
User's manual
VACUUM SEALER

Návod k obsluze
VAKUOVÁ SVÁŘEČKA FÓLÍÍ

Návod na obsluhu
VÁKUOVÁ ZVÁRAČKA FÓLÍÍ

Használati útmutató
VÁKUUMOS FÓLIAHEGESZTŐ

Instrukcja obsługi
PRÓŻNIOWA ZGRZEWARKA
DO FOLII

Руководство по эксплуатации
ВАКУУМНЫЙ УПАКОВЩИК

VACUUM SEALER



VS 8011

VACUUM SEALER

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Congratulations

for purchasing your new vacuum foil sealer VS 8011.

CATLER RECOMMENDS SAFETY FIRST

We understand the importance of safety and so from the initial design concept to production itself we focus primarily on your safety. Nevertheless, we ask that you please be careful and follow the following instructions when using electrical appliances:

IMPORTANT SAFETY INSTRUCTIONS FOR USING YOUR VS 8011 VACUUM SEALER

- This appliance may be used by children in age of 8 years or older and by persons with physical, sensory or mental impairments or lack of inexperience and knowledge only if they are properly supervised or have been informed about how to use of the product in a safe manner and understand the potential dangers.
- Children must not play with the appliance.
- Cleaning and maintenance performed by the user must not be performed by unsupervised children.
- If the power cord is damaged, have it replaced in a professional service centre in order to prevent a dangerous situation. It is forbidden to use the appliance with the power cord damaged.

- Before operating your appliance, read all the instructions carefully and store them in a safe place for possible future reference.
- Before first use, make sure that the voltage in your power socket matches the nameplate voltage on the unit bottom. In case of any doubt, please contact a qualified electrician.
- Before using the appliance for the first time, please remove all packaging and ad stickers and discard them in an environmentally safe manner. Check the appliance for any defects. If your appliance is damaged, stop using it and contact the nearest authorized Catler centre. Do not repair the appliance by yourselves. The appliance does not include any user serviceable parts.

- Use the appliance on a flat, clean and dry surface. It's important that the appliance should be placed in a horizontal position. Do not use the appliance in humid or combustible environment or in environment containing explosives.
- Do not use the appliance or place it on or in the vicinity of hot surfaces or heat sources.
- Do not submerge the appliance, the power cord or the plug in water or any other liquid.
- Use only the accessories specified by the manufacturer.
- If you need to move or clean your appliance or if you don't want to use it for a prolonged period of time, make sure that your appliance is turned off and cooled down and the power cord is unplugged from the wall outlet. To disconnect the appliance from the power outlet, always hold the cord plug, not the cord itself while pulling.

- This appliance has been designed for household use only. Do not use the product outdoors.
- Do not handle the product if your hands are wet.
- The appliance has been designed for air vacuuming. Do not turn on the vacuuming unless the bag is properly attached to the air suction opening.
- Wait at least 20 seconds between individual vacuuming cycles to allow the appliance to cool down. Do not use the appliance for longer than 25 consecutive cycles. Then, allow the appliance to cool down for at least 30 minutes before further use.
- Do not touch the joint right after it has been created. Risk of burns.

- Do not touch the sealing strip, rubber bar or foam sealing to prevent them from damaging. These parts get hot while making a fixed joint. Do not touch these parts right after making the joint.
- Allow applying excessive pressure on the appliance top to avoid damage.
- Make sure that no liquid can enter the seal joint.

WARNING:
FOR DOMESTIC USE ONLY.
DO NOT SUBMERGE IN WATER OR
IN ANY OTHER LIQUID.
FULLY UNWIND THE MAINS CORD
BEFORE USE.



WARNING:
THIS SYMBOL INDICATES THAT THE
APPLIANCE HAS DOUBLE INSULATION
BETWEEN THE DANGEROUS MAINS
VOLTAGE AND THE PARTS ACCESSIBLE
TO THE USER. IN THE CASE OF
SERVICING, USE ONLY IDENTICAL
SPARE PARTS.



CAUTION:
HOT SURFACE.
THE TEMPERATURE OF
ACCESSIBLE SURFACES MAY BE
HIGHER IF THE APPLIANCE IS IN
OPERATION.



FOR DOMESTIC USE ONLY.

Know your vacuum
foil sealer VS 8011

KNOW YOUR VACUUM SEALER VS 8011



1. Latches

2. Rubber bar

This is used to make a joint on the bag.

3. Upper foam sealing

This prevents the air from refluxing into the bag during vacuuming.

4. Roll compartment

5. Cutter holder

This ensures safe cutter movement.

6. Bag cutter

This allows you to shape the bag as needed.

7. Vacuum strip

Insert the bag's open end on this strip. This will vacuum the bag.

8. Bottom foam sealing

This prevents the air from refluxing into the bag during vacuuming.

9. Sealing strip

Along with the rubber bar, this creates a seal joint on a bag using generated heat.

