



Dash SuperSeal Vacuum Sealer DSSVS200 User Manual

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#DASH1000

IMPORTANT SAFEGUARDS

PLEASE READ AND SAVE THIS INSTRUCTION AND CARE MANUAL.

When using electrical appliances, basic safety precautions should be followed, including:

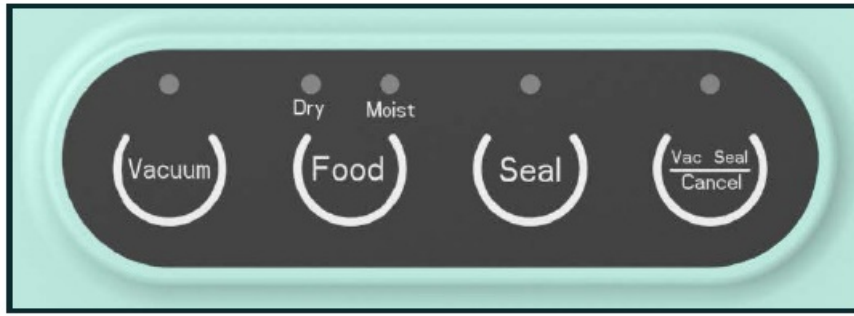
- Read the User Manual carefully for all operating instructions before first use.
- Remove all bags and packaging from the appliance before use.
- Never leave the appliance unattended when in use.
- Make sure the appliance is cleaned thoroughly before using.
- Do not use appliance for other than intended use. For household use only. Do not use outdoors.
- Do not use this appliance on wet surfaces or in humid environments.
- To protect against electric shock, do not immerse any part of this appliance, power cord or plug in water or other liquid. Unplug from outlet when not in use and before cleaning.
- To disconnect, unplug power cord from electrical outlet. Do not disconnect by pulling on power cord.
- Do not place on or near a hot gas or electric boiler, or heated oven. Extreme caution must be used when moving products containing hot liquids.
- Do not operate this appliance with a damaged cord, damaged plug, after the appliance malfunctions, is dropped or is damaged in any manner. Return appliance to the nearest authorized service facility for examination, repair or adjustment.
- For maintenance other than cleaning, please contact StoreBound directly at 1-800-898-6970 from 9AM – 9PM EST Monday – Friday or by email at support@bydash.com.
- This appliance can be used by persons with reduced physical, sensory or mental capabilities or lack of experience or knowledge, if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved.
- This appliance is not a toy. Do not let children use this appliance. Close supervision is necessary when any kitchen appliance is used by or near children.
- Always be sure to unplug the appliance from outlet prior to moving, cleaning, storage and when not in use.
- StoreBound shall not accept liability for damages caused by improper use of the appliance.

- Improper use of the Vacuum Sealer can result in property damage or personal injury.
- This appliance has a polarized plug (one blade is wider than the other).
- To reduce the risk of electric shock, this plug will fit in a polarized outlet only one way. If the plug does not completely fit in the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not attempt to modify the plug in any way.
- A short power supply cord is to be provided to reduce the risk resulting from becoming entangled in or tripping over a longer cord. An extension cord may be used if care is exercised in its use. If an extension cord is used, the marked electrical rating of the extension cord should be at least as great as the electrical rating of the appliance. If the appliance is of the grounded type, the extension cord should be a grounding 3-wire cord. The extension cord should be arranged so that it will not drape over the countertop or tabletop where it can be pulled on by children or tripped over unintentionally.

Parts & Features



Using Your SUPERSEAL VACUUM SEALER



Vacuum

Used with the Suction Tube and Resealable Bags. Activates only the vacuum. The indicator light will turn on when the sealing process has started.

Food – Switches settings between Dry and Moist. Once the appliance is plugged in, one of these will always be lit.

- **Dry** – Suitable for anything without liquids, like dry goods, meat and vegetables.
- **Moist** – Suitable for anything with moist ingredients, like marinated meats.

