



ATTENTION

If any components of this unit are broken or the unit does not operate properly, please contact Cabela's Customer Service.

Retail Store Purchases: 1-800-905-2731 (U.S. & Canada)

Catalog and Internet Purchases: 1-800-237-8888

All International: 1-308-234-5555

**DO NOT RETURN THE UNIT TO THE STORE
WHERE IT WAS PURCHASED!**



Pro Series
Vacuum Sealer

Model No. 08-0601-C



Q: The bag seal pulls apart.

1. If the seal has not fully welded the bag closed, trim off the bad seal with scissors and adjust the **Seal Time Up (+)** in one second increments and try the test process again.

2. The **Vacuum Sealer** is only intended to be used with vacuum sealing bags. For best results, Cabela's Vacuum Bags should be used. **DO NOT USE HOUSEHOLD BAGS** with the **Vacuum Sealer**.

3. The seal of the bag may be incomplete. If the seal has a crease in it, or if a liquid or powder has been trapped between the layers of the bag, the layers may not have been welded together properly. Cut the seal off and wipe the inside of the bag clean. Then, try to vacuum seal the package again. When sealing a moist or powdery food, insert a paper towel into the bag above the food before vacuum packaging. The paper towel will prevent the food from interfering with the seal. See the "*Vacuum Packaging Guidelines*" in this booklet for helpful tips.

4. If none of the above steps remedy the situation, contact Customer Service.

! WARNING! Before cleaning, assembling or disassembling the **Vacuum Sealer**, make sure the **Vacuum Sealer** is **OFF** and the **PLUG IS REMOVED FROM THE OUTLET/POWER SOURCE!**

COMPONENT LIST

DIAGRAM NUMBER	PART DESCRIPTION	PART NUMBER
1	Seal Bar Heating Element	08-0627
2	Seal Bar Insulator	08-0625
3	Power Cord	08-0602
4	Fuse Holder	08-0604
5	8-Amp Fuse	08-0605
6	Vacuum Pump	08-0639
7	Transformer	08-0641
8	Fan	08-0643
9	Circuit Board	08-0638
10	Teflon Tape (Black)	<i>See Maintenance Kit</i>
11	Oval Chamber Seal (2)	<i>See Maintenance Kit</i>
12	Vacuum Sealer Maintenance Kit Teflon Tape (Black) Chamber Seals (2)	08-0701-C

Before beginning the assembly, check the package contents for all of the parts.

If you are missing any parts, or if any parts are damaged,

Cabela's Customer Service- Retail Store Purchases 1-800-905-2731 (U.S. & Canada) /

Catalog & Internet Purchases: 1-800-237-8888 / All International: 1-308-234-5555

NOTE: The **Vacuum Sealer** is ONLY intended to be used with **VACUUM BAGS**. For best results, only use the recommended vacuum bags. **DO NOT USE HOUSEHOLD BAGS!** Any other uses of the **Vacuum Sealer**, other than the uses described in this booklet, could potentially damage the appliance and void the warranty!

! WARNING! Before cleaning, assembling or disassembling the Vacuum Sealer, make sure the Vacuum Sealer is OFF and the PLUG IS REMOVED FROM THE OUTLET/POWER SOURCE!

IMPORTANT SAFETY RULES



WARNING!

READ AND FULLY UNDERSTAND ALL INSTRUCTIONS AND WARNINGS PRIOR TO USING THIS UNIT. YOUR SAFETY IS MOST IMPORTANT! FAILURE TO COMPLY WITH PROCEDURES AND SAFEGUARDS MAY RESULT IN SERIOUS INJURY OR PROPERTY DAMAGE. **REMEMBER: YOUR PERSONAL SAFETY IS YOUR RESPONSIBILITY!**

1. **ALWAYS DISCONNECT Vacuum Sealer** from power source before servicing, changing accessories or cleaning the unit.

2. Plug the **Vacuum Sealer** into a standard 120 Volt, 60 Hz wall outlet. Avoid using extension cords.

3. **DO NOT USE** the **Vacuum Sealer** if the **Power Cord**, **Plug** or any other parts are damaged. If the **Power Cord** or the **Vacuum Sealer** is damaged, call Customer Service. **DO NOT ATTEMPT TO REPLACE THE CORD.** Be sure to not allow the **Power Cord** to drape into your work area. Check that all parts are operating properly, and perform the intended functions. Check for any other conditions that may affect the operation.

4. **NEVER** use any accessories or parts from other manufacturers. Doing so will VOID YOUR WARRANTY and may cause fire, electrical shock or injury.

5. Reduce risk of unintentional starting. Make sure the **Power Switch** is in the "OFF" position before attaching to the power source.

6. **KEEP FINGERS CLEAR** of the **Heat Sealing Bar** and **Teflon Tape** AT ALL TIMES, these areas become HOT. Doing so may cause serious injury.

7. **DO NOT** take this appliance apart; doing so will VOID YOUR WARRANTY and may result in personal injury.

8 TO PROTECT AGAINST RISK OF ELECTRICAL SHOCK: **DO NOT SUBMERGE**

THE **VACUUM SEALER** INTO WATER OR LIQUID. BE SURE THE **VACUUM SEALER** IS DISCONNECTED FROM THE POWER SOURCE BEFORE CLEANING. Follow the "Cleaning Instructions" in this booklet. **NEVER** rinse appliance **Vacuum Sealer** under tap.

