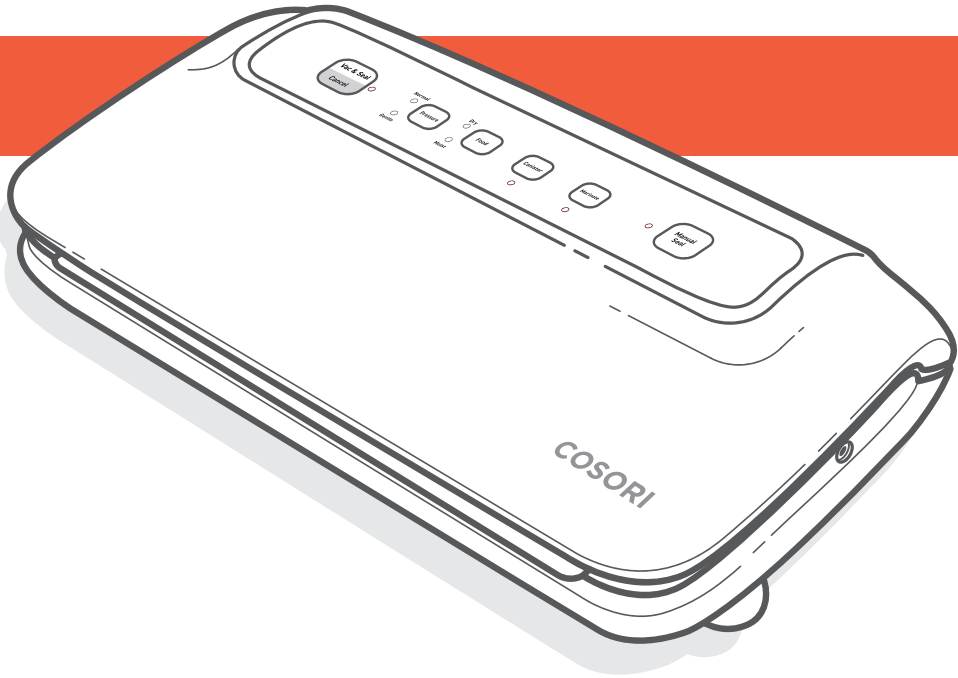


# COSORI

## User Manual

### Premium Vacuum Sealer

Model No.: CP530-VS



#### Questions or Concerns?

Mon–Fri, 9:00 am–5:00pm PST/PDT  
support@cosori.com | (888) 402-1684

 *Thank you for  
your purchase!* 

(We hope you love your new vacuum sealer as much as we do.)



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## CONTACT OUR CHEFS

Our helpful, in-house chefs are ready to assist you with any questions you might have!

**Email:** [recipes@cosori.com](mailto:recipes@cosori.com)

**Toll-Free:** (888) 402-1684

M-F, 9:00 am—5:00pm PST/PDT

On behalf of all of us at Cosori,

*Happy cooking!*

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## Package Contents

1 x Vacuum Sealer
1 x Power Cord
1 x Roll of Vacuum Sealer Bags
5 x Individual Vacuum Sealer Bags
1 x Hose with Adapter
1 x User Manual
1 x Warranty Card

## Specifications

<b>Power Supply</b>	AC 100–240V, 50–60Hz
<b>Rated Power</b>	125W
<b>Sealing Strip Length</b>	≤ 11.8 in (30 cm)
<b>Vacuum Pressure</b>	-11.6 psi (-80 kPa)
<b>Sealing Type</b>	Heating filament sealing
<b>Vacuum Sealer Size</b>	16.7 x 8.8 x 3.6 in (42.4 x 22.4 x 9.2 cm)
<b>Hose End</b>	For 0.2 in (0.5 cm) ports
<b>Adapter</b>	For 1.1–1.3 in (2.8–3.3 cm) ports

# IMPORTANT SAFEGUARDS

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Follow basic safety precautions when using your vacuum sealer. Read all instructions.

