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Cuisinart VS-200C

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Keep your favorite foods fresh and make leftovers last longer with the Cuisinart® One-Touch Vacuum Sealer. This nifty product extracts the air at the push of a button, locking in flavor and freshness with a sealing strip so that you can save money by buying seasonal or sale food in bulk! The gentle vacuum pressure feature also protects delicate items such as fresh berries, pastries, and fish, making the one-touch Vacuum Sealer a versatile kitchen workhorse whether you're a baker or a grill master.

PRODUCT OVERVIEW

The Cuisinart VS-200C One-Touch Vacuum Food Sealer is designed for ease of use and efficient food preservation. Its compact design and intuitive controls make it a valuable addition to any kitchen.

Key Features:

- **Simple one-touch operation:** Automatically vacuums out air and seals the bag.
- **Sleek and compact design:** Saves counter and storage space.
- **Dry & Moist Food Function:** Allows selection of the best bag seal time for specific food types.
- **Delicate food sealing functionality:** Provides an airtight seal to prevent freezer burn and spoilage without crushing delicate items.
- **Extra-wide sealing strip:** Ensures a secure seal to lock in flavor and freshness.
- **Includes two bonus vacuum seal rolls:** One 8.6 in. x 20' roll (22 cm x 6 m) & One 11 in. x 20' roll (28 cm x 6 m).



Image: Top view of the Cuisinart VS-200C One-Touch Vacuum Food Sealer, showcasing its sleek black design and control panel.

SETUP

1. **Unpacking:** Carefully remove the vacuum sealer from its packaging. Retain all packaging materials for future storage or shipping.
2. **Initial Cleaning:** Before first use, wipe the exterior of the unit with a damp cloth. Ensure the sealing strip and vacuum channel are clean and free of debris. Do not immerse the unit in water.
3. **Placement:** Place the vacuum sealer on a flat, stable, and dry surface. Ensure there is enough space around the unit for proper operation.
4. **Power Connection:** Plug the power cord into a standard electrical outlet.
5. **Prepare Bags:** If using a roll, cut the desired length and seal one end using the "Seal / Soudure" button. For pre-made bags, ensure they are clean and dry.



Image: Front view of the Cuisinart VS-200C, showing the main body and control panel.

OPERATING INSTRUCTIONS

Vacuum Sealing Food:

1. **Prepare the Bag:** Place the food item(s) into a Cuisinart vacuum sealer bag. Ensure the open end of the bag is clean, dry, and flat. Leave at least 3 inches (7.5 cm) of space between the food and the top edge of the bag.
2. **Position the Bag:** Open the lid of the vacuum sealer. Place the open end of the bag into the vacuum channel, ensuring it lies flat across the sealing strip.
3. **Close and Lock:** Close the lid firmly until both side latches click into place.
4. **Select Food Type (Optional):**
 - Press the **"Dry / Sec"** button for dry foods.
 - Press the **"Moist / Humide"** button for moist foods. This setting adjusts the sealing time for optimal results.
5. **Start Vacuum and Seal:** Press the **"Vacuum Seal / Vide et Soudure"** button. The unit will automatically remove air from the bag and then create an airtight seal. Indicator lights will illuminate during the process.
6. **Manual Pulse Vacuum (for delicate items):** For delicate foods that might be crushed by full vacuum pressure, press the **"Pulse / Vide Manuel"** button. Press and release repeatedly to control the vacuum level. Once the desired vacuum is reached, press the **"Seal / Soudure"** button to seal the bag.
7. **Release and Remove:** Once the sealing process is complete (indicator lights turn off), press the side release buttons to open the lid. Carefully remove the sealed bag.

Sealing Only:

To create a seal without vacuuming (e.g., to make a bag from a roll or reseal a bag):

1. Place the open end of the bag across the sealing strip.
2. Close and lock the lid.
3. Press the **"Seal / Soudure"** button. The unit will create a seal.
4. Once complete, release the lid and remove the sealed bag.



Image: The Cuisinart VS-200C in action, vacuum sealing a bag containing fresh asparagus.



Image: A hand placing a bag with avocado slices into the Cuisinart VS-200C for vacuum sealing.

MAINTENANCE

Cleaning the Unit:

- Always unplug the unit before cleaning.
- Wipe the exterior with a damp cloth and mild soap. Do not use abrasive cleaners.
- Clean the vacuum channel and sealing strip regularly to ensure optimal performance. Use a soft, damp cloth.
- Ensure all parts are completely dry before storing or next use.

Storage:

Store the vacuum sealer in a dry, cool place. It is recommended to store the unit with the lid unlatched to prevent compression of the sealing gaskets, which can affect performance over time.



Image: Side view of the Cuisinart VS-200C, showing its compact profile.

TROUBLESHOOTING

Problem	Possible Cause	Solution
Unit does not turn on.	Not plugged in; power outlet issue.	Ensure the power cord is securely plugged into a working outlet.
Bag is not vacuuming properly.	Bag not positioned correctly; bag opening is wet or wrinkled; vacuum channel is dirty.	Reposition the bag, ensuring the opening is flat and within the vacuum channel. Dry the bag opening. Clean the vacuum channel and sealing strip.
Bag is not sealing.	Sealing strip is dirty or worn; bag material is incompatible; too much moisture.	Clean the sealing strip. Ensure you are using Cuisinart-compatible vacuum sealer bags. Use the "Moist" setting for wet foods or pre-freeze very wet items.
Air leaks into the bag after sealing.	Puncture in the bag; food item has sharp edges; improper seal.	Inspect the bag for punctures. Cover sharp food edges with a paper towel. Re-seal the bag, ensuring the sealing strip is clean and the bag is flat.

SPECIFICATIONS

- **Brand:** Cuisinart
- **Model Number:** VS-200C
- **Material:** Plastic, Stainless Steel
- **Color:** Black
- **Power Source:** Corded Electric
- **Operation Mode:** Automatic
- **Included Components:** Unit, 2 vacuum seal rolls
- **UPC:** 068459267504



ALL PARTS THAT COME INTO CONTACT WITH FOOD ARE BPA FREE
TOUTES LES SURFACES EN CONTACT AVEC LES ALIMENTS
SONT EXEMPTES DE BPA

Image: A "BPA Free" logo, indicating that all parts of the Cuisinart VS-200C that come into contact with food are free from BPA.

WARRANTY AND SUPPORT

For warranty information, product registration, or customer support, please refer to the official Cuisinart website or contact their customer service department. Keep your purchase receipt as proof of purchase for warranty claims.

Cuisinart Customer Service: Visit www.cuisinart.com for contact details and support resources.