10. Sealing strip date stamping

11. Safety lock

12. Date stamp

No illustration

Power cable

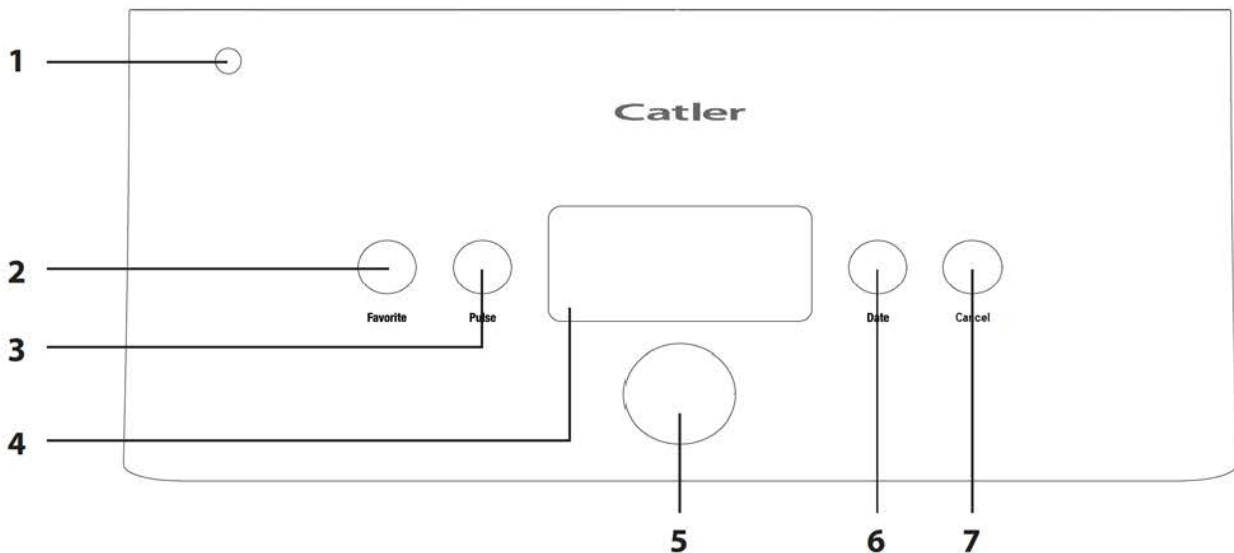
Power cord storage holder (located at the appliance bottom part)

Cord conduit groove (located at the appliance rear bottom)

NOTE

The package contents: 30 x 600cm rolls and 5 pcs of 20 x 30cm bags.

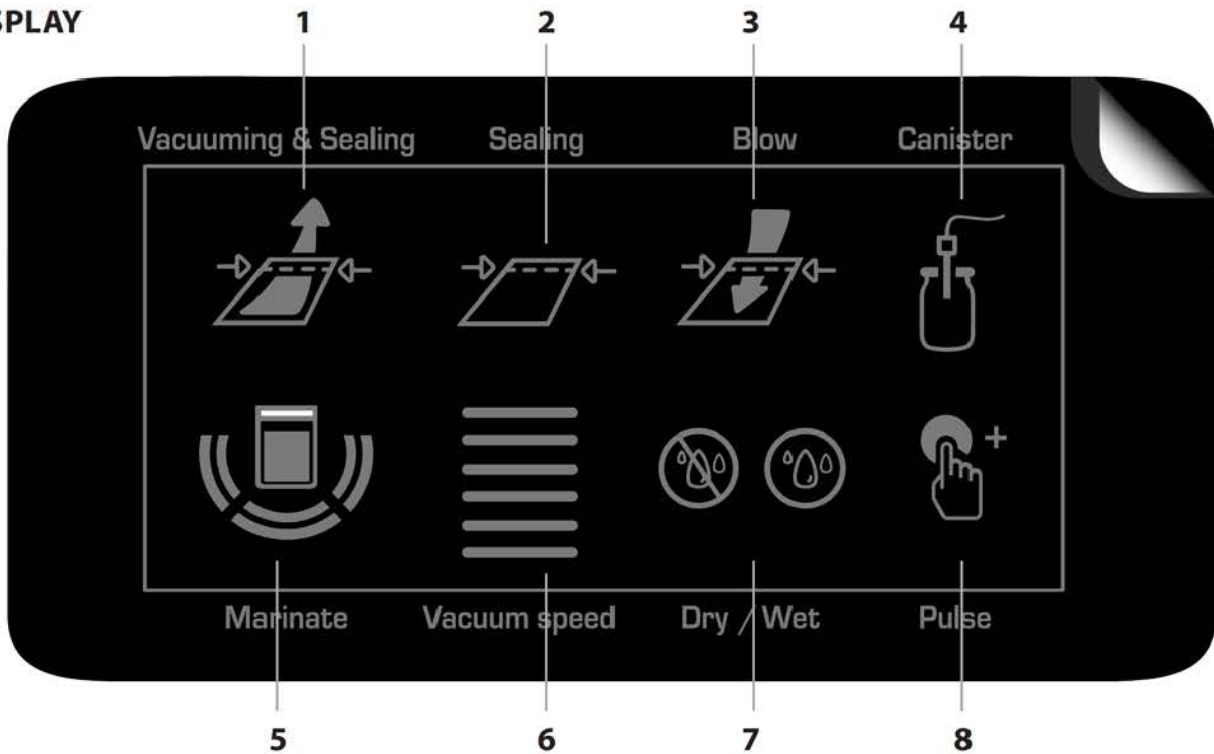
CONTROLS



- 1. Suction valve to vacuum air from the bottle or the container**
While vacuuming the container, insert the vacuuming tube on the suction valve.
- 2. FAVORITE button**
This is used to store your favorite program and setting.
- 3. PULSE button**
This is used to vacuum the bag.
- 4. Display**
- 5. Rotary knob**
This is used to select a required function.

