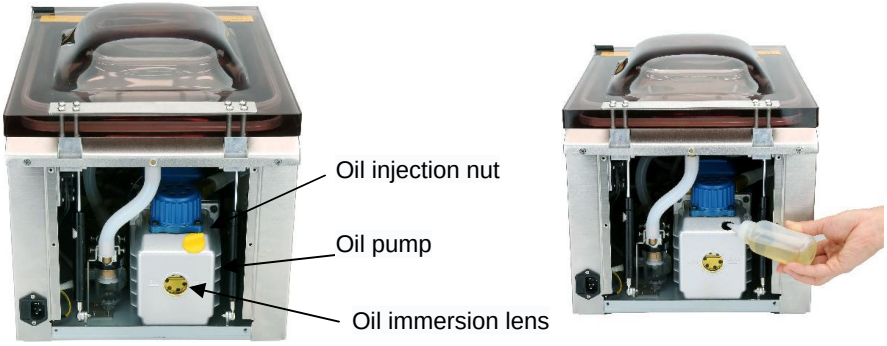
How to Fill/Drain the Oil in the Pump

The following conditions require filling of the pump with oil:

1. When using the appliance for the first time. After the first 25 hours of operation.
2. When the oil volume in the pump is below the lowest level.
3. When the performance of appliance deteriorates significantly.
4. After 60 hours or 6 months of operation.

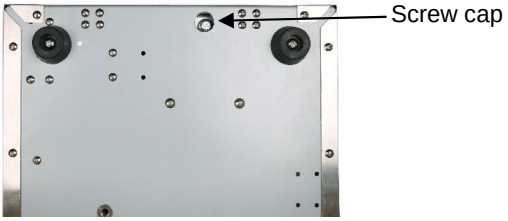
Oil filling steps:

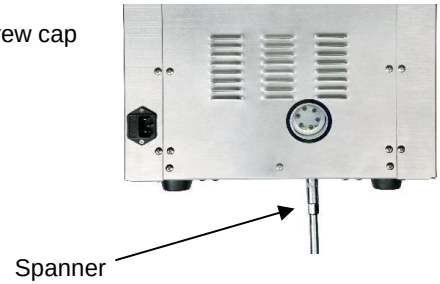
1. Using a screwdriver, open the back cover to access the pump.
2. Twist off the screw cap (red).
3. Fill the pump with oil using the oil bottle until the oil level in the pump reaches 1/2~3/4.
4. Tighten the screw cap.
5. Reinstall the back cover.



Oil draining steps:

1. Put a container directly under the oil draining port.
2. Use the spanner (included) to unscrew the screw cap to let the oil drain.
3. After all the oil is drained, screw back the screw cap.





Notes:

1. Please make sure the appliance ventilation is in a good working condition. Inhaling the gas (that might be containing residual oil) expelled from the pump during operation is harmful to human health and cause long-term adverse effects.
2. Please handle the drained oil in accordance with environmental regulations. After oil filling is complete, please make sure the appliance is placed in normal position. Do not tip it over or lay it on its side.

Maintenance

1. Unplug the appliance before cleaning.
2. Clean regularly with a damp cloth and mild soap to remove crumbs, dust, and debris.
3. Avoid the use of organic solvents or harsh chemicals when cleaning the lid to avoid a degradation of the material.

Getting Started with Vacuum Packaging

If you are working the food processing or food service industry, you probably already know the advantages of vacuum packaging. It has been used with success for many years as a safe and cost-effective method for extending shelf life and maintaining the quality of food products. If vacuum packaging is new to your home or business, you will soon wonder how you lived without it!

Whether you are a beginner or expert, there are certain basic guidelines that should always be followed to package foods safe to eat. Neglecting these basic guidelines can result in food spoilage and, in some cases, illness or death.

Once you familiarize yourself with the **DIABLO10** procedures, you will feel at ease using the chamber machine and enjoy a higher quality stored food.

1. Package fresh foods only. Do not package old or rancid foods. Vacuum packaging will not improve poor-quality products.
2. Fresh foods (meats, vegetables, cheeses, etc.) should be refrigerated at 34˚F (1°C) or below, or frozen after vacuum packaging.
3. Vacuum packaging removes a high percentage of air. This slows the growth of most food-degrading microorganisms such as aerobic bacteria and molds. However, some forms of bacteria like clostridium botulinum (responsible for botulism) are anaerobic and grow in the absence of oxygen.
4. Foods sensitive to botulinum should be refrigerated for a short period of time and frozen for a longer period. Consume immediately after heating.
5. Vegetables such as cauliflower, broccoli and cabbage will emit gasses when vacuum sealed. To prepare these foods for vacuum packaging, you must blanch them first.
6. All perishable foods must be refrigerated or frozen to prevent spoilage.
7. Vacuum packaging is not a substitute for canning.

