

## Features of Your FoodSaver Appliance

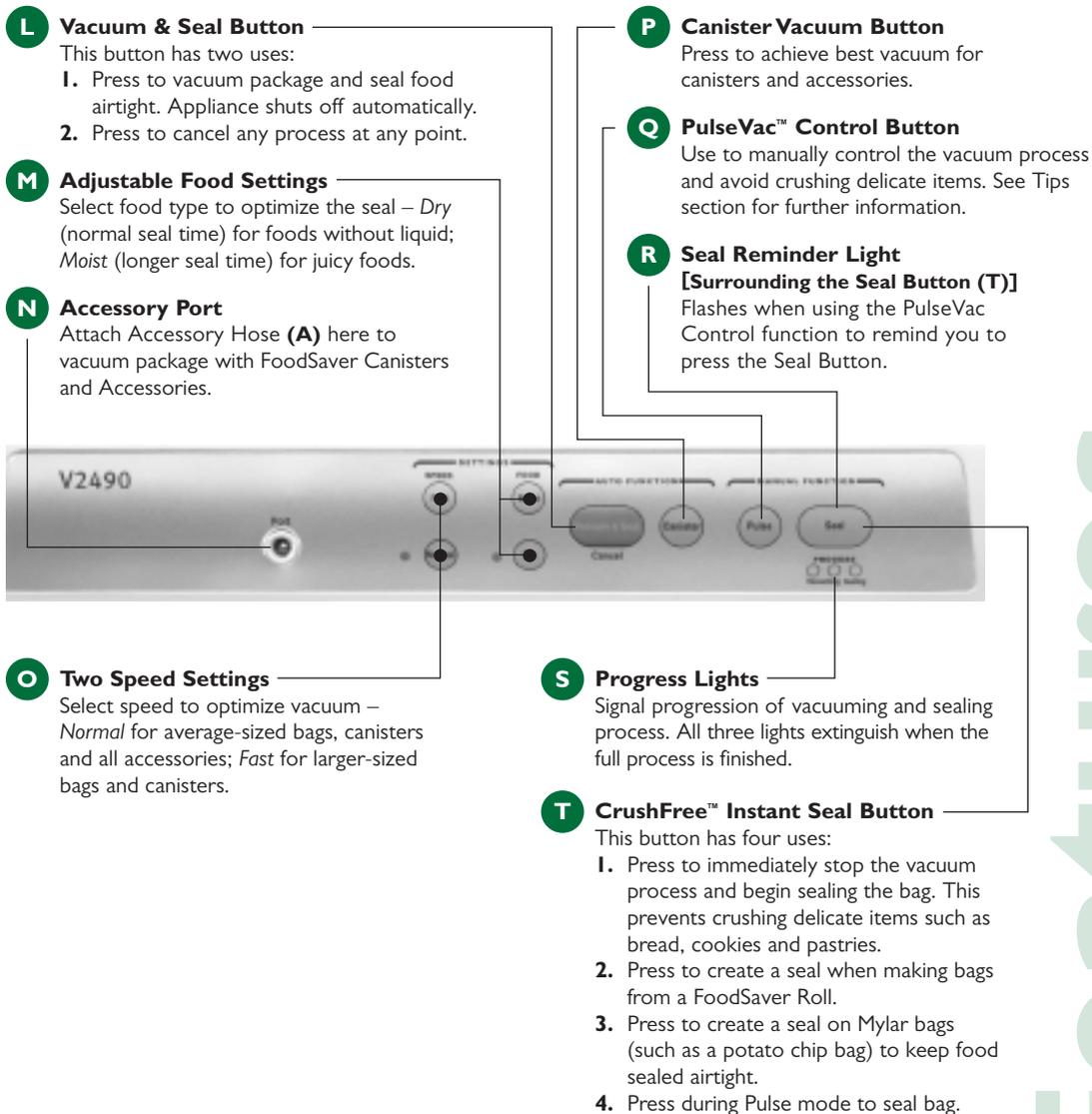


For important safety information and helpful tips, please refer to the *FoodSaver Reference Guide* included in your kit. Questions? Visit us at [www.foodsaver.com](http://www.foodsaver.com) or call 1-800-777-5452 (U.S.) or 1-877-804-5383 (Canada). Get tips on vacuum packaging and order FoodSaver accessories.

# Features

## Advanced Design Features

The user-friendly control panel makes it easy for you to get the most out of your FoodSaver Advanced Design Features, and the touchpad design allows you to easily wipe it clean.



**L Vacuum & Seal Button**  
This button has two uses:  
1. Press to vacuum package and seal food airtight. Appliance shuts off automatically.  
2. Press to cancel any process at any point.

**M Adjustable Food Settings**  
Select food type to optimize the seal – *Dry* (normal seal time) for foods without liquid; *Moist* (longer seal time) for juicy foods.

**N Accessory Port**  
Attach Accessory Hose (**A**) here to vacuum package with FoodSaver Canisters and Accessories.

**O Two Speed Settings**  
Select speed to optimize vacuum – *Normal* for average-sized bags, canisters and all accessories; *Fast* for larger-sized bags and canisters.

