

Cuisinart

INSTRUCTION BOOKLET



Cuisinart Vacuum Sealer

VS-100

For your safety and continued enjoyment of this product, always read the instruction book carefully before using.

IMPORTANT SAFEGUARDS

When using an electrical appliance, basic safety precautions should always be followed to reduce risk of fire, electric shock and/or injury, including the following:

1. READ ALL INSTRUCTIONS CAREFULLY BEFORE USING.
2. ALWAYS unplug from outlet when not in use, before putting on or taking off parts and before cleaning.
3. To protect against the risk of electric shock, do not place cord, plug or base of appliance in water or any other liquid.
4. Close supervision is necessary when any appliance is used near children. Children should not operate.
5. Avoid contact with moving parts. Keep hands, hair, clothing, as well as spatulas and other utensils away from unit during operation to reduce the risk of injury and/or damage to the appliance.
6. Do not operate any appliance with a damaged cord or plug, or after the appliance malfunction, or is dropped or damaged in any manner. Return the appliance to the nearest Cuisinart Repair Center for examination, repair, electrical or mechanical adjustment.
7. The use of attachments not recommended by Cuisinart may cause fire, electric shock or risk of injuries.
8. Do not use outdoors.
9. Do not let the cord hang over the edge of the table or counter, or touch hot surfaces.
10. The appliance is for household use. Any servicing other than cleaning and user maintenance should be done only by authorized by Cuisinart Repair Personnel.
11. Do not use appliance for other than intended use.

12. Do not operate your appliance in an appliance garage or under a wall cabinet. When storing in an appliance garage always unplug the unit from the electrical outlet. Not doing so could create a risk of fire, especially if the appliance touches the walls of the garage or the door touches the unit as it closes.
13. Keep the appliance 8cm from other objects to ensure motor ventilation.
14. Do not use the appliance close by a flame, hot plate or stove.
15. Only use food grade vacuum bags and canisters. Never overfill the pouches or canisters.
16. Allow the unit to recover in between vacuum sealing processes. A maximum rate of one bag or accessory per minute is recommended.

SAVE THESE INSTRUCTIONS

HOUSEHOLD USE ONLY

Do not attempt to repair this appliance yourself. Only an authorized Cuisinart representative should perform any repairs. Please contact Cuisinart customer service for information.

NOTICE

This appliance has a polarized plug (one blade is wider than the other). As a safety feature, this plug will fit into a polarized outlet only one way. If the plug does not fit fully into the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. DO NOT attempt to defeat this safety feature.

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PARTS AND FEATURES

1. Accessory Hose

For use with accessory port and optional accessories

2. Accessory Hose Storage

3. Control Panel

a. Accessory Port

Attach accessory hose to this port for use with Cuisinart canisters and other accessories

b. Seal Only Button

Use this button to create a seal that forms the base of a bag. The Cuisinart vacuum bag roll lets you customize bag size.

Also, use this button after hitting the cancel button when utilizing the delicate food feature (see operating instructions). Seals bag without additional vacuum action which can crush delicate foods.

c. Vacuum Seal/Cancel Button

Use this button for an automatic airtight vacuum seal at the touch of a button. The action vacuums air out, seals the bag and shuts off the seal function when complete.

Press this button again at any time to prevent vacuum pressure from crushing delicate food items. The action immediately cancels the vacuum seal process. (Reference the Seal Only button function to complete the delicate

seal process.)

d. Canister Only Button

Use this button for an automatic airtight vacuum seal at the touch of a button.

The action vacuums air out, seals the canister or other accessory and shuts off the seal function when complete.

e. Indicator Lights

Alert the user when vacuuming or sealing process is in progress; lights turn off when process is complete.

4. Side Locking Buttons

5. Bag Cutter

6. Bag Cutter Storage

7. Vacuum Channel

Indented channel to place open end of bag in to vacuum seal.