Seal – Activates only the sealer. Perfect for Sous Vide and resealing Mylar bags. After cutting a desired amount of plastic from your Plastic Bag Roll, use this to create a seal on one end, then fill your bag. If desired, apply two seals for extra protection, but NEVER apply a seal on top of another seal: always apply the second seal alongside the first.

Vacuum & Seal / Cancel

Used with Single-Use Bags. Starts a cycle of both vacuuming and sealing. The appliance automatically shuts off when finished, but use this to cancel a cycle early when vacuum sealing delicate things (like bread or baked goods), preserving their shape.

SINGLE-USE BAGS & BAG CUTTER



1. Place the appliance on a stable and dry surface and plug it in. To create a plastic bag, unroll the Plastic Bag Roll and drape a desired amount over the top of the device (photo A).



2. Attach the Magnetic Bag Cutter to the grooves on the back of the vacuum sealer, over the draped plastic (or if the cutter is already attached, remove and reattach cutter over the draped plastic) (photo B). Cut the plastic while securely holding the cutter in place, holding from either the left or right side.



3. Create a seal on one side of your bag by opening the device and placing one of the open sides of the plastic on the Sealing Strip, aligning the end of the plastic with the strip (photo C).

Scan code for more
information and
how-to video!



4. Close the device by pushing down the cover. Make sure both sides snap in: you'll hear a click on each side when it's properly closed. Press the Seal button to create a seal. Once the light is off, the seal is complete. To open the sealer again, push the Open Buttons on each side of the sealer at the same time. (photo D).
TIP: For extra strength, apply a second seal next to your first seal by repeating Steps 3 & 4 with the unsealed plastic next to your first seal. DO NOT apply a second seal over your first seal.



5. Add what you'd like to seal to the open side of your plastic bag. You MUST keep the top two inches (2") of your bag free of solids or liquids for it to vacuum seal properly (photo E).



6. Open the device and press the open side of your plastic bag into the Vacuum Channel. Close the device and use the Food button to choose either Dry and Moist, depending on what you're vacuum sealing (photo F).



7. Press the Vacuum & Seal button (Vac Seal / Cancel) to vacuum seal your goods. The light above the Vacuum & Seal button will automatically shut off when finished (photo G).

RESEALABLE BAGS



1. Fill a Resealable Bag with what you'd like to vacuum seal. You **MUST** keep the top two inches (2") of your bag free of solids or liquids for it to vacuum seal properly. Close the bag by running your fingers along the seal at the top, making sure it is completely shut (photo A).



2. Close your vacuum sealer firmly and correctly: it will not vacuum seal if left open. Plug the plastic side of the Suction Tube into the Port on the right side of the device. Make sure it's in all the way (photo B).



3. Cover the plastic vent on your Resealable Bag with the silicone end of the Suction Tube. Be careful not to press the end of the tube down too hard, as this will make it harder to properly vacuum seal. You can gently apply pressure or use your fingers to keep the edges of the silicone suction cup held down while the device is in use (photo C).



4. Press the Vacuum button to vacuum seal your goods. Be sure to hold the silicone end of the Suction Tube in place while the device is in use (as described in Step 3). The light above the Vacuum button will automatically shut off when finished. (photo D).

ADDITIONAL INFORMATION

1. After 15 consecutive vacuum seal cycles, the Vacuum Sealer must rest for 15 minutes. This prevents the device from overheating. Failing to do so may damage the product. Every 15 cycles, the sealer will enter a safety protocol where it cannot be used for two minutes.
2. When sealing with either the Resealable or Single-Use Bags, you must leave at least two inches (2") of space at the top of the bag. This allows room for the plastic to close tightly around the contents of the bag and prevents it from pulling out of the Vacuum Channel during sealing.
3. When sealing delicate items, like breads or baked goods, press the Vacuum & Seal / Cancel button to stop a cycle early and preserve their shape.
4. While sealing, small amounts of liquids, solids or food particles may be pulled into the Vacuum Channel. Check the Channel before every cycle and wipe clean if necessary.
5. For best results, only use the included Single Use and Resealable bags.
6. Vacuum sealing is NOT a substitute for the heat process of canning. Perishables still need to be refrigerated or frozen.
7. Do not create your own seals on the sides of the Single-Use bags, these are made by the manufacturer and do not require an additional seal.
8. If you are vacuum sealing items with sharp edges or corners, wrap them in a soft or cushioning material to protect the bag from punctures.

