FoodSaver®

THE #1 VACUUM SEALING SYSTEM

Owner's Manual



FM1100, FM1200, FM1300, FM1400 & FM1500 Series

www.FoodSaver.com

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Important Safeguards & Tips

Important Safeguards

For your own safety, always follow these basic precautions when using a FoodSaver® Fresh 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 or hot surfaces, or near a heat source.
3. **Caution:** 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. 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.
9. **Caution:** Place cord where the cord cannot be pulled, cause user to be entangled with the cord, or cause the product to be overturned. Please empty the Retractable Handheld Sealer after every use.

For Household Use Only

SAVE THESE INSTRUCTIONS

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® Fresh Containers and Zipper Bags.
3. During the vacuum packaging process, small amounts of liquids, crumbs or food particles can be inadvertently pulled into the Vacuum Head. Clean the reservoir after each use.
4. Avoid overfilling; always leave at least 4 inches (10.16 centimeters) of bag material between bag contents and zipper of bag. This allows room for the bag material to cinch tightly against the food.
5. Make sure to slide fingers across zipper to close bag before placing it in the unit.
6. 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.
7. When using Fresh Containers, remember to leave one inch of space at top.
8. 120v Appliances Only: The FoodSaver® appliance has a polarized plug (one blade is wider than the other). To reduce risk of electrical shock, this plug is intended to fit in a polarized outlet only one way. If plug does not fit fully in the outlet, reverse plug. If it still does not fit, contact a qualified electrician. Do not modify plug in any way.
9. **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.

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.

Welcome to FoodSaver® Vacuum Sealing System

Congratulations…

You are about to enjoy the freshness benefits of FoodSaver®, The #1 Selling Brand of Vacuum Sealing Systems. For years, the FoodSaver® Vacuum Sealing 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 two times longer than conventional storage methods. Keep your FoodSaver® appliance on your counter top, and you'll soon discover its convenience and versatility all through the year.

Free Gift with Registration!

Register now and you'll receive a free gift. It's our way of saying "thanks" to you for buying FoodSaver® products.

www.foodsaver.com/register

After registering your product, you'll have exclusive access to special sale items for online registrants only.

Welcome to the world of FoodSaver® products!

Questions?

Contact customer service:

1 (877) 777-8042

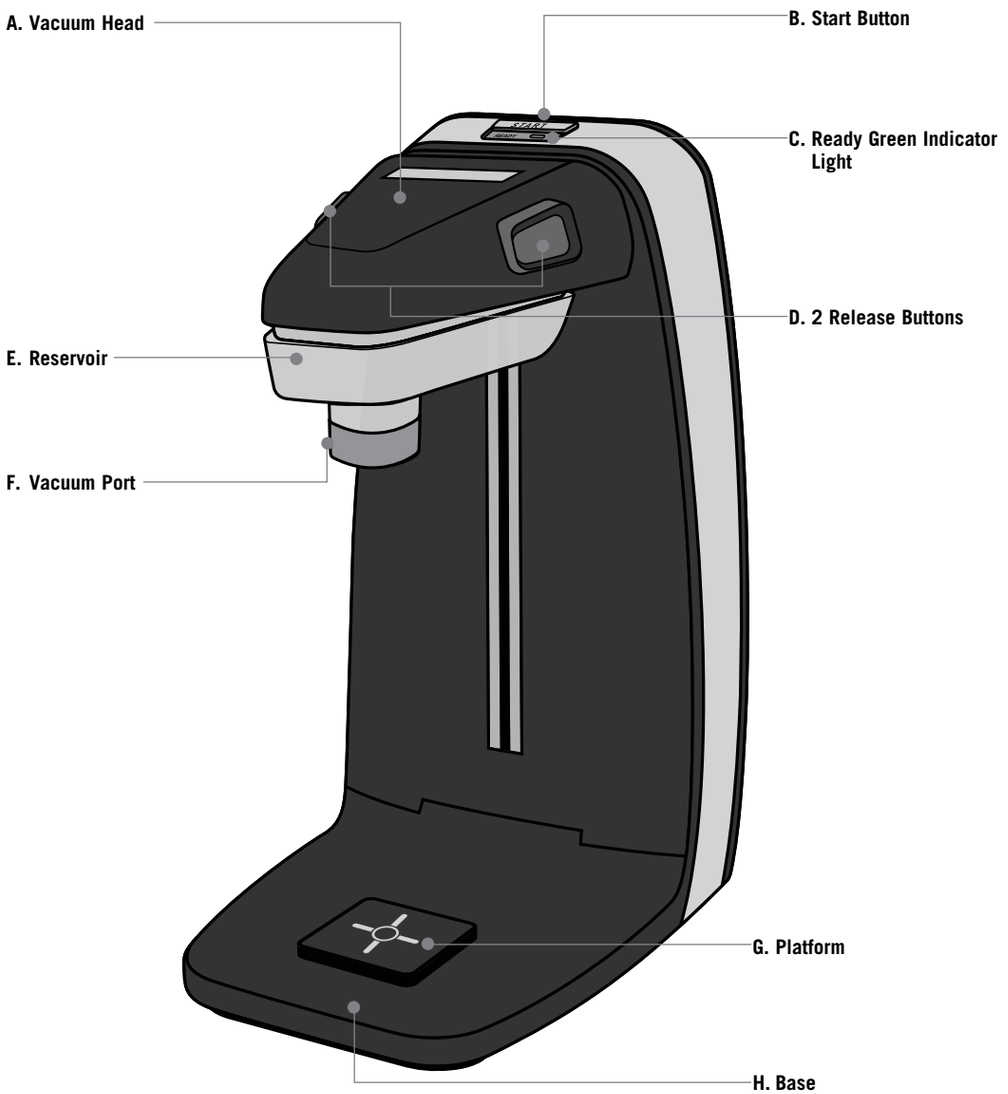
or visit us online:

