



sous vide sealer **VS3000**

SousVide
SUPREME®

- EN operating instructions 2
- FR mode d'emploi 16
- DE Bedienungsanleitung 31
- ES manual de instrucciones 45
-  sousvidesupreme.com/vs3000



 To read this manual in additional languages, visit SousVideSupreme.com/vs3000.

READ AND SAVE THESE INSTRUCTIONS

Read these instructions carefully before using this appliance. For additional information visit SousVideSupreme.com.



This appliance is designed to meet UL standards for 100V–240V, 50/60Hz.



This appliance is designed to meet CE standards for 110W –0.7 bar (-0.7x10⁵Pa).

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 counter top 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, which is extracting air from and sealing food pouches.
10. Do not use the appliance if the cord or plug has been damaged, or if the appliance 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 the instructions in *Prepare Food Pouches for Sealing* and only after freezing the liquids in a 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.
14. Important: wait at least 20 seconds between sealing operations.

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, or hang over the edge of the surface it sits on.
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

- 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.

FOR HOUSEHOLD USE ONLY

Polarization Plug (120V only)

In North America, this dual voltage appliance has a polarized plug (one blade is wider than the other). To reduce the risk of electrical shock, this plug will fit into a polarized outlet only one way. If the plug does not fit fully in the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not modify the plug in any way.

know your vacuum sealer

1 Lid locks during sealing.

2 Control Panel has multi-function settings.



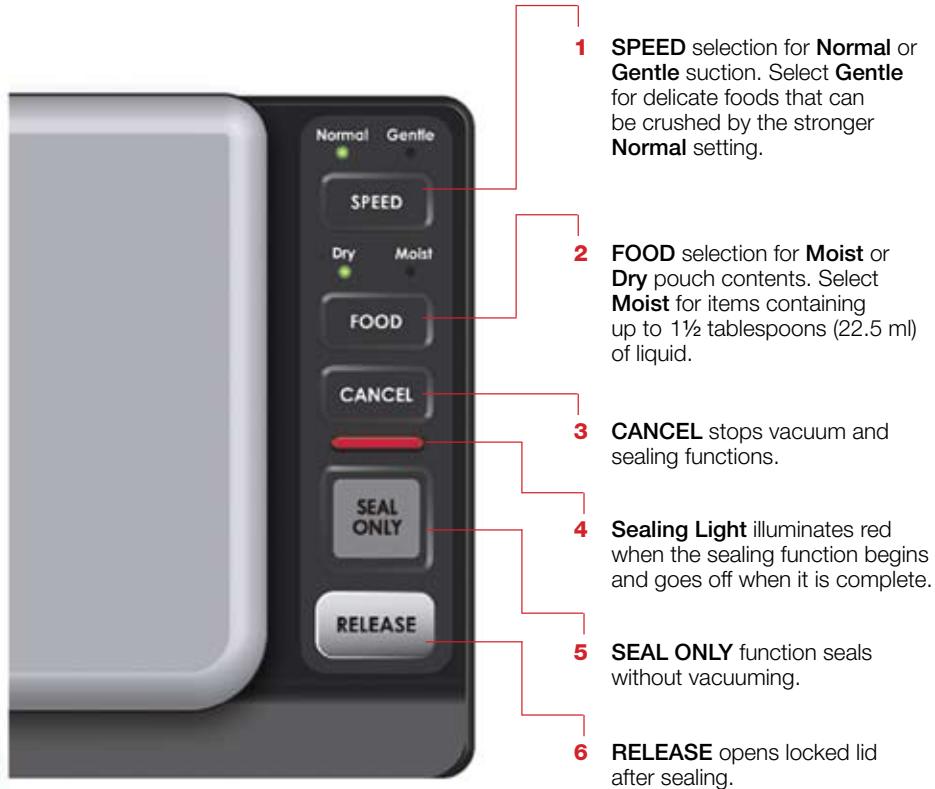
3 Vacuum Channel should be cleaned between uses.

4 Pouch Tabs are guides for positioning food pouches for sealing.

5 Sealing Strip ensures a tight seal.

6 Foam Gaskets secure food pouches during sealing.

control panel functions



set up the vacuum sealer for use



1 Place the vacuum sealer on a flat, dry surface, such as a counter or bench top, attach the power cord (lead) to the back of the sealer, and plug it into a power outlet.