## General Safety

- **Do not** touch hot surfaces, such as the sealing strip.
- **Always** wait at least 20 seconds between sealing bags.
- **Do not** use outdoors, or on wet surfaces.
- **Do not** place on a stove, near gas or electric burners, or in a heated oven. Keep the vacuum sealer away from heat sources or flammable materials (curtains, tablecloths, etc).
- **Do not** immerse cord, plug, or housing in water or other liquids.
- **Do not** use the vacuum sealer if it is damaged, not working, or if the cord or plug are damaged. Contact **Customer Support** (see page 17).
- Unplug when not in use, and before cleaning.
- Closely supervise children near the vacuum sealer.
- Arrange the vacuum sealer and cord so that it will not be overturned.
- To prevent contamination:
  - **Do not** reuse bags after storing raw meats, raw fish, or greasy foods.
  - **Do not** reuse bags that have been used for cooking, including microwaving.
- **Only** use the vacuum sealer as directed in this manual.
- Not for commercial use. Household use **only**.

## Plug and Cord

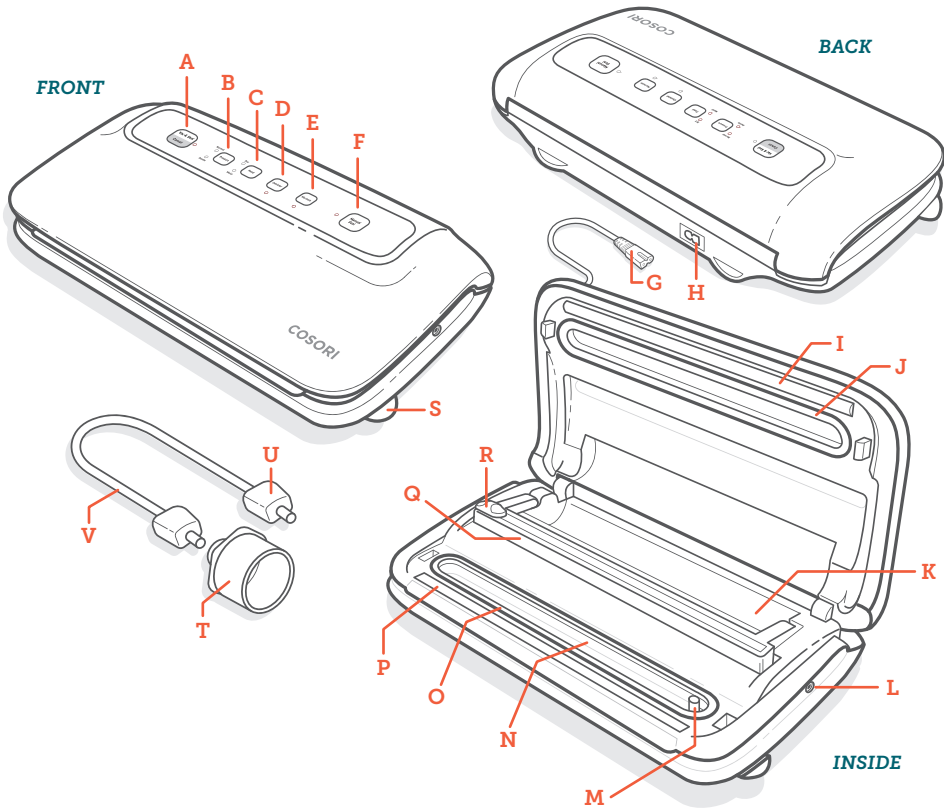
- **Do not** let cord (or any extension cord) hang over the edge of a table or counter, or touch hot surfaces.
- This vacuum sealer has a polarized plug (one prong is wider than the other), which fits into a polarized outlet **only** one way. If the plug does not fit, reverse the plug. If it still does not fit, **do not** use the plug in that outlet. **Do not** alter the plug in any way.
- This vacuum sealer uses a short power-supply cord to reduce the risk of entangling or tripping. Use extension cords with care.
- The marked electrical rating of an extension cord should be at least as high as the rating of the vacuum sealer (see page 3).

**SAVE THESE  
INSTRUCTIONS**

# GETTING TO KNOW YOUR VACUUM SEALER

Your Cosori vacuum sealer brings the latest tech to your kitchen to keep your food fresher longer.

