



Instructions for use
VACUUM SEALER

Návod k obsluze
VAKUOVÁ SVÁŘEČKA FÓLIÍ

Návod na obsluhu
VÁKUOVÁ ZVÁRAČKA FÓLIÍ

Használati utasítás
VAKUUMOS FÓLIAHEGESZTŐ

Instrukcja obsługi
ZGRZEWARKA PRÓŻNIOWA
DO FOLII

Инструкции по эксплуатации
ВАКУУМНЫЙ УПАКОВЩИК

VACUUM SEALER



VS 812

VACUUM SEALER

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Catler

Congratulations

for purchasing your new vacuum foil sealer VS 812.

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 812 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 5 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 to prevent them from damaging. This part gets hot while making a fixed joint. Do not touch this part 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.

IMPORTANT SAFETY INSTRUCTIONS FOR USING ELECTRICAL EQUIPMENT

- Fully unwind the power cord before use. Connect the appliance only to a properly grounded socket.
- Do not leave the power cord hanging over the edge of a table or countertop or allow it to touch a hot surface or to become tangled up.
- For safety reasons, we recommend connecting the appliance in an independent electrical circuit separated from other appliances. Do not use adapter plugs or extension cords to connect the appliance to a power outlet.
- Do not use this appliance in moving vehicles or on boats, outdoors, or for any purpose other than intended. Otherwise, there is a risk of personal injury.
- Any maintenance other than standard cleaning must be performed at authorised Catler service centre. To avoid the risk of electric shock, do not repair and/or make any adjustments to the appliance by yourselves.

- We recommend installing a residual current device (standard safety switches in your power outlet) to provide a higher level of protection when using the appliance. We recommend installing a residual current device (with a nominal residual operating current of no more than 30mA) in the electric circuit in which your appliance is to be connected. For further expert advice, please contact your electrician.

The user's manual is also available at www.catler.eu.



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



**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.**

FOR DOMESTIC USE ONLY.

KNOW YOUR VACUUM SEALER VS 812



1. DRY button

It serves to vacuum and seal the relatively dry food.

2. MOIST button

It serves to vacuum and seal the relatively moist food.

3. SEAL /EXTERNAL VACUUM button

It serves to seal the bag without vacuuming.

It serves to vacuum using the vacuum extension.

4. Progress bar of completion the cycle of suction / seal

5. Appliance body

6. Removable drip tray

7. Drip tray cleaning indicator light

8. Opening for sealing bag

9. Power cord storage case (located at the bottom of the appliance)

10. Vacuum extension

It serves to vacuum from a container or a zip bag.

FEATURES OF YOUR VACUUM SEALER VS 812

KEEPING FOOD IN FRESH CONDITION

Take the advantage of your new vacuum sealer Catler VS 812. 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 812 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

Voids 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 they will also save your luggage space.

OPERATING YOUR VACUUM SEALER VS 812

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. 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.

USING

Place the appliance on a dry, flat, and firm surface at a sufficient distance from the mains socket.

Insert the power cord plug to the mains socket and the backlight of all buttons lights up.

Put food into a bag suitable for using in the vacuum sealer. Do not fill the bag up to the edge. Leave enough space (about 8cm for dry food, about 10cm for food with higher water content) to make a seal.

DRY BUTTON

The **DRY** button serves to vacuum and seal the relatively dry food.

- Insert the bag with food into the opening in the appliance. It is necessary to insert the bag enough deep so that the seal is not near the bag edge.
- Press the **DRY** button and the vacuuming process starts. The **DRY** button will flash during the process.
- Once the air has been vacuumed, it will automatically start to make a seal. The **SEAL** button will flash during the process.
- Once the entire progress bar has lit up, the process of vacuuming and sealing is completed.
- Remove the bag with food.
- Whenever you need to cancel the process, press the **DRY** button.

MOIST BUTTON

The **MOIST** button serves to vacuum and seal the relatively moist food.

