

COSO[®]
D E S I G N

Instruction Manual

Vacuum Sealer System

VC300



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1. Instruction Manual

1.1 IMPORTANT SAFEGUARDS

1. Read all instructions before using.
2. This appliance generates heat. Do not touch hot surfaces.
3. To protect against electrocution do not immerse any part of the unit in liquid.
4. Children must be closely supervised when near the unit. Do not let children operate unit without close supervision.
5. Unplug the unit when not in use and before cleaning. Allow unit to cool before cleaning.
6. Inspect the unit, its power cord and plug for any damage before using. If there appears to be any damage or if the unit shows signs of malfunctioning, do not use the appliance. Return the appliance to the nearest authorized service facility for inspection and repair.
7. Do not use accessory attachments that have not been recommended by the manufacturer.
8. Do not use outdoors.
9. Do not allow cord to touch hot surfaces or hang over sharp edges such as those on countertops.
10. Do not place the unit on or near a hot gas or electric burner, or heated oven.
11. Exercise caution when moving cookware containing hot oil or other hot liquids.
12. To unplug the unit, turn off the unit then remove the plug from its outlet.
13. Do not use this appliance for any unintended use.
14. SAVE THESE INSTRUCTIONS.

1.2 General

Thank you for purchasing the VC300 Vacuum Sealer System. Please read this manual carefully before using your new appliance to familiarize yourself with all its features.

In the following pages, you'll learn to properly care for and safely operate your appliance, helping it to perform at peak efficiency for years to come.

1.3 Use of this manual

This manual provides important information on the initial setup, safe operation, intended use, care and cleaning of the appliance. It also includes a helpful troubleshooting section to address common questions that may arise during operation. The manual should be read by anyone planning to use the appliance.

Please store this manual in a safe place near the appliance for easy reference.

1.4 Warning notices

Please pay special attention to the following alerts and notices found throughout the manual:

WARNING

This alert indicates a potentially dangerous situation.

If the dangerous situation is not avoided, it can lead to possible injury or death.

- ▶ Observe the instructions in this alert to avoid life-threatening situations and/or personal injury.

PLEASE NOTE

This notice precedes additional tips and helpful information that will help you get the most out of your appliance.

1.5 Limitation of liability

All the technical information, data and notices with regard to the installation, operation and care are completely up-to-date at the time of printing and are compiled to the best of our knowledge and belief, taking our past experience and findings into consideration.

No claims can be derived from the information provided, the illustrations or descriptions in this manual.

The manufacturer does not assume any liability for damages arising as a result of the following:

- Non-observance of the manual
- Uses for non-intended purposes
- Improper repairs
- Technical alterations
- Use of unauthorized spare parts

All translations are carried out to the best of our knowledge. We do not assume any liability for translation errors, not even if the translation was carried out by us or on our instructions. The original German text remains solely binding.

1.6 Copyright protection

This document is copyright protected.

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Subject to content and technical changes.

2 Safety

This chapter provides you with important safety notices when handling the device.

The device corresponds with the required safety regulations. Improper use can result in personal or property damages.

2.1 Intended use

This device is only intended for non-commercial use indoors or in sheltered, enclosed spaces for vacuuming compatible bags and sealing compatible vacuum foils.

WARNING

Danger due to unintended use.

Failure to operate this unit only as intended can be dangerous.

- ▶ Use the device exclusively for its intended use.
- ▶ Follow all instructions in this instruction manual.

Claims of all kinds due to damages resulting from unintended uses are excluded.

The User bears the sole risk.

2.2 General safety information

PLEASE NOTE

Please observe the following general safety rules to prevent possible injury.

- ▶ Examine the unit for any visible damage prior to use. Do not use the unit if it appears damaged.
- ▶ If the power cord is damaged, do not use the unit. You will need to have it repaired by an authorized electrician.
- ▶ Persons, who may not be able to safely operate the unit due to any physical, mental or motor disabilities may only use the unit under the direct supervision of a responsible person.
- ▶ Do not permit children to use the unit unless supervised. Children should also be supervised when they are anywhere near the unit during operation.
- ▶ Do not leave the unit unsupervised during operation.
- ▶ Only qualified electricians, who have been trained by the manufacturer, may carry out any repairs on the unit.
- ▶

PLEASE NOTE

- ▶ Only customer service departments authorized by the manufacturer may carry out repairs during the guarantee period, otherwise the guarantee entitlements will be null and void in the event of any subsequent damages.
- ▶ Defective components must always be replaced with original replacement parts. Only such parts will guarantee that the safety requirements are fulfilled
- ▶ Do not immerse the unit in water or other liquids, and do not put it in the dishwasher.

