



## Vacuum Sealer

### Instruction manual



**(NL)** **Vacuümverpakkings-  
machine**

Handleiding

**(FR)** **Machine à emballer  
sous vide**

Mode d'emploi

**(DE)** **Vakuumpackungs-  
maschine**

Bedienungsanleitung

**(IT)** **Confezionatrice  
sottovuoto**

Manuale di istruzioni

**(ES)** **Envasado al vacío**

Manual de instrucciones

**(PT)** **Máquina de embalagem a  
vácuo**

Manual de instruções

**Model • Modèle • Modell • Modello • Modelo • Malli:  
CN514**

## 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.
- Buffalo recommend that this appliance is PAT tested on an annual basis to ensure the product remains safe.

- 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.

## 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

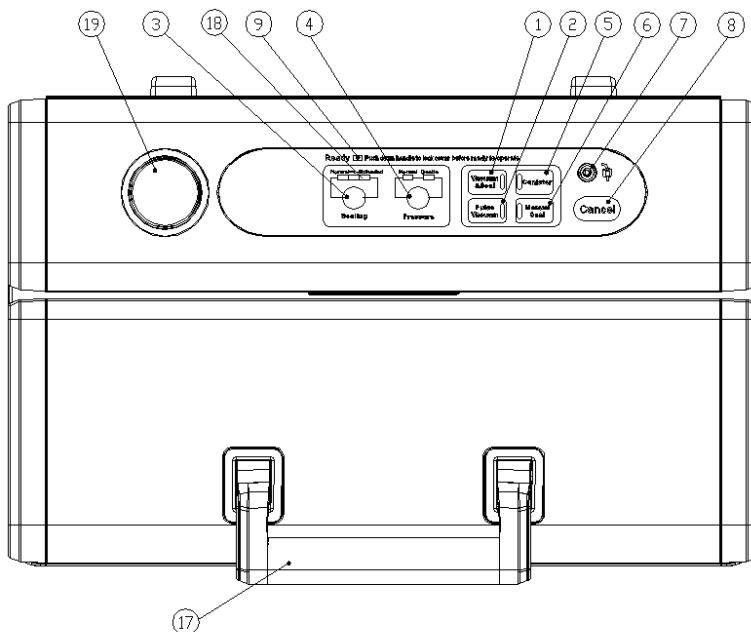
The following is included:

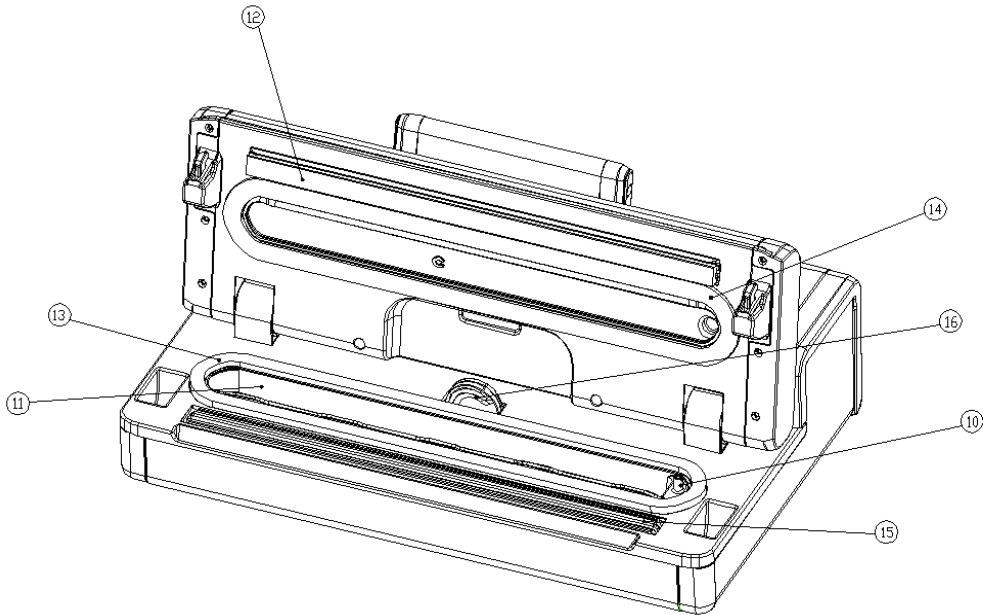
- BUFFALO Vacuum Pack Machine
- Instruction manual

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





## Controls / Features

### 1. Vacuum & Seal

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

### 2. Pulse vacuum

Press this button, and the device starts vacuuming; release the button and it will stop. This process can be repeated. Then press "manual seal" when desired vacuum has been reached to seal. Different vacuum pressure according to different types of foods can be chosen.

### 3. Sealing time

Three settings for choosing the best sealing time:

- Normal button : for dry bags and items without moisture, short sealing time (uses single sealing bar).
- Middle button: for wet bags or items with a little moisture, extended sealing time (uses single sealing bar).
- Extended button: for wet bags or items with high moisture, extended sealing time (uses double sealing bar).
- Default setting is Normal setting for dry bags and shorter sealing time.

### 4. Pressure

Two buttons for choice of different vacuum pressure:

- Normal button: for goods to be packed under normal vacuum pressure ;
- Gentle button: for soft & crushable items where less vacuum pressure is desired.
- Default setting is normal vacuum pressure.

**5. Canister**

For vacuuming canisters, jar lids, wine stoppers or other accessories through a hose.

**6. Manual 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
- When the automatic "Vacuum & seal" function is in operation, this button stops the motor pump and immediately starts to seal the bag so vacuum pressure inside the bag can be controlled by the operator, to avoid the crushing of delicate items.

