

Ziploc[®] BRAND Vacuum Sealer System

User Manual

For V100 Series Appliance



IMPORTANT SAFEGUARDS



Read and fully understand all instructions and warnings prior to using this machine. Your safety is most important! Failure to comply with procedures and safeguards may result in serious injury.

1. Read the instructions carefully.
2. Do not allow the appliance to be used as a toy.
3. This appliance should not be operated by children.
4. Do not operate the appliance with a damaged power cord or plug. Before each use, inspect power cord and plug for signs of damage.
5. Do not use the appliance on a wet or hot surface, or near a heat source.
6. Always use the appliance on a level surface.
7. Do not immerse any part of the appliance, power cord or plug into water or other liquid.
8. To disconnect, unplug the power cord from the electrical outlet. Do not disconnect by pulling on the cord. Always unplug the appliance before cleaning and when not in use.
9. Do not operate the appliance if it malfunctions or is damaged in any way. If the cord or the machine is damaged, it must be returned to our customer service department. See warranty for more information.
10. Use the appliance only for its intended use.
11. Close supervision is required when this product is used near children.
12. The appliance is not for commercial use. If sealing more than 20 bags continuously, wait at least 20 minutes before resuming use of your appliance.
13. Save and store these instructions for future reference.

This appliance is for **HOUSEHOLD USE ONLY!**

Do not attempt to service this product. Service should be performed by an authorized service representative. A short power-supply cord is provided to reduce the risk resulting from becoming entangled in or tripping over a longer cord. Extension cords are not prohibited from being used when care is exercised in their use. When an extension cord is used the marked electrical rating of the extension cord shall be no less than the marked electrical rating of the appliance. The longer cord shall be arranged so that it does not drape over the counter-top or tabletop where it is capable of being tripped over, snagged, or pulled on unintentionally, especially by children.

POLARIZED PLUG



This appliance has a polarized plug (one blade is wider than the other). To reduce the risk of electrical shock, this plug is intended to fit into a polarized outlet only one way. If the plug does not fit fully into the outlet, reverse the plug. If it still does not fit, contact a qualified electrician to install the proper outlet. Do not attempt to modify the plug in any way. If the plug fits loosely into the AC outlet or if the AC outlet feels warm, do not use the outlet.

WELCOME

Welcome and thank you for purchasing this Ziploc® Brand Vacuum Sealer! With the new Ziploc® Brand Vacuum Sealer, just close the lid firmly by pressing down on both sides, check to make sure that the lid will not open. If the lid cannot be lifted, then you have successfully locked the lid in place, press the vacuum seal button and let the vacuum sealer do the rest! The machine will continue to vacuum out air and then seal the bag; release the lid by pressing the buttons on both sides of the machine and your items are now vacuum fresh!

Your new Ziploc® Brand Vacuum Sealer System includes the following:

- V100 Series Food Sealer
- Registration Card
- Starter Bags

VACUUM SEALING GUIDELINES

Food Storage & Safety

IMPORTANT: *Vacuum packaging is NOT a substitute for refrigeration or freezing. Any perishable foods that require refrigeration must still be refrigerated or frozen after vacuum packaging.*

For best results in extending the life of foods, it is important to vacuum package foods that are fresh. Once food has begun to deteriorate, vacuum packaging may only slow the deterioration process. Vacuum sealing cannot prevent the growth of mold. Other disease causing microorganisms can still grow in low oxygen environments and may require further measures to be eliminated. **Yeast** - The development of yeast can be slowed by refrigeration and completely stopped by freezing food at 0°F (-18°C). Yeast causes fermentation, which gives food an identifiable smell. **Bacteria** - Bacteria can grow rapidly in the "Danger Zone", the temperatures between 40°F and 140°F. Pathogenic bacteria cause illness and do not generally affect the taste, smell or appearance of food. They are rare, but can be very dangerous.

IMPORTANT: *There are basic rules to follow when handling food: COOK, SEPARATE, CLEAN and CHILL.*

Cook - It is crucial to cook food to a safe internal temperature to destroy bacteria that is present. Bacteria is not just a surface condition but can be found deep within the mixture of meats and other foods. **Separate** - Foods that will be eaten uncooked and foods that will be cooked before eating **MUST ALWAYS** be kept separate. Cross contamination can occur when raw foods (such as meats or eggs) come in contact with foods that will be eaten before or after cooking. Always use your Ziploc® Brand Vacuum Sealer Bags to ensure that juices won't drip onto fresh produce or other foods. **Clean** - Wash hands and work surfaces frequently when cooking. Wash with soap and water for at least 15 seconds, then dry with a paper towel. **Chill** - Chilling food is very important. To help preserve food safely, do not allow food to stand at room temperature for 2 hours or more, set your refrigerator to 40°F (4°C) or colder and your freezer to 0°F (-17°C). Freezing at 0°F does not kill microorganisms, but stops them from growing. For long-term storage, always freeze perishable foods that have been vacuum packaged and keep refrigerated after packaging.