2.3 Sources of danger

2.3.1 Burn danger

WARNING

Some of the appliance's surfaces can become very hot.

Adhere to the following safety guidelines to reduce the risk of burns:

- ▶ The sealing bar can become very hot during operation. Never touch the sealing bar while the unit is on.

2.3.2 Fire danger

WARNING

There is a danger of fire if the appliance isn't used properly.

Observe the following safety notices:

- ▶ Do not set up the unit near flammable materials.
- ▶ Keep this appliance away from all other sources of heat, such as stovetops, ovens, etc.

2.3.3 Electrocutation warning

WARNING

There is a risk of electrocution if the unit is used improperly.

Due to the risk of electrocution, never attempt to touch or repair live wires or subassemblies!

Observe the following safety guidelines to avoid dangers due to electrical power:

WARNING

- ▶ If the power cord connection to the main unit is damaged, you will need to have it repaired or replaced by an authorized electrician.
- ▶ Do not operate the unit if its power cord or plug appears to be damaged, malfunctioning or if the unit has been dropped. If the power cord is damaged, you will need to have it repaired or replaced by an authorized electrician or the manufacturer to avoid risk of injury.
- ▶ Never attempt to open the unit's housing under any circumstances. There is a danger of electrocution whenever the housing is open. In addition, the unit will not function properly if the housing is opened.
- ▶ Never touch the appliance or its plug with wet hands.

2.4 About vacuum sealing foods

This vacuum sealer system offers a safe, efficient, cost-effective way to preserve the fresh taste and nutritional benefits of a wide variety of foods. The following guidelines and tips will help you get the most out of your new vacuum sealer:

PLEASE NOTE

- ▶ Once perishable foods have been heated, defrosted or unrefrigerated, consume them immediately.
- ▶ Before vacuum sealing, wash your hands, any utensils and all surfaces that may come in contact with food.
- ▶ Refrigerate or freeze the perishable foods immediately after vacuum sealing them. Do not leave perishable foods sitting at room temperature.
- ▶ The shelf life of dry foods such as nuts, coconut or cereals that have been vacuum sealed will be extended significantly if they are stored in a cool, dark place. Exposure to oxygen and warm temperatures will cause high-fat content foods to become rancid.
- ▶ Before vacuum sealing a certain fruit and vegetables such as apples, bananas, potatoes and other root vegetables, it is best to peel them to extend their shelf lives.
- ▶ Certain vacuum-sealed fresh vegetables such as broccoli, cauliflower and cabbage can emit gases. Blanch and freeze these foods before vacuum sealing to reduce this effect.

3 Getting Started

This chapter will guide you through safely unpacking and setting up your new unit.

3.1 Packaging safety information

WARNING

Packaging materials are not toys and should be disposed of properly.

- ▶ Do not allow children to play with packaging materials due to risk of suffocation.

3.2 What's included

The vacuum sealer system VC300 includes the following components:

- Vacuum sealer system VC300
- Detachable vacuum sealer roll holder
- Vacuum hose (found inside vacuum sealer roll holder)
- 2 vacuum sealer rolls
- Instruction manual

PLEASE NOTE

- ▶ Examine the shipment to ensure the unit and manual are included and inspect the unit for any visible damage.
- ▶ Immediately notify the carrier and/or the supplier about an incomplete shipment or any damage as a result of inadequate packaging or mishandling.

3.3 Uses and advantages of vacuum sealing

Vacuum sealing foods prolongs shelf life while preserving food's freshness, flavor and nutrients . Vacuum sealing can maintain a food's freshness for up to five times as long as standard storage methods. Below are just a few of the ways you can use your vacuum sealer:

- Cook in advance then vacuum seal and store individual portions or entire meals.
- Prepare foods in advance for picnics, camping trips and barbecues.
- Keep frozen food safe from freezer burn.
- Package foods, such as meat, fish, poultry, seafood and vegetables for refrigerated storage.
- Maintain the freshness of dry foods, such as beans, nuts, and cereals.
- Besides storing food, there are many other uses for vacuum sealing: Protect moisture-sensitive items such as camping supplies, matches, first aid kits, roadside flares and clothing. Protect prized collectibles from dust and moisture.

