

## IMPORTANT NOTICE

### PLEASE DO NOT RETURN TO STORE.

If you have any problems with this unit,  
contact Consumer Relations for service

PHONE: 1-800-275-8273 or

visit our website at [www.wphousewares.com](http://www.wphousewares.com)

Please read operating instructions  
before using this product.

Please keep original box and packing materials  
in the event that service is required.



## Wolfgang Puck

Automatic One-Touch  
Food Packaging System

Use and Care



W.P. APPLIANCES, INC. Toll Free (800) 275-8273  
Model BVS0010 Printed in China REV 2.0

All trademarks, service marks and trade names (collectively the "Marks") are proprietary  
to Wolfgang Puck World Wide.

wolfgang puck  
*Bistro*  
collection

## IMPORTANT SAFEGUARDS

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

- 1 Read all instructions carefully.
- 2 To protect against risk of electric shock, do not place cord, plug, or base of appliance in water or any other liquid.
- 3 Do not use the appliance on wet or hot surfaces.
- 4 Close supervision is necessary when any appliance is used by or near children.
- 5 Always unplug from outlet when not in use, before putting on or taking off parts, and before cleaning.
- 6 To disconnect, unplug the power cord from the electrical outlet. Do not disconnect by pulling on the cord.
- 7 Do not immerse the Motor Housing in water or any other liquid.
- 8 The appliance is not designed for continuous operation. Do not carry out more than one complete cycle every 2 minutes. In extreme ambient conditions, an intensive use of the appliance may trigger the automatic thermal protection devices. In such a case, allow the appliance to cool down sufficiently to enable resetting of the protection devices.
- 9 Do not operate any appliance with a damaged cord or plug, or after the appliance malfunctions, or is dropped or damaged in any manner. Return the appliance to the nearest repair center for examination, repair, electrical or mechanical adjustment.
- 10 The casing of this unit is not protected against the penetration of liquids.
- 11 Do not draw liquids into the vacuum chamber. Should this happen, immediately dry the vacuum chamber.
- 12 To avoid burns, do not touch the sealing bar while using the appliance.
- 13 Always unplug the appliance after you finish using it.
- 14 The use of attachments not recommended by W.P. Appliances, Inc. may cause fire, electric shock or risk of injuries.
- 15 Use only original Automatic One-Touch Food Packaging System bags and accessories.

## SAVE THESE INSTRUCTIONS

HOUSEHOLD USE ONLY

## ADDITIONAL SAFETY INFORMATION

**CAUTION:** This appliance is for household use. Any servicing other than cleaning and user maintenance should be performed by an authorized service representative.

- 1 To reduce the risk of fire or electric shock, do not attempt to disassemble the motor base as it does not contain any user-serviceable parts. Repairs should be made only by authorized personnel.
- 2 Only use this appliance in a 120V AC outlet.
- 3 Never clean with abrasive cleaners or steel wool. Do not place any parts in the dishwasher except removable base. See Care and Cleaning instructions for additional information.

## Before Your First Use

Before use, always thoroughly clean your appliance and any accessories coming in contact with food (containers, caps, jars etc.) as directed in the INSTRUCTIONS FOR CLEANING section.

**Warning:** Do not immerse housing or power cord in water or any other liquid. Reassemble the unit after cleaning.

## CONSIGNES DE SÉCURITÉ

Le constructeur fait tous les efforts nécessaires pour assurer le plus haut niveau de qualité et de sécurité sur ses produits. Toutefois comme pour tout appareil électrique, il faut toujours respecter les normes de sécurité fondamentales pour que l'appareil ne constitue aucun danger pour les personnes, les animaux et/ou les objets environnants.

