

oliso[®]
reinvented for you[™]

**OLISO[®] PRO[™] DUAL SEAL
SMART VACUUM SEALER**



**VS95A, VS97A
USER MANUAL
SAVE THESE INSTRUCTIONS
MANUAL: www.oliso.com/manuals/smartvacuumsealer**

Contents

Important Safety Instructions	2
Introducing the Oliso® PRO™ Smart Vacuum Sealer	3
Simple Steps to Vacuum Sealing	4
Vacuum Sealing on the MOIST Setting	5
Vacuum Sealing with the Flexi Tube	6
Control Panel	7
How to Reuse a Vac-Snap® Bag	8
Using the 12Volt DC Cord	9
Care and Maintenance	10
Quick Shopping Guide	11
Troubleshooting	12
Quick Tips	13
Warranty	14

Thank You!

Thank you for purchasing the Oliso® PRO™ Smart Vacuum Sealer. You are just a few steps away from a whole new way of storing your food.

For more information visit

www.Oliso.com

QUESTIONS?

Contact Oliso® Customer Service
Call: 1.800.899.5157
Office Hours: Mon-Fri 8:30am-4:30pm PST
E-mail: customerservice@oliso.com

IMPORTANT SAFETY INSTRUCTIONS

Read all instructions before using this product.

When using your Smart Vacuum Sealer, the following basic safety precautions should always be observed:

1. Use the Oliso® PRO™ Smart Vacuum Sealer only for its intended purpose.
2. To protect against the risk of electric shock, do not immerse the Oliso® PRO™ Smart Vacuum Sealer, plug or power cord in water or other liquids.
3. Never tug cord to disconnect from the outlet. Grasp plug and pull to disconnect. Do not unplug the Oliso® PRO™ Smart Vacuum Sealer when in use. Only unplug the unit when the READY light is illuminated.
4. To reduce the risk of injury, unplug the Oliso® PRO™ Smart Vacuum Sealer before removing the drip tray to clean the drip tray and bag sealing area.
5. Clean the Oliso® PRO™ Smart Vacuum Sealer drip tray and bag sealing area after handling raw meats, seafood and poultry to prevent bacterial contamination. Always empty and clean the drip tray between uses. Do not allow the drip tray to overflow.
6. See page 10 for instructions on cleaning the drip tray and bag sealing area.
7. The Oliso® PRO™ Smart Vacuum Sealer contains a very sharp, concealed blade. Please take caution when cleaning the bag sealing area.
8. The Oliso® PRO™ Smart Vacuum Sealer's heat coil located in the bag sealing area stays warm for a few seconds after use. Please take caution when removing the drip tray immediately after a vacuum cycle.
9. Keep Vac-Snap® bags away from infants and children.
10. Do not allow children to use the Oliso® PRO™ Smart Vacuum Sealer. Close supervision is necessary for any appliance being used near children.
11. To reduce risk of electric shock, the Oliso® PRO™ Smart Vacuum Sealer has polarized plugs (one blade is larger than the other). This is intended to fit in a polarized outlet only one way. If the plug does not fully fit in the outlet, reverse the plug. If it still does not fit, contact a qualified electrician to install the proper outlet. Do not alter the plug in any way.
12. The Oliso® PRO™ VS97A Smart Vacuum Sealer comes with a 12 Volt DC cord. Use only the DC cord supplied with the unit. Make sure your vehicle has a 10 amp rated fuse or higher before using the 12 DC cord option. While running off of the 12 Volt DC cord, the vehicle should be turned on, with lights, air conditioning and radio turned off.
13. Always unplug your Oliso® PRO™ Smart Vacuum Sealer when not in use.