3.4 Unpacking

Carefully remove the packaging material and unit from the carton.

3.5 Disposal of the packaging

Caso believes in the importance of recycling and has selected packaging materials that not only protect your unit from damage during transit, but can be recycled to minimize any ecological impact.



Recycling the packaging materials preserves raw materials and reduces waste. Take any packaging materials that are no longer required to a recycling collection point for proper disposal.

PLEASE NOTE

- ▶ If possible, keep the original packaging for the duration of the guarantee period in the event a return is necessary.

3.6 Setup

3.6.1 Setup location requirements:

In order to ensure the safe and trouble-free operation of the device, the setup location must fulfill the following prerequisites:

- The device must be set up on a solid, even, horizontal surface capable of supporting the vacuum sealer and any items to be vacuum-sealed.
- Select a setup location where children cannot reach the hot sealing strip of the device.
- Do not set up the unit in a hot or damp environment or near flammable material.
- To operate correctly, the unit requires sufficient air flow. Leave at least 4 inches of space on all sides when setting up the unit.
- Do not move the vacuum sealer when it is in operation.
- The electrical outlet must be easily accessible so that the plug can be quickly disconnected in the case of an emergency.
- The setup of this unit in non-stationary locations (e.g., boats, airplanes, motor homes) must be carried out by a qualified electrician, provided they guarantee the prerequisites for the safe use of the unit.

3.7 Electrical connection

In order to ensure the safe and trouble-free operation of the device, the following instructions must be observed for the electrical connection:

- Before plugging in the unit, compare the voltage and frequency data on the vacuum sealer's rating plate (found on the bottom of the unit) with that of your electrical network. This data must be compatible. If in doubt consult a qualified electrician.
- The electrical outlet must be protected by a 16A safety cut-out switch.
- The use of a multi-plug outlet adapter is not recommended due to fire danger.
- Inspect the power cord for damage and ensure it doesn't run under the unit or over hot or sharp surfaces.
- The electrical safety of the unit is only guaranteed if it is connected to a properly installed protective conductor system. Use of the unit without a protective conductor is prohibited. If in doubt, consult a qualified electrician. The manufacturer cannot be made responsible for damages due to a missing or damaged protective conductor.

3.8 Interference

- This device complies with Part 15 of the FCC Rules.
- This equipment has been tested and found to comply with the limits for a Class B digital device, pursuant to Part 15 of the FCC Rules. These limits are designed to provide reasonable protection against harmful interference in a residential installation. This equipment generates, uses and can radiate radio frequency energy and, if not installed and used in accordance with the instructions, may cause harmful interference to radio communications.
- However, there is no guarantee that interference will not occur in a particular installation. If this equipment does cause harmful interference to radio or television reception, which can be determined by turning the equipment off and on, the user is encouraged to try to correct the interference by one or more of the following measures:
 - Reorient the affected device's receiving antenna.
 - Increase the separation between the vacuum sealer and receiver.
 - Connect the vacuum sealer to an outlet on a circuit different from that to which the receiver is connected.
 - Consult the dealer or an experienced radio/TV technician for help.

3.8.1 Extension cords

If an extension cord is used:

- ▶ The electrical rating of the extension cord should be at least as great as the electrical rating of the unit.
- ▶ The cord should be arranged so that it does not drape over a countertop or tabletop where it can be pulled on by children or tripped over.

3.8.2 Polarization instruction

- ▶ To reduce the risk of electric shock, this product has a polarized plug (one blade is wider than the other). This plug is intended to fit in a polarized outlet only one way.
- ▶ If the plug does not fit fully in the outlet, reverse the plug and try again.
- ▶ If it still does not fit properly, contact a qualified electrician to install the proper outlet.
- ▶ Do not alter the vacuum sealer's plug in any way.

4 Complete Overview

This chapter provides you with an overview of your vacuum sealer and explains some of its key features.

4.1 Appliance diagram

Vacuum Hose Connector

For attaching hose to vacuum a compatible canister (canisters sold separately).