Packaging with Vacuum Pouches

With the **DIABLO10**, you can easily package a wide variety of sizes and shapes. You can also prep and store smaller individual serving portions as well as bulk items.

1. Food stays fresh 3-5 times longer than conventional storage bags.
2. Several sizes are available to meet your packaging needs.
3. Ideal for hundreds of applications in and out of the kitchen.
4. Safe for freezer, refrigerator, and microwave use. Pouches can also be boiled.
5. Pouch thickness is available in standard 3 mil or heavy duty 4 mil.
6. Pouches are economically priced, giving you a better value.
7. Vegetables must be blanched before vacuum packaging. Place in boiling water or microwave until heated but still crunchy. Vacuum package as normal.

Operating Instructions

Read all the instructions before operating the** DIABLO10**.

1. **Select a vacuum pouch**
   Select the proper size vacuum pouch. Allow a minimum of 1"-2" of extra headspace at the top of the pouch to ensure quality and airtight seal.
2. **Plug the appliance into a grounded electrical outlet**
   The LED on the control panel will display “OFF”.

3. Press the "ON/OFF" button

When the vacuum lid is open, the LED display will show the last setting of vacuum, sealing, or marinate setting. Put the vacuum bag with food directly in the vacuum chamber, and then close the vacuum lid. The appliance will start automatically. When the vacuum lid is closed, the LED display will show "CLO" (closed). Open the vacuum lid first, put the vacuum bag with food in the vacuum chamber, and close the vacuum lid. The appliance will start automatically.

Note: When the LED display shows "CLO" (closed), the appliance is in protection status. In this status, no matter which button you are pressing, the appliance will not work. To return to normal operation, open the vacuum lid.

4. Adjust/set timing controls

a. ***Vacuum time***: Keep the lid open, press the "SET" button, and make sure the "Vac Time" indicator light is ON. Press the "**Λ**" or "**V**" button to increase or decrease vacuum time. For the initial test, set vacuum time to 30 seconds. Adjust vacuum time accordingly to achieve the desired vacuum. Depending on the pouch size and the amount of product in the package, vacuum time can vary from 5-90 seconds.

b. ***Sealing time***: Keep the lid open, press the "SET" button, and make sure the "Seal Time" indicator light is ON. Press the "**Λ**" or "**V**" button to increase or decrease seal time. For the initial test, set seal time to 5 seconds. Adjust the time accordingly to achieve a perfect seal. Seal time can vary from 0-6 seconds.

c. ***Marinate time***: The default marinate time is 9 minutes, but users can press "**Λ**" or "**V**" to adjust the marinate time from 9- 99 minutes according to the actual need. (One cycle lasts 9 minutes.)

Note*:* The appliance must be powered ON and lid open to set any time.

5. Fill the pouch and place in the chamber

a. Keep pouches that contain liquids or wet products below the height of the seal bar.

b. Open the clamp, put the pouch in the chamber, and make sure the opening of pouch crosses the seal bar and is retained by the clamp.

Note: The entire pouch, including the opening, must remain inside the chamber.

6. Vacuum and seal

a. After closing the vacuum lid, the appliance will vacuum and seal automatically.
b. When the vacuum lid is closed, the appliance will automatically enter the vacuum process and the LED display will start the countdown from the pre-set value (vacuum time) to 0.
c. When the vacuum is finished, the appliance will seal automatically. The number on LED display will count down from the pre-set value (Seal Time) to 0.
d. Air is let back into the chamber. You will notice the bag tighten around the product in the vacuum pouch.
e. When the appliance BEEPS, the cycle is complete.

7. Vacuum and marinate

If the marinate mode is selected and lid is closed, the appliance will automatically enter the vacuum/marinate mode. One cycle includes a few processes: 1 minute for vacuuming, 8 minutes for maintaining the vacuum status, and the air returns to the chamber for the next cycle. When the entire process is finished, the appliance will make a buzzing sound, prompting you to open the lid and take out the food for the next making process (if applicable).

8. Inspect the pouch

a. ***Vacuum:*** Check the vacuum quality by looking at the pouch and product tightness. If you notice air pockets, increase the vacuum time by 5 seconds and test again. The vacuum time could take up to 60 seconds depending on the pouch size and volume of product being packaged.

b. ***Seal:*** Inspect the pouch seal.