**SAVE THESE INSTRUCTIONS
FOR HOUSEHOLD USE ONLY**

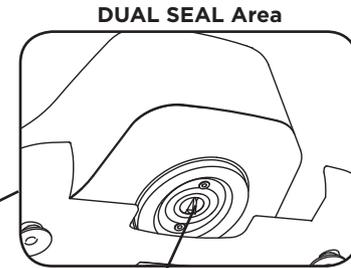
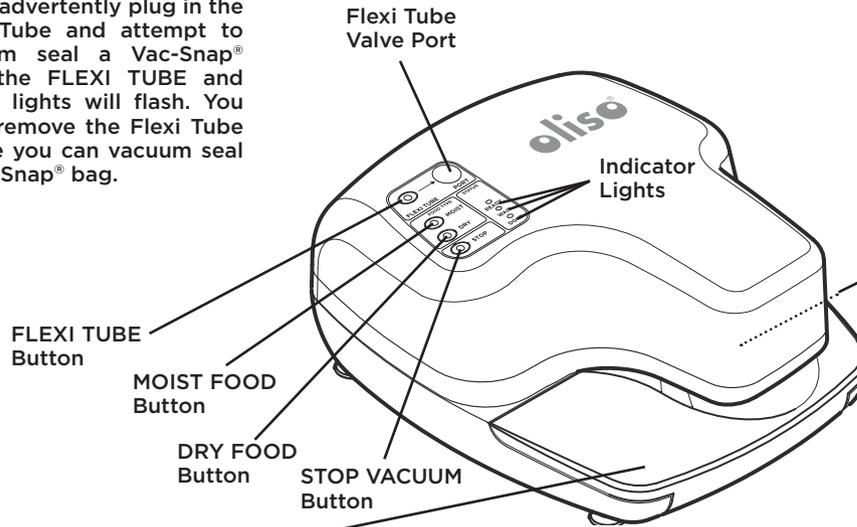
Introducing the Oliso® PRO™ Smart Vacuum Sealer

Flexi Tube Valve Port

This port should only be used with accessories such as canisters, bottleguards or Mason jar attachments. If you inadvertently plug in the Flexi Tube and attempt to vacuum seal a Vac-Snap® bag, the FLEXI TUBE and DONE lights will flash. You must remove the Flexi Tube before you can vacuum seal a Vac-Snap® bag.

DUAL SEAL Area

This area contains the cutting blade and heat seal. We recommend wiping this area with warm water and antibacterial soap every time you clean the drip tray.



Note: There is a sharp, concealed cutting blade. Please use caution when cleaning this area.

Liquid Drip Tray

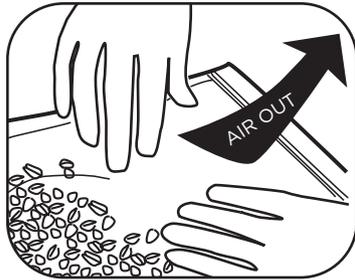
Your Oliso® PRO™ Smart Vacuum Sealer has a drip tray that catches liquids pulled and vacuumed out of the bag as you are vacuum sealing. This tray allows you to vacuum seal moist food such as beef, lamb and some types of fish. The tray and gasket insert can be hand washed with warm, soapy water. Always empty and clean the tray between uses. Do not allow the drip tray to overflow. Please refer to Page 10 of this manual for cleaning instructions.

⚠ CAUTION: Do not pull on the drip tray while the Oliso® PRO™ Smart Vacuum Sealer is operating. Doing so will cause damage to the drip tray.

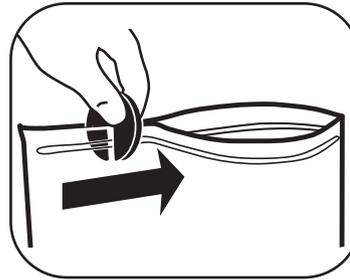
Simple Steps to Vacuum Sealing

Vac-Snap® bags work with Oliso® PRO™ Smart Vacuum Sealer products. They are specifically designed for vacuum sealing. Zipper storage or freezer bags are not durable enough for this process.

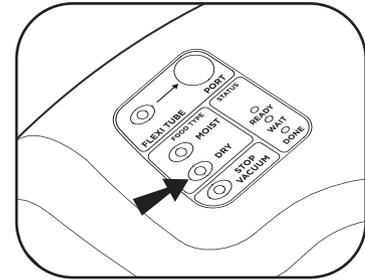
- 1** Press out excess air before closing bag. Shift food away from the edge you wish to seal.



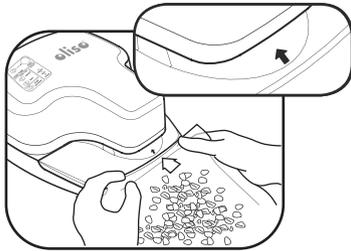
- 2** Zip shut using your Zip Disc®. You can only get a great vacuum if all the air is out of the bag, so the zipper must be perfectly sealed.



