Cuisinart®

FreshSelect™ Compact Vacuum Sealer

VS-1314



Instruction Booklet

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 anything other than the intended use. Always ensure the unit is on a flat/level surface when operating.
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 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.
16. Allow the unit to recover in between vacuum sealing processes. A maximum rate of one bag or accessory per minute is recommended.
17. Keep liquids away from the machine. Do not attempt to seal liquids using vacuum rolls or bags as this can damage the motor.

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

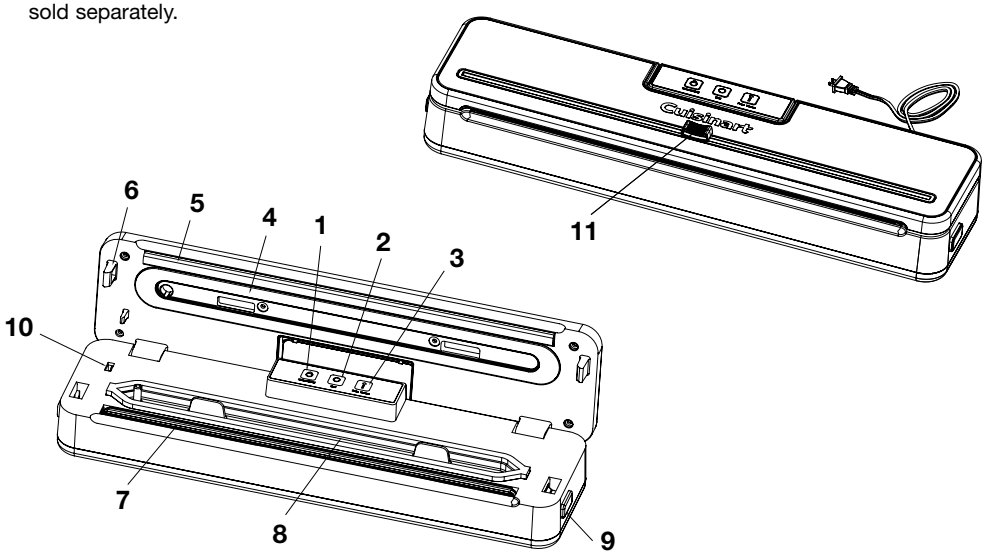
This appliance has a polarized plug (one blade is wider than the other). As a safety feature, this plug will fit into a polarized outlet only one way. If the plug does not fit fully into the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not attempt to defeat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

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PARTS AND FEATURES

1. **Vacuum & Seal**
   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.
   NOTE: Do not use this function with moist food or liquids.
2. **Seal 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 when utilizing the delicate food feature (see Operating Instructions). Seals bag without additional vacuum action, which can crush delicate foods.
3. **Pulse Vacuum**
   This selection is used for delicate or moist foods that do not require full vacuum sealing. The user can control how much air will be extracted from the bag.
   It can also be used for an optional container sold separately.
4. **Upper Gasket**
   Keeps air away by forming a vacuum chamber with lower gasket. Clean and dry when needed. Do not remove.
5. **Sealing Gasket**
   Silicone bar, used to press the bag tightly onto the sealing element.
6. **Hook**
   To lock the cover to the base.
7. **Heated Sealing Strip**
   Nonstick heating element which is hot and seals the bag. Place the bag to be sealed over this sealing element.
8. **Lower Gasket**
   Keeps air away by forming vacuum chamber with upper gasket in the vacuum chamber. Clean and dry or replace it when it is distorted or broken. Can be removed.
9. **Release Buttons**
   Press both buttons (left and right side) to open the cover and release the vacuum pressure inside the machine.
10. **Interlock Switch**
    Shuts off the heating circuit. Once the cover is opened, the heating element will not work.
11. **Cutter**
    Slide the cutter to cut a bag to a desired size.



