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## 150 SERIES VACUUM SEALING SYSTEM

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## USER'S GUIDE

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# IMPORTANT SAFEGUARDS

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

1. Do not touch hot surfaces.
2. Do not operate this Vacuum Sealer with a damaged power cord or plug, or if it has been dropped, damaged or malfunctions. Return the Vacuum Sealer to PolyScience for examination and/or repair.
3. Do not let power cord touch hot surfaces or hang over the edge of table or counter.
4. Unplug from electrical outlet when not in use.
5. To avoid the possibility of personal injury, always unplug the Vacuum Sealer from the electrical outlet before cleaning the unit.
6. Do not immerse Vacuum Sealer or power cord in water or any other liquid.
7. Do not touch the vacuum chamber lid, vacuum chamber or seal bar while the unit is operating.
8. Do not use an extension cord with this Vacuum Sealer.
9. This Vacuum Sealer is intended for indoor use only; do not use outdoors.
10. Do not let this Vacuum Sealer come in direct contact with food. All foods should be placed in FDA approved boilable bags or canisters.
11. Carefully review the safety section in included literature.
12. This appliance should not be used by children. To avoid accidental injury, close supervision is necessary when this appliance is used where children may be present.
13. Do not operate in the presence of explosive and/or flammable fumes.
14. Do not use this Vacuum Sealer for other than the intended purpose.
15. Do not use this Vacuum Sealer on wet or hot surfaces or near a heat source.
16. To disconnect, turn any control "Off," then unplug directly from electrical outlet; do not disconnect by pulling on the power cord.
17. Household use only.
18. 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 responsible person responsible for their safety.
19. Use only heat-seal bags, accessories and attachments.
20. Read all instructions carefully.

# SAVE THESE INSTRUCTIONS



**WARNING:** The Vacuum Sealer is equipped with a two-prong polarized power cord. Connect the appliance only to earthed (grounded) power sockets. Do not use appliance with a grounding adapter. Contact a qualified electrician if the plug does not fit into the electrical outlet you intend on using.



**WARNING:** Be careful not to touch or come in contact with the Seal Bar when the Vacuum Compartment Lid is open as it may be hot. Never press the Seal button when the Vacuum Compartment Lid is open as this will apply heating power to the Seal Wire and can present a burning hazard.



**WARNING:** 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. Vacuum packaging is not a substitute for canning.



**WARNING:** Never vacuum package garlic or fungi (such as mushrooms). A dangerous chemical reaction takes place when air is removed, causing these foods to be dangerous if ingested.



**WARNING:** As with any storage container, it is important to inspect food that has been vacuum packaged for spoilage prior to consumption.

It is important to note that vacuum packaging cannot reverse the deterioration of foods; it can only slow down changes in quality. It is difficult to predict how long foods will retain their flavor, appearance or texture since it depends on the age and condition of the food when it was vacuum packaged.

# INTRODUCTION

Thank you for choosing the PolyScience 150 Series Vacuum Sealer. It is one of the easiest to use vacuum packaging systems available. With this Vacuum Sealer, you will now be able to keep food fresher and for longer periods of time in your freezer, refrigerator and pantry. You can also use your Vacuum Sealer to quickly marinate meats, poultry and fish or pickle fruits and vegetables.

The PolyScience 150 Series Vacuum Sealer effectively removes air and extends freshness up to five times longer than normal preservation methods. As a result, it significantly extends food life, maintains food quality, reduces freezer burn and decreases food waste and costs.

Compact and lightweight, your Vacuum Sealer's sleek design and intuitive operation makes it extremely easy to use and ensures a tight, positive seal every time.

