



# Owner's Manual

"Recipe book not included"



814100116

Please read this manual carefully before operating your unit and retain for future reference.

# IMPORTANT SAFETY INSTRUCTIONS

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**For your own safety, always follow these basic precautions when using a FoodSaver® appliance:**

1. Read the Owner's Manual carefully for operating instructions. Read all instructions in this manual before use.
2. When using an electrical appliance, basic precautions are required to always be followed, including the following:

**Read all instructions before using this appliance.**

**DANGER – To reduce the risk of electric shock:**

1. Do not reach for an appliance that has fallen into water. Unplug immediately from receptacle.
2. Do not use while bathing or in a shower.
3. Do not place or store appliance where it is able to fall or be pulled into a tub or sink. Do not place in or drop into water or other liquid.
4. Always unplug this appliance from the electrical outlet immediately after using.
5. Unplug this appliance before cleaning.

**WARNING – To reduce the risk of burns, fire, electric shock:**

1. Do not use appliance on wet surfaces or outdoors.
2. To protect against electric shock, do not immerse any part of appliance, power cord or plug in water or other liquid. Unplug from outlet when not in use and before cleaning.
3. To disconnect, unplug power cord from electrical outlet. Do not disconnect by pulling on cord.
4. Do not operate appliance with a damaged power cord or plug. Do not operate appliance if it malfunctions or is in any way, damaged.

**For details, contact a service center.**

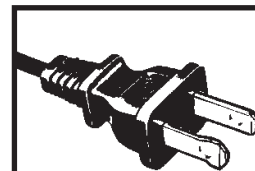
1. Use appliance only for its intended use.
2. Closely supervise children when using any electrical appliance. Do not allow appliance to be used as a toy.
3. Caution: A short power cord is provided to reduce risks from entanglement or tripping over a longer cord. An extension cord may be used when marked electrical rating is no less than electrical rating of this appliance.
4. No cords should drape over counter or tabletop, where cords can be tripped over or pulled on unintentionally, especially by children.

5. Do not place on or near a hot gas or electric burner, or heated oven. Extreme caution must be used when moving products containing hot liquids.

### Important Tips

1. Vacuum sealing is NOT a substitute for the heat process of canning. Perishables still need to be refrigerated or frozen.
2. For best results, use only with FoodSaver® Bags, Rolls, Containers and Accessories.
3. During the vacuum sealing process, small amounts of liquids, crumbs or food particles can be inadvertently pulled into the Vacuum Channel. Empty the Drip Tray after each use.
4. Avoid overfilling; always leave at least 3 inches (7.62 cm) of bag material between bag contents and top of bag. This allows room for the bag material to cinch tightly against the food and prevents the bag from pulling out of the Vacuum Channel during the sealing process. Then leave at least one additional inch (2.54 cm) of bag material for each time you plan to reuse bag.
5. Do not create your own side seams for a FoodSaver® Bag. These bags are manufactured with a special side seam, which is sealed all the way to the outer edge.
6. To prevent wrinkles in the seal when vacuum sealing bulky items, gently stretch bag flat while inserting bag into Vacuum Channel and continue to hold bag until Vacuum Pump starts.
7. When you are vacuum sealing items with sharp edges (dry spaghetti, silverware, etc.), protect bag from punctures by wrapping item in soft cushioning material, such as a paper towel. You may want to use a FoodSaver® Container or Mason jar instead of a FoodSaver® Bag.
8. When using accessories, remember to leave one inch (2.54 cm) of space at top.
9. Pre-freeze fruits and blanch vegetables before vacuum sealing for best results.
10. Wait 20 seconds between seals to allow appliance to cool.
11. Never store lid in Operate position as gaskets may become compressed.

