Notice d'emploi pour appareils de la série V2200
Modèles V2222 et 2244

User Manual for V2200 series appliances
Models V2222 & 2244

Registering your appliance is quick and easy at www.prodregister.com/foodsaver. If you register on our website, you will have the opportunity to receive special bag and accessory introductory offers. Refer to the registration card inside the box.

For important safety information and helpful tips, please visit us at www.foodsaver.com (in English only) to get tips on vacuum sealing and order FoodSaver® brand accessories, bags and rolls, or call 1-877-777-8042 (U.S.), 1-877-804-5383 (Canada).
Important Safeguards

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

1. Read the User Manual carefully for operating instructions. Read all instructions in this manual before use.
2. Do not use appliance on wet surfaces or outdoors.
3. 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.
4. To disconnect, unplug power cord from electrical outlet. Do not disconnect by pulling on cord.
5. 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 Consumer Services at number listed below.
6. Use appliance only for its intended use.
7. Closely supervise children when using any electrical appliance. Do not allow appliance to be used as a toy.
8. 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. All cords should not drape over counter or tabletop where cords can be tripped over or pulled on unintentionally, especially by children.
9. 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.
10. Wait 20 seconds between seals to allow appliance to cool.

Important 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 only with FoodSaver® Bags, Rolls, Containers and Accessories.
3. During the vacuum packaging 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 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 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 packaging 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 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.
8. When using accessories, remember to leave one inch of space at top of canister or container.

This appliance has a polarized plug (one blade is wider than the other). As a safety feature, this plug will fit in a polarized outlet only one way. If the plug does not fit fully in the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not attempt to defeat this plug safety feature.

For Household Use Only

SAVE THESE INSTRUCTIONS

www.foodsaver.com 1-877-804-5383
Congratulations...

You are about to enjoy the freshness benefits of FoodSaver®, The #1 Selling Brand of Vacuum Packaging Systems. For years, the FoodSaver® Vacuum Packaging System has helped millions of households keep food fresh longer in the refrigerator, freezer and pantry. The FoodSaver® system is designed to remove air and extend freshness up to five times longer than conventional storage methods. Keep your FoodSaver® appliance on your counter top, and you’ll soon discover its convenience and versatility.

Free Gift with Registration!

Register now and you’ll receive a free gift. It’s our “thanks” to you for being a FoodSaver® customer.

Register online at: www.foodsaver.com/register.
You’ll have access to special sale items for online registrants only!

Questions?

Contact customer service at 877-804-5383
or visit www.foodsaver.com.

Do not return this product to place of purchase.
FoodSaver® V2200 Series

Shown V2244, V2222 operates in the same manner except where noted.

A. Appliance Control Panel
B. Easy-lock Latch
C. Accessory Port
D. Upper Foam Gasket
E. Vacuum Channel
F. Easy-clean Drip Tray
G. Lower Foam Gasket
H. Extra-wide Sealing Strip

1. Seal Indicator Light
   - Constant light indicates sealing process is engaged.
   - Flashes to indicate error.

2. Vacuum Indicator Light
   - Shows vacuum and seal process. Shuts off when the full process is finished.

3. Seal Button
   - Press to create a bottom seal when making bags from a FoodSaver Roll.
   - Press to immediately stop the vacuum process and begin sealing the bag. This prevents crushing delicate items such as bread, cookies and pastries.
   - Press to create a seal on Mylar bags (such as a potato chip bag) to keep food sealed airtight.

4. Vacuum & Seal Button
   - Press to vacuum package and seal food airtight. Appliance shuts off automatically.
   - Press to pause vacuum process at any point.

The user-friendly, intuitive control panel makes it easy for you to get the most out of your FoodSaver System.

www.foodsaver.com  1-877-804-5383
The user-friendly, intuitive control panel makes it easy for you to get the most out of your FoodSaver 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. Shuts off when the full process is finished.

3 Seal Button
   This button has three uses:
   1. Press to create a bottom seal when making bags from a FoodSaver 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 Mylar bags (such as a potato chip bag) to keep food sealed airtight.