Control Panel

Cutter Unlock buttons

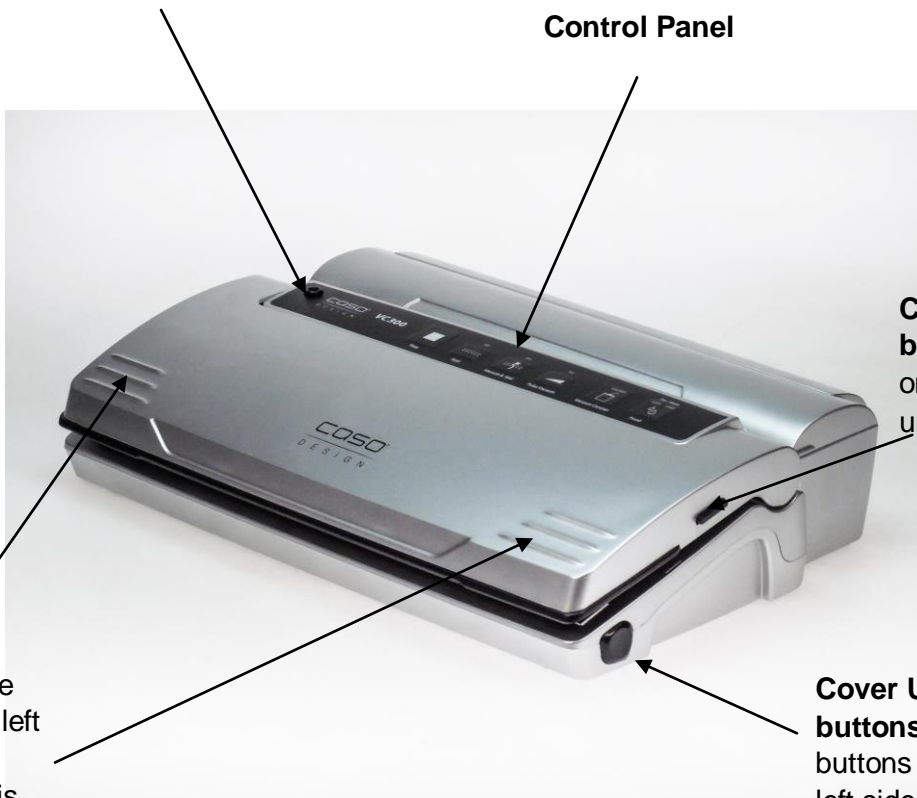
Press buttons on right and left side to unlock cutter for use.

Cover Locks

To lock the cover, **firmly** press on the right and then the left corners of the top cover until a click is heard.

Cover Unlock buttons

Press buttons on right and left side to unlock top cover after sealing.



Lift up the top cover. Underneath you'll find:

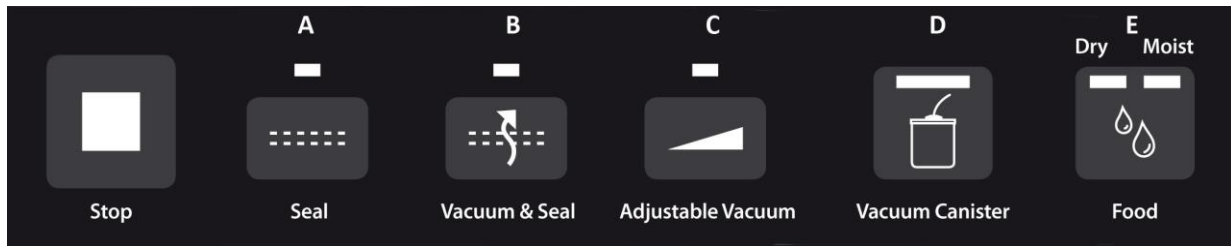
- **Sealing Strip:** Gold strip inside the top cover heats up to seal bags.
- **Cutter:** After pressing the Cover Unlock buttons, the Cutter will swing down into place for cutting. Push it back into place until a click is heard to re-lock.

WARNING

Please observe the following safety notice to reduce the risk of burns.

- ▶ Never touch the sealing bar while the unit is operating.

4.2 Control Panel



Indicator lights

A Sealing indicator light

Indicates the sealing process is taking place (no vacuum)

B Vacuum and sealing indicator light

Indicates the vacuum and sealing process is taking place

C Adjustable vacuum indicator light

Indicates the vacuum process is taking place

D Vacuum canister indicator light

Indicates the canister vacuum process is taking place.