9. **NEVER LEAVE THE VACUUM SEALER UNATTENDED.** Be safe, **DISCONNECT** the **Vacuum Sealer** from power source before leaving the work area. Close supervision is necessary when any appliance is used near children. This appliance is **NOT** to be used by children.

10. **DO NOT** let the **Power Cord** hang over edge of work surface.

11. Be sure the **Vacuum Sealer** is on a stable work surface. Be sure all the **Vacuum Sealer Feet** are stable.

12. **DO NOT** use the **Vacuum Sealer** outdoors.

13. **DO NOT** use the **Vacuum Sealer** while under the influence of drugs, medications or alcohol.

14. The **Vacuum Sealer** is ONLY intended to be used with **VACUUM BAGS**. For best results, only use the recommended vacuum bags. **DO NOT USE HOUSEHOLD BAGS!** Any other uses of the **Vacuum Sealer**, other than the uses described in this booklet, could potentially damage the appliance and void the warranty!

SAVE THESE INSTRUCTIONS!

Refer to them often and use them to instruct others.

NOTE: The **Vacuum Sealer** is ONLY intended to be used with **VACUUM BAGS**. For best results, only use the recommended vacuum bags. **DO NOT USE HOUSEHOLD BAGS!** Any other uses of the **Vacuum Sealer**, other than the uses described in this booklet, could potentially damage the appliance and void the warranty!

Q: The Vacuum Pump starts, but no air is being remove from the vacuum bag.

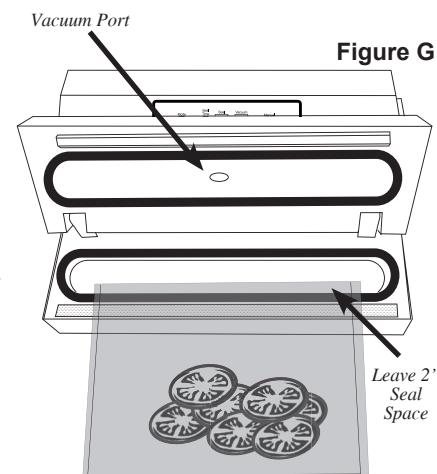
1. For the best results, always use Cabela's brand vacuum bags.

2. Be sure that the bag is inserted properly. The open end of the bag should be centered within the oval **Vacuum Chamber Seals**. Be sure not to cover the **Vacuum Port** opening (Figure G).

3. The bag may have a leak. If there is a leak in the bag, air will be pulled into the bag from the outside. Check for tears or punctures. If you are using a bag that was made from a roll of material, double check that the seal on the end of the bag is welded closed.

4. Slight pressure on the **Vacuum Lid** may be necessary to create a seal at the beginning of the vacuum process.

5. If none of the above steps remedy the situation, contact Customer Service.



Q: The Sealing Bar melts through the bag.

1. The **Vacuum Sealer** is only intended to be used with vacuum sealing bags. For best results, Cabela's Vacuum Bags should be used. **DO NOT USE HOUSEHOLD BAGS** with the **Vacuum Sealer**.

2. Check the condition of the **Teflon Tape** strips. Replace if needed.

3. Open the **Vacuum Lid** and allow the sealing bar to cool for 5-10 minutes. Always leave the **Vacuum Lid** open between bags, and allow at least 20 seconds between cycles.

4. The **Sealing Bar** time may need to be lowered. Adjust the **Seal Time Down (-)** in one second increments and try the test process again. Refer to the "Initial Testing of the Bag Seal" instructions in this booklet for more information.

5. If none of the above steps remedy the situation, contact Customer Service.

TROUBLESHOOTING

Q: Nothing happens when the Power Button is pressed!

1. Make sure that the **Power Cord** is not damaged in any way.

2. Be sure that the female end of the **Power Cord** is plugged completely into the **Power Supply Port** of the **Vacuum Sealer**, and that the male end of the **Power Cord** is firmly plugged into the wall outlet (Figure F).

3. If the **Vacuum Sealer** is properly plugged in, and the **Power Button** still does not work, check the **Fuse**, located above the **Power Supply Port**, on the right side of the **Vacuum Sealer**. Twist the **Fuse Holder** off, then look at the clear tube to see if the **Fuse** is darkened. If the **Fuse** is darkened, it will need to be replaced with a standard 8-Amp Fuse.

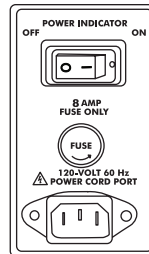
4. If the **Fuse** does not need to be replaced, you will need to be sure the electrical wall outlet is properly working. Plug in another appliance to see if that appliance works from the wall outlet. **USE ONLY TIME-DELAY FUSES.**

5. If none of the above steps remedy the situation, contact Customer Service.

Check to see if the
Fuse is darkened.



Figure F



Q: My Vacuum Sealer shut off and will not start again.

1. The **Thermal Overload Protector** may have been activated. In this case, allow the **Vacuum Sealer** to cool by opening the **Vacuum Lid** for approximately 20 minutes. Be sure to leave the **Vacuum Lid** open between bag sealing.

2. Be sure that the female end of the **Power Cord** is plugged completely into the **Power Supply Port** of the **Vacuum Sealer**, and that the male end of the **Power Cord** is firmly plugged into the wall outlet.

