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## **Electric Vacuum Sealer model VS-02**

Care/Use Guide

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## **Électrique Vacuum Sealer modèle VS-02**

Guide d'entretien et d'utilisation

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## **Electricidad Sellador al Vacío modelo VS-02**

Guía del cuidado/del uso

Technical Specifications:  
Model VS-02  
Power input - 120V, 60 Hz  
Watts - 130W

English

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Français

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# IMPORTANT SAFEGUARDS

- This product is designed for household use only -

When using electrical appliances, basic safety precautions should always be followed, including the following:

**1. READ ALL INSTRUCTIONS BEFORE USING THIS APPLIANCE.**

2. The appliance is designed for household use only. It is not intended for commercial use.
3. To protect against electric shock, do not immerse the appliance, including cord and plug, in water or other liquid.
4. Close supervision is necessary when appliance is used near children. This appliance is not recommended for use by children.
5. Unplug appliance from power outlet when not in use, before assembly or disassembly of parts, and before cleaning.
6. Do not operate any appliance with damaged cord or plug or after appliance malfunctions, or has been damaged in any manner. Return the appliance to NESCO® Factory Service Department for examination, repair or adjustment.
7. Do not place appliance on or near a hot gas or electric burner, or heated oven.
8. Only use accessory attachments recommended by the manufacturer.
9. Do not use appliance outdoors or for other than intended use.
10. Do not let the cord hang over the edge of a table or touch hot surfaces.
11. **WARNING:** Appliance is not designed for continuous use. Approved for one operating cycle every two minutes.
12. Operate appliance only when all parts are fully engaged and tightened.
13. To reduce risk of injury and damage to appliance keep hands, hair, clothing and utensils away from parts during operation.
14. Place appliance on flat and steady support surface when ready for use.

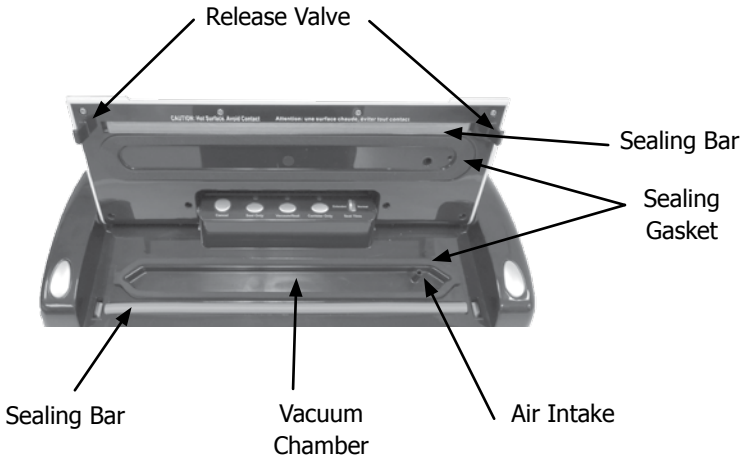
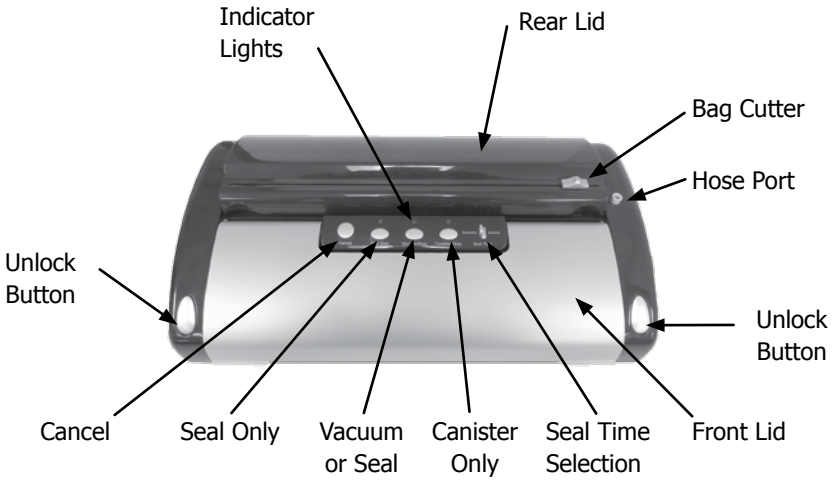
## SAVE THESE INSTRUCTIONS

**Polarized Plug:** This appliance has a polarized plug (one blade is wider than the other). To reduce risk of electric shock, plug is intended to fit into 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 try to modify the plug in any way.

**Short Cord Instructions:** A short power supply cord is provided to reduce the risk resulting from becoming entangled in or tripping over a longer cord. Extension cords may be used if care is exercised in their use. If an extension cord is used, the marked electrical rating of the cord should be at least as great as the electrical rating of the appliance. The longer cord should be arranged so that it will not drape over the tabletop where it can be pulled on by children or tripped over unintentionally.

