
COSO[®]
DESIGN

Original Instruction Manual

Vacuum Sealer System

VC350



Intertek

Item No. 11394

USA Branch

CASO Design USA LLC

50 Mountain View Rd

Warren, NJ, 07059

Info@CasoDesignUSA.com

www.CasoDesignUSA.com

T.: 908.604.0677

Document-Number: 11392 14.08.2018

Printing and typographical errors reserved.

© 2018 CASO Design USA LLC

1	Instruction Manual	5
1.1	General	5
1.2	Information on this manual	5
1.3	Warning notices	5
1.4	Limitation of liability	6
1.5	Copyright protection	6
2	Safety	7
2.1	Intended use	7
2.2	General Safety information	7
2.3	Sources of danger	8
2.3.1	Danger of burns	8
2.3.2	Danger of fire	8
2.3.3	Dangers due to electrical power	8
2.4	Food storage safety information	9
3	Getting Started	9
3.1	Packaging safety information	9
3.2	What's included	9
3.3	Uses and advantages of vacuum sealing	10
3.4	Unpacking	10
3.5	Disposal of the packaging	11
3.6	Setup	11
3.6.1	Setup location requirements:	11
3.7	Electrical connection	11
3.7.1	Extension cords	12
4	Complete Overview	12
4.1	Appliance diagram	12
4.2	Control Panel Change to English	13
4.3	Rating plate	14
5	Operation	14
5.1	Basics of sealing	14
5.2	Bags and rolls	14
5.3	Cutting a new bag	15
5.4	Sealing a new bag	15
5.5	Vacuumping and sealing	15
5.6	Vacuumping Sealing Tips	16
5.7	Use of the function "Adjustable vacuum strength"	18
5.8	Use of the function "selectable welding time"	18

5.9	Opening a sealed bag	19
5.10	Storage.....	19
6	Cleaning and Maintenance	19
6.1	Safety information.....	19
6.2	Cleaning.....	20
7	Troubleshooting.....	20
7.1	Safety notices	20
7.2	Troubleshooting table	21
8	Disposal of the Old Device	21
9	Guarantee	22
10	Technical Data.....	23

1 Instruction Manual

1.1 General

Please read the information contained herein so that you can become familiar with your device quickly and take advantage of the full scope of its functions.

Your vacuum sealer system will serve you for many years if you handle it and care for it properly. We wish you a lot of pleasure in using it!

1.2 Information on this manual

These Operating Instructions are a component of the vacuum sealer system (referred to hereafter as the Device) and provide you with important information for the initial commissioning, safety, intended use and care of the device.

The Operating Instructions must be available at all times at the device. This Operating Manual must be read and applied by every person who is instructed to work with the device:

- Commissioning
- Operation
- Troubleshooting and/or
- Cleaning

Keep the Operating Manual in a safe place and pass it on to the subsequent owner along with the device.

1.3 Warning notices

The following warning notices are used in the Operating Manual concerned here.

Danger

A warning notice of this level of danger indicates a potentially dangerous situation.

If the dangerous situation is not avoided, this can lead to death or serious injuries.

- ▶ Observe the instructions in this warning notice in order to avoid the danger of death or serious personal injuries.

Warning

A warning notice of this level of danger indicates a possible dangerous situation.

If the dangerous situation is not avoided, this can lead to serious injuries.

- ▶ Observe the instructions in this warning notice in order to avoid the personal injuries.

Attention

A warning notice of this level of danger indicates a possible dangerous situation. If the dangerous situation is not avoided, this can lead to slight or moderate injuries.

- ▶ Observe the instructions in this warning notice in order to avoid the personal injuries.

Please note

A notice of this kind indicates additional information, which will simplify the handling of the machine.

1.4 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, modifications of the device
- Use of unauthorized spare parts

Modifications of the device are not recommended and are not covered by the guarantee.

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.

1.5 Copyright protection

This document is copyright protected.

CASO Design USA LLC. reserves all the rights, including those for photomechanical reproduction, duplication and distribution using special processes (e.g. data processing, data carriers, data networks), even partially.

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 use in households in enclosed spaces for vacuuming bags and canister, as well as sealing vacuum foils.