3. If the **Vacuum Sealer** is properly plugged in, and the **Power Button** still does not work, check the **Fuse**, located above the **Power Supply Port**, on the right side of the **Vacuum Sealer**. Twist the **Fuse Cap** off, then look at the clear tube to see if the **Fuse** is darkened. If the **Fuse** is darkened, it will need to be replaced with a standard 8-Amp Fuse (Figure F).

4. If the **Fuse** does not need to be replaced, you will need to be sure the electrical wall outlet is properly working. Plug in another appliance to see if that appliance works from the wall outlet.

5. If none of the above steps remedy the situation, contact Customer Service.

! WARNING! Before cleaning, assembling or disassembling the **Vacuum Sealer**, make sure the **Vacuum Sealer** is **OFF** and the **PLUG IS REMOVED FROM THE OUTLET/POWER SOURCE!**

PROTECTIVE TAPE

There is a factory installed strip of **Teflon Tape** on the **Vacuum Sealer**.
DO NOT REMOVE THE TAPE!

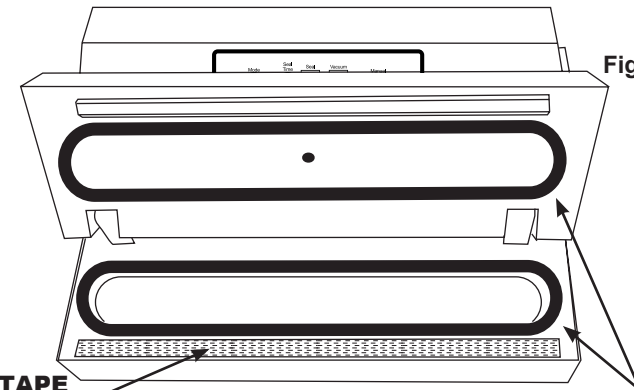


Figure 1

**TEFLON TAPE
DO NOT
REMOVE!**

**OVAL VACUUM CHAMBER SEALS
DO NOT REMOVE!**

The **Seal Bar Heating Element** is covered with **Teflon Tape** to protect vacuum bags during sealing (Figure 1). **DO NOT** remove the **Teflon Tape**. See the "**Maintenance Kit**" section of this manual for information on replacing the **Teflon Tape**, if necessary.

NOTICE!!

PLEASE DO NOT DISCARD THE ORIGINAL SHIPPING PACKAGE AND THE INNER CARTONS!

IN THE EVENT THIS UNIT MUST BE RETURNED FOR SERVICE OR ADJUSTMENTS, THE PRODUCT IS BEST PROTECTED DURING SHIPMENT IF THE PRODUCT IS RETURNED IN THE ORIGINAL SHIPPING CARTON.

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VACUUM CHAMBER SEALS

There are two factory-installed **Oval Vacuum Chamber Seals** on the **Vacuum Sealer**. When the **Vacuum Lid** is closed and downward force applied, they form an airtight seal so the **Vacuum Chamber** can be evacuated.

The **Oval Vacuum Chamber Seals** may wear over time and require replacement. See the “*Maintenance Kit*” section of this manual for information on replacing the **Oval Vacuum Chamber Seals**, if necessary.

COOLING FAN

The **Vacuum Sealer** has an **Internal Cooling Fan** that runs whenever the unit is plugged in and turned on. To save energy, turn the unit “OFF” and unplug the **Power Cord** when not in use.

LIMIT SWITCH

The **Vacuum Sealer** is equipped with a switch to prevent actuation of the **Seal Bar Heating Element** in manual mode when the **Vacuum Lid** is open. When the **Vacuum Lid** is closed, heat made by the **Seal Bar Heating Element** is absorbed by the vacuum bag and **Vacuum Lid Seal**.

When the **Vacuum Lid** is open, there is no means to dissipate the heat and unit damage may occur.

THERMAL OVERLOAD PROTECTOR

The **Vacuum Sealer** will automatically shut down if it overheats. If this occurs, turn the unit off and open the **Vacuum Lid**. Resume normal operation after the unit cools or about 20 minutes.

To help prevent overheating, wait at least 20 seconds between cycles with the **Vacuum Lid** open. Avoid touching the **Teflon Tape**. The **Teflon Tape** will remain hot for a brief period of time after each sealing cycle.

the foods are already chilled when they go into the insulated hamper. The hamper won't chill food - it just keeps food cold when properly packed with ice. Hot cooked foods should be placed in shallow containers and immediately refrigerated so they cool rapidly. Make sure to cover foods after they are cool.

NOTE: Special considerations must be made when using venison or other wild game, since it can become heavily contaminated during field dressing. Venison is often held at temperatures that could potentially allow bacteria to grow, such as when it is being transported. Refer to the USDA Meat and Poultry Department for further questions or information on meat and food safety.

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FOOD SAFETY

There are basic rules to follow when handling food. They are **COOK, SEPARATE, CLEAN, and CHILL.**

COOK

It's crucial to cook food to a safe internal temperature to destroy bacteria that is present. The safety of hamburgers and other foods made with ground meat has been receiving a lot of attention lately, and with good reason. When meat is ground, the bacteria present on the surface is mixed throughout the ground mixture. If this ground meat is not cooked to at least 160°F to 165°F (71°C to 74°C), bacteria will not be destroyed and there's a good chance you will get sick.