# Features

English



## Functions

- **Cancel Button** - Stops the unit at any time.
- **Seal Only** - For sealing a bag without vacuum.
- **Vacuum/Seal** - For vacuuming the bag and automatically sealing it when vacuum is complete.
- **Canister Only** - Vacuum seals using the hose and canister (not included).
- **Seal Time Selection** - Choose normal or extended setting depending on type of food. If you have foods that are wet, choose extended.
- **Bag Cutter** - Press and slide in one direction or another to cut bags of a desired size.
- **Indicator Lights** - Indicates the status of vacuum or seal process.
- **Roll Compartment** - For keeping a roll of bags within reach and ready to use.
- **Unlock Buttons** - On the right and left side of the cover. Press down to unlock. In the locked position, they secure the lid in place while the vacuum packing cycle is under way in bags; they release automatically.
- **Lid** - Opening the lid into the fixed raised position allows you to position the bags before starting the vacuum packing process.
- **Vacuum Chamber** - Position the open end of the bag inside the chamber, draws air from the bag and collect any excess liquid.
- **Sealing Gasket** - Guarantee that a vacuum will be maintained in the chamber, thus allowing air to be removed from bags and containers. Make sure the lid of appliance is not locked when not in use and during storage to prevent deformation of the gaskets.
- **Air Intake** - Port that extracts air from the bags.
- **Sealing Bar** - Place bag to be sealed over this bar.
- **Hose Port** - To insert the hose for containers, universal lids, bottle savers and jar attachments (not included).
- **Sealing Bar** - Teflon-coated heating element that seals the bag and prevents it from sticking to the bar.

## Operating Instructions

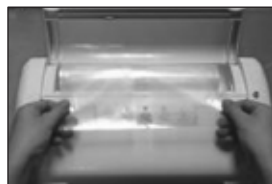
### MAKING A BAG WITH THE ROLL

1. The Bag Cutter must be positioned at either end of the cutter slide slot before cutting.
2. Open the rear lid and place bag roll into Roll Storage Compartment.
3. Pull the bag material out of the Roll Storage to the suitable length you want (Pull out enough of the bag roll to hold items to be vacuum packed plus an additional 3 inch. Allow another 1 inch for each time the bag will be resealed.) then close the rear lid.
4. Press and slide Bag Cutter from one side to the end with your hand stressing the bag steadily to achieve a better effect.
5. Open the lid and place either open end of bag material on Sealing Strip, close it. Press down on the lid until two click sounds are heard.
6. Press the "Seal Only" Button to start sealing.
7. When the Seal Indicator Light turns off, sealing is completed. Press both unlock buttons.
8. Open the upper lid and take out the bag.
9. Now the bag is ready, you can vacuum package with it.

### VACUUM PACKAGING YOUR FILLED BAG:

1. Put the items inside the bag.
2. Open the lid, clean and straighten the open end of the bag, make sure there no wrinkle or ripples.
3. Place the open end of the bag in the vacuum chamber beneath the air intake.
4. Close the lid and then press on both sides of the lid until two "click" sounds are heard.
5. Press the "Vacuum/Seal" Button. The bag will be automatically vacuumed and sealed.
6. When the Indicator Lights of "Seal Only" and "Seal/Vacuum" turn off, the process is completed. Press the two Unlock Buttons, lift lid and remove the bag.
7. Refrigerate or freeze if needed.

NOTE: For best sealing effect, it is better to let the appliance cool down for 2 minutes before using it again. Wipe out any excess liquid or food residue from the vacuum chamber after each use.



**Pull to select bag size**



**Cut bag, using cutter**



**SEAL the open end,  
lay bag evenly along  
the Seal Strip**



**Close lid and lock, two  
clicks will be heard**



**Press SEAL, when  
finished press both  
unlock buttons and  
open lid**

## Cleaning and Maintenance

Vacuum Sealer:

1. Unplug the unit before cleaning.
2. Clean the Vacuum Sealer with a damp sponge. **Do not immerse in water.**
3. Use a mild dish soap. Do not use abrasive cleaners as they will scratch the surface.
4. Dry thoroughly, before using. When storing do not lock cover to prevent deformation of the gaskets.

Bags

1. The bagging material can be washed in warm water with dish washing soap. Rinse the bags well and allow to dry thoroughly before re-using.
2. Bags can be washed on the top rack in your dishwasher by turning the bags inside out. Stand the bag up so the water can get inside the bag. Dry thoroughly before next use.

Note: Bags used to store greasy foods should not be re-used.