- 6. DATE button**
This is used to stamp date on the bag.
- 7. CANCEL button**
This is used to cancel the ongoing function.

DISPLAY



- 1. VACUUMING & SEALING function:** vacuuming and seal creation
- 2. SEALING function:** sealing joint creation
- 3. BLOW function:** air intake into the bag
- 4. CANISTER function:** bottle or container vacuuming
- 5. MARINATE function:** food marination
- 6. VACUUM SPEED:** vacuuming speed selection
- 7. DRY / WET:** selection of dry food (☞) or food with water content (☹)
- 8. PULSE function:** bag vacuuming without any joint creation

FEATURES OF YOUR VACUUM SEALER VS 8011

KEEPING FOOD IN FRESH CONDITION

Take the advantage of your new vacuum sealer Catler VS 8011. These appliances have been helping to keep food in fresh condition for a couple of years throughout the world whether you store it in your fridge, freezer or pantry. The Catler VS 8011 vacuum sealer will prolong the shelf life of your food up to 5 times compared to conventional food storage methods. Put your vacuum sealer on the kitchen line to be always ready for use. Thus, it will come in handy and you will easily appreciate its reliability. It will become the best helper in your kitchen.

EXTENDED FOOD SHELF LIFE

With common storage methods, food is exposed to air, which may cause it to lose its taste and value over time. In addition, bacteria, moulds or yeasts spread through the air which may degrade the food very quickly. The vacuum sealer is based on the principle of vacuuming the air and making a seal joint on the bag which will prevent any air as well as bacteria that may degrade the food from getting inside. The food will preserve its taste and quality and remain up to 5 times as longer in fresh condition.

CONSIDERATENESS

After returning from shopping, your vacuum sealer will allow you to safely store your food that would otherwise need to be consumed fast. Thus, you can schedule your weekly menu in advance.

You can store your perishables quickly and easily or extend the shelf life of seldom used food.

MARINATION

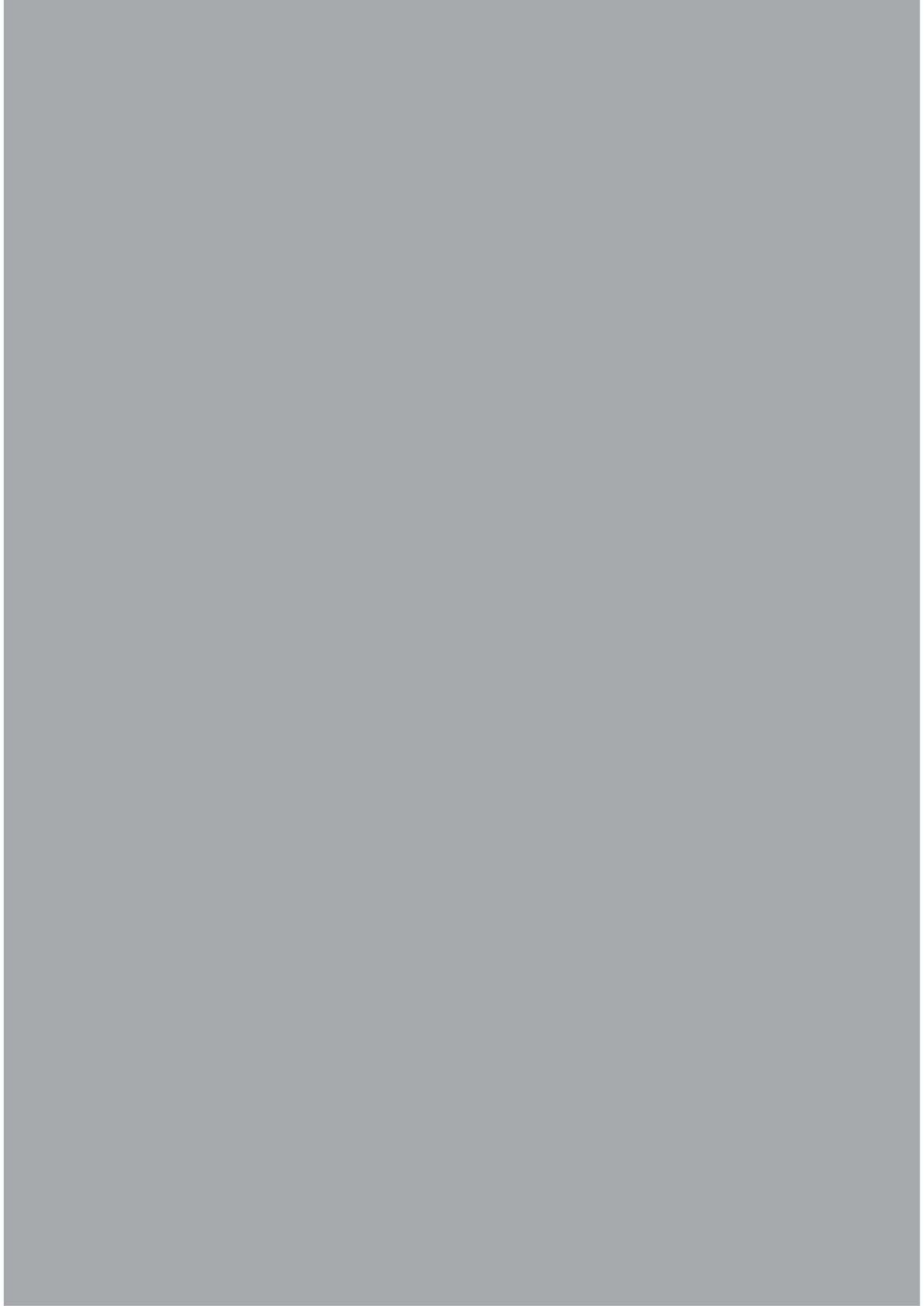
Void and being open during the vacuuming process. Insert your meat with marinade in the bag and have the marination done in just 20 minutes without having to wait overnight.