www.FoodSaver.com

Please do not return this product to place of purchase.

Product Features

FoodSaver® FM1100, FM1200, FM1300, FM1400 & FM1500 Series



How to...

Vacuum Seal with FoodSaver® Fresh Containers

STEP 1

Place food or item to be vacuum sealed inside FoodSaver® fresh container. Press firmly on all sides to ensure lid is properly closed (Fig. 1).

STEP 2

Place container on unit base using platform as a guide (Fig. 2).

STEP 3

Simultaneously press both release buttons at the vacuum head to adjust its height (Fig. 3). Press the vacuum head on the container until it clicks, the green ready indicator will turn on.

NOTE: The green light will only illuminate if the vacuum head has made secure contact with the top of the container.

STEP 4

Push start button to initiate vacuum sealing process (Fig. 4).

STEP 5

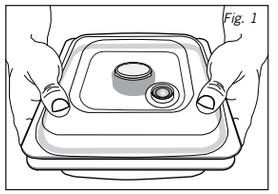
The vacuum indicator on the container “dimple” will form early during the vacuum sealing process. Do not stop the process. Allow the vacuum to complete the cycle before removing the container from the machine. The unit will stop automatically once the container is vacuum sealed (Fig. 5).

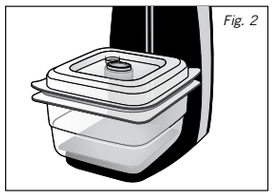
NOTE: If the food you are vacuum sealing contains flour, bread crumbs or other powdery foods, some of it might be sucked out of container and will be stored in reservoir located at vacuum head. If it fills out completely, the unit will automatically stop working. Please make sure to empty it out and clean after each use.

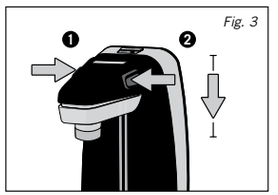
STEP 6

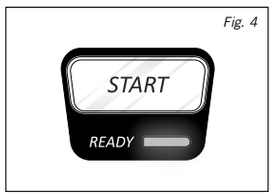
Simultaneously press both release buttons again to lift vacuum head up and remove fresh container (Fig. 6). Now you can store your fresh container in refrigerator, pantry or take on the go.

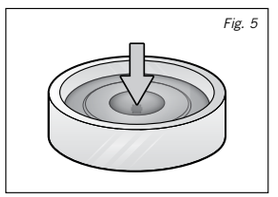
Go to www.foodsaver.com for additional hints, tips, instructional videos and information about how to purchase FoodSaver® parts and accessories.

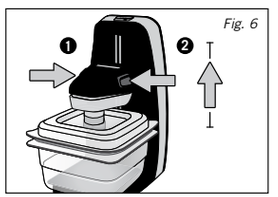












How to...

