



pro-line



# VACUUM SEALER

COMMERCIAL



**VS-C1**  
**User Manual**



## **Congratulations on your purchase of a Pro-line Commercial Vacuum Sealer.**

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**Note: Please read through the instructions carefully before using or installing the product and ensure that the manual is kept in a safe place for future reference.**

**The system must be properly installed and located in accordance with the installation instructions before it is used.**

**During the set up of this product if you have any questions / comments / issues DO NOT RETURN TO STORE.  
FOR SERVICE AND TECHNICAL ADVICE VIST [WWW.PROLINEAUSTRALIA.COM.AU/CONTACT](http://WWW.PROLINEAUSTRALIA.COM.AU/CONTACT)**

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Electrical Requirements:  
Australia / New Zealand 220-240V 50/60 Hz  
Due to manufacturing alterations product may vary slightly from that pictured.

## OPERATION CONDITIONS & SAFETY PRECAUTIONS

- All components need to be installed in accordance with the user manual instructions for correct performance of unit.

### READ ALL INSTRUCTIONS CAREFULLY BEFORE OPERATION OF THE UNIT

- This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
- Children should be supervised to ensure they do not play with the appliance.
- Remove and safely discard any packaging material and promotional labels before using the Vacuum Sealer for the first time.
- Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions, or has been damaged in any manner.
- If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.
- Do not pull or carry the Vacuum Sealer by the cord.
- To protect against risk electric shock and personal injury, do not immerse cord, plugs, or appliance in water or other liquids.
- Fully unwind the power cord before use. Connect only to 220V/240V power outlet.
- This appliance should be used in conjunction with a safety switch.
- Position the appliance at a minimum distance of 20cm away from walls, curtains and other heat or steam sensitive materials and provide adequate space above and on all sides for air circulation.
- Switch unit off and unplug from wall outlet when not in use and before cleaning.
- Do not use attachments not recommended or sold by the manufacturer as it may lead to fire, electric shock or injury.
- Operate unit on a stable level flat surface, keep away from moving parts. Ensure surface is clean and free from water etc.
- Do not place the unit near the edge of a bench or table during operation.
- Do not place the unit near an oven, heater, direct sunlight or any other heat source.
- If an extension cord is used with this unit, the extension cord must have a rating equal to the rating of this appliance.



- When disconnecting cord, to avoid injury, unplug by grasping the plug and not the cord and ensure your hands are dry.
- Appliance does not require or use any lubricants, such as lubricating oils or water.
- Do not use outdoors or on wet surfaces.
- Do not use appliance for other than intended purpose.
- Clean the Vacuum Sealer Lower and Upper Gaskets, Vacuum Chamber regularly. Also ensure these parts are cleaned immediately after handling raw meat, poultry or fish.
- Do not reuse the Vacuum Sealer bags after using with raw meat, fish or poultry or after the bag has been heated, i.e. microwave or simmer.
- Keep the Vacuum Sealer bags away from babies and children to eliminate a choking and suffocation hazard.
- Do not leave the Vacuum Sealer unattended when in use.
- Keep the appliance clean. Follow the cleaning instructions provided in this Instruction book.
- Before cleaning, always turn the appliance OFF, switch off at the power outlet, unplug at the power outlet and remove the power cord, if detachable, from the appliance and allow all parts to cool.

- After use of the Food Vacuum, leave machine cover open for unit to cool down before closing cover.
- Use only Vacuum Sealer bags/rolls or specially designed vacuum bags with this appliance.

**Important:** Do not store or leave appliance for extended periods with the cover closed and locked into position. It may cause the gaskets and seal profile to become compressed and compromise the sealing ability of the unit. Always store the unit with the cover closed but in the UNLOCKED position.

**WARNING:** BURN HAZARD. Sealing profile will be hot after use, allow profile to cool before touching.

Do not wash canister or marinate bowl lids. Wipe it clean with a soft damp cloth.