Cleaning & Maintenance

- The SuperSeal Vacuum Sealer is NOT dishwasher-safe. To clean, wipe parts with a damp towel or non-abrasive sponge and dry.
- Both Foam Gaskets can be removed and wiped clean.
- The Reusable Plastic bags can be hand washed with soap and water.
- When storing the vacuum sealer, do NOT fully close the Cover into the base of the sealer: this will compress

the gaskets over time and may damage them. To ensure the longevity of your product, store with the Cover closed but not locked into the base.

Troubleshooting

While Dash products are durable, you may encounter one or more of the problems listed below. If the issue is either not solved by the solutions recommended below or not included on this page, please contact our Customer Support Team at 1-800-898-6970 or support@bydash.com.

ISSUE	SOLUTION
The Vacuum Pump is running, but air isn't being released.	<ol style="list-style-type: none">1. If using a Single-Use bag, make sure one end of the bag is sealed (see Steps 3 and 4 in the Single-Use bag instructions).2. Make sure there is at least 2 inches free of solids or liquids inside the top of the bag.3. Check for wrinkles in the bag along the Sealing Strip. To prevent wrinkles, gently stretch the bag while inserting into the Vacuum Channel.4. Make sure the Gaskets are inserted properly and are clean.5. The Gaskets may be compressed. Unlock the lid and wait 10 to 20 minutes for the Gaskets to expand.
The bag will not seal properly.	<ol style="list-style-type: none">1. Check for wrinkles in the bag along the Sealing Strip. To prevent wrinkles, gently stretch the bag while inserting into the Vacuum Channel.2. Check for debris near the Sealing Strip.
One of the Gaskets is loose or damaged.	<ol style="list-style-type: none">1. Take out the Gasket, clean it and reinsert it into the Vacuum Sealer. If damaged, contact Dash support for a replacement.
The Setting lights aren't turning on.	<ol style="list-style-type: none">1. Make sure the Vacuum Sealer is properly plugged into a working outlet.
Air was removed from the bag, but now air has re-entered.	<ol style="list-style-type: none">1. Examine the bag's seals. A wrinkle along the seal may cause air to re-enter the bag. If using a Resealable Bag, make sure the seal at the top is firmly and properly closed.2. Sometimes food or moisture along the seal prevents the bag from sealing properly. Cut the bag open, wipe the top inside of the bag and reseal (or if using a Resealable Bag, just open the top, wipe down the inside of the seal and close).3. Sharp items may have punctured the bag, check for holes and replace if necessary.

RECIPE GUIDE

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@unprocessyourfood | veg & vegan-friendly meals



