FoodSaver®

THE #1 VACUUM SEALING SYSTEM

Owner's Manual



FM5400 Series



www.FoodSaver.com



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Important Safeguards & Tips

IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should always be followed to reduce the risk of fire, electric shock, and/or injury to persons including the following:

1. Read all instructions before use.
2. Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts, and before cleaning the appliance.
3. To protect against electric shock, do not immerse any part of appliance, power cord or plug in water or other liquid.
4. To disconnect, unplug power cord from electrical outlet. Do not disconnect by pulling on cord.
5. Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions, or has been damaged in any manner. Return appliance to an Authorized Service Center for examination, repair or adjustment. Do not attempt to replace or splice a damaged cord. For details, contact Customer Service at 1-877-777-8042.
6. Use appliance only for its intended use.
7. This appliance is not to be used by children or by persons with reduced physical, sensory or mental capabilities.
8. Close supervision is necessary when any appliance is used near children. Children should not play with the appliance.
9. Do not place on or near wet surfaces, or heat sources such as a hot gas or electric burner, or heated oven. Extreme caution must be used when moving products containing hot liquids.
10. Do not let cord hang over edge of table or counter, or touch hot surfaces. Place cord where it cannot be pulled.
11. Lid closes down automatically with force. Do not obstruct the lid from closing. Do not manually force the lid to close.
12.  Do not put fingers or any foreign objects inside of Vacuum View Window while vacuum sealing.

SAVE THESE INSTRUCTIONS

For Household Use Only

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; 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.

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.

