Caso 1409

Caso FastVac 500 Professional Commercial Vacuum Sealer

Model: 1409 - Instruction Manual

1. IMPORTANT SAFETY INSTRUCTIONS

Please read all instructions carefully before using the Caso FastVac 500 vacuum sealer. Retain this manual for future reference.

General Safety

- This appliance is intended for household and commercial use as described in this manual. Any other use is not recommended and may cause fire, electric shock, or injury.

- Do not operate the appliance with a damaged cord or plug, or after the appliance malfunctions or has been damaged in any manner.

- Keep the appliance out of reach of children. Close supervision is necessary when any appliance is used by or near children.

- Do not immerse the appliance, power cord, or plug in water or other liquids.

- Use only Caso-approved vacuum bags and accessories.

- Always unplug the appliance from the electrical outlet before cleaning or when not in use.

- Avoid contact with moving parts.

- The sealing strip becomes hot during operation. Avoid direct contact.

Electrical Safety

- Ensure the voltage indicated on the appliance corresponds to your local mains voltage before connecting the appliance.

- Do not use extension cords unless they are fully rated for the appliance's power consumption.

- Never pull the power cord to disconnect from the outlet; instead, grasp the plug and pull to disconnect.

2. PRODUCT OVERVIEW

The Caso FastVac 500 is a professional-grade vacuum sealer designed for efficient food preservation. It features a robust stainless steel construction and a powerful double piston pump.

Figure 2.1: Front view of the Caso FastVac 500 vacuum sealer. This image shows the overall design of the unit, highlighting its stainless steel finish and compact form factor.

Components

1. Control Panel with LED display
2. Vacuum Chamber / Drip Tray
3. Sealing Bar
4. Vacuum Nozzle
5. Roll Storage Compartment (internal)

6. Integrated Cutter

7. Accessory Port for Canisters

8. Lid Handle / Locking Mechanism

Control Panel

Figure 2.2: Detailed view of the control panel. This image illustrates the various buttons and the digital display for operating the vacuum sealer.

- **Vacuum & Seal:** Initiates the vacuuming process followed by sealing.
- **Cancel:** Stops the current operation.
- **Seal:** Seals a bag without vacuuming. Useful for making custom-sized bags from a roll.
- **Canister:** Activates vacuum for external canisters.
- **Marinate:** Cycles vacuum and release for marinating food.
- **Seal Time (Dry/Moist/Extended):** Adjusts the sealing duration based on food moisture content.
- **Vacuum Strength (Normal/Gentle):** Controls the vacuum pressure for delicate foods.
- **Progress Display:** Shows the current stage of the vacuuming/sealing process.

3. SETUP

3.1 Unpacking

1. Carefully remove the vacuum sealer and all accessories from the packaging.

2. Remove any protective films or packaging materials from the appliance.

3. Inspect the appliance for any damage. Do not operate if damaged.

3.2 Placement

- Place the vacuum sealer on a flat, stable, and dry surface.

- Ensure there is sufficient space around the appliance for proper ventilation.

- Keep away from heat sources, direct sunlight, and moisture.

3.3 Installing Film Roll (Optional)

Figure 3.1: The vacuum sealer with its lid open, showing the internal compartment where a film roll can be stored and used with the integrated cutter.

1. Open the lid of the vacuum sealer.

2. Place a Caso vacuum film roll into the designated storage compartment.

3. Pull out a desired length of film and use the integrated cutter to create a custom-sized bag.

4. Seal one end of the cut film using the 'Seal' function to create a bag.

4. OPERATING INSTRUCTIONS

4.1 General Vacuum Sealing

1. Prepare your food and place it inside a Caso vacuum bag, ensuring at least 6-8 cm of space between the food and the open end of the bag.

2. Place the open end of the bag flat into the vacuum chamber, ensuring it is fully within the chamber and not covering the vacuum nozzle.

3. Close the lid firmly. Press down on the lid handle until it locks into place.

4. Select desired 'Seal Time' (Dry/Moist/Extended) and 'Vacuum Strength' (Normal/Gentle) based on your food type.

5. Press the 'Vacuum & Seal' button. The appliance will automatically vacuum the air out of the bag and then seal it.

6. Once the process is complete, the display will indicate completion. Press the release buttons (if present) or lift the handle to open the lid and remove the sealed bag.