BEFORE FIRST USE

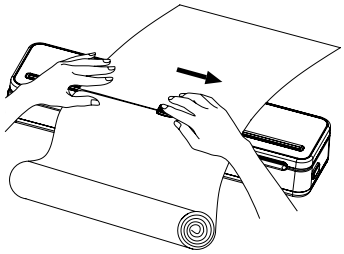
- Remove all packaging materials and any promotional labels or stickers from your vacuum sealer. Ensure the cardboard is removed from the Hooks (Part 6). Be sure all parts (listed in Parts and Features) of your new vacuum sealer have been included before discarding any packaging materials.
- You may 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

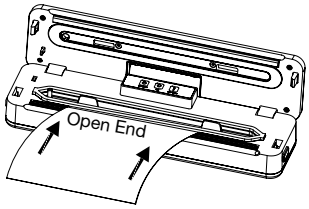
Making a Bag from a Cuisinart® Vacuum Sealer Bag Roll

1. Using a Cuisinart Vacuum Bag Roll 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.

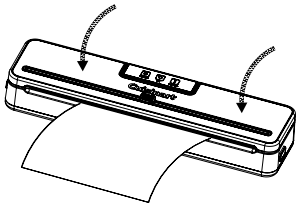
   NOTE: Make sure bag is on a clean flat surface. Hold roll material taut to help guide straight cutting line. **Keeping your fingers close to the cutter prevents the bag from shifting instead of cutting cleanly.**



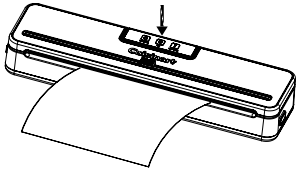
2. Open the lid of the unit and place one open end of the bag material on the sealing strip.



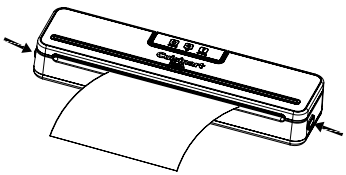
3. Close the lid by pressing down on both ends of the front of the lid to ensure it's securely locked. You should hear each side click into place.



4. Plug in, all button lights will flash, just press the Seal button.



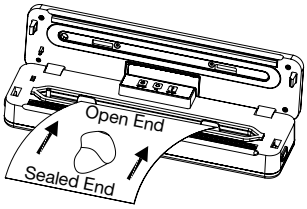
5. The Seal indicator light will turn on as the unit seals the end of the bag and turn off when the sealing process is complete. The unit will enter standby mode with all button lights flashing.
6. When all button lights are flashing, press the release buttons on the sides of the unit to unlock the lid; remove your bag.



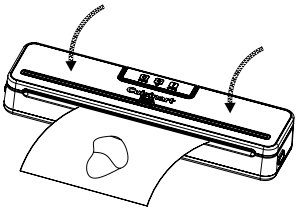
7. Continue to **Vacuum Sealing with Cuisinart® Bags** to seal and preserve your items.

Vacuum Sealing with Cuisinart® Bags

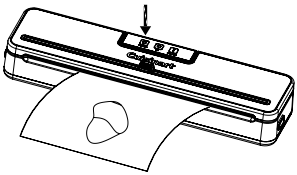
1. Place the food items you wish to seal into the vacuum bag. Be sure to allow at least two extra inches between the contents of the bag and the top of the bag. **NOTE:** Be sure the end of the bag that will be going into the vacuum channel is clean and free of any food pieces, liquids or oils, as these could prevent proper sealing.



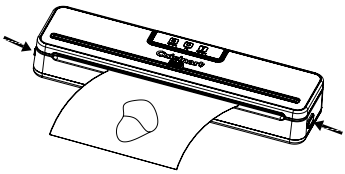
2. If the lid is locked, press the release buttons on the sides of the unit to release it. Open the lid and position the open end of the bag over the vacuum channel.
3. Close the lid by pressing down firmly on each side to ensure the lid is securely locked. You will hear it lock into place. **NOTE:** If sealing delicate foods, please refer to **Sealing Delicate Food** before continuing. **For moist foods,** users are recommended to perform an additional "Seal" cycle immediately after completing the Pulse vacuum process. Ensure you stop vacuuming as liquids get closer towards the machine.



4. Plug in and press Vacuum & Seal. The Vacuum & Seal indicator light will illuminate while the unit removes the air from the bag.



5. The Seal indicator light will illuminate as the unit automatically switches to the sealing function to seal it.
6. When both lights turn off, the automatic vacuum seal process has been completed. The unit will enter standby mode with all button lights flashing. Push the buttons on each side of the unit to unlock the lid and remove your sealed bag.



Sealing Delicate Food

1. Follow steps 1–3 of **Vacuum Sealing with Cuisinart® Bags** section.
2. Plug in then press Vacuum & Seal and monitor the bag during vacuuming. Press Seal when enough air is removed and the bag begins to compress. You may also vacuum out the air using the Pulse function.
3. Once enough air has been removed and before delicate foods start to get crushed, press the Seal button to stop the vacuum process and heat seal the bag. The Seal indicator light will illuminate while the unit seals the bag.
4. Once the indicator light goes off, the sealing process is complete. And the unit will enter standby mode with all button lights flashing. Push the buttons on each side of the unit to unlock the lid and remove your sealed bag.

