

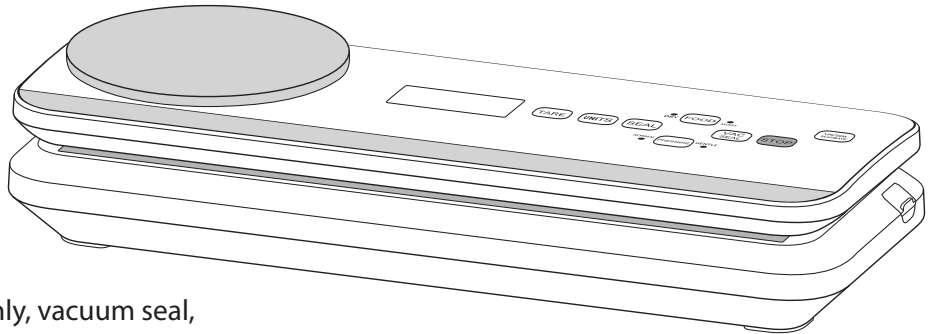
PRESTO®

Premium electric

Vacuum Sealer

with digital scale

- Keeps food fresh up to five times longer than ordinary methods.
- One-touch automatic vacuum sealer for extra-easy operation.
- Options for moist or dry food, seal only, vacuum seal, normal or gentle pressure, and vacuum/marinate.
- Precision kitchen scale allows precise measurement for portion control. Displays weight in ounces, pounds, grams, or kilograms.
- Includes starter bags* and vacuum tube with vacuum and marinate adapters.



*The Presto® Vacuum Sealer is compatible with vacuum sealer bags and roll bags from other leading manufacturers.

Visit www.GoPresto.com

INSTRUCTIONS

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This is an ETL Listed appliance. The following important safeguards are recommended by most portable appliance manufacturers.

IMPORTANT SAFEGUARDS

To reduce the risk of personal injury or property damage when using electrical appliances, basic safety precautions should always be followed, including the following:

1. Read all instructions before using this appliance.
2. The brown sealing strip becomes hot during the sealing process. To prevent burns, avoid touching the sealing strip during and immediately after use.
3. To protect against electrical shock, do not immerse the cord, plug, or vacuum sealer in water or other liquid.
4. 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. This appliance is not intended for use by persons (including children) with reduced physical, sensory, or mental capabilities, or lack of experience and knowledge, unless they are closely supervised and instructed concerning use of the appliance by a person responsible for their safety.
6. Always attach plug to appliance first, then plug into the wall outlet. To disconnect, remove plug from wall outlet and then from appliance.
7. Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts and before cleaning the appliance.
8. Do not operate any appliance with a damaged cord or plug, or in the event the appliance malfunctions or has been damaged in any manner. Return the appliance to the Presto Factory Service Department for examination, repair, or electrical or mechanical adjustment.
9. Do not let cord hang over edge of table or counter or touch hot surfaces.
10. The use of accessory attachments not recommended by the appliance manufacturer may cause injuries. Use only genuine Presto® accessory attachments and replacement parts with this vacuum sealer.
11. Do not use outdoors.
12. Do not place on or near a hot gas or electric burner or in a heated oven.
13. Do not use this appliance for other than intended use.

SAVE THESE INSTRUCTIONS

THIS APPLIANCE IS FOR HOUSEHOLD USE ONLY.

CORD INFORMATION

- This appliance has a polarized plug (one blade is wider than the other). To reduce the risk of electric shock, this plug is intended to 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 modify the plug in any way.
- A short detachable power supply cord is provided to reduce the risk of becoming entangled in or tripping over a longer cord. An extension cord may be used if care is properly exercised in its use.
- If an extension cord is used, the marked electrical rating of the extension cord should be at least as great as the electrical rating of the appliance. The extension cord should be arranged so that it will not drape over the countertop or tabletop where it can be pulled on by children or tripped over unintentionally.
- Plug the power cord into the AC port on the back of the vacuum sealer and then plug into a 120VAC electrical wall outlet only.

IMPORTANT SAFETY PRECAUTIONS FOR VACUUM SEALING

WARNING! Vacuum sealing is NOT a substitute for pressure or water bath canning, refrigeration, or freezing. To prevent food spoilage, perishable food that is vacuum sealed must be refrigerated or frozen after sealing.

Some foods should never be vacuum sealed due to the risk of anaerobic bacteria*. These foods include:

- **Soft cheeses:** Due to the nature of soft cheeses, they are more likely to grow mold and anaerobic bacteria when vacuum sealed. Examples include Brie, Blue, Goat, Ricotta, and Mozzarella, and unpasteurized cheese. It is perfectly safe to vacuum seal hard cheeses.
- **Raw onions and garlic:** Gases emitted by raw onions and garlic can inflate the bag, breaking the vacuum seal and causing spoilage. Raw onions and garlic spoil faster when vacuum sealed, increasing the risk of anaerobic bacteria.
- **Raw mushrooms:** Raw mushrooms decay faster when vacuum sealed due to their ripening cycle, increasing the risk of anaerobic bacteria. Cooked mushrooms are safe to vacuum seal.
- **Raw bananas:** Similar to raw mushrooms, raw bananas ripen faster when vacuum sealed, increasing the risk of anaerobic bacteria. Once a banana is peeled and frozen, it is safe to vacuum seal.

*Anaerobic Bacteria grows in an environment with low or no oxygen. *Clostridium botulinum*, a type of anaerobic bacteria, produces a spore that makes a poisonous toxin which causes botulism.

INTRODUCTION

Oxygen promotes certain reactions in food which causes them to deteriorate. The process of vacuum sealing removes air from packages which helps prevent the growth of mold and bacteria and keeps food fresh longer. Vacuum sealing is ideal for many foods, including those you buy in bulk, cheese, cold cuts, fresh berries, meat and more. The airtight seal helps extend refrigerator and pantry shelf life, prevent freezer burn, and reduce waste.

There are some foods that should never be vacuum sealed (see safety precautions on page 2), and others that require special instructions before vacuum sealing, such as broccoli and cauliflower (see page 8).

In addition to keeping food fresh longer, the vacuum sealer is perfect for sous vide cooking. Steaks, fish, vegetables and more can be sealed in vacuum bags for delicious sous vide meals.

GETTING ACQUAINTED

Before using the vacuum sealer for the first time, become familiar with the unit and read the instructions thoroughly.

