

Cuisinart®

INSTRUCTION BOOKLET



Cuisinart™ Professional Vacuum Sealer

VS-300C

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 taken 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. This appliance is not intended for use by children or by persons with reduced physical, sensory, or mental capabilities, or lack of experience and knowledge. Close supervision is necessary when any appliance is used near children. Children should be supervised to ensure that they do not play with the appliance.
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 malfunctions, 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. This appliance is for household use.

Any servicing other than cleaning and user maintenance should be done by authorized 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 3 inches (6 cm) from other objects to ensure motor ventilation.
14. Do not use the appliance near 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 FOR 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. **Vac & Seal / Cancel**

This button has two functions depending on the unit status:

Standby mode (plugged in and control displays only Food button dry light illuminated for 5 minutes then no lights illuminated)*

When in stand by mode, press the Vac&Seal/Cancel button to automatically begin the vacuum sealing process.

The unit will then seal the bag when the vacuum function is complete.

Press the Vac&Seal/Cancel button to stop the operation when it is in use.

2. **Food**

Select from two sealing options:

- Dry: for contents without moisture, this setting provides a longer sealing time.
- Moist: for foods with moisture, this setting provides a shorter sealing time.

3. **Pulse Vacuum**

Use this button to start and stop vacuum sealing as desired.

4. **Seal**

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, when the automatic “Vac & Seal” function is in operation, use this function to stop the vacuum suction and seal the bag immediately.

5. **Canister**

Use the Canister function to begin vacuuming for the 0.7 L (24 oz) Canister included

6. **Hose port**

To insert the hose into the unit and canister before “canister” operations.

7. **Handle**

Use the convenient cover handle to easily open or close the unit.

8. **LED Progress Indicator**

Indicates vacuum sealing progress.

9. **Sealing strip**

Provides clamping pressure against the Sealing element (Point 13) when creating a seam or seal.

10. **Gasket**

Seals to prevent air from entering bag during vacuum sealing process.

11. **Air intake**

Air is drawn through this opening when creating vacuum. Do not cover this opening when placing bags for vacuum operations.

12. **Vacuum chamber**

Position the open end of the bag inside the chamber, this draws air out of bag and catches any liquid overflow from the bag.

13. **Sealing element**

Teflon-coated heating element seals the bag. Caution: Hot Surface.

14. **Bag Cutter**

Press and slide the bar to cut the Cuisinart™ bags to a desired size.

15. **Cutter rack**

Provides support and guide for Bag Cutter.

16. **Accessory Hose**

Use to connect the Canister to the main unit.



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.
- 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. Open the cover and make sure the bag cutter is on one end of the cutter rack. Then place the cutter rack to the back.
2. Pull out the bag to the desired length, then position the bag under the cutter rack and slide the cutter from one end to the other.
3. Put one end of the bag on top of the sealing element, ensure it does not enter the vacuum chamber.
4. Close the cover and press handle to lock the cover.
5. Press “Seal” button to begin sealing the bag. The indicator light indicates that the sealing process is in operation. The progress LED lights will show the sealing progress.
6. When the indicator turns off, the sealing is done. Raise the handle to open the cover and take the bag out of the machine. The bag is then done and is ready for vacuum sealing.

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. Pull up on the lever handle to open the lid and position the open end of the bag over the vacuum channel.
3. Close the cover and press handle to lock the cover. You will hear it lock into place.
4. Press Vacuum/Seal button.
5. The Vacuum Seal indicator light will illuminate while the unit removes the air from the bag.
6. When both lights go off, the automatic vacuum seal process has been completed. Lift the lever handle to unlock the lid and remove your sealed bag.

NOTE: For optimal sealing, allow the appliance cool down for 30 seconds before using it again. Wipe out any excess liquid or food residue in the vacuum chamber after each bag is packaged.

Sealing Delicate Food

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 Vac/Seal button to stop the vacuum process and heat seal the bag. The Seal Only indicator light will illuminate while the unit seals the bag.
4. Once the red indicator light goes off, the sealing process is complete. Push the buttons on each side of the unit. Lift the lever handle to unlock the lid and remove your sealed bag.

Using the Pulse Vacuum function

1. This function is preferred for vacuum packing, when you want a slight vacuum effect on foods such as e.g. tomatoes, chips or similar. Or, if you have moist foods such as a sauce, where you just want to drain air from the bag and then stop the appliance before the liquid is compressed.
2. Press the “Food” button to select sealing type on the product to be vacuum packed: Choose “Dry” for dry foods, “Moist” for moist foods.
3. Press the “Pulse Vacuum” button several times until you reach your desired result, then press the “Seal” button to seal the bag.