Compatible canisters sold separately

E Dry and moist food indicator light

Indicates whether the timing was set for vacuuming dry or moist food

Buttons

Stop button

Immediately terminates any vacuuming or sealing

Sealing button

Press this button to seal the bag or roll without sealing

Vacuum & Seal button

Air is drawn off from inside the bag (vacuuming), immediately after this process the bag is sealed

Adjustable vacuum button

As long as you press the button, air is drawn off from inside the bag. When you release the button, this process will stop.

Afterwards you must seal the bag via the seal function.

Vacuum canister button

Press this button to vacuum using canisters. Via the vacuum hose, air is drawn out from inside the bag or roll. Compatible canisters sold separately.

Adjustable vacuum sealing time button (Dry & Moist)

With this function you could adjust the sealing time to the consistency of your vacuum food. Choose "dry" for dry vacuum food and "moist" for moist vacuum food where liquid is produced. Please choose the corresponding sealing time before the vacuum process.

4.3 Rating plate

The rating plate with the connection and performance data can be founded on the bottom of the unit.

5 Operation

This chapter provides instructions on the proper operation of your vacuum sealer:

5.1 Basics of sealing

After each sealing session and before starting up, check to make sure the unit and all accessories are clean and free of leftover food. Follow the cleaning instructions on in **Chapter 6**.



Step 1: Open the lid and place the open side of a compatible bag into the vacuum sealer.



Step 2: Press the cover down **firmly** on the right and then the left corner of the top cover until it locks into place with an audible click. To seal, press the Seal Button. To vacuum and seal, press the Vacuum & Seal Button.



Step 3: Once the Sealing Indicator Light is no longer lit, press the Cover Unlock Buttons to unlock the top cover.

5.2 Bags and rolls

Please only use specified bags and rolls designed for vacuum sealing. Do not use other materials such as plastic wrap.

All vacuum rolls and bags delivered by CASO international are appropriate for sous vide cooking.

Furthermore the vacuum rolls and bags can be used for defrosting and heating in the microwave at up to 158° (70° C).

Please make sure when vacuum rolls and bags of other producers are used, whether they are also microwaveable and suitable for sous vide cooking.

5.3 Cutting a new bag

1. Place vacuum bag roll inside the detachable vacuum bag roll holder.
2. Attach vacuum bag roll holder to the back of the vacuum sealer. There are small tabs on the back of the unit that should slide into corresponding slots on the vacuum bag roll holder.



3. Open the top cover of the vacuum sealer and pull the desired length of bag through the slot in the top cover.
4. Push the Cutter Unlock Buttons located on either side of the top cover to release the cutter arm.



-
5. Firmly press the cutter arm down over the bag roll where you'd like to make the cut. Then move the slider on top of the cutter arm across the bag roll to make the cut.

PLEASE NOTE

- ▶ Cut the bag at least **3 inches** longer than needed. The sealed ends will take up the extra space.

5.4 Sealing a new bag

1. Open the lid and place one end of the bag into the vacuum sealer (see **Chapter 5.1, Step 1**).
2. Press the cover down **firmly** on the right then left corner using two hands until you hear it click into place (see **Chapter 5.1, Step 2**).
3. Press the "Seal" Button. The Sealing Indicator Light will light.
4. When the Sealing Indicator Light turns off, the bag is sealed.
5. Unlock the cover by pressing the Cover Unlock Buttons and remove your finished bag (see **Chapter 5.1, Step 3**).

PLEASE NOTE

- ▶ Make sure the bag you want to use is at least **3 inches** longer than the food you're bagging.

5.5 Vacuuming and sealing

Place the unit on a dry surface. Make sure the area in front of the unit is unobstructed and wide enough to accommodate the food bags.

1. Place the food to be preserved inside the bag.
2. Clean and straighten the open end of the bag--ensure there are no wrinkles or ripples.
3. Place the open end of the bag into the vacuum sealer. (see **Chapter 5.1, Step 1**)
4. Close the cover and press down **firmly** on the right then left side by using two hands until you hear two clicks (see **Chapter 5.1, Step 2**).
5. Press the Vacuum & Seal Button. The Vacuum Indicator Light, then the Sealing Indicator Light with light as the bag is automatically vacuumed and sealed. Once it is finished, both lights will turn off.

-
6. Unlock the cover by pressing the Cover Unlock Buttons and remove your finished bag (see **Chapter 5.1, Step 3**).

Check the appearance of the sealed bag; it should have a double stripe across the seal and no wrinkles, otherwise the seal may not be complete.