**SAVE THESE INSTRUCTIONS  
HOUSEHOLD USE ONLY**



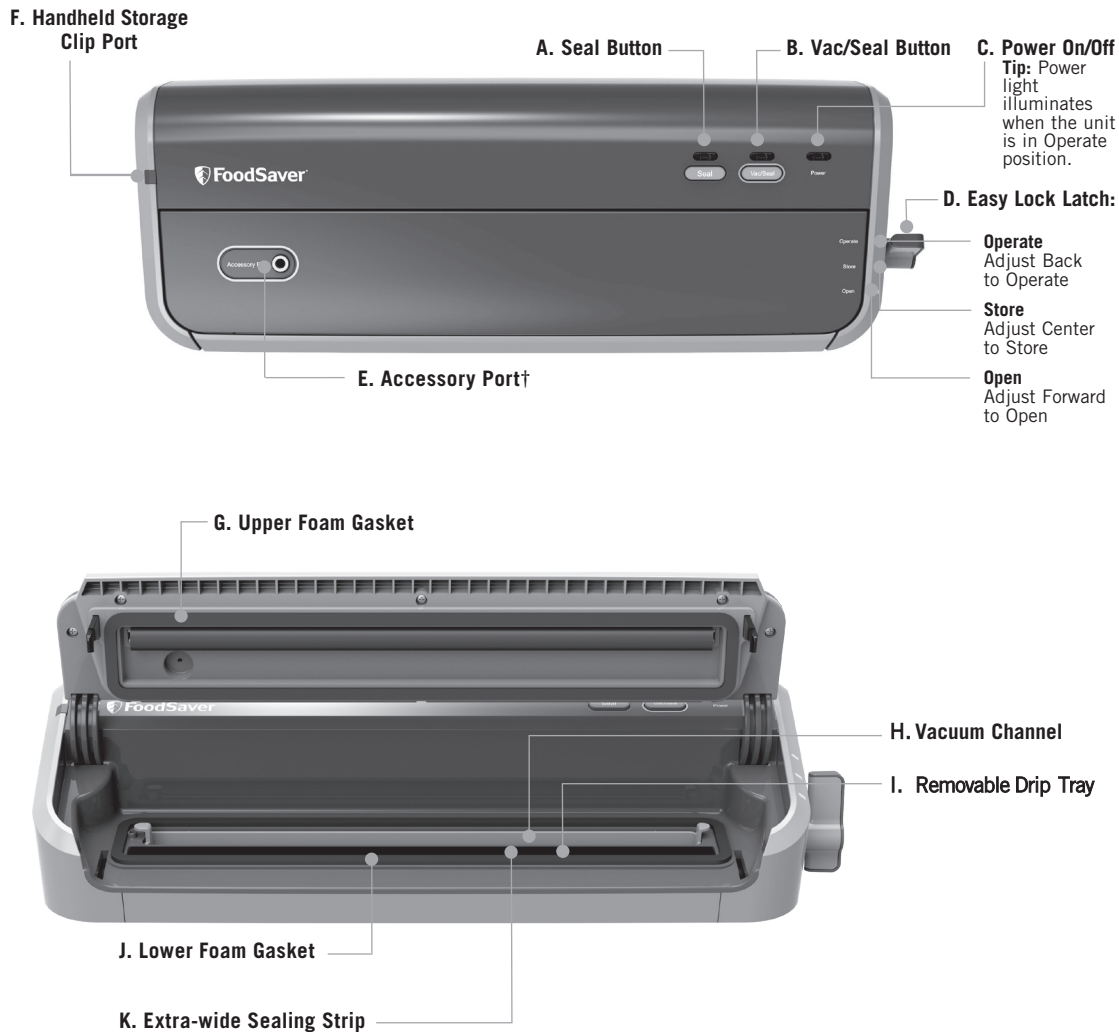
This appliance has a polarized plug (one blade is wider than the other). As a safety feature to reduce the risk of electrical shock, this plug is intended to fit in a polarized outlet only one way. If the plug does not fit fully into the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not attempt to modify the plug in any way. If the plug fits loosely into the AC outlet or if the AC outlet feels warm do not use that outlet.

### POWER CORD INSTRUCTIONS:

A short power-supply cord (or detachable power-supply cord) is provided to reduce risks resulting from becoming entangled in or tripping over a longer cord. Longer detachable power-supply cords or extension cords are available and may be used if care is exercised in their use. If a long detachable power-supply cord or extension cord is used:

- a. The marked electrical rating of the detachable power-supply cord or extension cord should be at least as great as the electrical rating of the appliance;
- b. If the appliance is of the grounded type, the extension cord should be a grounding type 3-wire cord; and
- c. The longer cord should be arranged so that it will not drape over the counter top or table top where it can be pulled on by children or tripped over unintentionally.

# Product Features



The user-friendly, intuitive control panel makes it easy for you to get the most out of your FoodSaver<sup>®</sup> System:

- 1 Seal Indicator Light**  
*This light has two uses:*
  1. Constant light indicates Sealing process is engaged.
  2. Flashes to indicate error.
- 2 Vacuum Indicator Light**  
 Shows Vacuum and Seal process is engaged. Shuts off when the full process is finished.
- 3 Power Light**  
 Illuminates when the unit is in the Operate position. Shuts off automatically when latch is not in Operate position.
- 4 Seal Button**  
*This button has three uses:*
  1. Press to create a seal when making bags from a FoodSaver<sup>®</sup> Roll.
  2. Press to immediately stop the vacuum process and begin sealing the bag. This prevents crushing delicate items such as bread, cookies and pastries.
  3. Press to create a seal on multilayer film bags (such as a potato chip bag) to keep food sealed airtight.
- 5 Vacuum & Seal Button**  
*This button has two uses:*
  1. Press to vacuum seal and seal food airtight. Appliance shuts off automatically.
  2. Press to pause vacuum process at any point.

**Note :** The images shown here are for illustrative purposes only and may be subject to change, the actual descriptions of control panel and their locations may vary depending on the model.

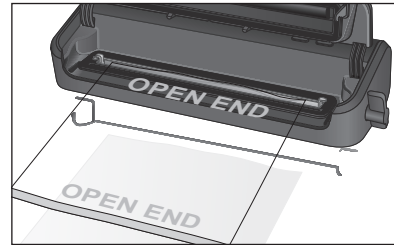
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# How to...

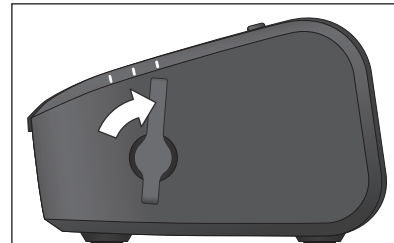
## 1. Make a FoodSaver® Bag

1. Using scissors, cut enough bag material from roll to hold item, plus 3 inches(7.62cm) Be sure to cut straight.
2. Move Easy Lock Latch to the open position. Open appliance lid. Insert one end of bag material across Sealing Strip.
3. Close lid and turn Easy Lock Latch to Operate position.
4. Press Seal button.
5. When Seal Indicator Light turns off, sealing is complete. Turn latch to Open position, lift lid and remove bag.

