

Chef Preserve CP.BS.1

Chef Preserve Reusable Vacuum Sealer Bags

Model: CP.BS.1 (30 Small Bags, 8x10 in)

INTRODUCTION

Thank you for choosing Chef Preserve Reusable Vacuum Sealer Bags. These bags are designed to extend the freshness of your food, reduce waste, and simplify meal preparation. Made from durable, BPA-free, food-grade material, they are compatible with Chef Preserve vacuum sealers and suitable for various food storage needs.

This manual provides essential information on how to use, care for, and maintain your vacuum sealer bags to ensure optimal performance and longevity.

PRODUCT FEATURES

- **Reusable and BPA-Free:** Constructed from durable, food-grade material, these bags offer a safe and environmentally conscious solution for food preservation.
- **Leak-Proof and Odor-Resistant Design:** Featuring double-sealed edges and multi-layer construction, these bags effectively prevent leaks and contain odors, ensuring food remains fresh for extended periods.
- **Safe for Freezer, Microwave, and Dishwasher:** These versatile vacuum seal bags are designed to withstand freezing temperatures, are safe for reheating in the microwave (ensure bag is unsealed before microwaving), and can be cleaned in a dishwasher, making them ideal for busy kitchens and meal prepping.
- **Ideal for Sous Vide Cooking and Bulk Food Storage:** Perfectly suited for precision cooking methods like sous vide, as well as for storing bulk quantities of meats, vegetables, dry goods, and leftovers, preserving their flavor, nutritional value, and texture.
- **Includes 30 Small (8 x 10 in) Vacuum Seal Bags:** This package provides a generous quantity of bags specifically sized for individual portions, snacks, or smaller bulk ingredients.

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REUSABLE & RESEALABLE BAGS

- ✓ Dishwasher-Safe
- ✓ Freezer-Safe
- ✓ Microwave-Safe




Image: Chef Preserve reusable bags are dishwasher-safe, freezer-safe, and microwave-safe.

SETUP AND PREPARATION


Proper preparation of the vacuum sealer bags is crucial for effective sealing and food preservation.

1. **Place Food Inside:** Open the bag and carefully place the food item(s) inside. Ensure there is sufficient space (at least 1 inch) between the food and the zipper seal to allow for proper sealing. Avoid overfilling the bag.
2. **Zip the Bag:** Firmly press along the zipper seal to close the bag completely. Run your fingers across the entire length of the zipper multiple times to ensure an airtight seal.
3. **Check for Leaks:** After zipping, gently press on the bag to check for any air escaping, especially around the zipper. If air escapes, re-zip the bag.

EASY TO USE:




1. Put your food inside the bag




2. Zip it.

***DEVICE NOT INCLUDED**



3. Click the button to start



4. The device auto shuts-off when done

Image: Steps 1 and 2 for preparing the vacuum sealer bag.

OPERATING INSTRUCTIONS

These bags are designed for use with Chef Preserve vacuum sealers. Follow these steps for effective vacuum sealing:

3. **Attach Sealer and Start:** Place the nozzle of your Chef Preserve vacuum sealer directly over the white circular air valve on the bag. Ensure a snug fit. Press the start button on your vacuum sealer.
4. **Automatic Shut-off:** The vacuum sealer will automatically remove air from the bag until an optimal vacuum is achieved, then it will shut off.
5. **Verify Seal:** Once the sealer stops, remove it from the valve. The bag should appear tightly sealed around the food. If the bag inflates or loses its vacuum, refer to the Troubleshooting section.

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THE BAGS WORK WITH CHEF PRESERVE VACUUM SEALER*

Compact.
Powerful.
Easy To Use.




***DEVICE NOT INCLUDED**

Image: The Chef Preserve vacuum sealer in action with a bag of bell peppers.

EASY TO USE:




1. Put your food inside the bag




2. Zip it.

***DEVICE NOT INCLUDED**



3. Click the button to start



4. The device auto shuts-off when done

Image: Steps 3 and 4 for operating the vacuum sealer with the bag.

MAINTENANCE AND CARE

To ensure the longevity and hygiene of your Chef Preserve Reusable Vacuum Sealer Bags, follow these maintenance guidelines:

- **Cleaning:** The bags are dishwasher-safe. For best results and to prolong their life, handwash with warm, soapy water. Ensure all food residues are removed, especially around the zipper and valve areas.
- **Drying:** After washing, allow the bags to air dry completely before storing. This prevents moisture buildup and potential bacterial growth.
- **Odor Management:** Plastic storage bags can absorb food odors. To minimize this, reuse bags for storing similar types of food (e.g., meat bags for meat, vegetable bags for vegetables). If strong odors persist, a baking soda solution soak may help.
- **Storage:** Store clean, dry bags in a cool, dry place away from direct sunlight.