**7. Hose port**

Insert hose for external accessories such as canister and wine stopper.

**8. Cancel**

Stops the machine when in working mode.

**9. Ready Indicators**

Shows that the device is on and the lid is closed. If the LED blinks, wait for blinking to stop before you start next operation.

**10. Air intake**

Air intake connects with vacuum chamber and pump. Do not cover the intake when placing bag for vacuum & Seal operation.

**11. Vacuum chamber**

Position the open end of the bag inside the chamber. Air is drawn out of the bag.

**12. Sealing strip**

Place the bag to be sealed over this strip. Clean and dry or replace when dirty, distorted or broken.

**13. Lower gasket**

Clean and dry or replace when dirty, distorted or broken.

**14. Upper gasket**

Clean and dry or replace when dirty, distorted or broken.

**15. Sealing element**

Teflon-coated heating element which heats and seals the bag

**16. Bag Cutter****17. Front handle**

Press down to lock the cover. Pull up to open the cover.

**18. LED Indicator**

Indicates the status of vacuum or sealing process, and the status of the machine settings.

**19. Pressure gauge**

Displays vacuum pressure

## Operation

The Vacuum Sealer automatically comes on when plugged in.

The Vacuum Sealer is now ready for use.

## Vacuum Packing Food (Automatic Vacuum and Seal)

1. Place the food inside in the bag and remove any excess liquid or food residue.
2. Allow minimum of 25mm-50mm of space at the top of bag to ensure a good seal.
3. Place the open end of the bag across the Sealing Strip, keeping opening within the chamber ring and close lid. Press down handle, Ready light will illuminate.
4. Select sealing time depending on moisture content of food, select pressure of vacuum depending on items to be packed
5. For Automatic function press "**Vacuum & Seal**" button. Indicator light will illuminate.
6. Vacuum pump will engage until required vacuum level is achieved. Machine will automatically go into seal mode.
7. Manual Seal indicator light will flash as the machine starts to seal.
8. When sealing is complete Vacuum & Seal and manual Seal indicators will switch off. Unlock bag using handle.
9. Remove bag and inspect bag 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. To abort process, press "**Cancel**" button. Machine will stop.

## Vacuum Packing Food (Using Pulse Function)

1. Place the food inside in the bag and remove any excess liquid or food residue.
2. Allow minimum of 25mm-50mm of space at the top of bag to ensure a good seal.
3. Place the open end of the bag across the Sealing Strip, keeping opening within the chamber ring and close lid. Press down handle, Ready light will illuminate.
4. Press the Pulse button, vacuuming will start. Release button to stop vacuuming. Repeat until desired level of Vacuum is achieved.
5. Press Manual Seal button to seal bag
6. Remove bag and inspect bag 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.)**
7. To abort process, press "**Cancel**" button. Machine will stop.

## Using the "Seal Only" Function

1. Place the open end of the bag across the Sealing Strip, keeping opening within the chamber ring and close lid. Press down handle, ready light will illuminate.
2. Press the **Manual Seal** button.
3. Manual Seal Indicator light will illuminate as the machine starts to seal
4. When sealing is complete Manual Seal indicator will switch off. Unlock bag using handle.
5. Remove bag and inspect bag 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.)**

## Cleaning, Care & Maintenance



**Always allow to cool before cleaning.**

**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.

## 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	Open end of bag not completely inserted	Open lid and reposition bag
	Gaskets dirty	Clean gaskets
	Open end of bag is dirty	Clean bag
	Bag may be punctured	Replace bag
	Incorrect bags used	Call Vacuum Pack machine supplier
	Suction nozzle blocked	Clear suction nozzle
	Lid is not locked into position correctly	Ensure lid is locked in position correctly
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

## Technical Specifications

Model	Voltage	Power	Current	Vacuum Pressure (approx.)	Dimensions h x w x d mm	Weight (kg)
<b>CN514</b>	220-240V 50Hz	130W	0.6A	-0.90Bar	125 x 400 x 265	3.5

UK

## 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:



**All rights reserved. No part of these instructions may be produced or transmitted in any form or by any means, electronic, mechanical, photocopying, recording or otherwise, without the prior written permission of BUFFALO.**

**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.**





<b>UK</b>	<b>0845 146 2887</b>
<b>NL</b>	<b>0800 – 29 1 29</b>
	<b>040 – 2628080</b>
<b>FR</b>	<b>0800 - 29 2 29</b>
	<b>01 60 34 28 80</b>
<b>DE</b>	<b>0800 – 1860806</b>
<b>IT</b>	<b>N/A</b>
<b>ES</b>	<b>901-100 133</b>
<b>PT</b>	<b>901-100 133</b>

# 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

Vacuum Pack Machine

CN514

**Low Voltage Directive (MD) 2015/35/EU**  
EN 50106:2008  
EN 60335-1:2012 +AC:2014 +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 61000-3-2:2014  
EN 61000-3-3:2013

**Restriction of Hazardous Substances Directive  
(RoHS) 2011/65/EU**  
EN 50581:2012

**Buffalo**

**Fourth Way,  
Avonmouth,  
Bristol,  
BS11 8TB  
United Kingdom**

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)

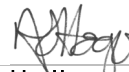
**Date** • Data • Date • Datum • Data • Fecha • Data

**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

9<sup>th</sup> October 2017



Ashley Hooper

Technical & Quality Manager





<http://www.buffalo-appliances.com/> 

CN514\_UK\_A5\_v4\_171011