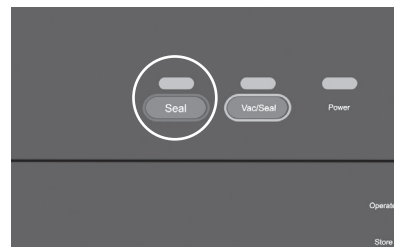
Now you are ready to vacuum seal with your new bag.



*Place Bag on Sealing Strip*



*Close and turn Easy Lock Latch to Operate position*



*Press Seal Button*

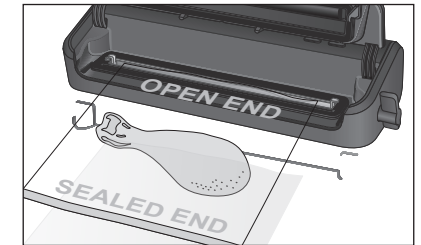
## 2. Vacuum Seal a FoodSaver® Bag

1. Place item(s) in bag, allowing at least 3 inches (7.62cm) of space between bag contents and top of bag.
2. Open appliance lid and place open end of bag into Vacuum Channel.(Drip Tray).
3. Close lid and turn Easy Lock Latch to Operate position.
4. Press Vacuum & Seal Button to begin vacuum and sealing process. Motor will continue to run until bag is fully vacuumed, then will automatically seal.
5. When Seal Indicator Light turns off, turn Latch to OPEN position, lift lid and remove bag. Refrigerate or freeze if needed.

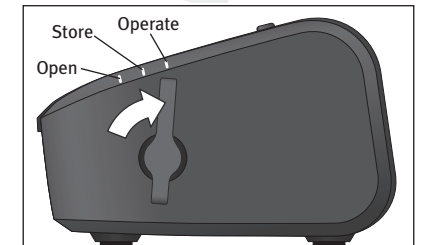
**NOTE:** Let appliance cool down for 20 seconds after each use. Always store appliance with the Easy Lock Latch in the center Store position.

### Important Tips:

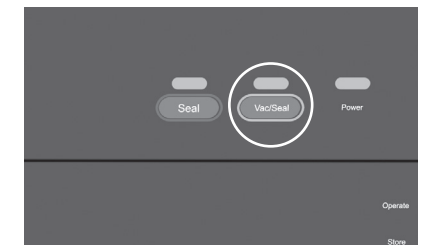
To minimize Waste do not insert too much. Only insert bag over the edge of the removable drip tray.



*Place Bag in Vacuum Channel*



*Close and Latch Lid*



*Press Vacuum & Seal Button*

# Care & Cleaning

## of your Vacuum Sealer

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### To Clean Appliance:

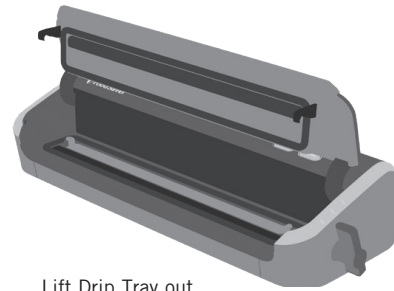
Remove Power Cord from electrical outlet. Do not immerse in liquid.

Check Gaskets and around Drip Tray to make sure they are free from food materials. Wipe off Gasket with warm soapy cloth if needed. Upper and Lower Gaskets may be removed for cleaning. Clean with warm, soapy water and allow gaskets to dry before reinserting in machine.

The Removable Drip Tray makes cleanup easy when small amounts of liquids are pulled into the Vacuum Channel during vacuum process.

Empty Drip Tray after each use. Wash in warm soapy water or place on top rack of dishwasher. Check for food residues in Drip Tray slot. Clean if needed. Dry thoroughly before re-inserting into the appliance.

Remove all food  
around gaskets



Lift Drip Tray out

# Storage Guide

## of your Vacuum Sealer

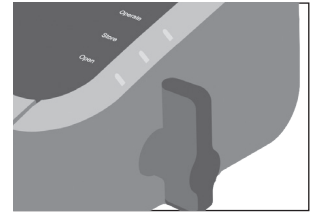
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### To Store Appliance:

Clean unit thoroughly as detailed in 'Care & Cleaning' section.

After the unit has been cleaned and allowed to fully dry, close lid and push Latch into Store (middle) position. This setting will keep the lid closed but prevents any undue pressure from being applied to the internal sealing gaskets of the unit.

Always leave lid latch in Store position when not in use. **Never store lid in Operate position as gaskets may become compressed and unit will not vacuum bag.**



Push the Latch into the  
center position to store.

# Guidelines

## Vacuum Sealing and Food Safety

The vacuum sealing process extends the life of foods by removing most of the air from the sealed container, thereby reducing oxidation, which affects nutritional value, flavor and overall quality. Removing air can also inhibit growth of microorganisms, which can cause problems under certain conditions:

**Mold** – Easily identified by its fuzzy characteristic. Mold cannot grow in a low oxygen environment, therefore vacuum sealing can slow the growth of mold.

