Vacuum Sealer
Model No.: CP428-VS

COSORI SUPPORT:
Mon - Fri 9:00 AM - 5:00 PM PST
(888) 402-1684 | support@cosori.com
With Heartfelt Thanks

We thank you for purchasing a new Premium Vacuum Sealer, and we’re excited to see what you’ll cook up very soon.

We’re looking forward with you to preparing many fresh meals in your kitchen with minimal operation or effort. And when we say “with you,” we mean it—our helpful customer support team is available by phone at 888-402-1684 or by email at support@cosori.com. We’re here to lend an ear to your questions and concerns (or your joy over a successful recipe). Happy cooking!
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Package Contents

1 x Vacuum sealer
1 x AC power cord
1 x Roll (20cm width x 500cm length)
5 x Vacuum bags
1 x Hose Attachment
1 x User manual

Specifications

<p>| | |</p>
<table>
<thead>
<tr>
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</tr>
</thead>
<tbody>
<tr>
<td>Voltage:</td>
<td>100V~240V/50-60Hz</td>
</tr>
<tr>
<td>Rated Power:</td>
<td>120W</td>
</tr>
<tr>
<td>Sealing Bar Length:</td>
<td>≤11.8” (30 cm)</td>
</tr>
<tr>
<td>Sealing Time:</td>
<td>6~10 seconds</td>
</tr>
<tr>
<td>Vacuum &amp; Sealing Time:</td>
<td>10~20 seconds</td>
</tr>
<tr>
<td>Vacuum Pressure:</td>
<td>-9.4 PSI (-65 kPa)</td>
</tr>
<tr>
<td>Sealing Type:</td>
<td>Heating filament sealing</td>
</tr>
<tr>
<td>Size:</td>
<td>16” x 7.9” x 3.4” (40.8 x 20.1 x 8.7 cm)</td>
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Keeping Things Safe

IMPORTANT SAFEGUARDS

Please read, understand, and comply with all the instructions provided in this manual before using the device. Failure to comply with the instructions given in this manual and/or using the device in ways other than the ones mentioned in this manual may result in serious injury and/or damage to the product.

Safe Use & Care

- Only use this appliance for its intended use as described in this manual.
- Always make sure the lid is unlocked before plugging in and disconnecting the appliance.
- Always unplug the vacuum sealer when it is not in use, is unattended, or when being cleaned.
- For best results, use Cosori vacuum bags, bag rolls, containers, and accessories.
- This vacuum sealer is also compatible with most 8” and 11” vacuum sealer bags and vacuum sealer bag rolls.
- When sealing multiple bags, allow the vacuum sealer to rest for at least 40 seconds in between each bag to prevent the device from overheating.
- DO NOT reuse bags after storing raw meats, raw fish, or greasy foods to prevent contamination.
- DO NOT reuse bags that have been microwaved or simmered. Bags used for cooking should not be used more than once to help prevent contamination.
- DO NOT vacuum package carbonated or sparkling beverages as gas removal will cause such liquids to go flat.

General Safety

- DO NOT operate this appliance on wet surfaces or in outdoor settings; this appliance is for indoor use only.
- DO NOT operate this appliance if it has a damaged power cord or plug.
- DO NOT operate this appliance if it malfunctions or is damaged in anyway. Contact customer service immediately if any part of this appliance is damaged.
- DO NOT place this appliance on or near a hot gas or electric burner, heated ovens, or any other heat sources.
- DO NOT immerse any part of the appliance, power cord, or plug in water or other liquids.
- DO NOT use this vacuum sealer as a toy. Close supervision is required when being used near or by children.
- When not in use, do not lock the lid. Locking the lid for extended periods of time will deform the foam gaskets.