We recommend that you begin operating your Vacuum Sealer immediately to confirm that it is operating properly. In the unlikely event that the unit was damaged during shipping or does not operate properly, contact:

**PolyScience**

6600 W. Touhy Avenue

Niles, IL 60714 USA

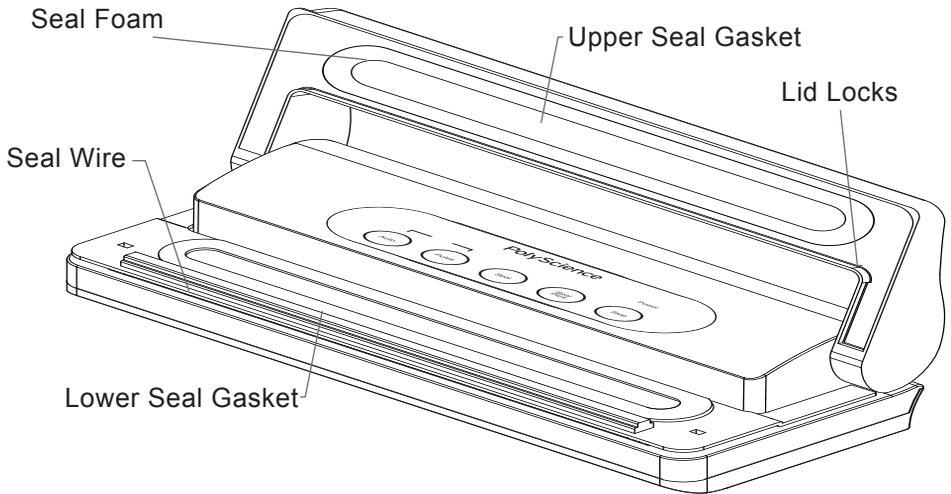
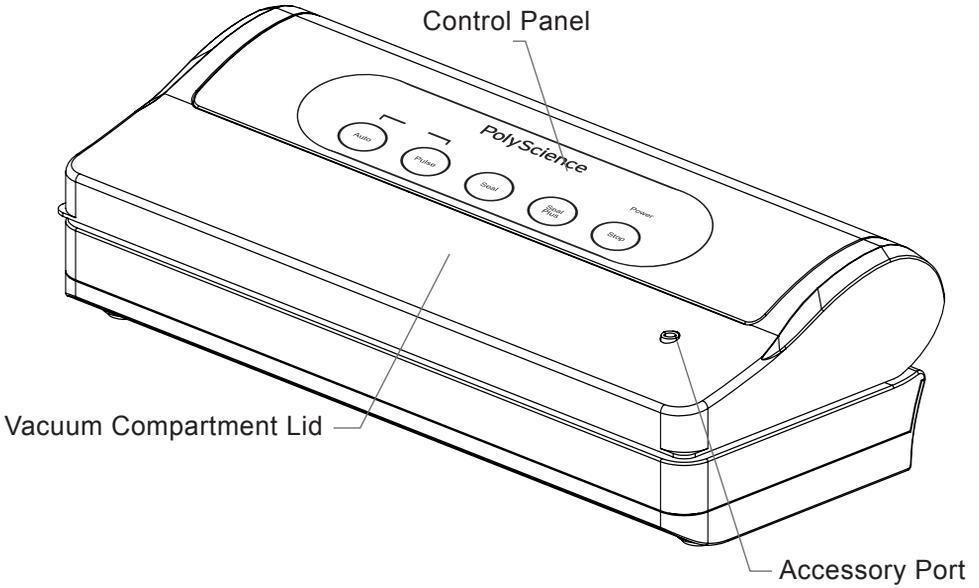
Phone: 1.800.229.7569

1.847.647.0611

Email: [culinary@polyscience.com](mailto:culinary@polyscience.com)

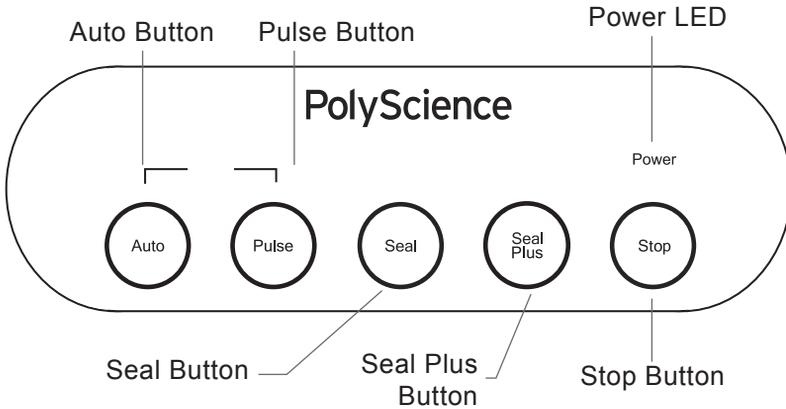
Be sure to activate your new PolyScience Vacuum Sealer warranty at [www.cuisinetechology.com](http://www.cuisinetechology.com)

# CONTROLS & COMPONENTS



# CONTROLLER OVERVIEW

**Power LED** — This LED lights when the Vacuum Sealer is plugged into the electrical outlet. It indicates that the unit is ready for use.