**Yeast** – Results in fermentation, which can be identified by smell and taste. Yeast needs water, sugar and a moderate temperature to grow. It causes also survive with or without air. Slowing the growth of yeast requires refrigeration, while freezing stops it completely.

**Bacteria** – Results in an unpleasant odor, discoloration and/or soft or slimy texture. Under the right conditions, anaerobic bacteria such as *Clostridium Botulinum* (the organism that causes Botulism) can grow without air and sometimes cannot be detected by smell or taste. Although it is extremely rare, it can be very dangerous.

To preserve foods safely, it is critical that you maintain low temperatures. You can significantly reduce the growth of microorganisms at temperatures of 40°F (4°C) or below. Freezing at 0°F (-17°C) does not kill microorganisms, but stops them from growing. For long-term storage, always freeze perishable foods that have been vacuum sealed, and keep refrigerated after thawing.

It is important to note that vacuum sealing is NOT a substitute for canning and it cannot reverse the deterioration of foods. It can only slow down the changes in quality. It is difficult to predict how long foods will retain their top-quality flavor, appearance or texture because it depends on age and condition of the food on the day it was vacuum sealed.

### IMPORTANT:

Vacuum sealing is NOT a substitute for refrigeration or freezing.

Any perishable foods that require refrigeration must still be refrigerated or frozen after vacuum sealing.

## Food Preparation and Reheating Tips



### Thawing and Reheating Vacuum-Sealed Foods

Always thaw foods in either refrigerator or microwave — do not thaw perishable foods at room temperature.

To reheat foods in a microwave in a FoodSaver® Bag, always cut corner of the bag before placing it on a microwave-safe dish. However, to avoid hot spots, do not reheat bone-in meat or greasy foods in microwave within a FoodSaver® Bag. You can also reheat foods in FoodSaver® Bags by placing them in water at a low simmer below 170°F (75°C).



### Preparation Guidelines for Meat and Fish:

For best results, pre-freeze meat and fish for 1-2 hours before vacuum sealing in a FoodSaver® Bag. This helps retain the juice and shape, and guarantees a better seal.

If it's not possible to pre-freeze, place a folded paper towel between meat or fish and top of bag, but below seal area. Leave paper towel in bag to absorb excess moisture and juices during vacuum sealing process.

**Note:** Beef may appear darker after vacuum sealing due to the removal of oxygen. This is not an indication of spoilage.



### Preparation Guidelines for Hard Cheeses:

To keep cheese fresh, vacuum seal it after each use. Make your FoodSaver® Bag extra long, allowing one inch (2.54cm) of bag material for each time you plan to open and reseal in addition to the three inches (7.62cm) of extra space you normally leave between contents and seal edge. Simply cut sealed edge and remove cheese. When you're ready to reseal the cheese, just drop it in bag and reseal.

### IMPORTANT:

Due to the risk of anaerobic bacteria, Soft cheeses should never be vacuum sealed.

## Food Preparation and Reheating Tips



### Preparation Guidelines for Vegetables:

Vegetables need to be blanched before vacuum sealing. This process stops the enzyme action that could lead to loss of flavor, color and texture.

To blanch vegetables, place them in boiling water or in the microwave until they are cooked, but still crisp. Blanching times range from 1 to 2 minutes for leafy greens and peas; 3 to 4 minutes for snap peas, sliced zucchini or broccoli; 5 minutes for carrots; and 7 to 11 minutes for corn on the cob. After blanching, immerse vegetables in cold water to stop the cooking process. Finally, dry vegetables on a towel before vacuum sealing.

**Note:** All vegetables (including broccoli, brussels sprouts, cabbage, cauliflower, kale, turnips) naturally emit gases during storage. Therefore, after blanching, they must be stored in freezer only.

When freezing vegetables, it is best to pre-freeze them for 1-2 hours or until solidly frozen. To freeze vegetables in individual servings, first place on a baking sheet and spread them out so they are not touching. This prevents them from freezing together in a block. Once they are frozen, remove from baking sheet and vacuum seal vegetables in a FoodSaver® Bag. After they have been vacuum sealed, return them to the freezer.

#### IMPORTANT:

Due to the risk of anaerobic bacteria, Fresh mushrooms, onions and garlic should never be vacuum sealed.



### Preparation Guidelines for Leafy Vegetables:

For best results, use a FoodSaver® Container to store leafy vegetables. First wash the vegetables, and then dry with a towel or salad spinner. After they are dried, put them in a container and vacuum seal as normal. Store in refrigerator.

## Food Preparation and Reheating Tips



### Preparation Guidelines for Fruits:

When freezing soft fruits or berries, it is best to pre-freeze them for 1-2 hours or until solidly frozen. To freeze fruit in individual servings, first place on a baking sheet and spread them out so they are not touching. This prevents them from freezing together in a block. Once they are frozen, remove from baking sheet and vacuum seal fruit in a FoodSaver® Bag. After they have been vacuum sealed, return them to the freezer.

You can vacuum seal portions for baking, or in your favorite combinations for easy fruit salad all year round. If storing in the refrigerator, we recommend using a FoodSaver® container.

#### IMPORTANT:

When vacuum sealing apples, they must be sliced, and put a small bit of lemon juice on the slices to prevent them from browning.

Because of their natural ripening, bananas may actually decay faster under a vacuum seal.