## Vacuum Sealer Diagram



- A. Vacuum & Seal Function / Cancel Function
- B. Change Pressure Setting
- C. Change Food Setting
- D. Canister Function
- E. Marinate Function
- F. Manual Seal Function
- G. Detachable Power Cord

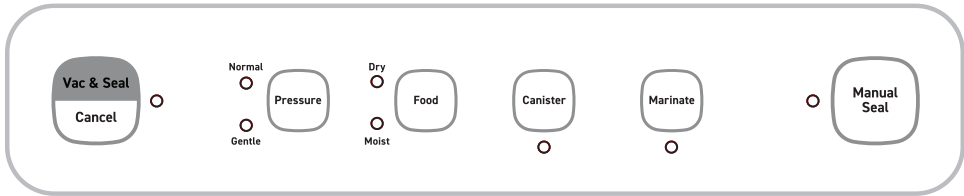
- H. Power Cord Socket
- I. Rubber Sealing Lip
- J. Upper Foam Gasket
- K. Roll Storage
- L. Hose Port
- M. Air Intake
- N. Vacuum Chamber
- O. Lower Foam Gasket

- P. Sealing Strip
- Q. Blade Rack
- R. Sliding Blade
- S. Release Button
- T. Adapter
- U. Hose End
- V. Hose

# CONTROL PANEL

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## Controls



- Press **Vac & Seal / Cancel** to automatically vacuum seal a bag (see page 8).
- To cancel any function, press **Vac & Seal / Cancel**, or press the function button a second time.
- Press **Pressure** to toggle between “**Normal**” and “**Gentle**” pressure levels (see page 9).
- Press **Food** to toggle between “**Dry**” and “**Moist**” food types (see page 9).
- Press **Canister** to vacuum seal using the included hose (see page 10).
- Press **Marinate** to marinate using the included hose (see page 10).
- Press **Manual Seal** to seal a bag without vacuuming (see page 7).

**NOTE:** If all the indicator lights are off, you may need to press any button to wake up the vacuum sealer before using.

# BEFORE FIRST USE

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## Setting Up

1. Remove all packaging from your vacuum sealer and its accessories. Make sure all package contents are included (see page 3).
2. Wipe the vacuum sealer with a damp cloth. Dry all parts.
3. Connect the power cord to the vacuum sealer's power cord socket.

**NOTE: Do not** lock the lid when not in use. Locking the lid for extended periods of time will deform the foam gaskets.

# USING YOUR VACUUM SEALER

## Making a Vacuum Bag

### NOTE:

- The included bag roll is 8 in x 16.4 ft (20 cm x 5 m).
- This vacuum sealer is compatible with most 8 in (20 cm) and 11 in (28 cm) vacuum sealer bags and bag rolls.

1. Open the lid. Place the bag roll in the roll storage at the back of the vacuum sealer.
2. Lift the blade rack and pull the end of the bag roll through. Place the blade rack over the roll.
3. Pull out the desired length of the bag, and use the sliding blade to cut it out. [Figure 1.1] Remove the bag roll.
4. Place one end of your bag onto the sealing strip, then close the lid. [Figure 1.2] Press down on both corners of the lid to lock. [Figure 1.3] You should hear a click from each corner.
5. Press **Manual Seal** to seal the bag. The **Manual Seal** indicator light will turn on during sealing.

### NOTE:

- **Do not** unlock the lid until the **Manual Seal** indicator light turns off, even if the vacuum sealer has finished sealing.
6. When the light turns off, press the release buttons on both sides of the vacuum sealer to unlock the lid.

### NOTE:

- **Always** wait at least 20 seconds between sealing bags.

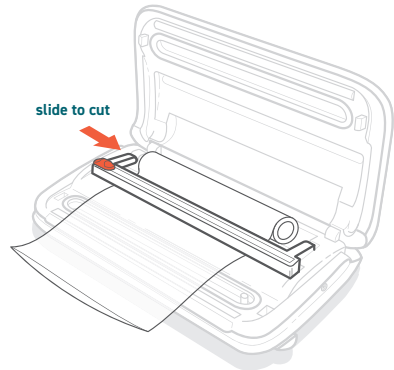


Figure 1.1



Figure 1.2

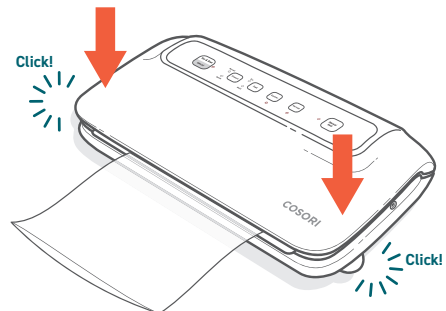


Figure 1.3

## Vacuum Sealing a Bag

1. Open the lid.
2. Carefully place items into the vacuum bag. Make sure there is at least 2 in (5 cm) of room between the bag contents and the opening. **Do not** overfill. [Figure 2.1]
3. Place the bag opening into the vacuum chamber.