- 1 Avant la première utilisation, puis périodiquement, pendant la durée de vie du produit, contrôlez le câble d'alimentation pour s'assurer qu'il n'est pas endommagé; le cas échéant, il ne faut pas le brancher et il faut l'apporter immédiatement au centre de service après-vente agréé ou à votre revendeur de confiance.
- 2 Lisez attentivement les instructions avant d'utiliser l'appareil, et gardez-les à la portée de la main pour référence future.
- 3 L'appareil n'est pas prévu pour usage continu. Ne pas effectuer plus d'un cycle complet toutes les deux minutes. Dans des conditions de vie extrêmes l'utilisation intensive de l'appareil peut faire intervenir les systèmes automatiques de protection thermique. Le cas échéant, attendre que l'appareil se refroidisse jusqu'à permettre la remise à zéro des systèmes de protection.
- 4 Ne pas utiliser l'appareil à proximité ou sur des surfaces chaudes.
- 5 Le coffret n'est pas protégé contre la pénétration de liquides.
- 6 Évitez d'aspirer de liquides dans la chambre du vide. Le cas échéant, séchez immédiatement la chambre du vide.
- 7 Ne pas plonger l'appareil dans l'eau et ne pas l'utiliser si le câble ou la fiche sont mouillés; le cas échéant, pendant l'utilisation débranchez immédiatement l'appareil en portant des gants en caoutchouc secs. Ne pas retirer ni toucher l'appareil plongé dans l'eau sans avoir débranché la fiche. Ne pas utiliser le l'appareil après l'avoir retiré de l'eau (envoyez-le immédiatement à un centre de service agréé ou bien à votre revendeur de confiance).
- 8 Ne pas toucher la barre de soudure pendant le fonctionnement de l'appareil afin d'éviter de possibles brûlures.
- 9 Ne jamais utiliser d'adaptateurs pour des tensions d'alimentation différentes de celles inscrites sur l'appareil (données de la plaquette).
- 10 Toujours débrancher l'appareil après l'utilisation.
- 11 Ne pas ouvrir ou modifier l'appareil. Les réparations doivent être effectuées par du personnel autorisé. Les réparations non autorisées annulent la garantie.
- 12 Le Fabricant, le Vendeur et l'importateur ne se considèrent responsables aux effets de la sécurité, de la fiabilité et des performances qu si: a) l'appareil est utilisé conformément au mode d'emploi; b) l'installation électrique du local où l'appareil est utilisé est conforme aux lois en vigueur.

## CONSIGNES DE SÉCURITÉ

- 13 Cet appareil n'est pas destiné à être utilisé par des personnes (y compris des enfants) ayant des capacités physiques, sensorielles ou mentales réduites ni par des personnes n'ayant pas l'expérience et les connaissances nécessaires, sauf si une personne responsable de leur sécurité les surveille au cours de l'utilisation de l'appareil ou, dans le deuxième cas, leur a fourni toutes les instructions nécessaires.
- 14 Toujours contrôler que les enfants ne jouent pas avec l'appareil.
- 15 Utiliser exclusivement des sachets et des accessoires originaux Automatic One-Touch Food Packaging System.