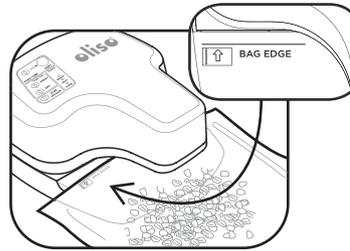
- 3** Select MOIST or DRY setting. Note: Oliso® Smart Vacuum Sealer defaults to the DRY setting for quick vacuum sealing.



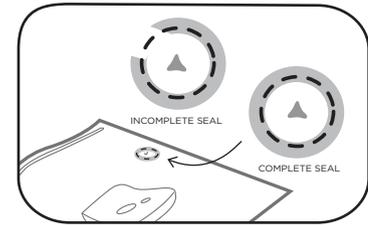
- 4** Lay the bag flat, placing the indicator circle directly over the arrow on the drip tray.



- 5** Slide bag forward until you reach the "BAG EDGE" line on the drip tray.



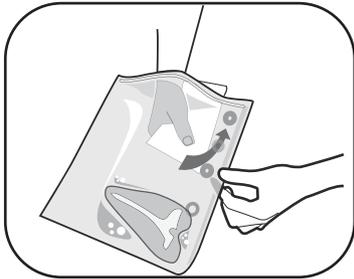
- 6** When the Oliso® PRO™ Smart Vacuum Sealer stops, you will hear two beeps and see the DONE light illuminate. Remove bag and check seal.



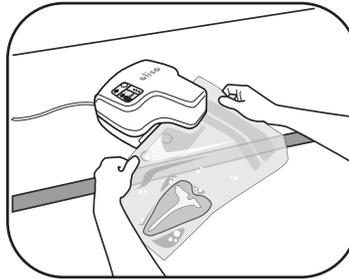
Vacuum Sealing on the MOIST Setting*

Below are tips and tricks to use when sealing items on the MOIST setting. Following directions will ensure an airtight seal and minimize air bubbles inside the bag.

- 1** Seal area should be clean and dry, with no liquids coating the area meant for sealing.

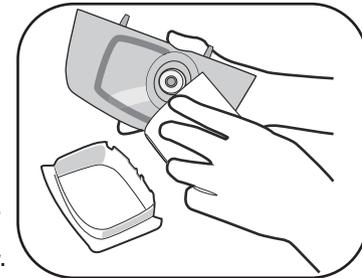


- 2** Make sure to hold Vac-Snap® bag in place until vacuum motor starts.



- 3** For Sous Vide users especially: To prevent air pockets, it is highly recommended that users hang the bag over counter edge while vacuum sealing.

- 4** Check to make sure that heat seal coil is clean. Residue on the heating coil sometimes prevents a complete seal.



Useful Tips

Package moist items on a flat surface to prevent vacuum pump damage and poor sealing.

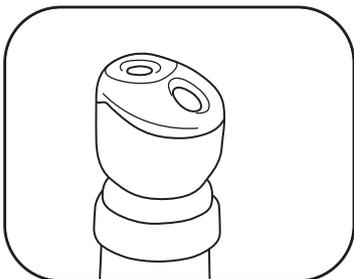
If vacuum sealing moist items, it is best to empty drip tray afterwards to prevent overflow.

*NOTE: This feature applies to specific Oliso® PRO™ Smart Vacuum Sealer models.

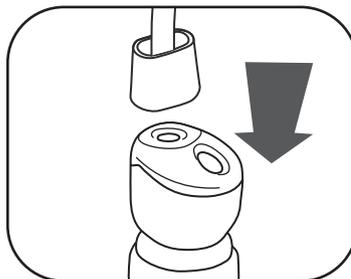
Vacuum Sealing with the Flexi Tube

This hose lets you vacuum seal a variety of Freshkeeper® accessories. Instructions for using a bottleguard are illustrated below. See the instruction booklet included with your accessory for specific details on that attachment.

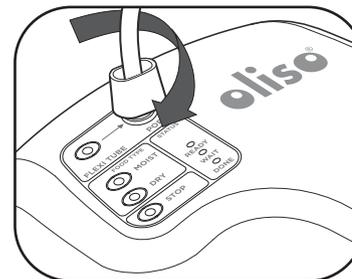
- 1** Insert Freshkeeper® bottleguard into your bottle of wine or cooking oil.