- Attach the scale platform to the unit. Insert the screw on the bottom of the platform into the threaded hole on the unit (Fig. A). Spin the platform clockwise until it is fingertip tight. To remove the scale platform for cleaning, spin it counterclockwise.
- To access the AC port on the back of the unit, rotate the protective rubber plug (Fig. B). Plug the power cord into the port and then into a 120VAC electrical wall outlet.
- To use with vacuum seal zipper bags, storage containers**, bottle stoppers**, and marinate containers**, insert the vacuum tube firmly into the accessory port on the back of the vacuum sealer (Fig. B). **NOTE:** The vacuum tube must be detached before making and using custom bags from roll material and before using pre-cut vacuum sealer bags** without ports.

Vacuum Sealer Features (See Fig. C, unless noted otherwise.)

① PRECISION SCALE

Stainless steel platform weighs food up to 4.4 lb (2 kg). It allows precise measurement for portion control. See page 9 for operating instructions.

② LCD DISPLAY

Shows the scale weight and the vacuum/sealer status.

To save energy, after 10 minutes of nonuse the display will go blank and the unit will automatically shut off. To reactivate the display and the unit, press the **TARE** button or the open/close bar.

③ OPEN/CLOSE BAR

Touch the stainless steel bar on the top front of the unit to automatically open and close the vacuum sealer. The word **OPEN** or **CLOSE** appears in the display briefly when the bar is touched and the locking latches engage or disengage. **NOTE:** The cord must be plugged into the unit and a wall outlet to use this feature.

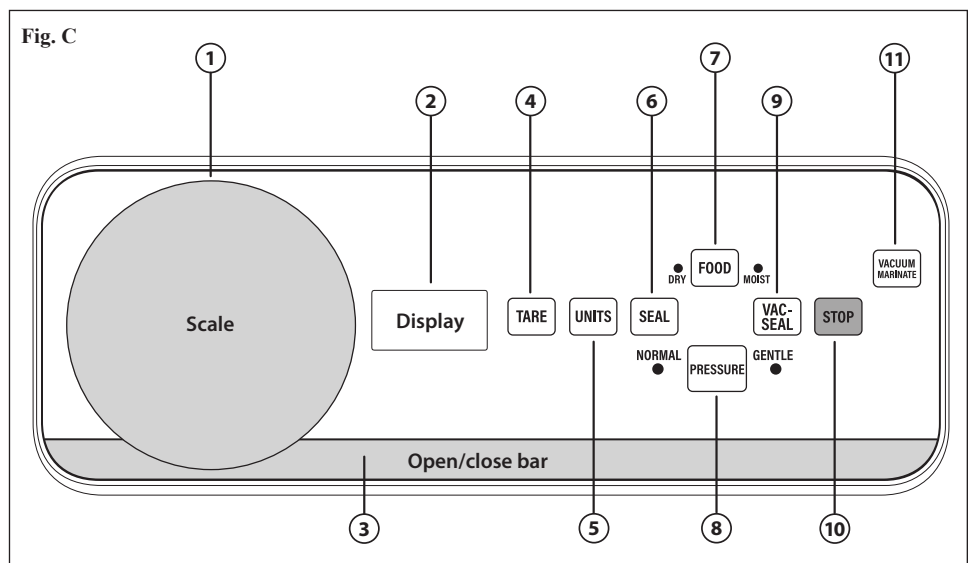
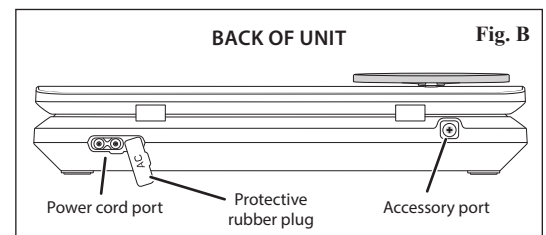
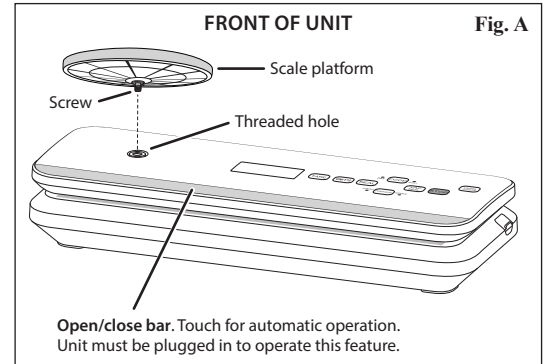
④ TARE BUTTON

Before using the scale, press the **TARE** button to set the scale to zero.

If weighing food in a container, set the empty container on the scale and then press the **TARE** button. The display will read zero. Place food in the container and the scale will accurately weigh the food without including the weight of the container.

⑤ UNITS BUTTON

Press the **UNITS** button to display the weight in ounces, pounds, grams, or kilograms.



**Vacuum seal storage containers, bottle stoppers, pre-cut vacuum sealer bags, and marinate containers are sold separately. See page 13 for accessories.

6 SEAL ONLY MODE

Press the **SEAL** button to create a bottom seal when making custom bags or to create a top seal on bags without vacuuming. Press this button at any time during the vacuum sealing process to stop the vacuum process and immediately seal the bag.

NOTE: To ensure a high quality seal, the unit enters a *smart protection mode* at the completion of the seal function. This mode prevents consecutive seals from being attempted until the unit has cooled for approximately 15 seconds.

7 DRY/MOIST FOOD MODES

Pressing the **FOOD** button changes the mode between **DRY** and **MOIST**. Select **DRY** if sealing food or items without moisture; select **MOIST** if sealing food that is juicy or contains liquid. The light illuminates next to the food type selected.

8 NORMAL/GENTLE PRESSURE

Pressing the **PRESSURE** button changes the mode between **NORMAL** and **GENTLE** vacuum pressure. Select **NORMAL** for stronger vacuum pressure. Select **GENTLE** for delicate foods or those that may crush easily, such as berries, baked goods, or pretzels. The light illuminates next to the pressure type selected.

9 VAC AND SEAL MODE

After selecting the food type and pressure, press the **VAC-SEAL** button to remove air from bags and create an airtight seal.

10 STOP BUTTON

Press the **STOP** button any time during use to immediately stop the vacuum/sealing process.

11 VACUUM MARINATE BUTTON

Use this button with vacuum seal zipper bags, storage containers**, bottle stoppers**, and marinate containers**. Be sure to insert the vacuum tube firmly into the accessory port before using this button. See more information on pages 6 through 8.

NOTE: Disconnect the vacuum tube before making or using custom bags from roll material and before using pre-cut vacuum sealer bags** without ports.