### NOTE:

- Make sure the opening of the bag is not too wet. Overly wet bags may not seal properly.
  - Flatten the opening of the bag. There should be no folds or foreign objects in the bag opening.
  - When vacuum sealing bulky items, gently stretch the bag flat while inserting it into the vacuum chamber and hold the bag until the pump begins to work.
  - The vacuum bag can be placed in the vacuum chamber with either side up.
  - **Make sure the bag opening is fully inside the chamber, or air may be left inside the bag.** [Figure 2.2]
4. Close the lid. Press down on both corners of the lid to lock. [Figure 2.3] You should hear a click from each corner.

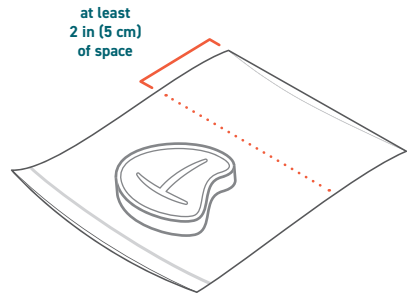


Figure 2.1

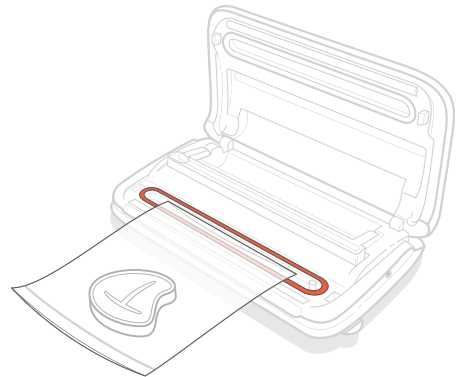


Figure 2.2

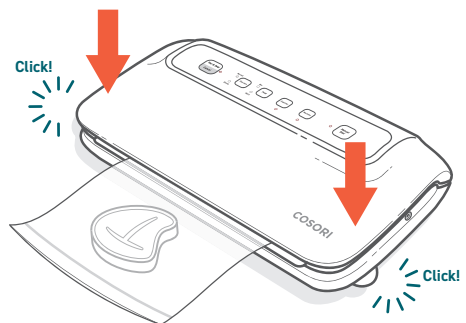


Figure 2.3

5. Optionally, press **Pressure** to change the pressure level.
  - a. Use "**Normal**" for harder or firmer foods and for items that can be vacuum sealed without any protection.
  - b. Use "**Gentle**" for softer or fragile foods and for items that may be crushed during vacuum sealing.
6. Optionally, press **Food** to change the food type.
  - a. Use "**Dry**" for dry foods and other items.
  - b. Use "**Moist**" for wet foods. This setting has a longer sealing time. **Do not** use for dry food.
7. Press **Vac & Seal / Cancel** to vacuum seal the bag. The **Vac & Seal** indicator light will turn on during vacuuming and the **Manual Seal** indicator light will turn on during sealing.

**NOTE:**

- For especially delicate items, you can end the vacuuming process early. To do this, press **Vac & Seal / Cancel** a second time when only a small amount of air is left in the bag. Then, press **Manual Seal** to seal the bag. This can prevent delicate items from being crushed. Please note that using this method will not fully vacuum your bag.
  - **Do not** unlock the lid until the **Manual Seal** indicator light turns off, even if the vacuum sealer has finished sealing.
8. When the **Vac & Seal** and **Manual Seal** indicator lights turn off, press the release buttons on both sides of the vacuum sealer to unlock the lid. [Figure 2.4] Remove your sealed bag.