System Specifications	Vac Pro Commercial
Model Code	VS-C1
Product Dimensions	W 400 X L 200 X H 120
Product Weight	4.0KG
Power	220-240V ~ 50/60Hz, 130W
Noise	<72 dB
Max vacuum pressure	-0.85 Bar Max.
Air extraction volume	20 Litres / MIN

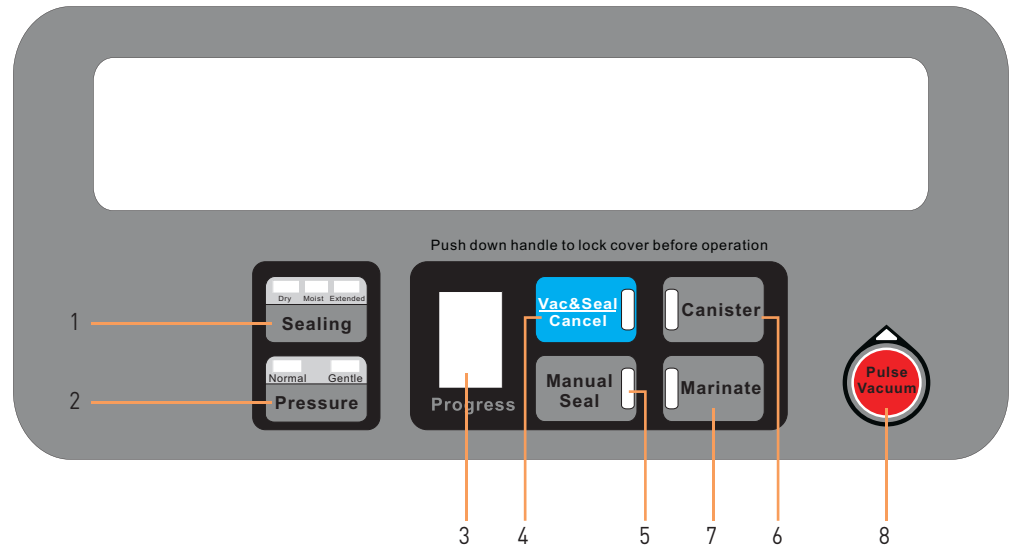
## VACUUM SEALER PARTS IDENTIFICATION

1. Control panel
2. Vacuum Seal Hose Port
3. Cover Lock Handle
4. Sealing Strip
5. Upper Gasket
6. Vacuum Seal Hose Holder
7. Roll storage compartment
8. Bag & Roll Cutter
9. Air Intake
10. Sealing Profile
11. Vacuum Chamber
12. Lower Gasket



## CONTROL PANEL

1. Sealing time
2. Vacuum Pressure
3. Progress
4. Vacuum & Seal / Cancel button
5. Manual Seal
6. Canister
7. Marinate
8. Pulse



## CONTROL PANEL DESCRIPTION

### Ref Description

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#### 1 Sealing Time

**Dry:** For dry items without moisture- shorter heat sealing time

**Moist:** For moist items with little moisture – longer heat sealing time.

**Extended:** For very moist/wet items - extended heat sealing time  
Default setting is **Dry**.

#### 2 Vacuum Pressure

**Normal:** For regular items requiring normal vacuum pressure.

**Gentle:** For soft and crushable items where less vacuum pressure is desired.

Default setting is **Normal**

#### 3 Progress

Displays the progress of the seal and vacuuming process.  
Counts down from 9 to 0.

#### 4 Vacuum & Seal / Cancel button

1. In stand-by mode , pressing this button starts the automatic vacuum operation then automatically seals the bag when vacuum is complete.

2. While in operation pressing this button stops the vacuuming or sealing function.

### Ref Description

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#### 5 Manual Seal

1. Used to seal the open end of a bag without vacuuming- used to make a bag from a roll.

2. When the 'Vac & Seal' function is in operation, this button stops the vacuum pump and immediately starts to seal the bag.

#### 6 Canister

Press to vacuum canisters. See 'Storing Food in Canisters' section.

#### 7 Marinate

To start the marinating process using the Marinate Bowl. See ' Marinating Food with Marinate Bowl' section.

#### 8 Pulse

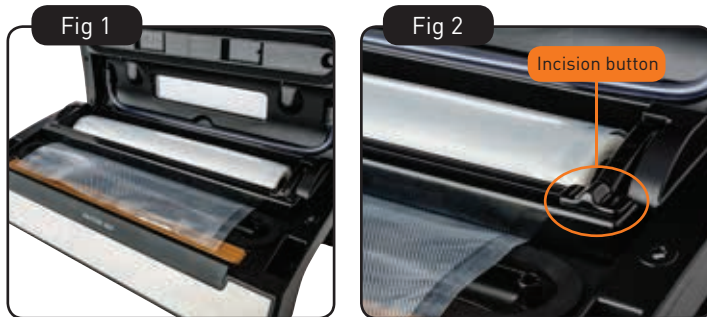
Press and hold and the unit will start vacuuming; release the button and vacuuming stops. Used when extreme control of the vacuum process is required to prevent crushing of delicate items.