### CONSERVEZ CES INSTRUCTIONS USAGE DOMESTIQUE SEULEMENT



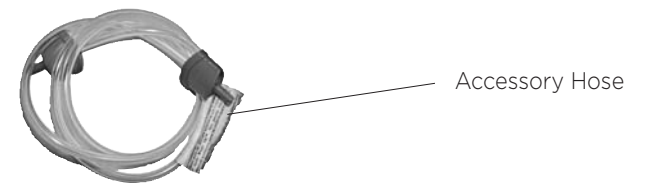
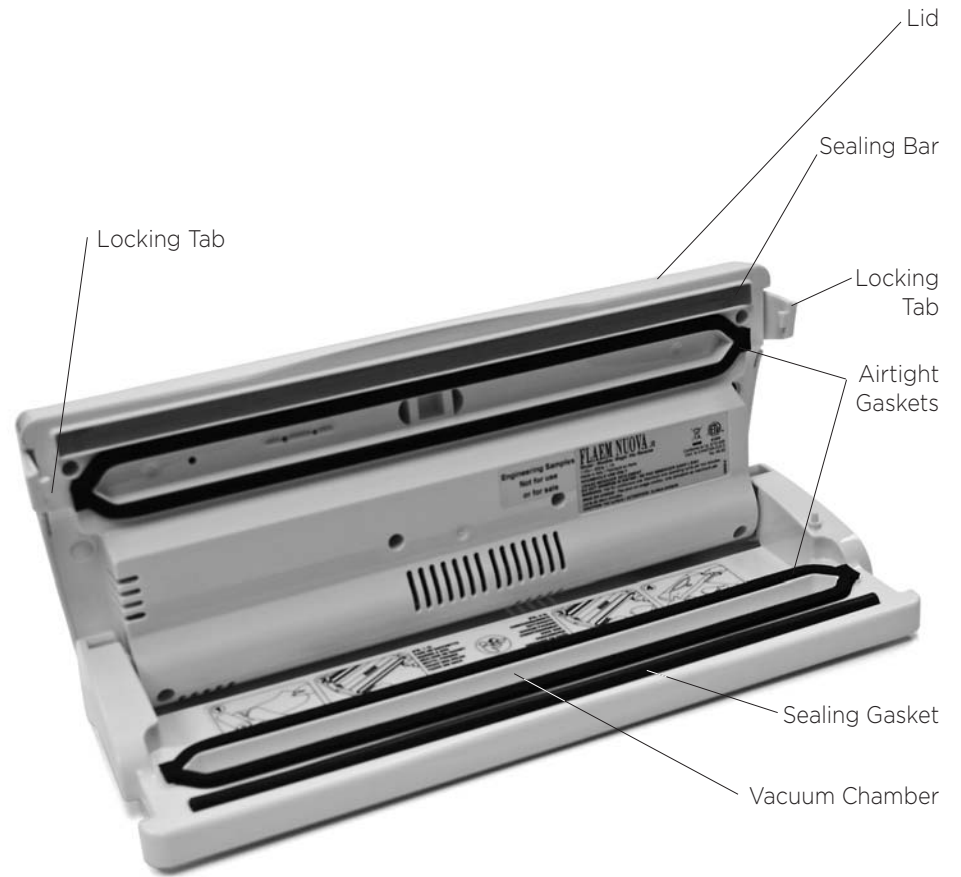
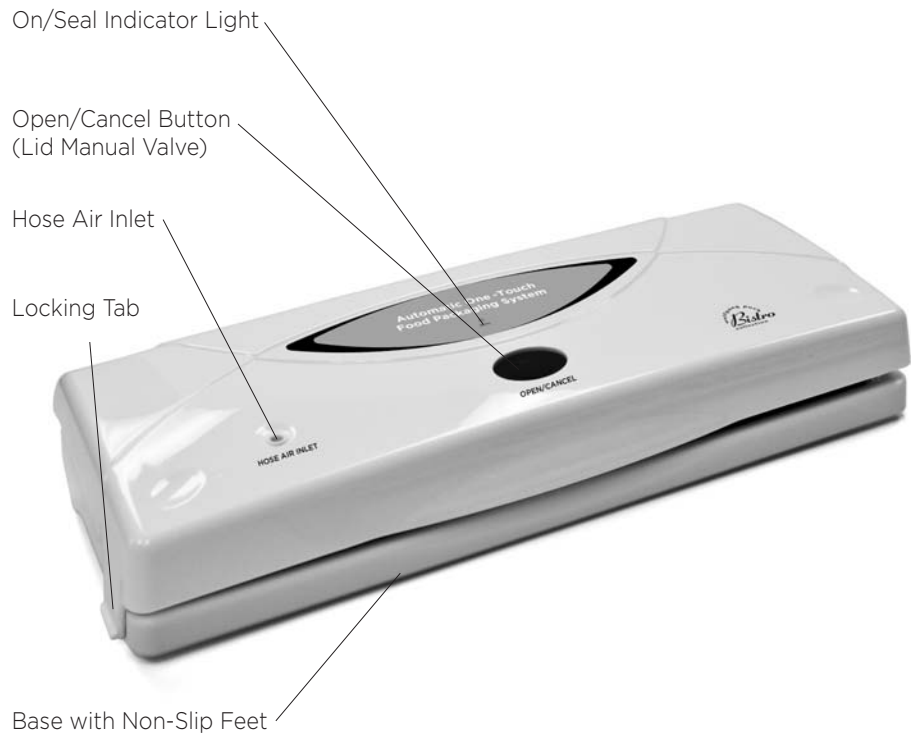
**Wolfgang Puck,** owner of the famous Spago restaurants and one of the most influential chef-restaurateurs in America, is credited with reviving California's rich culinary heritage. His cooking innovations, a result of blending fresh