### Preparation Guidelines for Baked Goods:

To vacuum seal soft or airy baked goods, we recommend using a FoodSaver® Container so they will hold their shape. If using a bag, pre-freeze for 1-2 hours or until solidly frozen. To save time, make cookie dough, pie shells, whole pies, or mix dry ingredients in advance and vacuum seal for later use.



### Preparation Guidelines for Coffee and Powdery Foods:

To prevent food particles from being drawn into vacuum pump, place a coffee filter or paper towel at top of bag or container before vacuum sealing. You can also place the food in its original bag inside a FoodSaver® Bag, to vacuum seal.



## Food Preparation and Reheating Tips

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### Preparation Guidelines for Liquids:

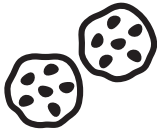
Before you vacuum seal liquids such as soup stock, pre-freeze in a casserole dish, loaf pan or ice cube tray until solid. Remove frozen liquid from pan and vacuum seal in a FoodSaver® Bag. You can stack these “frozen bricks” in your freezer. When you’re ready to use, just cut corner of bag and place in a dish in microwave or drop into water at a low simmer, below 170°F (75°C).

To vacuum seal non-carbonated bottled liquids, you can use a FoodSaver® Bottle Stopper with the original container. Remember to leave at least one inch (2.54CM) of room between contents and bottom of Bottle Stopper. You can reseal bottles after each use.



### Preparation Guidelines for Make-ahead Meals, Leftovers:

Efficiently store your make-ahead meals and leftovers in the stackable, lightweight FoodSaver containers. These convenient FoodSaver® containers are nestable, crack and shatter resistant, dishwasher safe, and bases are microwave safe for reheating only.



### Preparation Guidelines for Snack Foods:

Your snack foods will maintain their freshness longer when you vacuum seal them. For best results, use a FoodSaver® Container for crushable items like crackers.

## Vacuum Sealing Non-Food Items

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The FoodSaver® Vacuum Sealing System also protects non-food items from oxidation, corrosion and moisture. Simply follow the directions to vacuum seal items using FoodSaver® Bags, Containers and Accessories.



### silverware

To vacuum seal silver, wrap fork tines in soft cushioning material, such as a paper towel, to avoid puncturing bag, and seal as normal. Your silver will be clean, fresh and untarnished right when you need it for your next dinner gathering.



### Camping

Your FoodSaver® Bags are ideal for outdoor excursions. For camping and hiking, keep your matches, maps and food dry and compact.



### Water

To have fresh water for drinking, simply fill a FoodSaver® Bag with ice, vacuum seal it, and when needed, let the ice pack melt. You can trim the corner off the bag to make a spout for drinking or pouring.



### Boating

If you’re going sailing or boating, you can vacuum seal your food, extra batteries, memory cards, cash, identification cards, boating license and a dry change of clothes. Just remember to bring scissors or a knife to open the bags when you need them!



### Emergency

To keep emergency kits safe and dry, vacuum seal flares, batteries, flashlights, matches, candles, first aid kits, extra food and other necessities. Your emergency items will stay dry and organized in your home, car, boat or RV.

# Troubleshooting

Problem	Solution
<b>Seal LED Flashing</b>	<ul style="list-style-type: none"> <li>Unit is overheated. Always allow 20 seconds between seals. Under heavy usage, appliance will shut off automatically and Red Light will flash. Wait for 20 min. for unit to cool off.</li> <li>Always wait 20 seconds between seals.</li> <li>Latch has been left in Operate position: Gaskets may be compressed. Turn Latch to Open or Store position allow 10-20 minutes for Gaskets to expand.</li> <li>Vacuum pump running more than 120 seconds. Under heavy usage, appliance will shut off automatically and Red Light will flash. See next section Vacuum Pump is running, but bag is not evacuating air.</li> </ul>
<b>Vacuum Pump is running, but bag is not evacuating air</b>	<ul style="list-style-type: none"> <li>If making a bag from a roll, make sure one end of bag is sealed.</li> <li>Adjust the bag and try again. Make sure the open end of the bag is down inside the Drip Tray.</li> <li>Check for wrinkles in bag along Sealing Strip. To prevent wrinkles in the seal, gently stretch bag flat while inserting bag into Drip Tray.</li> <li>Open unit and make sure Gaskets are inserted properly and there are no foreign objects, dirt or debris on the Upper or Lower Gasket.</li> <li>If Latch has been left in Operate position during storage: Gaskets may be compressed. Turn latch to open or Store position and allow 10 to 20 minutes for Gaskets to expand.</li> <li>Make sure the accessory hose is not attached to accessory port.</li> <li>Make sure the lid is latched down all the way. If the Latch does not catch the lid and bring it down, there will be a leak between the Gaskets.</li> </ul>
<b>Gasket is loose or has a tear</b>	<ul style="list-style-type: none"> <li>Take out the gasket, clean it and reinsert the Gasket into the Gasket Channel.</li> <li>Contact a Service Center.</li> </ul>
<b>Bag is not sealing properly</b>	<ul style="list-style-type: none"> <li>Too much liquid in bag, freeze before vacuuming.</li> <li>Check for food debris around seal area. If present, Take out the gasket, clean it and reinsert the Gasket into the Vacuum Channel.</li> <li>Bag has wrinkles: To prevent wrinkles in the seal, gently stretch bag flat while inserting bag into Vacuum Channel.</li> </ul>
<b>No lights on the control panel</b>	<ul style="list-style-type: none"> <li>Make sure unit is plugged in.</li> <li>Make sure wall outlet is functional.</li> <li>Make sure lid is all the way down, and the Latch is in the Operate position.</li> </ul>