Vacuum Sealing the Cuisinart Canister

1. Wipe the canister cover, canister base and ensure they are clean and dry.
2. Place your desired food items into the canister. Ensure not to over fill the canister.
3. Insert one end of the hose into the “Hose Port” on the unit and another end of the hose into the center hole of the canister cover. Ensure that the canister dial is set to “Seal”.
4. Press the “Canister” button to start vacuuming. To ensure there is no air leaking between the cover and the canister, use your hand to push down the cover at the start. The unit will stop automatically when enough vacuum pressure is achieved.
5. Take out the hose tube from the canister or bowl immediately first after the seal is completed.

Opening the Canister after vacuum sealing

In order to open the canister, you need to press the “Release” button on the canister cover.

Cord Storage

Place the power cord into the storage box when not using the unit. The storage box is located on the bottom of the unit. Do not wrap the cord around the appliance.

Cuisinart™ Vacuum Bag Guidelines

Freezer Use

- Vacuum-sealed fruits, vegetables, and meats can be stored for extended periods of time.
- Never mix fruits, vegetables, or meats in the same vacuum bag.

Microwave Use

- Vacuum-sealed fruits, vegetables and leftovers can be microwaved for warming; slit a corner of the bag to allow steam to escape.
- It is not recommended to cook raw meats or frozen meats in the microwave.
- When defrosting frozen items, follow the microwave manufacturer’s instructions; slit a corner of the bag to allow steam to escape.

Simmer/Cook (Sous-Vide) Use

- Vacuum-sealed fruits, vegetables and leftovers can be simmered for heating or reheating.
- Vacuum-sealed fruits, vegetables, and meats can be cooked in a sous-vide using the manufacturer’s recommendations.

ACCESSORIES

Ensure to wash all vacuum accessories in warm water with a mild dishwashing soap, do not immerse in water.

1. Canister bases (not lids) are top rack dishwasher safe. The canister cover should be wiped down with a damp cloth.
2. Ensure the accessories to are dried thoroughly before re-using.

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.
- Any other servicing should be performed by an authorized service representative.

TIPS AND HINTS

1. For best results use Cuisinart bags and accessories.
 2. Allow at least 10 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 food (especially moist foods) without getting any residue on the bag edges, helping to ensure a better seal.
 - b. 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.
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 vacuum sealing and storing 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, then vacuum seal 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 seal for cookies ready to be baked at any time.
 12. Think of your vacuum sealer before you travel. Vacuum seal food when hiking, camping or even for long car trips. Toiletries can even be sealed so that they will not leak in a suitcase.
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13. Make instant ice packs by sealing a bag filled with water and then keeping in the freezer.

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. • If the bag material is not cut in a straight line.

WARRANTY

LIMITED THREE-YEAR

WARRANTY

We warrant that this Cuisinart product will be free of defects in materials or workmanship under normal home use for 3 years from the date of original purchase. This warranty covers manufacturer's defects including mechanical and electrical defects. It does not cover damage from consumer abuse, unauthorized repairs or modifications, theft, misuse, or damage due to transportation or environmental conditions. Products with removed or altered identification numbers will not be covered.

This warranty is not available to retailers or other commercial purchasers or owners. If your Cuisinart product should prove to be defective within the warranty period, we will repair it or replace it if necessary. For warranty purposes, please register your product online at www.cuisinart.ca to facilitate verification of the date of original purchase and keep your original receipt for the duration of the limited warranty. This warranty excludes damage caused by accident, misuse or abuse, including damage caused by overheating, and it does not apply to scratches, stains, discolouration or other damage to external or internal surfaces that does not impair the functional utility of the product. This warranty also expressly excludes all incidental or consequential damages.

Your Cuisinart product has been manufactured to the strictest specifications and has been designed for use only in 120 volt outlets and only with authorized accessories and replacement parts. This warranty expressly excludes any defects or damages caused by attempted use of this unit with a converter, as well as use with accessories, replacement parts or repair service other than those authorized by Cuisinart.

If the appliance should become defective within the warranty period, do not return the appliance to the store. Please contact our Customer Service Centre:

Toll-free phone number:
1-800-472-7606

Address:
Cuisinart Canada
100 Conair Parkway
Woodbridge, ON L4H 0L2

Email:
consumer_Canada@conair.com

Model:
VS-300C

To facilitate the speed and accuracy of your return, please enclose:

- \$10.00 for shipping and handling of the product (cheque or money order)
- Return address and phone number
- Description of the product defect
- Product date code*/copy of original proof of purchase
- Any other information pertinent to the product's return

* Product date code can be found on the underside of the base of the product. The product date code is a 4 (WWYY) digit number. Example, 0121 means week 01 of 2021.

Note: We recommend you use a traceable, insured delivery service for added protection.

Cuisinart will not be held responsible for in-transit damage or for packages that are not delivered to us. To order replacement parts or accessories, call our Customer Service Centre at 1-800-472-7606. For more information, please visit our website at www.cuisinart.ca.

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Tools and
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