Solid pieces of meat like steaks and chops don't have dangerous bacteria like E. coli on the inside, so they can be served more rare. Still, any beef cut should be cooked to an internal temperature of at least 145°F (63°C) (medium rare). The safe temperature for poultry is 180°F (82°C) and solid cuts of pork should be cooked to 160°F (71°C). Eggs should be thoroughly cooked too. If you are making a meringue or other recipe that uses uncooked eggs, buy specially pasteurized eggs or use prepared meringue powder.

SEPARATE

Foods that will be eaten uncooked and foods that will be cooked before eating **MUST ALWAYS** be separated. Cross-contamination occurs when raw meats or eggs come in contact with foods that will be eaten uncooked. This is a major source of food poisoning. Always double-wrap raw meats and place them on the lowest shelf in the refrigerator so there is no way juices can drip onto fresh produce. Then use the raw meats within 1-2 days of purchase, or freeze for longer storage. Defrost frozen meats in the refrigerator, not on the counter.

When grilling or cooking raw meats or fish, make sure to place the cooked meat on a clean platter. Don't use the same platter you used to carry the food out to the grill. Wash the utensils used in grilling after the food is turned for the last time on the grill, as well as spatulas and spoons used for stir-frying or turning meat as it cooks.

Make sure to wash your hands after handling raw meats or raw eggs. Washing hands with soap and water, or using a pre-moistened antibacterial towelette is absolutely necessary after you have touched raw meat or raw eggs. Not washing hands and surfaces while cooking is a major cause of cross-contamination.

CLEAN

Wash your hands and work surfaces frequently when you are cooking. Washing with soap and warm water for at least 15 seconds, then dry with a paper towel.

CHILL

Chilling food is very important. The danger zone where bacteria multiply is between 40°F and 140°F (4°C and 6°C). Your refrigerator should be set to 40°F (4°C) or below; your freezer should be 0°F (-17°C) or below. Simple rule: serve hot foods hot, cold foods cold. Use chafing dishes or hot plates to keep food hot while serving. Use ice water baths to keep cold foods cold. Never let any food sit at room temperature for more than 2 hours - 1 hour if the ambient temperature is 90°F (32°C) or above. When packing for a picnic, make sure

GROUNDING INSTRUCTIONS

GROUNDING

This appliance must be grounded while in use to protect the operator from electrical shock. The appliance is equipped with a 3-conductor cord and a 3-prong grounding type plug to fit the proper grounding-type receptacle. The appliance has a plug that looks like Figure A. An adaptor, Figure B, should be used for connecting Figure A plugs to two-prong receptacles. The grounding tab which extends from the adaptor must be connected to a permanent ground such as a properly grounded outlet box as shown in Figure C using a metal screw.

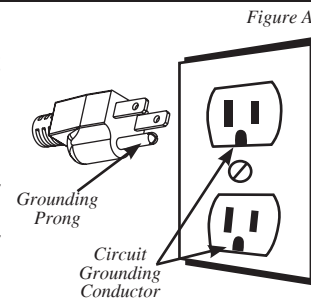


Figure A

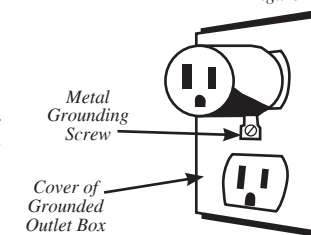


Figure B



EXTENSION CORDS

Use only 3-wire extension cords which have 3-prong grounding-type plugs and a 3-pole cord connector that accepts the plug from the appliance. Use only extension cords having an electrical rating not less than the rating of the appliance. Do not use damaged extension cords. Examine extension cord before using and replace if damaged. Do not abuse extension cord and do not yank on any cord to disconnect. Keep cord away from heat and sharp edges.

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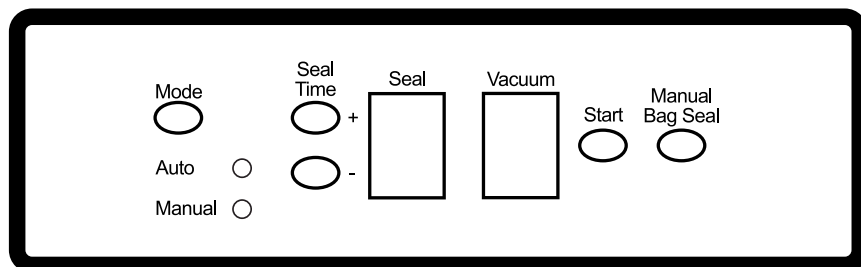
CARE & CLEANING INSTRUCTIONS

- **NEVER IMMERSE** the Vacuum Sealer in water or other liquid.
- **Make sure the Vacuum Sealer has completely cooled before cleaning it.**
- Wipe clean all outside surfaces including the **Plastic Vacuum Chamber** and **Vacuum Lid** with a damp cloth or paper towel. Most household spray cleaners are safe to use. Avoid spraying directly into the vent on the left side of the unit. **DO NOT** use abrasive cleansers!
- Be careful while cleaning not to peel or damage the strip of **Teflon Tape** covering the **Seal Bar Heating Element**.
- Dry all surfaces and close the **Vacuum Lid** before storing the **Vacuum Sealer**.