12 SEALING STRIP

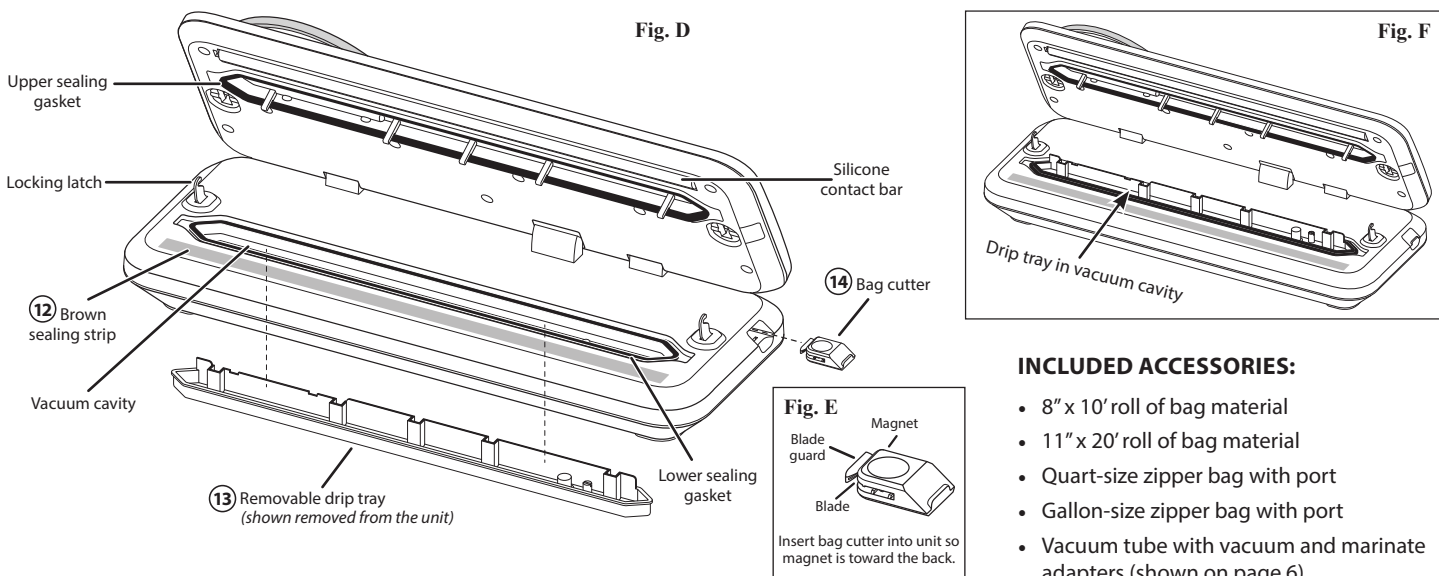
The brown sealing strip (Fig. D) heats the bag material to form a seal. To ensure the bag seals completely, the bag material must be placed over the sealing strip. Avoid touching the sealing strip immediately after use as it may be hot.

13 REMOVABLE DRIP TRAY

The drip tray fits in the vacuum cavity (Fig. D) and is removable for easy cleaning. It should always be in place when using the vacuum sealer (Fig. F).

14 BAG CUTTER

The removable bag cutter allows you to make custom-size bags in seconds. The magnet holds it securely in the unit for convenient storage (Fig. E).



- INCLUDED ACCESSORIES:**
- 8" x 10' roll of bag material
 - 11" x 20' roll of bag material
 - Quart-size zipper bag with port
 - Gallon-size zipper bag with port
 - Vacuum tube with vacuum and marinate adapters (shown on page 6)

**Vacuum seal storage containers, bottle stoppers, pre-cut vacuum sealer bags, and marinate containers are sold separately. See page 13 for accessories.

HOW TO USE

Always use the vacuum sealer on a dry level surface. Before using the seal or vacuum seal modes, take all objects off the scale platform and press the **TARE** button to reset the scale to zero.

How to Make a Bag from Roll Material

1. Touch the stainless steel open/close bar. You will hear a brief low sound. The display should read OPEN. If it says CLOSE, press the bar again.
2. Lift the vacuum sealer lid with the thumb of one hand and hold the lid in the lifted position (Fig. G). Avoid touching the open/close bar. If you accidentally touch the bar, and hear the low sound, touch the bar again.
3. With your other hand, position the open end of the bag roll material so the entire end overlaps the brown sealing strip (Fig. G). The sealing strip heats the bag material and forms the seal. Make sure the bag material is smooth; there should be no folds or wrinkles.
4. Manually lower the vacuum sealer lid and touch the open/close bar. The display should show the word CLOSE. If it says OPEN, touch the bar again and verify it says CLOSE.

IMPORTANT: The bag will not seal if the unit is not fully closed and locked.

5. Press the **SEAL** button. The word CLOSE will again appear in the display and the motor will turn on. As the unit warms up and during the sealing process, the display will show a **00000** scrolling pattern. It takes about 15 seconds to create a seal.

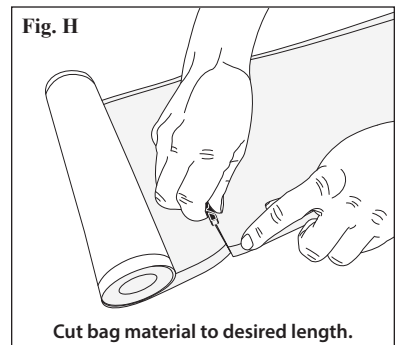
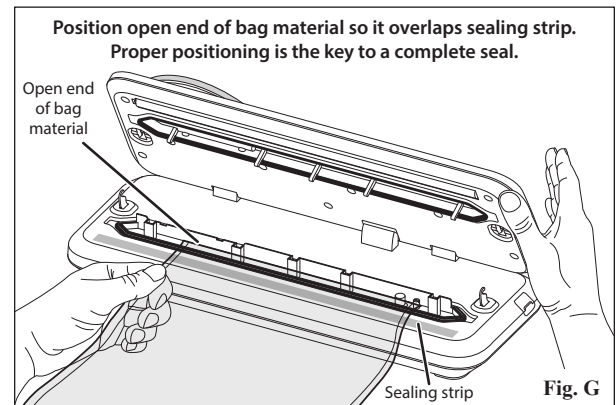
The unit will automatically stop when the seal is complete. After a few seconds, the word OPEN will appear in the display and the unit will automatically open. The 15 second countdown (protective cooling period) will then appear in the display.

CAUTION! To prevent burns, avoid touching the brown sealing strip immediately after use, as it may be hot.