4 Vacuum & Seal Button
   This button has two uses:
   1. Press to vacuum package and seal food airtight. Appliance shuts off automatically.
   2. Press to pause vacuum process at any point.
How to
Make a Bag from a FoodSaver® Roll

1. Using scissors, cut enough bag material from roll to hold item, plus 3 inches. Be sure to cut straight.

2. Open appliance lid and place one end of bag material across Sealing Strip.

3. Close and lock the lid using the Latch.

4. Press Seal button.

5. When Seal Indicator Light turns off, sealing is complete. Unlock Latch, lift lid and remove bag.

Now you are ready to vacuum package with your new bag (see next page).
How to
Vacuum Package with FoodSaver® Bags

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.

3. Close lid and use Latch to lock.

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, 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. Always store appliance with the Latch in the unlocked position.
Guidelines for Vacuum Packaging

Vacuum Packaging and Food Safety
The vacuum packaging 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 packaging 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 packaged, and keep refrigerated after thawing.

It is important to note that vacuum packaging 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 vacuumed packaged.

IMPORTANT: Vacuum packaging is NOT a substitute for refrigeration or freezing. Any perishable foods that require refrigeration must still be refrigerated or frozen after vacuum packaging.

Food Preparation and Reheating Tips

Thawing and Reheating Vacuum Packaged 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 packaging 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 packaging process.

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

Preparation Guidelines for Hard Cheeses:
To keep cheese fresh, vacuum package it after each use. Make your FoodSaver® Bag extra long, allowing one inch of bag material for each time you plan to open and reseal in addition to the 3-inch room you normally leave between contents and seal. Simply cut sealed edge and remove cheese. When you’re ready to repackage the cheese, just drop it in bag and reseal.

IMPORTANT: Due to the risk of anaerobic bacteria, Soft cheeses should never be vacuum packaged.

Preparation Guidelines for Vegetables:
Vegetables need to be blanched before vacuum packaging. 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 packaging.

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.

Preparation Guidelines for Make-ahead Meals,
Stopper. You can re-seal bottles after each use.

Preparation Guidelines for Fruits:
Preparation Guidelines for Leafy Vegetables:
Fresh mushrooms, onions, & garlic should never be vacuum packaged, return them to the freezer.

Preparation Guidelines for Non-Food Items:
The FoodSaver® vacuum packaging system also protects non-food items from oxidation, corrosion and moisture. Simply follow the directions to vacuum and vacuum package in a FoodSaver® Bag. You can 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 and vacuum package in a FoodSaver® Bag. Once they are frozen, remove from baking sheet and spread them out so they are

Preparation Guidelines for Outdoor Excursions:
When you’re ready to repack the cheese, just drop it in bag and reseal.

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Preparation Guidelines for Outdoor Excursions:
When you’re ready to repack the cheese, just drop it in bag and reseal.

IMPORTANT: Due to the risk of anaerobic bacteria, Soft cheeses should never be vacuum packaged.
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 package vegetables in a FoodSaver® Bag. After they have been vacuum packaged, return them to the freezer.

**IMPORTANT: Due to the risk of anaerobic bacteria, Fresh mushrooms, onions, & garlic should never be vacuum packaged.**

**Preparation Guidelines for Leafy Vegetables:**
For best results, use a canister 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 canister and vacuum package. Store in refrigerator.

**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 package fruit in a FoodSaver® Bag. After they have been vacuum packaged, return them to the freezer.

You can vacuum package 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® Canister.

**Preparation Guidelines for Baked Goods:**
To vacuum package soft or airy baked goods, we recommend using a FoodSaver® Canister 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 package 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 canister before vacuum packaging. You can also place the food in its original bag inside a FoodSaver® Bag, or use a FoodSaver® Universal Lid with the original container to vacuum package.

**Preparation Guidelines for Liquids:**
Before you vacuum package 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 package 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 package non-carbonated bottled liquids, you can use a FoodSaver® Bottle Stopper with the original container. Remember to leave at least one inch of room between contents and bottom of Bottle Stopper. You can re-seal bottles after each use.

**Preparation Guidelines for Make-ahead Meals, Leftovers and Sandwiches:**
Efficiently store your make-ahead meals, leftovers and sandwiches in the stackable, lightweight FoodSaver® containers. They are microwaveable, top rack dishwasher safe and come with a custom adaptor. The lightweight containers will be ready to head off to the office or school when you are!

**Preparation Guidelines for Snack Foods:**
Your snack foods will maintain their freshness longer when you vacuum package them. For best results, use a FoodSaver® Canister for crushable items like crackers.

**Vacuum Packaging Non-Food Items**
The FoodSaver® vacuum packaging system also protects non-food items from oxidation, corrosion and moisture. Simply follow the directions to vacuum package items using FoodSaver® Bags, Canisters and Accessories.