POLARIZED PLUG

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

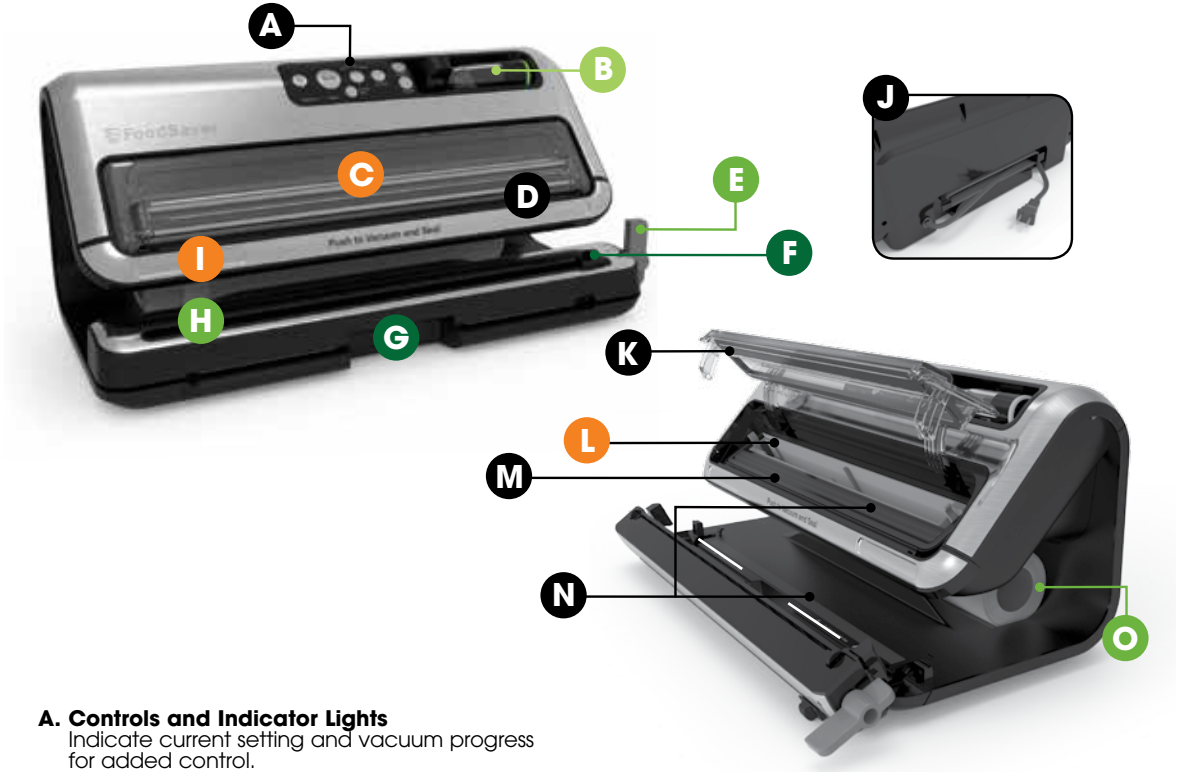


IMPORTANT TIPS

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, 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 three 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 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 (2.54 cm) of space at top of canister or container.
9. Pre-freeze fruits and blanch vegetables before vacuum packaging for best results. See the FoodSaver.com website for "Guidelines for Vacuum Packaging" and other tips.
10. Wait 20 seconds between seals to allow appliance to cool.

Product Features

FoodSaver® FM5400 Series



A. Controls and Indicator Lights
Indicate current setting and vacuum progress for added control.

B. Retractable Handheld Sealer
Works with FoodSaver® zipper bags, containers, canisters* and marinators*.

C. Vacuum View Window
Provides visibility to vacuum channel, drip tray and sealing strip.

D. Vacuum Channel
Simply insert the bag and press the Vacuum and Seal Activation Bar to start the vacuuming sealing process.

E. Unlock / Seal Lever
Seal: Turn back to put in seal mode. This will make a seal.
Unlock: Turn forward to Unlock bag material.

F. Bag Cutter

G. Bag Dispenser
Pull to receive sealed bag.

H. Lower Seal and Cut Bar
Simplifies making custom-sized bags.

I. Vacuum and Seal Bar
Press to vacuum and seal. Simply insert open end of bag into the vacuum channel and press down on vacuum seal bar. The Vacuum View Window will automatically close and grasp the bag to begin the vacuum and seal process.

J. Power Cord Storage
Located on the back of the unit.

K. Upper Gasket
Non-Removable.

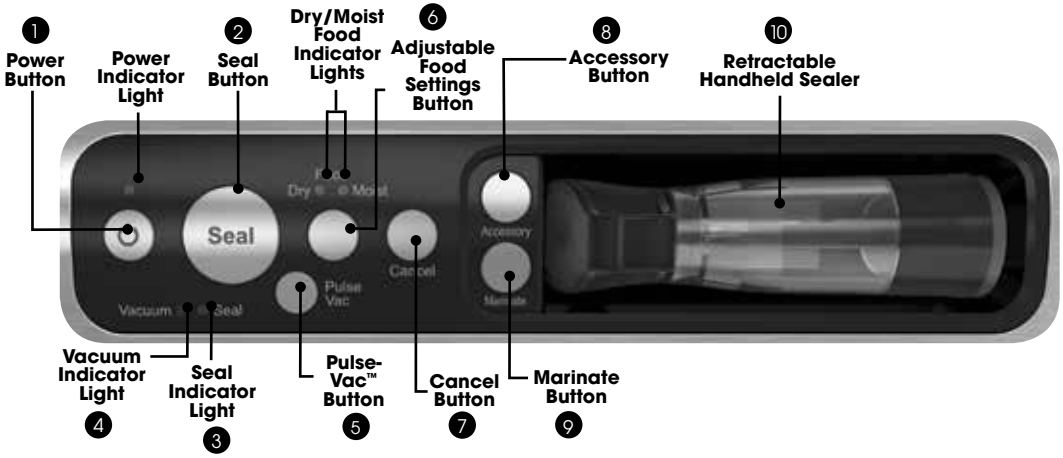
L. Removable Drip Tray
Catches overflow liquids and is dishwasher-safe.

M. Lower Gasket
Non-Removable.

N. Sealing Strips
Provides extra secure, air-tight seal

O. Open Roll Storage
For storage of FoodSaver® Vacuum Sealing Rolls.

Control Panel



1 Power Button
Press the Power button to begin. The Power light will become illuminated green. After vacuum sealing press Power Button to turn off appliance.

2 Seal Button
This button has two 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 on multilayer film bags (such as a potato chip bag) to keep food sealed airtight.