**Auto** — Activates a vacuum cycle followed by a seal cycle. The LED above this button is lit while this process is running. Vacuum is released when the process is complete.



**Pulse** — Manually controls the vacuum process. Press and hold the button to apply vacuum, release the button to pause the process. The LED above this button lights when this function is selected.



**Seal** — Immediately activates the sealing process when the unit is operating or in **Pulse**. The LED above this button lights when the unit is sealing. The normal sealing time is approximately 5 seconds.



**Seal Plus** — This button lengthens the seal time to 10 seconds. The LED above this button is lit while this process is running.



**Stop** — This button immediately stops whatever process is running.

## SET-UP

Your PolyScience 150 Series Vacuum Sealer is simple to set up and operate.

### Electrical Power

1. Plug the power cord into a properly grounded electrical outlet. The Power LED will light, indicating that you can now begin vacuum packaging with your Vacuum Sealer.



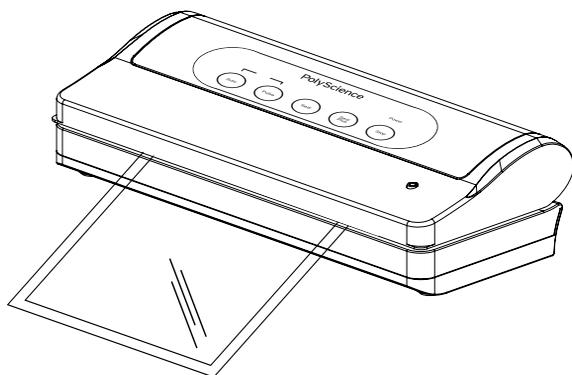
**WARNING:** Make sure that the electrical outlet is the same voltage and frequency as your Vacuum Sealer. The correct voltage and frequency are indicated on a label on the bottom of the unit. The use of extension cords is not recommended.

## Making a Heat-Seal Bag from a Roll



**CAUTION:** When making heat-seal bags from a roll, we recommend that you allow at least 20 seconds between each seal. When the unit is used for an extended period of time without allowing sufficient time between sealing, it may overheat and shut down. See *Troubleshooting* for more information.

1. Pull out a length of roll sized to fit the item you wish to vacuum package. Be sure to allow for at least 1.75 inch (4.5 cm) of space at the top and the bottom of the food item.
2. Cut the roll to size.
3. Place the open end of the roll across the Seal Wire in the Vacuum Compartment, making sure the Seal Wire spans the entire width of the roll.



4. Close the Vacuum Chamber Lid.
5. Press **Seal**. The vacuum pump will turn “On”, pulling the Lid tight against the Seal Wire. Vacuum will release when the sealing process is complete.
6. Remove the bag and check for proper seal.



**Note:** A positive seal will look “clear” upon inspection. If the seal is spotty, incomplete, wrinkled, white or milky, cut the seal and restart the sealing process.

## Opening & Closing the Vacuum Compartment Lid

Dual press and release locks keep the Vacuum Compartment Lid closed during storage. They also latch automatically during the vacuum sealing process.

To open the Lid, push down on the left and right front corners until you hear a “click” (it may take some force). Use the tabs at the two front corners to lift the Lid open when the locks release.

Reverse the process to close the Lid.



Note: It is not necessary to “lock” the Lid during operation. The vacuum created during the vacuum packaging process pulls the Lid completely closed.