California ingredients with his classical French techniques, are enjoyed by world leaders, stars and fellow chefs alike. He established other trend-setting restaurants like Postrio in San Francisco, Chinois on Main in Santa Monica, Trattoria del Lupo, and his latest creation, Cut, a gourmet steakhouse in the Beverly Wilshire Hotel. Home chefs can also share Mr. Puck's talents through his cookbooks and, of course, through his appliances!

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# Know Your Automatic One-Touch Food Packaging System



## Operating Instructions

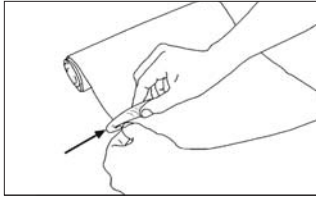


Figure 1

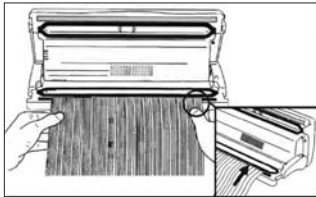


Figure 2

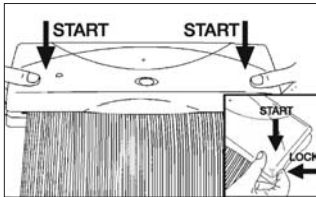


Figure 3

**Warning: Do not store the machine with the Locking Tabs engaged.**

### Positioning the Appliance

- 1 Position the appliance in a dry place on a level surface, making sure that the work area in front of the appliance itself is clear of obstacles and there is enough room to accommodate the bags with the food to be packed. Plug into 120-volt 60 Hz AC only outlet.

### Tips on Using Bags

- 2 Automatic One-Touch Food Packaging System bags are available in two widths: 8 inches and 11 1/2 inches. Choose the bag size suited for the food you intend to preserve. Check that the bag you are going to use is at least 3 inches longer than the food to be packaged, taking into account an additional 3/4 inch for each time the bag will be subsequently reused.

**Note: If you are using pre-cut bags, go directly to step 4 below.**

### Making Bags from Automatic One-Touch Food Packaging System Rolls

- 3 Unroll a bag of suitable length and cut it using the Bag Cutter as shown in Figure 1, moving it from side to side. Then seal an open side of the cut bag as follows:  
Lift the Lid into the open position.  
Seal either of the two open ends of the bag by positioning it on the Sealing Gasket with the smooth side facing down (Figure 2).

**Warning:** Be careful not to let the bag hang over into the Vacuum Chamber or on the airtight gasket.

Close the Lid and push down on the front corners of the Lid with your thumbs, then push the Locking Tabs into the locked position (Figure 3). The appliance will automatically carry out the complete vacuum packing cycle. Wait until the ON/SEAL light goes off.

