



Vacuum Pack Machine

Instruction manual



**Model • Modèle • Modell • Modello • Modelo • Malli:
CT014**

Safety Tips

- Position on a flat, stable surface.
- A service agent/qualified technician should carry out installation and any repairs if required. Do not remove any components on this product.
- Consult Local and National Standards to comply with the following:
 - Health and Safety at Work Legislation
 - BS EN Codes of Practice
 - Fire Precautions
 - IEE Wiring Regulations
 - Building Regulations
- DO NOT immerse the appliance in water.
- The sealing bar becomes hot during use. DO NOT touch the sealing bar during or immediately after operation.
- Do not turn Off at the plug to halt operation; always use the **Cancel** button.
- Do not use the appliance for anything other than its intended use.
- Only use bags recommended by the supplier/manufacturer with the appliance.
- Always switch off and disconnect the power supply to the appliance when not in use.
- Not suitable for outdoor use.
- Keep all packaging away from children. Dispose of the packaging in accordance to the regulations of local authorities.
- If the power cord is damaged, it must be replaced by an BUFFALO agent or a recommended qualified technician in order to avoid a hazard.

- This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience or knowledge, unless they have been given supervision or instruction concerning the 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.
- Buffalo recommends that this appliance should be periodically tested (at least annually) by a Competent Person. Testing should include, but not be limited to: Visual Inspection, Polarity Test, Insulation Continuity and Functional Testing.

Introduction

Please take a few moments to carefully read through this manual. Correct maintenance and operation of this machine will provide the best possible performance from your BUFFALO product.

Pack Contents

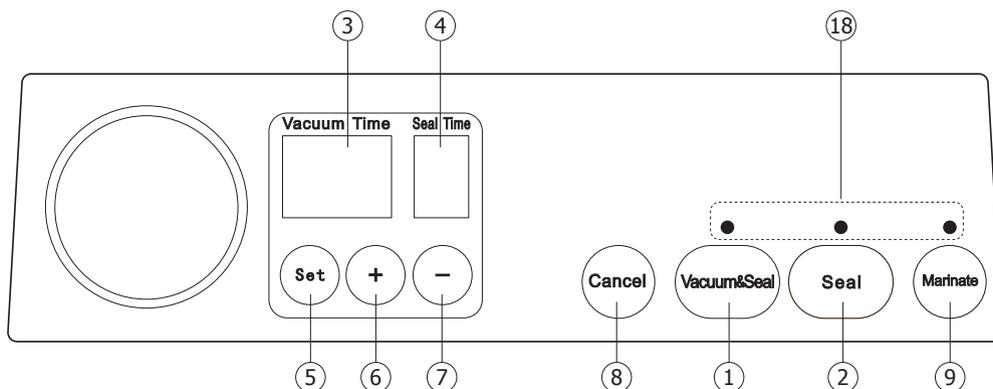
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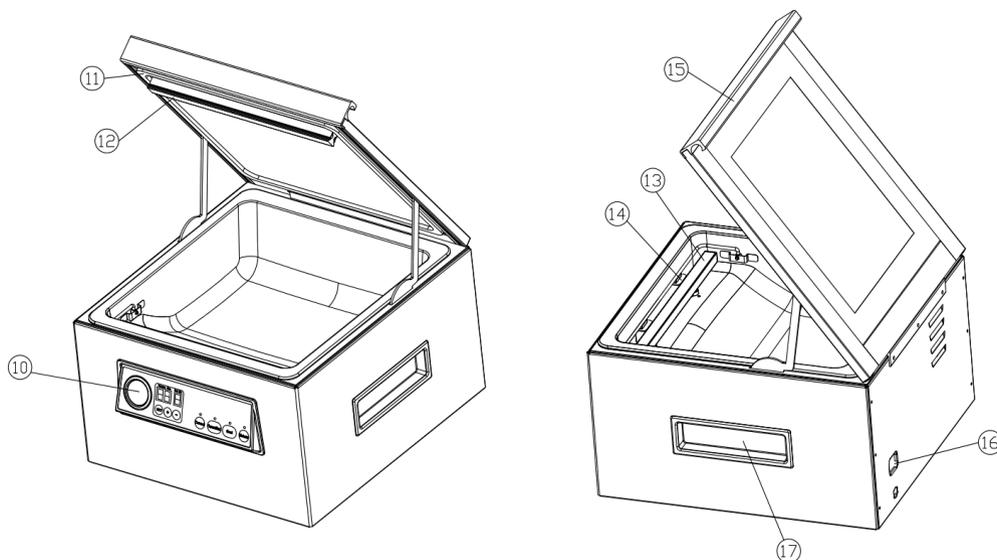
- Buffalo Chamber Vacuum Pack Machine
- Instruction manual

BUFFALO prides itself on quality and service, ensuring that at the time of packaging the contents are supplied fully functional and free of damage.

