

BASICS OF SEALING

After each sealing session and before starting up, check to make sure the unit and all accessories are clean and free of leftover food. Follow the cleaning instructions on in **Chapter Cleaning and Maintenance**.



Step 1: Open the lid and insert the open side of a compatible bag into the vacuum chamber.



Step 2: Press the cover down **firmly** on each corner of the top cover until it locks into place with an audible click. To seal, press the Seal Button. To vacuum and seal, press the "Vacuum & Seal" Button.



Step 3: Once the Sealing Indicator Light is no longer lit, press the Cover Unlock Buttons to unlock the top cover.

CUTTING A NEW BAG

Step 1: Place vacuum bag roll inside the detachable vacuum bag roll holder.

Step 2: Attach vacuum bag roll holder to the back of the vacuum sealer. There are small tabs on the back of the unit that should slide into corresponding slots on the vacuum bag roll holder.

Step 3: Open the top cover of the vacuum sealer and pull the desired length of bag through the slot in the top cover.



Step 4: Push the Cutter Unlock Buttons located on either side of the top cover to release the cutter arm.



Step 5: Firmly press the cutter arm down over the bag roll where you'd like to make the cut. Then move the slider on top of the cutter arm across the bag roll to make the cut.



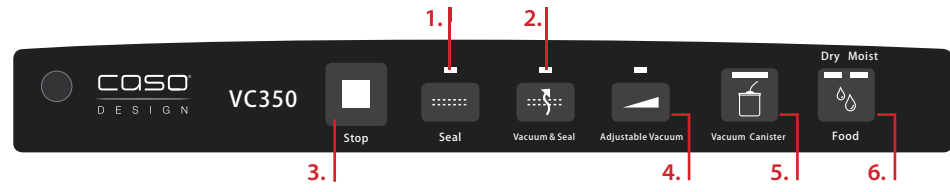
Vacuum rolls and bags

Please only use specified bags and rolls for vacuuming. The material of these special foils is different from plastic wrap, as it has a ribbed structure which helps to extract the air completely. This leads to an optimal vacuum.



SOUS VIDE – CHEF TREND

Inside the airtight bags, foods cook at low temperature in their own natural juices, guaranteeing tender, flavorful results every time.



- 1. Seal**
Button to seal without vacuum. The bags will be sealed with the double sealing bar.
- 2. Vacuum & Seal**
Draws air out of the bag and automatically changes operation to seal the bag after vacuum is completed.
- 3. Stop**
Switches off the vacuuming and sealing action anytime.
- 4. Adjustable vacuum**
As long as you press the button, air is drawn off from inside the bag. When you release the button, this process will stop. Afterwards you must seal the bag via the seal function.
- 5. Vacuum canister**
Not included. Available to purchase separately as accessory. Via the vacuum hose, air is drawn off from inside the vacuum canister.

- 6. Dry / Moist function**
With this function you could adjust the welding time to the consistency of your vacuum food. Choose "dry" for dry vacuum food and "moist" for moist vacuum food where liquid is produced. Please choose the corresponding sealing time before the vacuum process.
- 7. Storage box**
Open the box with the roll, pull out the length needed and cut easily with the integrated cutter.
- 8. Release button**
After vacuuming and sealing process has been completed, press the release button on both sides to unlock the lid.
- 9. Foldable cutter**
To cut the rolls and prepare your custom bag size.
- 10. Cutter unlock buttons**
Press both to unlock and fold out the cutter.

GUIDELINES AND TIPS

Vacuum Sealing Tips

This vacuum sealer will keep **your food fresh** and **protect the quality and nutritional value** of your food. By eliminating the air from the bag or container, you will cut down on oxidation and make **your food last longer**.

Vacuum sealing will also **prevent mold, yeast, and bacteria** from growing on your food. These can all be dangerous and affect your food if you do not store your food in a cool environment.

To greatly lower the growth of these microorganisms, we suggest that you keep your food at or below 40°F. Keeping your food at 0°F will not kill the microorganisms but will stop them from growing. Freeze your food for long term storage and refrigerate after thawing.

Sous Vide Cooking

Sous Vide is a French term that translates to "under vacuum". It is the process used by gourmet restaurants of vacuum sealing food in a bag and cooking at a precise temperature in a water bath. This technique provides healthier, better tasting meals that are never overcooked...never dried out!

Sous vide cooking enables your foods to retain all of their unique tastes, vitamins, nutrients and minerals. **The COSO vacuum bags are perfect for Sous Vide cooking.**



Cheese

When sealing, leave one inch of extra space for each time you will reseal the bag. Never vacuum seal soft cheeses because they are susceptible to bacteria.



Meats & Fish

For meats and fish, best to portion out and seal while fresh. Our double sealing system provides a secure seal for added protection.



Microwave

When thawing food, do so in a microwave or refrigerator. Cut the corner off of the bag when reheating food in a microwave. We advise against reheating greasy foods or bone-in meats in the microwave, instead put them in 170°F water on a low simmer.

Non- Food items

Non-food items can also be stored using a vacuum sealer. This will prevent moisture and oxygen from ruining your items. Seal like you would with food.

Vegetables

To vacuum seal leafy vegetables, first wash and then dry using paper towels or a salad spinner. Use a container as opposed to a bag and then seal as normal.



Liquids

Freeze all liquids before vacuum sealing in a bag. Keep the vacuum sealed liquid in your freezer. When you need to use your liquid, cut the corner off of the bag and put in a bowl in a microwave or put them in 170°F water on a low simmer.



Coffee & Powdery Foods

At the top of the bag, place a coffee filter or paper towel when vacuum sealing coffee or powdery foods. You can also vacuum seal these foods in their original packaging by putting them in a vacuum sealing bag.

