

# Cuisinart®

## INSTRUCTION BOOKLET



**Rechargeable Cordless Handheld Vacuum Sealer** **CHV-1000C**

For your safety and continued enjoyment of this product, always read the instruction book carefully before using.

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# IMPORTANT SAFEGUARDS

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

1. **READ ALL INSTRUCTIONS. This appliance is not for use by children. Close supervision is necessary when any appliance is used near children.**
2. Do not operate any appliance with a damaged cord or plug, or after the appliance malfunctions or has been damaged in any manner. Return appliance to the nearest authorized service center for examination, repair or adjustment.
3. Do not attempt to open the Cordless Vacuum Sealer or charging stand, as there are no user-serviceable parts.
4. The use of attachments not recommended or sold by Cuisinart may result in fire, electric shock or injury.
5. To protect against electric shock, do not immerse Vacuum Sealer, charging stand or charger in water or other liquids.
6. Do not use appliance outdoors or for other than its intended use.
7. Do not place on or near a hot gas or electric burner or in a heated oven; to avoid battery leakage, overheating, smoking and/or other damage, do not put the appliance or charger in a microwave.
8. Do not vacuum-seal objects with sharp points like fish bones and hard shells. Sharp points may penetrate and tear the bags.
9. Do not use bags to vacuum-seal soups or other liquids.
10. Do not impact, vibrate or throw the appliance.
11. To avoid fire or other failure, do not use the appliance in a place with volatile gas.
12. To avoid degradation of its performance and loss of the battery life, do not store the appliance in a high temperature, high humidity, or dusty place.

13. 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 person responsible for their safety.
14. Do not operate this appliance in an appliance garage or under a wall cabinet. When storing in an appliance garage, always unplug the unit from the electrical outlet. Not doing so could create a risk of fire, especially if the appliance touches the walls of the garage or the door touches the unit as it closes.
15. When charging or storing the battery, if there is abnormal heating or deformation, you should stop use immediately.
16. If there is battery leakage or a strange odor, please keep away from fire.

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# SAVE THESE INSTRUCTIONS FOR HOUSEHOLD USE ONLY

## CAUTION

- Do not immerse base in water.
- To reduce the risk of fire or electric shock, do not disassemble the base.  
**NOTE:** The base does not contain any user-serviceable parts.
- Repairs should be made only by authorized personnel.
- Check voltage to be sure that the voltage indicated on the nameplate agrees with your voltage.
- Never clean with scouring powders or coarse, abrasive implements.

## BATTERY AND CHARGING GUIDE

When using electrical appliances, basic safety precautions should always be taken, including the following: Place the Cordless Vacuum Sealer on a large, sturdy, flat surface.

1. Before first use, charge the battery for 12 uninterrupted hours. LED light will turn green when cordless Vacuum Sealer is charged and ready to use.
2. Use the provided battery charger, model number YLS0041A-T110010 only to charge this unit.
3. To avoid a short circuit, do not connect the terminals of the battery with the clips or electric wires.

**NOTE:** To prolong the battery life, always store this appliance in a cool, dry place – away from sunlight – with a temperature under 25 °C (77°F).

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# PARTS AND ASSEMBLY

**1. The Handheld Cordless Vacuum Sealer**

**2. Bags** (10, 8 x 11 in. [20 x 28 cm] bags & 10, 11 x 14 in. [28 x 35 cm] bags)\*

**3. Valve**

**4. Zip tool**

**5. Suction Nozzle**

**6. Trigger**

**7. Charging stand**

**8. Charger (not shown)**



# OPERATING INSTRUCTIONS

1. Place food in bag (2) and close with the zip tool (4). When vacuum-sealing foods that contain some liquid (e.g., chicken or marinated foods), seal the bag while it is in a vertical position. Do not lay it flat on a counter, as liquid may interfere with the valve. (If liquid does get into the valve, follow the cleaning instructions on page 6.)



2. Position The Cordless Vacuum Sealer on the red valve (3) and pull the trigger (6) to remove air. The vacuum sealing process takes only seconds. If it is taking longer, it could mean that the bag has not been properly closed. Close fully using the zip tool, then resume pulling the trigger. Sealing is complete when The Cordless Vacuum Sealer begins to make a straining noise, signaling that all of the air has been removed. You will also see that the bag has shrunk tightly around the food.