Figure 4.1: A hand demonstrating how to press down the lid handle to securely lock the vacuum sealer before operation. This ensures a proper seal and vacuum.

4.2 Sealing Only

Use this function to seal bags without vacuuming, or to create custom-sized bags from a roll.

1. Place the open end of the bag onto the sealing bar.
2. Close the lid and lock the handle.
3. Press the 'Seal' button. The appliance will heat the sealing bar to create a strong seal.
4. Once complete, open the lid and remove the sealed bag.

4.3 Vacuum Sealing with Canisters

The Caso FastVac 500 can also be used with external vacuum canisters (sold separately).

Figure 4.2: Close-up of the accessory port on the vacuum sealer, designed for connecting a hose to vacuum seal external canisters or containers.

1. Connect one end of the vacuum hose (included with canisters) to the accessory port on the vacuum sealer.
2. Connect the other end of the hose to the vacuum port on your Caso vacuum canister.
3. Ensure the canister lid is properly closed and sealed.
4. Press the 'Canister' button. The appliance will begin to extract air from the canister.

5. The vacuum process will stop automatically once the desired vacuum level is reached.

6. Remove the hose from both the appliance and the canister.

4.4 Marinating Function

The marinating function uses pulsed vacuum cycles to quickly infuse marinades into food.

1. Place food and marinade into a vacuum canister or a vacuum bag suitable for marinating.

2. Connect the vacuum hose to the appliance and canister as described in section 4.3.

3. Press the 'Marinate' button. The appliance will cycle through vacuum and release phases.

4. The marinating cycle typically lasts for a preset duration. Refer to the display for progress.

5. Once complete, remove the hose and open the canister.

5. CARE AND MAINTENANCE

5.1 Cleaning the Unit

- Always unplug the appliance before cleaning.

- Wipe the exterior of the appliance with a damp cloth and mild detergent. Do not use abrasive cleaners.

- Clean the vacuum chamber and drip tray regularly, especially after sealing moist foods. These parts can be removed for easier cleaning.

- Ensure all parts are completely dry before storing or next use.

- Do not immerse the main unit in water or any other liquid.

5.2 Storing the Unit

- Store the appliance in a clean, dry place.

- For optimal gasket longevity, it is recommended to store the lid unlocked to prevent compression of the sealing gaskets.

6. TROUBLESHOOTING

If your Caso FastVac 500 is not operating correctly, please consult the following table before contacting customer support.

Problem	Possible Cause	Solution
Appliance does not turn on.	Not plugged in; power outlet malfunction.	Ensure the power cord is securely plugged into a working electrical outlet.
Vacuum pump runs but does not vacuum.	Lid not properly closed/locked; bag not correctly placed; vacuum gasket dirty/damaged.	Ensure the lid is fully closed and locked. Reposition the bag. Clean or inspect the vacuum gasket for damage.
Bag does not seal properly.	Sealing strip dirty/damaged; bag material incompatible; incorrect seal time setting.	Clean the sealing strip. Use only Caso-approved vacuum bags. Adjust 'Seal Time' setting (e.g., 'Extended' for moist foods).
Air leaks into the bag after sealing.	Bag puncture; incomplete seal; food with sharp edges.	Inspect the bag for punctures. Re-seal the bag. Pad sharp food items with a paper towel before vacuuming.

Problem	Possible Cause	Solution
Vacuuming liquid from food.	Excess liquid in the bag.	Pre-freeze moist foods or place a folded paper towel inside the bag to absorb excess liquid.

7. TECHNICAL SPECIFICATIONS

Feature	Detail
Brand	Caso
Model Number	1409
Color	Black
Material	Stainless Steel
Product Dimensions (L x W x H)	22 x 40 x 11 cm
Item Weight	2.79 kg
Power / Wattage	130 watts
Voltage	240V
Operation Mode	Automatic
Pump Type	Double Piston Pump
Vacuum Capacity	15 liters/minute (approx.)

8. CUSTOMER SUPPORT

For further assistance, warranty information, or to purchase accessories, please contact Caso customer support:

- **Website:** www.caso-design.de
- Refer to your purchase documentation for specific regional contact details.