GETTING READY FOR A HOLIDAY

Cook your meal in advance, vacuum the air and save the precious time you can spend with your family or friends.

SUITABLE FOR FOOD AND BEYOND

In this way, you can store also silver items which may lose their shine when exposed to air over time. Insert your credentials or other important items in the bag if you plan to canoe or camp outdoors. They will remain dry and ready for immediate use. And also, they will save your luggage space.



Operating your VS 801 1 vacuum sealer







OPERATING YOUR VACUUM SEALER VS 8011

BEFORE FIRST USE




Before first use, remove all packaging and advertising labels / stickers from the appliance. Make sure you have removed all accessories from the package (1x vacuum sealer, 1x 30 x 600cm roll and 5 pcs of 20 x 30cm bags). Please check the appliance and all accessories for damage.

Wipe the outer surface with a soft sponge lightly dipped in warm water with a small amount of dishwashing liquid.

OVERVIEW OF FUNCTIONS

Symbol	Function	Description
	VACUUMING & SEALING	This is used to vacuum bags with solid food with subsequent creation of a sealing joint.
	SEALING	This is used to make a seal joint and among other things, creating a bag.
	BLOW	This is used for air intake into the bag with subsequent sealing joint creation. Suitable for crisp food (pies, cakes, potato chips etc.).
	CANISTER	This is used to vacuum bottle or container.
	MARINATE	This is used to marinate food. The marination process in a vacuumed bag is faster.
	PULSE	This is used to vacuum without making a seal joint. The air is being vacuumed all the time the PULSE button is pressed. This function is handy if you want to take control over vacuuming.

VACUUMING SPEED



Symbol	Speed	Description
	High speed	This is suitable for hard food such as carrot, celery, apples, nuts etc.
	Medium speed	This is suitable for soft food such as smoked meat, ham, bananas etc.
	Low speed	This is suitable for crisp food or food with water content such as raspberries, blackberries, lettuce, desserts etc.

NOTE

The speed can be adjusted for the following functions: **VACUUMING&SEALING, BLOW, CANISTER, MARINATE.**

To create a sealing joint for extra crispy food or food with a smaller water content, please use the **PULSE** and then the **SEALING** function instead.

FOOD TYPE SELECTION

Symbol	Food type	Description
	Dry food	The standard time of creating a sealing joint is suitable for most dry food.
	Food with water content	The sealing joint creation time is extended so that a firm sealing joint can be guaranteed.

NOTE

The food type can be adjusted for the following functions: **VACUUMING&SEALING, SEALING, BLOW.**

BASIC CONTROLS

CANCEL button

Press the **CANCEL** button to immediately stop the ongoing appliance function.

Rotary knob

Turn the rotary knob to select a required function. Press the rotary knob to confirm your selection / setting. Your selection / setting should be confirmed within 30 seconds. After 30 seconds, the **CANCEL**

button will flash shortly and you must select the function and the setting again.

Safety lock

This is designed to use your vacuum sealer safely. In order to use your vacuum sealer, the safety lock should be set in the **CLOSED** position. The display will then light up and your sealer is ready for operation and use.

USING

Inserting the roll in your vacuum sealer

Remove the tape from the roll end and insert the roll in the vacuum sealer interior.

Lift the cutter holder and slide the roll end under the holder.

Lower the holder back in position. The vacuum sealer is now ready for use.

Power cable



Before each use, always fully unwind the power cord and run it through the groove at the appliance bottom. Insert the power plug into a power outlet.

WARNING:

Never attempt to open the vacuum sealer's top by force if the safety lock is in the **CLOSED** position. Otherwise there is a risk of injury and irreparable appliance damage.

CREATING A BAG

1. In order to create a bag, it's important that the roll should be properly inserted in the vacuum sealer. For more instructions, please refer to "**Inserting the roll in your vacuum sealer**".
2. Unwind a sufficient length of the roll. We recommend that you unwind at least 8cm in excess of the food length. For the **MARINATE** function, we recommend 10 to 15 cm and for the **BLOW** function, we recommend at least 15cm.