3. Store bags in the refrigerator, freezer or cupboard to keep food fresher longer. Keep food in the proper storage place, following food safety guidelines. If storing for a long period of time, it may be necessary to check to see if the vacuum seal is still completely tight. If not, use the sealer to remove any air that may have entered over time.



4. Once you have completed sealing the bag, gently press down on the bag to obtain a better seal

## GUIDELINES FOR VACUUM SEALING

1. IT IS IMPORTANT TO FOLLOW FOOD SAFETY GUIDELINES WHILE USING THIS APPLIANCE.
2. DO NOT overfill the bag; leave enough empty space for The Cordless Vacuum Sealer to come in contact with the valve.
3. Do not leave too much air inside the bag. Press bag to allow extra air to escape before closing and vacuum-sealing it.
4. Do not vacuum-seal objects with sharp points (e.g., fish bones or hard shells). Sharp points may penetrate and tear the bags.
5. Do not vacuum-seal soft food items such as soft cheeses.
6. Do not use vacuum-sealer system to store soups or other liquids.
7. During the sealing process, small amounts of liquids, crumbs or food particles can inadvertently enter into the suction cup, clogging the pump and potentially damaging your appliance. If this happens, immediately release the trigger and follow the cleaning instructions on page 6.

### To prevent this, follow these tips:

- A. For moist and juicy foods, such as raw meats: Seal the bag closed while it is in a vertical position. You can also place a folded paper towel inside the top of the bag to separate the food from the valve before vacuum-sealing it.
- B. For powdery or fine-grained foods: Avoid overfilling bags. You can also

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place a paper towel inside before vacuum-sealing it.

**NOTE:** To avoid possible food-borne illness, be careful when reusing bags after storing raw meats, fish or greasy foods.

## PREPARING FOOD FOR THE FREEZER

To vacuum-seal unfrozen foods that will go in the freezer, leave 2 extra inches of space to allow for expansion during freezing.

Before storing foods such as tortillas, crêpes or hamburger patties, use wax or parchment paper to separate them. This will make it easy to remove only the amount of food needed at a time. Re-seal the rest of the food immediately and replace in the freezer.

## GENERAL RULES FOR FOOD SAFETY

- Begin with the freshest food possible. Vacuum sealing extends the life of foods by removing air from the bags that they are stored in. Removing air can also stop the growth of microorganisms. Even under proper storage conditions, food may lose freshness if stored for too long. To preserve food safely, it is important to store food at low temperatures.
- To avoid any possible food-borne illness, wash bags thoroughly after storing raw meats, fish or greasy foods.

Also try labeling the bags to keep track of food items that have been stored previously.

- If perishable foods have been heated, defrosted or unrefrigerated, consume them immediately.
- The suitable way to defrost sealed food is to place it in the refrigerator until defrosted. Never defrost foods in hot water or a microwave oven.
- If you open a previously vacuum-sealed bag and remove only some food, immediately re-vacuum-seal the bag and store it in the proper place.

## COOK

Boil or microwave right in the bag!

The reusable bags are approved for boiling, sous vide and microwaving. FDA approved for food contact, and BPA-free bags are food safe. (Cooking time varies.)

## CLEANING, CARE AND MAINTENANCE

Always unplug the appliance before performing any cleaning and maintenance operations.

**NOTE:** Be sure to wash all parts thoroughly to avoid food-borne illness.

1. Rotate the suction cup to the unlock position and pull it outward to remove. Rinse the suction cup with warm, soapy water.
2. The rubber inner suction nozzle is removable for cleaning. Wash with warm, soapy water.
3. Clean The Cordless Vacuum Sealer and the suction base with a nonabrasive cloth.
4. Ensure that parts are completely dry before reassembling.

### Cleaning the bags:

Wash the bags with warm, soapy water or place on the top rack of the dishwasher.

**NOTE:** If you wish to reuse a bag after storing raw meats, it is important to be sure that bags have been completely sanitized in order to prevent food-borne illness.

When sealing and storing raw meats, it is strongly recommended to discard bags after use if the valve comes in contact with any liquid.