- Insert the bag with food into the opening in the appliance. It is necessary to insert the bag enough deep so that the seal is not near the bag edge.
- Press the **MOIST** button and the vacuuming process starts. The **MOIST** button will flash during the process.
- Once the air has been vacuumed, it will automatically start to make a seal. The **SEAL** button will flash during the process.
- Once the entire progress bar has lit up, the process of vacuuming and sealing is completed.
- Remove the bag with food.
- Whenever you need to cancel the process, press the **MOIST** button.
- If the drip tray cleaning indicator light comes on, it is necessary to carefully remove the drip tray and empty its content.

SEAL BUTTON

The **SEAL** button serves only to seal the bag.

- Insert the bag with food into the opening in the appliance. It is necessary to insert the bag enough deep so that the seal is not near the bag edge.
- Press the **SEAL** button and the process of making a seal starts. The **SEAL** button will flash during the process.
- Once the entire progress bar has lit up, the process of sealing is completed.
- Remove the bag with food.
- Whenever you need to cancel the process, press the **SEAL** button.

VACUUM EXTENSION

The vacuum extension serves to vacuum from a container or a zip bag that are suitable for using with vacuum sealer.

- Pull out the vacuum extension. The **EXTERNAL VACUUM** button lights up.
- The transparent end of the vacuum extension insert into the connector in the container.
- Press the **EXTERNAL VACUUM** button and the process of vacuuming starts. The **EXTERNAL VACUUM** button will flash during the process.
- Once the vacuuming process has been finished, the **EXTERNAL VACUUM** button lights up.
- Whenever you need to cancel the process, press the **EXTERNAL VACUUM** button.

VACUUMING BOTTLE

The vacuum extension also serves to vacuum from a bottle, e.g., from a wine bottle. To be able to vacuum from a bottle, it is necessary to insert a special cork that is designed for these purposes, into a bottle neck. The special cork is not included. Insert the special cork in the bottle neck.

- Remove the transparent end from the vacuum extension and insert the pin end of the vacuum extension into the cork.
- Press the **EXTERNAL VACUUM** button and the process of vacuuming starts. The **EXTERNAL VACUUM** button will flash during the process.
- Once the vacuuming process has been finished, the **EXTERNAL VACUUM** button lights up.
- Whenever you need to cancel the process, press the **EXTERNAL VACUUM** button.



WARNING!
WAIT AT
LEAST 5 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.

STANDBY MODE

The vacuum sealer will automatically switch to standby mode after 10 minutes of inactivity. Only the **SEAL** button is on, the backlight of other buttons is off. To cancel the standby mode, press the **SEAL** button. 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.

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.

FOOD STORAGE OVERVIEW

STORING IN A FRIDGE (TEMPERATURE 5°C ± 3°C)

Food	Common storage time	Storage time after vacuuming
Raw meat	2–3 days	12–13 days
Fish and seafood	1–3 days	6–8 days
Cooked meat	3–5 days	10–18 days
Vegetables–fresh	3–5 days	7–10 days
Fruit	4–6 days	14–20 days
Eggs	10–15 days	30–50 days

STORING IN A FREEZER (TEMPERATURE -16°C TO -20°C)

Food	Common storage time	Storage time after vacuuming
Meat	2–3 months	1 year
Fish and seafood	1–3 months	1 year

STORING AT ROOM TEMPERATURE (TEMPERATURE 25°C ± 2°C)

Food	Common storage time	Storage time after vacuuming
Rice / flour	2–4 months	1 year and more
Peanuts / beans / tea	2–3 months	1 year and 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 defrosting 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
Carrot – whole	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

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



WARNING!
DO NOT
SUBMERGE THE
APPLIANCE, THE
POWER CORD OR
THE PLUG IN WATER
OR ANY OTHER
LIQUID.

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

Wipe away any food or liquids on the suction opening using a paper cloth.

If the drip tray cleaning indicator light comes on, it is necessary to carefully remove the drip tray and empty its content.

For cleaning, do not use abrasive cleaning agents as they might scratch the surface.

STORAGE

Store the vacuum sealer in a dry and well-ventilated place in horizontal position.

Do not put any items on the sealer.

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.



The product applies all regulations of EU.

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., U Sanitasu 1621, Říčany CZ-251 01