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CONTROL PANEL

- **Mode Button:** By pressing the **Mode Button**, you can switch between the **Automatic** and **Manual Modes**.
 - The **Automatic Light** will be illuminated when the unit is in the **AUTOMATIC MODE**. The **Vacuum Sealer** will begin sealing the bag after the air in the bag has been evacuated.
 - The **Manual Light** will be illuminated when the unit is in the **MANUAL MODE**; you can now begin the bag sealing process at anytime. This is useful when sealing delicate items that might be crushed if the **Vacuum Sealer** is allowed to reach its maximum vacuum level. *More information about the manual mode can be found in the "Manual Mode" section of this booklet.*
- **Seal Time + and - Buttons:** The **Seal Time Button** adjusts the number of seconds that the **Sealing Bar** will apply heat to create the bag's seal. The optimal time for different brands of bags can be adjusted using the **Plus (+)** or **Minus (-) Buttons**. *See the "Bag Sealing" section in this booklet for further information on sealing vacuum bags.*
- **Seal Window:** The numeric **LED Seal Window** indicates the number of seconds that the **Sealing Bar** will be activated to apply heat to the bag that creates the seal. Once the **Seal Bar** is activated, the display will countdown to "0". *See the "Bag Sealing" section in this booklet for further information on sealing vacuum bags.*
- **Vacuum Window:** The numeric **LED Vacuum Window** indicates the level of vacuum that the **Vacuum Sealer** has attained. The display will count up from "0" to "9".
- **Start Button:** The **Start Button** starts the **2-Piston Vacuum Pump**, which engages the air evacuation process.
- **Manual Bag Seal Button:** This button will start the **Seal Bar** at any time in **Manual Mode**. *More information about the Manual Mode can be found in the "Manual Mode" section of his booklet.*



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REPLACING THE FUSE

If the Vacuum Sealer does not operate when it is plugged in and turned on, try any or all of the following:

1. Make sure the **Fuse** is not blown. The **Fuse** is located on the right side of the unit directly above the **Power Cord Port**. Turn "OFF" and unplug the **Vacuum Sealer**. Twist off and remove the **Fuse Holder**. Remove and check the **Fuse**. The thin metal band in the center of the **Fuse** should be clean and unbroken. If it is burned and/or broken, replace it with a new **Fuse** (8 Amp). Replace the **Fuse Holder**.
2. Make sure the **Connector** at the end of the **Power Cord** is plugged completely into the **Power Cord Port**.
3. Make sure the **Power Cord** is not damaged. DO NOT use a damaged **Power Cord**. Call the Customer Service line for information on part replacement.
4. Try connecting the **Power Cord Plug** to another electrical outlet.

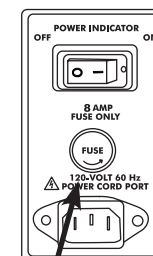


Figure E

STORAGE LIFESPAN GUIDELINES

• **IMPORTANT NOTE:** Vacuum packaging is NOT a substitute for refrigeration. Vacuum packed perishable foods still require refrigeration.

• **NEVER** thaw frozen foods at room temperature. Thaw frozen foods in a refrigerator or microwave oven.

• In general, the colder the temperature at which foods are stored, the longer the shelf life.

• Handle vacuum sealer bags with care. Avoid damaging them. A damaged bag will not hold a seal.

• Only use information in the following chart as a guideline! Refer to the "Vacuum Packaging Guidelines" and "Food Safety" sections of this manual. Actual storage life spans may vary. Check all food for spoilage before use.

FOOD TYPE	STORAGE LOCATION	NORMAL LIFE	VACUUM PACKED LIFE
LARGE CUTS OF MEAT	Freezer	6 months	2-3 years
GROUND MEAT	Freezer	4 months	1 year
FISH	Freezer	6 months	2 years
<i>For best results, freeze meats & fish for 1-2 hours before vacuum packing to help prevent moisture and juices from interfering with the seal of the vacuum bag.</i>			
COFFEE BEANS	Room temperature	4 weeks	16 months
COFFEE BEANS	Freezer	6-9 months	2-3 years
FLOUR, RICE, SUGAR	Room Temperature	6 months	1-2 years
<i>For best results, powder or grainy substances should be kept in their original container or bag, then placed in a vacuum bag for sealing to prevent interfering with the seal of the vacuum bag.</i>			
BERRIES strawberries, raspberries, blackberries	Refrigerator	1-3 days	1 week
BERRIES cranberries, huckleberries, blueberries	Refrigerator	3-6 days	2 weeks
<i>To prevent berries from being crushed by the vacuum sealer, it is best to freeze them before packing. Spread the berries out on a cookie sheet to allow them to freeze individually. Berries frozen in a large block will be difficult to vacuum seal due to the many small air pockets that would form between the berries.</i>			
CHEESE	Refrigerator	1-2 weeks	4-8 months
<i>If vacuum packed cheese is used often, make sure the vacuum bag is long enough to allow for repeated sealing. For shredded cheese, place a paper towel inside the vacuum bag, on top of the cheese to prevent the cheese from being sucked into the Vacuum Sealer or interfering with the sealing of the bag.</i>			
COOKIES, CRACKERS, BREADS with periodical opening	Room Temperature	1-2 weeks	3-6 weeks
<i>Freeze soft airy foods for 1-2 hours prior vacuum packing, to retain shape & texture.</i>			
PASTA, GRAINS, DRIED BEANS	Room Temperature	6 months	1-1/2 years
NUTS	Room Temperature	6 months	2 years
<i>Dried foods with sharp edges should be wrapped in a paper towel or other matter to prevent the sharp edges from puncturing the vacuum bag.</i>			
LETTUCE	Refrigerator	3-6 days	2 weeks
<i>Wash & thoroughly dry leafy vegetables before vacuum packaging.</i>			
VEGETABLES	Freezer	8 months	2 1/2 years
<i>To maximize the taste of vegetables, blanch them before vacuum packaging. Blanching cooks the vegetables very briefly, sealing in the flavor, color and texture, leaving the vegetables cooked but still crisp. Vegetables can be blanched in boiling water in the microwave, most vegetables only require 2-3 minutes (corn on the cob requires 6-11 minutes). Then immerse the vegetables in cold water to stop the cooking process. Dry the vegetables, then vacuum pack.</i>			