**NOTE:** Always wait at least 20 seconds between sealing bags.

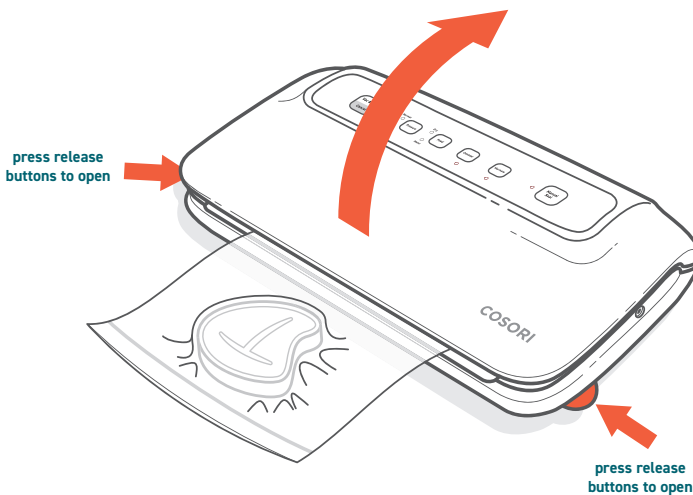


Figure 2.4

## Canister

Follow these instructions to use the vacuum sealer with a canister, zipper vacuum bag, mason jar kit, or any container designed to work with a hose attachment.

1. Make sure the container is dry before using. Fill the container up to  $\frac{3}{4}$  full. **Do not** overfill. [Figure 3.1]
2. Properly seal the container.
3. Connect the hose end to the vacuum sealer's hose port, then connect the adapter to the appropriate port on the container. [Figure 3.2]

### NOTE:

- Make sure both ends of the hose are securely connected before vacuum sealing.
  - You can remove the adapter from the hose to fit smaller container ports.
  - The hose end will fit 0.2 in (0.5 cm) ports. The adapter will fit 1.1–1.3 in (2.8–3.3 cm) ports, including most zipper bags.
4. Press **Canister** to vacuum seal the container. The **Canister** indicator light will turn on.
  5. When the light turns off, remove the hose.

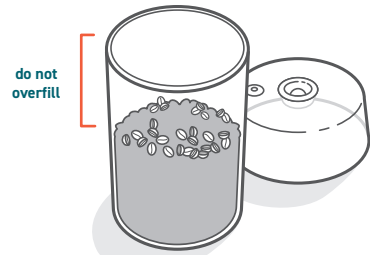


Figure 3.1

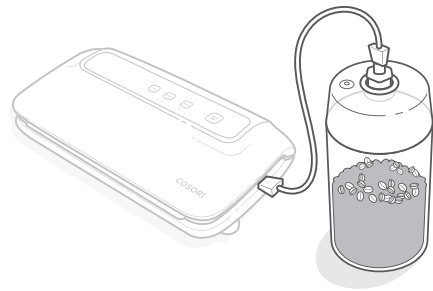


Figure 3.2

## Marinate

Follow these instructions to use the vacuum sealer to marinate food in an appropriate container using the hose.

1. Fill the container up to  $\frac{3}{4}$  full. **Do not** overfill. [Figure 4.1]

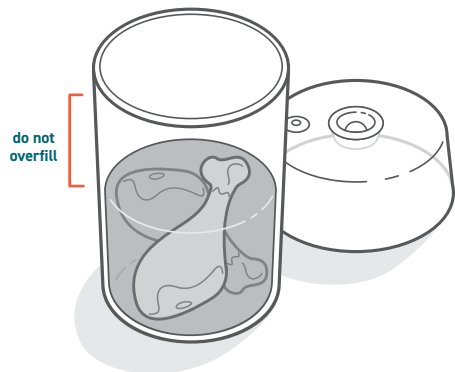


Figure 4.1

2. Properly seal the container.

**NOTE:** When marinating using a container with an unlock or open setting on the lid, **always** use that setting. See [Figure 4.2](#) for an example. Container lids may vary.

3. Connect the hose end to the vacuum sealer's hose port, then connect the adapter to the appropriate port on the container. [[Figure 4.3](#)]

**NOTE:**

- Make sure both ends of the hose are properly connected before vacuum sealing.
- You can remove the adapter from the hose to fit smaller container ports.
- The hose end will fit 0.2 in (0.5 cm) ports. The adapter will fit 1.1–1.3 in (2.8–3.3 cm) ports, including most zipper bags.