6. Verify that the seal is complete and it is a smooth straight line. If there are folds or wrinkles in the seal, cut off the sealed end and repeat the sealing process.
7. Using the food or object you plan to seal, determine the bag length needed. Allow enough material to hold the item(s) to be sealed plus at least 3 inches above the item if it is thick, such as meat, or at least 2 inches if the item is thin. If you plan to remove items from the bag and then vacuum and reseal the bag, leave an additional inch for each time you plan to reseal it.

Place the bag material on the counter and measure from the seal created in step 5.

8. Remove the bag cutter from the right side of the vacuum sealer (Fig. D, page 4). Insert the edge of the bag material between the blade and the blade guard (Fig. E, page 4). Then hold the bag material securely with one hand and carefully slide the blade straight across the material with your other hand (Fig. H). A straight cut is important for a successful seal.

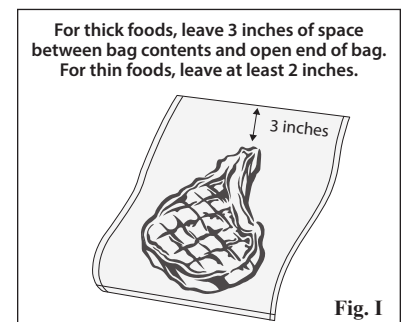


How to Vacuum Seal a Bag

Refer to the vacuum sealing tips on pages 8 and 9. Follow instructions applicable for the type of food being vacuum sealed.

1. If vacuum sealing moist or messy foods, such as raw meat, turn the top 2 inches of the bag inside out before filling. That will keep the open end of the bag clean and dry. For other foods, this step is optional.
2. Fill the bag with the item(s) you want vacuum sealed. If you turned the bag inside out in step 1, unfold the top of the bag. Verify there are 2 to 3 inches of space between the bag contents and the sealing end and that the sealing end is clean and dry (Fig. I).
3. Look at the **FOOD** button and make sure the light next to the type of food you will be vacuuming (**DRY** or **MOIST**) is illuminated. If it is not, press the **FOOD** button and the other mode will light up.

Look at the **PRESSURE** button and make sure the light next to the type of vacuum pressure you want (**NORMAL** or **GENTLE**) is illuminated. If it is not, press the **PRESSURE** button and the other mode will light up.



4. Hold the vacuum sealer lid open with one hand and use your other hand to position the entire unsealed end of the bag in the vacuum cavity (Fig. J). Flatten the open end of the bag so it is smooth with no wrinkles or folds. Hold the bag in place and manually lower the vacuum sealer lid.

OPTION: If you are having difficulty positioning the bag with one hand, prop the lid open with the knuckles of both hands so you can use all of your fingers to position and smooth the bag material.

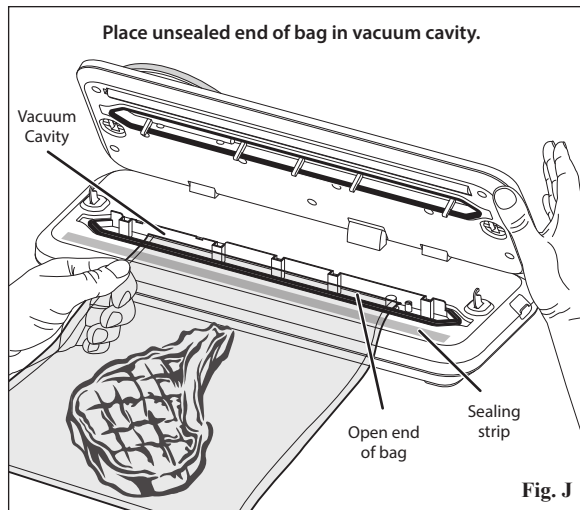
5. Touch the open/close bar. The display should show the word CLOSE. If it says OPEN, touch the bar again and verify it says CLOSE.
6. Press the **VAC-SEAL** button. The word CLOSE will again appear in the display and the motor will turn on. As the unit warms up and during the vacuum process, the display will show a **|||||** scrolling pattern.

As air is removed, the bag will shrink up around the food. This should occur within seconds of pressing the **VAC-SEAL** button. If it does not, press the **STOP** button. Touch the open/close bar and do the following:

- Reposition the bag and try vacuum sealing again following steps 4 through 6. If the bag still will not vacuum, stop the unit, remove the bag, and try the suggestions below.
 - Make sure the end of the bag is clean and dry. If sealing moist food, follow the tips on page 8. Try vacuum sealing again.
 - If the bag still does not shrink up, it may have holes or a bad bottom seal. Place the food in a new bag and try vacuum sealing again.
7. When all of the air is removed, the unit will seal the bag. The display will show a **00000** scrolling pattern. The unit will automatically stop when the seal is complete and the word OPEN will appear in the display. After a few seconds, the unit will open.

NOTE: It takes longer to vacuum seal bags of moist food than dry food.

8. Remove the bag and follow proper storage procedures on page 9.
9. When finished using the vacuum sealer, verify the unit is in the open position by touching the open/close bar until OPEN appears in the display. Unplug the unit and follow the cleaning instructions on page 10.



How to Use the Vacuum Tube

The vacuum tube (Fig. K) is used with various vacuum sealer accessories. As received, the port adapter and vacuum adapter will be connected to the vacuum tube. The end with the port adapter (Fig. L) plugs into the accessory port on the back of the vacuum sealer (Fig. O). It must be fully inserted to function correctly.

The vacuum adapter can be interchanged with the marinate adapter (Fig. K).

Use the **vacuum adapter** with vacuum seal zipper bags (see below), storage containers**, and bottle stoppers**.

Use the **marinate adapter** with vacuum seal marinate containers** (see page 7); it can also be used with bottle stoppers.

To interchange the vacuum and marinate adapters, simply pull the attached adapter off the tube. Then attach the desired adapter by firmly pushing the end of the tube onto the post in the back center of the adapter (Fig. M).