# DAY-TO-DAY OPERATION

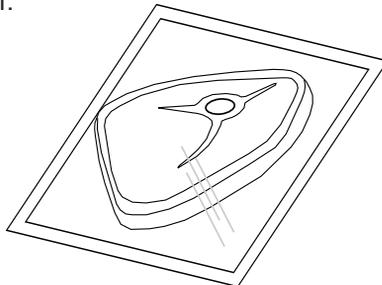
## Turning the Unit ON

Plug the power cord into a properly grounded electrical outlet. The Power LED will light, indicating that you can now begin vacuum packaging with your Vacuum Sealer.

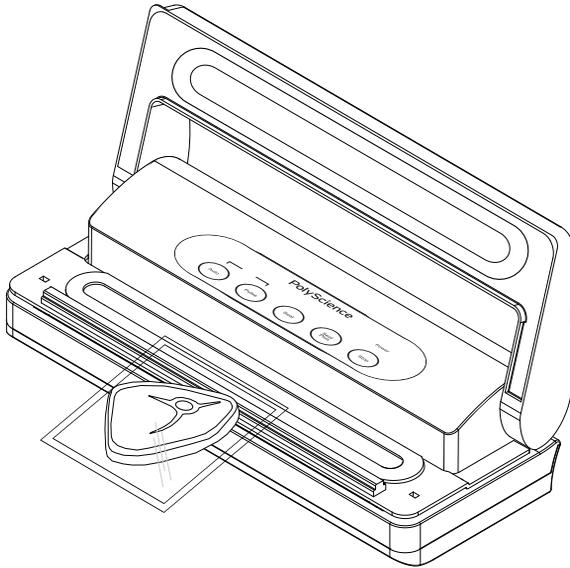
## Automatic Vacuuming & Sealing

Automatic vacuuming and sealing allows you to package food items with the touch of a single button. It is ideal for packaging multiple or commonly stored items quickly and conveniently.

1. Place the food item in a suitably sized heat-seal bag. Allow at least 1.75 inch (4.5 cm) of space between the top of the food item and the open end of the bag to ensure the best vacuum.



2. Place the open end of the bag across the Vacuum Compartment Seal Gasket, making certain that the open end is within the Vacuum Channel.



3. Close the Vacuum Compartment Lid.
4. **Press Auto.** The vacuum pump will turn “On” and the Auto/Pulse LED will light; the Seal LED will also light during the sealing step. When the entire process is complete, vacuum will be released and the Vacuum Compartment Lid will unlatch.
5. Remove the bag and check for proper vacuum and seal.



**NOTE:** A positive seal will look “clear” upon inspection. If the seal is spotty, incomplete, wrinkled, white or milky, cut the seal and restart the vacuuming and sealing process.



**WARNING:** Be sure to store vacuum packaged items properly after sealing. All perishable foods must be refrigerated or frozen to prevent spoilage. Vacuum packaging is not a substitute for canning.

## Manual Vacuuming & Sealing

Delicate foods (such as seafood, berries, peas, etc) may be crushed or damaged if packaged using automatic vacuuming and sealing. Manual vacuuming and sealing gives you precise control over the vacuum process to prevent these foods from being ruined. It is also useful for packaging some juicy foods, helping prevent liquids from being drawn out of the bags.

1. Place the food item in a heat-seal bag, position the bag properly in the Vacuum Channel and close the Vacuum Compartment Lid.
2. Press and hold **Pulse**. The vacuum pump will turn “On” until the button is released, allowing you to observe and control the amount of air removed from the bag. The shorter the “pulses,” the greater your control.
3. Press **Seal** to seal the bag and complete the process.



**NOTE:** If the Seal button is not pressed, the unit will automatically end the process approximately 7 seconds after the Pulse button is released.

4. Remove the bag and check for proper vacuum and seal.



**NOTE:** A positive seal will look “clear” upon inspection. If the seal is spotty, incomplete, wrinkled, white, or milky, cut the seal and restart the vacuuming and sealing process.



**WARNING:** Be sure to store vacuum packaged items properly after sealing. All perishable foods must be refrigerated or frozen to prevent spoilage. Vacuum packaging is not a substitute for canning.