4. Press **Marinate**. The **Marinate** indicator light will turn on. The vacuum sealer will remove air from the container to lower the pressure, then release the pressure and allow air back in, causing the marinade to flow into the meat. This cycle will repeat multiple times to marinate your food quickly. The process will take several minutes. [[Figure 4.4](#)]

5. When the light turns off, remove the hose.



Figure 4.2

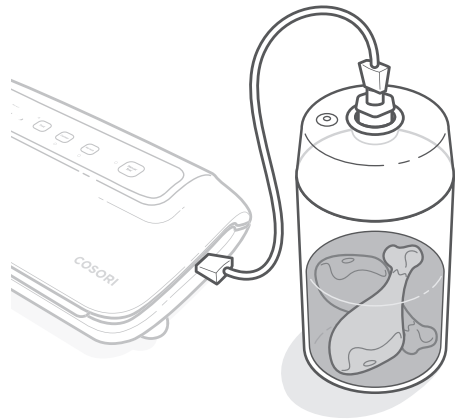


Figure 4.3

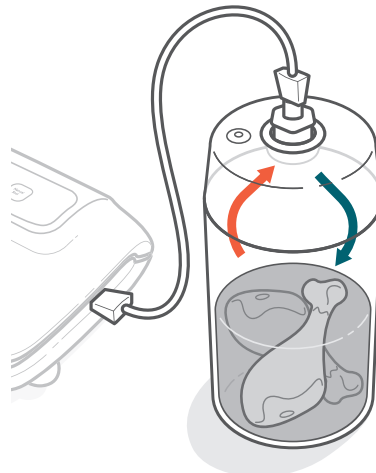


Figure 4.4

## Overheat Protection

- If the vacuum sealer overheats, all indicator lights will flash, and the vacuum sealer will turn off. Allow the vacuum sealer to cool for 10 minutes before using again.

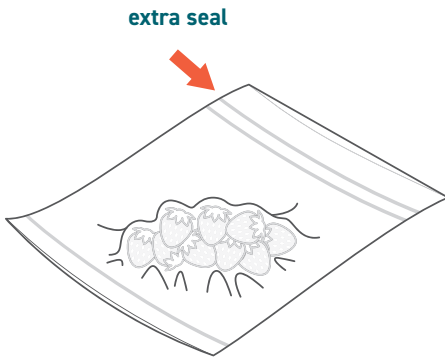


Figure 5.1

## Tips

- Avoid vacuum sealing carbonated or sparkling beverages. Gas removal will cause these liquids to go flat.
- Vacuum sealing foods does not replace refrigeration or freezing. Perishable foods need to be refrigerated or frozen.
- Many fresh fruits and vegetables should not be vacuum sealed because they emit gases. If sealed, the bag will fill up with emitted gases, causing the food to spoil. You can pre-freeze some fruits or blanch some vegetables for better results.
- Bags used to store fruits, nuts, grains, vegetables, and dry goods can be washed and reused.
- If you are unsure whether your bag was sealed properly, reseal the bag just above the first seal. [Figure 5.1]
- To conserve power, the vacuum sealer will go into sleep mode after 10 minutes of inactivity. Press any button to wake up.

## CARE & MAINTENANCE

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1. To avoid risk of electric shock or burns, unplug the vacuum sealer and allow it to cool before cleaning.

**NOTE:** Do not clean any part of the vacuum sealer with abrasive chemicals.

2. Clean the vacuum sealer with a damp cloth. If necessary, use a sponge and mild soap.
3. Dry all parts before storing or using the vacuum sealer.

# Food Preservation Guidelines

## Refrigeration Storage

Food	Non-Vacuum Sealed	COSORI Vacuum Sealed
Meat	2–3 days	12–13 days
Seafood	1–3 days	6–8 days
Deli	3–5 days	10–18 days
Vegetables	3–5 days	7–10 days
Fruits	4–6 days	14–20 days
Egg	10–15 days	30–50 days

## Frozen Storage

Food	Non-Vacuum Sealed	COSORI Vacuum Sealed
Meat	2–3 months	1 year
Seafood	1–3 months	1 year

## Normal Conditions

Food	Non-Vacuum Sealed	COSORI Vacuum Sealed
Bread	1–2 days	6–8 days
Rice	2–4 months	More than 1 year
Dry Beans/Tea	2–3 months	More than 1 year