Food Preparation Hints and Tips for Air-Tight Vacuum Sealing

Cooking, Thawing and Reheating -

Simmering in a Ziploc® Brand Vacuum Sealer Bag helps food retain its flavor and it helps with the clean up as well. When reheating foods in the microwave that have been stored in Ziploc® Brand Vacuum Sealer Bags, puncture the bag to allow hot air to escape. You can also reheat foods in Ziploc® Brand Vacuum Sealer Bags by placing them in water at a low simmer below 170°F (77°C).

IMPORTANT: *Always thaw food in either refrigerator or microwave - do not thaw perishable foods at room temperature.*

Preparation Hints for Meat and Fish:

Pre-freeze meat and fish for 1-2 hours before vacuum packaging. This helps retain the juice and shape, providing a better seal. If you can't, place a folded paper towel between the food and top of the bag, but below seal area. Leave paper towel in bag to absorb excess moisture and juices during vacuum packaging process.

Preparation Hints for Cheeses:

Buy fresh and keep fresh, that's our motto! Vacuum package cheese after each use. If you make your bag just a little longer than needed, you can re-seal the bag after each use.

IMPORTANT: *Due to risk of anaerobic bacteria, soft cheeses should never be vacuum packaged.*

Preparation Guidelines for Vegetables:

Mom always said "eat your vegetables..." We say blanch them. Blanching is a process that should be done before vacuum packaging. This process stops the enzyme action that could lead to loss of flavor, color and texture. To blanch vegetables, place them in simmering water or in a microwave until they are cooked, but still crisp. Blanching times can range from 1 to 2 minutes for leafy greens and peas; 3 to 4 minutes for snap peas, sliced zucchini or broccoli; carrots about 5 minutes; and 7 to 11 minutes for corn on the cob. After blanching, immerse vegetables in cold water to stop the cooking process.

VACUUM SEALING GUIDELINES

NOTE: All vegetables (including broccoli, brussels sprouts, cabbage, cauliflower, kale, turnips etc.) naturally emit gases, during storage. Therefore, after blanching, it's best if they are stored in the freezer.

More on Vegetables:

Vegetables are a great candidate for portion control; when storing vegetables, try pre-freezing them for 1 to 2 hours, then separate them into meal portions within your Ziploc® Brand Vacuum Sealer Bags. After they have been vacuum packaged, return them to the freezer.

IMPORTANT: Due to risk of anaerobic bacteria, fresh mushrooms, onions & garlic should never be vacuum packaged.

Preparation Hints for Powdery Foods:

When vacuum packaging powdery items like flour, it's best to use their original packaging inside of the Ziploc® Brand Vacuum Sealer Bags. The fine powder could get sucked into the machine and cause enough damage to shorten the life of the sealer.

Preparation Hints for Liquids:

Before vacuum packaging liquids such as soup stock, pre-freeze in a casserole dish, loaf pan or ice cube tray until solid. Remove frozen liquid from the pan and vacuum package in a Ziploc® Brand Vacuum Sealer Bag. Then store in the freezer. When ready to use, simply cut the corner of the bag and place with the cut corner up in either a microwave dish or drop into water at a low simmer, below 170°F (77°C).

Preparation Guidelines for Healthy Make-Ahead Meals:

Ziploc® Brand Vacuum Sealer Bags are very effective in helping you plan and prepare healthy make-ahead meals. Check out the recipes contained on our website for additional ideas.

Vacuum Food Storage Guide*

Food	Stored In	Normal Shelf Life	Vacuum Shelf Life
Large cuts of meat: beef, poultry, lamb and pork	Freezer	6 months	2-3 years
Ground meat: beef, poultry, lamb and pork	Freezer	4 months	1 year
Fish	Freezer	6 months	2 years
Coffee beans	Pantry	4 weeks	16 months
Coffee beans	Freezer	6-9 months	2-3 years
Berries: strawberries, raspberries, blackberries	Refrigerator	1-3 days	1 week
Berries: cranberries, huckleberries, blueberries	Refrigerator	1-3 days	1 week
Cheese	Refrigerator	1-2 weeks	4-8 months
Cookies and crackers	Pantry	1-2 weeks	3-6 weeks
Flour, sugar and rice	Pantry	6 months	1-2 years
Lettuce	Refrigerator	3-6 days	2 weeks
Nuts	Pantry	6 months	2 years
Oils without preservatives, like safflower, canola, corn oil	Pantry	5-6 months	1-1.5 years
Wine	Refrigerator	1-3 weeks	2-4 months

* Only use information on this table as a guideline! Actual storage life may vary. Check all food for spoilage before use.