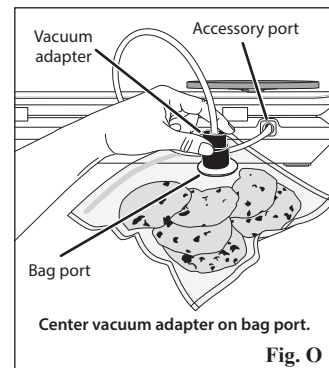
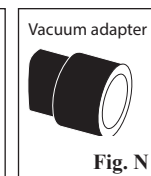
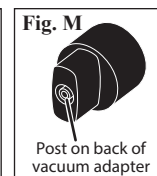
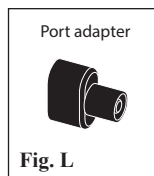
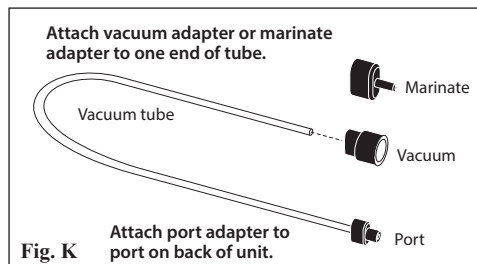
IMPORTANT: Before use, always make sure the adapters are securely connected to the vacuum tube.

How to Use the Vacuum Tube with Vacuum Seal Zipper Bags

NOTE: Vacuum seal zipper bags are intended for storing foods that are consumed regularly. They are recommended for pantry and refrigerator use only.

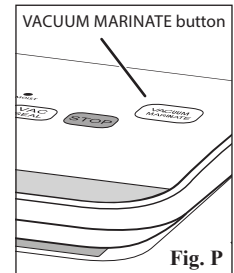
1. Attach the vacuum adapter (Fig. N) to the vacuum tube, if not already attached.
2. Push the port adapter end of the vacuum tube into the port on the back of the vacuum sealer (Fig. O). **Twist the port adapter a quarter turn clockwise and then counterclockwise two to three times.** Twisting the port adapter in this fashion ensures a firm connection, which is key to achieving a successful vacuum.
3. Fill a vacuum zipper bag with the item(s) you want vacuum sealed. Do not place liquid in the bag. Also, avoid placing item(s) directly under the bag port.

IMPORTANT: If using the bag for fine-grained foods, see the tips on page 8 before filling the bag.



**Vacuum seal storage containers, bottle stoppers, pre-cut vacuum sealer bags, and marinate containers are sold separately. See page 13 for accessories.

4. Press the zipper closed. The bags are very durable and the zipper portion is quite firm. To ensure the bag is fully closed so air cannot escape, press the zipper inch by inch from one end of the bag to the other.
5. Lay the zipper bag flat so the white plastic port on the outside of the bag is facing up. Hold the vacuum adapter, centered, over the bag port (Fig. O, page 6).
6. **Press and immediately release** the **VACUUM MARINATE** button (Fig. P). The unit will turn on and the button light will flash. The display will show the weight. **Do not hold the button down.**



NOTE: If the **VACUUM MARINATE** button light is on and not flashing and the display immediately changes to a **|||||** scrolling pattern, you held the button down too long and the unit is now in marinate mode. Push the **STOP** button and try again.

7. The bag material should immediately begin to shrink around the item(s) in the bag. If the bag does not shrink up, check the following:
 - Confirm the vacuum tube is securely attached to the vacuum sealer. Push and twist the adapter in firmly as instructed in step 2.
 - Make sure the zipper top of the bag is fully closed.
8. When a successful vacuum occurs, the vacuum adapter will stick to the bag port and the display will show a **|||||** scrolling pattern.

NOTE: If you do not see the scrolling pattern or the vacuum adapter does not stick to the bag port, food particles may be stuck in the bag port. Clean the port following the instructions on page 10.
9. When the process is complete, the unit will automatically stop and the display will show the scale weight. After a few seconds, the vacuum adapter will fall off the bag port.

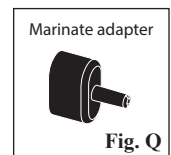
NOTE: If the bag fills with air after the vacuum adapter falls off the bag port, food particles may have become lodged in the bag port during the vacuum process. Empty the bag and clean it following the instructions on page 10. Then try again.

If the bag still fills with air, the bag may have tiny holes or simply be worn out from multiples uses. Try again with a new bag.
10. Always remove the vacuum tube from the port on the vacuum sealer when sealing is complete. The vacuum tube must be detached before making and using custom bags from roll material and before using pre-cut vacuum sealer bags** without ports.

How to Use the Vacuum Tube with Vacuum Seal Marinate Containers**

NOTE: The marinate function is intended for vacuum seal marinate containers which are sold in stores and online.

1. Attach the marinate adapter (Fig. Q) to the vacuum tube.
2. Connect the port adapter end of the vacuum tube to the port on the back of the vacuum sealer. **Twist the port adapter a quarter turn clockwise and then counterclockwise two to three times.** Twisting the port adapter in this fashion ensures a firm connection, which is key to achieving a successful vacuum.
3. Fill a vacuum seal marinate container with food and marinade. Place the cover on tightly. Follow the container manufacturer's instructions. If there is a valve on the container that enables vacuuming and marinating, turn that valve to the marinate/open position.
4. Connect the marinate adapter by gently inserting the stem in the cover opening. For containers with a cover valve that enables both vacuuming and marinating, the opening may be in the cover's valve.
5. To activate the marinate function, **press and hold** the **VACUUM MARINATE** button (Fig. P above) until you hear the motor turn on (about 3 seconds).



The button light stays lit and the display will immediately show a **|||||** scrolling pattern to indicate the unit is in marinate mode. If the button is flashing or the scale weight is in the display, you did not hold the button long enough. Press the **STOP BUTTON** and repeat step 5.

6. Ensure the port adapter on the vacuum tube is fully inserted into the port on the back of the vacuum sealer. Remember to twist the port adapter in firmly as instructed in step 2.

The marinate process will take about 30 minutes. While in marinate mode, the unit will periodically activate the vacuum pump and you will hear the unit turn on. This is when marinade is being infused into the food. The vacuum pump will remain on for about 15 to 20 seconds. The vacuum will be held and then released. If there is a vacuum indicator on the container, it will provide a visual indication when the vacuum is drawn and when it is released.

When the vacuum pump turns off, there will be a quiet rest period for 1 to 2 minutes before the vacuum cycle starts again. The **|||||** scrolling pattern will continue for the entire marinate process.

IMPORTANT: If the scale weight appears in the display and the unit shuts off after 2 minutes, the unit may not have a good vacuum or is not in marinate mode. Check the following:

- Make sure the **VACUUM MARINATE** button is not flashing. If it is, press **STOP** and then press and hold the **VACUUM MARINATE** button again until it stays lit.

**Pre-cut vacuum sealer bags and marinate containers are sold in stores and online.

- Ensure the port adapter on the vacuum tube is fully inserted into the port on the back of the vacuum sealer.
- Verify the marinate container cover is on tight.