Table adapted from Dr. G.K. York, Dept. of Food Science & Tech, U of California, Davis.

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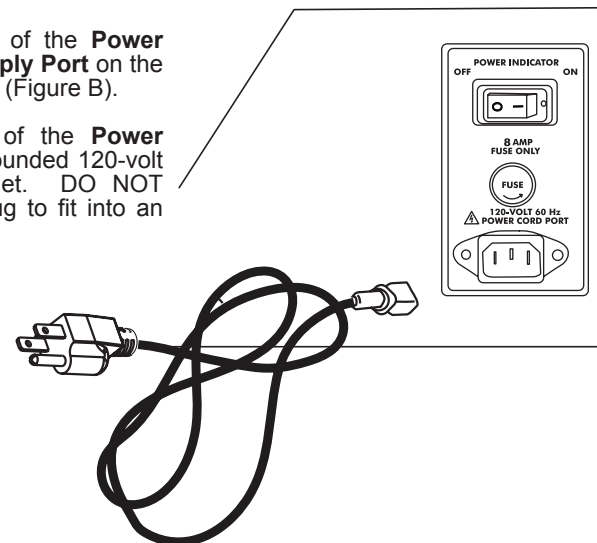
ASSEMBLY

Figure B

• Place the **Vacuum Sealer** on a flat, dry surface.

• Plug the female end of the **Power Cord** into the **Power Supply Port** on the right side of the appliance (Figure B).

• Plug the male end of the **Power Cord** into a standard, grounded 120-volt household electrical outlet. DO NOT attempt to modify the plug to fit into an unsuitable outlet.



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BEFORE YOU START BAG SEALING

Before using the **Vacuum Sealer**, familiarize yourself with the bag sealing functions. A vacuum bag is sealed when the **Seal Bar Heating Element** is activated and heats the bag to its melting point, which then permanently welds the bag layers together, sealing the bag shut. This appliance comes pre-set from the factory to engage the **Seal Bar Heating Element** for 3 seconds. This is the correct amount of time required to fully seal Cabela's Vacuum Bags. Different brands of vacuum bags may require slightly more or slightly less sealing time. **NOTE: THIS BAG SEALER IS INTENDED TO BE USED ONLY WITH VACUUM BAGS. FOR BEST RESULTS USE ONLY CABELA'S VACUUM BAGS. DO NOT USE HOUSEHOLD BAGS!**

The **Seal Bar Heating Element** of the **Vacuum Sealer** is covered with a high temperature resistant **Teflon Tape**. **DO NOT TOUCH** the **Teflon Tape** or the **Seal Bar Heating Element** after a bag has been sealed.

Test seal a couple of bags to be sure that the **Seal Time** is set properly. The **Seal Time** may need to be increased (+) or decreased (-) to optimally seal a bag.

VACUUM PACKAGING GUIDELINES

Very Moist Foods: It is best to freeze very moist food items, like fish, before vacuum sealing them. The excessive moisture can interfere with the **Sealing Bar's** ability to completely fuse the layers of the bag together.

Powdery Items: When vacuum sealing powdery items, like flour, it is best to keep them in their original packaging before putting them into the vacuum bags. The fine powder may get sucked into the **2-Piston Vacuum Pump** and cause enough damage to shorten the life of your **Vacuum Sealer**. Powdery items may also interfere with the bag sealing function.

Sharp or Pointed Items: When vacuum sealing sharp or pointy items, it is best to cushion the edges so they do not puncture the bag during the vacuum process.

YEAST & BACTERIA

For best results in extending the life of foods, it is important to vacuum package foods that are fresh. Once food has begun to deteriorate, vacuum packaging may only slow the deterioration process. Vacuum sealing cannot completely prevent the growth of mold. Other disease causing microorganisms can still grow in low oxygen environments and may require further measures to be eliminated.

Yeast: The development of yeast can be slowed by refrigeration and completely stopped by freezing food at 0°F (-18°C). Yeast causes fermentation, which will give food an identifiable smell.

Bacteria: Freezing cannot eliminate bacteria, but their growth can be stopped. The growth of bacteria can be easily identified by an offensive odor and sometimes a slimy texture. Some bacteria, like the one that causes botulism, can grow in low oxygen environments and cannot be detected by smell, taste or color. Botulism is very rare, but dangerous. Be sure that all foods are stored and cooked properly before eating.