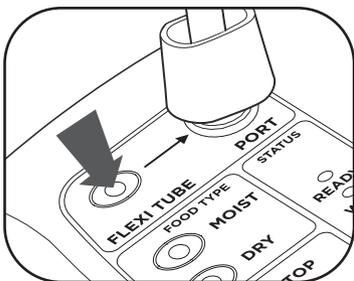
- 2** Connect one end of the Flexi Tube to the accessory valve port on the bottleguard.



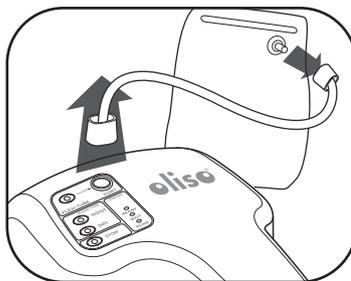
- 3** Connect other end to the FLEXI TUBE valve port on the Oliso® PRO™ Smart Vacuum Sealer. Press firmly while twisting slightly.



- 4** After the FLEXI TUBE light illuminates, press the FLEXI TUBE button to start the vacuum.



- 5** When the Oliso® PRO™ Smart Vacuum Sealer stops you will hear two beeps and see the DONE light illuminate. Twist to disconnect hose.



NOTE: Keep the Flexi Tube connected to the Oliso® PRO™ Smart Vacuum Sealer if you want to continue using accessories. You must disconnect the Flexi Tube from the vacuum sealer before using a Vac-Snap® bag.

Control Panel

Flexi Tube Button

Press this button to start the vacuum to the attached accessory.

NOTE: The Flexi Tube must be properly inserted in the flexi tube port for this button to be activated.

FOOD TYPE

Select **MOIST** or **DRY** before inserting a Vac-Snap® bag.

MOIST

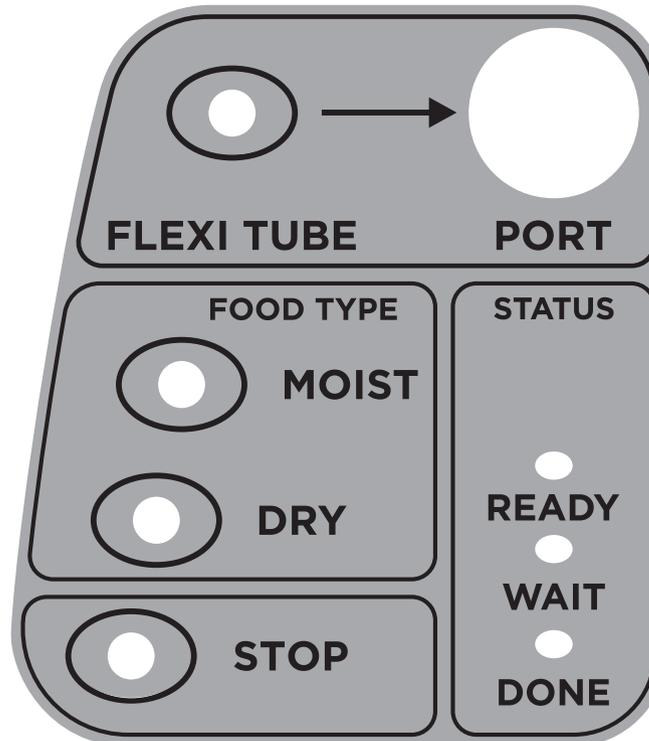
This button provides a longer seal time and is suitable for vacuuming meat and fish.

DRY

This button provides a shorter seal time and is suitable for dry goods.

STOP VACUUM

Press this button to stop the vacuum immediately.



Flexi Tube Valve Port

To connect the flexi tube, press firmly while twisting slightly.

STATUS (Indicator Lights)

READY

Turns green when Oliso® PRO™ Smart Vacuum Sealer is ready to use or is able to be unplugged.

WAIT

Turns amber when Oliso® PRO™ Smart Vacuum Sealer is operating. **DO NOT** unplug the unit when light is illuminated.

DONE

Turns red immediately after Oliso® PRO™ Smart Vacuum Sealer finishes a vacuum cycle. Two short audible beeps also let you know the cycle is finished.

⚠ **Caution:** Wait until the **DONE** light illuminates before removing the bag.