Should you find any damage as a result of transit, please contact your BUFFALO dealer immediately.

Location of Controls





1. Vacuum & Seal

Starts the automatic operation of vacuuming the bag and then automatically seals the bag when vacuum is completed.

2. Seal

This button provides two functions:

- To seal the open end of a bag without vacuuming, i.e. to make a bag from a bag roll.
Note: The appliance will start vacuuming first for about 20 seconds to keep tightness of the sealing bar before it actually seals the bags.
- During automatic "Vacuum and Seal" function press the "Seal" key to immediately start the bag sealing process (to avoid crushing delicate items)

3. Vacuum Time Display

Shows the working time and progress of vacuuming

4. Seal Time Display

Shows the working time and progress of sealing

5. Set

To choose setting the vacuum time or sealing time

- Vacuum time range: 20-99 seconds
- Sealing time range: 3-9 seconds

6. +

To increase the vacuum time or sealing time

7. -

To increase the vacuum time or sealing time

8. Cancel

Stops the machine when in working mode

- 9. Marinate**
Work with vacuum function only for 99s and no seal
- 10. Pressure gauge**
Displays vacuum pressure
- 11. Lid gasket**
Keeps air away by forming vacuum chamber with gasket. Clean and dry or replace when dirty, distorted or broken
- 12. Sealing strip**
Place the bag to be sealed over this strip. Clean and dry or replace when dirty, distorted or broken
- 13. Sealing bar**
Teflon-coated heating element which heats and seals the bag
- 14. Bag Fixer**
Fix the bag when vacuum and sealing
- 15. Lid handle**
Press down to lock the lid. Pull up to open the lid.
- 16. Power switch (I/O)**
Turn on/off the appliance
- 17. Carrying handle**
- 18. LED Indicator lights**
Indicates the status of vacuum, seal, or marinate process

Operation

- Plug in the appliance and turn on Power Switch (I).
- The machine is now ready for use.

Tips for vacuuming/sealing

- Always expel extra air out of bags before closing the lid and starting the vacuum pump.
- Always place the open end of the bag flat and straight on the sealing bar. Do not overlap or wrinkle.
- Large and empty bag needs longer vacuum pumping time.
- Increase the vacuum pumping time for a tighter package.
- Fresh Fruit and vegetables are still alive and can breath, thus are not recommended to pack under vacuum. Vacuum pressure will squeeze and harm them.
- For best marinating effects, repeat the vacuum pumping 2 or 3 times.
- Always check the melt sealing line to ensure it is clear, flat and evenly melted. Add one or two more seconds if needed.
- Add one or two more seconds in winter time and cold days for better sealing result.
- Keep the open end of the bag clean and dry. Add two more seconds if the open end of the bag is wet.
- The appliance reaches a very high vacuum pressure during automatic "Vacuum and Seal" process. To avoid delicate contents are crushed by the high pressure, keep an eye on the vacuum gauge and if needed press the "Seal" key to interrupt the process before the set time expires. In such case, the appliance turns off the pumping and switches to sealing of the vacuum bag.

Set vacuum/seal time

- Use the **"Set"** key to choose setting the vacuum time or sealing time. Use "+" or "-" to increase or decrease the time setting. Choose suitable working time according to the food type, bag type, ambient temperature, etc.
- All cooking times below are approximate and provided for reference only.

Applications	Food/bag type	Vacuum time (S)
General applications	Regular bag size, and all types of food and meat	60
Light packaging of soft and crushable food	Bread, potato chips, Fruits, etc., in loose package	20-40
Regular size of bags	All types of bags sized smaller than 22 x 30cm	40- 60
Large size of bags in bulky pack	Bulky, large bags sized 30 x 33cm, fully filled	60-80
Tight packaging, liquid packaging	Soups, sauces...	60-80
Extra tight vacuum packaging	Marinating of food, extra tight vacuum packing	99

Applications	Bag type / ambient condition	Sealing time (S)
Normal type Nylon vacuum packaging bag	Nylon type bags, working in room temperature with bags dry	6
Soft bags (not vacuum type bags)	PE bags or OPP bags	3-4
Very thin vacuum bags, or wet soft bags	Wet PE bags, or thin Nylon bags	4-6
Vacuum bags but in cold weather or outdoor use condition	In windy, outdoor condition, or in a room with a temperature below 12°C	6-7
Moist/wet bags, or in cold weather condition	Wet bags or bags with moisture inside	7-8
Aluminium foil bags, or paper bags	Aluminium foil bags, or paper bags	8-9