Vacuum Seal with FoodSaver® Zipper Bags

STEP 1

Place food or item to be vacuum sealed inside FoodSaver® Zipper Bag.

STEP 2

Place FoodSaver® Zipper Bag on unit base using platform of as a guide to place and align zipper bag valve (Fig. 1).

STEP 3

Simultaneously press both release buttons at the vacuum head to adjust its height (Fig. 2). Press the vacuum head on the FoodSaver® Zipper Bag (Fig. 3) until it clicks, the green ready indicator will turn on.

NOTE: The green light will only illuminate if the vacuum head has made secure contact with the top of the FoodSaver® Zipper Bag.

STEP 4

Push start button to initiate vacuum sealing process (Fig. 4). Push the Start Button again when you are done vacuum sealing the FoodSaver® Zipper Bag.

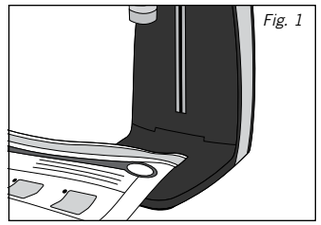
NOTE: You may need to cancel the vacuum sealing process when dealing with delicate foods. In order to do that just push the Start Button and the unit will stop vacuum sealing.

STEP 5

When you are done vacuum sealing press both release buttons simultaneously again to lift vacuum head up and remove fresh Zipper Bag (Fig. 5). Now you can store the Zipper Bag in refrigerator, pantry or take on the go.

NOTE: The FoodSaver® Zipper Bags should not be used to vacuum seal liquids. If vacuuming moist foods, ensure that the liquid does not reach the Zipper Bag valve and check and clean the Fresh Appliance reservoir as needed.

Go to www.foodsaver.com for additional hints, tips, instructional videos and information about how to purchase FoodSaver® parts and accessories.


Fig. 1

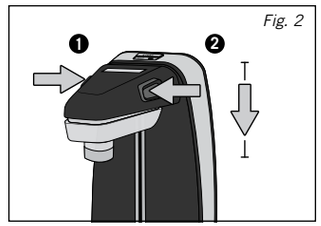


Fig. 2

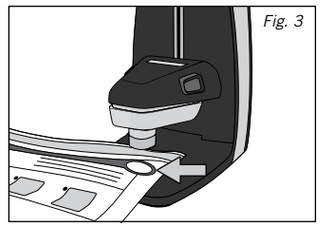

Fig. 3



Fig. 4

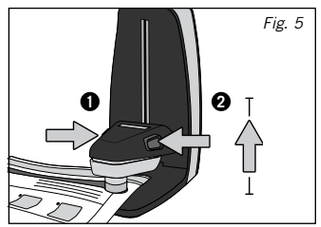


Fig. 5

How to...

Marinate with your FoodSaver® Fresh Appliance

Your FoodSaver® Fresh Appliance allows you to quickly marinate foods. The FoodSaver® Fresh Containers are great to marinate foods.

STEP 1

Prepare enough of your favorite marinade to fully cover food inside the fresh container. Press firmly on all sides to ensure lid is properly closed (Fig. 1).

NOTE: Always leave at least one inch (2.54 centimeters) of space between contents and top of rim.

NOTE: Make sure rubber gasket underneath lid as well as rim of container is free from food materials.

STEP 2

Place container on unit base using platform as a guide (Fig. 2). Please make sure to position container with oval valve and dimple of freshness on lid.

STEP 3

Simultaneously press both release buttons at the vacuum head to adjust its height (Fig. 3). Guide the vacuum port until it clicks onto the container, the green ready indicator will turn on.

STEP 4

Push start button to initiate quick marinate process (Fig. 4).

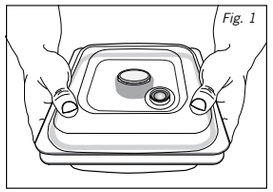
STEP 5

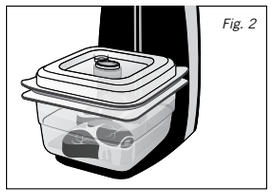
The vacuum indicator on the container “dimple” will form early during the vacuum sealing process. Do not stop the process. Allow the vacuum to complete the cycle before removing the container from the machine. The unit will stop automatically once the container is vacuum sealed (Fig. 5).

STEP 6

Simultaneously press both release buttons again to lift vacuum head up and remove fresh container (Fig. 6). Leave the food vacuum sealed for 20 minutes to make sure the marinate penetrates the food.