3 Seal Indicator Light
This light has two uses:
1. The pulsing red light indicates sealing process is engaged.
2. Flashing red light indicates error. (See Troubleshooting section on pg. 16 for more information).

4 Vacuum Indicator Light
Illuminates green when vacuum process is engaged. Shuts off when the full process is finished.

5 PulseVac™ Button
Use to manually control the vacuum process and avoid crushing delicate items. (See "Using PulseVac™ Control Feature" section on pg. 9 for further information).

6 Adjustable Food Settings Button
For optimal vacuuming and sealing of moist or juicy foods. Press the Adjustable Food Settings Button until the Moist Indicator Light is illuminated. Choose the dry food setting for foods without liquid. The Moist Food Indicator light will flash when Food Sealing Sensors automatically detect any moisture or liquid in the drip tray.

7 Cancel Button
Immediately halts your current function.

8 Accessory Button
Press for use with FoodSaver® accessories using the Retractable Handheld Sealer. Push Accessory Mode Button to begin vacuum process. Motor will run until Vacuum Sealing Process is complete. Press Accessory button again or Cancel button if you want to stop or cancel the vacuum sealing process.

9 Marinate Button
For use with Retractable Handheld Sealer. A ten minute sequence of vacuum pulse to rest ratio allowing foods to get optimum flavor infusion in the least amount of time. During this sequence the appliance will automatically vacuum and release three times. Press Marinate button again or Cancel button if you want to stop or cancel the vacuum sealing process.

10 Retractable Handheld Sealer
Works with FoodSaver® zipper bags, containers, canisters* and marinators*.

1 QUICK START GUIDE
HOW TO **INSTALL A ROLL**

1 **PRESS** power button, light will illuminate to indicate power is on.



2 **OPEN** the **Express Bag Maker Lower Seal and Cut Bar (H)** by pulling forward, away from the appliance.



3 **INSERT** roll from either side of appliance and slide in until it sets into notched out area.



4 **PULL** bag material forward to **white line**, sliding edges of bag all the way to indicator line marked on appliance.



5 **CLOSE** **Express Bag Maker Lower Seal and Cut Bar (H)** by pushing all the way back until it stops. **TURN** **Unlock/Seal Lever (E)** to seal position **to make first seal.**



NOTE: Red Seal light pulses while seal is being made. When the Red Seal light turns off the seal is complete. Cannot use upper vacuum view window until red light turns off.

IMPORTANT TIP: The visible roll allows you to see how much bag material you have left, so you can quickly see when you will need to replace a roll or purchase more.

2 QUICK START GUIDE
HOW TO **MAKE A BAG**

1 **TURN** lever to unlock position and **PULL** bag from **Bag Dispenser Area (G)** to desired length.

IMPORTANT TIP: Accurately measure the amount of bag material you will need by placing the food you will seal on the counter, and by pulling enough bag material to fit the amount of food for each bag. Remember to leave three inches (7.62 cm) of space between bag contents and top of bag.



2 **TURN Unlock/Seal Lever (E)** to seal position. **This creates the first seal of the next bag.**

NOTE: Red Seal light pulses while seal is being made. When the Red Seal light turns off the seal is complete.



3 **SLIDE Bag Cutter (F)** across to get your current bag.

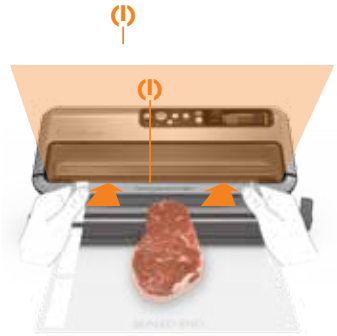
IMPORTANT TIP: Each time you turn the Unlock/Seal Lever (E) to seal you create the seal for your next bag, making continuous bag making a simpler process.



REPEAT steps **1, 2** and **3** to make more bags.

3 QUICK START GUIDE
HOW TO VACUUM AND SEAL A BAG







1 With both hands, **INSERT** the open end of the bag through the bottom of the **Vacuum View Window (C)** into **Drip Tray (L)**

IMPORTANT TIP: The Vacuum View Window allows you to easily see where to insert the end of the bag into the drip tray, before activating the vacuum and sealing bar

2 With the bag in place, **PUSH** and **RELEASE** the **Vacuum and Seal Bar (I) with both hands. The Vacuum View Window will automatically close** and grasp the bag, which begins the vacuum and seal process.