Storing Your Vacuum Sealer

1. Keep the unit in a flat and safe place, out of the reach of children.
2. **Make sure the lid of appliance is not locked when not in use and during storage to prevent deformation of the gaskets.**

## Vacuum Sealing Tips

- Do not overfill the bags; leave enough space at the open end of the bag so that the bag can be placed on the vacuum chamber more positively.
- Do not wet the open end of the bag. Wet bags may be difficult to melt and seal tightly.
- Clean and straighten the open end of the bag before sealing. Make sure nothing is left on the open area of the bag, no wrinkle or creases should appear on the open panel, foreign objects or creased bags may cause difficulty to seal tightly.
- Do not vacuum package objects with sharp points like fish bones and hard shells. Sharp points may penetrate and tear the bag.
- Let the vacuum sealer rest for 1 minute, after each sealing or vacuum sealing.
- During bag vacuum packaging process, small amounts of liquids, crumbs or food particles can be inadvertently pulled into vacuum chamber clogging the pump and damaging your appliance. To avoid this: freeze moist and juicy foods first before sealing bags or place a folded paper towel near the inside top of the bag. For powdery or fine-grained foods, avoid overfilling bags.
- Pre-freeze fruits and blanch vegetables before vacuum packing for best results.
- Liquids need to be cooled before vacuum packing. Hot liquids will bubble up and over the top of the bag or jar when vacuum packed. Note: A jar attachment is necessary for sealing jars.
- Store perishable foods in the freezer or refrigerator. Vacuum packing extends the shelf life of foods, but does not preserve them.
- Pantry items such as flour, rice, mixes for cakes and pancakes, all stay fresher longer when vacuum packed. Nuts and condiments maintain their flavor while rancidity is kept out.
- Keep camping supplies such as matches, first aid kits and clothing, clean and dry. Keep flares for auto emergencies ready. Keep silver and collectibles untarnished.
- Fill a bag about 2/3 full with water, seal the end (don't vacuum). Freeze the bag and use for ice in the cooler, or ice packs for sports injuries.

## Troubleshooting

### **VACUUM SEALER HAS NO POWER**

- Check to see that the Vacuum Sealer is plugged in. Test electrical outlet by plugging in another appliance.
- Vacuum Sealer will shut off automatically if overheated. Allow to cool down for 15 minutes and try again.
- Check power cord and plug for damage. If damaged, do not use the Vacuum Sealer.

### **VACUUM SEALER DOES NOT PERFORM FIRST SEAL ON THE BAG**

- Make sure the bag cut from the roll is properly positioned as described on page 4 of the operating instructions.

### **VACUUM SEALER DOES NOT PULL A COMPLETE VACUUM IN BAGS**

- To seal properly, open end of bag should be resting entirely inside Vacuum Chamber area.
- Check Seal Bar and Gaskets for debris and position. Wipe clean and smooth them back into place.
- Vacuum Sealer Bag may have a leak. To test, seal the bag with some air in it, submerge in water, and apply pressure. Bubbles indicate a leak. Reseal or use another bag.

### **VACUUM SEALER NOT SEALING BAG PROPERLY**

- Should Sealing Bar overheat and melt the bag, it may be necessary to lift the Lid and allow the Seal Bar to cool for a few minutes.

### **VACUUM SEALER LOSES VACUUM AFTER BEING SEALED**

- Leaks along the seal can be caused by wrinkles, crumbs, grease or liquids. Reopen bag, wipe the top inside of the bag and smooth it out along the sealing strip before resealing.
- Check the bag for a puncture or hole which may have released the vacuum. Cushion sharp edges in the contents of the bag with paper towels.



## ONE YEAR LIMITED WARRANTY

This appliance is warranted for one year from date of original purchase against defects in material and workmanship. This warranty does not cover transportation damage, misuse, accident or similar incident. This warranty gives you specific legal rights and you may have other rights, which vary from state to state. This product is intended for household use only, not for commercial use. Warranty does not cover commercial use.

Your new **NESCO**® appliance comes equipped with numerous safety features. Any attempt to interfere with the operation of these safety features makes this warranty null and void. In the event we receive an appliance for service that has been tampered with, we reserve the right to restore it to its original state and charge for the repair.

For service in warranty - Defective products may be returned, postage prepaid, with a description of the defect to: The Metal Ware Corporation, 1700 Monroe Street, Two Rivers, Wisconsin 54241, for no-charge repair or replacement at our option. Must include proof of purchase or copy of original bill of sale when returning product for warranty service.

Please call Customer Satisfaction at 1-800-288-4545 to obtain a Return Authorization before shipping.

- For service in warranty, follow instructions set forth in warranty. When ordering new parts, make sure that you always mention the model number of the product.
- Call us on our toll free number, 1-800-288-4545 and tell us about your problem.
- If we instruct you to send all or part of your appliance to us for repair or replacement, our Customer Satisfaction representative will provide a Return Authorization number (this number notifies our receiving department to expedite your repair). Pack your unit carefully in a sturdy carton with sufficient padding to prevent damage because any damage caused in shipping is not covered by the warranty.
- Print your name, address and Return Authorization number on the carton.
- Write a letter explaining the problem. Include the following: your name, address and telephone number and a copy of the original bill of sale.
- Attach the sealed envelope containing the letter inside the carton. Insure the package for the value of the **NESCO**® appliance and ship prepaid to:

Attn: Factory Service Dept.  
The Metal Ware Corporation  
1700 Monroe Street  
Two Rivers, WI 54241