3. Hold the cutter holder with one hand and cut the roll with your other hand by shifting the cutter from left to right (or right to left).
4. Put one end of the cut-off foil on the sealing strip and close the upper section.
5. Set the safety lock in the **CLOSED** position. The display will light.
6. Turn the control knob to select the **SEALING** function. The  symbol will start flashing on the display.
7. Press the rotary knob and the  symbol (dry food) will start flashing on the display.
8. Press the rotary knob again to start the sealing joint creation process. During this time, the **CANCEL** button will be flashing slowly.
9. When the joint has been created, the **CANCEL** button will stop flashing.
10. Set the safety lock in the **OPEN** position and open the top.
11. The sealing joint has been created and you will be able to use the bag.

NOTE





It's important to align the edge before creating the joint unless you cut the roll straight.

Always use roll and bags recommended by the manufacturer.

NOTE





When creating a bag, it's not necessary to select the food type – dry food  or food with water content .

VACUUMING & SEALING FUNCTION



1. Lift the upper section. Put the open end of the bag with food on the vacuum strip. Make sure the bag is clean and positioned flat. Do not cover the suction valve.
2. Close the upper section.
3. Set the safety lock in the **CLOSED** position. The display will light.
4. Turn the rotary knob to select the **VACUUMING & SEALING** function. The  symbol will start flashing on the display.
5. Press the rotary knob and the speed setting will start flashing on the display. Turn the rotary knob to set the speed at which the appliance will vacuum the bag. To set the speed, please follow the instructions in the "**Vacuuming speed**" table.
6. Press the rotary knob again and the  symbol will start flashing on the display. Turn the knob to select the food type: dry  or with water content . When selecting the food type, please follow the instructions in the "**Food type**" table.
7. Press the rotary knob to start the bag vacuuming process followed by the creation of a sealing joint. During this time, the **CANCEL** button will be flashing slowly.
8. When the joint has been created, the **CANCEL** button will stop flashing.
9. Set the safety lock in the **OPEN** position and open the top. Remove the bag.



SEALING FUNCTION

1. Lift the upper section. Put the open end of the bag with food on the vacuum strip. Make sure the bag is clean and positioned flat. Do not cover the suction valve.
2. Close the upper section.

3. Set the safety lock in the **CLOSED** position. The display will light.
4. Turn the control knob to select the **SEALING** function. The  symbol will start flashing on the display.
5. Press the rotary knob and the  symbol (dry food) will start flashing on the display. Turn the knob to select the food type: dry  or with water content . When selecting the food type, please follow the instructions in the "Food type" table.
6. Press the rotary knob again to start the sealing joint creation process. During this time, the **CANCEL** button will be flashing slowly.
7. When the joint has been created, the **CANCEL** button will stop flashing.
8. Set the safety lock in the **OPEN** position and open the top. Remove the bag.

BLOW FUNCTION

1. Lift the upper section. Put the open end of the bag with food on the vacuum strip. Make sure the bag is clean and positioned flat. Do not cover the suction valve.
2. Close the upper section.
3. Set the safety lock in the **CLOSED** position. The display will light.
4. Turn the rotary knob to select the **BLOW** function. The  symbol will start flashing on the display.
5. Press the rotary knob and the speed setting will start flashing on the display. Turn the rotary knob to set the speed at which the appliance will vacuum the bag. To set the speed, please follow the instructions in the "Vacuuming speed" table.
6. Press the rotary knob and the  symbol (dry food) will start flashing on the display. Turn the knob to select the food

type: dry  or with water content . When selecting the food type, please follow the instructions in the "**Food type**" table.


7. Press the rotary knob again to start the whole process of drawing air into the bag followed by the sealing joint creation. During this time, the **CANCEL** button will be flashing slowly.
8. When the joint has been created, the **CANCEL** button will stop flashing.
9. Set the safety lock in the **OPEN** position and open the top. Remove the bag.

WARNING:

The **BLOW** function is designed for short-term keeping of crisp food to prevent it from damaging during storage. Please consume this food sooner than that in the vacuumed bag.

The **BLOW** function will stop automatically as soon as there is enough air in the bag. Nevertheless, the function will stop automatically within 30 seconds.

CANISTER FUNCTION


1. Please insert an adapter on the valve in the lid centre. Insert one end of the extraction tube in the adaptor, then insert the other end in the suction valve on top of the sealer lid.
2. Set the safety lock in the **CLOSED** position. The display will light.
3. Turn the rotary knob to select the **CANISTER** function. The  symbol will start flashing on the display.
4. Press the rotary knob and the speed setting will start flashing on the display. Turn the rotary knob to set the speed at which the appliance will vacuum the container. To set the speed, please follow the instructions in the "**Vacuuming speed**" table.




5. Press the rotary knob again to start the container vacuuming process. During this time, the **CANCEL** button will be flashing slowly.
6. When the process has been finished, the **CANCEL** button will stop flashing.
7. Carefully disconnect the tube from the suction valve and then disconnect it from the intake valve on the appliance.
8. Set the safety lock in the **OPEN** position.

WARNING:

If you are about to insert the container in a microwave oven, release the suction valve and have the vacuum in the container release. Then remove the cap. Do not warm up food the in container with the lid attached. This poses the risk of a dangerous situation.

MARINATE FUNCTION

1. Put the food you wish to marinate either in the bag or in the container. If you put the food in the container, it's important to connect the vacuuming tube. To connect the tube, please follow the instructions in "**CANISTER function**".
2. Set the safety lock in the **CLOSED** position. The display will light.
3. Turn the rotary knob to select the **CANISTER** function. The  symbol will start flashing on the display.
4. Press the rotary knob, then turn the knob to select the marination intensity.