8. Foam Gasket

9. Sealing Strip



BEFORE FIRST USE

- Remove all packaging materials and any promotional labels or stickers from your Vacuum Sealer. Be sure all parts (listed in Parts and Features) of your new vacuum sealer have been included before discarding any packaging materials before discarding any packaging materials.
- You may want to keep the box and packing materials to use at a later date.
- Before using your Cuisinart Vacuum Sealer for the first time, remove any dust from shipping by wiping the unit with a damp cloth.

OPERATING INSTRUCTIONS

Making a Bag from a Cuisinart Vacuum Sealer Bag Roll

1. Using your Cuisinart Vacuum Bag Cutter, cut a length of bag material from the roll a few inches longer than the length of the item you intend to seal. **Be sure to cut the bag material in a straight line.**

NOTE: Make sure bag is on a clean flat surface. Hold roll material taught and to help guide straight cutting line.

2. Open the lid of the unit and place one open end of the bag material on the sealing strip.
3. Close the lid by pressing down on both ends of the front of the lid to ensure it's securely locked. You should hear each side click into place.
4. Press the Seal Only button.
5. The red indicator light will turn on as the unit seals the end of the bag and turn off when the sealing process is complete.
6. After the light goes off, press the buttons on the sides of the unit to unlock the lid; remove your bag.

7. Continue to “**Vacuum Sealing with Cuisinart Bags**” to seal and preserve your items.

Vacuum Sealing with Cuisinart Bags

1. Place the food items you wish to seal into the vacuum bag. Be sure to allow at least two extra inches between the contents of the bag and the top of the bag. **NOTE:** Be sure the end of the bag that will be going into the vacuum channel is clean and free of any food pieces, liquids or oils as these could prevent proper sealing.
2. Press the buttons on the sides of the unit to open the lid and position the open end of the bag over the vacuum channel.
3. Close the lid by pressing down firmly on each side to ensure the lid is securely locked. You will hear it lock into place. **NOTE:** If sealing delicate or moist foods, please refer to “**Using the Delicate Food Feature with Cuisinart Bags**” before continuing.
4. Press Vacuum/Seal button.
5. The blue Vacuum/Seal indicator light will illuminate while the unit removes the air from the bag.
6. The red Seal Only indicator light will illuminate as the unit automatically switches to the sealing function to seal it.
7. When both lights go off, the automatic vacuum seal process has been completed. Push the buttons on each side of the unit to unlock the lid and remove your sealed bag.

Using the Delicate Food Feature with Cuisinart Bags

1. Follow steps 1-3 of “**Vacuum Sealing with Cuisinart Bags**” section.
2. Press the Vacuum/Seal button to begin the sealing process.
3. Once enough air has been removed and before delicate foods start to get crushed, press the Vacuum Seal/Cancel button again to stop the vacuum process.

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4. Immediately press the Seal Only button to seal the bag at the current vacuum level. The red Seal Only indicator light will illuminate while the unit seals the bag.
 5. Once the red indicator light goes off, the sealing process is complete. Push the buttons on each side of the unit to unlock the lid and remove your sealed bag.

How to Vacuum Seal with Cuisinart Canisters and Accessories

1. Prepare the canister or accessory according to Cuisinart guidelines.
2. With lid closed, insert one end of the Accessory hose into the Accessory Port on the unit. Insert the other end into the accessory.
3. Lock the unit as if you were sealing a bag before vacuuming.
4. Push the Canister Only button. The blue indicator light will illuminate during vacuum sealing process and both vacuum and light will shut off once complete.
5. When light turns off, gently twist and remove the Accessory Hose from the accessory and the unit. Unlock the vacuum sealer lid.

CLEANING AND MAINTENANCE

- Always unplug the machine before cleaning.
- Do not immerse the unit or electrical cord in water or any other liquid.
- Do not use abrasive cleaners or scouring pads to clean the unit as they may scratch or damage the surface.
- Clean the outside of the unit with a soft damp cloth, using mild dish soap and warm water.
- To clean the inside of the unit, use a paper towel or a soft clean cloth to wipe away any food or liquid. Dampen a soft cloth with mild soapy water and gently wipe clean.