How to Reuse a Vac-Snap® Bag

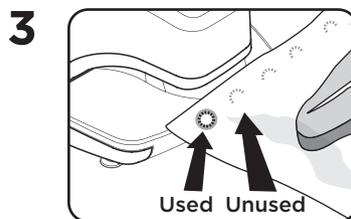
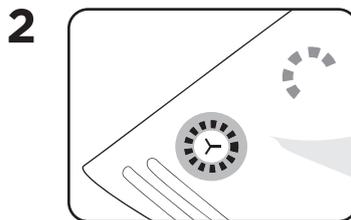
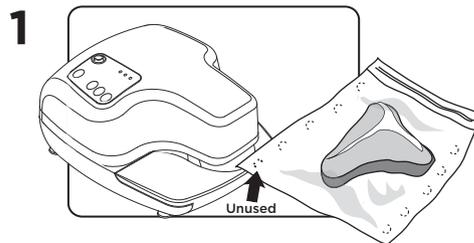
Reusing a Vac-Snap® bag is one of the great features of the Oliso® PRO™ Smart Vacuum Sealer. Thoroughly wash the inside of the bag between uses. Let the bag air dry upside down. When the bag is dry, you can reuse it. You can also wash the bag in the top rack of your dishwasher by opening the zipper and placing it upside down on a cup spindle.

NOTE: when dish washing Vac-Snap® bags, the low heat cycle should be used.

THE BASICS

Vac-Snap® bags come in a variety of sizes. Each bag has a series of circles or arrows that indicate the best sealing locations along the perimeter of the bag. Remember, never vacuum along the zipper edge!

To begin, we recommend starting with a circle at the bottom of the bag. The next time you reseal the bag, use the next closest circle. This will ensure that you get the maximum volume out of the bag.



USE AN ALIGNMENT CIRCLE

The first time you use a bag, we recommend starting with a circle at the bottom of the bag.

LINE UP

After vacuum sealing, the bag will be melted around the alignment circle, creating an airtight seal.

USE A NEW ALIGNMENT CIRCLE

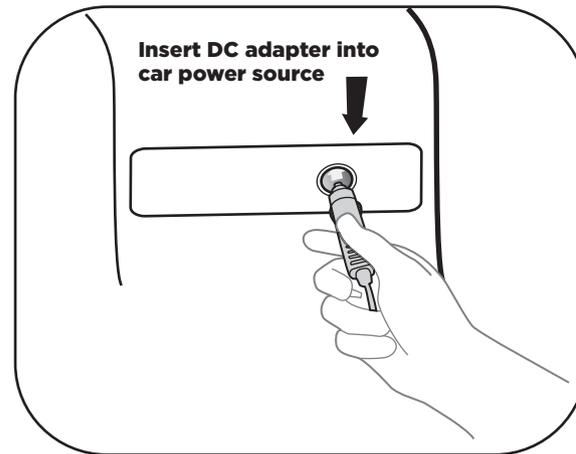
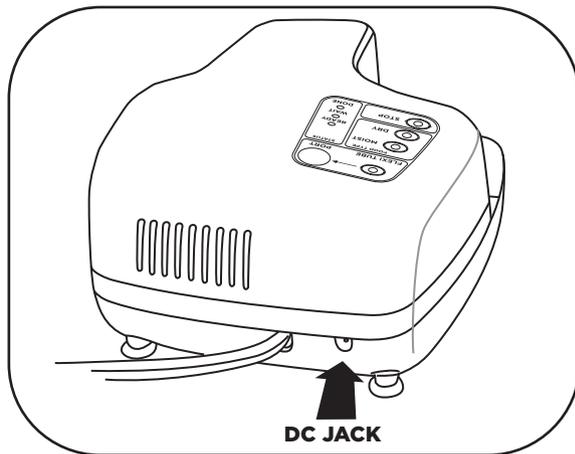
To vacuum seal a bag again, use a different alignment circle.

 **Caution:** Do not reuse indicator circles or overlap heat seals. Doing so will not allow the bag to be resealed.

Using the 12 Volt DC Cord (VS97A Only)

Your Oliso® PRO™ VS97A Smart Vacuum Sealer comes with a 12 Volt DC cord for use in cars, RVs, trucks and boats. **ONLY** use the 12 Volt DC cord that comes with your vacuum sealer.

1. Plug the 12 Volt DC cord into the Oliso® PRO™ VS97A Smart Vacuum Sealer.
2. Plug the 12 Volt DC cord into the DC power source in your vehicle. Make sure that your vehicle has a 10 amp rated fuse or higher before use.
3. When using the 12 Volt DC cord, make sure that your vehicle's engine is on and the lights, radio and air conditioner are off.



