

Instructions for the Use and Care of the SousVide Supreme™ Vacuum Sealer

READ AND SAVE THESE INSTRUCTIONS

For additional information please visit our website at SousVideSupreme.com



This appliance is designed to meet ETL standards for 110V/220V use.

IMPORTANT SAFEGUARDS

When using this electrical appliance, safety precautions should always be observed, including the following:

1. Before plugging power cord (lead) into or disconnecting it from the electric outlet (wall socket) make sure the appliance is turned off.
2. Unplug the appliance from the electric outlet (wall socket) when not in use or before cleaning.
3. Make sure your hands are dry before plugging in, unplugging, or operating the appliance. Do not operate the appliance if the cord (power lead) or plug is wet.
4. Children should not use this appliance. When in use around children, close supervision by an adult is necessary and the appliance should be kept out of their reach.
5. Keep the appliance and cord (power lead) away from hot surfaces, heated ovens, or stove burners. Operate the appliance only on a dry, stable surface, such as a table or countertop and away from any moving parts.
6. When cleaning, do not immerse this appliance in water or any other liquid.
7. Do not use this appliance outdoors.
8. Do not use any attachment or accessory not recommended by Eades Appliance Technology LLC.
9. Do not use this appliance for any purpose other than its intended use.
10. Do not use the appliance if it has been dropped or appears to be damaged. Do not use after it malfunctions.
11. Always use only food-grade, plastic pouches or pouch material, recommended by the manufacturer as suitable for cooking. Use only appropriately sized pouches. Do not overfill the pouch!
12. We strongly recommend against using this appliance for vacuum/sealing liquids. If you must do so, you should follow instructions in "Filling and Sealing the Food Pouch" and only after freezing the liquids in freezer-safe container and adding the frozen block to the food pouch.
13. This appliance is not intended for use by people with reduced physical, sensory or mental capabilities or who lack experience with cooking appliances.

ADDITIONAL IMPORTANT INFORMATION CONCERNING CORDS (POWER LEADS) AND PLUGS

1. If the power cord (lead) is damaged, only the manufacturer or its authorized service agent must replace it.
2. Protect the cord (power lead) from damage: do not crush the cord (power lead); do not pull the cord (power lead) around sharp edges or corners; do not immerse the cord (power lead) in water or other liquid or allow it to become wet; do not pull or carry the appliance by its cord (power lead) or use the cord (power lead) as a handle.
3. Do not allow the cord (power lead) to run underneath or be wrapped around the appliance.
4. To disconnect the cord (power lead) from the electric outlet (wall socket) grasp it by the plug, not the cord (power lead), to avoid injury.
5. We do not recommend using an extension cord (power lead) with this appliance.

IMPORTANT: SAVE THESE INSTRUCTIONS THIS APPLIANCE INTENDED FOR HOUSEHOLD USE ONLY

Do not attempt to repair this appliance yourself. Only an authorized representative of Eades Appliance Technology LLC should perform any repairs. Please contact customer service at www.sousvidesupreme.com for information.

Features and Functions

Vacuum/Seal

Depress this button to draw air from the food pouch and automatically seal the pouch after the vacuum process is completed.

Seal Only

Depress this button to seal the open end of roll-type bags to create a pouch or to seal the pouch without the vacuum function. This function can also be used to force seal the pouch if the seal does not automatically trigger with completion of the vacuum/seal function.

Cancel

Depress this button to interrupt and stop the vacuum/seal or seal only process, if necessary.

Cover Locks

Depress these buttons on the right and left sides of the cover to unlock the cover after vacuuming or sealing operations. (To lock the cover, press firmly on the top of the cover on the dotted areas at either end.)

Indicator Lamps

Illuminate to indicate an active operation (vacuum/seal or seal only) and turn off when the operation is complete.

Sealing Strip

This area contains a heating wire that seals the pouch. The wire is Teflon-coated to prevent the pouch from sticking to the strip.

Sealing Gasket

The gasket on the cover presses down to hold the pouch firmly against the sealing strip.

Vacuum surface

The rippled, oval surface, enclosed by the black airproof loop of sponge, into which air is drawn from the bag through the air portal of the vacuum pump (the round, raised opening) at its center. The vacuum surface also acts as a reservoir to catch any moisture overflow.

Airproof loop of sponge

Prevents air leakage in the vacuum area.

Operating the SousVide Supreme Vacuum Sealer

Step 1

Plug the machine into the wall outlet (be certain that the voltage matches that of your machine) to turn the machine "ON."

Step 2

Position the open end of a food-grade, plastic, vacuum pouch suitable for cooking within the rippled vacuum surface below the air portal.

Step 3

Press firmly on either end of the cover (dotted area) to lock the machine, as shown by the arrows. You should feel/hear two clicks.

Step 4

Press the Vacuum Seal or Seal button to seal the pouch. An indicator light should illuminate during the sealing process and go out when the seal is complete.