# Troubleshooting

Problem	Solution
<b>Nothing happens when Latch is closed and Button is pressed</b>	<ul style="list-style-type: none"> <li>Make sure unit is plugged in.</li> <li>Make sure wall outlet is functional.</li> <li>Open Latch, make sure lid is all the way down, re-latch lid.</li> </ul>
<b>Cannot insert bag into machine</b>	<ul style="list-style-type: none"> <li>Make sure there is enough bag material to reach center of drip tray. Always allow three inches (7.62 mm) extra space to allow the bag to seal tightly around food contents.</li> <li>Gently stretch bag flat while inserting. Insert bag Curled Down into Drip Tray.</li> </ul>
<b>Air was removed from the bag, but now air has re-entered</b>	<ul style="list-style-type: none"> <li>Examine the seal. A wrinkle along the seal may cause air to re-enter the bag. To prevent wrinkles in the seal, gently stretch bag flat while inserting bag into Drip Tray.</li> <li>Sometimes moisture or food material (such as juices, grease, crumbs, powders, etc.) along seal prevents bag from sealing properly. Cut bag open, wipe top inside of bag and reseal.</li> <li>Sharp food items may have punctured bag. Use a new bag if there is a hole. Cover sharp food items with a soft cushioning material, such as a paper towel, and reseal.</li> <li>Fermentation or the release of natural gases from inside the foods may have occurred. When this happens, food may have begun to spoil and should be discarded.</li> <li>Faulty bag. Bag could be punctured. Try another bag.</li> </ul>
<b>Bag melts</b>	<ul style="list-style-type: none"> <li>Sealing Strip may have become too hot. Always wait at least 20 seconds for appliance to cool down before you vacuum seal another item.</li> <li>Use FoodSaver® brand bags. Our FoodSaver® Bags and Rolls are specially designed for FoodSaver® units.</li> </ul>
<b>Container does not vacuum (Not included)</b>	<ul style="list-style-type: none"> <li>The FoodSaver® Container Lid must be correctly aligned with the Container opening.</li> <li>Assure the green end of the accessory cable marked 'To Sealer' is pushed into the unit until you hear it "click".</li> <li>Make sure Container Lid is closed securely on all 4 sides of the Container.</li> <li>Make sure rubber Gasket on inside of Lid is free from food residues.</li> <li>Examine Container rim for cracks or scratches and make sure Container valve is clean.</li> </ul>
<b>If you need further assistance:</b>	<ul style="list-style-type: none"> <li>Contact a Service Center.</li> </ul>





# FoodSaver®

THE #1 VACUUM SEALING SYSTEM



Charging dock available in  
select models

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and retain for future reference.

814000116

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2. When using an electrical appliance, basic precautions are required to always be followed, including the following:

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**DANGER – To reduce the risk of electric shock:**

1. Do not reach for an appliance that has fallen into water. Unplug immediately from receptacle.
2. Do not use while bathing or in a shower.
3. Do not place or store appliance where it is able to fall or be pulled into a tub or sink. Do not place in or drop into water or other liquid.
4. Always unplug this appliance from the electrical outlet immediately after using.
5. Unplug this appliance before cleaning.

**WARNING – To reduce the risk of burns, fire, electric shock:**

1. Do not use appliance on wet surfaces or outdoors.
2. To protect against electric shock, do not immerse any part of appliance, power cord or plug in water or other liquid. Unplug from outlet when not in use and before cleaning.
3. To disconnect, unplug power cord from electrical outlet. Do not disconnect by pulling on cord.
4. Do not operate appliance with a damaged power cord or plug. Do not operate appliance if it malfunctions or is in any way, damaged.

**For details, Contact a Service Center.**

1. Use appliance only for its intended use.
2. Closely supervise children when using any electrical appliance. Do not allow appliance to be used as a toy.
3. Caution: A short power cord is provided to reduce risks from entanglement or tripping over a longer cord. An extension cord may be used when marked electrical rating is no less than electrical rating of this appliance.
4. No cords should drape over counter or tabletop, where cords can be tripped over or pulled on unintentionally, especially by children.
5. Do not place on or near a hot gas or electric burner, or heated oven. Extreme caution must be used when moving products containing hot liquids.

## **Important Tips**

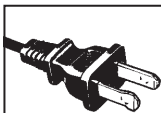
1. Vacuum sealing is NOT a substitute for the heat process of canning. Perishables still need to be refrigerated or frozen.
2. For best results, use only with FoodSaver® Zipper Bags, Containers and Accessories.
3. During the vacuum sealing process, small amounts of liquids, crumbs or food particles can be inadvertently pulled into the Reservoir. Empty the Reservoir after each use.
4. Avoid overfilling; For zipper bags, make sure not to put any food under the valve and press zipper closed with finger while bag is lying down on a flat surface.
5. When you are vacuum sealing items with sharp edges (dry spaghetti, silverware, etc.), protect bag from punctures by wrapping item in soft cushioning material, such as a paper towel. You may want to use a

FoodSaver® Container or Mason jar instead of a FoodSaver® Zipper Bag.