Go to www.foodsaver.com for additional hints, tips, instructional videos and information about how to purchase FoodSaver® parts and accessories.


Fig. 1


Fig. 2

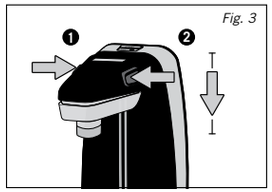


Fig. 3

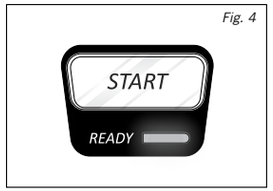
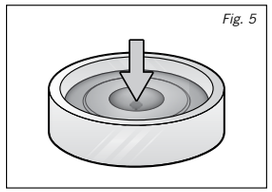


Fig. 4


Fig. 5

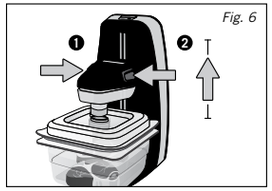


Fig. 6

Care

and Cleaning of your Fresh Appliance

To Clean Appliance:

STEP 1

Remove Power Cord from electrical outlet.

IMPORTANT: Do not immerse in liquid.

STEP 2

Slide out reservoir after each use, when liquids or powder/crumbs are visible, to empty it out and clean it.

NOTE: To remove reservoir, hold it with two fingers and pull down. Gasket on reservoir may also be removed for cleaning. Check gasket to ensure it is free from food residues. Clean it with warm soapy water and let dry.

STEP 3

Wash in warm soapy water.

STEP 4

Air dry before replacing.

STEP 5

Check Vacuum Port and the Track to make sure it is free from food materials and wipe it clean.

To Clean the Container Vacuum Valve:

STEP 1

Remove the vacuum valve cover from the lid.

STEP 2

Remove both pieces of the vacuum valve.

STEP 3

Carefully wash the parts by hand with a soft sponge.

STEP 4

Rinse and dry all parts.

STEP 5

Replace vacuum valve pieces and valve cover on cleaned lid.

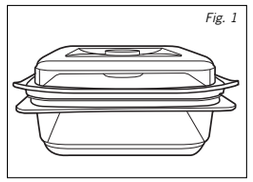
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FoodSaver®

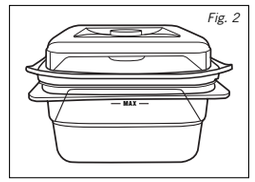
Fresh Containers & Zipper Bags

The following FoodSaver® Fresh containers are available for sale at you retailer or online.

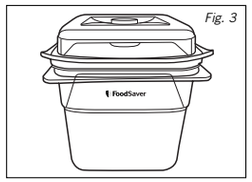
3 CUP



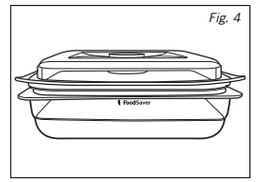
5 CUP



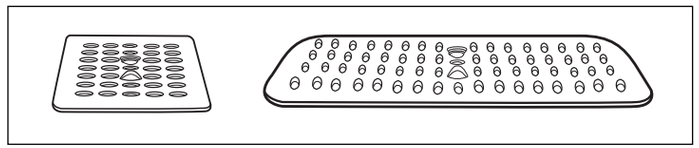
8 CUP



10 CUP

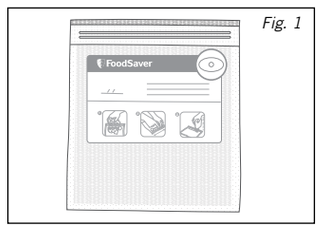


Accessory trays available to purchase separately.

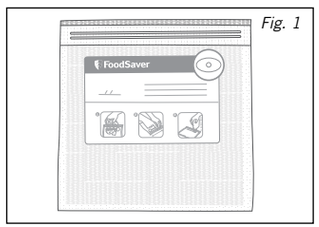


The following FoodSaver® Fresh zipper bags are available for sale at you retailer or online.

Quart Size

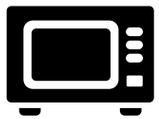


Gallon Size



Guidelines

Food Preparation and Reheating Tips



Thawing and Reheating Vacuum-Sealed Foods

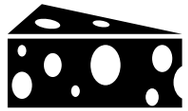
Always thaw foods in either refrigerator or microwave — do not thaw perishable foods at room temperature.