## STORING FOOD IN VACUUM BAGS

1. Fully unwind the power cord and connect to power outlet.
2. Open the top cover of the unit.
3. Lift back the Bag and Roll Cutter and place preferred bag roll size into the Roll Compartment.
4. Pull out roll to desired length.

**Note:** You will require at least 5cms of bag material more than the item as this extra part will form the seal.

5. Place the Bag and Roll Cutter back down and slide the Roll Cutter Incision Button across to cut the bag to length. See FIG 1 & FIG 2.



6. To seal one end of the bag, place an end over the Sealing Profile, close the cover and pull the cover lock handle down to lock the lid. See FIG 3.
7. Press MANUAL SEAL button to begin sealing. When Manual Seal indicator light switches off, sealing is complete.

**Note:** For best sealing results, do not seal one bag after the other continuously to avoid overheating of the sealing element. The machine will reject the command if the 'Manual Seal' button is activated within 15 seconds of the last activation.

8. Unlock lid and open the cover. Remove bag.

**WARNING:** BURN HAZARD – Sealing Profile may be hot after sealing, allow to cool.





9. Place items for storage into the sealed bag.

**Note:** Do not overload the bag. Always allow enough space at the open end of the bag to be properly placed into the Vacuum Chamber.

10. Insert open end of filled bag into the Vacuum Chamber over the Sealing Profile. Ensure the Air Intake is not covered by the bag

**Note:** Ensure no items or food is covering the Sealing Profile and make sure bag has no wrinkles or ripples that will inhibit the seal.

**Note:** The Vacuum Chamber draws air out of the bag and catches any liquid overflow. Lower Gasket and Vacuum Chamber should be cleaned regularly. Always ensure these parts are cleaned immediately after handling raw meat, poultry or fish.

11. Close the cover and pull the cover lock handle down to lock the lid.

12. Check the LED Indicator status of the Sealing and Pressure buttons to confirm the moisture status of packed items (Dry, Moist or Extended) and the desired vacuum pressure (Normal or Gentle) are set according to the type of item to be packaged.

13. Press the Vac & Seal button. The unit will start to vacuum and will seal the bag automatically. Wait for indicator lights to switch off before opening cover.

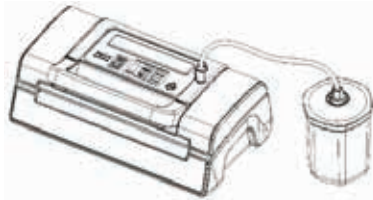
14. Refrigerate or freeze sealed food bag if needed.

15. Before repeating with a new bag and food item, always wipe any excess liquid or food residue in the vacuum chamber after each bag package.

### STORING FOOD IN CANISTERS - canisters not included, available to purchase separately

1. Ensure canisters are clean and dry. Note: Do not immerse canister lids in water, clean with a damp cloth only.
2. Fill canister with the item to be stored and secure lid onto the canister. Note: Leave at least 2cm from canister cover rim, and make sure upper lid is securely on before vacuuming.
3. Turn canister lid dial arrow to SEAL.
4. Connect one end of the Vacuum Seal Hose to the Vacuum Seal Hose Port and the other end to the Vacuum Seal Canister Lid. Ensure both connections are pushed in tightly.
5. Check that the Pressure setting is on 'Normal'. Press the Canister button to draw out air from Canister. Vacuum action will stop automatically when all air has been drawn out from canister.
6. Remove Vacuum Seal Hose connection to the canister.
7. To open canister after vacuum packaging, turn the canister lid dial arrow to OPEN. Wait several seconds for the lid to be released before removing.