**FOOD STAYS
FRESHER
LONGER
WHEN YOU
VACUUM
SEAL!***

*Table adapted from Dr. G.K. York, Dept. of Food Science & Tech., University of California, Davis

FEATURES OF YOUR ZIPLOC® BRAND VACUUM SEALER

(Note: some features may vary slightly by model. Controls for 2-Button shown)

(NOTE: Ziploc® Brand storage bags that are not designed for vacuum storage should never be used in your vacuum sealer!)

Vacuum & Seal Button

Press to vacuum packages and seal food airtight. Appliance shuts off automatically.

Indicator Light

- Lights Green when vacuuming is occurring
- Lights Red when seal function is occurring.



*8-1/2 inch seal strip.
For use with Pint/Perforated Roll/
Quart Roll/Quart Bag

Release Button

Press to open lid after sealing process is completed.

Seal Button

This button has three uses:

1. Press to create a seal when making bags from a Ziploc® Brand Vacuum Sealer Quart or Perforated Rolls.
2. Press to immediately stop the vacuum process and begin sealing the bag, preventing delicate foods from being crushed.
3. Press to create a seal on foil bags (such as a potato chip bag) to keep food sealed airtight.

MAKING CUSTOM SIZE BAGS FROM QUART OR PERFORATED ROLLS

1. Pull enough bag material to hold item to be vacuum packaged, plus 2 inches. With a pair of scissors or sharp knife, cut desired bag length from bag roll. Make sure to cut in a straight line.
2. Plug in power cord. Open lid. Place one end of the cut bag onto the sealing strip. Don't worry if you accidentally place any material onto the gasket area.



3. Close lid by pressing down firmly on both sides. Check to make sure the lid will not open. If the lid cannot open, you have successfully locked the lid in place.

NOTE: *The sealing strip will NOT work properly unless you lock the lid. Ensure that the lid has been locked on both sides for proper sealing.*

CAUTION: *To reduce risk of burns, do not touch sealing strip while using appliance.*



4. Now that the lid has been locked in place, press the 'SEAL' button to create a custom size bag. The indicator light illuminates RED during the seal process.
5. Once completed, the indicator light will turn off. Press the release buttons on the sides of the unit, machine will unlock and release the bag. It is now safe to take out the newly created bag.
6. The custom size bag is now ready for vacuum sealing.

NOTE: *Make sure you give the appliance time to cool down.*

- *The V100 Series is equipped with a safety in the controls that does not allow for multiple seals within 20 seconds.*
- *If you are trying to create multiple seals and the unit does not immediately respond, wait 20 seconds and then the seal function will be active again!*
- *Under heavy usage, the appliance will shut off automatically to prevent overheating. If it does, wait 20 minutes to allow the appliance to cool down.*
- *If sealing more than 20 bags continuously, wait at least 20 minutes before resuming use of your appliance.*
- *The appliance is not for commercial use.*

HOW TO VACUUM SEAL WITH ZIPLOC® BRAND VACUUM SEALER

1. Place the item(s) to be sealed into the pre-cut or custom sized bag. Leave at least 2 inches between the contents and the top of the bag to allow for bag contraction.
2. Open the lid and place the open end of the bag down into the Vacuum Channel.



NOTE: The sealing strip will NOT work properly unless you lock the lid. Ensure that the lid has been locked on both sides for proper sealing.

CAUTION: To reduce risk of burns, do not touch sealing strip while using appliance.

3. Close the lid by pressing down firmly on both sides. Check to make sure that the lid will not open. If the lid cannot be lifted, then you have successfully locked the lid in place.
4. To begin the vacuum process, press the Vacuum and Seal button. The indicator light illuminates GREEN during the vacuum process. The unit will continue to vacuum and then the indicator light will illuminate RED during seal process once the air has been removed.



5. Once the indicator light has turned off, press the release buttons on the side of the unit and the machine will unlock and release the bag.

CARE & CLEANING

1. Do not use abrasives to clean the unit.
2. Wipe the outer surfaces with a soft, damp cloth and mild soap
3. To clean the inside of the unit, wipe away any food or liquid with a clean paper towel.
4. Dry all parts thoroughly before you plug the unit in and operate.
5. Do not store the machine in locked/latched position.