**P Canister Vacuum Button**  
Press to achieve best vacuum for canisters and accessories.

**Q PulseVac™ Control Button**  
Use to manually control the vacuum process and avoid crushing delicate items. See Tips section for further information.

**R Seal Reminder Light**  
**[Surrounding the Seal Button (T)]**  
Flashes when using the PulseVac Control function to remind you to press the Seal Button.

**S Progress Lights**  
Signal progression of vacuuming and sealing process. All three lights extinguish when the full process is finished.

**T CrushFree™ Instant Seal Button**  
This button has four uses:  
1. Press to immediately stop the vacuum process and begin sealing the bag. This prevents crushing delicate items such as bread, cookies and pastries.  
2. Press to create a seal when making bags from a FoodSaver Roll.  
3. Press to create a seal on Mylar bags (such as a potato chip bag) to keep food sealed airtight.  
4. Press during Pulse mode to seal bag.

# Getting Started

Registering your appliance is quick and easy at [www.foodsaver.com](http://www.foodsaver.com). If you register on our website, you will have the opportunity to receive special bag and accessory introductory offers. Refer to the registration card in the box.

## How to Make a Bag from a FoodSaver Roll



Place Bag Material on Sealing Strip



Close and Latch Lid



Press Seal Button

1. Open appliance lid and place roll into Roll Storage Compartment (**F**).
2. Lift up Bag Cutter Bar (**G**).
3. Pull bag material to the outer edge of the Sealing Strip (**K**) and lower the Cutter Bar.
4. Close and lock the lid using the Latch (**D**).
5. Press Seal Button (**T**).
6. When Progress Lights (**S**) turn off, sealing is complete. Unlock Latch and lift lid.

7. You now have one sealed end and need to cut the bag to the length you need. Pull out enough bag material to hold item to be vacuum packed, plus 3 inches.
8. Gently press and slide Bag Cutter across the length of the roll.

Now you are ready to vacuum package with your new bag (see below).

## How to Vacuum Package with FoodSaver Bags



Place Bag in Vacuum Channel



Close and Latch Lid



Press Vacuum & Seal Button

1. Place item(s) in bag, allowing at least 3 inches of space between bag contents and top of bag.
2. Open appliance lid and place open end of bag into Vacuum Channel (**I**).
3. Close lid and use Latch (**D**) to lock.
4. Press appropriate Food Setting Button (**M**) – Choose *Moist* for juicy foods or *Dry* for foods without liquid. Appliance will default to *Dry* setting.
5. Press appropriate Speed Setting Button (**O**) – Choose *Normal* for average-sized bags, canisters and all accessories or *Fast* for larger-sized bags and canisters. Appliance will default to *Normal* speed.

6. Press Vacuum & Seal Button (**L**) to begin automatic vacuum and sealing process.
7. When Progress Lights (**S**) turn off, unlock Latch, lift lid and remove bag. Refrigerate or freeze if needed. (See *FoodSaver Reference Guide* for food safety tips.)

**Note:** Let appliance cool down for 20 seconds after each use. If appliance is engaged prior to 20 seconds from last use, the error light will flash. Always store appliance with the Latch in the unlocked position.

# FoodSaver Accessories

Accessories include FoodSaver Vacuum Packaging Canisters, Universal Lids, Jar Sealers and Bottle Stoppers.

## How to Prepare FoodSaver Accessories for Vacuum Packaging

1. Always leave at least one inch of space between contents and rim.
2. Wipe rim of canister, container or bottle to ensure it is clean and dry.
3. Place lid on canister or container, or place stopper in bottle.
4. For accessories with a large knob on lid, turn knob to *Vacuum*. Vacuum package using instructions below. When vacuum process is complete, turn knob to *Closed* before removing Accessory Hose (**A**).
5. For accessories without a large knob on lid, vacuum package using instructions below.

## How to Vacuum Package with FoodSaver Accessories

1. Prepare container according to FoodSaver Accessory Guidelines above.
  2. With lid closed, insert one end of Accessory Hose (**A**) into Port (**N**) on appliance. Insert other end into port on accessory. Twist gray tab while inserting to ensure a tight fit.
  3. Lock the Latch (**D**) on side of appliance before vacuuming.
  4. If vacuum packaging in a large canister, push *Fast Speed Setting* (**O**) button.
  5. Push Canister Vacuum Button (**P**) to begin vacuum process. Motor will run until vacuum process is complete.
  6. When motor turns off, gently twist and remove Accessory Hose from accessory and appliance. Unlock Latch.
  7. To test vacuum, simply tug on accessory lid. It should not move.
- Note:** For important tips on using accessories with different foods, please refer to the *FoodSaver Reference Guide*.

## How to Open FoodSaver Accessories after Vacuum Packaging

### FoodSaver Vacuum Packaging Canisters (without large knob on lid)

To release vacuum and open, push gray rubber button on lid.

### Quick Marinators (with large knob on lid) and Universal Lids

To release vacuum and open, turn knob on lid to *Open*.