**Note:** Canister lids are not to be used in microwaves or in freezers.



### MARINATING MEAT WITH MARINATE BOWL - marinate bowl not included, available to purchase separately

1. Place the food and marinade into the Marinate bowl.
3. Secure the lid onto the Marinate Bowl.
4. Connect one end of the Vacuum Seal Hose to the Vacuum Seal Hose Port and the other end to the Marinate Bowl Lid. Ensure both connections are pushed in tightly.
5. Press the Marinate Button on the control panel to begin vacuum process. Note: The default vacuum speed is Normal.
6. The pump will cycle applying vacuum and then turn off. After a few minutes it will release and allow air to enter the container then the pump will come on and apply vacuum again. This cycle will repeat through the marinating process.
7. When the Marinate indicator light turns off, the process is complete.
8. Remove Vacuum Seal Hose connection to the Marinate Bowl.

**To open the Marinate bowl** press and hold down the blue button on the lid.

**Note:** Marinate bowl not to be used in microwave, freezer or oven.

**Tip:** Slide the Month and Date indicators on the top of the Marinate Bowl lid to specify the date of vacuum marination.

## HINTS FOR BEST VACUUMING PERFORMANCE

1. Do not overload the bag; leave enough space at the open end of the bag so that the bag can be easily placed over the Sealing Profile and in the Vacuum Chamber.
2. To avoid overfilling, always leave at least 5cm of bag material between bag contents and top of bag. Then leave at least one additional 2cm of bag material for each time you plan to reuse bag.
3. Clean and straighten the open end of the bag before sealing. Make sure nothing is left on the open area of the bag and bag has no wrinkles or creased lines. Foreign objects or creased bag may cause difficulty in sealing the bag tightly.
4. Do not vacuum package objects with sharp points like fish bones and hard shells! Sharp points may penetrate and tear the bag! You may want to use a canister instead of a bag.
5. Allow appliance to cool down for one minute between each sealing operation.
6. Clean the Vacuum Chamber and Gaskets after each vacuuming operation.
7. When using canister, remember to leave 2cm from canister cover rim, and make sure upper lid is already locked before vacuuming.

**Important:** Do not reuse the Vacuum Sealer bags after using with raw meat, fish or poultry or after the bag has been heated, ie. microwave or simmer.

## FOOD STORAGE/PRESERVATION GUIDELINES

**The Vacuum Sealer will change the way you purchase and store food. The Vacuum Sealer removes air from the specially designed Vacuum Sealer bags and canisters to create a commercial quality vacuum.**

The ease and convenience of preserving and extending the freshness of your food with the Vacuum Sealer will become an indispensable part of your food preparation.

The Vacuum Sealer removes air from specially designed bags and canisters to extend food freshness up to 5 times longer than conventional storage methods.

Oxygen and moisture in air causes food to degrade over time, by removing the air before sealing items airtight the Vacuum Sealer extends the life of food naturally.

Vacuum Sealing is not intended to replace the refrigeration or freezing of foods, food should still be refrigerated or frozen if normally required.

**Important:** It is best to Vacuum Seal fresh food, Vacuum Sealing will not restore or revive food past its prime. Do not consume food that has gone bad.



## FOOD PRESERVATION CHART

**Note:** Storage preservation chart are estimates only and should be used as a guide only. The storage life will depend on the original quality of the foods and the integrity of the packages seal.

Fridge	Conventional Storage	Pro-line Vacuum Sealer
Semi Hard Cheeses (Swiss, Cheddar)	1-2 weeks	4-8 months
Hard Cheeses (Parmesan)	1-2 weeks	4-8 months
Lettuce, Spinach	3-6 days	2 weeks
Avocado (cut)	1-2 days	5-6 days
Blueberries	3-6 days	2 weeks
Other berries (black berries, strawberries, Raspberries)	1-3 days	1 week

Freezer	Conventional Storage	Pro-line Vacuum Sealer
Beef, Pork or Lamb	6 months	2-3 years
Minced Meat	4 months	1 year
Poultry	6 months	2-3 years
Fish	6 months	2 years
Soups, Stews, Sauces	3-6 months	1-2 years
Vegetables	8 months	2-3 years
Berries	1-2 months	6-8 months

Pantry	Conventional Storage	Pro-line Vacuum Sealer
Nuts	6 months	2 years
Coffee Beans	6 months	1 year
Rice	6 months	2 years
Flour	6 months	1-2 years
Sugar	6 months	1-2 years
Chips	1-2 weeks	3-6 weeks
Cookies, Crackers	1-2 weeks	3-6 weeks

## HINTS & TIPS

- Before Vacuum Sealing, it is necessary to clean your hands, and all utensils and surfaces to be used for cutting and Vacuum Sealing foods.
- Refrigerate or freeze perishable foods immediately, if they have been vacuum sealed do not leave them sitting at room temperature.