SAVE THESE INSTRUCTIONS
Getting to Know Your Vacuum Sealer

PRODUCT DIAGRAM

1. Vacuum & Seal / Cancel Button
2. Pressure Button
3. Food Button
4. Canister Button
5. Marinate Button
6. Manual Seal Button
7. LED Indicators
8. Sealing Bar
9. Upper Foam Gasket
10. Bag Cutter
11. Bag Cutting Rack
12. Lower Foam Gasket
13. Rubber Sealing Lip
14. Air Intake
15. Lid
16. Bag Corner Cutter
17. Vacuum Chamber
18. Release Buttons
19. Exterior Hose Port
20. Hose Attachment
21. Canister
22. Vacuum Bags
23. Vacuum Roll
**BUTTON CONTROLS**

<table>
<thead>
<tr>
<th>Button</th>
<th>Function</th>
</tr>
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</table>
| **Vacuum Seal / Cancel** | • Press the 'Vacuum & Seal / Cancel' button while in standby mode to automatically vacuum and seal a bag.  
• To cancel any function, press 'Vacuum & Seal / Cancel' while the vacuum sealer is operating.  |
| **Pressure**         | Allows you to select a pressure level.  
• Normal - for heartier foods and items that can be vacuum sealed without any protection (i.e. rice, potatoes, frozen foods, seasonal clothing).  
• Gentle - for softer foods and items that need to be packaged with less vacuum pressure (i.e. tomatoes, strawberries, dry pasta) |
| **Food**             | Adjusts the vacuum and sealing time for foods with different moisture levels.  
• Dry - for dry foods and items that have no moisture; this setting has a shorter heat sealing time (i.e. uncooked rice & pasta, crackers, spices)  
• Moist - for wet foods; this setting has a longer heat sealing time (i.e. meats, poultry, fish, partially frozen soups & stews) |
| **Canister**         | For vacuum sealing canisters, mason jar lids, wine stoppers or other accessories.  
• Make sure both ends of the hose are properly connected before vacuum sealing. |
| **Marinate**         | For locking in flavors when marinating various foods in the included vacuum canister (See Marinating Foods). |
| **Manual Seal**      | • Press the 'Manual Seal' button to seal the end of a bag made using the bag roll.  
• After the vacuum & seal function has been completed, the 'Manual Seal' button can be used to control the remaining vacuum pressure so that delicate items are not crushed before sealing.  
**NOTE:** The 'Manual Seal' button will not work for 15 seconds after sealing has been completed. This is to prevent the sealing bar from overheating. |
How Does it Work?

CREATING YOUR OWN VACUUM BAGS

1. Connect the power cord to the vacuum sealer, then connect the plug to a powered electrical outlet.

2. Press the release buttons on both sides of the vacuum sealer to open the lid. Place the vacuum bag roll toward the back of vacuum sealer.

3. Lift up the cutter rack and pull the end of the vacuum bag roll through. Place the cutter rack back over the roll.

4. Pull out the desired length of the bag roll, and use the bag cutter to cut out the bag. Remove the bag roll after your bag has been cut.
1. Plug in the vacuum sealer. Open the lid by pressing the release buttons on both sides of the device.

2. Carefully place items into the vacuum bag, ensuring there is at least 2 inches of space between the bag contents and the opening.

3. Insert the opening of the bag into the vacuum chamber. Make sure the opening is inside the chamber or else all of the air will not be vacuumed out of the bag.

4. Place an open end of your bag onto the rubber sealing lip, then close the lid. You will hear two clicks, indicating that the lid has been closed properly.

5. Press the ‘Manual Seal’ button to seal the bag. The LED indicator will come on while the bag is being sealed, and will turn off when the process is complete.

6. Press the release buttons on both sides of the vacuum sealer to unlock the lid. Remove your sealed bag from the rubber strip.
4. Close the lid; you will hear two clicks to indicate that the lid is locked in place.

5. Press the 'Vacuum & Seal / Cancel' button. The LED indicator will come on while the bag is being vacuum packaged, and will turn off when the vacuum process is complete.

6. Press the release buttons on both sides of the vacuum sealer to unlock the lid. Open the lid and remove the sealed bag.

NOTE:
You can customize your vacuum settings using the 'Pressure' and 'Food' buttons.

USING THE HOSE ATTACHMENT

1. Open the included canister and place the desired items inside until the canister is ¾ full. Make sure to properly seal the container.