### FoodSaver Jar Sealer with Mason Jars

For use with Ball® and Kerr® brand Mason jars. To release vacuum and open, wedge spoon between Mason jar lid and highest part of threaded rim. Twist spoon gently to release vacuum.

**IMPORTANT:** Do NOT use screw bands when vacuum packaging jars.

### FoodSaver Bottle Stoppers

To release vacuum and open, simply pull up on Bottle Stopper.

# Tips for Successful Vacuum Packaging

For more usage tips and safety information, please refer to the FoodSaver Reference Guide or visit our website at [www.foodsaver.com](http://www.foodsaver.com).

## Tips on Using PulseVac™ Control Feature

Use the PulseVac Control feature to manually control the vacuum process and avoid crushing delicate items.

1. Place item(s) in bag, allowing at least 3 inches of space between bag contents and top of bag.
2. Open appliance lid and place open end of bag into Vacuum Channel (I). Close lid and use Latch (D) to lock.
3. Press appropriate Food Setting Button (M) – *Moist or Dry*.
4. Choose *Normal* Speed Setting Button (O).
5. Push and hold the Pulse Button (Q). The vacuum will run as long as the Pulse Button is held down. Release the Pulse Button to stop the vacuum process. Repeat pushing the Pulse Button until desired amount of air has been removed.
6. Press Seal Button (T) to seal the bag and end the Pulse mode.
7. When the Progress Lights (S) turn off, unlock Latch, lift lid and remove bag. Refrigerate or freeze if needed.

## Tips on Sealing a Bag

**Make sure appliance lid is securely latched.**

When making a bag from a roll, place bag material on Sealing Strip (K), close lid and make sure to use the Latch (D) to lock lid. Then press Seal Button (T).

**Prevent moisture or liquid from being pulled into the Vacuum Channel (I) or trapped in the seal.**

Either pre-freeze moist food such as raw meat for 1-2 hours before vacuum packaging, or place a folded paper towel between food and end of bag to absorb

excess liquids. Just be sure to leave at least 3 inches between paper towel and end of bag so that bag seals properly with paper towel inside.

**Make sure appliance has time to cool down.**

Wait at least 20 seconds between seals. If appliance is engaged prior to 20 seconds from last use, the error light will flash. Under very heavy usage, appliance will shut off automatically to prevent overheating. If it does, wait 20 minutes to allow appliance to cool off.

## Tips on Removing Air from a Bag

**Make sure appliance lid is securely latched.**

When vacuuming and sealing a bag, make sure the Latch (D) is in the locked position.

**Check for wrinkles in the bag along the Sealing Strip.** Wrinkles in seal may cause leakage and allow air to come back into bag. Check for wrinkles in bag along Sealing Strip (K) before closing lid and vacuum packaging. If you find wrinkles after sealing bag, simply cut bag open and vacuum package again.

**If motor runs for more than 30 seconds without stopping,** consider the following: If you are vacuum packaging with a bag, make sure open end is placed down inside Vacuum Channel (I) and make sure Accessory Hose (A) is not attached. If vacuum packaging with an accessory, check Accessory Hose in appliance lid and in accessory to ensure a tight fit.

## Tips on Storage

**Always store appliance with the Latch (D) in the unlocked position.**

tips

# Tips for Successful Vacuum Packaging

(continued)

## General Tips

1. Vacuum packaging is NOT a substitute for the heat process of canning. Perishables still need to be refrigerated or frozen.
2. For best results, use FoodSaver Bags, Canisters and Accessories.
3. During the vacuum packaging process, small amounts of liquids, crumbs or food particles can be inadvertently pulled into Vacuum Channel (**I**), clogging the pump and damaging your appliance. To prevent this, follow these tips:
  - a. *For moist and juicy foods such as raw meats:* Freeze first and avoid overfilling bags. You can also place a folded paper towel inside top of bag, but below seal area, before vacuum packaging.
  - b. *For soups, sauces and liquids:* Freeze first and avoid overfilling bags. Or, use a canister in refrigerator.
  - c. *For powdery or fine-grained foods:* Avoid overfilling bags or use a canister. You can also place a coffee filter or paper towel inside before vacuum packaging.
  - d. Empty Drip Tray (**H**) after each use.
4. To avoid overfilling, always leave at least 3 inches of bag material between bag contents and top of bag. Then leave at least one additional inch 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 a seal when vacuum packaging bulky items, gently stretch bag flat along Sealing Strip (**K**) before you close lid.
7. If you are unsure your bag was sealed properly, simply reseal bag about ¼ inch above first seal.
8. When you are vacuum packaging 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 canister or Mason jar instead of a bag.
9. When using accessories, remember to leave one inch of space at top of canister or container, and make sure to lock Latch (**D**) before vacuuming. Unlock the Latch when finished.
10. Pre-freeze fruits and blanch vegetables before vacuum packaging for best results. See pages 2-3 of *FoodSaver Reference Guide* for more information.
11. If appliance does not function, check to make sure the Latch is in the locked position.

**Note:** Error light will flash if Latch is not engaged.
12. Always store appliance with the Latch in the unlocked position.