**Note:** It may be harmful if you consume foods which have been left out at room temperature.

- Store dry foods such as nuts, biscuits or cereals, in a cool, dark dry place.
- Vacuum Sealed bags prevent freezer burn. Foods that thaw easily should be placed at the back of the freezer where the temperature is more constant. When thawing foods it is best to thaw foods in the refrigerator. Never thaw meats, poultry, fish or dairy at room temperature or in hot water. If thawing food by microwave, foods should be cooked immediately after processing to prevent bacteria growth.
- VACUUM SEALER Vacuum Bags and Rolls are MICROWAVE safe, to microwave cut off one corner of the bag so that steam can escape and place in microwave.

- VACUUM SEALER Vacuum Bags and Rolls are SIMMER/BOIL safe. Place bag into pot of boiling water with the top of the bag above the water for easy removal.

**Note:** Bags or rolls are not reusable if they have been microwaved or simmered/boiled.

- To Freeze SOUPS and SAUCES pour liquid into a bag, allowing at least 8cm of space at the top of the bag (this allows space for expansion of liquid when frozen and sealing space for the bag). Do not seal at this point. Place the filled liquid bag upright into a freezer, when liquid is frozen, remove bag from freezer and Vacuum Seal.
- Vacuum Sealing FRUITS, for best results pre-freeze cut soft fruit prior to vacuum sealing. This helps prevent the fruit from being crushed during the vacuum process.
- VEGETABLES, for best results blanch vegetables in hot water otherwise they may turn black. Blanch so that vegetables are still crunchy, then transfer immediately into icy cold water to cool. Drain and separate into convenient portions then vacuum seal in bags.

## HINTS & TIPS

- Vacuum Sealing POULTRY and whole FISH, for best results wash poultry and pat dry with a paper towel. Then place foods between two paper towels inside bag before Vacuum Sealing. The paper towels helps to absorb excess moisture and juices.
  - Vacuum Sealing red MEATS and fish fillets, for best results pat dry with a paper towel. Then place foods between two paper towels inside bag before Vacuum Sealing. The paper towels helps to absorb excess moisture and juices.
- Note:** Vacuum Sealing may cause meat to darken. This is due to the removal of oxygen and does not indicate spoilage.
- The Vacuum Sealer Home Vacuum Sealer can also protect NON-FOOD ITEMS from oxidation, corrosion and moisture. Simply store and seal items in a Vacuum Sealer Vacuum Bag and follow the “Storing Food in a Vacuum Bag” instructions.
  - Vacuum Seal items to help keep them dry, and take up less room for storage. e.g. camping, batteries, important documents, travelling and emergency equipment.
  - Vacuum seal wet paint brushes between paint jobs without cleaning, it keeps them moist and saves on clean up time.
  - Use the Canisters to store DELICATE ITEMS such as berries, biscuits and salad leaves or use to store sauces or soups.
  - The Marinade Bowl is a great solution for marinating meats in minutes, not hours, as Vacuum Sealing opens the pores in foods such as meat, poultry and seafood’s allowing foods to absorb marinades at a fraction of the time.
  - For the busy family, on-the-go meals can be prepared ahead and Vacuum Sealed in individual servings, and ready to heat anytime.
  - Prepare foods in advance for picnics and camping trips or barbecues.
  - To make an ICE PACK, pour water into a bag, allowing at least 8cm of space at the top of the bag (this allows space for expansion of liquid when frozen and sealing space for the bag). Do not seal at this point. Place the filled liquid bag upright into a freezer, when liquid is frozen, remove bag from freezer and Vacuum Seal. Use for ice in the cooler, or ice packs for sports injuries.
  - Primarily the Vacuum Sealer is used for vacuum sealing, however you are able to reseal foil based bags such as chip and biscuit bags using the Manual Seal function.

## **CLEANING AND MAINTENANCE**

It is important to ensure that all parts of your Vacuum Sealer sealing system is cleaned on a regular basis.