To vacuum package silver, wrap fork tines in soft cushioning material, such as a paper towel, to avoid puncturing bag. Your FoodSaver® Bags are ideal for outdoor excursions. For camping and hiking, keep your matches, maps and food dry and compact. To have fresh water for drinking, simply fill a FoodSaver® Bag with ice, seal it and when needed, let the ice pack melt. If you’re going sailing or boating, vacuum package your food, film and a dry change of clothes. Just remember to bring scissors or a knife to open the bag.

To keep emergency kits safe and dry, vacuum package flares, batteries, flashlights, matches, candles and other necessities. Your emergency items will stay dry and organized in your home, car or boat.
## Storage Guide
### Meat, Cheese, Vegetables, Fruits

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# Storage Guide

## Baked Goods, Coffee, Snacks and Liquids

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<td>Cookies, Crackers</td>
<td>Pantry</td>
<td>FoodSaver® Canister</td>
<td>3-6 weeks</td>
<td>1-2 weeks</td>
</tr>
</tbody>
</table>
How to Vacuum Package with FoodSaver® Accessories

1. Prepare container according to FoodSaver® Accessory Guidelines.

2. Insert one end of Accessory Hose into Accessory Port on appliance. Insert other end into port on accessory. Twist tab on Accessory Hose while inserting to ensure a tight fit.


4. When motor and Indicator Light turn off, vacuum process is complete. Note that the appliance will still go through sealing cycle even when vacuuming an accessory. You will hear Motor shut off and then the sealing cycle will begin.

5. Gently twist and remove Accessory Hose from accessory and appliance.

6. 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.

FoodSaver Bulk Canisters and 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.
Important: Do NOT use screw bands when vacuum packaging jars. To open, wedge spoon between Mason jar lid and highest part of threaded rim. Twist spoon gently to release vacuum.

FoodSaver Bottle Stoppers
To release vacuum and open, twist and pull up on Bottle Stopper.

Care and Cleaning

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.
The Removable Drip Tray makes cleanup easy when small amounts of liquids are inadvertently pulled into the Vacuum Channel during vacuum process.
Empty Drip Tray after each use. Wash in warm soapy water or place in top rack of dishwasher. Dry thoroughly before re-inserting into the appliance.
Always leave lid latch in open position. Never store lid in latched position as gaskets may become compressed. When appliance is left in closed position, the Gaskets become compressed and the unit may not function properly.
## Trouble-Shooting

<table>
<thead>
<tr>
<th>Problem</th>
<th>Solution</th>
</tr>
</thead>
</table>
| **Red Seal LED Flashing**     | • 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.  
  • Always wait 20 seconds between seals.  
  • Latch has been left closed position: Gaskets may be compressed. Unlatch and allow 10 to 20 minutes for Gaskets to expand.  
  • 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*. |
| **Vacuum Pump is running, but bag is not evacuating** | • If making a bag from a roll, make sure one end of bag is sealed. See *How to Make a Bag from a FoodSaver® Vacuum Sealing Roll*.  
  • Adjust the bag and try again. Make sure the open end of the bag is in down inside the vacuum channel.  
  • Check for wrinkles in bag along Sealing Strip. To prevent wrinkles in the seal, gently stretch bag flat while inserting bag into Vacuum Channel.  
  • Open unit and make sure Gaskets are inserted properly and there are no foreign objects, dirt or debris on the Upper or Lower Gasket (See *Care and Cleaning*).  
  • Latch has been left closed position: Gaskets may be compressed. Unlatch and allow 10 to 20 minutes for Gaskets to expand.  
  • Make sure the accessory hose is not attached to accessory port.  
  • 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. |
| **Gasket is loose or has a tear** | • Take out the gasket, clean it and reinsert the Gasket into the Vacuum Channel (See *Care and Cleaning*).  
  • Call 877-777-8042 or visit website for replacement. |
| **Bag is not sealing properly** | • Too much liquid in bag, freeze before vacuuming.  
  • Check for food debris around seal area. If present, Take out the gasket, clean it and reinsert the Gasket into the Vacuum Channel (See *Care and Cleaning*).  
  • Bag has wrinkles: To prevent wrinkles in the seal, gently stretch bag flat while inserting bag into Vacuum Channel. |
| **No lights on the control panel** | • Make sure unit is plugged in.  
  • Make sure wall outlet is functional.  
  • Make sure lid is all the way down, and the Latch is in the locked position. |
## Trouble-Shooting cont.