NOTE: Only use supplied 12 Volt DC Adapter (Oliso® part number VSA201)

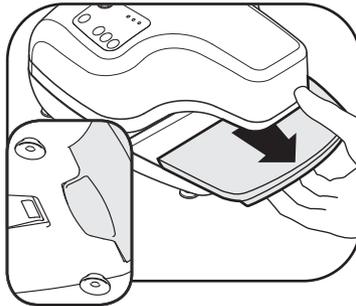
Care and Maintenance

The Oliso® PRO™ Smart Vacuum Sealer is an electrical appliance. Never rinse or submerge the unit in water. Certain removable plastic parts can be rinsed and washed with warm soapy water.

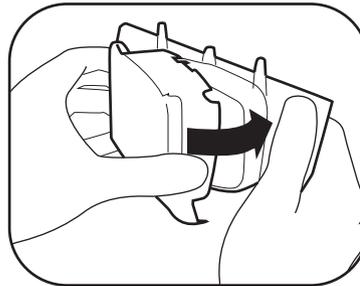
The drip tray catches liquid runoff and should be regularly cleaned after vacuum sealing MOIST food. It is removable and can be washed with warm, soapy water or in the top rack of the dishwasher. The tray separates into two pieces for easy cleaning.

NOTE: There may be some resistance the first time you disassemble the drip tray.

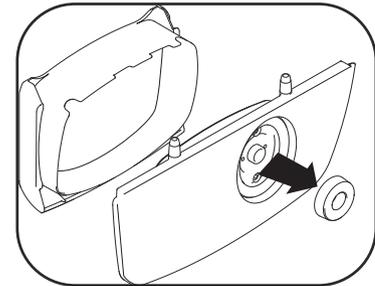
- 1** Unplug the Oliso® PRO™ Smart Vacuum Sealer. Use the finger indentation to pull out the drip tray.



- 2** With the back of the drip tray facing you, lightly grasp the bottom portion (do not squeeze). Slowly but firmly lift up the drip tray lid.



- 3** Remove the orange gasket. Do not remove the black rubber ring. Wash each piece with warm soapy water. Dry completely before reassembling.



It is best to store the Flexi Tube hose in a loose knot (like a pretzel) to avoid pinching or deforming the hose. Remember this hose is for use with canisters, bottle stoppers and Mason jar lid sealers. It is designed for a universal fit and works with many brands of vacuum sealers.

Take caution not to vacuum any liquid into the Flexi Tube. If you see liquid in the tube, press STOP VACUUM immediately. Clean the Flexi Tube promptly.

Storing Your Oliso® PRO™ Smart Vacuum Sealer

Always unplug the vacuum sealer when not in use. The Oliso® PRO™ Smart Vacuum Sealer is small enough to stay on your counter. It can also be stored in a cabinet or drawer.

Quick Shopping Guide

These are just some examples of things you can vacuum seal with your Oliso® PRO™ Smart Vacuum Sealer!

Meat & Fish*	Firm Vegetables	Non-Food Items	Vacuum With Care**
Beef* Chicken (Pieces & Whole)* Fresh Fish* Kabobs* Lamb Chops* Pork Chops*	Asparagus Avocado Beets Broccoli Cabbage Carrots Celery Corn of the Cob	Cucumber Garlic Iceberg Lettuce Onions Squash Scallions Zucchini Potatoes (Cooked)	Camping/Boating Items Important Documents Jewelry Keys Newspaper Clippings Photographs Silver
			Bagels Bread Donuts Cookies Flaky Cereals Fresh Berries Fresh Pasta Grapes Muffins
			Olives Potato Chips Pretzels Soft Cheese Soft Leaf Herbs Soft Leaf Lettuce Spinach
Deli Meats & Dairy	Dry Goods	Freeze Before Sealing	Hard Fruits
Bologna Cheese (Sliced & Whole) Ham Hard Butter Hard Cheese Roast Beef Salami Turkey	Chocolate Chips Coffee Beans Corn Tortillas Granola Trail Mix Nuts Pasta (Dry) Raisins	Rice Lentils Beans Ravioli (Dry & Fresh) Spices Wanton Skins	Cream Cheese Juice Milk Pudding Sauces Soups Yogurt
			Apples (Cut & Uncut) Cantaloupe/Melon Papaya Pear Pineapple
Miscellaneous			
Dog & Cat Treats Leftovers			*Blot dry **Stop vacuum early

NOTE: When vacuum sealing shellfish, freeze before vacuum sealing.

