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Caso Design 1220

CASO Germany 50-Piece Vacuum Sealer Bags (11.8 x 15.7-Inch)

Model: 1220

INTRODUCTION

Thank you for choosing CASO Germany Vacuum Sealer Bags. These premium quality bags are designed to extend the freshness of your food, protect against freezer burn, and are suitable for various cooking methods. This manual provides detailed instructions for their proper use and care.

PRODUCT OVERVIEW AND KEY FEATURES

CASO vacuum sealer bags are engineered for durability and performance, ensuring your food remains fresh for longer. They are compatible with all standard vacuum sealers.

- **Premium Quality:** Puncture and tear-resistant material.
- **Enhanced Durability:** 150 µm material thickness, 2-layer structured design, up to 50% stronger and denser than other films, especially resistant to sharp objects like bones.
- **Versatile Use:** Safe for boiling, reheating, sous vide cooking, and microwave use.
- **Freezer Burn Protection:** Provides complete protection against freezer burn.
- **Consistent Seal:** Ribbed texture ensures the most consistent vacuum seal.
- **Dimensions:** Each bag measures 11.8 by 15.7 inches.
- **Quantity:** Includes 50 bags.



Image: A stack of clear, rectangular CASO Germany vacuum sealer bags, highlighting their compact and ready-to-use form.

SETUP AND PREPARATION

Before using the vacuum sealer bags, ensure they are clean and dry. These bags are designed for use with all common vacuum sealing machines.

1. **Unpack:** Remove the desired number of bags from the packaging.
2. **Inspect:** Check each bag for any tears or punctures before use to ensure an effective seal.
3. **Prepare Food:** Place the food item into the bag, ensuring there is sufficient space (at least 2-3 inches) between the food and the open end of the bag for proper sealing. Avoid overfilling.
4. **Clean Sealing Area:** Ensure the inside of the bag near the opening is clean and free of food particles or moisture, as this can prevent a proper seal.

OPERATING INSTRUCTIONS

Follow these general steps for vacuum sealing and utilizing the bags for various applications.

General Vacuum Sealing Process

1. Place your food item inside the CASO vacuum bag.
2. Position the open end of the bag into your vacuum sealer according to your sealer's instructions.
3. Initiate the vacuum and seal cycle. The ribbed texture of the bags is designed for optimal air removal and a strong, consistent seal.
4. Once sealed, store the food as desired (refrigerator, freezer, pantry).

Image: A piece of meat with rosemary sealed in a CASO vacuum bag. The image highlights the 150 µm material thickness and its strong, tear-resistant properties, even against sharp objects like bones.

Specific Applications

- **Boiling and Reheating:** These bags are safe for boiling. You can place sealed bags directly into

simmering water to reheat food or cook items like vegetables.

- **Sous Vide Cooking:** The bags are ideal for sous vide applications. Seal your food with seasonings and cook in a precisely temperature-controlled water bath.
- **Microwave Use:** For reheating, puncture the bag before placing it in the microwave to allow steam to escape.

Image: A perfectly cooked piece of meat, prepared using the Sous Vide method, indicating the suitability of CASO bags for this cooking technique.

Food Compatibility

CASO vacuum bags are suitable for a wide range of food types, including:

- Fish & Meat
- Vegetables & Fruits
- Cheese
- Cold Cuts
- Grains & Bread

Image: An assortment of foods, including corn, asparagus, and fish, sealed in CASO vacuum bags, demonstrating their versatility for different food types and compatibility with all vacuum sealers.

CARE AND MAINTENANCE

While primarily designed for single-use to ensure maximum hygiene and sealing integrity, these bags are reusable under certain conditions.

- **Cleaning for Reuse:** If reusing, thoroughly wash the bags with warm, soapy water and rinse completely. Ensure they are completely dry before re-sealing. Only reuse bags that contained non-oily, non-raw foods and are free from punctures or damage.
- **Storage of Unused Bags:** Store unused bags in a cool, dry place away from direct sunlight to maintain their integrity and sealing properties.

TROUBLESHOOTING

If you encounter issues with vacuum sealing, consider the following:

- **Incomplete Vacuum or Seal:**
 - Ensure the bag opening is clean and dry. Moisture or food particles can prevent a proper seal.
 - Check for wrinkles in the bag material at the sealing bar of your vacuum sealer. Smooth them out before sealing.
 - Verify that the bag is correctly positioned within your vacuum sealer's sealing channel.
 - Inspect the bag for any small punctures or tears. Even a tiny hole can prevent a vacuum.
- **Bag Punctures:**
 - For foods with sharp edges (e.g., bones, dry pasta), consider padding the sharp areas with a paper towel or using a double bag for extra protection.
 - Ensure the bag is not overfilled, which can stress the seams.

SPECIFICATIONS

Feature	Detail
Brand	Caso Design
Model Name	CASO 50-Piece Vacuum Sealer Bags, 11.8 by 15.7-Inch
Item Model Number	1220
Material	Plastic
Product Dimensions	11.8"W x 15.7"H
Number of Items	50
Shape	Rectangular
Color	Clear
Item Weight	2.42 pounds (1.1 Kilograms)
Reusability	Reusable (under specific conditions)
Is Microwaveable	Yes
Manufacturer	Caso-Germany

ADDITIONAL FEATURES

Food Manager Stickers

CASO Professional Films come with complimentary Food Manager Stickers to help organize and store your food. These stickers allow you to label contents, dates, and weights for better inventory management.

Image: A sheet of CASO Food Manager Stickers next to a vacuum-sealed salmon fillet with a sticker applied, demonstrating their use for organizing food storage.

CASO Food Manager App

Enhance your food management with the free CASO Food Manager App. This application helps you keep track of your pantry and refrigerator contents.

- Vacuum seal food.
- Label bags with stickers (optional, app works without them).
- Scan and organize your supplies within the app.

Image: A visual representation of the CASO Food Manager App, showing its interface for organizing vacuum-sealed food items and links to download on the App Store and Google Play.

SAFETY INFORMATION

- Always ensure food is properly cooled before vacuum sealing to prevent bacterial growth.

- Do not vacuum seal raw mushrooms, garlic, or soft cheeses without proper preparation, as they can produce anaerobic bacteria.
- When reheating in the microwave, always puncture the bag to allow steam to escape and prevent bursting.
- Keep plastic bags away from infants and children to avoid suffocation hazards.

WARRANTY AND SUPPORT

CASO Design products are known for their reliable quality and have been successfully on the market for over 20 years. While specific warranty details for consumable items like vacuum bags are not provided, customer satisfaction is a priority.

For any questions, concerns, or support regarding your CASO Germany Vacuum Sealer Bags, please contact the manufacturer:

Manufacturer: Caso-Germany

Please refer to the official Caso Design website or product packaging for the most current contact information and support resources.