Step 5

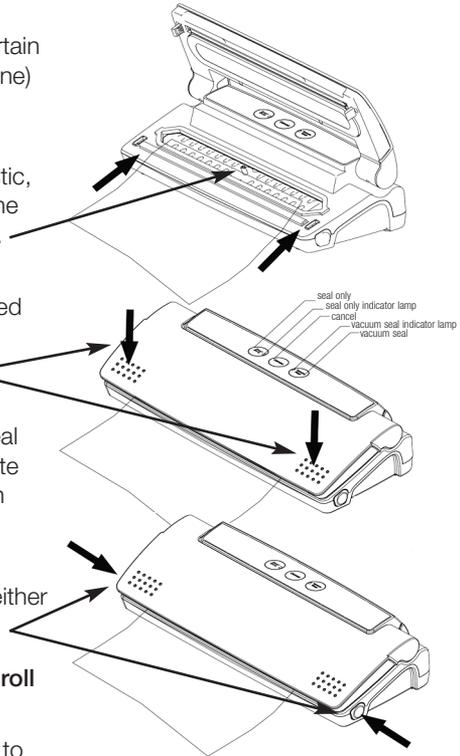
To release the cover, press the buttons on either side of the machine as shown by the arrow.

Making a food pouch from a continuous roll of food-grade plastic pouch material

1. Pull out the end of the roll out sufficiently to position the open end of the plastic pouch material onto the vacuum surface below the air portal.
2. Close the cover.
3. Press the dotted areas of either side of the cover down firmly with both hands to lock the cover in place. You should feel/hear a click from each side.
4. Press the Seal Only button. An indicator light should illuminate during the sealing process and go out when the seal is completed.
5. When sealing is complete, unlock the cover by pressing the buttons on either side of the machine, and remove the roll.
6. Cut the desired length of pouch material from the roll.
7. The bag is now ready to fill.

Filling and Sealing the food pouch

1. Select (or make as above) an appropriately sized, food-grade, plastic pouch, suitable for cooking.
2. Place the food you wish to vacuum/seal into the pouch. Note: We strongly



recommend against using this machine for vacuum/sealing liquids. Liquids will be sucked into the vacuum surface and/or air portal and could clog or damage the machine. If you must vacuum/seal liquids, first freeze the liquids, such as broths or infusions, in a small freezer-safe container or zip closure bag, then add the frozen block to the food pouches. Chill oils or syrups to thicken them before adding them to the pouch.

3. Do not overfill the pouch! Leave a sufficient length of unfilled pouch to allow easy positioning of both sides of the open pouch end within the rippled, vacuum surface area once the cover is closed and locked.

4. Be sure that the end of the pouch within the machine is clean, free of debris, liquids, or oils as these could prevent proper sealing.

5. Straighten the open end of the pouch, making sure there are no creases or wrinkles in the pouch material that could hamper proper sealing.

6. Position the open end of the pouch within the vacuum surface below the air portal.

7. Close the cover and lock it by pressing down firmly on either side of the cover until you feel/hear a click from each side.

8. Press the Vacuum/Seal button. An indicator lamp should illuminate and the pouch should collapse around the contents as the vacuum pump evacuates the air. If the pouch does not readily begin to collapse, the machine may automatically stop after 30 seconds or you can press Stop, unlock the machine, open the cover, reposition the pouch opening, lock, and press the Vacuum/Seal button again. If the operation fails a second time, see *Troubleshooting Guide* in this manual or repackage the food in a new pouch (repeating steps 1 through 7) and discard the old pouch.

9. Once the vacuuming operation is complete, the machine will automatically seal the open end. If it does not, you can manually seal the end by using the Seal Only button.

10. Once all operations are complete, the indicator lamp(s) will go out.

11. Press the Cover Lock buttons on either side of the machine to release the cover.

12. Remove the sealed food pouch.

13. To open a sealed pouch, cut the pouch straight across with scissors just inside the seal.

Important information for using food pouches

1. When vacuum-sealing foods, always use food-grade, plastic pouches or pouch material, recommended by the manufacturer as suitable for cooking.

2. Do not overfill the pouch.

3. When planning to freeze the vacuum/sealed food pouch, allow about two extra inches of pouch length to allow for expansion during freezing.