## Extending the Sealing Time

The standard seal time of 5 seconds should be sufficient for most bag thicknesses. If you are using thicker bag materials or seals are weak or incomplete, you can extend the seal time to 10 seconds by pressing **Seal Plus** prior to pressing **Auto**, **Pulse** or **Seal**.

## Canceling the Vacuum or Sealing Process

Pressing **Stop** at any time automatically stops whatever process is running.

## Vacuum Sealing Canisters & Bottles

Your Vacuum Sealer features an Accessory Port that allows you to vacuum seal canisters as well as bottles with vacuum bottle stoppers.

If sealing powdered or granulated foods, cover them with a paper towel before vacuuming to prevent the food from traveling into the vacuum system.

When sealing bottles, allow at least 1 inch (2.5 cm) space between the bottom of the stopper and the liquid in the bottle.

1. Place the canister lid on the canister or the vacuum bottle stopper in the bottle.
2. Attach the vacuum hose to the vacuum port on the canister lid or bottle stopper.
3. Canisters Only: Place the canister's vacuum port in the "Vacuum" position.
4. Close the Vacuum Compartment Lid completely ("Locked" position).
5. Insert the vacuum hose into the External Vacuum Port on the Lid of your Vacuum Sealer.
6. Press **Auto**. The vacuum pump will turn "On" and the Auto/Pulse LED will light. After the vacuum cycle, the unit will stop automatically.
7. Canisters Only: Remove the vacuum hose from the canister and place the vacuum port in the "Closed" or "Locked" position.
8. Bottles Only: Remove the vacuum hose from the bottle stopper.
9. Remove the vacuum hose from the Accessory Port on the Lid of your Vacuum Sealer.



**IMPORTANT:** Please see Troubleshooting on page 15 for information on the safe use and care of canisters.



**Note:** Store vacuum sealed bottles vertically, making sure that the liquid is not in contact with the stopper.

## Cleaning & Storage

Always clean and dry your Vacuum Sealer completely before storing. Be sure to protect it from contact with equipment or other objects that could damage its control panel.



**WARNING:** Always disconnect your Vacuum Sealer from the electrical power outlet before cleaning.

Turn the Vacuum Sealer Off by disconnecting the unit from the electrical outlet.

Use a damp cloth and mild soap to clean dust, crumbs and spilled liquids from exterior surfaces.

Use a soft brush to gently remove crumbs or other materials from the unit's Chamber Seal Gaskets and Seal Wire.

To clean the vacuum hose (user supplied), detach from Accessory Port and run warm water through hose. Dry hose completely before using.

# TROUBLESHOOTING

## **Vacuum Sealer will not turn On.**

- Unit not plugged in. Check that the electrical cord is plugged into a working, grounded electrical outlet.
- Damaged or worn electrical power cord. **DO NOT USE UNIT; RETURN FOR REPAIR.**

## **Vacuum Sealer does not pull a complete vacuum with bags.**

- Edge of bag not across Seal Wire. Properly position bag.
- Open end of bag not inside the Vacuum Channel. Make sure that open end of bag is completely in Vacuum Channel.
- Wrinkles in bag along Seal Wire. Smooth out bag.
- Sealed end of bag (from roll) not completely sealed. Check for gaps or flaws in seal.
- Crumbs or other debris on bag, Seal Wire or Chamber Seal Gasket. Clean as required.

## **Heat-seal bag loses vacuum after being sealed.**

- Bag punctured. Sharp items can put small holes in bags. Cover sharp edges with a paper towel and vacuum package in new bag.
- Out-gassing. Some fruits and vegetables can release gases if not properly blanched or frozen before packaging. Open bag and check for spoilage. If spoilage has not yet begun, consume immediately.



**WARNING:** If spoilage has begun or if in doubt, discard immediately. **DO NOT CONSUME.**

### Canisters not vacuuming properly.

- Accessory hose not properly attached. Make sure vacuum hose is completely inserted into the lid of the canister and inserted properly in the Accessory Port on the Vacuum Sealer.
- Port on canister in incorrect position; port should be in the “Vacuum” position.
- Insufficient head space in canister. Allow at least 1 inch (2.5 cm) of space between the surface of the items in the canister and the lid.
- Damaged canister lid or body. Check canister, lid and seal for damage.