## Operating Instructions cont.

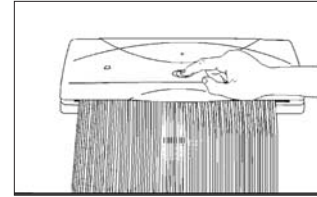


Figure 4

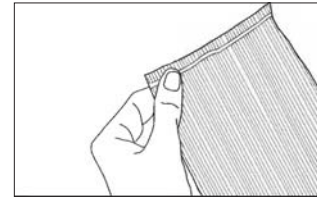


Figure 5

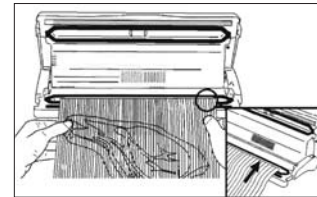


Figure 6

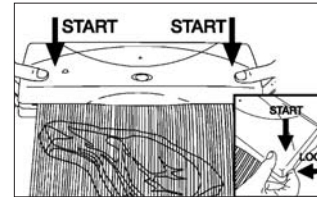


Figure 7

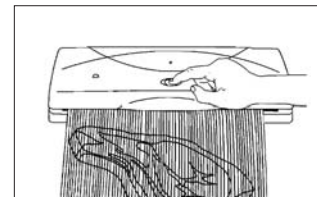


Figure 8

Press down on the rounded recessed area of the Manual Valve to release the lid (Figure 4).

Lift the Lid from the center and remove the bag.

Check the quality of the seal obtained, which should appear as a regular, wrinklefree crosswise strip with no internal ridges in the bag (Figure 5).

### Vacuum Packing with Bags Cut from a Roll or Pre-Cut Bags

- 4 Lift the Lid and turn it in the open position. Place food in the bag without creasing it excessively or stretching surfaces. Eliminate any liquids or food residues from the area inside the bag that will be sealed.

Place the bag and its contents in front of the appliance and place the open end inside the Vacuum Chamber with the smooth side facing down (Figure 6).

Close the Lid and push down on the front corners of the Lid with your thumbs, then push the Locking Tabs into the locked position (Figure 7). The appliance will automatically carry out the complete vacuum packing cycle. Wait until the ON/SEAL light goes off.

Press down on the rounded recessed area of the Manual Valve to release the lid (Figure 8).

Lift the Lid from the center and remove the bag.

Check the quality of the seal obtained, which should appear as a regular, wrinklefree crosswise strip with no internal ridges in the bag (Figure 5).

You can interrupt a packaging cycle already in progress at any time by pressing the Open/Cancel button until the machine turns off. If necessary, unlock the lock buttons by pressing down on the sides of the lid with both hands.

## Instructions for Cleaning

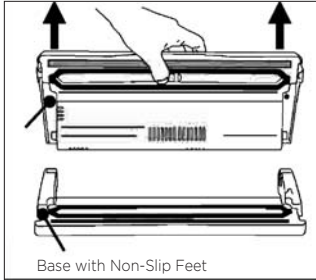


Figure 9

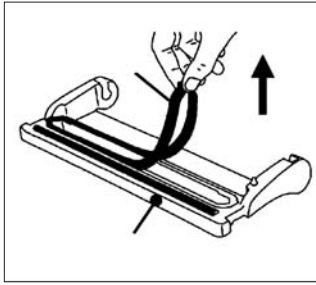


Figure 10

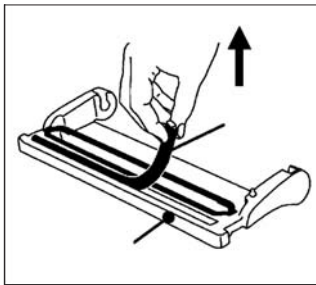


Figure 11

**IMPORTANT:** Always unplug the appliance before cleaning the Automatic One-Touch Food Packaging System.

Carefully wash your hands before cleaning the appliance and its accessories.

Both before and after use, clean the exposed surfaces of the Automatic One-Touch Food Packaging System using a sponge moistened with a mild, non-abrasive dishwashing detergent. If any liquids accidentally get inside the appliance, discontinue use; contact your nearest dealer or authorized service center.

The appliance is provided with a Base with Non-Slip Feet which is entirely removable and can be placed on the top rack of your dishwasher (Figure 9). Before washing the lower part, remove the Airtight Gaskets (Figure 10) and Sealing Gasket (Figure 11). Clean both gaskets using a sponge moistened with a mild dishwashing liquid and leave them to completely dry before positioning them again. Once cleaning and drying are complete, carefully fit both gaskets back in their places. Then reinsert the Base with Non-Slip Feet in the port provided on the Lid.

## Troubleshooting

### 1 If the Automatic One-Touch Food Packaging System does not work:

Make sure the Automatic One-Touch Food Packaging System has been plugged in properly. Check the electrical supply by plugging in another appliance.

