
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.