### To properly sanitize the valve of the bag:

1. Pour a diluted bleach solution into the bag, dispersing evenly.
2. Empty the solution from the bag.
3. Use The Cordless Vacuum Sealer to suck the remaining liquid through the valve.

**NOTE:** Only a small, weak bleach solution is needed. Do not suck any liquid into the inner suction nozzle, as that may damage the appliance.

4. Before using, thoroughly rinse the bag with clean water after the above operation to be sure all bleach has been

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removed.

Any other servicing should be performed by an authorized service representative.

## **TROUBLESHOOTING**

**NOTE:** If the appliance has not been used for a long time, you will need to recharge it before use.

**If nothing happens when you pull the trigger, you may need to do the following:**

1. Be sure that the unit is charged.
2. Check the appliance parts to be sure that they are not loose. If they are loose, tighten them, and resume the sealing process.

**The unit will not charge:**

1. Check that the unit is properly connected with the charging base so that the LED is illuminated.
2. Be sure that the electric outlet is working properly.
3. Be sure you are using the provided battery charger, model number YLS0041A-T110010, to charge the unit.

**It does not work right after being charged:**

1. Make sure the LED lights are illuminated during charging.  
If not, properly connect The Cordless Vacuum Sealer to the charging base so that the lights are illuminated.
2. If the LED indicator lights are on, make sure that The Cordless Vacuum Sealer has been charged long enough (9–12 hours for a fully charged battery).

**Air is not removed from the bag completely:**

1. Bags are not sealed: Re-align the zipper, and be sure the entire zipper is closed.
2. Make sure the valve is clean. You may need to replace the zip bag.
3. The bag is too full; reduce the amount of food to be sealed.
4. Extend the vacuum-sealing time.

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# WARRANTY

## Limited Three -Year Warranty

We warrant that this Cuisinart product will be free of defects in materials or workmanship under normal home use for 3 years from the date of original purchase. This warranty covers manufacturer's defects including mechanical and electrical defects. It does not cover damage from consumer abuse, unauthorized repairs or modifications, theft, misuse, or damage due to transportation or environmental conditions. Products with removed or altered identification numbers will not be covered.

This warranty is not available to retailers or other commercial purchasers or owners. If your Cuisinart product should prove to be defective within the warranty period, we will repair it or replace it if necessary. For warranty purposes, please register your product online at [www.cuisinart.ca](http://www.cuisinart.ca) to facilitate verification of the date of original purchase and keep your original receipt for the duration of the limited warranty. This warranty excludes damage caused by accident, misuse or abuse, including damage caused by overheating, and it does not apply to scratches, stains, discolouration or other damage to external or internal surfaces that does not impair the functional utility of the product. This warranty also expressly excludes all incidental or consequential damages.

Your Cuisinart product has been manufactured to the strictest specifications and has been designed for use only in 120 volt outlets and only with authorized accessories and replacement parts. This warranty expressly excludes any defects or damages caused by attempted use of this unit with a converter, as well as use with accessories, replacement parts or repair service other than those authorized by Cuisinart.

If the appliance should become defective within the warranty period, do not return the appliance to the store. Please contact our Customer Service Centre:

### Toll-free phone number:

1-800-472-7606

### Address:

Cuisinart Canada  
100 Conair Parkway, Unit #1,  
Woodbridge, ON. L4H 0L2

### Email:

[consumer\\_Canada@conair.com](mailto:consumer_Canada@conair.com)

### Model:

CHV-1000C

To facilitate the speed and accuracy of your return, please enclose:

- \$10.00 for shipping and handling of the product  
(cheque or money order to: Cuisinart Canada)
- Return address and phone number
- Description of the product defect
- Product date code\*/copy of original proof of purchase
- Any other information pertinent to the product's return

\* The date code format we are using on unit is WWYY, representing week, and year. eg.2425 = manufactured in 24th week of the year 2025.

**Note:** We recommend you use a traceable, insured delivery service for added protection. Cuisinart will not be held responsible for in-transit damage or for packages that are not delivered to us.

To order replacement parts or accessories, call our Customer Service Centre at 1-800-472-7606. For more information, please visit our website at [www.cuisinart.ca](http://www.cuisinart.ca)