The Automatic One-Touch Food Packaging System will stop automatically if overheated. Allow it to cool down for 15 minutes and try again.

Check for faults in the power cord or the plug. Should you detect a fault, do not use the appliance.

### 2 If the Automatic One-Touch Food Packaging System fails to apply the first seal on a bag cut from the roll:

Make sure the bag is properly positioned and not hanging over into the Vacuum Chamber or on the airtight gasket.

### 3 If the Automatic One-Touch Food Packaging System does not create a complete vacuum:

To seal the bag properly, you must make sure that the open end remains completely inside the Vacuum Chamber.

Make sure that the Sealing Bar, the Sealing Gaskets and Airtight Gaskets are clean.

The bag might have a hole in it. To check it, seal the bag with air on the inside. Check closely and if possible, use bag cutter to cut off area with hole.

### 4 If the Automatic One-Touch Food Packaging System does not seal the bag properly:

If the Sealing Bar overheats and melts the bag, you may have to raise the Lid and allow the Sealing Bar to cool down for a few minutes.

The Automatic One-Touch Food Packaging System has a built-in safety shutoff. Overheating will cause it to turn off automatically. Allow the appliance to cool down for 15 minutes and try again.

### 5 If the Automatic One-Touch Food Packaging System bag does not maintain a vacuum after being sealed:

Leaks along the seam may be caused by creases, crumbs, grease or liquids. Reopen the bag, clean the upper inside part of the bag and remove any foreign material from the Sealing Bar before resealing it.

Check that the bag has no holes in it which have caused air to leak in. Use paper napkins to protect any sharp edges on the contents of the bag.

## Helpful Hints

Vacuum packing will revolutionize the way in which you buy and keep food. By keeping food under vacuum (i.e. without air), the shelf-life of foods is greatly extended, whether it is kept in the pantry, fridge or freezer. Air can make food rancid and stale; it can cause it to ferment, dry out, and it may even cause freezer burns. Vacuum packing keeps your food fresher and more flavorful for longer.

Now you can pack fresh food bought from the market, or food picked from your vegetable garden, in handy portions for future use, even in large quantities. Food bought already vacuum-packed, like cheese and meat, will retain its flavor and freshness once opened, if it is vacuum-packed after use. Meat, fish and vegetables can be frozen without the risk of frost burns and will keep their freshness and quality. Coffee, rice, flour and nuts will last much longer if they are vacuum packed. Fresh or perishable foods must in any case be frozen or kept in the fridge.

The original quality of the food must be of the very highest order, in terms of freshness and food safety, when you decide to vacuum pack it. There are no preservation methods which will transform a poor product into a good one.

Always keep your Automatic One-Touch Food Packaging System bags handy and you will quickly appreciate the many advantages and ease of use that Automatic One-Touch Food Packaging System offers when it comes to preserving the quality of food. Consult the "Food preservation times with Automatic One-Touch Food Packaging System" chart to see how vacuum packing can extend the life of any food without altering or impairing its taste, smell, appearance, safety or nutritional value.

## Storage Life

	Preservation times at atmospheric pressure	Preservation times with Automatic One-Touch Food Packaging System
<b>Refrigerated foods (40°F)</b>		
Red meat	3 - 4 days	8 - 9 days
White meat	2 - 3 days	6 - 9 days
Whole fish	1 - 3 days	4 - 5 days
Game	2 - 3 days	5 - 7 days
Cooked pork products	7 - 15 days	25 - 40 days
Sliced pork meats	4 - 6 days	20 - 25 days
Soft cheese	5 - 7 days	14 - 20 days
Hard and Semi-Hard Cheese	15 - 20 days	25 - 60 days
Vegetables	1 - 3 days	7 - 10 days
Fruit	5 - 7 days	14 - 20 days
<b>Cooked and refrigerated foods (40°F)</b>		
Purees and		
Vegetable Soups	2 - 3 days	8 - 10 days
Pasta and Risotto	2 - 3 days	6 - 8 days
Boiled and Roast Meats	3 - 5 days	10 - 15 days
Desserts with Fillings		
(Cream and Fruit)	2 - 3 days	6 - 8 days
Frying Oil	10 - 15 days	25 - 40 days
<b>Frozen foods (0°F)</b>		
Meat	4 - 6 months	15 - 20 months
Fish	3 - 4 months	10 - 12 months
Vegetables	8 - 10 months	18 - 24 months
<b>Food at ambient temperature (77°F)</b>		
Bread	1 - 2 days	6 - 8 days
Packed Biscuits	4 - 6 months	12 months
Pasta	5 - 6 months	12 months
Rice	5 - 6 months	12 months
Flour	4 - 5 months	12 months
Dry Fruit	3 - 4 months	12 months
Ground Coffee	2 - 3 months	12 months
Powder Tea	5 - 6 months	12 months
Freeze-Dried Products	1 - 2 months	12 months
Powdered Milk	1 - 2 months	12 months