Troubleshooting

Does it matter which side of the bag is facing up when I am vacuum sealing?

No, it does not matter. However, it might be helpful to insert the Vac-Snap® bag with the print side up so you can use the indicator circles as guides.

What can I do to protect fragile food?

Par-freeze items in an unzipped Vac-Snap® bag for 15-25 minutes. Check the food to ensure it is semi-solid. Zip the bag shut and proceed to sealing. Alternatively, place fragile foods in a sturdy container that will fit inside a Vac-Snap® bag. Close the container, place it into a Vac-Snap® bag, then seal.

Why is the bag insert area blocked?

If the Oliso® PRO™ Smart Vacuum Sealer was unplugged before the READY light was illuminated, the mechanism in the punch and seal area may not have fully retracted. Reset the Oliso® PRO™ Smart Vacuum Sealer by unplugging, then replugging. Wait 5 seconds until the READY light is illuminated before proceeding.

What do I do if the Oliso® PRO™ Smart Vacuum Sealer will not release the Vac-Snap® bag?

If the Oliso® PRO™ Smart Vacuum Sealer will not release the Vac-Snap® bag, unplug the vacuum sealer and try to remove the Vac-Snap® bag. This should reset the machine. Wait 3 seconds before plugging the vacuum sealer in again.

Light Sequences

Lights Flashing	Problem	Solution
DONE	Drip tray not inserted properly	Replace or reinsert drip tray
READY WAIT DONE	Miscellaneous error	Unplug to reset machine
WAIT	Machine cooling	Wait until READY light illuminates

Quick Tips

Pressing the STOP VACUUM mid-cycle allows you to create a partial vacuum without crushing fragile foods.

Vac-Snap® bags are for MOIST and DRY goods. Wet items such as soup, marinades or sauces must be par-frozen before vacuum sealing.

Look at the seal after you finish a cycle to ensure that it shows a uniform melt ring. If this is not the case, line up the partial seal with the arrow on the drip tray. Slide the bag to the “bag line” and reseal.

Do not vacuum seal over the zipper edge as you will not be able to completely reseal the bag. Follow the pre-printed indicator circles on the Vac-Snap® bag as a guide for sealing. Do not seal over the zipper edge.

Vac-Snap® bags are one-time microwaveable and simmer safe. Do NOT boil Vac-Snap® bags.

Always use the Zip-Disc® to ensure that Vac-Snap® bags are securely closed.

To protect fragile foods like soft cheese or bread, you can pre-freeze the items in an unzipped Vac-Snap® bag for 15-25 minutes. When the food is semi-solid, zip the bag shut and proceed to sealing.

You can also protect fragile foods by placing the items in a sturdy container, then inserting it into the Vac-Snap® bag. Proceed to sealing.

Visit Oliso.com for more innovative products & accessories.

Online user manual: www.oliso.com/manual/smartvacuumsealer

VS95A
1yr.
Limited
Warranty

One (1) Year Limited Warranty

Oliso, Inc. warrants that for a period of one year from the date of the original purchase, this product will be free from defects in material or workmanship, when utilized for normal household use. Oliso, Inc. will repair or replace this product or any component of the product found to be defective during the warranty period without charge to the customer. If a replacement product is sent, it will carry the remaining warranty of the original product. Replacement will be made with new or remanufactured product or component. If the product is not longer available, replacement may be made with similar product or equal or greater value. This is your exclusive warranty.

This warranty is valid for the original retail purchaser from the date of initial retail purchase and is not transferable. Keep the original sales receipt. Proof of purchase is required to obtain warranty performance. Oliso, Inc. dealers or retail stores selling Oliso, Inc. products do not have the right to alter, modify or in any way change the terms and conditions of this warranty.

The liability of Oliso, Inc. is limited solely to the cost of repair or replacement of the product at its option. This warranty does not cover normal wear of parts and does not apply to any product that has been tampered with or used for commercial purposes. This warranty does not cover damage caused by misuse, abuse, use of improper voltage or current, use contrary to operating instructions, negligent handling or damage due to faulty packaging or handling in transit. This warranty does not cover damage or defects caused by or resulting from damages from shipping or repairs, service or alteration to the product or any of its parts, which have been performed by a repair person not authorized by Oliso, Inc. Further, the warranty does not cover Acts of God such as fire, flood, hurricanes, and tornadoes.