2 The green **Indicator Lights** on the control panel should illuminate.

prepare food pouches for sealing

- 1** Prepare the pouch by folding back the top 2 inches (5 cm) before filling, to keep the sealing surface clean.
- 2** Fill the pouch up to about three-fourths (75%) of its capacity with the food you wish to seal. Do not overfill.
- 3** Make sure the sealing surface is clean and free of liquid, oils, or debris before unfolding the top of the pouch for sealing.



important tips for preparing pouches

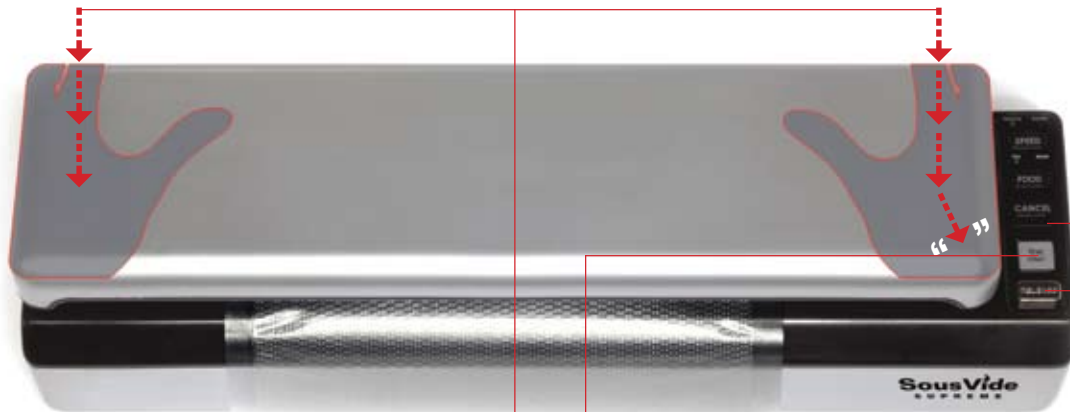
- Sharp edges and points, such as bones and shells, can puncture the pouch during air extraction and prevent proper sealing. Cover the sharp areas with soft food, such as fresh herbs or food-safe plastic wrap (cling film) to protect the pouch from puncture.
 - When vacuum sealing wet or moist foods, such as fresh meat or washed vegetables, drain them well and pat dry with paper towels (kitchen paper) before putting them in the pouch.
- Excess liquid over 1½ tablespoons (22.5 ml) in foods can be pulled into the vacuum chamber or onto the sealing surface of the pouch during suction air extraction. Liquid pulled into the pump can damage it.
- This suction vacuum sealer is not designed to vacuum seal pure liquids or liquid-rich foods. We recommend using SousVide Supreme Zip Cooking Pouches for sealing liquids.

prepare food pouch rolls for sealing



- 1 If making a pouch from cut-to-size rolls, insert the open end of the roll into the sealing chamber under the **Pouch Tabs**.

IMPORTANT: Wait at least 20 seconds between sealing operations.



2 Close the lid and press down firmly on both sides with the palms of your hands until the suction pump engages and the lid lock under the heel of your right palm “clicks.” When you feel or hear the lock “click” you can remove your hands.

3 Select **SEAL ONLY** on the control panel. The **Sealing Light** will turn red.

4 The **Sealing Light** will go out when the seal is complete.

5 Press **RELEASE** to open the lid. Cut the pouch from the roll to the desired length, and fill it as described on page 7.

select sealer settings



1 Select the sealing function setting for **SPEED**. The appliance defaults to the **Normal** vacuum speed which will be correct for sealing most foods.

2 Select **Gentle** for especially delicate foods (fresh fish, soft fruits, hamburger patties) that can be crushed by the stronger **Normal** vacuum speed.

3 Select the sealing function setting for **FOOD**. The appliance defaults to **Dry** which will be correct for sealing most foods.

4 Select **Moist** for especially juicy foods, or those containing up to 1½ tablespoons or 15-ml spoons of liquid. Do not vacuum seal pouches containing more than 1½ tablespoons (22.5 ml) of liquid.



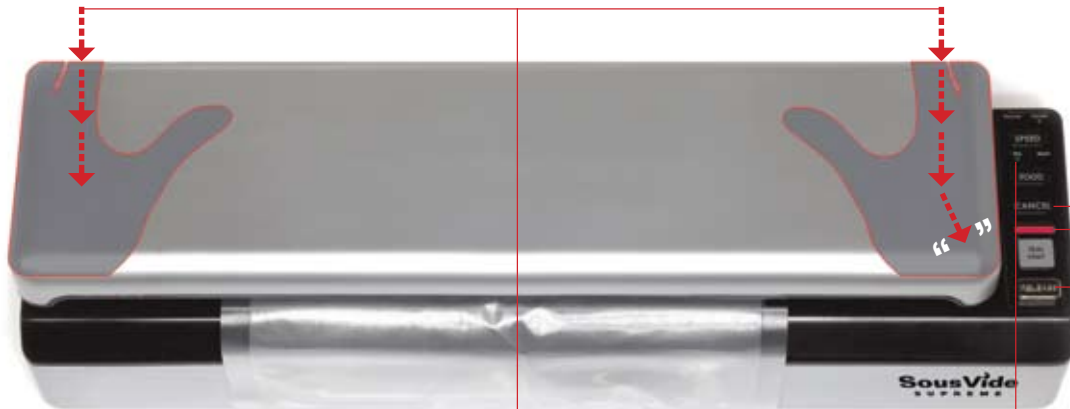
position the pouch for sealing



vacuum seal dry food

IMPORTANT: Wait at least 20 seconds between sealing operations.

3 Sealing will begin automatically when the **Sealing Light** turns red. If desired, press **SEAL ONLY** to manually activate.