NOTE: You can end the marinate process at any time by pressing the **STOP** button.

7. Once marinating is complete, your food is ready to cook.

The vacuum tube is also used with vacuum seal storage containers and bottle stoppers.

Follow the instructions provided with the accessories.

TIPS FOR VACUUM SEALING

General Tips

- Do not overfill bags. Leave 2 to 3 inches of space between the bag contents and the end of the bag you will be sealing. Certain foods, such as nuts, will only require 2 inches, whereas meat or other thick foods will require 3 inches. If you plan to reseal the bag, leave an additional inch for each time you plan to reseal it.
- Place the open end of the bag flat against the sealing strip to ensure a complete seal.
- Be sure the end of the bag is clean and dry. Dirty or wet bags may interfere with the sealing process and prevent the bag from sealing.
- To keep the sealing edge clean, fold the top of the bag back 2 inches before placing food inside the bag, then unfold the bag before sealing.
- If sealing food or items with sharp edges or points, wrap the sharp edges with wax paper or paper towels before sealing to prevent punctures in the bag.
- When storing sealed food, check the bags from time to time. If you notice a bag is no longer compressed and has air in it, the seal is broken. Cut the bag open and reseal it or place the item(s) in a new bag and seal.
- Be sure to detach the vacuum tube from the port on the back of the unit when you are done using it with the accessories. If the tube is not detached, the unit will be unable to remove air from bags made from roll stock or pre-cut vacuum sealer bags** without ports.
- Do not reuse vacuum sealer bags that were previously used for raw meat, fish, or greasy foods. Also, do not reuse bags after micro-waving or simmering in them.

Tips for Vacuum Sealing Meat, Fish, and Other Moist Food

- It is recommended that meat, fish, and other moist food be frozen before vacuum sealing. This helps retain the meat juice and also prevents liquids from being drawn into the vacuum cavity during sealing.
- If unable to pre-freeze meat, fish, or moist food before sealing, wrap the food in plastic wrap before placing in the vacuum sealer bag and then seal. Another option is to place a folded paper towel in the bag above the food and just below the seal area. This will absorb moisture as the bag is vacuumed so the bag can seal properly. Be sure to select the **MOIST** food setting before use.
- Keep the end of the bag dry, as a wet bag may not seal. To keep the sealing edge dry and clean, turn the top 2 inches of the bag inside out before placing food inside the bag, then unfold the bag before sealing.

Tips for Vacuum Sealing Fruits, Vegetables, and Baked Goods

- Prior to freezing, vegetables should be blanched and then vacuum sealed. Blanching helps the vegetables retain their color, flavor, and nutritional content.
- Arugula, bok choy, broccoli, Brussels sprouts, cabbage, cauliflower, kale, radishes, turnips, and any other vegetables in this family (known as Cruciferous vegetables) must be blanched before vacuum sealing and stored in the freezer. These vegetables emit gases if vacuum sealed without blanching, causing them to spoil.
- Flash freeze baked goods, blanched vegetables, and delicate fruits (such as blueberries, raspberries, and strawberries) before vacuum sealing. To flash freeze, place individual pieces of food on a wax paper lined pan, allowing space between each item. Freeze for about an hour. Then place food in a bag and vacuum seal.
- Large fruit, such as apples, pears, and peaches should be sliced before vacuum sealing. **Tip:** To preserve the color of apple slices, brush them with lemon juice before sealing.

Tips for Vacuum Sealing Fine-Grained Foods, such as Coffee, Flour, and Spices

- Before vacuum sealing fine-grained foods, place the food in a standard plastic bag inside of the vacuum sealer bag. Alternatively, place a folded coffee filter or paper towel above the food in the bag. If using zipper bags, the filter or paper towel must be below the bag port. The plastic bag, filter, and paper towel help prevent food particles from being drawn into the unit or, if using zipper bags, into the bag port and vacuum tube.

**Vacuum seal storage containers, bottle stoppers, pre-cut vacuum sealer bags, and marinate containers are sold separately. See page 13 for accessories.

Tips for Vacuum Sealing Soups, Stews, and Casseroles

- Soups, stews, casseroles, and other liquid-based food must be frozen before vacuum sealing. Freeze in ice cube trays or lined baking pans until solid. Once frozen, remove from tray or pan, vacuum seal, and store in the freezer.

STORING, THAWING, AND HEATING VACUUM SEALED FOOD

Storing Vacuum Sealed Food

- Non-perishable vacuum sealed food, such as dry goods, nuts, and crackers can be stored at room temperature. Store in a cool, dark place.
- Perishable vacuum sealed food must be stored in the refrigerator or freezer. If food is to be kept longer, such as meat, store it in the freezer.

NOTE: When red meat is vacuum sealed, the removal of oxygen may cause it to look darker. This is normal and does not indicate spoilage.

Thawing Vacuum Sealed Food

- Remove vacuum sealed fish from the package before thawing or cut the package open to allow oxygen in. This prevents harmful bacteria from growing.
- Never thaw perishable food at room temperature. Thaw food in the refrigerator or in a microwave oven.

Heating Vacuum Sealed Food

- Before heating vacuum sealed food in the microwave, puncture the bag or cut a corner from the bag. Heat the bag in a microwave-safe dish.
- Do not microwave vacuum sealed bags containing greasy food or bone-in meats, due to hot spots. Instead, place the bags in a pot of simmering water (below 170°).

NON-FOOD USES FOR VACUUM SEALING

The vacuum sealer can be used to protect non-food items from moisture and corrosion. Place items such as matches, batteries, first aid supplies, keys, cell phones, silver, and collectibles in vacuum sealer bags and follow the sealing instructions.

OPERATING THE SCALE

- Attach the scale platform to the unit (see the instructions on page 3).
- Plug the unit in and wait 30 seconds before use to ensure scale accuracy. Press the **TARE** button before weighing anything.
- Never place items over 4.4 lbs. (2kg) on the platform.
- To use the tare feature, place an empty container on the scale and press the **TARE** button. The display will read zero. Then place food in the container. The food will be weighed without including the container's weight.
- Press the **UNITS** button to select the desired units of measure (oz, lb, g, or kg).
- For an accurate weight, center the item(s) in the center of the platform. To ensure continued accuracy of the scale, avoid rough handling in use and storage.
- During operation of the vacuum sealer, you may notice that the weight displayed may vary from zero. This is normal. Before using the scale, be sure to press the **TARE** button to reset the scale to zero.
- The scale was calibrated before shipping. Recalibrate only if you are getting inaccurate readings. A 2kg weight is needed for calibration. See the instructions below.

