



[Manuals.plus](#) /

> [Caso](#) /

> Caso VC 300 Pro Vacuum Sealer Instruction Manual

## Caso 1392

# Caso VC 300 Pro Vacuum Sealer Instruction Manual

Model: 1392

## INTRODUCTION

---

Thank you for choosing the Caso VC 300 Pro Vacuum Sealer. This manual provides essential information for the safe and efficient operation, maintenance, and troubleshooting of your appliance. Please read these instructions carefully before first use and keep them for future reference.



Figure 1: Caso VC 300 Pro Vacuum Sealer with the lid open, revealing the vacuum chamber and sealing mechanism.

## SAFETY INSTRUCTIONS

---

- Always ensure the appliance is unplugged before cleaning or maintenance.
- Do not immerse the appliance in water or other liquids.
- Keep out of reach of children.
- Do not operate the appliance with a damaged power cord or plug.
- Use only Caso original accessories and spare parts.
- This appliance is for household use only.
- Avoid touching the sealing bar immediately after use, as it may be hot.

## PRODUCT OVERVIEW

---

The Caso VC 300 Pro is designed for efficient food preservation through vacuum sealing. Key features include:

- Adjustable sealing time for various bag types.
- Adjustable vacuum level for delicate foods.
- Removable vacuum chamber for easy cleaning.
- Double sealing for enhanced durability.
- Integrated roll dispenser and cutter.
- External vacuum function for containers.



Figure 2: Close-up of the control panel, showing buttons for Stop, Seal, Vacuum & Seal, Vacuum Strength, Vacuum Container, Dry/Moist, and Food Type.

## SETUP

---

1. **Unpack the Appliance:** Carefully remove the vacuum sealer and all accessories from its packaging. Retain packaging for potential future transport or storage.
2. **Placement:** Place the unit on a stable, dry, and flat surface, ensuring adequate ventilation around the appliance.
3. **Power Connection:** Connect the power cord to a standard 230 Volt electrical outlet.
4. **Initial Cleaning:** Before first use, wipe down the exterior of the appliance and the vacuum chamber with a damp cloth. Ensure all parts are dry before operation.
5. **Install Vacuum Roll (Optional):** If using a vacuum roll, open the integrated roll dispenser compartment. Insert a professional vacuum roll and pull the desired length through to the cutter.



Figure 3: The integrated roll dispenser and cutter, allowing custom bag creation from a roll.

## OPERATING INSTRUCTIONS

---

### A. Vacuum Sealing Bags

1. **Prepare the Bag:** Place the food item into a suitable vacuum bag, leaving at least 6-8 cm of space at the open end. Ensure the bag opening is clean and dry.
2. **Position the Bag:** Open the lid of the vacuum sealer. Place the open end of the bag flat into the vacuum chamber, ensuring it lies smoothly over the sealing bar.
3. **Close the Lid:** Close the lid firmly until both sides click into place.
4. **Select Settings:**
  - Use the **"Dry/Moist"** button to select the appropriate setting for your food.
  - Use the **"Vacuum Strength"** button to adjust the vacuum level for delicate items.
5. **Start Vacuuming and Sealing:** Press the **"Vacuum & Seal"** button to start the automatic vacuuming and sealing process. The machine will remove air and then automatically seal the bag.

6. **Manual Sealing:** For delicate items where full vacuum is not desired, press the "**Seal**" button at any point during the vacuum process to immediately seal the bag.
7. **Stop Function:** Press the "**Stop**" button to interrupt any ongoing process.
8. **Release the Bag:** Once the process is complete, the lid will unlock. Open the lid and remove the sealed bag.



Figure 4: The vacuum sealer actively processing a food bag on a kitchen counter.

## B. Vacuum Sealing Containers

1. **Prepare the Container:** Place food into a Caso vacuum container and securely close its lid.
2. **Connect Suction Cannula:** Insert one end of the included suction cannula into the designated port on the side of the vacuum sealer.



Figure 5: Side view of the unit, showing the connection point for the external vacuum hose used with containers.

3. **Connect to Container:** Insert the other end of the suction cannula into the vacuum port on the container lid.
4. **Start Vacuuming:** Press the "**Vacuum Container**" button. The machine will automatically remove air from the container.
5. **Disconnect:** Once vacuuming is complete, the machine will stop. Remove the suction cannula from both the sealer and the container.

## MAINTENANCE AND CLEANING

- **Always Unplug:** Before cleaning, ensure the appliance is unplugged from the power outlet.
- **Exterior Cleaning:** Wipe the exterior surfaces of the vacuum sealer with a soft, damp cloth. Do not use abrasive cleaners or solvents.
- **Vacuum Chamber:** The vacuum chamber is removable for thorough cleaning. Carefully detach it and wash with mild soap and water. Ensure it is completely dry before reattaching.
- **Sealing Bar:** Gently wipe the sealing bar with a dry cloth. Do not scratch or damage the sealing element.
- **Gaskets:** Check the rubber gaskets around the vacuum chamber and lid for any food particles or damage. Clean them with a damp cloth.
- **Storage:** Store the vacuum sealer in a clean, dry place with the lid slightly ajar to prevent compression of the gaskets.

## TROUBLESHOOTING

If you encounter issues with your Caso VC 300 Pro, please refer to the following common problems and solutions:

Problem	Possible Cause	Solution
Appliance does not turn on.	No power supply.	Check if the power cord is securely plugged into the outlet and the appliance. Test the outlet with another device.
Vacuuming is insufficient or not working.	Lid not properly closed; bag not correctly positioned; gaskets dirty or damaged; bag has a leak.	Ensure the lid is firmly closed until it clicks. Reposition the bag so its opening is flat within the vacuum chamber. Clean or inspect gaskets for damage. Use a new, undamaged vacuum bag.

Problem	Possible Cause	Solution
Bag does not seal properly.	Sealing bar is dirty or wet; bag material not suitable; sealing time too short/long.	Clean and dry the sealing bar. Ensure you are using appropriate vacuum sealer bags. Adjust the sealing time setting if available.
Lid is difficult to close.	Misalignment or obstruction.	Ensure no foreign objects are obstructing the lid mechanism. Apply even pressure when closing until it clicks. If persistent, contact customer support.

## SPECIFICATIONS

Feature	Detail
Brand	Caso
Model Number	1392
Material	Acrylonitrile Butadiene Styrene (ABS)
Color	Silver
Product Dimensions (L x W x H)	38.5 x 24.5 x 8.5 cm
Item Weight	1.9 Kilograms
Power Source	Corded Electric
Operating Mode	Automatic
Wattage	120 watts
Voltage	230 Volts
Included Components	2 professional vacuum rolls, suction cannula for vacuum containers

## WARRANTY

The Caso VC 300 Pro Vacuum Sealer comes with a **2-year product warranty**. Please retain your proof of purchase for warranty claims. The warranty covers manufacturing defects under normal household use. It does not cover damage resulting from misuse, accidents, unauthorized modifications, or failure to follow the instructions in this manual.

## CUSTOMER SUPPORT

For further assistance, technical support, or warranty inquiries, please contact Caso customer service. Refer to the Caso official website or your purchase documentation for contact details.