CAUTIONS: 1. Do not put fingers or any foreign objects inside of Vacuum View Window while vacuum sealing. 2. Lid closes down automatically with force. Do not obstruct the lid from closing. Do not manually force the lid to close.

When the Red Seal light turns off, the vacuum seal process is complete, the Vacuum View Window will release and the **sealed bag is ready** for storage.

IMPORTANT TIP: When Dry and Moist lights flash, the drip tray is full. Please empty it. Vacuum and Seal function will begin again after drip tray is emptied.

Use PulseVac™ Control Feature

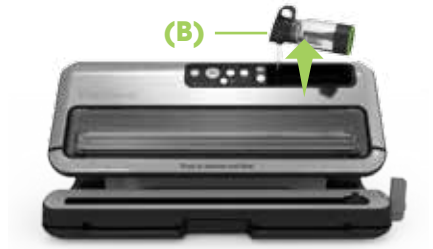
Use the PulseVac™ Control feature to manually control the vacuum process and avoid crushing delicate items.

1. Place item(s) in bag, allowing at least three inches (7.62 cm) of space between bag contents and top of bag.
2. Press the PulseVac™ button. This will cause the "Vacuum" light to illuminate.
3. Insert open end of the bag into the Vacuum View Window until it is just inside of the drip tray. Then Press Seal activation bar to close the window.
4. Press the PulseVac™ Button. The vacuum pump will run when the PulseVac™ Button is held down. Release the PulseVac™ Button to stop the vacuum process. This will allow you to adjust the contents of the bag for better control of the vacuum sealing process. Repeat pushing the PulseVac™ Button until desired amount of air has been removed.

NOTE: If the vacuum pump stops engaging after several pushes of the PulseVac™ Button, it means the maximum vacuum has been reached. Do not continue to push the PulseVac™ Button. The bag will be sealed automatically if you reach max vacuum.

5. Press Seal Button to seal the bag and end the PulseVac™ mode.
6. When the red Seal Indicator light turns off, remove bag. Refrigerate or freeze if needed.

QUICK START GUIDE
HOW TO USE THE **RETRACTABLE HANDHELD SEALER**



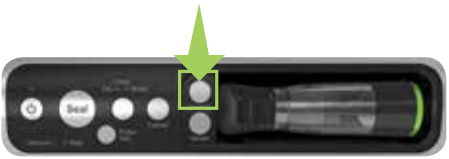
1 **PULL Retractable Handheld Sealer (B)** from appliance.



2 **FOR ZIPPER BAGS & CONTAINERS:**
Place end of Retractable Handheld Sealer over valve on bag or container.

3 **TO VACUUM ZIPPER BAGS AND CONTAINERS:**
Press Accessory button.

CAUTIONS: 1. Do not put fingers or any foreign objects inside of Vacuum View Window while vacuum sealing.
2. Lid closes down automatically with force. Do not obstruct the lid from closing. Do not manually force the lid to close.



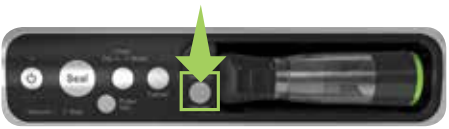
4 **FOR CANISTERS & MARINATORS:**
Requires disassembly of adapter. Remove clear bottom portion of Retractable Handheld Sealer from top handle. Insert the tip into the port on the canisters or marinators.



5 **TO VACUUM IN CANISTERS:**
Press Accessory button.



6 **TO MARINATE IN CANISTER:**
Press Marinate button.



Care
and Cleaning of your Vacuum Sealer

Appliance:

Unplug from outlet and allow to cool before cleaning.

CAUTION: Do not immerse any part of appliance, power cord or plug in water or other liquid.

Check Gaskets and around Drip Tray to make sure they are free from food materials. Wipe off Gaskets with warm soapy cloth if needed. Upper Gasket can not be removed.