Uses for a different purpose or for a purpose which exceeds this description are considered incompatible with the intended or designated use.

Warning

Danger due to unintended use!

Dangers can emanate from the device if it is used for an unintended use and/or a different kind of use.

- ▶ Use the device exclusively for its intended use.
- ▶ Observe the procedural methods described in this Operating 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 notices with regard to the safe handling of the device.

- ▶ Examine the device for any visible external damages prior to using it. Never put a damaged device into operation.
- ▶ If the connection lead is damaged, you will need to have a new connection lead installed by an authorized electrician.
- ▶ Children shall not play with the appliance.
- ▶ Cleaning and user maintenance shall not be made by children without supervision.
- ▶ Only qualified electricians, who have been trained by the manufacturer, may carry out any repairs that may be needed. Improperly performed repairs can cause considerable dangers for the user.
- ▶ Only customer service departments authorized by the manufacturer may carry out repairs on the device during the guarantee period, as otherwise the guarantee entitlements will be null and void in the event of any subsequent damages.

Please note

- ▶ Defective components must always be replaced with original replacement parts. Only such parts will guarantee that the safety requirements are fulfilled.
- ▶ Do not leave the device unsupervised when it is in operation.
- ▶ When disconnect, please unplug by grasp the plug and not the cord, to avoid any injury.
- ▶ Do not immerse in water or any other liquids.
- ▶ For the correct storage, please slightly close the cover, do not lock, it will deform the gaskets and affect the machine function.

2.3 Sources of danger

2.3.1 Danger of burns

Warning

Please observe the following safety notices in order not to burn or scald yourself or others.

- ▶ To avoid getting burned, never touch the sealing bar while the unit is operating.

2.3.2 Danger of fire

Warning

There is a danger of fire due to the event the device is not used properly.

Observe the following safety notices to avoid dangers of fire:

- ▶ Do not set up the device near flammable material.
- ▶ Keep this appliance away from sources of heat (gas, electric, burner, heated oven).

2.3.3 Dangers due to electrical power

Danger

Mortal danger due to electrical power!

Mortal danger exists when coming into contact with live wires or subassemblies!

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

- ▶ If the connection lead is damaged, you will need to have a special connection lead installed by an authorized electrician.
- ▶ Do not operate this device if its power cable or plug is damaged, if it does not work properly or if it is damaged or has been dropped. If the power cable is damaged, it will need to be replaced by the manufacturer or his service agency or a similar qualified person, to avoid any dangers.
- ▶ Do not open the housing on the device under any circumstances. There is a danger of an electrical shock if live connections are touched and the electrical or mechanical structure is altered. In addition, functional faults on the device can also occur.
- ▶ Before plugging the appliance in or when you operate it, make sure your hands are dry.

2.4 Food storage safety information

This vacuum preservation system will change the way you purchase and store foods. Once you are accustomed to vacuum packing, it will become an indispensable part of your food preparation. Please follow certain procedures when using this appliance to ensure food quality and safety.

Please note

- ▶ If perishable foods have been heated, defrosted or un-refrigerated, consume them immediately.
- ▶ Before vacuum sealing, it's necessary to clean your hands, and all utensils and surfaces to be used for cutting and vacuum sealing foods.
- ▶ Refrigerate or freeze the perishable foods immediately, if you have vacuum-sealed them, and do not leave them sitting at room temperature.
- ▶ The shelf life of dry foods such as nuts, coconut or cereals will be extended in vacuum-sealed package, while storing them in dark place. Oxygen and warm temperature will cause high-fat content foods fat to rancidity.
- ▶ Before vacuum sealing some fruit and vegetables, such as apples, bananas, potatoes and root vegetables, peel them, this will extend their shelf lives.
- ▶ When vacuum seal some vegetables such as broccoli, cauliflower and cabbage fresh for refrigeration, they will emit gases, so it's need to blanch and freeze these foods before vacuum sealing.

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.