How to Calibrate your Scale

1. Allow vacuum sealer to sit at room temperature for at least 30 minutes before calibration.
2. Hold the **TARE** and **UNITS** button at the same time until 2000.0 g flashes in the display.
3. Place a 2kg weight in the center of the platform. When the display shows PASS, this indicates calibration is successful.

CARE AND CLEANING

1. Be sure the vacuum sealer is in the unlocked position and then unplug it from the wall outlet before cleaning.
2. The removable drip tray catches overflow liquids and needs to be cleaned regularly. Wash it in warm, soapy water. Rinse and dry.
3. Wipe the inside of the unit, including the sealing strip, sealing gaskets (upper and lower), and silicone contact bar with a damp, soapy cloth. Dry thoroughly.

CAUTION! To prevent electrical shock and damage to the vacuum sealer, never immerse it in water or any other liquid.

If necessary, the lower sealing gasket and silicone contact bar (Fig. D, page 4) may be removed and cleaned in warm, soapy water. Allow these parts to dry thoroughly before reinserting them into the unit. To reinsert the lower gasket, start by inserting one end into the vacuum cavity. Gently press the gasket toward the other end, without stretching it, until it is fully installed.

NOTE: Replace the lower gasket if it is cracked or worn. Visit www.GoPresto.com or see the Consumer Service Information (page 12).

4. Place the drip tray back in the unit after cleaning.
5. Gently wipe the outside of the unit with a damp cloth. If desired, remove the scale platform by turning it counterclockwise. Gently clean the platform with a damp cloth. Do not immerse it in water.

NOTICE: To avoid scratches, do not use abrasive cleaners on the unit.

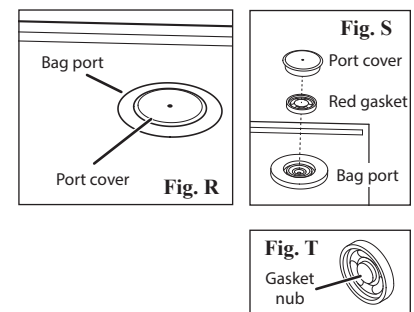
6. Always store the vacuum sealer in the unlocked position so the sealing gaskets are not compressed. This helps maintain the function of the sealing gaskets.

Cleaning Zipper Bags with Ports

To clean the bag port, first remove the port cover on the outside of the bag (Fig. R). Insert your fingernail between the port cover and the bag port to pry it off. Remove the cover and red gasket (Fig. S).

Wash the bag port parts and bag in hot, soapy water. Do not wash in the dishwasher. After washing, rinse and dry all parts thoroughly.

Reassemble the bag port by placing the red gasket, nub side down (Fig. T), in the port. Then snap the port cover in place.



TROUBLESHOOTING

A. Why won't the unit open or close when touching the open/close bar?

The unit is not plugged in. Be sure the cord is securely connected to the unit and the outlet. Also make sure there is power to the outlet.

B. I'm having trouble making a bag. Why won't the end seal?

1. You may not have positioned the bag material so the entire open end is overlapping the brown sealing strip. Reposition (see Fig. G, page 5) and try again.
2. You may not have fully closed the unit. Reposition the bag material. Hold it in place with one hand and manually close the unit with the other hand. Then touch the open/close bar. The display should show the word CLOSE. If it says OPEN, touch the bar again and verify it says CLOSE. Then press the **SEAL** button.

C. I'm having difficulty positioning and holding the bag with one hand. What can I do?

You can prop the lid open with the knuckles of both hands so you can use all of your fingers to position and smooth the bag material.

D. Nothing happens when I press the SEAL button. What am I doing wrong?

You are attempting to seal while the unit is in its *smart protection mode*. That mode prevents sealing during a 15-second cooling period between each seal. The 15-second countdown appears on the display. Try again when zero is displayed. Note: The countdown will not appear if the scale is in use.

E. Why won't the bag contract around the food when I'm vacuuming bags made from roll material?

1. You did not insert the open end of the bag in the vacuum cavity. Reposition (see Fig. J, page 6).
2. You may not have closed the vacuum sealer. See B2 above.
3. The vacuum tube may be connected to the port on the back of the unit when it shouldn't be. Detach it and try again.
4. You may not have a good bottom seal. Reseal the bottom. See B1 above.
5. You may have overfilled the bag. Make sure to allow enough space between the items that are being sealed and the end of the bag.
6. The bag material itself may have pin holes or has been punctured. Discard the bag and make a new bag.

F. The bag contracts during the vacuum process, however, at the end of the process, it expands again. What is happening?

1. The food may be wet, and the moisture is preventing the bag from sealing. Follow the tips for sealing moist foods on page 8.
2. The end of the bag may be wet or has particles on it preventing it from sealing. Clean the end of the bag and dry thoroughly, or use a new, clean, dry bag.
3. The sealed end of the bag may have a fold or other defect, such as a pin hole. Cut off the sealed end. Flatten the bag and reseal it.
4. Something in the bag has a sharp point or edge and has punctured the bag. Wrap the sharp edges with wax paper or paper towels and place in a new bag and reseal.
5. The sealing strip or gaskets may be dirty or damaged. Clean the sealing strip and gaskets. Replace the lower gasket, if damaged. Visit www.GoPresto.com or see the Consumer Service Information (page 12).
6. There may be liquid in the removable drip tray that is getting on the bag, preventing it from sealing. Empty, clean, and thoroughly dry the drip tray before trying again.

If using reusable zipper bags, also see H1 and H2 below.

G. When I'm using the vacuum tube with reusable zipper bags, I cannot get a vacuum. What should I do?

1. Check the vacuum tube connections. Make sure the vacuum tube is securely attached to the port on the back of the unit. Follow step 2 on page 6. Also make sure the port adapter and vacuum adapter are securely attached to the tube.
2. Be sure the zipper is fully closed. Press the zipper firmly from one end of the bag to the other.
3. Be sure there aren't any items directly under the bag port when filling the bag.
4. Make sure you are placing the vacuum adapter over the correct side of the bag. The white plastic port located on the outside of the bag should be facing up.
5. Adjust the position of the vacuum adapter. Center it on the port until suction occurs.

H. My reusable zipper bag contracts during the vacuum process, however, at the end of the process, it expands again. Why?

1. The bag port may be blocked or dirty. Try cleaning the bag port as suggested on page 10. In the meantime, use a different bag and remember if you're using the bag for fine-grained foods, follow the tips on page 8.
2. The bag may be worn out. Discard the bag and try a new bag.