If you need to interrupt the vacuum operation for any reason first press the Stop Button. It is then safe to unlock the cover.

PLEASE NOTE

- ▶ Do not overstuff the bag; leave enough empty length in the open end of the bag (at least a few inches) so that the bag can be properly placed in the vacuum sealer.
- ▶ Do not wet the open end of the bag. Wet bags may not seal properly.
- ▶ Clean and straighten the open end of the bag before sealing. Food or creases on the bag may result in a faulty seal.
- ▶ Press the bag to expel excess air before vacuuming it. Too much air inside the bag may result in a poor vacuum.
- ▶ If the food you're sealing has sharp edges (such as bones or shells) pack the edges with kitchen paper to avoid tearing the bag
- ▶ We suggest you allow one minute of time in between sealing sessions to allow the sealer to cool.
- ▶ When vacuum sealing liquid-based foods (such as soups or stew) freeze them first in a baking pan or tempered dish before bagging and vacuum sealing them.
- ▶ Blanch vegetables by cooking them briefly in boiling water. Allow them to cool then vacuum seal them in convenient portions.
- ▶ When vacuum sealing unfrozen food, allow at least two additional inches of bag length for expansion while freezing. Place unfrozen meat or fish on a paper towel and vacuum seal with the paper towel in the bag to absorb any extra moisture.
- ▶ Before storing foods such as tortillas, crepes or bread, use wax or parchment paper between them to stack the pieces. This will make it easier to remove an individual piece, reseal the rest and immediately replace them in the freezer.

5.6 Vacuuming Sealing Tips

This vacuum sealer will keep your food fresh and protect the quality and nutritional value of your food. By eliminating the air from the bag or container, you will cut down on oxidation and make your food last longer.

Vacuum sealing will also prevent mold, yeast, and bacteria from growing on your food. These can all be dangerous and affect your food if you do not store your food in a cool environment. To greatly lower the growth of these microorganisms, we suggest that you keep your food at or below 40°F (4°C). Keeping your food at 0°F (-17°C) will not kill the microorganisms but will stop them from growing. Freeze food for long term storage and, after thawing, keep in refrigerator.

Microwave

When thawing food, do so in a microwave or refrigerator.

Cut the corner off of the bag when reheating food in a microwave. We advise against reheating greasy foods or bone-in meats in the microwave, instead put them in 170°F water on a low simmer.

Meats and Fish

For meats and fish, best to portion out and seal while fresh.

Our double sealing system provides a secure seal for added protection

Vacuum seal hard cheese after each use.

When sealing, leave one inch (2.54 cm) of extra space for each time you will reseal the bag.

Never vacuum seal soft cheeses because they are susceptible to bacteria.

Vegetables

To vacuum seal leafy vegetables, first wash and then dry using paper towels or a salad spinner. Use a container as opposed to a bag and then seal as normal.

Coffee / Powdery Foods

At the top of the bag, place a coffee filter or paper towel when vacuum sealing coffee or powdery foods.

You can also vacuum seal these foods in their original packaging by putting them in a vacuum sealing bag.

Liquids

Freeze all liquids before vacuum sealing in a bag. Keep the vacuum sealed liquid in your freezer. When you need to use your liquid, cut the corner off of the bag and put in a bowl in a microwave or put them in 170°F water on a low simmer.

Non- Food items

Non-food items can also be stored using a vacuum sealer. This will prevent moisture and oxygen from ruining your items. Seal like you would with food.

Sous Vide Cooking

Sous Vide is a French term that translates to "under vacuum". It is the process used by gourmet restaurants of vacuum sealing food in a bag and cooking at a precise temperature in a water bath. This technique provides healthier, better tasting meals that are never overcooked...never dried out! Sous vide cooking enables your foods to retain all of their unique tastes, vitamins, nutrients and minerals. The Caso vacuum bags are perfect for Sous Vide cooking

5.7 Use of the function "Adjustable vacuum strength"

Sometimes vacuum pressure can be too strong for certain foods and the food can be crushed in the bag. This feature allows you to adjust the time and strength of the vacuuming process. You can now adjust the vacuum strength to the consistency of your food and also seal soft foods (i. e. berries) without crushing them. Due to time and pressure control, the crushing of delicate food is prevented. You can also use this function for juicy foods to prevent liquid from being drawn out.