- Dry the machine gently with a soft, clean cloth.

TIPS AND HINTS

1. For best results use Cuisinart bags, canisters and accessories.
2. Allow at least 30 seconds in between using Seal Only function to allow sealing strip to cool slightly
3. Place bag on vacuum sealer so that the bag curves naturally towards the unit.
4. During the vacuum sealing process, small amounts of liquids, crumbs or food particles can be pulled into the vacuum channel, clogging the pump and damaging the unit. To prevent this, follow these tips:
 - a. Folding bag ends over and/or standing bag up in a bowl allows you to add foods into the bags with ease. Folding bag ends over also allows you to cleanly add (especially moist foods) without getting any residue on the bag edges, helping to ensure a better seal.
 - b. *For moist and juicy foods such as raw meats:*
Pre-freeze food first. You can also place a folded paper towel inside the top of the bag, but below the seal area before vacuum sealing to help absorb some of the excess moisture.
 - c. *For soups, sauces and liquids:*
Freeze first and avoid overfilling bags. Or use a canister in refrigerator.
 - d. *For powdery or fine-grained foods:*
Avoid overfilling bags or use a canister. You can also place a paper towel inside the top of the bag, but below the seal before vacuum packaging to avoid particles preventing a secure seal.
 - e. Clean vacuum channel in between each use with a clean paper towel tightly wadded or rolled up and inserted into vacuum channel to soak up any liquid.

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5. Allow at least a few inches of bag material between the bag contents and the top of the bag. Then leave at least one additional inch of bag material for each time you plan to reuse the bag.
 6. Save money by buying foods in bulk like meats and vegetables and vacuum seal to keep fresher longer. Prep foods before sealing so that they will be ready to go.
 7. Remember that softer foods should be frozen slightly before vacuumed and stored in freezer. Examples would be baked goods, soft fruits and vegetables and cooked dishes like pre-portioned leftover foods.
 8. To keep track of dates, you can write on the white stripe on the bag with permanent marker.
 9. Save and freeze leftovers! Portion leftovers like lasagna and casseroles into proper serving sizes and vacuum and freeze so that they are ready to defrost and serve with ease. Softer foods like pastas should be slightly frozen first so that they do not lose their shape when vacuum sealed.
 10. Seal and save fresh squeezed citrus juices. Freeze first in ice cube trays and then vacuum seal cubes to keep in freezer for future use.
 11. Make cookie dough and scoop into individual portions. Freeze the scoops and then vacuum for cookies ready to be baked at anytime.
 12. Think of your vacuum sealer before you travel. Vacuum seal food when hiking, camping or even the long car trip. Toiletries can even be sealed so that they will not leak in a suitcase.
 13. Make instant ice packs by sealing a bag filled with water and then keeping in the freezer.
 14. Do not create your own side seams on bags.
 15. Perishables still need to be refrigerated or frozen. Any frozen foods that are sealed should be stored in the freezer until ready to defrost and use.
 16. When vacuum sealing items with sharp edges, protect bags from punctures by wrapping items in a soft, cushioning material such as a paper towel. You may want to use a canister instead of a bag.
 17. When using accessories, leave one inch of space at the top of the canister and make sure to lock the unit before vacuuming. Unlock the unit when finished.
 18. Always store unit in an unlocked state.

TROUBLESHOOTING

<p>Air is not completely removed from the bag</p>	<ul style="list-style-type: none">• Make sure the top end of the bag rests entirely within the vacuum channel.• Check sealing strip and gasket for debris or moisture.• Be sure the cover is securely locked.• Check to make sure the bag does not have a hole.• Check to make sure the bottom of bag is completely sealed.
<p>Vacuum bag loses vacuum after being sealed.</p>	<ul style="list-style-type: none">• Wrinkles, crumbs, oils or other liquids may cause leaks around the seal. Reopen the bag with your bag cutter, cutting a straight edge across the bag just below the seal. Smooth out the edge and wipe the inside of the top of the bag with a clean dry cloth or paper towel before attempting to reseal.• Check to make sure the bag does not have a hole.
<p>Vacuum sealer fails to properly seal the pouch.</p>	<ul style="list-style-type: none">• If the sealing strip overheats, it can melt the bag resulting in an incomplete or improper seal. Lift the cover and allow the sealing strip to cool for several minutes before attempting to use again. It is recommended that you always wait at least 30 seconds between uses of the Seal Only and vacuum/seal function.• Food or debris in the sealing strip can result in improper sealing. Wipe the cooled strip lightly with a damp, clean cloth and dry thoroughly.