VEGETABLES



ROASTED CHICKEN



BREADS



SAUCES



SOUPS



MEATS



SMOOTHIES



FISH

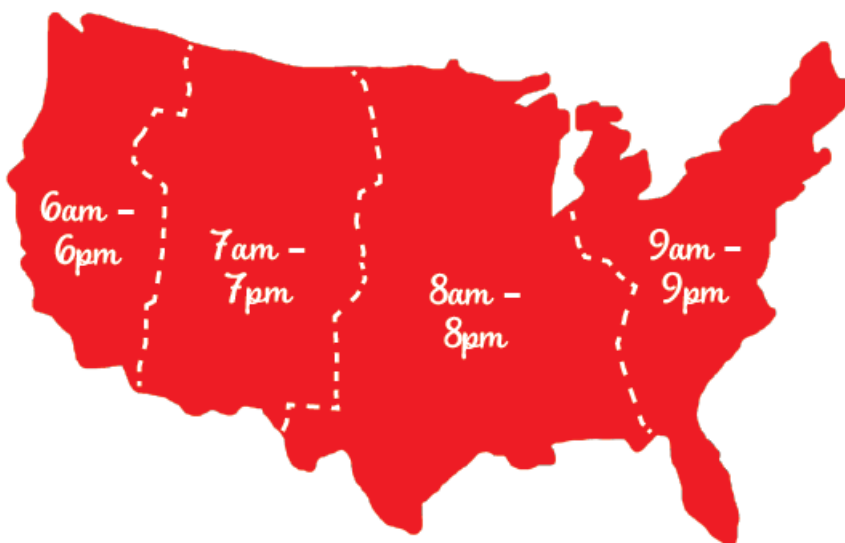


MARINADES

Customer Support

Dash values quality and workmanship and stands behind this product with our Feel Good Guarantee™. To learn more about our commitment to quality, visit bydash.com/feelgood.

Our customer support teams in the US and Canada are at your service Monday – Friday during the times below. Contact us at 1 (800) 898-6970 or support@bydash.com



Hey Hawaii! You can reach our customer service team from 3AM to 3PM. And also, Alaska, feel free to reach out from 5AM to 5PM.

Warranty

STOREBOUND, LLC – 1 YEAR LIMITED WARRANTY

Your StoreBound product is warranted to be free from defects in material and workmanship for a period of one (1) year from the date of the original purchase when utilized for normal and intended household use. Should any defect covered by the terms of the limited warranty be discovered within one (1) year, StoreBound, LLC will repair or replace the defective part. To process a warranty claim, contact Customer Support at 1-800-898-6970 for further assistance and instruction. A Customer Support agent will assist you by troubleshooting minor problems. If troubleshooting fails to fix the problem, a return authorization will be issued. Proof of purchase indicating the date and place of purchase is required and should accompany the return. You must also include your full name, shipping address, and telephone number. We are unable to ship returns to a PO box. StoreBound will not be responsible for delays or unprocessed claims resulting from a purchaser's failure to provide any or all of the necessary information. Freight costs must be prepaid by the purchaser.

Send all inquiries to support@bydash.com.

There are no express warranties except as listed above.

REPAIR OR REPLACEMENT AS PROVIDED UNDER THIS WARRANTY IS THE EXCLUSIVE REMEDY OF THE CUSTOMER. STOREBOUND SHALL NOT BE LIABLE FOR ANY INCIDENTAL OR CONSEQUENTIAL DAMAGES OR FOR BREACH OF ANY EXPRESS OR IMPLIED WARRANTY ON THIS PRODUCT EXCEPT TO THE EXTENT REQUIRED BY APPLICABLE LAW. ANY IMPLIED WARRANTY OF MERCHANTABILITY OR FITNESS FOR A PARTICULAR PURPOSE ON THIS PRODUCT IS LIMITED IN DURATION TO THE DURATION OF THIS WARRANTY.

Some states do not allow the exclusion or limitation of incidental or consequential damages, or limitations on how long an implied warranty lasts. Therefore, the above exclusions or limitations may not apply to you. This warranty gives you specific legal rights and you may also have other rights, which vary from state to state.

Refurbished items or items not purchased through an authorized retailer are not eligible for warranty claims.

REPAIRS

DANGER! Risk of electric shock! The Dash SuperSeal™ Vacuum Sealer is an electrical appliance.

Do not attempt to repair the appliance yourself under any circumstances.

Contact Customer Support regarding repairs to the appliance.

TECHNICAL SPECIFICATIONS

Voltage 120V ~ 60Hz

Power Rating 130W

Stock#: DSSVS200_20220411_V5

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