4. Turn the sealing edge of the open pouch outward and downward before filling to reduce the chance that liquids, oils, or debris from the food could collect there and hamper proper sealing.
5. Do not leave too much air inside the pouch before sealing, as this increases the workload of the vacuum pump and may prevent full evacuation of the air inside. Allow excess air to escape the pouch by pressing the sides gently together before inserting the pouch into the machine for vacuum/sealing.
6. Do not attempt to package objects with sharp points that could penetrate and tear the plastic, such as fish bones or hard shells.
7. Allow the machine to recover between vacuum-sealing pouches. A maximum packaging rate of one (1) pouch per minute is recommended.
8. Blanch fresh vegetables, such as broccoli, cauliflower, cabbage, or Brussels' sprouts, before vacuum sealing for storage in the refrigerator or freezer, as these vegetables will naturally outgas, which could cause the pouch to puff and result in uneven cooking in the SousVide Supreme.
9. Use and dispose of the plastic food pouches only in accordance with the instructions of the pouch manufacturer. You should not reuse plastic pouches unless the pouch manufacturer instructs otherwise. Also please note that used pouches have a greater risk of failure in this appliance. If the pouch manufacturer's instructions state that its pouches may be recycled, please rinse and recycle used plastic pouches according to your community's standards and the pouch manufacturer's instructions.

Cleaning and Maintenance

1. Always unplug the machine before cleaning.
2. Do not immerse the machine or electrical cord (power lead) in water or any other liquid.
3. Do not use abrasive cleansers or scouring pads to clean the machine; they will scratch the surface.
4. Clean the outside of the machine with a soft, damp cloth or sponge, using mild dish soap and warm water.
5. To clean the inside of the unit, use a paper towel or soft clean cloth to wipe away any food or liquid. Dampen a soft cloth with mild soapy water and gently wipe clean.
6. Dry the machine gently, but thoroughly, with a soft, clean cloth.

Food Packaging and Storage Safety Information

1. Always wash your hands carefully with soap and water before and after handling food.
2. Keep all work surfaces and utensils clean and disinfected before and after packaging foods using the SousVide Supreme Vacuum Sealer.

3. Note: Vacuum/seal packaging does not create a complete vacuum, but removes up to 90% of the air within the pouch, leaving only a small amount of residual oxygen in the pouch.
4. A low level of residual oxygen, below 5%, generally inhibits the growth of most microorganisms that cause food to spoil, reducing the risk of food-borne illness.
5. Temperature, moisture, acidity, and salt or sugar content of foods can influence the growth of potentially harmful microorganisms in food.
6. For safety, vacuum-sealed fresh (perishable) foods should be kept in the 'safe zone' either refrigerated at or below 40F/4C or heated at or above 130F/55C.
7. Vacuum-sealed pouches of cooked foods can be quick chilled by submerging them in ice water (half ice/half water) for 30 to 60 minutes and then refrigerated for up to 48 hours or frozen for up to a year.

Troubleshooting

Machine fails to operate when the vacuum/seal button is pressed

1. Check the power cord (lead) and plug to be sure neither is damaged in any way. If either is damaged, do not use the SousVide Supreme Vacuum Sealer.
2. Make sure the power cord (lead) is correctly plugged into the electric outlet (wall socket).
3. Test the electric outlet (wall socket) to be certain it works by plugging in another appliance.
4. If the electric outlet (wall socket) doesn't work properly, check to see if the reset button of the electrical outlet (wall socket), the household circuit breaker, or fuse have been tripped.
5. Try plugging the SousVide Supreme Vacuum Sealer into another electrical outlet (wall socket.)

Air is not completely removed from the pouch

1. To make a proper seal, the open end of the pouch should rest entirely within the vacuum surface and below the air portal.
2. Check sealing strip and gasket beneath the lid for debris or moisture. Wipe clean with a lightly damp cloth, dry thoroughly, and follow instructions to seal again.
3. Be sure the cover is securely locked. Release the cover locks and press to lock again.
4. Check to be sure the pouch does not have a hole. To check, roll the top of the pouch down several turns and hold it tightly as you submerge the pouch in a basin of water. Air within the pouch will bubble from the hole, if one is present. If so, use another pouch and discard the damaged one.

Food pouch loses vacuum after being sealed

1. Wrinkles, crumbs, oils, or liquids may cause leaks along the seal. Reopen the bag with scissors, cutting straight across the pouch just below the seal. Smooth out the edge and wipe the inside of the top of the pouch with a clean, dry cloth or paper towel before attempting to reseal.
2. Check to be sure there is not a small hole in the pouch (see *Air is not completely removed from the pouch* above).

Vacuum sealer fails to properly seal the pouch

1. If the sealing strip overheats, it can melt the bag resulting in an incomplete or improper seal. Lift the cover and allow the sealing strip to cool for several minutes before using. Allow at least 15 seconds between attempts to seal with the 'Seal Only' button.
2. Food or debris on the sealing strip can result in improper sealing. Wipe the cooled strip with a lightly damp, clean cloth and dry thoroughly.

Proper Disposal and Environmental Protection



Your appliance contains materials that can be recovered or recycled. Please do not dispose of this product in unsorted general trash. At the end of the life of your product, please dispose of it in a specially adapted waste-recycling center or at a local civic waste collection point in accordance with your community's standards.

SousVide
S U P R E M E
v a c u u m s e a l e r

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