6. When using accessories, remember to leave one inch (2.54 cm) of space at top.
7. Wait 20 seconds between seals to allow appliance to cool.

# SAVE THESE INSTRUCTIONS

## HOUSEHOLD USE ONLY



This appliance has a polarized plug (one blade is wider than the other). As a safety feature to reduce the risk of electrical shock,

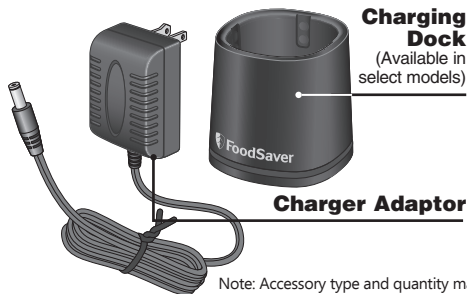
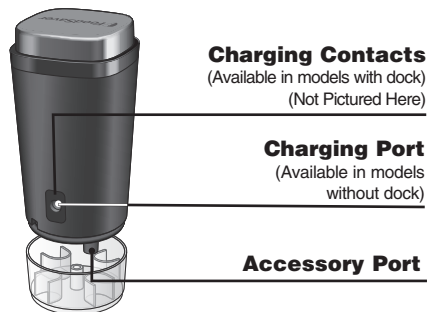
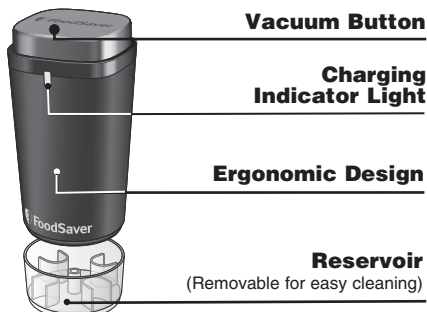
this plug is intended to fit in a polarized outlet only one way. If the plug does not fit fully into the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not attempt to modify the plug in any way. If the plug fits loosely into the AC outlet or if the AC outlet feels warm do not use that outlet.

## POWER CORD INSTRUCTIONS:

A short power-supply cord (or detachable power-supply cord) is provided to reduce risks resulting from becoming entangled in or tripping over a longer cord. Longer detachable power-supply cords or extension cords are available and may be used if care is exercised in their use. If a long detachable power-supply cord or extension cord is used:

- a. The marked electrical rating of the detachable power-supply cord or extension cord should be no less than the marked electrical rating of the product;
- b. When the product is of the grounded type, the extension cord shall be a grounding type 3-wire cord; and
- c. The longer cord shall be arranged so that it does not drape over the counter-top or tabletop where it is capable of being tripped over, snagged, or pulled on unintentionally, especially by children.

# Features of your Handheld Vacuum System



Note: Accessory type and quantity may vary depending on the model.

# Instructions

## Charging Your Handheld Vacuum

**Appliance:** Before using the appliance for the first time please charge it for at least 24 hours. Failure to do so will reduce the product's battery life. Charging Indicator Light remains illuminated when appliance is plugged in and does not indicated charge level.

**NOTE:** Unit should be charged for 24 hours every 6 months to maintain battery life.

**IMPORTANT:** Should liquid be collected in the reservoir, stop vacuuming and remove the reservoir to empty and clean it.

## Sealing FoodSaver® Vacuum Zipper Bags

### Step 1

#### Fill and Seal Bag

Place food in FoodSaver® Zipper Bag. Lay Zipper Bag flat with gray circle facing upwards and slide fingers across zipper to close bag.

### Step 2

#### Remove Air from Bag

Place Handheld Vacuum Sealer over gray circle on bag and press the vacuum button until air is removed from bag. Release the button to stop vacuum.

### Step 3

#### Store

Place bag with food into refrigerator or pantry. Zipper Bags are safe for pantry and fridge use only.

## Sealing FoodSaver® Preserve & Marinade Containers

### Step 1

#### Fill and Close

Set FoodSaver® Preserve & Marinade Container on a flat surface and place food in container. Place lid on top and apply pressure with both hands to secure into place.

### Step 2

#### Remove Air

Place Handheld Vacuum Sealer over green valve on container lid. Press Vacuum Button on unit and vacuum for 10 seconds after the dimple has been depressed.

### Step 3

#### Store

Refrigerate, freeze or store as needed.

## Sealing FoodSaver® Accessories

### Step 1

#### Connect Accessory

Remove clear Reservoir from the main housing of the unit. Attach accessory port to the accessory.

### Step 2

#### Remove Air

Press Vacuum Button and vacuum for 10-20 seconds.

# Guidelines

## Vacuum Sealing and Food Safety

### IMPORTANT:

Vacuum sealing is NOT a substitute for refrigeration or freezing.

Any perishable foods that require refrigeration must still be refrigerated or frozen after vacuum sealing.

The vacuum sealing process extends the life of foods by removing most of the air from the sealed container, thereby reducing oxidation, which affects nutritional value, flavor and overall quality. Removing air can also inhibit growth of microorganisms, which can cause problems under certain conditions:

**Mold** – Easily identified by its fuzzy characteristic. Mold cannot grow in a low oxygen environment; therefore vacuum sealing can slow the growth of mold.