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 on top rack of dishwasher. Dry thoroughly before re-inserting into the appliance.





IMPORTANT TIP:
Always leave Unlock/Seal lever in the Unlock position when you are done using your FoodSaver® appliance.



Retractable Handheld Sealer Reservoir:

Empty Reservoir after each use. Wash in warm soapy water. Air dry before replacing. To remove Reservoir from handheld sealer, holding top portion (black upper piece) firmly, pull lower reservoir down and off.

NOTE: Always clean after each use when fluid is visible.



Guidelines

For Successful Vacuum Sealing

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 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.

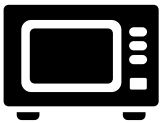
To preserve foods safely, it is critical that you maintain low temperatures. You can significantly reduce the growth of microorganisms at temperatures of 40°F (4°C) or below. Freezing at 0°F (-17°C) does not kill microorganisms, but stops them from growing. For long-term storage, always freeze perishable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

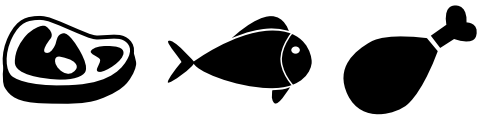
Food Preparation and Reheating Tips



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).

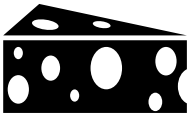


Preparation Guidelines for Meat and Fish:

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 (2.54 cm) of bag material for each time you plan to open and reseal in addition to the three inches (7.62 cm) room you normally leave between contents and seal. 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.



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.

Food Preparation and Reheating Tips

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 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 seal as normal. 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 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® Canister.



Preparation Guidelines for Baked Goods:

To vacuum seal 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 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 canister before vacuum sealing. 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 seal.



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).

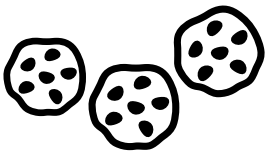
To vacuum seal non-carbonated bottled liquids, you can use a FoodSaver® Bottle Stopper with the original container. Remember to leave at least one inch (2.54 cm) of room between contents and bottom of Bottle Stopper. You can reseal bottles after each use.

Food Preparation and Reheating Tips



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, to school or the great outdoors whenever you are!



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

Vacuum Sealing Non-Food Items

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, Canisters and Accessories.



- 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.



- 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, 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.



- 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!



- 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
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 several minutes for unit to cool down. • Always wait 20 seconds between seals. • 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® Roll on pg. 8). • Adjust the bag and try again. Make sure the open end of the bag is 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 upper gasket is inserted properly and there are no foreign objects, dirt or debris on it (See Care and Cleaning on pg. 11).
Upper Gasket is loose or has a tear	• Take out the upper gasket, clean it and re-insert it into the Vacuum Channel (See Care and Cleaning on pg. 11). • Upper Gasket is available for purchase on FoodSaver.com or by calling 1-877-777-8042.
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 re-insert the Gasket into the Vacuum Channel (See Care and Cleaning on pg. 11). • Bag has wrinkles: To prevent wrinkles in the seal, gently stretch bag flat while inserting bag into Vacuum Channel. • Make sure unit is turned on. • Unit overheated. Wait several minutes for unit cool down.
No lights on the control panel	• Make sure unit is plugged in. • Make sure wall outlet is functional. • Make sure Vacuum View Window is all the way down. • Make sure unit is turned on.
Nothing happens when Vacuum View Window is closed.	• Make sure unit is plugged in. • Make sure unit is turned on. • Make sure wall outlet is functional. • Press on Vacuum and Seal Activation bar.

Troubleshooting (cont.)

Problem	Solution
Cannot insert bag into machine	• 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. • Gently stretch bag flat while inserting into vacuum channel. Insert bag CURL DOWN into Vacuum Channel.
Air was removed from the bag, but now air has re-entered	• 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. • 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. • 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. • 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.
Bag melts	• Sealing Strip may have become too hot. Always wait at least 20 seconds for appliance to cool down before you vacuum seal another item. • Use FoodSaver® brand bags. Our FoodSaver® Bags and Rolls are specially designed for FoodSaver® units.
Container does not vacuum	• The lid of the container must be correctly placed on and aligned to the container • Make sure you press the Accessory button.
Roll not dispensing:	• Please pull roll firmly from bag dispenser. It is located under the Lower Cut and Seal bar.
If you need further assistance:	• Call Consumer Services at 1-877-777-8042. • For additional tips and answers to frequently asked questions, go to www.foodsaver.com and click the "Service & Support" tab.