Sealing Moist Food

1. Follow steps 1-3 of **Vacuum Sealing with Cuisinart® Bags** section.
2. Do not press Vac & Seal. Press the Pulse function to manually remove air from the bag material or container. Do this gradually and in small bits. Do not hold the button for too long.
3. During vacuuming, liquids may move toward the unit. Monitor closely and stop the process before liquids enter the vacuum sealer, as this may cause damage.
4. When enough air is removed from your bag, press Seal. We recommenced to seal your bag twice for enhanced sealing integrity.

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 Reheating

- The Universal Vacuum Sealing Bag can be used for microwave reheating of pre-cooked foods. Always cut a small slit in the bag to allow steam to escape before reheating.
- It is not recommended to cook raw meats or frozen meats in the microwave.
- Temperature should not exceed 194F (90C).

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.

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.
- A safety protector in the heating base prevents the unit from overheating due to excessive operation. If overheating occurs, unplug the unit and wait 10–20 minutes to allow the vacuum sealer to cool down before resuming operation.

TO STORE APPLIANCE

Never store lid in locked position as gaskets may become compressed and the unit may not function properly.
Do not wrap the cord around the appliance.

TIPS AND HINTS

1. For best results use Cuisinart bags and accessories.

2. Allow at least 30 seconds in between using Seal 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 benefit from being slightly frozen before vacuum sealing to be stored in the 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 be sealed to avoid leakage in luggage.

TROUBLESHOOTING

Air is not completely removed from the bag.	• 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 both ends of the bag are completely sealed.
Vacuum bag loses vacuum after being sealed.	• 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. • Fresh fruits and vegetables naturally release gases over time, even after sealing. This off-gassing can cause bags to gradually expand and lose their vacuum. This is completely normal.
Vacuum sealer fails to properly seal the pouch.	• 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 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.

LIMITED WARRANTY

Subject to the exclusions and limitations contained herein, Conair LLC and Cuisinart ("Cuisinart") warrants that the Cuisinart® FreshSelect™ Compact Vacuum Sealer ("Product") will be free from material defects in materials and workmanship under normal home use conditions for a period of THREE (3) years beginning on the date the Product was purchased in its original, sealed packaging, unless otherwise specified in this Limited Warranty. This Limited Warranty is only for U.S. consumers (defined herein as purchasers at retail for personal, family, or household use) who originally purchase the Product from Cuisinart or an authorized Cuisinart® reseller (if you are unsure whether a retailer or other point of sale is an authorized or unauthorized Cuisinart reseller, contact Cuisinart).

This Limited Warranty does NOT cover:

- Normal wear and tear;
- Any Product purchased by commercial purchasers or for commercial or nonhousehold uses;
- Accessories, parts, or software added to the Product after the system is shipped from Cuisinart;
- Any costs associated with the replacement or repair of the Product, including labor, installation, or other costs incurred by you without prior Cuisinart approval;
- Damage to the Product, defective conditions, or nonconformities due to: (1) external causes, including shipping, accidents, problems with electrical power (Product designed only for use with 120-volt outlets), abnormal conditions (such as mechanical or environmental); (2) usage not in accordance with Product instructions; (3) misuse, neglect, unauthorized alteration, unauthorized repair; and (4) acts of god or other events beyond Cuisinart's control;
- Damage caused by you or any nonauthorized third party, even though necessary repairs and maintenance might be performed by any company;
- Damage caused by accessories or replacement parts not specifically authorized by Cuisinart may void this Limited Warranty; and
- Any Product where the original Product identification markings (trademark or serial number) have been removed, altered, or obliterated from the Product.

It is recommended that you visit our website, **https://www.cuisinart.com/register-your-product.html**, 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 Limited Warranty will be the date of manufacture.

Hassle-free warranty

If the Product that is the subject of this Limited Warranty fails during the warranty period for reasons covered by this Limited Warranty, Cuisinart will, at its option, repair the Product, replace the Product with another identical or reasonably equivalent product, or if Cuisinart is unable to repair or replace the Product, refund the purchase price, less the amount directly attributable to the consumer's prior usage of the Product. To obtain a return shipping label, email us at **https://www.cuisinart.com/customer-care/product-assistance/product-inquiry/**, or call our Consumer Service Center toll-free at **1-800-726-0190** to speak with a representative.