To reheat foods in a microwave in a FoodSaver® Fresh Container, release vacuum and you can keep the lid on. Zipper bags must be partially open/unzipped on microwave.



Guidelines for Meat:

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. When you're ready to reseal the cheese, just place it back on the FoodSaver® Fresh Container or zipper bags and vacuum again.

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: Some foods (including broccoli, Brussels sprouts, cabbage, cauliflower, kale, turnips, onion, mushrooms, garlic and bananas) naturally emit gases during storage. Therefore, after blanching, they must be stored in freezer only.

Food Preparation and Reheating Tips (cont.)

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® Fresh Container. 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:
First wash the vegetables, and then dry with a towel or salad spinner. After they are dried, put them in a FoodSaver® Fresh Container and vacuum seal as normal. Store in refrigerator.



Preparation Guidelines for Fruits:
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® Fresh Container.



Preparation Guidelines for Baked Goods:
To vacuum seal soft or airy baked goods, we recommend using a FoodSaver® Fresh Container so they will hold their shape. 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® Zipper Bag, or use a FoodSaver® Fresh Container to vacuum seal.



Preparation Guidelines for Liquids:
Wait for hot liquids to cool to room temperature before vacuum sealing on a FoodSaver® Fresh Container, vacuum sealing hot liquids may result in loss of vacuum.

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.

Troubleshooting

Problem	Solution
Fresh Appliance is not vacuuming air out of the Zipper Bag	• 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 appliance platform 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® Fresh Container will not vacuum	• Make sure lid is closed securely on all 4 sides. Please refer to the “How to vacuum seal with containers” section in this manual. • Make sure rubber gasket on inside of lid is free from food materials. Make sure the gasket on the inside of the lid is secure in place. • Examine rim of container for cracks or scratches. Any gaps can prevent containers from vacuuming properly. Make sure container valve is clean. Please refer to the "Care" section in this manual.
LED light on unit blinks red	• This indicates that the appliance did not reach full vacuum on time. Raise the head and make sure the container or zipper bag are closed correctly. • Make sure liquid reservoir is clean and clicked in place correctly so there are no air leaks. • Move head down and gently but fully press it on device to vacuum and press START button to initiate vacuum process. The vacuum process should not take longer than 1 minute.
Light on unit blinks green	• This indicates the container or zipper bag are not engaged to the vacuum head before pressing the START button. Move head and gently but fully press it on device to vacuum and press START button to initiate vacuum process.
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**

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 from the date of purchase, this product will be free from defects in material and workmanship provided this product is used with FoodSaver® bags and/or rolls. This Limited Five-Year Warranty shall be effective from the original purchase date and shall expire five (5) years after the original purchase date ("Limited Warranty Period"). JCS, at its option, will repair or replace this product or any component of the product found to be defective during the Limited Warranty Period, provided the defect is not caused by the use of any non-FoodSaver® branded bags and/or rolls . A replacement will be made with a new or remanufactured product or component. If the product is no longer available a replacement may be made with a similar product of equal or greater value. This is your exclusive Limited Warranty. Do NOT attempt to repair or adjust any electrical or mechanical functions on this product. Doing so will void this Limited Warranty. This Limited 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 Limited 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' Liability?

Damage to a product caused by use of non-FoodSaver® branded bags and/or rolls, accident, misuse, or abuse is not covered by this Limited Warranty. Improper care and cleaning will void this Limited Warranty. 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.

NOTES

FoodSaver®

THE #1 VACUUM SEALING SYSTEM

FOR FRESH CONTAINERS

While most fruits and vegetables stay fresh longer under vacuum seal, some may decay faster from their natural ripening process when under vacuum. Use this chart to determine when to use vacuum sealing and/or the produce tray*.

FOOD	VACUUM SEAL	PRODUCE TRAY *sold separately
Lettuce	●	●
Cucumbers (sliced)	●	●
Celery	●	-
Apples / Bananas	X	-
Carrots (sliced)	●	-
Leafy greens	●	●
Berries	●	●
Onions / Garlic	X	-
Mushrooms	X	-
Green beans	●	●
Pineapple	●	●
Zucchini	●	-

Some fruits & vegetables produce gases that may result in a loss of vacuum.

Steam may result in a loss of vacuum. Be sure to vacuum seal foods at room temperature.

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.).

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