Adjustable Vacuum strength

1. Put the foods you want to store into the bag.
2. Clean and smooth the open end of the bag and be sure that there are no folds or waves on the surfaces of the open ends.
3. Be sure that the open end of the bag is within the vacuum sealer. This guarantees that there is no escape of the vacuum.
4. Close the cover and firmly press down on the right and then left side of the corners until you hear two "clicks".
5. Press the button "Adjustable Vacuum". As long as you press the button, air is withdrawn. Only when you release the button, the process stops. Thus you can exactly control the vacuum. Please hold the button pressed until the required vacuum has been reached.
6. Once the required vacuum has been reached, press the seal button to seal the bag.

** Press the button "Stop" to interrupt the process, if needed.

5.8 Adjustable seal time function

When there is liquid in the bag, the "Dry & Moist" button should be adjusted to "Moist". This will increase the sealing time to ensure the bag is sealed. Press the "Dry + Moist" button before

beginning the vacuum sealing process. The light above moist should be illuminated. This will adjust the sealing time for moist foods.

Please note

- ▶ Do not put too much food inside the bag; leave enough empty length in the open end of the bag so that the bag can be sealed properly.
- ▶ Do not wet the open end of the bag. Wet bags may be difficult to seal properly.

Please note

- ▶ Clean and straighten the open end of the bag before sealing the bag. Make sure nothing is left on the open area of the bag. Food or creased bags may make it difficult to seal tightly.
- ▶ Press the bag to expel excess air before vacuuming it. Too much air inside the bag may result in a poor vacuum.
- ▶ If the foods you're sealing have sharp edges, such as bones, spaghetti or shellfish, pack the edges with kitchen paper to avoid tearing the bag
- ▶ We suggest you allow one minute of time in between sealing sessions to allow the sealer to cool.
- ▶ When vacuum sealing liquid-based foods (such as soups or stew) freeze them first in a baking pan or tempered dish before bagging and vacuum sealing them.
- ▶ Blanch the vegetables by cooking briefly in boiling water. Allow them to cool, then vacuum seal them in convenient portions.
- ▶ When vacuum sealing unfrozen food, allow at least two inches of additional bag length for expansion while freezing. Place unfrozen meat or fish on a paper towel in the bag to absorb any extra moisture.
- ▶ Before storing the foods such as tortillas, crepes or hamburger, use wax or parchment paper between them to stack the pieces, this will make it easier to remove some of the food, reseal the rest and immediately replace in the freezer.

5.9 Opening a sealed bag

Cut the bag straight across with scissors or the cutter, just inside the seal.

5.10 Resealing store-bought bags

You can reseal many foods in their original store packages (e.g. potato chip bags). Follow the steps shown in **Chapter 5.5 Vacuuming and sealing**.

PLEASE NOTE

▶ The vacuum sealer can't be used directly for vacuum sealing canisters or canning jars. It can only be used with CASO canisters (with the included hose).

5.11 Storage

Store the unit in its upright position, out of the reach of children.

PLEASE NOTE

- ▶ Always unplug the appliance from its outlet immediately after using and before cleaning.
- ▶ For the correct storage, please slightly close the cover, do not lock, it will deform the gaskets and affect the machine function.

6 Cleaning and Maintenance

This chapter provides important information on properly cleaning and maintaining your vacuum sealer.

6.1 Safety information

WARNING

Please observe the following safety notices, before cleaning the unit to avoid damage to the unit or personal injury:

- ▶ To ensure optimum performance, the unit must be cleaned regularly. Failure to clean the unit regularly can lead to potential malfunctions, as well as safety and health risks.
- ▶ Turn off and unplug the unit prior to cleaning.
- ▶ The sealing strip remains hot after use. Wait a few minutes until the strip has cooled before cleaning.
- ▶ Clean the unit after every use as soon as it has cooled. Leaving the unit uncleaned for long periods can make it very difficult to remove leftover food and grime and may even damage the unit.
- ▶ If moisture penetrates the unit's housing, it can damage the electronic components. Please ensure that no moisture enters the device.
- ▶ Do not use any harsh or abrasive cleaning agents.
- ▶ Do not attempt to scrape off stubborn grime with hard or abrasive tools.
- ▶ Dry all parts thoroughly before using after cleaning.
- ▶ Do not immerse the unit in water or other liquid.
- ▶ Do not put the unit in the dishwasher.