# TROUBLESHOOTING

Problem	Possible Solution
<p><b>Nothing happens when pressing buttons.</b></p>	<p>Make sure the vacuum sealer is plugged in and the power cord is properly attached.</p>
	<p>The vacuum sealer may be damaged or malfunctioning. Contact <b>Customer Support</b> (see page 17).</p>
<p><b>The bag cannot be inserted into the vacuum sealer.</b></p>	<p>Make sure there is enough bag material to reach the center of the vacuum chamber. <b>Always</b> allow 2 in (5 cm) of room between the food and the bag opening.</p>
	<p>Stretch the bag flat while inserting. Make sure the opening reaches the vacuum chamber.</p>
<p><b>Air has re-entered a sealed bag.</b></p>	<p>Examine the seal for wrinkles. To prevent wrinkles in the seal, stretch the bag flat while inserting the bag into the vacuum chamber.</p>
	<p>Moisture or material along the seal may prevent the bag from sealing properly. Cut the bag open, wipe the upper insides of the bag, and reseal.</p>
	<p>Sharp items may have punctured the bag. Cover sharp items with a soft cushioning material, such as a paper towel, and reseal in a new bag.</p>
	<p>Certain foods (such as fresh fruit and vegetables) may release gases inside the bag and spoil. Discard the food and bag. <b>Do not</b> vacuum seal fresh fruit or vegetables without special preparation.</p>
<p><b>Bag melts when sealing.</b></p>	<p><b>Do not</b> use the “<b>Moist</b>” setting for dry foods. This can cause the bags to melt.</p>
	<p>Allow the vacuum sealer to cool for 10 minutes before sealing another bag.</p>
<p><b>The vacuum sealer keeps vacuuming without sealing.</b></p>	<p>Make sure the bag is not damaged.</p>
	<p>Make sure the bag is placed correctly in the vacuum chamber.</p>
	<p>Remove and reinsert the foam gaskets.</p>
	<p>The vacuum sealer may be damaged or malfunctioning. Contact <b>Customer Support</b> (see page 17).</p>

# WARRANTY INFORMATION

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<b>Product Name</b>	Premium Vacuum Sealer
<b>Model Number</b>	CP530-VS
<b>Default Warranty Period</b>	1 year
<i>For your own reference, we strongly recommend that you record your order number and date of purchase.</i>	
<b>Date of Purchase</b>	
<b>Order Number</b>	

## TERMS & POLICY

Cosori warrants all products to be of the highest quality in material, craftsmanship, and service, effective from the date of purchase to the end of the warranty period.

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. Refunds are only available to the original purchaser of the product. 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 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.**

#### **Additional 1-Year Warranty**

You can extend your 1-year warranty by an additional year. Log onto

**[www.cosori.com/warranty](http://www.cosori.com/warranty)** and enter your order number (e.g., from Amazon or Houzz) within the first 14 days of your purchase to register your new product for the extended warranty.

If you are unable to provide the order number for your product, please type a short note in the order number field along with the date you received your product.

# WARRANTY INFORMATION (CONT.)

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## Defective Products & Returns

Should your product prove defective within the specified warranty period, please contact Customer Support via [support@cosori.com](mailto:support@cosori.com) with your order number. **DO NOT** dispose of your product before contacting us. Once our Customer Support Team has approved your request, please return the unit with a copy of the invoice and your order number.

# CUSTOMER SUPPORT

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## We're Here to Help!

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

### Customer Support

#### Arovast Corporation

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

**Email:** [support@cosori.com](mailto:support@cosori.com)

**Toll-Free:** (888) 402-1684

### Support Hours

Monday–Friday

9:00 am–5:00 pm PST/PDT

\* Please have your order confirmation number ready before contacting Customer Support.



## SHOW US WHAT YOU'RE MAKING

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

**#iCookCosori**



**@cosoricooks**



**Cosori Appliances**

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

## MORE COSORI PRODUCTS

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If you're happy with this vacuum sealer, the line doesn't stop here. Check out **[www.cosori.com](http://www.cosori.com)** for a line of all our beautiful and thoughtfully designed cookware. They might be right at home in your kitchen, too!

# COSORI

**Questions or Concerns?**

Mon–Fri, 9:00 am–5:00pm PST/PDT  
support@cosori.com | (888) 402-1684