**Yeast** – Results in fermentation, which can be identified by smell and taste. Yeast needs water, sugar and a moderate temperature to grow. It can also survive with or without air. Slowing the growth of yeast requires refrigeration, while freezing stops it completely.

**Bacteria** – Results in an unpleasant odor, discoloration and/or soft or slimy texture. Under the right conditions, anaerobic bacteria such as Clostridium Botulinum (the organism that causes Botulism) can grow without air and sometimes cannot be detected by smell or taste. Although it is extremely rare, it can be very dangerous.

To preserve foods safely, it is critical that you maintain low temperatures. You can significantly reduce the growth of microorganisms at temperatures of 40°F (4°C) or below. Freezing at 0°F (-17°C) does not kill microorganisms, but stops them from growing. For long-term storage, always freeze perishable foods that have been vacuum sealed, and keep refrigerated after thawing.

It is important to note that vacuum sealing is NOT a substitute for canning and it cannot reverse the deterioration of foods. It can only slow down the changes in quality. It is difficult to predict how long foods will retain their top-quality flavor, appearance or texture because it depends on age and condition of the food on the day it was vacuum sealed.

## Important Tips

1. Vacuum sealing is NOT a substitute for the heat process of canning. Perishables still need to be refrigerated.
2. Vacuum sealing is NOT a substitute for refrigeration or freezing. Any perishable foods that require refrigeration must still be refrigerated or frozen after vacuum sealing.
3. Due to risk of anaerobic bacteria, fresh mushrooms, onions, garlic, and soft cheese should never be vacuum sealed.
4. When vacuum sealing apples, they must be sliced, and put a small bit of lemon juice on the slices to prevent them from browning.
5. Because of their natural ripening, bananas may actually decay faster under a vacuum seal.
6. For best results, use only with FoodSaver® Brand Vacuum Zipper Bags and Containers\*.
7. When vacuum sealing zipper bags, small amounts of liquids, crumbs or food particles can be inadvertently pulled into the Valve, creating a possible air leak. To prevent this, follow these tips:
  - a. For soups, sauces and liquids:  
Use a container. Sealing liquid in Zipper Bags is **NOT** recommended.
  - b. For powdery or fine-grained foods:  
Avoid overfilling bags or use a container. You can also place a coffee filter or paper towel on top of the food beneath valve before vacuuming.
  - c. Ensure the zipper is closed securely and no food debris is trapped in the zipper. Food trapped in the zipper can create a leak which may cause the bag to lose its vacuum seal over time.
8. Reservoir must be in place during operation of FoodSaver® Zipper Bags and Preserve & Marinate Containers. For use with FoodSaver® Jar Sealers, Bottle Stoppers and other accessories, remove Reservoir and seal using the Accessory Port.
9. When using containers, remember to leave one inch (2.54 cm) of space at top of container.

# Care, Cleaning & Troubleshooting

## Care & Cleaning

1. Always unplug appliance before cleaning.
2. Do not immerse appliance in water.
3. Avoid using abrasive products or materials to clean any appliance components. These cleaners can scratch the surface and damage the black foam rubber pads.
4. Use a mild dish washing soap and a warm, damp cloth to wipe away food residue inside or around components.
5. Empty Reservoir after each use. Wash in warm soapy water. Air dry before replacing.

### IMPORTANT:

To remove Reservoir: while holding Handheld Vacuum Sealer with one hand pull clear Reservoir away from main housing of unit.

### FoodSaver® Preserve & Marinate Containers

1. The Container Base and Lid can be safely washed in the top rack of the dishwasher. You can also wash both pieces in warm, soapy water; rinse well and dry thoroughly. The Vacuum Valve Cover and Gasket can be washed in warm, soapy water; rinse well and dry thoroughly.
2. FoodSaver® Containers are microwave safe for reheating only, not for cooking.



## Troubleshooting

### **Vacuum sealer does not start when start Button is pressed:**

- Ensure vacuum sealer is charged.

### **Vacuum Pump is running, but bag is not evacuating air:**

- Ensure zipper is firmly closed. Slide fingers across entire zipper.
- Air valve is not on flat surface. Reposition bag so the Air Valve lies flat on counter with no food under Air Valve.

### **Vacuum Nozzle and Air Valve are not making secure contact:**

- Ensure Vacuum Nozzle is centered over the gray circle and placed flat on Air Valve. Apply moderate pressure.

### **Air was removed from the bag, but now air has re-entered:**

- Examine zipper and valve of bag.  
Food debris in zipper or valve may cause leakage and allow air to enter.
- Sometimes moisture or food material along seal edges of the zipper or beneath the valve prevents bag from sealing properly. Wipe the inside of bag around zipper and beneath valve and attempt to reseal.
- If you are vacuum packaging sharp food items, bag may have been punctured. Use a new bag if there is a hole. Cover sharp food items with a soft cushioning material, such as a paper towel, and reseal.

### **The FoodSaver® Preserve & Marinate Container will not vacuum:**

- The FoodSaver® Container Lid must be correctly aligned with the Container opening.
- Make sure Container Lid is closed securely on all 4 sides of the Container.
- Make sure rubber Gasket on inside of Lid is free from food residues.
- Examine Container rim for cracks or scratches and make sure Container valve is clean.

### **If you need further assistance:**

- Contact a service center.

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