WARRANTY

Limited Three-Year Warranty

This warranty is available to consumers only. You are a consumer if you own a Cuisinart Vacuum Sealer that was purchased at retail for personal, family or household use. Except as otherwise required under applicable law, this warranty is not available to retailers or other commercial purchasers or owners. We warrant that your Cuisinart Vacuum Sealer will be free of defects in materials and workmanship under normal home use for 3 years from the date of original purchase. We recommend that you visit our website, www.cuisinart.com for a fast, efficient way to complete your product registration. However, product registration does not eliminate the need for the consumer to maintain the original proof of purchase in order to obtain the warranty benefits. In the event that you do not have proof of purchase date, the purchase date for purposes of this warranty will be the date of manufacture.

CALIFORNIA RESIDENTS ONLY

California law provides that for In-Warranty Service, California residents have the option of returning a nonconforming product (A) to the store where it was purchased or (B) to another retail store that sells Cuisinart products of the same type. The retail store shall then, according to its preference, either repair the product, refer the consumer to an independent repair facility, replace the product, or refund the purchase price less the amount directly attributable to the consumer's prior usage of the product. If neither of the above two options results in the appropriate relief to the consumer, the consumer may then take the product to an independent repair facility, if service or repair can be economically accomplished. Cuisinart and not the consumer will be responsible for the reasonable cost of such service, repair, replacement, or refund for nonconforming products under warranty. California residents may also, according to their preference, return nonconforming products directly to Cuisinart for repair or, if necessary, replacement by calling our Consumer Service Center toll-free at 800-726-0190. Cuisinart will be responsible for the cost of the repair, replacement, and shipping and handling for such nonconforming products under warranty.

BEFORE RETURNING YOUR CUISINART PRODUCT

Cuisinart Vacuum Sealer should prove to be defective within the warranty period, we will repair or, if we think necessary, replace it. To obtain warranty service, please call our Customer Service Center toll-free at 1-800-726-0190 or write to: Cuisinart, 7811 North Glen Harbor Blvd. Glendale, AZ 85307. To facilitate the speed and accuracy of your return, enclose \$10.00 for shipping and handling. (California residents need only supply a proof of purchase and should call 1-800-726-0190 for shipping instructions.) Please be sure to include your return address, description of the product's defect, product serial number, and any other information pertinent to the return. Please pay by check or money order. **NOTE:** For added protection and secure handling of any Cuisinart product that is being returned, we recommend you use a traceable, insured delivery service. Cuisinart cannot be held responsible for in-transit damage or for packages that are not delivered to us. Lost and/or damaged products are not covered under warranty.

Your Cuisinart Vacuum Sealer has been manufactured to the strictest specifications and has been designed for use only with the Cuisinart authorized accessories and replacement parts. This warranty expressly excludes any defects or damages caused by attempted use of this unit with accessories, replacement parts or repair service other than those authorized by Cuisinart. This warranty does not cover any damage caused by accident, misuse, shipment or other than ordinary household use. This warranty excludes all incidental or consequential damages. Some states do not allow the exclusion or limitation of these damages, so these exclusions may not apply to you. You may also have other rights, which vary from state to state.

Important: If the nonconforming product is to be serviced by someone other than Cuisinart's Authorized Service Center, please remind the servicer to call our Consumer Service Center at 1-800-726-0190 to ensure that the problem is properly diagnosed, the product is serviced with the correct parts, and to ensure that the product is still under warranty.

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