CAUTION: Risk of Electric Shock; Always unplug the unit before cleaning. DO NOT IMMERSE IN WATER!

TROUBLESHOOTING

PROBLEM	SOLUTION
Nothing happens when I press the Vacuum and Seal button	<ul style="list-style-type: none"> • Make sure the power cord is correctly plugged in to the electrical outlet. • Make sure the power cord is not damaged in any way. • Make sure the electrical outlet is working by plugging in another appliance. If it is not working please check the circuit breakers or fuses in your home. • Make sure the bag is positioned correctly down in the vacuum channel. • Press down firmly on both sides of the lid to make sure that it is locked in place. • Wait 20 minutes to allow the appliance to cool off, then try using again.
Air is not vacuumed from the bag	<ul style="list-style-type: none"> • Check that there are no gaps, folds, wrinkles or holes in the pre-sealed bag. • Check for loose, worn or cracked upper and lower sealing gaskets. • Foods with high liquid contents may prevent the bag from sealing properly. Cut bag open, wipe top inside of bag and re-seal. • Check to see if your bag is properly inserted in the Vacuum Channel. • Make sure you've placed the bag in the proper place. When making a bag from a roll, make sure end of cut piece is on the Sealing Strip.
Bag Melts	<ul style="list-style-type: none"> • The Sealing Strip may have been too hot during the sealing process. Allow the unit to cool for 20 seconds between uses. If the bag continues to melt, allow unit to cool with the lid in the upright position for 20 minutes before using.
Air has seeped back in to the vacuum bag	<ul style="list-style-type: none"> • Check the seal of the bag. There may be a hole or wrinkle that is allowing air to re-enter the bag. Carefully cut the bag open and re-seal it, or use an entirely new bag. • Make sure there is no moisture or liquid from the food present within the bag seal. You may need to cut open the bag and re-seal it, or use an entirely new bag. Partially freeze foods with excess liquids, prior to vacuum sealing. • Make sure there are no food items with sharp edges that may have punctured the bag. If you find a puncture hole, seal the item in an entirely new bag. • Make sure no liquids were drawn to the sealing strip area. • Check for loose, worn or cracked upper and lower sealing gaskets. • Moisture from foods with high liquid content will prevent the bag from sealing properly. Cut bag open and wipe top inside of bag and re-seal.
Bag will not seal	<ul style="list-style-type: none"> • Check that there aren't any gaps, folds, wrinkles or holes in pre-sealed edges. • Moisture of foods with high liquid content will prevent the bag from sealing properly. Cut bag open and wipe top inside of bag and re-seal. • Make sure you've placed the bag in the proper place. When making a bag from a roll, make sure end of cut piece is on the Sealing Strip. • Make sure you've given the appliance time to cool down. Wait 20 seconds between seals.

VEGETABLE BLANCHING CHART

Vegetable Blanching Chart

Blanching time is in boiling water.

Unless otherwise noted, the chilling time should be the same as the blanching time

Vegetable	Blanching Time (minutes)	Vegetable	Blanching Time (minutes)
Artichoke-Globe (Hearts)	7	Eggplant	4
Artichoke-Jerusalem	3-5	Greens Collard All Other	3 2
Asparagus Small Stalk Medium Stalk Large Stalk	2 3 4	Kohlrabi Whole Cube	3 1
Beans-Snap, Green, or Wax	3	Mushrooms Whole (steamed) Buttons or Quarters (steamed) Slices (steamed)	5 3-1/2 3
Beans-Lima, Butter, or Pinto Small Medium Large	2 3 4	Okra Small Pods Large Pods	3 4
Beets	cook	Peas-Edible Pods	1-1/2 to 3
Broccoli (florets 1-1/2" across) Steamed	3 5	Peas-Field (black eye)	2
Brussels Sprouts Small Heads Medium Heads Large Heads	3 4 5	Peas-Green	1-1/2
Cabbage or Chinese Cabbage (shredded)	1-1/2	Peppers-Sweet Halves Strips or Rings	3 2
Carrots Small Diced, Sliced or Lengthwise Strips	5 2	Potatoes-Irish (New)	3-5
Cauliflower (florets, 1" across)	3	Rutabagas	3
Celery	3	Soybeans-Green	5
Corn Corn-on-the-cob Small Ears Medium Ears Large Ears Whole Kernel or Cream Style (ears blanched before cutting corn from cob)	7 9 11 4	Squash-Chayote	2
		Squash-Summer	3
		Sweet Potatoes	cook
		Turnips or Parsnips Cubes	2
		This document was extracted from "So Easy to Preserve", 5th ed. 2006. Bulletin 989, Cooperative Extension Service, The University of Georgia, Athens. Revised by Elizabeth L. Andress, Ph.D. and Judy A. Harrison, Ph.D., Extension Foods Specialists.	