### **Follow the care and cleaning guidelines below:**

1. Always unplug the unit before cleaning.
2. Do not immerse appliance in water or any other liquid.
3. Do not use abrasive cleaners to clean the unit.
4. Wipe the outside of the unit with a damp cloth, sponge or mild dish soap.
5. Wipe away food residue and water inside or around component with a paper towel.
6. Dry thoroughly before use.

### **Cleaning Gaskets:**

Remove Lower and Upper Gasket from its indentation location and wash with warm soapy water then rinse thoroughly. Ensure Gaskets are completely dry before installing back into indentation location.

**IT IS IMPORTANT** that the Gaskets are not out of shape or damaged in any manner otherwise air tight seal will not be formed with when cover is closed.



## STORING YOUR VACUUM PRESERVATION SYSTEM

### Cleaning Vacuum Bags:

**Note:** Do not reuse the Vacuum Sealer bags after using with raw meat, fish or poultry or after the bag has been heated, ie microwave or simmer.

1. Wash bag material in warm water with a mild dishwashing soap.
2. Alternatively, Bags can be washed on the top rack in your dishwasher by turning the bag inside out. Stand bags up so that the washing water can rinse the entire surface.

### Cleaning Accessories:

(Including canister base, marinate bowl base and hose accessories.)

1. Wash all vacuum accessories in warm water with a mild dishwashing soap **(except canister lids.)**
2. Canisters and marinate bowl (not lids) are top rack dishwasher safe. Canister and marinate bowl lids should be wiped down with a damp cloth and must not be immersed in water.
3. Ensure all accessories are thoroughly dried before use.

**Note:** Canisters and marinate bowl lids are not to be used in microwaves or in freezers.

Keep the unit in a flat and safe place, out of the reach of children.

**Important:** Do not store or leave appliance for extended periods with the cover closed and locked into position. It may cause the gaskets and seal profile to become compressed and compromise the sealing ability of the unit. Always store the unit with the cover closed but in the UNLOCKED position.



## TROUBLE SHOOTING

**BEFORE YOU CALL FOR SERVICE PLEASE REVIEW THE TROUBLE SHOOTING TIPS FIRST.**

Problem	Possible Cause	Solution
Nothing happens when I press the vacuum sealer	<ol style="list-style-type: none"><li>1. Power cord not plugged in.</li><li>2. Power cord is damaged.</li></ol>	<ol style="list-style-type: none"><li>1. Make sure the power cord is correctly plugged into the electrical outlet, and in the "on" position.</li><li>2. Check power cord and plug, and make sure they are not damaged in any way. If damaged, do not use the vacuum sealer.</li></ol>
Air is not removed from the bag completely	<ol style="list-style-type: none"><li>1. The bag has not been placed correctly inside the Vacuum Chamber.</li><li>2. Debris covering sealing strip or gasket. Sealing strip or gaskets may be out of place.</li><li>3. Bag may have a hole.</li><li>4. Unit cover has not been closed properly.</li></ol>	<ol style="list-style-type: none"><li>1. To seal properly, open end of bag should be resting entirely inside the Vacuum Chamber.</li><li>2. Check sealing strip and gasket beneath the lid for debris and wipe clean and smooth them back into place.</li><li>3. To test, seal the bag with some air in it, submerge in water, and apply pressure. If there are bubbles present, it does indicate a leak and a new bag should be used.</li><li>4. Open cover and re-close the cover. Push down firmly on the cover until you hear it 'click' indicating the cover is now fully closed and locked in.</li></ol>