This warranty is extended to the original purchaser of the product and excludes all other legal and/or conventional warranties. The responsibility of Oliso, Inc. is limited to the specific obligations expressly assumed by it under the terms of the limited warranty. In no event shall Oliso, Inc. be liable for any incidental or consequential damages caused by breach of any express, implied or statutory warranty or condition.

Except to the extent prohibited by law, any implied warranty or condition of merchantability or fitness for a particular purchase is limited in duration to the duration of the above warranty. Oliso, Inc. disclaims all other warranties, conditions, or representations, expressed, implied, statutory or otherwise. In no event shall Oliso, Inc. be liable for any indirect, special, incidental or consequential losses or damages (including but not limited to interruption of business or loss of business profit) resulting from the use of or inability to use the product, any breach of contract, fundamental or otherwise, or for any claim brought against purchaser by any other party. Some states or jurisdictions do not allow the exclusion or limitation of incidental or consequential damages or limitations on how long an implied warranty lasts, so the above limitations or exclusion may not apply to you.

If you have any questions regarding this warranty or would like to obtain warranty service, please e-mail Oliso, Inc. at customerservice@oliso.com, and a service center address will be provided to you. If you have further questions, you may call 1.800.899.5157.

VS97A
3yr.
Limited
Warranty

Three (3) Year Limited Warranty

Oliso, Inc. warrants that for a period of three years from the date of the original purchase, this product will be free from defects in material or workmanship, when utilized for normal household use. Oliso, Inc. will repair or replace this product or any component of the product found to be defective during the warranty period without charge to the customer. If a replacement product is sent, it will carry the remaining warranty of the original product. Replacement will be made with new or remanufactured product or component. If the product is not longer available, replacement may be made with similar product or equal or greater value. This is your exclusive warranty.

This warranty is valid for the original retail purchaser from the date of initial retail purchase and is not transferable. Keep the original sales receipt. Proof of purchase is required to obtain warranty performance. Oliso, Inc. dealers or retail stores selling Oliso, Inc. products do not have the right to alter, modify or in any way change the terms and conditions of this warranty.

The liability of Oliso, Inc. is limited solely to the cost of repair or replacement of the product at its option. This warranty does not cover normal wear of parts and does not apply to any product that has been tampered with or used for commercial purposes. This warranty does not cover damage caused by misuse, abuse, use of improper voltage or current, use contrary to operating instructions, negligent handling or damage due to faulty packaging or handling in transit. This warranty does not cover damage or defects caused by or resulting from damages from shipping or repairs, service or alteration to the product or any of its parts, which have been performed by a repair person not authorized by Oliso, Inc. Further, the warranty does not cover Acts of God such as fire, flood, hurricanes, and tornadoes.

This warranty is extended to the original purchaser of the product and excludes all other legal and/or conventional warranties. The responsibility of Oliso, Inc. is limited to the specific obligations expressly assumed by it under the terms of the limited warranty. In no event shall Oliso, Inc. be liable for any incidental or consequential damages caused by breach of any express, implied or statutory warranty or condition.

Except to the extent prohibited by law, any implied warranty or condition of merchantability or fitness for a particular purchase is limited in duration to the duration of the above warranty. Oliso, Inc. disclaims all other warranties, conditions, or representations, expressed, implied, statutory or otherwise. In no event shall Oliso, Inc. be liable for any indirect, special, incidental or consequential losses or damages (including but not limited to interruption of business or loss of business profit) resulting from the use of or inability to use the product, any breach of contract, fundamental or otherwise, or for any claim brought against purchaser by any other party. Some states or jurisdictions do not allow the exclusion or limitation of incidental or consequential damages or limitations on how long an implied warranty lasts, so the above limitations or exclusion may not apply to you.

If you have any questions regarding this warranty or would like to obtain warranty service, please e-mail Oliso, Inc. at customerservice@oliso.com, and a service center address will be provided to you. If you have further questions, you may call 1.800.899.5157.



Thank you for purchasing the Oliso® PRO™ Smart Vacuum Sealer!

Receive an extra 3 months of warranty protection when you register your product at www.oliso.com/support/registration/vacuumsealer



Visit Oliso.com for more innovative products.