Replacement Parts



Replacement parts are available for purchase on FoodSaver.com or by calling 1-877-777-8042

5-Year Limited Warranty

Sunbeam Products, Inc. doing business as Jarden Consumer Solutions or if in Canada, Sunbeam Corporation (Canada) Limited doing business as Jarden Consumer Solutions (collectively "JCS") warrants that for a period of five years from the date of purchase, this product will be free from defects in material and workmanship. JCS, at its option, will repair or replace this product or any component of the product found to be defective during the warranty period. Replacement will be made with a new or remanufactured product or component. If the product is no longer available, replacement may be made with a similar product of equal or greater value. This is your exclusive warranty. Do NOT attempt to repair or adjust any electrical or mechanical functions on this product. Doing so will void this warranty.

This warranty is valid for the original retail purchaser from the date of initial retail purchase and is not transferable. Keep the original sales receipt. Proof of purchase is required to obtain warranty performance. JCS dealers, service centers, or retail stores selling JCS products do not have the right to alter, modify or any way change the terms and conditions of this warranty.

This limited warranty does not cover normal wear of parts or damage resulting from any of the following: negligent use or misuse of the product, use on improper voltage or current, use contrary to the operating instructions, disassembly, repair or alteration by anyone other than JCS or an authorized JCS service center or use of this product with non-FoodSaver® branded bags and/or rolls. Further, this limited warranty does not cover: Acts of God, such as fire, flood, hurricanes and tornadoes.

What are the limits on JCS's Liability?

JCS shall not be liable for any incidental or consequential damages caused by the breach of any express, implied or statutory warranty or condition.

Except to the extent prohibited by applicable law, any implied warranty or condition of merchantability or fitness for a particular purpose is limited in duration to the duration of the above warranty.

JCS disclaims all other warranties, conditions or representations, express, implied, statutory or otherwise.

JCS shall not be liable for any damages of any kind resulting from the purchase, use or misuse of, or inability to use the product including incidental, special, consequential or similar damages or loss of profits, or for any breach of contract, fundamental or otherwise, or for any claim brought against purchaser by any other party.

Some provinces, states or jurisdictions do not allow the exclusion or limitation of incidental or consequential damages or limitations on how long an implied warranty lasts, so the above limitations or exclusion may not apply to you.

This warranty gives you specific legal rights, and you may also have other rights that vary from province to province, state to state or jurisdiction to jurisdiction.

How to Obtain Warranty Service

In the U.S.A.
If you have any question regarding this warranty or would like to obtain warranty service, please call 1.877.777.8042 and a convenient service center address will be provided to you.

In Canada
If you have any question regarding this warranty or would like to obtain warranty service, please call 1.877.804.5383 and a convenient service center address will be provided to you.

In the U.S.A., this warranty is offered by Sunbeam Products, Inc. doing business as Jarden Consumer Solutions located in Boca Raton, Florida 33431. In Canada, this warranty is offered by Sunbeam Corporation (Canada) Limited doing business as Jarden Consumer Solutions, located at 20 B Hereford Street, Brampton, Ontario L6Y 0M1. If you have any other problem or claim in connection with this product, please write our Consumer Service Department.

PLEASE DO NOT RETURN THIS PRODUCT TO ANY OF THESE ADDRESSES OR TO THE PLACE OF PURCHASE.

For inquiries regarding recycling and proper disposal of this product, please contact your local waste management facility.

FoodSaver®

THE #1 VACUUM SEALING SYSTEM

Registering your appliance is quick and easy at www.foodsaver.com/register. 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 to get tips on vacuum sealing and order FoodSaver® brand accessories, bags and rolls, or call 1-877-777-8042 (U.S.).

Watch "How To Use Video" for additional assistance
www.youtube.com/foodsaver

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