6.2 Cleaning

◆ Outside of the unit

- Wipe with a damp cloth or sponge and mild dish soap.

◆ Inside of the unit

- Wipe away any food or liquids with a paper towel.

◆ Cleaning bags for reuse

- Wash the bags in warm water with a mild dishwashing soap, then rinse them well and allow them to dry completely before reusing.

WARNING

- ▶ Bags used to store raw meats, fish or greasy foods should never be reused due to risk of contamination.

PLEASE NOTE

- ▶ Carefully return all removable parts to their original positions to avoid air leakage or faulty operation.

7 Troubleshooting

The following table may help you narrow down and address minor malfunctions:

7.1 Safety notices

WARNING

- ▶ Only qualified electricians, who have been trained by the manufacturer may carry out any repairs on electrical equipment.
- ▶ Improperly performed repairs may result in personal injury or damage to the device.

7.2 Troubleshooting table

Fault	Possible Cause	To Rectify
Device does not turn on	Defective power cord	▶ Call customer service at (855) 230-9284, option I
A complete vacuum is not being created in the bag.	The open end of the bag is not completely inside the vacuum sealer.	▶ Position the bag correctly
	The bag is defective	▶ Select another bag
	There is residue on the welding and the seal	▶ Clean the welding / seals and retry once they are dry
The bag is not being sealed correctly	The sealing bar is overheating so that the bag melts	▶ Open the cover on the unit and let it cool down for a few minutes. Please use only specified bags and rolls
	Roll / bag is not positioned correctly.	▶ Carefully follow all the steps in Chapter 5 .
The bag does not hold the vacuum after it has been sealed	The bag is defective	▶ Select another bag; wrap paper around any sharp edges within the bag.
	There are leaks along the welding seam as a result of creases, crumbs, grease or liquids.	▶ Open the bag again and clean the upper internal part of the bag. Remove any foreign matter that might be on the welding bar before sealing.

PLEASE NOTE

- ▶ In the event of technical troubles, faulty devices or missing parts, please contact Customer Service at (855)230 – 9284, Option I

8 Disposal of the Old Device



To protect the environment, it's important to dispose of old electronic devices properly. Do not place your old unit in the non-recyclable waste under any circumstances.

PLEASE NOTE

- ▶ Please take your old unit to the nearest recycling center for safe disposal.
- ▶ Until it can be disposed of properly, store your old unit away from children.

9 Guarantee

12 Months Limited Warranty

Caso Design USA warrants that for a period of 12 months from the date of purchase, this product will be free from defects in material and workmanship. Caso Design USA at its option, will repair or replace this product or any component of the product found to be defective during the warranty period. Replacement will be made with a new or remanufactured product or component. If the product is no longer available, replacement may be made with a similar product of equal or greater value. This is your exclusive warranty. **DO NOT** attempt to repair or adjust any electrical or mechanical functions on this product. Doing so will void this warranty.

This warranty is valid for the original retail purchaser from the date of the initial retail purchase and is not transferable. Keep the original sales receipt. Proof of purchase is required to obtain warranty performance.

This limited warranty does not cover normal wear of parts or damage resulting from any of the following: negligent use or misuse of the product, use on improper voltage or current, use contrary to the operating instructions, disassembly, repair or alteration by anyone other than Caso Design USA service center. Further this limited warranty does not cover: Acts of God, such as fire, flood, hurricanes and tornadoes.

What are the limits on Caso Design USA's Liability?

Caso Design USA shall not be liable for any incidental or consequential damages caused by the breach of any express, implied or statutory warranty or condition.

Except to the extent prohibited by applicable law, any implied warranty or condition of merchantability or fitness for a

particular purpose is limited in duration to the duration of the above warranty.

Caso Design USA disclaims all other warranties, conditions, or representations, express implied, statutory or otherwise.

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Some provinces, states or jurisdictions do not allow the exclusion or limitation of the incidental or consequential damages or limitations on how long an implied warranty lasts, so the above limitations or exclusions may not apply to you.

This warranty gives you specific legal rights, and you may also have other rights that vary from province to province, state to state, or jurisdiction to jurisdiction.

10 Technical Data

Device	Vacuum sealer system
Name	VC300
Model	VS2505
Item No.:	11392
Mains data	120 V, 60 Hz
Power consumption	120 W
External measurements (L x W x H):	15.35 x 3.46 x 9.76 inch
Net weight	4,63 lbs