Symbol	Short description	Marination length	Note
	Short marination without creating a sealing joint	About 5 to 10 minutes	Equivalent to traditional marination in duration of 30 minutes to 2 hours.
	Longer marination without creating a sealing joint	About 10 to 15 minutes	Equivalent to traditional marination in duration of 2 to 4 hours.
	Longer marination with the creation of a sealing joint	About 10 to 15 minutes. Then store the bag in cool environment.	Equivalent to traditional marination in duration of 4 to 24 hours.

5. Press the rotary knob again and the speed setting will start flashing on the display. Turn the rotary knob to set the speed at which the appliance will vacuum the bag. To set the speed, please follow the instructions in the "**Vacuuming speed**" table.
6. Press the rotary knob again to start the vacuuming process. During this time, the **CANCEL** button will be flashing slowly.
7. When the process has been finished, the **CANCEL** button will stop flashing.
8. Remove the bag or disconnect the tube carefully.
9. Set the safety lock in the **OPEN** position.

WARNING:

The bags are designed exclusively for marinades with spice and a small amount of oil. If you want to use the marinade with a higher amount of water or oil, we recommend to put the raw materials in the container and then perform the vacuuming.

PULSE FUNCTION

1. Lift the upper section. Put the open end of the bag with food on the vacuum strip. Make sure the bag is clean and positioned flat. Do not cover the suction valve.
2. Close the upper section.
3. Set the safety lock in the **CLOSED** position. The display will light.
4. Press and hold the **PULSE** button. The appliance will start to vacuum the bag. It's essential that you hold down **PULSE** button throughout the vacuuming.
5. The vacuuming process will stop when you release the **PULSE** button.
6. If you need to create a sealing joint on the bag, follow the instructions in the "**SEALING function**".

NOTE

The air will be kept from flowing back into the bag as long as the safety lock is set in the **CLOSED** position.

DATE STAMPING

Before date stamping, it's important that the correct date should be set. Date stamping is available with the following functions: **VACUUMING & SEALING** and **MARINATE**, but only if marination with the sealing joint creation option is selected with the following symbol: .

1. Open the top and shift the stamp to the right to remove it.
2. Turn the stamp numbers and letters to set day, month and food type.



Day Month Food type

Stamp letter	Food type
A	
B	
C	
E	
F	
L	
P	
S	
V	
Blank space	

NOTE

You can add the most frequently vacuumed food to each letter in the table.

1. Place the stamp in the top space and move it to the right to secure it in place.
2. Follow the instructions in "**VACUUMING & SEALING function**" or "**MARINATE**" and make sure that the bag is placed in the appliance in a manner that part of the bag covers the sealing strip to stamp the date.
3. After starting the **VACUUMING & SEALING** or **MARINATE** function, press **DATE**. The button will light up.
4. The appliance will stamp the preset date on the bag together with the sealing joint.

- When the process has been finished, the **CANCEL** button will stop flashing.

FAVORITE BUTTON - SAVING A FAVOURITE FUNCTION

The appliance allows you to save the customization of the most frequently used function. This will save your time needed to set that function.

- Close the top and set the safety lock to the **CLOSED** position.
- Turn the rotary knob to select the function you wish to store in memory. According to the selected function, set parameters such as vacuuming speed, food type, marination length or date stamping.
- Hold down the **FAVORITE** button, until it starts flashing. This means that the program has been stored in the memory.

WARNING:

It's important for you to avoid starting the appliance by pressing the rotary knob as the setting would fail to be stored in memory.

Should you need to change the settings, please follow the above instructions. The newly stored data will overwrite the original one.

To enable your favourite function, press the **FAVORITE** button. The appliance will launch the process corresponding to the stored parameters and the **CANCEL** button will be flashing.

When the process has been finished, the **CANCEL** button will stop flashing. Remove the bag.

STANDBY MODE

The vacuum sealer will automatically switch to standby mode after 12 minutes of inactivity. The display and the backlighting of

all buttons will turn off. To end the standby mode, press any button or insert a bag and set the safety lock in the **CLOSED** position. If you plan not to use your vacuum sealer, unplug the power cord from the mains outlet and store your vacuum sealer in a well-ventilated location.

OVERHEATING

Your vacuum sealer of food is equipped with a thermal safety system which activates if overheating occurs as a result of using the sealer for a prolonged period of time continuously (for example, you have selected several functions in a row without allowing to cool down).

In such case, the vacuum sealer will not start with the **CANCEL** button flashing quickly. Unplug the power cord from the mains socket and allow the vacuum sealer to cool down for at least 30 minutes.

You will then be able to use the vacuum sealer again.

NOTE:

Check important to unplug the power cord from the mains socket.

NOTE:

If the problem persists, unplug the power cord from the mains socket, stop using the vacuum sealer and contact the nearest Catler service centre.