Making a bag from bag roll (Using the "Seal" Function)

1. Open the lid until it rests stably.
2. Pull out the bag roll and cut to the suitable length.
3. Place one end of the bag on the sealing bar, making sure to fix this end with the bag fixer.
4. Close the lid. Then set the sealing time.
5. Press the **"Seal"** key. The pump will work a few seconds. Then the seal time starts to count down on the display until "0" is shown. Upon sealing completion, the **"Seal"** indicator light flashes a few seconds then goes out.
6. Open the lid to remove the finished bag. The bag is now ready for vacuum packing.

Vacuum Packing Food (Automatic Vacuum and Seal)

1. Open the lid.
2. Place the food inside the bag. Clean and straighten the open end of the bag, making sure of no dust, wrinkle or ripples present. Allow minimum of 25-50mm of space at the top of bag to ensure a good seal.
3. Place the open end of the bag on the sealing bar, making sure to fix this end with the bag fixer.
4. Close the lid. Then set the vacuum/seal time.
5. Press the "**Vacuum&Seal**" key. The appliance goes to vacuum cycle. When vacuuming, vacuum time counts down on the display until "0" is shown.
 - At anytime during vacuuming, pressing the "**Seal**" key will override timer and complete the vacuum cycle.
6. After the vacuum cycle the machine automatically goes to sealing cycle. When sealing, seal time counts down on the display until "0" is shown.
7. Upon sealing completion, "**Vacuum&Seal**" indicator light and "**Seal**" indicator light flash a few seconds then go out.
8. Open the lid to remove the bag.
9. Check the vacuum and seal.
 - **Note:** A good seal will look clear upon inspection. If the seal is spotty, incomplete, wrinkled, white or milky, remove sealed portion and run vacuum and seal process again.
10. Press "**Cancel**" key to stop the machine at any time.



For best sealing result, let the appliance cool down for 1 minute before reuse. Wipe out any excess liquid or food residue in the vacuum chamber after each use.



Please store the vacuumed items properly. All perishable foods must be refrigerated or frozen to prevent spoilage.

Using the "Marinate" function

1. Put the marinated items into a suitable container.
2. Open the lid and place the container inside the vacuum chamber. Then close the lid.
3. Press the "**Marinate**" key. The appliance starts to work with vacuum function only. Meanwhile, vacuum time counts down on the display from 99s to 0. Upon the "**Marinate**" function completion, the "**Marinate**" indicator light flashes a few seconds then goes out.
4. Repeat step 3 two more times.
5. Open the lid to remove the marinated items.



Note: To ensure there is no air leaking from the lid, always hold down the lid tight on top of the chamber a few seconds when starting the machine.

Cleaning, Care & Maintenance



Unplug the appliance and allow to cool before any cleaning and maintenance.

WARNING: Do not allow any water to spill into the appliance when cleaning.

- Use warm, soapy water and a damp cloth to clean the appliance.
- Dry thoroughly after cleaning.
- A BUFFALO dealer or qualified technician should carry out repairs if required.
- Store the unit in a dry and well-ventilated place, out of the reach of children.



To avoid illness, do not reuse bags having stored raw meats, raw fish or greasy foods. Do not reuse bags that have been microwaved or boiled.

Troubleshooting

Fault	Probable Cause	Solution
The appliance is not working	The unit is not switched on	Check the unit is plugged in correctly and switched on
	Plug and lead are damaged	Call BUFFALO agent or qualified Technician
	Fuse in the plug has blown	Replace the plug fuse
	Power supply	Check power supply
	Internal wiring fault	Call BUFFALO agent or qualified technician
Appliance does not remove all the air from the bag	Bag not correctly positioned	Open lid and reposition bag
	Open end of bag is dirty	Clean bag
	Bag may be punctured	Replace bag
	Incorrect bags used	Call Vacuum Pack machine supplier
Bags are not sealing correctly	Moisture in bag under the sealing bar	Ensure inside of the bag is dry and free from moisture where it is to be sealed
	Incorrect bags used	Call Vacuum Pack machine supplier
	End of bag not placed above sealing bar	Move end of bag over sealing bar
	Sealing Bar requires replacement	Call BUFFALO agent or qualified technician
Bag is melted	Sealing time too long	Reset the sealing time
NOTE: Sealing bar / Lid gasket / sealing strip replacement is not covered under warranty.		