Times given are estimates that in every case depend on the integrity of the package and the original quality of the food.

**IMPORTANT:** Keep perishable foods in the freezer or fridge. Vacuum packing extends the life of food, but does not turn it into a "preserve", i.e. a stable product at ambient temperature.

## About Food Safety and Vacuum Packing

The deterioration of food is caused by chemical reactions that occur in food when exposed to the air, temperature, moisture, the action of enzymes, the growth of micro-organisms or contamination by insects.

Vacuum packing reduces the absolute pressure of the air inside the package or container by removing the oxygen and eliminating volatile compounds. The oxygen in the air causes food to deteriorate, firstly through a process of oxidation, causing the loss of nutritional values and flavor. Air also promotes the growth of most micro-organisms and causes frost burns on frozen food.

Vacuum packing extends the shelf life of many fresh foods by reducing oxidation and preventing the growth of bacteria and mold. However, many fresh foods contain sufficient moisture to encourage the growth of micro-organisms that can grow with or without air. To prevent the deterioration of such foods, they must be preserved at low temperatures.

Micro-organisms like mold, yeast and bacteria are present everywhere, but they can cause problems only in certain conditions.

For example, mold will not grow in environments with a low oxygen content, or in the absence of moisture or humidity. Yeast requires moisture, sugar and a moderate temperature, but it can grow in the presence or absence of air. Refrigeration slows the growth of yeast, and freezing blocks it completely. Bacteria can multiply with or without air, depending on the type.

Clostridium Botulinum is a very dangerous type of bacteria that can develop in acid-free environments, without oxygen, and in temperatures in excess of 40°F for long periods of time.

Foods vulnerable to Clostridium Botulinum are those with low acidity (like red meat, poultry, fish, seafood, olives in brine, eggs, mushrooms and vegetables) and medium acidity foods (like virtually all vegetables and many fruits). To prevent contamination, observe the basic rules of hygiene. To prevent its harmful growth in preserved foods, refrigerate for short periods and/or freeze for long-life preservation. However, such foods must be eaten immediately after heating.

Important: You must consume immediately any food which has been heated while still sealed in Automatic One-Touch Food Packaging System bags. Leaving the food to cool slowly at room temperature in the sealed vacuum bag may cause harmful bacteria to grow in just a few hours.

## Tips for Preserving Food in Packaging System Bags

### Vacuum packing for the freezer

First of all, use the freshest possible food. The Automatic One-Touch Food Packaging System system will allow you to retain all the original freshness of the food. Some foods have a soft consistency which could be damaged by vacuum packing the product when fresh. To prepare delicate foods like meat, fish, berries, bread, etc., it is advisable to pre-freeze them first. In the first twenty-four hours there is no risk of freezer burns, so you can vacuum pack the products frozen the previous day in Automatic One-Touch Food Packaging System bags.

When vacuum packing soups, stews or other liquid food, pre-freeze it in a pan or freezer-safe container. When the food becomes solid, vacuum pack it, add a label and replace in your freezer.

To vacuum pack vegetables, peel them and then blanch them briefly in boiling water or a microwave oven until they are warm but still firm. Then vacuum pack them in convenient portions.