2. Plug the vacuum sealer into a powered electrical outlet.

3. Connect the hose attachment to the exterior hose port, then connect the hose attachment to the container.
**NOTE:**

- Make sure the canister is dry before each use.
- For best results, only fill the canister until it is ¾ full.

**MARINATING FOODS**

1. Place the desired food and marinade in the canister. Make sure to only fill the canister ¾ full.

2. Plug the vacuum sealer into a powered electrical outlet.

3. Connect both ends of the hose to the exterior hose port and to the container for the marinated food.

4. Press the 'Canister' button to start vacuuming the container. The LED indicator will turn on during the process and will turn off when vacuuming is complete.

4. Press the 'Marinate' button to start the marinating process. The vacuum sealer will remove air for 60 seconds, maintain negative pressure at 9.4 PSI (65 kPa) for 40 seconds, then release excess pressure for 20 seconds. This process will repeat 5 times for a total of 10 minutes.

5. The LED indicator will turn off when the marinating process is complete.
**Tips for Vacuum Packaging**

• **DO NOT** overfill bags. Always ensure there is at least 2 inches (5 cm) of space left at the top of the bag.
• **DO NOT** reuse bags after storing raw meats, raw fish, or greasy foods, doing so may result in contamination and could lead to possible illness.
• **DO NOT** reuse bags that have been microwaved or simmered. Bags used for cooking should not be used more than once to help prevent contamination.
• **DO NOT** vacuum package carbonated or sparkling beverages as gas removal will cause such liquids to go flat.
• Ensure that the opening of the bag is not wet. Wet bags may be difficult to properly seal.
• Vacuum sealing foods can not completely replace refrigeration or freezing. Perishable foods need to be refrigerated or frozen.
• Flatten the opening of the plastic bag before sealing or vacuum packaging. Ensure that no foreign objects or folds are on the bag, otherwise it will cause the bag to tear or leak during sealing.
• When vacuum sealing bulky items, gently stretch the bag flat while inserting it into vacuum chamber and hold the bag until the pump begins to work.
• Pre-freeze fruits and blanch vegetables before vacuum sealing for best results.
• Bags used to store dried or fresh fruits, nuts, grains, and vegetables can be washed and reused.
• When vacuum sealing multiple bags, allow the vacuum sealer to rest for 40 seconds between each bag.
• If you are unsure whether your bag was sealed properly, reseal the bag about ¼ inch above the first seal.

**Care & Maintenance**

1. Unplug the vacuum sealer before cleaning.
2. **DO NOT** immerse the appliance in water or other liquids.
3. **DO NOT** use abrasive cleaners on the vacuum sealer.
4. With the vacuum sealer unplugged, wipe the outside of of the vacuum sealer with a damp cloth; if necessary, use a sponge with mild soap. Dry the appliance with a clean cloth immediately after.
5. Clean the vacuum chamber by wiping away any food or liquid with a clean, damp cloth.
6. Thoroughly dry all parts before using again or storing.
# Troubleshooting