I. Air has re-entered the bag after vacuum sealing. What causes this?

1. The seal may have a fold or wrinkle in it causing air to get in the bag. Cut off the sealed end. Flatten the bag and reseal it. If that doesn't work, try another bag.
2. The bag may contain vegetables that released gas, causing the bag to fill with air.
Note: Raw onions and garlic should never be vacuum sealed. The fumes emitted can inflate the bag and cause spoilage. Blanch vegetables prior to vacuum sealing to prevent gas from releasing.

J. The vacuum sealer cycles on and off repeatedly sometimes. What is happening?

You may have activated the marinate function by pressing the **VACUUM MARINATE** button for 3 seconds. When the unit is in the marinate mode, it will cycle on and off approximately every 1 to 2 minutes. It will continue in this mode for about 30 minutes. Press the **STOP** button to cancel the marinate mode.

K. I purchased a marinate container to use with my vacuum sealer. How can I tell if it's marinating?

The **VACUUM MARINATE** button on the vacuum sealer will stay lit and the display will show a **! ! ! !** scrolling pattern throughout the process to indicate the unit is in marinate mode. If the button is flashing or the scale weight is in the display, you did not hold the button long enough and the unit is not marinating. See the instructions on page 7.

L. The displayed weight changes constantly when there is nothing on the scale. Is that normal?

Yes. During operation of the vacuum sealer, you may notice that the weight in the display may vary from zero. This is normal. Before using the scale, be sure to press the **TARE** button to reset the scale to zero.

CONSUMER SERVICE INFORMATION

If you have any questions regarding the operation of your Presto® appliance or need parts for your appliance, contact us by any of these methods:

- Call 1-800-877-0441 weekdays 8:00 AM to 4:00 PM (Central Time)
- Email us through our website at www.GoPresto.com/contact
- Write: National Presto Industries, Inc.
Consumer Service Department
3925 North Hastings Way
Eau Claire, WI 54703-3703

Inquiries will be answered promptly by email, telephone, or letter. When emailing or writing, please include a phone number and a time when you can be reached during weekdays if possible.

When contacting the Consumer Service Department, please indicate the model and series numbers located on the bottom of the vacuum sealer.

Please record this information:

Model _____ Series _____ Date Purchased _____

The Presto Factory Service Department is equipped to service Presto® appliances and supply genuine Presto® parts. Genuine Presto® replacement parts are manufactured to the same exacting quality standards as Presto® appliances and are engineered specifically to function properly with its appliances. Presto can only guarantee the quality and performance of genuine Presto® parts. “Look-alikes” might not be of the same quality or function in the same manner. To ensure that you are buying genuine Presto® replacement parts, look for the Presto® trademark.

Canton Sales and Storage Company
Presto Factory Service Department
555 Matthews Drive
Canton, MS 39046-3251

PRODUCT REGISTRATION

IMPORTANT: Please go online and register this product within ten days of purchase. Proper registration will serve as proof of purchase in the event your original receipt becomes misplaced or lost. Registration will not affect warranty coverage, but it may expedite the processing of warranty claims. The additional information requested will help us develop new products that best meet your needs and desires.

To register your product, visit www.GoPresto.com/registration or simply scan this QR code. If you do not have computer access, call the Consumer Service Department at 1-800-877-0441 for assistance with registration.



Presto® Limited Warranty

(Applies only in the United States)

This quality Presto® appliance is designed and built to provide many years of satisfactory performance under normal household use. Presto pledges to the original owner that should there be any defects in material or workmanship during the first year after purchase, we will repair or replace it at our option. Our pledge does not apply to damage caused by shipping. ***Outside the United States, this limited warranty does not apply.***

To obtain service under the warranty, please call our Consumer Service Department at 1-800-877-0441. If unable to resolve the problem, you will be instructed to send your Presto® appliance to the Presto Factory Service Department for a quality inspection; shipping costs will be your responsibility. When returning an appliance, please include your name, address, phone number, and the date you purchased the appliance as well as a description of the problem you are encountering with the appliance.

We want you to obtain maximum enjoyment from using this Presto® appliance and ask that you read and follow the instructions enclosed. Failure to follow instructions, damage caused by improper replacement parts, abuse, misuse, disassembly, alterations, or neglect will void this pledge. This warranty gives you specific legal rights, and you may also have other rights which vary from state to state. This is Presto’s personal pledge to you and is being made in place of all other express warranties.

National Presto Industries, Inc.
Eau Claire, WI 54703-3703

PRESTO® VACUUM SEALER ACCESSORIES

The following accessories should be available wherever Presto® Vacuum Sealers are sold; however, if you would like to order them directly from Presto, see the information below.

Vacuum Sealer Bag Material Rolls

8-inch x 20-foot roll (Stock No. 09510)
2 rolls per package

11-inch x 20-foot roll (Stock No. 09511)
2 rolls per package

Reusable Vacuum Seal Zipper Bags with Ports

Quart size (Stock No. 09513)
10 bags per package

Gallon size (Stock No. 09514)
8 bags per package

3-Piece Vacuum Seal Storage Container Set (Stock No. 09512)

1 Small (1 quart) • **1 Medium** (1.5 quarts) • **1 Large** (2 quarts)

- Ideal for items such as baked goods, berries, brown sugar, chips, crackers, and salad greens.
- Transparent containers are scratch, stain, shatter, and odor resistant.
- Dishwasher and refrigerator safe. • Stackable for space-saving storage.

Bottle Stopper (Part 81-715)

Removes air from bottles of wine and specialty oils and vinegars to keep them fresh longer.

The above accessories are all BPA free and food safe.

NOTE: Pre-cut vacuum sealer bags and marinate containers are sold in stores and online. They are not available from Presto®.

How to Order:

Visit www.GoPresto.com. If you do not have computer access, call the Consumer Service Department at 1-800-877-0441 weekdays between 8:00 AM and 4:00 PM (Central Time).

Please have your credit/debit card number and expiration date ready. Payment options on telephone orders limited to credit/debit cards only.

Sous Vide Cooking

Presto® vacuum sealed bags are ideal for sous vide cooking and so is the...

Presto Precise® Tuxedo® digital precision skillet multi-cooker

Digital heat control provides the precision heat regulation at low temperatures needed for sous vide.

Also ideal for pan frying, sautéing, poaching chicken or fish, making sauces, simmering soups and stews, making yogurt, and proofing dough.

Get yours today at your favorite retailer or online at www.GoPresto.com.



Available in 12-inch and 16-inch models.