1 Close the lid and check to make sure **Dry** is selected.

2 Press and hold the lid down firmly on both sides with the palms of your hands until the suction pump engages, and the lid lock under the heel of your right palm “clicks.” When you feel or hear the lock “click,” you can remove your hands.

4 The **Sealing Light** will turn off when the seal is complete. Press **RELEASE** to open the lid and remove the sealed pouch.

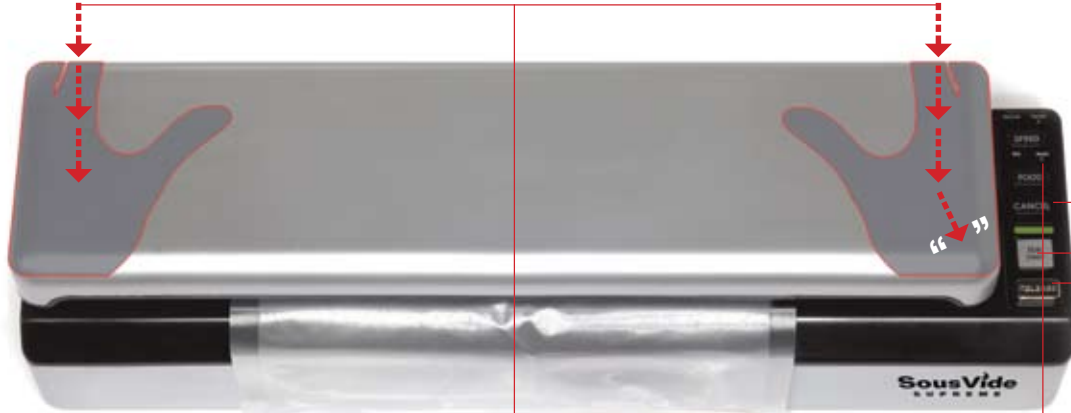
5 If the auto-seal function does not occur, press **CANCEL**. Open the lid and check to see that the pouch is positioned correctly, or whether it might have a small puncture or leak. (See page 14.)



vacuum seal moist food

IMPORTANT: Wait at least 20 seconds between sealing operations.

3 As the pouch collapses, liquid will be pulled up. Before it enters the vacuum chamber, press **SEAL ONLY**.



1 Close the lid and check to make sure **Moist** is selected.

2 Press and hold the lid down firmly on both sides with the palms of your hands until the suction pump engages, and the lid lock under the heel of your right palm “clicks.” When you feel or hear the lock “click,” you can remove your hands.

4 The **Sealing Light** will turn off when the seal is complete. Press **RELEASE** to open the lid and remove the sealed pouch.

5 If the auto-seal function does not occur, press **CANCEL**. Open the lid and check to see that the pouch is positioned correctly, or whether it might have a small puncture or leak. (See page 14.)



trouble shooting

PROBLEM	POSSIBLE CAUSE	REMEDY
Will not vacuum	Appliance unplugged Wall socket not live	Plug appliance in. Plug appliance into another wall socket. Activate wall socket. Contact customer service.
Vacuum weak or incomplete	Pouch positioned incorrectly or has wrinkles or debris between the pouch walls Pouch leaking or has puncture Used without 20-second interval between uses	Wait 20 seconds. Check for debris, punctures, or wrinkles on the pouch, reposition and try again. Use a fresh pouch and try again. Contact customer service.
Seal imperfect	Debris or oils on the sealing surface between pouch walls Using incorrect FOOD setting	Wipe the sealing surface clean with a clean paper towel and try again. Use proper FOOD setting: Moist for wet foods containing up to 1½ tablespoons (22.5 ml) spoons of liquid, and Dry for most foods. Contact customer service.
Lid does not lock	Lock mechanism not engaged	Press down more firmly on the lower edge of the lid, under the heel of your right palm. Contact customer service.

Care and cleaning

- After each use, unplug the appliance, wipe the **Vacuum Channel**, **Foam Gaskets**, and **Sealing Strip** area with a clean, damp cloth, and let dry.
- Depending on usage level, the **Foam Gaskets** (which are compressed during each vacuum sealing operation) can

become worn over time. With proper care and normal usage (up to 5 times a day) they should last two to four years. If the **Foam Gaskets** become worn or deformed, contact Customer Service. Replacement gaskets are available.

Questions? Contact Customer Service

- We encourage you to take advantage of our concierge customer service and contact us with any questions or concerns about this product. We are here to support you and ensure your satisfaction.
- Email: customerservice@sousvidesupreme.com, or customerservice@sousvidesupreme.co.uk
- Telephone: +1.877.787.6836 or +020 3053 0794
- For best customer service, fill out the Product Registration and return it to us.
- Or register online at SousVideSupreme.com/register

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.

**To read this manual in additional languages,
visit SousVideSupreme.com/vs3000**

sous vide sealer **VS3000**

SousVide
S U P R E M E ®

SousVideSupreme.com

+1.877.787.6836

+020 3053 0794