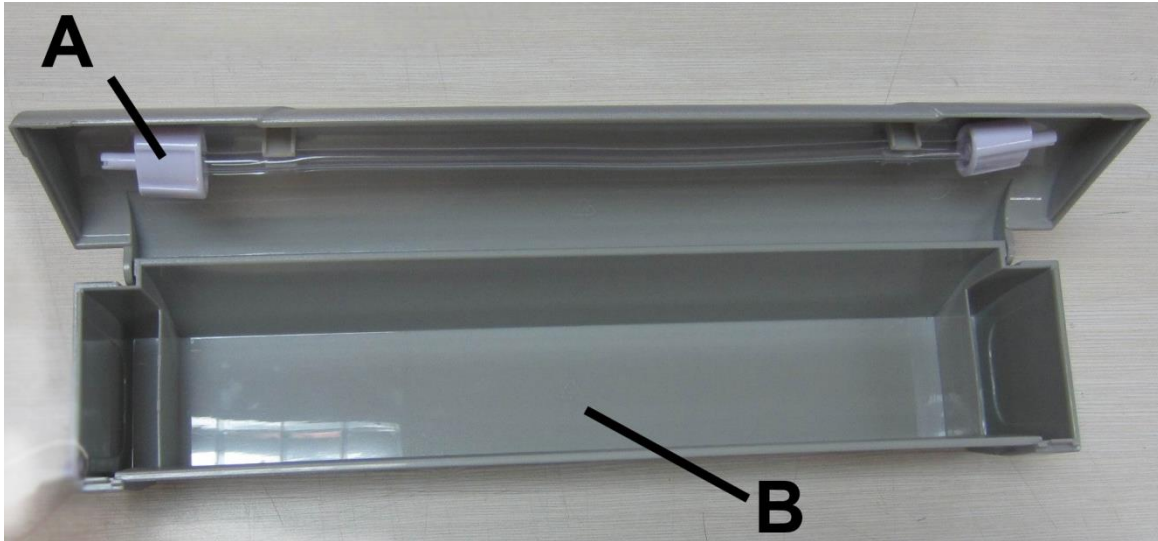
- ▶ Do not allow children to play with packaging materials due to risk of suffocation.

3.2 What's included

The vacuum sealer system VC350 includes the following components:

- Vacuum sealer system VC350
- 2 vacuum bag rolls

- Vacuum hose (A) in detachable vacuum bag roll holder (B)



- 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 longer than 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.

3.7.1 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.

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



1 Connector for vacuum hose

2 Panel

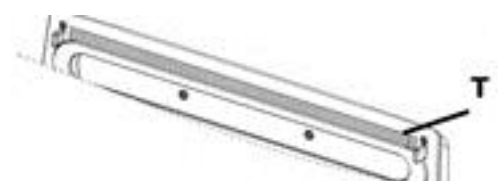
3 Cover-lock - To lock the cover, press on the right and left side

4 Cover-unlock - Press buttons on right and left side

5 Cutter unlock - Press buttons on right and left side

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

- **Sealing Strip:** Gold strip inside the top cover heats up to seal bags.



Please note

▶ Do not remove the Teflon tape (T).

- **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.
- **Vacuum chamber.** The open end of the bag must be placed inside the chamber. This feature makes sure that air cannot escape from the bag and that excess liquid is removed.

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 Indicator Seal light**
Indicates the sealing process of the bag without vacuum
- B Indicator Vacuum & Seal light**
Indicates the Vacuum/sealing process
- C Indicator Adjustable Vacuum light**
Indicates the vacuum process
- D Indicator Vacuum Canister light**
Indicates the vacuum process for the canister
- E Indicator Selectable welding time (Dry or Moist) light**
Indicates the welding time chosen either for dry or moist vacuum food.

Buttons

Stop button

You can stop the vacuum and sealing process at any time

Button Sealing function (Seal)

Seals a bag without first vacuuming

Button Vacuum & Seal (Vacuum & seal)

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

Button Adjustable Vacuum (Adjustable Vacuum)

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.

Button Canister Vacuum (Vacuum Canister)

Via the vacuum hose, air is drawn off from inside the vacuum canister

Button selectable welding time (dry & moist)

With this function you could adjust the welding 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 Cleaning and Maintenance**.



Step 1: Open the lid and insert the open side of a compatible bag into the clear plastic vacuum chamber.

Step 2: Press the cover down **firmly** on each 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 are appropriate for cooking under vacuum (sous vide).