Problem	Possible Cause	Solution
Vacuum sealer bag loses vacuum after being sealed.	<ol style="list-style-type: none"> <li>1. Bag not sealed properly.</li> <li>2. Moisture or juices from foods.</li> <li>3. Bag has a hole.</li> </ol>	<ol style="list-style-type: none"> <li>1. Wrinkles, crumbs, grease or liquids may cause leaks along the seal. Reopen bag, wipe the top inside of the bag and smooth it out along the sealing strip before resealing.</li> <li>2. Check if there is moisture or juices from the food present within the bag, if yes, you may need to cut open the bag and reseal it, or use an entirely new bag. Foods with excess liquids should be frozen before vacuum sealing.</li> <li>3. If items with sharp edges, they may have punctured the bag, and released the vacuum. Cushion sharp edges in the contents of the bag with paper towels.</li> </ol>
Vacuum sealer not sealing bag properly	<ol style="list-style-type: none"> <li>1. Sealing strip is too hot.</li> <li>2. Seal Only function still active or needs to reset.</li> </ol>	<ol style="list-style-type: none"> <li>1. If sealing strip over heat and melted the bag, it's necessary to lift the lid and allow sealing strip to cool for a few minutes.</li> <li>2. Before re-pressing the "seal only" key, allow the unit to resume for 15 seconds.</li> </ol>
The canisters and marinate bowl will not vacuum	<ol style="list-style-type: none"> <li>1. Lower &amp; Upper gaskets are not forming an air tight seal.</li> <li>2. Canister lid dial not in SEAL position.</li> <li>3. Accessory hose not correctly attached to Vacuum Seal Hose Port or canister lid.</li> </ol>	<ol style="list-style-type: none"> <li>1. Ensure that rubber gasket ring on is free from food content.</li> <li>2. Gently turn the canister lid dial arrow to SEAL position.</li> <li>3. Make sure accessory hose is firmly pushed in all the way into Vacuum Seal Hose Port on appliance and canister lid.</li> </ol>

## **Your Pro-line Australian 12 Month Repair or Replacement Warranty**

Pro-line warrants this appliance to the first purchaser and subject to the stated conditions:

Warranty covers any defects in material or workmanship in the manufactured product within the first twelve months from the date of purchase.

To make a warranty claim you must visit Pro-line online at [www.prolineaustralia.com.au/warrantyclaim](http://www.prolineaustralia.com.au/warrantyclaim)

If a product is found to be faulty there is a 90 day return policy from the date of purchase. Products returned to store MUST be accompanied by a valid proof of purchase.

For warranty claims outside of 90 days from date of purchase, product will be repaired or replaced at our discretion. Repair or replacement costs of the product will be covered under warranty by Pro-line.

Goods presented for repair may be replaced by refurbished goods of the same type rather than being repaired. Refurbished parts may be used to repair the goods.

The benefits given to you by this warranty are in addition to other rights and remedies of the consumer law in relation to the goods or services to which this warranty relates.

Our goods come with guarantees that cannot be excluded under the Australian Consumer Law. You are entitled to a replacement or refund for a major failure and compensation for any other reasonably foreseeable loss or damage. You are also entitled to have the goods repaired or replaced if goods fail to be of acceptable quality and the failure does not amount to a major failure.

## **Conditions of this Warranty:**

1. This product has been fully installed in accordance with the user manual installation instructions.
2. The warranty extends only to repairing or replacing any component that proves to be defective in material or workmanship.
3. The warranty does not cover defects occasioned by misuse, alterations, accidents, or used for other than the intended purpose.
4. The warranty does not cover damage to the product caused by accident, fire, floods, power surges or black outs.
5. Proof of purchase is required for warranty claims.

Please keep purchase receipt in a safe place.

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## PROLINE CONSUMABLES

### VS-283 Proline Vacuum Rolls



Proline Vacuum Rolls are BPA Free, Boil, Freezer and Microwave Safe.

Each Pack comes with 3 Rolls each 28cm wide and 5.4m long.

These Premium Quality Rolls use dual cross venting technology to provide you with superior consistent results.

Other specialist Bags and Rolls are available from our web site.

### Proline Accessories for VS-C1 Commercial Vacuum Sealer

Add to the versatility of your machine with these great accessories.

All Accessories are BPA Free.

### VS-M1 2.8L, Marinate Bowl



Marinate in minutes not hours.

This system encourages the absorption of marinades into foods such as meat, poultry and seafood creating delicious marinated food in a fraction of the time.

This Marinator bowl can also be used as a storage container.

All available from: [www.prolineaustralia.com.au/shop](http://www.prolineaustralia.com.au/shop)

### VS-LB2 Set of 2, Square Storage Canisters



Pack contains: 1x 600ml & 1x 800ml Square Canisters

Ideal for delicate, easily crushed foods such as cake, soft fruits and liquid-base foods which are unsuitable for packing in vacuum bags.

Also great for keeping pantry and snack food items fresher for longer.

### VS-C3 Set of 3, Round Storage Canisters



Set comes with 3 different storage container capacities:  
Small 700ml, Medium 1.4L and Large 2L.

Ideal for vacuum sealing crushable foods such as cake, soft fruits and liquid-base foods which are unsuitable for packing in vacuum bags.







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