Technical Specifications

Model	Voltage	Power	Current	Vacuum Pressure (Max.)	Dimensions h x w x d mm	Weight (kg)
CT014	220-240V 50Hz	350W	1.52A	-0.95Bar	271 x 372 x 423	14.5

Electrical Wiring

This appliance is supplied with a 3 pin, BS1363 plug and lead, with a 3 amp fuse as standard.

The plug is to be connected to a suitable mains socket.

This appliance is wired as follows:

- Live wire (coloured brown) to terminal marked L
- Neutral wire (coloured blue) to terminal marked N

If in doubt consult a qualified electrician.

Electrical isolation points must be kept clear of any obstructions. In the event of any emergency disconnection being required they must be readily accessible.

Compliance

The WEEE logo on this product or its documentation indicates that the product must not be disposed of as household waste. To help prevent possible harm to human health and/or the environment, the product must be disposed of in an approved and environmentally safe recycling process. For further information on how to dispose of this product correctly, contact the product supplier, or the local authority responsible for waste disposal in your area.



BUFFALO parts have undergone strict product testing in order to comply with regulatory standards and specifications set by international, independent, and federal authorities.

BUFFALO products have been approved to carry the following symbol:

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Every effort is made to ensure all details are correct at the time of going to press, however, BUFFALO reserve the right to change specifications without notice.

DECLARATION OF CONFORMITY

• Conformiteitsverklaring • Déclaration de conformité • Konformitätserklärung • Dichiarazione di conformità •
• Declaración de conformidad • Declaração de conformidade

Equipment Type • Uitrustingstype • Type d'équipement •
Gerätetyp •
Tipo di apparecchiatura • Tipo de equipo • Tipo de equipamento

Model • Modèle • Modell • Modello • Modelo • Malli

Application of Council Directives(s)
Toepassing van Europese Richtlijn(en) • Application de la/des
directive(s) du Conseil • Anwendbare EU-Richtlinie(n) •
Applicazione delle Direttive • Aplicación de la(s) directiva(s) del
consejo • Aplicação de directiva(s) do Conselho

Producer Name • Naam fabrikant • Nom du producteur • Name
des Herstellers • Nome del produttore • Nombre del fabricante •
Nome do fabricante

Producer Address • Adres fabrikant • Adresse du producteur •
Anschrift des Herstellers • Indirizzo del produttore • Dirección del
fabricante • Endereço do fabricante

Chamber Vacuum Pack Machine

CT014

Low Voltage Directive (LVD) 2014/35/EC
EN 60335-1:2012 +A11:2014
EN 60335-2-45:2002 +A1:2008 +A2:2012
EN 62233:2008

**Electro-Magnetic Compatibility (EMC) Directive
2014/30/EU**
EN 55014-1:2006 +A1:2009 +A2:2011
EN 55014-2:2015
EN 61000-3-3:2013
EN 61000-3-2:2014

**Restriction of Hazardous Substances Directive
(RoHS) 2015/863 amending Annex II to Directive
2011/65/EU**

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I, the undersigned, hereby declare that the equipment specified above conforms to the above Directive(s) and Standard(s).

Ik, de ondergetekende, verklaar hierbij dat de hierboven gespecificeerde uitrusting goedgekeurd is volgens de bovenstaande Richtlijn(en) en Standaard(en).

Je soussigné, confirme la conformité de l'équipement cité dans la présente à la / aux Directive(s) et Norme(s) ci-dessus

Ich, der/die Unterzeichnende, erkläre hiermit, dass das oben angegebene Gerät der/den oben angeführten Richtlinie(n) und Norm(en) entspricht.

Il sottoscritto dichiara che l'apparecchiatura di sopra specificata è conforme alle Direttive e agli Standard sopra riportati.

El abajo firmante declara por la presente que el equipo arriba especificado está en conformidad con la(s) directiva(s) y estándar(es) arriba mencionadas.

Eu, o abaixo-assinado, declaro que o equipamento anteriormente especificado está em conformidade com a(s) anterior(es) Directiva(s) e Norma(s)

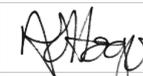
Date • Data • Datum • Data • Fecha • Data

Signature • Handtekening • Signature • Unterschrift
Firma • Firma • Assinatura

Full Name • Volledige naam • Nom et prénom • Vollständiger Name •
Nome completo • Nombre completo • Nome por extenso

Position • Functie • Fonction • Position • Qualifica • Posición • Função

9th July 2019



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