Tips and tricks

TIPS AND TRICKS

- Do not put too much food in the bag. Fill the bag to no more than 2/3 of its volume, leaving enough space between the food and the bag joint.
- Make sure that the bag's open end is dry. If the bag's open end is wet or contains liquid, it will be very difficult to make the joint.
- Vacuuming food bags does not substitute the conservation heat process. After vacuuming the air, the food must be stored according to their nature, i.e. put in a freezer or a fridge.
- Make sure that the bag's open end is clean and free of any foreign objects, flexes, bends or possible bag folds that might prevent the joint from making.
- If bigger pieces are to be processed and you want to prevent the bag from wrinkling, carefully level the bag while inserting it on the vacuum strip.
- If you are about to put spaghetti, cutlery or other sharp objects in the bag, wrap them in a paper cloth, for example, to prevent the bag from being punctured. You can also use a container instead of the bag.
- If you are using a container, leave about 2,5 cm free space on the top of the container.
- To achieve the best results, freeze the fruit for a while and blanch the vegetables lightly before vacuuming.
- Allow the sealer to cool down for about 30s before further use.
- When in doubt if the joint is firm, make a new one.
- Use only bags and containers recommended by the manufacturer to achieve the best results.
- Do not warm up food in bag in a microwave oven. This is dangerous.

JARS

Crisp food such as lettuce or herbs, ready-to-eat dishes, food to be marinated etc. can be also stored in jars designed specifically for this Catler VS 8011 vacuum sealer.

Insert your food in the jar and attach the lid. Make sure that the lid is attached correctly and the rubber sealing is pushed firmly against the jar walls and is free of any warpings. Please insert an adapter on the valve in the lid centre. Insert one end of the extraction tube in the adaptor, then insert the other end in the suction valve on top of the sealer lid.

Now proceed according to the instructions in „**Canister function**“ in this manual previous section. Then store the jars in your refrigerator or freezer.

Food stored in the jars remains fresh up to 5 times as longer as in normal storage conditions.

If you need to remove the food from the jars, loosen the valve in the lid centre to release the pressure inside the vessel.

If you want to warm up ready-to-eat dishes stored in the jar, first loosen the valve in the lid centre to release the pressure inside the vessel. Remove the lid and warm up the food in your microwave oven.

WARNING:

Never put the jar lid in a microwave oven.

This may damage the lid.

NEVER PUT A VACUUMED JAR IN A NORMAL OR MICROWAVE OVEN TO WARM UP THE FOOD INSIDE. THIS MAY LEAD TO A SERIOUS INJURY AND PROPERTY DAMAGE.

NEVER USE FORCE TO REMOVE THE LID FROM A VACUUMED JAR.

NOTE:

Jars are not included in the package.
Please contact our dealer.

Wash the jars in warm water with a small amount of kitchen washing-up liquid, rinse in warm water and wipe dry. You can also wash the jars in a dishwasher.

WARNING:

NEVER WASH THE JAR LIDS IN A
DISHWASHER. THIS MAY LEAD TO THEIR
DAMAGE.

FOOD STORAGE OVERVIEW

Storing in a fridge (temperature $5^{\circ}\text{C} \pm 2^{\circ}\text{C}$)

Food	Typical storage time	Storage time after vacuuming
Game	2 – 3 days	8 – 9 days
Beef / pork	3 – 4 days	8 – 9 days
Poultry	2 – 3 days	6 – 9 days
Fish and seafood	1 – 3 days	4 – 5 days
Heat processed meat	2 – 3 days	8 – 12 days
Cheeses and doughs (such as puff pastry)	15 – 20 days	40 – 60 days
Vegetables - cheese	5 days	18 – 20 days
Fruit	5 – 7 days	9 – 25 days
Desserts	5 days	8 – 18 days
Soup	2 – 3 days	8 – 12 days

Storing in a freezer (temperature $-16^{\circ}\text{C} \pm -20^{\circ}\text{C}$)

Food	Typical storage time	Storage time after vacuuming
Meat	3 – 5 months	1 – 1.5 years
Minced meat	4 months	1 year
Poultry	6 months	1 – 1.5 years
Fish and seafood	3 – 5 months	1 year
Vegetables	8 – 10 months	2 – 2.5 years
Fruit	6 – 12 months	1.5 – 2.5 years
Pastry	6 – 12 months	2 – 2.5 years

Storing at room temperature ($25^{\circ}\text{C} \pm 2^{\circ}\text{C}$)

Food	Typical storage time	Storage time after vacuuming
Bread	1 – 2 days	6 – 8 days
Rice / flour	3 – 5 months	1 year or more
Peanuts / frijoles	3 – 6 months	1 year or more
Tea	5 – 6 months	1 year or more

NOTE:

The above-stated values are recommended values and their length may vary subject to the storage conditions.

Important notices

The vacuumed food should be stored in a fridge after defrosting.

We recommend to defrost the vacuumed food in a fridge, not at a room temperature.

TIPS FOR TREATING THE FOOD BEFORE VACUUMING

Meat and fishes

Portion and cut meat and fishes as needed. We recommend that meat and fishes be cooled thoroughly or be put in a freezer for about 1 hour before vacuuming. Thus, meat and fishes will preserve their juice and shape. If you put meat or fishes in a freezer, the vacuuming should be performed very quickly.

Vegetables

In order to preserve colour, texture and taste of vegetables, it's useful to do the so called blanching before vacuuming. The blanching process is based on boiling the vegetables shortly in hot water and then putting them in very cold water (this may contain even ice cubes). This will stop the boiling process, allowing the food to preserve its colour, texture as well as taste.