Upon receipt of the Product, Cuisinart will inspect the Product and, if required under this Limited Warranty, attempt to repair, replace, or refund the Product within thirty (30) days. However, there may be delays beyond Cuisinart's control, in which case that time period may be extended as reasonably necessary.

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 the product is still under warranty.

California residents only

The THREE (3) year Limited Warranty period begins on the date the Product was delivered, which may be different than the date the Product was purchased. California residents also have the option of obtaining the benefits of this Limited Warranty by bringing the Product to (A) the store where it was purchased or (B) 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 with another identical or reasonably equivalent product, or refund the purchase price less the amount directly attributable to the consumer's prior usage of the Product. California residents may also, according to their preference, return nonconforming products directly to Cuisinart for repair or, if necessary, replacement with another identical or reasonably equivalent product by calling our Consumer Service Center toll-free at **1-800-726-0190**. Cuisinart will be responsible for the cost of such repair, replacement, and/or shipping and handling for such nonconforming products under warranty.

THIS LIMITED WARRANTY GIVES YOU SPECIFIC LEGAL RIGHTS, AND YOU MAY ALSO HAVE OTHER RIGHTS THAT VARY FROM STATE TO STATE OR BY JURISDICTION. IN THE EVENT THIS LIMITED WARRANTY IS BREACHED, YOU MAY HAVE CLAIMS FOR REPLACEMENT, DAMAGES, OR OTHER PENALTIES.

LIMITATIONS OF LIABILITY/ADDITIONAL LIMITATIONS AND EXCLUSIONS

ALL EXPRESS AND IMPLIED WARRANTIES ARE LIMITED IN DURATION TO THE LIMITED WARRANTY PERIOD. NO WARRANTIES APPLY AFTER THAT PERIOD. SOME STATES (OR JURISDICTIONS) DO NOT ALLOW LIMITATIONS ON HOW LONG AN IMPLIED WARRANTY LASTS, SO THIS LIMITATION MAY NOT APPLY TO YOU. CUISINART'S RESPONSIBILITY UNDER THIS OR ANY OTHER WARRANTY, IMPLIED OR EXPRESS, IS LIMITED TO REPAIR, REPLACEMENT, OR REFUND, AS SET FORTH ABOVE. THESE REMEDIES ARE THE SOLE AND EXCLUSIVE REMEDIES FOR ANY BREACH OF WARRANTY. TO THE MAXIMUM EXTENT PERMITTED BY LAW, CUISINART IS NOT RESPONSIBLE FOR ANY DIRECT, INDIRECT, SPECIAL, INCIDENTAL, OR CONSEQUENTIAL DAMAGES RESULTING FROM ANY BREACH OF WARRANTY OR UNDER ANY OTHER LEGAL THEORY (INCLUDING, BUT NOT LIMITED TO, LOST PROFITS, DOWNTIME, LOSS OF GOODWILL, DAMAGE TO OR REPLACEMENT OF EQUIPMENT AND PROPERTY, AND ANY COSTS OF RECOVERING, REPROGRAMMING, OR REPRODUCING ANY PROGRAM OR DATA STORED IN OR USED WITH A SYSTEM CONTAINING THE PRODUCT), EVEN IF CUISINART HAS BEEN ADVISED OF THE POSSIBILITY OF SUCH DAMAGES. SOME STATES DO NOT ALLOW THE EXCLUSION OR LIMITATION OF INCIDENTAL OR CONSEQUENTIAL DAMAGES, SO THE ABOVE LIMITATIONS OR EXCLUSIONS MAY NOT APPLY TO YOU. ALL EXPRESS AND IMPLIED WARRANTIES ARE LIMITED IN DURATION TO THE LIMITED WARRANTY PERIOD. NO WARRANTIES APPLY AFTER THAT PERIOD. SOME STATES (OR JURISDICTIONS) DO NOT ALLOW LIMITATIONS ON HOW LONG AN IMPLIED WARRANTY LASTS, SO THIS LIMITATION MAY NOT APPLY TO YOU.

This Limited Warranty is issued by:

Conair LLC
1 Cummings Point Road
Stamford, CT 06902
1-800-726-0190

NOTES:

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Glendale, AZ 85307

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