**CAUTION:** When the unit is used for an extended period of time without allowing sufficient time between sealing, it may overheat and shut down. Allow at least 20 seconds between each seal.

## TECHNICAL SPECIFICATIONS

**Electrical Requirements:** Model VSCR-150AC1B - 120 VAC, 60Hz  
Model VSCR-150AC2E - 240 VAC, 50Hz

**Overall Dimensions:** 15.4 (L ) x 6.3 (W) x 3.8 (D) inches  
(39.0 x 16.0 x 9.75 cm)

**Weight:** 4 lbs (1.8 kg)

**Maximum Bag/Roll Width:** 12.6 inches (32.0 cm)

# REPLACEMENT BAGS & ROLLS

A variety of heat-seal bags and rolls are available for your 150 Series Vacuum Sealer:

### Corrugated Bags

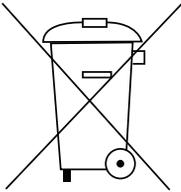
<i>Size (W x L)</i>	<i>Count</i>	<i>Part Number</i>
6 x 10 in. / 15.25 x 25.4 cm	30	VBC-0610
8 x 12 in. / 20.3 x 30.5 cm	30	VBC-0812
11 x 16 in. / 28 x 40.6 cm	18	VBC-1116

### Corrugated Rolls

<i>Size (W x L)</i>	<i>Count</i>	<i>Part Number</i>
8 in. x 20 ft. / 20.3 cm x 6.1 m	3 rolls	VBR-0820
11 in. x 20 ft. / 28 cm x 6.1 m	3 rolls	VBR-1120

All can be ordered online at: [www.cuisinetechology.com](http://www.cuisinetechology.com)

# DISPOSAL



This equipment is marked with the crossed out wheeled bin symbol to indicate it must not be disposed of as unsorted municipal waste.

It is your responsibility to correctly dispose of this equipment at lifecycle-end by handing it over to an authorized facility for separate collection and recycling. By doing so, you will help to conserve natural and environmental resources and you will ensure that your equipment is recycled in a manner that protects human health.

For more information, please contact PolyScience.

# WARRANTY

This limited warranty supercedes all previous warranties on this product. This limited warranty is available for consumers only. You are a consumer if you were the original purchaser of the product at retail for personal, family or household use. PolyScience agrees to correct for the consumer, either by repair, or at PolyScience's election, by replacement, any defects in material or workmanship which develop within twelve (12) months after delivery of this product to the consumer for parts and labor. In the event of replacement, the replacement unit will be warranted for (A) ninety (90) days from the date of delivery of the replacement, or (B) the remainder of the original warranty period, whichever is longer.

If this product should require service, contact PolyScience for instructions. When return of the product is necessary, a return authorization number is assigned and the product should be shipped, transportation charges pre-paid, to the indicated service center. To insure prompt handling, the return authorization number should be placed on the outside of the package. A detailed explanation of the defect must be enclosed with the product.

Notwithstanding the above, this warranty shall not apply if the defect or malfunction was caused by accident, neglect, unreasonable use, improper service or other causes not arising out of defects in material or workmanship.

THERE ARE NO WARRANTIES, EXPRESS OR IMPLIED, INCLUDING, BUT NOT LIMITED TO, THOSE OF MERCHANTABILITY OR FITNESS FOR A PARTICULAR PURPOSE, WHICH EXTEND BEYOND THE DESCRIPTION AND PERIODS SET FORTH HEREIN.

POLYSCIENCE'S SOLE OBLIGATION UNDER THIS WARRANTY IS LIMITED TO THE REPAIR OR REPLACEMENT OF A DEFECTIVE PRODUCT AND POLYSCIENCE SHALL NOT, IN ANY EVENT BE LIABLE FOR ANY INCIDENTAL OR CONSEQUENTIAL DAMAGES OF ANY KIND RESULTING FROM USE OR POSSESSION OF THE PRODUCT.

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

Be sure to activate your new PolyScience 150 Series Vacuum Sealer warranty at **[www.cuisinetechology.com](http://www.cuisinetechology.com)**

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