Vegetables	Cooking time
Asparagus	4 minutes
Broccoli	3 minutes
Whole carrot	5 minutes
Carrot, sliced into discs	3 minutes
Brussels sprouts, cauliflower (divided into sprouts)	3 minutes
Zucchini	3 minutes
Green beans	3 minutes
Peas	1.5 minutes
New potatoes	3 – 5 minutes

NOTE:

Mushrooms, onion or garlic are not suitable for vacuuming.

Fruit

We recommend that fruit, especially berries such as raspberries, blueberries etc. be fully frozen before vacuuming. Put the fruit in a freezer for about 2 hours and the vacuum.

Cheeses

Vacuuming will preserve the cheese's freshness, however, not all cheese types are suitable for vacuuming. Soft cheeses, fresh cheeses and those with surface and inner mould are not suitable for vacuuming.

Loose raw materials

We recommend that a piece of cooking paper be put near the edge of the bag with loose food to keep the loose raw materials from escaping while vacuuming. Extra fine loose raw materials such as flour or icing sugar could be drawn into the vacuum sealer interior, leading to its damage.

Liquids

To vacuum liquids, please use containers only. Bags are not suitable for vacuuming liquid food.

Non-food products

You can vacuum also other products to protect them from the following:

- oxidation, corrosion or moisture,
- dirt or moulds,
- damage, such as during transport or on trips (in a boat etc.).



Care and Cleaning

CARE AND CLEANING

Prior to cleaning, make sure that the power cord is unplugged from the wall outlet.

1. Do not submerge the vacuum sealer, power cord or plug in water or any other liquid.
2. For cleaning, do not use abrasive cleaning agents as they might scratch the surface.
3. Wipe the outer surface with a soft sponge lightly dipped in warm water with a small amount of dishwashing liquid.
4. Wipe away any food or liquids on the suction opening using a paper cloth.
5. Make sure that the sealer is dry before use.

WARNING

Do not submerge the appliance, the power cord or the plug in water or any other liquid.

STORAGE

Store the vacuum sealer in a dry and well-ventilated place in horizontal position. Do not put any items on the sealer.

Troubleshooting

TROUBLESHOOTING

Problem	Cause	Solution
The display won't light up.	The plug of the power cord is incorrectly inserted into the power outlet.	Insert the power plug into a power outlet correctly. Try using another power outlet. Check if the fuses have blown out.
	The safety lock is not set in the CLOSED position.	Set the safety lock in the CLOSED position.
The function will interrupt after 2 minutes and does not start any more.	The bag is punctured.	Replace the bag.
	The joint created on the bag has poor sealing.	Make sure that the joint has been created correctly and is free of folds or holes.
	The bag is not correctly positioned on the vacuum strip.	Place the bag on the vacuum strip correctly.
	The foam sealings do not mate well.	Make sure that both sealings are placed correctly and are not damaged.
The air is flowing back into the bag even after being vacuumed or the bag is leaking following the BLOW function.	The bag is punctured.	Replace the bag.
	The bag joints were not created correctly.	Check that all bag joints have been created correctly and do not show any signs of damage. The joint may not seal correctly if there is too much fluid in the bag. Drain the fluid and make sure that the bag's edge where the new joint is to be made is entirely dry and clean.
The function has not started and the CANCEL button is flashing quickly.	The appliance is overheated.	Unplug the power cord from the mains socket and allow the appliance to cool down for 30 minutes.

CAUTION:

If the problem persists or cannot be found in the above table, stop using the appliance, unplug the power cord from the mains socket and contact your Catler's authorized service centre.

NOTE

To prevent overheating, wait at least 20 seconds between individual vacuuming cycles. Leave the lid open before vacuuming.

If the bag is fusing, the seal strip may be too hot. Allow the sealer to cool down for about 30s before further use.

To achieve the best results, do not use the bags repeatedly, especially if raw meat, fishes or fat food have been stored in them. Do not use the bags repeatedly if they were used for cooking food or microwave heating.

INSTRUCTIONS AND INFORMATION REGARDING THE DISPOSAL OF USED PACKAGING MATERIALS

Dispose of packaging material at a public waste disposal site.

DISPOSAL OF USED ELECTRICAL AND ELECTRONIC APPLIANCES



The meaning of the symbol on the product, its accessory or packaging indicates that this product shall not be treated as household waste. Please, dispose of this product at your applicable collection point for the recycling of electrical & electronic equipment waste. Alternatively in some states of the European Union or other European states you may return your products to your local retailer when buying an equivalent new product. The correct disposal of this product will help save valuable natural resources and help in preventing the potential negative impact on the environment and human health, which could be caused as a result of improper liquidation of waste. Please ask your local authorities or the nearest waste collection centre for further details. The improper disposal of this type of waste may fall subject to national regulations for fines.

For business entities in the European Union

If you wish to dispose of an electrical or electronic device, request the necessary information from your seller or supplier.

Disposal in other countries outside the European Union

If you wish to dispose of this product, request the necessary information about the correct disposal method from local government departments or from your seller.



This product meets all the basic EU regulation requirements that relate to it.

Changes to the text, design and technical specifications may occur without prior notice and we reserve the right to make these changes.

The original version is in the Czech language.

Address of the manufacturer: FAST ČR, a.s., Černokostecká 1621, Říčany CZ-251 01