COOKING & HEATING

- Before microwaving vacuum-packed foods, puncture or open the bag to allow hot air to escape while heating.
- Vacuum-packed foods can be thawed or cooked in boiling water.
- Vacuum-packed perishable foods like meats, vegetables and cheeses must be refrigerated (at or below 34°F (1.1°C)) or frozen, especially acid-free or low-acid foods.

This is important because although vacuum packaging removes most air from the bag, bacteria like *Clostridium Botulinum*, which produces a toxin that causes the illness botulism, is anaerobic and grows in the absence of oxygen. Refrigeration and freezing slow the growth of bacteria. It is also important to maintain a clean working area to reduce the likelihood of packaging harmful bacteria with the food.

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! WARNING! Before cleaning, assembling or disassembling the Vacuum Sealer, make sure the Vacuum Sealer is OFF and the PLUG IS REMOVED FROM THE OUTLET/POWER SOURCE!

MAINTENANCE KIT INSTRUCTIONS

Some parts of the **Vacuum Sealer** may need replacing after repeated use. The **Vacuum Sealer Maintenance Kit** will be necessary for the **Vacuum Sealer** to properly function.

REPLACING THE OVAL VACUUM CHAMBER SEALS:

1. Turn "OFF" the **Vacuum Sealer** and remove the **Power Cord** from the electrical outlet.
2. Make sure the unit is completely cool.
3. Open the **Vacuum Lid**.
4. Remove the **Oval Vacuum Chamber Seal** from the groove on the underside of the **Vacuum Lid**.
5. Remove the **Oval Vacuum Chamber Seal** from the groove in the **Plastic Vacuum Chamber**.
6. Set a new **Oval Vacuum Chamber Seal** on the groove in the **Plastic Vacuum Chamber**. Work the seal into the groove with your fingers until done.
7. Position a new **Oval Vacuum Chamber Seal** into the groove in the **Vacuum Lid**. Work the seal into the groove with your fingers until done.

REPLACING THE TEFLON TAPE:

1. Turn "OFF" the **Vacuum Sealer** and remove the **Power Cord** from the electrical outlet.
2. Make sure the unit is completely cool.
3. Open the **Vacuum Lid**.
4. Pick at either end of the **Teflon Tape** covering the **Seal Bar Heating Element** with a fingernail until it lifts slightly. Grasp the loose end and slowly pull the **Teflon Tape** back over itself until fully removed.
5. Remove the backing from a new strip of **Teflon Tape**. Be careful not to allow the **Teflon Tape** to contact anything including itself while the adhesive side is exposed.
6. Hold one end of the **Teflon Tape** in each hand. Stick the left end of the **Teflon Tape** to the flat area on the **Plastic Vacuum Chamber** just left of the **Seal Bar Heating Element**. Apply the **Teflon Tape** from left to right over the **Seal Bar Heating Element** until done. Make sure there are no wrinkles or folds in the **Teflon Tape** once applied. The **Teflon Tape** should fully cover the **Seal Bar Heating Element**.

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INITIAL TESTING OF THE BAG SEAL

1. **ALWAYS** allow the sealing bar to cool for approximately 20 seconds between bags. Leave the **Vacuum Lid** OPEN between uses, this allows the **Heating Element** to cool more quickly between bags.
2. Place one end of the bag onto the **Sealing Bar**, leaving about 2" (5 cm) of the empty part of the bag beyond the inside edge of the **Sealing Bar**.
3. Be sure not to cover the **Vacuum Port** with the bag. Covering the **Vacuum Port** prevents the proper vacuuming of air from the bag.
4. Close the **Vacuum Lid** while holding the bag in place.
5. If the **Manual Light** is not illuminated, press the **Mode Button** until the **Manual Light** is illuminated to select the **Manual Mode**.
6. Press the **Start Button** engaging the **Vacuum Pump** (the **Vacuum Pump** must be on for the **Seal Bar** to heat up).
7. You may need to apply slight pressure to the **Handle** at the beginning of the countdown process in order to create a proper seal.
8. Press the **Manual Seal Button** immediately after the **Vacuum Pump** starts. (Press down on the **Vacuum Lid** to contact the **Sealing Bar**.)
9. After the **Seal Window** counts down to zero (0) the unit will automatically release the vacuum and enable the **Vacuum Lid** to open.
10. Remove the bag and inspect the seal. The seal should appear smooth and consistent all the way across the bag. The seal **SHOULD NOT** melt through the bag at any point. Be sure there are no creases or wrinkles that may allow air to leak into the bag. A properly sealed bag will not pull apart, the bag must be cut open.
11. Do not form side seals on the bags, the sides are already sealed.
12. If the seal is good, proceed with vacuum packaging. Otherwise:
 - If the seal is melted through the bag trim off the bad seal with scissors and adjust the **Seal Time Down (-)** in one second increments and try the test process again.
 - If the seal has not fully welded the bag closed, trim off the bad seal with scissors and adjust the **Seal Time Up (+)** in one second increments and try the test process again.

DO NOT force the Lid Open!
Wait for the vacuum to release.

Allow this Unit to **COOL** for at
least 20 seconds between cycles.