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

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

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 insert one end of the bag into the clear plastic vacuum chamber then close the cover (see **Step 1**).
2. Press the cover down **firmly** on both sides by using two hands until you hear it click into place (see **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 **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. Insert the open end of the bag into the clear plastic vacuum chamber. (see **Step 1**)

-
4. Close the cover and press down **firmly** on both sides by using two hands until you hear two clicks (see, **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 **Step 3**).

Check the appearance of the sealed bag; it should have a 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 chamber.
- ▶ 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. Foreign matter 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"

Since the pressure of the vacuuming could become too strong for specific foods, such as pastries, cakes, chips and more and these could be crushed in the bag, you can adjust the length and strength of the vacuuming process via the function "Adjustable Vacuum strength". So you can adjust the vacuum strength to the consistency of your vacuum food and also seal soft foods (for example berry fruit) without crushing them.

Due to the time and pressure control, the crushing of delicate foods is prevented. You can also use this function for the packaging of juicy foods to prevent that fluids are aspirated and 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 chamber seal. This guarantees that there is no escape of the vacuum.
4. Close the cover and firmly press it down on both sides 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 and prevent the liquid from being sucked. Please hold the button pressed until the required vacuum has been reached.
6. Then press the button "seal" and seal the bag.

** Press the button "Stop" to interrupt the process.

5.7 Use of the function "selectable welding time"

When there are fluids in the bag and hence in the section where you want to seal it, the welding procedure should be adjusted to "Moist" This would increase the welding time and the bag is safely sealed. Press the button "dry or moist". If the lamp will illuminate above "moist" the welding time for moist vacuum food is adjusted.

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 placed in the vacuuming plate more positively.
- ▶ Do not wet the open end of the bag. Wet bags may be difficult to seal tightly.
- ▶ Clean and straighten the open end of the bag before sealing the bag. Make sure nothing is leaving on the open area of the bag. Foreign objects or creased bags may cause difficulty to seal tightly.
- ▶ Do not leave too much air inside the bag. Press the bag to allow extra air to escape from the bag before vacuuming it. Too much air inside the bag increases the vacuum pump loading and may cause that the motor works insufficient to draw away all the air out of the bag.
- ▶ 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

Please note

- ▶ Suggest to vacuum seal one bag within 1 minute to let the appliance cool down enough.
- ▶ In order to vacuum seal liquid-based foods, such as soups, casseroles or stew, freeze them first in a baking pan or tempered dish, vacuum seal them, label and stack them in your freezer as soon as they are in frozen solid.
- ▶ Blanch the vegetables by cooking briefly in boiling water or microwave oven, cool them down , then vacuum seal them in convenient portions.
- ▶ To vacuum seal the foods not frozen, two extra inches are required for bag length to allow for expansion while freezing. Place the meat or fish on a paper towel and vacuum seal with the paper towel in the bag, this way will help to absorb moisture from the foods.
- ▶ Before storing the foods such as tortillas, crepes or hamburger, use wax or parchment paper between them to stack the pieces, this will be easier to remove some of the food, reseal the rest and immediately replace in the freezer.
- ▶ The vacuum sealer can be used directly for vacuum sealing Caso canisters

5.8 Opening a sealed bag

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

5.9 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

Attention

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.

Attention

- ▶ 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.

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.

Warning

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

◆ Sealing profile (which presses the bag against the sealing bar)

Remove the sealing profile and clean it in warm soapy water.

Please note

- ▶ The sealing profile should be cleaned thoroughly before installing it again.
- ▶ Be careful during re-installation, so that nothing will be damaged and sealing profile is placed well so that the device can work properly.

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	Send device to Customer Service
A complete vacuum is not being created in the bag.	The open end of the bag is not completely inside the vacuum chamber	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 Vacuuming and sealing.
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.

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.

Caso Design USA shall not be liable for any damages of any kind resulting from the purchase, use or misuse of, or inability to use the product including incidental, special, consequential or similar damages or loss of profits, or for any breach of contract, fundamental or otherwise, or for any claim brought against purchaser by any other party.

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	VC350
Item No.:	1394
Mains data	120 V, 60 Hz
Power consumption	120 W
External measurements (W x H x D):	15.4" x 3.5" x 9.8"
Net weight	4.85 lbs