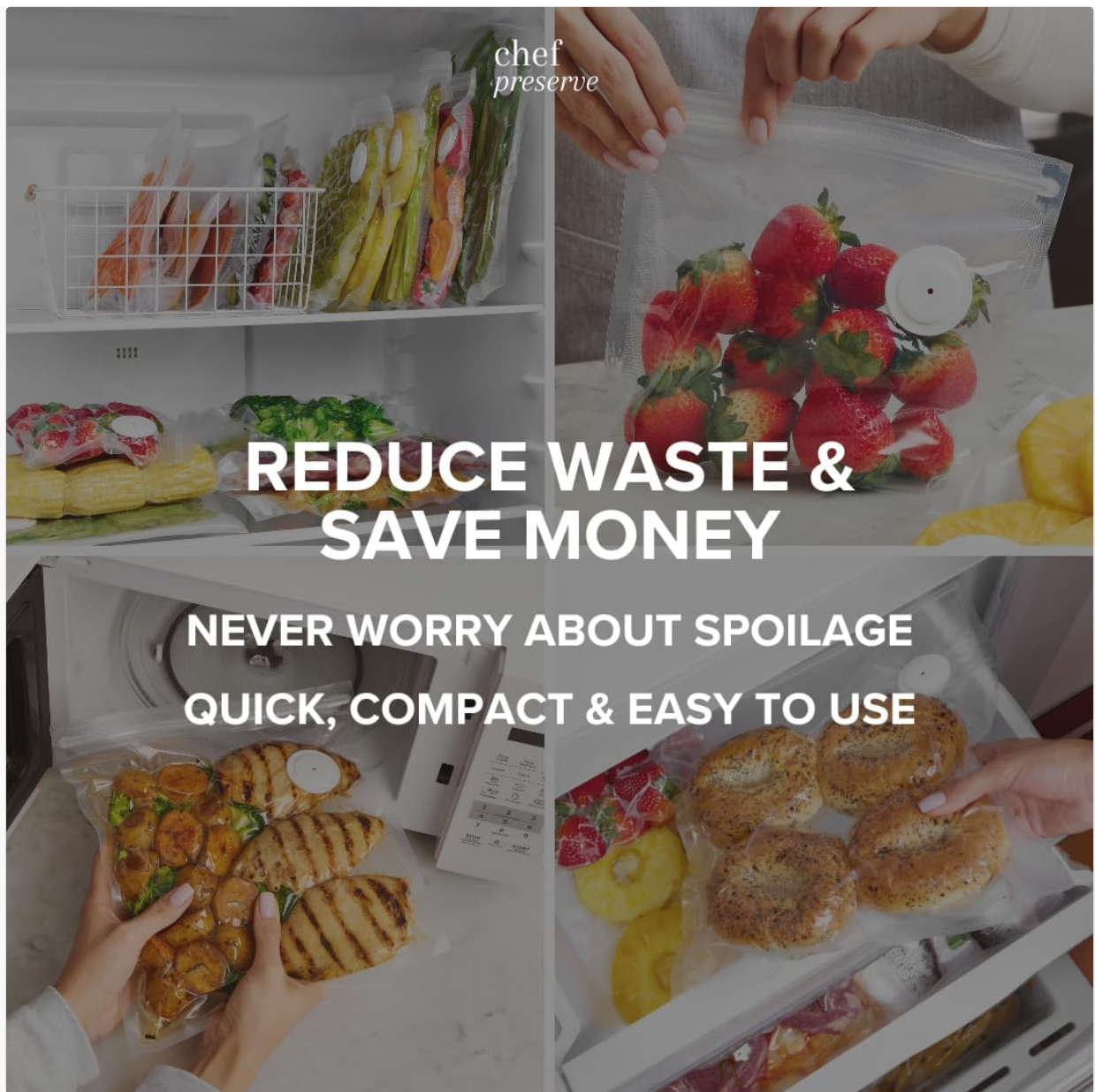


Image: Various foods stored in Chef Preserve bags, demonstrating their utility in reducing waste.

TROUBLESHOOTING

If you encounter issues with your vacuum sealer bags, consider the following solutions:

- **Bag Not Holding Vacuum:**
 - **Check Zipper Seal:** Ensure the zipper is completely closed. Press firmly along the entire length of the zipper with your fingers or a small plastic bag sealer tool.
 - **Inspect for Punctures:** Examine the bag for any small holes or tears. Sharp food items can sometimes puncture the bag.
 - **Clean Valve Area:** Ensure the white circular air valve is clean and free from food particles or moisture, which can interfere with the seal.
 - **Moisture Around Valve:** If there is condensation or liquid near the valve, wipe the area dry with a paper towel before sealing. Liquid can prevent a proper vacuum.
 - **Apply Pressure to Valve:** For some bags, applying a food label or gentle pressure to the white round attachment after vacuum sealing may help maintain the vacuum.
- **Incomplete Vacuum:**

- **Sealer Placement:** Ensure the vacuum sealer nozzle is placed directly and firmly over the white air valve.
- **Food Obstruction:** Make sure no food items are blocking the air valve or preventing the bag from collapsing around the contents.

SPECIFICATIONS

Attribute	Detail
Brand	Chef Preserve
Model Number	CP.BS.1
Bag Size (Small)	8 x 10 inches
Quantity	30 Bags
Material	BPA-Free Plastic
Color	Transparent
Compatibility	Chef Preserve Vacuum Sealers
Features	Reusable, Leak-Proof, Odor-Resistant, Freezer-Safe, Microwave-Safe, Dishwasher-Safe
UPC	198715987201

SET INCLUDES 30 SMALL BAGS:

***DEVICE NOT INCLUDED**



Image: Visual representation of the small (8x10 in) bag size included in this set, alongside other available sizes.

WARRANTY AND SUPPORT

For information regarding product warranty, returns, or customer support, please refer to the official Chef Preserve website or contact the retailer where the product was purchased. Keep your proof of purchase for any warranty claims.

For further assistance, you may visit the [Chef Preserve Store on Amazon](#).