NOTE: The **Vacuum Sealer** is ONLY intended to be used with **VACUUM BAGS**. For best results, only use the recommended vacuum bags. **DO NOT USE HOUSEHOLD BAGS!** Any other uses of the **Vacuum Sealer**, other than the uses described in this booklet, could potentially damage the appliance and void the warranty!

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AUTOMATIC MODE OPERATION

BEFORE ATTEMPTING VACUUM PACKAGING BE SURE THAT THE VACUUM SEALER IS SET UP IN ACCORDANCE WITH ALL OF THE SAFETY PRECAUTIONS LISTED IN THIS BOOKLET.

1. With the **Vacuum Sealer** plugged in and the power turned on, check to be sure the **Auto Mode Light** is illuminated; press the **Mode Button** until the **Auto Light** is on.

2. Place the items to be vacuum sealed into a vacuum bag. Allow at least 2" (5 cm) at the open end of the bag in order to create enough seal space. Be sure not to cover the **Vacuum Port** (Figure C).

3. Close the **Vacuum Lid** and check that the bag opening is in the center of the **Vacuum Chamber**.

4. Press and release the **Start Button**. The **2-Piston Vacuum Pump** will begin removing air from the bag while the **LED Vacuum Window** begins to count up. You may need to apply light pressure to the **Vacuum Lid** during the count-up process. The **LED Vacuum Window** will count up starting at the number "1" and going thru to the number "9", before automatically engaging the bag sealing process. These numbers represent stages, not seconds.

5. Once the **LED Vacuum Window** displays the number "9", the sealing process will begin by counting down from your chosen setting to "0" on the **LED Seal Window**.

6. Once the **LED Seal Window** has reached "0", the **Vacuum Sealer** will automatically stop the **2-Piston Vacuum Pump** and release the vacuum pressure moments later. **DO NOT ATTEMPT TO PULL THE VACUUM LID OPEN BEFORE THE VACUUM HAS BEEN RELEASED, SEVERE DAMAGE TO THE SEALING BAR WILL RESULT.**

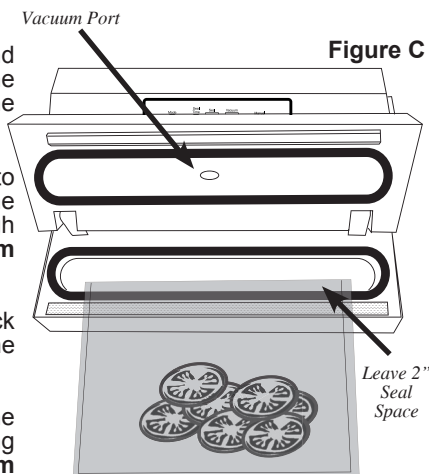


Figure C

! WARNING! Before cleaning, assembling or disassembling the Vacuum Sealer, make sure the Vacuum Sealer is OFF and the PLUG IS REMOVED FROM THE OUTLET/POWER SOURCE!

MANUAL MODE OPERATION

BEFORE ATTEMPTING VACUUM PACKAGING, BE SURE THAT THE VACUUM SEALER IS SET UP IN ACCORDANCE WITH ALL OF THE SAFETY PRECAUTIONS LISTED IN THIS BOOKLET.

1. With the **Vacuum Sealer** plugged in and the power turned on, check to be sure the **Manual Mode Light** is illuminated; if not press the **Mode Button** until the manual light is on.

2. Place the items to be vacuum sealed into a vacuum bag. Allow at least 2" (5 cm) at the open end of the bag in order to create enough seal space. Be sure not to cover the **Vacuum Ports** (Figure D).

3. Close the **Vacuum Lid** and check that the bag opening is in the center of the **Vacuum Chamber**.

4. While monitoring the vacuum bag, press and release **START Button**. The **2-Piston Vacuum Pump** will begin removing air from the bag. When the desired level of air has been evacuated from the bag, press and release the **Manual Bag Seal Button**. It will start the sealing bag process.

Note: You may need to apply light pressure to the **Vacuum Lid** during this process.

Note: It requires some vacuum pressure in the bag to get good seal for the bag.

5. Once the **LED Seal Window** has reached "0", the **Vacuum Sealer** will automatically stop the **Vacuum Pump** and release the vacuum pressure moments later. **DO NOT ATTEMPT TO PULL THE VACUUM LID OPEN BEFORE THE VACUUM HAS BEEN RELEASED, SEVERE DAMAGE TO THE SEALING BAR WILL RESULT.**

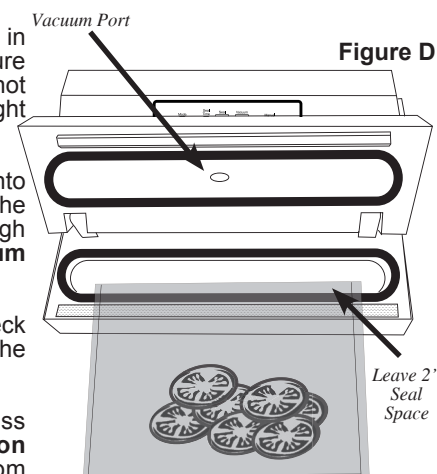


Figure D

DO NOT force the Lid Open!
Wait for the vacuum to release.

Allow this Unit to **COOL** for at
least 20 seconds between cycles.

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