



Your Key Ingredient For Food Preservation™

Vacuum Sealer Canister Set

Care and Use Guide

Ensemble de boîtes de scellage sous vide

Guide d'entretien et d'utilisation



Includes:

- ¾ Qt. Canister
- 1½ Qt. Canister
- 2 Qt. Canister
- 20 in. Hose

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nesco.com



Model: VC-8100

NESCO® Vacuum Sealer Canister Set

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Questions?

NESCO Customer Service is available 8 am to 4 pm CST.

Email: nesco@nesco.com | Phone: 1-800-288-4545

Live Chat at www.nesco.com

Returns

Please do not return this item to the place of purchase.
If you are missing any parts or need assistance, contact
NESCO Customer Service.



A.



B.



C.



D.

INSTRUCTIONS

1. Clean canisters and lids before use.
2. Place food into canister and leave at least 1½ in. space between the top of food and top of canister. (Figure A)
 - Make sure top edge of canister is clean before putting lid in place.
 - Press down on lid, turn dial to "Seal" (Figure B).
3. Insert end of hose into your vacuum sealer port and other end of hose into dial on lid (Figure C).
4. Choose "Canister" function on vacuum sealer to completely extract air from canister. The vacuum sealer will automatically stop once the required pressure has been reached. (Figure D) * To vacuum seal a jar with lid, place jar with lid inside canister, leaving enough space at the top. Follow the above steps.

INSTRUCTIONS Continued

5. To marinate meat or food, follow above steps but use "Marinate" function on vacuum sealer. The vacuum sealer will pull a vacuum and release, repeating this step several times until marinated. Reminder, marinating requires a liquid marinade.
6. Carefully pull the hose from the lid immediately after stopping vacuum process. If you keep the hose in the lid too long, air may begin to enter the canister.
7. To open the canister, turn the dial to "Open". You will hear a slight hissing sound as the air enters the canister again. This hiss guarantees that there was an air vacuum in the canister.

Notes

- Clean canisters and lids before using.
- Make sure dial on lid is turned to "Seal" before vacuum sealing.
- Press down on lid and hose connection to ensure lid and canister are airtight before beginning vacuum sealing.
- To check whether the canister is vacuumed, simply tug on the lid; it should not move.

Cleaning & Maintenance

1. The containers can be handwashed in warm, soapy water.
2. Attention: Do not immerse the lids of the containers into water and do not put them in the dishwasher. The inner cap underside of the container lid can be removed and washed. Clean the lids themselves only with a damp cloth. Allow them to dry thoroughly and re-insert the cap on the underside of the lid.
3. Allow all accessories to dry completely before storage or use.
4. We recommend to rub the rubber seals with a few drops of cooking oil from time to time to keep the seals flexible.



**THANK YOU
FOR CHOOSING
NESCO®**

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