<table>
<thead>
<tr>
<th>Problem</th>
<th>Solution</th>
</tr>
</thead>
<tbody>
<tr>
<td>Nothing happens after pressing the button.</td>
<td>Make sure the vacuum sealer is plugged in.</td>
</tr>
<tr>
<td></td>
<td>Make sure wall outlet is functional.</td>
</tr>
<tr>
<td></td>
<td>Open the vacuum sealer and close the lid again, making sure you hear two clicks to indicate that the lid is properly closed.</td>
</tr>
<tr>
<td>The bag cannot be inserted.</td>
<td>Make sure there is enough bag material to reach the center of the vacuum chamber. Always allow 2 inches (50.8 mm) of extra space in the bag so that it can be properly vacuumed.</td>
</tr>
<tr>
<td></td>
<td>Gently stretch the bag flat while inserting. Make sure the opening reaches the vacuum chamber.</td>
</tr>
<tr>
<td>Air has re-entered the bag.</td>
<td>Examine the seal for wrinkles. To prevent wrinkles in the seal, gently stretch the bag flat while inserting the bag into the vacuum chamber.</td>
</tr>
<tr>
<td></td>
<td>Sometimes moisture or food material (such as juices, grease, crumbs, powders, etc.) along the seal prevents the bag from sealing properly. Cut the bag open, wipe the upper insides of the bag, then reseal.</td>
</tr>
<tr>
<td></td>
<td>Sharp food items may have punctured the bag. Use a new bag if there is a hole. Cover sharp food items with a soft cushioning material, such as a paper towel, and reseal.</td>
</tr>
<tr>
<td></td>
<td>Food may have started to ferment and gases may have been released inside the bag. Discard the food and bag immediately.</td>
</tr>
<tr>
<td>Bag melts when sealing.</td>
<td>Sealing Strip may have overheated. Always wait at least 15 seconds for appliance to cool down before you vacuum package another item.</td>
</tr>
<tr>
<td>The appliance continues to vacuum without sealing.</td>
<td>Make sure the sealing bag is not damaged.</td>
</tr>
<tr>
<td></td>
<td>Make sure the bag is placed correctly in the vacuum chamber.</td>
</tr>
<tr>
<td></td>
<td>Remove upper and lower foam gaskets and reinstall them.</td>
</tr>
<tr>
<td></td>
<td><strong>NOTE:</strong> The vacuum chamber may leak if the foam gaskets are damaged or deformed.</td>
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Warranty

Terms & Policy

Cosori warrants all products to be of the highest quality in material, craftsmanship and service for a minimum of 1 year, effective from the date of purchase. Warranty lengths may vary between product categories. Cosori will replace any product found to be defective due to manufacturer flaws based on eligibility; refunds are available within the first 30 days of purchase. This warranty extends only to personal use and does not extend to any product that has been used for commercial, rental, or any other use in which the product is not intended for. There are no warranties other than the warranties expressly set forth with each product.

This warranty is non-transferrable. Cosori is not responsible in any way for any damages, losses or inconveniences caused by equipment failure or by user negligence, abuse, or use noncompliant with the user manual or any additional safety, use, or warnings included in the product packaging and manual.

This warranty does not apply to the following:

- Damage due to abuse, accident, alteration, misuse, tampering or vandalism.
- Improper or inadequate maintenance.
- Damage in return transit.
- Unsupervised use by children under 18 years of age.

Cosori and its subsidiaries assume no liability for damage caused by the use of the product other than for its intended use or as instructed in the user manual. Some states do not allow this exclusion or limitation of incidental or consequential losses so the foregoing disclaimer may not apply to you. This warranty gives you specific legal rights and you may also have other rights which may vary from state to state.

ALL EXPRESSED AND IMPLIED WARRANTIES, INCLUDING THE WARRANTY OF MERCHANTABILITY, ARE LIMITED TO THE PERIOD OF THE LIMITED WARRANTY.

Should your product prove defective within the specified warranty period, please return the defective unit in its original packaging with (1) an original copy of the invoice, (2) your order confirmation number, (3) and your warranty ID number.

To find out more about extending your warranty, visit www.cosori.com/warranty or contact customer support.

Date of Purchase:

____________________

Purchased From:

____________________

Order Number:

____________________
We’re One Call (or Email) Away!

Should you encounter any issues or have any questions regarding your new product, feel free to contact our helpful Customer Support Team. Your satisfaction is our goal!

CUSTOMER SUPPORT

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1202 N. Miller St. Suite A
Anaheim, CA 92806

Phone: (888) 402-1684
Email: support@cosori.com

SUPPORT HOURS

Monday - Friday: 9:00 am - 5:00 pm PST

*Please have your order confirmation number ready before contacting customer support.
Show Us What You’re Making

We hope this has been helpful to you. We can’t wait to see your beautiful results, and we think you’ll want to share glam shots! Others already in the community await your uploads—just pick your platform of choice below. Snap, hashtag, and tag away, Cosori chef!

#iCookCosori

Considering what to cook? Many recipe ideas are available, both from us and the Cosori community.

More Cosori Products

Lastly, if you’re happy with this multi-cooker, the line doesn’t stop here. Check out www.cosori.com for a line of all our beautiful and thoughtfully designed cookware. They might be right at home in your kitchen, too!