If the food is not pre-frozen, leave an extra 2 inches in the length of the bag to allow for expansion during freezing. With regard to meat and fish, place the food on a paper towel and vacuum pack it with the towel in the bag. This will absorb any moisture in the food. To preserve food like focaccia, crêpes and small hamburgers, stack them on top of each other, placing wax paper between each piece. This will make it easier to remove some of the food, repack the rest and replace it immediately in the freezer.

### Vacuum packing for the Fridge

For busy households, food can be prepared in advance, then vacuum packed and kept in the fridge for use at different times, ready to be heated when necessary.

## Tips for Preserving Food in Packaging System Bags

### Vacuum packing for the Pantry

Even foods that can keep at room temperature (coffee, flour, pasta, sugar, etc.) can benefit from vacuum packing. If these products are to remain unused for several days, such as when you go away, it is advisable to protect all foods by vacuum packing to retain freshness.

### Defrosting Automatic One-Touch Food Packaging System bags

To defrost vacuum packed food such as meat, fish, fruit, vegetables or other delicate foods, place it on the lowest shelf in the fridge to defrost slowly. Bread and focaccia should be left at room temperature, while soups or other liquid foods should be immersed in hot water still in the vacuum bags until they reach the right temperature. When you leave food at room temperature or heat it in a double boiler, make sure you cut one corner of the bag to let the steam escape. When the food has been defrosted, it must be consumed immediately. Do not re-freeze it.

### Repackaging Pre-Packed Food

Many foods, like cheese and meat, are sold prepacked in factory-prepared vacuum bags. To retain the flavor and freshness of these foods, repackage them in Automatic One-Touch Food Packaging System bags after the factory package has been opened.

Pre-packed foods must always be consumed by the use by date shown on the original package.

### Additional Tips

For food with tapered ends or sharp edges, like bones and spaghetti, pad the edges with paper towels to prevent perforating the bag.

There are many non-food products that can be vacuum packed, such as camping equipment, including matches, first aid kits and clean, dry clothes. Silverware and collectibles can also be vacuum packed to protect against oxidation, etc.

## Points to Remember

In order to optimize the preservation of foods and ensure food safety, a number of important rules must be followed:

- 1 Make sure you wash your hands thoroughly and clean all the implements and surfaces you will be using to cut and vacuum pack the food.
- 2 If possible, wear gloves when handling the food.
- 3 Once perishable food has been packed, place it in the fridge or freeze it immediately, maintaining a constant temperature. Do not leave the food for a long time at room temperature.
- 4 Place the containers of vacuum packed food carefully in the fridge or freezer so that the food will cool rapidly to a low temperature.
- 5 After opening canned food or food that has been factory vacuum packed, it can be vacuum packed again. Follow the instructions to cool the food after opening and put it away as soon as it has been vacuum packed.
- 6 Pre-packed foods must always be consumed by the use-by date shown on the original package.
- 7 Once you have warmed up or defrosted perishable food, it must be eaten. Do not eat perishable food if it has been left at room temperature for many hours. Always follow basic food safety rules.
- 8 Do not defrost food in boiling water or by using other heat sources, unless the food is liquid (soups, juices, etc.).
- 9 Vacuum packing extends the life of dried food. Foods that have a high fat content become rancid over time. Vacuum packing extends the life of foods like nuts, coconuts, or cereal products. Store in a cool, dark place.
- 10 Vacuum packing will not extend the life of fruit and vegetables such as bananas, apples, potatoes and several vegetables, unless it has been peeled prior to vacuum packing.
- 11 Soft foods and food with a delicate structure (like fish, berries, etc.) must be pre-frozen for one night before they can be vacuum packed and placed in the freezer.
- 12 Vegetables like broccoli, cauliflower and cabbage give off gas when they are vacuum packed fresh for storage in the freezer. To prepare these foods for vacuum packing, heat and freeze them.
- 13 To ensure correct and safe vacuum packing, use only original Automatic One-Touch Food Packaging System bags and accessories.