HELPFUL HINTS

1. **Store Safely!** Store your Ziploc® Brand Vacuum Sealer System with the lid unlocked to prevent damage to the vacuum gaskets.
2. **Take Your Vitamins With You When Traveling!** When traveling, take your vitamins along with you without the bulk of bottles! Simply use your Ziploc® Brand Vacuum Sealer System and 8" vacuum rolls to make pint sized vitamin pack bags to save on room and to keep all your vitamins pre-packed in your daily dose.
3. **Remember The TSA's 3-1-1 Rule For Carry-Ons When Flying!** When you travel, vacuum seal your liquids in a 1 quart clear sided bag using your Ziploc® Brand Vacuum Sealer System and quart size pre-cut vacuum bags and rolls.
4. **Stay Dry Outside!** On your trips to the beach, on a boat or simply camping, vacuum seal your cell phone and important electronics and paper items to keep them dry! Use your Ziploc® Brand Vacuum Sealer System and quart size pre-cut vacuum bag or roll to protect your important electronics and other items even when it is raining outside!

Thank You!

Remember to pick up your Ziploc® Brand Vacuum Sealer System bag and roll refills at your local retailer.



SERVICE INSTRUCTIONS

1. Do NOT attempt to repair or adjust any electrical or mechanical functions on this unit. Doing so will void the warranty.
2. If you have any questions or comments regarding the unit's operation or believe any repair is necessary, please contact our Customer Service Department:

CTI Industries Corporation
22160 N. Pepper Road
Lake Barrington, IL. 60010

1 YEAR LIMITED WARRANTY

CTI Industries Corporation warrants that for a period of one year from the date of purchase, this product will be free from defects in material and workmanship. CTI, at its option, will repair or replace this product or any component of the product found to be defective during the warranty period. Replacement will be made with a new or re-manufactured product or component. If the product is no longer available, replacement may be made with a similar product of equal or greater value. This is your exclusive warranty. Do NOT attempt to repair or adjust any electrical or mechanical functions on this product. Doing so will void this warranty.

The warranty is intended and valid solely for the original retail purchase, and is not transferable. Keep the original sales receipt. Proof of purchase is required to obtain warranty performance. CTI dealers, service centers, or retail stores selling CTI products do not have the right to alter, modify or in any way change the terms and conditions of this warranty.

This warranty does not cover normal wear of parts or damage resulting from any of the following: negligent use or misuse of the product, use on improper voltage or current, use contrary to the operating instructions and disassembly repair or alteration by anyone other than CTI or authorized CTI service center. Further, the warranty does not cover: damage to the unit caused by immersion in water or liquid, or from dropping.

What are the limits on CTI's liability?

Except to the extent prohibited or limited by applicable law, and except as expressly provided herein, CTI DISCLAIMS ALL WARRANTIES, EXPRESS OR IMPLIED, INCLUDING WITHOUT LIMITATION ANY WARRANTY OF MERCHANTABILITY OR FITNESS FOR A PARTICULAR PURPOSE. Except to the extent prohibited or limited by applicable law, CTI shall not be liable or responsible for loss, injury or damage of any kind arising from the purchase, use, misuse, or inability to use the product, or the breach of any warranty provided herein, including without limitation, incidental, exemplary, special or consequential damages, or loss of profits, and the sole remedy of the purchaser of the product with respect to any breach of warranty shall be the remedy specifically provided for herein.

How to Obtain Warranty Service:

In the U.S.A.

If you have any questions regarding the warranty or would like to obtain warranty service, please call 1-888-723-5198 and a convenient service center address will be provided to you.

In Canada

If you have any questions regarding the warranty or would like to obtain warranty service, please call 1-888-723-5198 and a convenient service center address will be provided to you.

Bags and Rolls: CTI makes no warranty, expressed or implied, written or oral, including that of merchantability or fitness for any particular purpose with respect to bags and rolls.

In the United States, this warranty is offered by CTI Industries Corporation located in Lake Barrington, Illinois 60010. If you have any other problem or claim in connection with this product, please call 1-888-723-5198 or email www.ctiindustries.com/ziploc our Customer Service Department. **PLEASE DO NOT RETURN THIS PRODUCT TO THE ADDRESS LISTED ABOVE OR TO THE PLACE OF PURCHASE.**

Questions?

Contact customer service at

1-888-723-5198

Or visit www.ctiindustries.com/ziploc

SAVE THESE INSTRUCTIONS! Refer to them often.

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