<table>
<thead>
<tr>
<th>Problem</th>
<th>Solution</th>
</tr>
</thead>
<tbody>
<tr>
<td>Nothing happens when Latch is closed and Button is pressed</td>
<td>• Make sure unit is plugged in.</td>
</tr>
<tr>
<td></td>
<td>• Make sure wall outlet is functional.</td>
</tr>
<tr>
<td></td>
<td>• Open Latch, make sure lid is all the way down, re-latch lid.</td>
</tr>
<tr>
<td>Cannot insert bag into machine</td>
<td>• Make sure there is enough bag material to reach center of drip tray. Always allow three inches (7.62 cm) extra space to allow the bag to seal tightly around food contents.</td>
</tr>
<tr>
<td></td>
<td>• Gently stretch bag flat while inserting. Insert bag CURL DOWN into Vacuum Channel.</td>
</tr>
<tr>
<td>Air was removed from the bag, but now air has re-entered</td>
<td>• 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 Vacuum Channel.</td>
</tr>
<tr>
<td></td>
<td>• 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.</td>
</tr>
<tr>
<td></td>
<td>• 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.</td>
</tr>
<tr>
<td></td>
<td>• 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.</td>
</tr>
<tr>
<td>Bag melts</td>
<td>• Sealing Strip may have become too hot. Always wait at least 20 seconds for appliance to cool down before you vacuum package another item.</td>
</tr>
<tr>
<td></td>
<td>• Use FoodSaver brand bags. Our FoodSaver® Bags and Rolls are specially designed for FoodSaver® units.</td>
</tr>
<tr>
<td>If you need further assistance:</td>
<td>• Call Consumer Services at 1-877-777-8042.</td>
</tr>
<tr>
<td></td>
<td>• For additional tips and answers to frequently asked questions, go to <a href="http://www.foodsaver.com/Support.aspx">www.foodsaver.com/Support.aspx</a></td>
</tr>
</tbody>
</table>
Trouble-Shooting cont.

**Problem:**

- Cannot insert bag
- Button is pressed when Latch is closed

**Solution:**

- Sealing Strip may have become too hot. Always wait at least 20 seconds for Bag melts
- Air was removed from the bag, but now air has re-entered around food contents.
- 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.
- Sharp food items may have punctured bag. Use a new bag if there is a hole.

**Assistance:**

- If you need further assistance:
  - Use FoodSaver brand bags. Our FoodSaver Bags and Rolls are specially designed for FoodSaver® units.
  - Gently stretch bag flat while inserting. Insert bag CURLED DOWN into Vacuum Channel.
  - Cover sharp food items with a soft cushioning material, such as a paper towel, top inside of bag and reseal.
  - Make sure there is enough bag material to reach center of drip tray. Always allow three inches (7.62 cm) extra space to allow the bag to seal tightly.
  - Sharp food items may have punctured bag. Use a new bag if there is a hole.
  - Make sure wall outlet is functional.
  - Make sure unit is plugged in.
  - Open Latch, make sure lid is all the way down, re-latch lid.
  - If you need further assistance:
    - Call Consumer Services at 1-877-777-8042.
Registering your appliance is quick and easy at www.prodregister.com/foodsaver. If you register on our website, you will have the opportunity to receive special bag and accessory introductory offers. Refer to the registration card inside the box.

For important safety information and helpful tips, please visit us at www.foodsaver.com (in English only) to get tips on vacuum sealing and order FoodSaver® brand accessories, bags and rolls, or call 1-877-777-8042 (U.S.), 1-877-804-5383 (Canada).

Enregistrer votre appareil est rapide et facile au www.prodregister.com/foodsaver. Quand vous utilisez notre site Web pour le faire, vous êtes admissible à certaines offres de lancement de sacs et d’accessoires. Voyez la carte d’enregistrement incluse dans l’emballage.

Pour obtenir d’autres renseignements de sécurité importants, des conseils pratiques relatifs à l’emballage sous vide, ainsi que pour commander des accessoires, sacs et rouleaux de marque FoodSaverMD, visitez au www.foodsaver.com (site uniquement offert en anglais) ou bien appelez le 1-877-777-8042 aux États-Unis, mais le 1 877 804-5383 au Canada.