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.

9. Restore the default settings

When the appliance is powered on and “OFF” is displayed, press the “SEAL” and “SET” buttons simultaneously for 3 seconds. When the appliance sounds “DE” and displays “rS”, it means that the default settings were reset successfully.

Food Storage and Safety Information

The **DIABLO10** will revolutionize the way you buy and store food. Because vacuum packaging has the ability to eliminate freezer burns and slow food spoilage, you are now able to take advantage of buying bulk food without the threat of food waste.

Vacuum packaging with the **DIABLO10** removes up to 90% of the air from the package. This will help keep food fresher up to 5 times longer than normal storage. Dry foods like pasta, cereals and flour will stay fresh from start to finish. Vacuum packaging also prevents weevils and other insects from infesting dry goods. Only package the freshest foods possible.

However, keep in mind that not all foods can be vacuum packaged. Never vacuum package garlic or fungi like mushrooms. A dangerous chemical reaction occurs when air is removed, causing these foods to be dangerous if ingested. Vegetables should be blanched before packaging to kill any enzymes that may cause deterioration of out-gassing when vacuumed.

Foods	Vacuum Freezer Storage	Vacuum Fridge Storage	Typical Storage
Fresh beef & veal	1-3 years	1 month	1-2 weeks
Ground meat	1 year	1 month	1-2 weeks
Fresh pork	2-3 years	2-4 weeks	1 week
Fresh fish	2 years	2 weeks	3-4 days
Fresh poultry	2-3 years	2-4 weeks	1 week
Smoked meats	3 years	6-12 weeks	2-4 weeks
Fresh produce, blanched	2-3 years	2 weeks	1-2 weeks
Fresh fruits	2-3 years	2-4 weeks	3-4 days
Hard cheeses	6 months	6-12 weeks	2-4 days
Sliced deli meats	Not recommended	6-12 weeks	1-2 weeks
Fresh pasta	6 months	2-3 weeks	1 week

Troubleshooting

Under proper conditions, your **DIABLO10** will give you top-notch vacuum performance. In some instances, problems may arise. Please consult the troubleshooting guide before calling customer support.

The** DIABLO10 **will not turn ON

- Ensure that the appliance is properly plugged into a grounded outlet.
- Check the power cord for tears and frays. Do not use the appliance if the power cord is damaged.
- Make sure the “ON/OFF” button was properly pressed. The LED screen will be illuminated when the appliance is ON.

The** DIABLO10 **does not pull a complete vacuum with the pouch

- Vacuum/seal time may not be set high enough. Set vacuum and seal time higher and vacuum again.
- To vacuum and seal properly, the pouch opening must be completely inside the vacuum chamber.
- If packaging from a roll pouch, make sure that the first seal is complete and there are no gaps in any seal.
- For a successful vacuum process, the **DIABLO10** and vacuum pouch need to be clean, dry, and free of debris. Wipe the surface of the seal bar and inside the pouch, and try again.

The vacuum pouch loses vacuum after being sealed

- Sharp items can puncture small holes in the pouch. 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 the pouch and if you suspect food spoilage, discard food. If food spoilage has not yet begun, consume immediately. If in doubt, discard food.

The** DIABLO10 **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 clean the inside of the pouch and try again.
- The pouch must be properly placed along the seal bar. Make sure that the entire pouch is over the seal bar and there are no wrinkles in the pouch material.

Error Codes and Troubleshooting

Error Code	Cause	Troubleshooting
E01	When the appliance is vacuuming for some time, the pressure switch doesn't close.	1. Check if the lid is closed tight. 2. Check if the gasket is installed in the right position. 3. Check if the pump is working properly. 4. Check if the pressure switch system is operating normally (hose, pressure switch, and10P data cord).
E02	When the appliance goes into sealing mode, the microswitch doesn't close.	1. Check if the lid is closed tight. 2. Check if the microswitch system is operating normally (GAS1 cable, microswitch, 10P data cord).

Error Code	Cause	Troubleshooting
LP	The appliance loses power during the operation.	1. Check the power supply. 2. Check the power supply system of the appliance (power cord, 10P data cord).

Thank you for purchasing the chamber vacuum sealer **DIABLO10**.

Happy Vacuuming!

Correct Disposal of this Product	
	This marking indicates that this product should not be disposed with other household wastes throughout the country. To prevent possible harm to the environment or human health from uncontrolled waste disposal, recycle responsibly to promote the sustainable reuse of material resources. To return your used device, please use the return and collection systems or contact the retailer where the product was purchased. They can take this product for environmental safe recycling.