FoodSaver®
VACUUM SEALING SYSTEM

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 to get tips on vacuum sealing and order FoodSaver® brand accessories, bags and rolls, or call 1-877-777-8042 (U.S.).

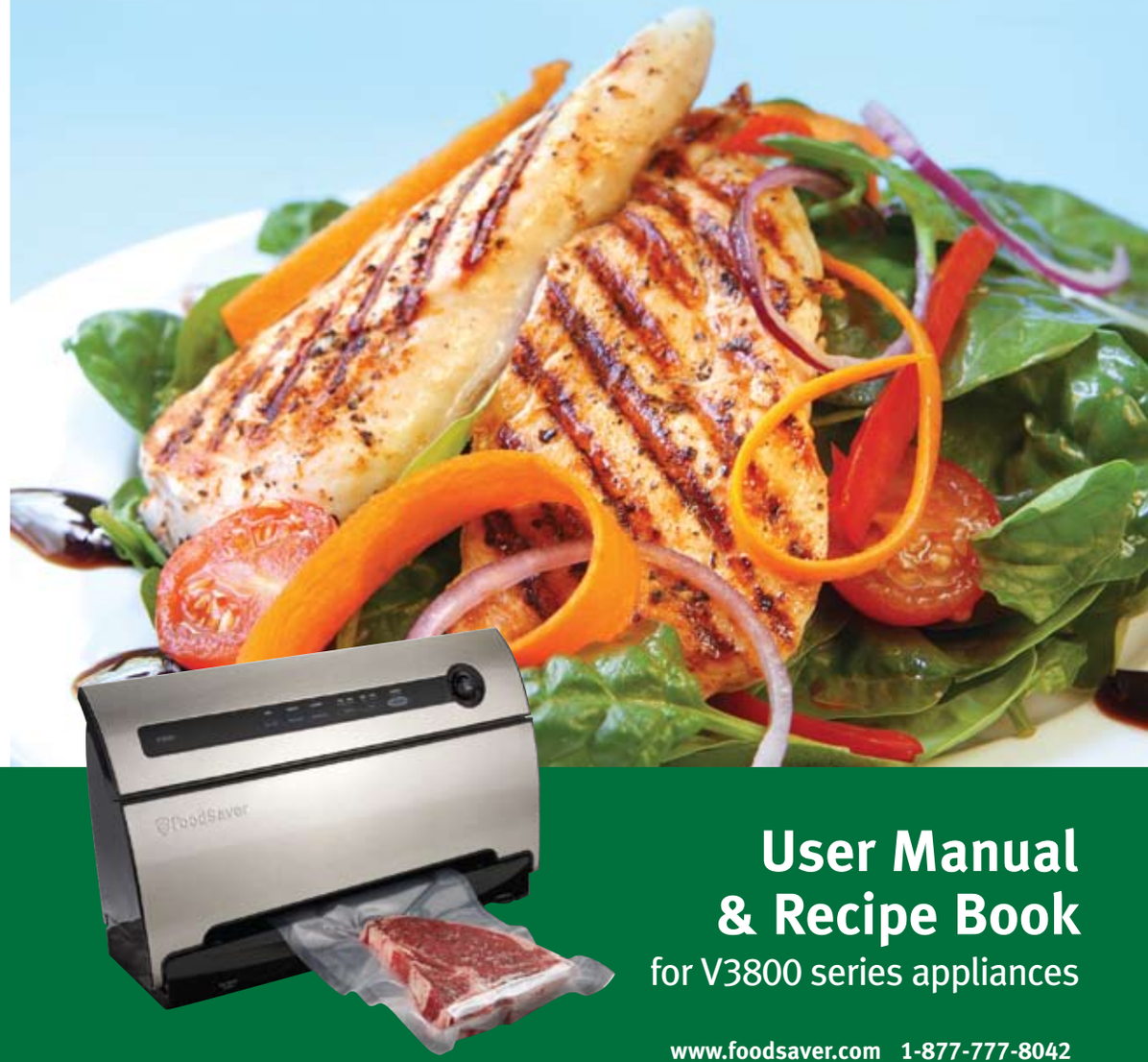
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FoodSaver®
VACUUM SEALING SYSTEM



User Manual & Recipe Book

for V3800 series appliances

www.foodsaver.com 1-877-777-8042

Important Safeguards & Tips

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 or hot surfaces, or near a heat source.
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. 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.
10. 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.
11. Wait 20 seconds between seals to allow appliance to cool.
12. No user servicing

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® Bags, 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.
9. Pre-freeze fruits and blanch vegetables before vacuum packaging for best results. See guidelines for Vacuum Packaging Section.

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 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 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 countertop, and you'll soon discover its convenience and versatility.

Questions?

Contact customer service at

877-777-8042

or visit www.foodsaver.com.

Do not return this product to place of purchase.

Why Vacuum Package?

Exposure to air causes food to lose nutrition and flavor, and also causes freezer burn and enables bacteria, mold and yeast to grow. The FoodSaver® vacuum packaging system removes air and seals in flavor and quality. With a full line of FoodSaver® Bags, Canisters and Accessories to expand your options, you can now enjoy the benefits of a scientifically proven food storage method that keeps food fresh up to five times longer.

The FoodSaver® Vacuum Packaging System Saves Time and Money.

- **Spend less money.** With the FoodSaver® system, you can buy in bulk or buy on sale and vacuum package your food in desired portions without wasting food.
- **Save more time.** Cook ahead for the week, preparing meals and saving them in FoodSaver® Bags.
- **Marinate in minutes.** Vacuum packaging opens up the pores of food so you can get that great marinated flavor in minutes instead of hours.
- **Make entertaining a breeze.** Make your signature dish and holiday treats in advance so you can spend quality time with your guests.
- **Enjoy seasonal or specialty foods.** Keep highly perishable or infrequently used items fresh longer.
- **Control portions for dieting.** Vacuum package sensible portions and write calories and/or fat grams on the bag.
- **Protect non-food items.** Keep camping and boating supplies dry and organized for outings. Protect polished silver from tarnishing by minimizing exposure to air.

Features of Your FoodSaver® Appliance



A. Controls and Indicator Lights
To indicate current setting, vacuum progress and for added control.

B. Vacuum Progress Display
Blue lights signal progression of vacuuming and sealing process. All lights extinguish when the full process is finished.

C. Seal Button
CrushFree™ Instant Seal feature. Prevents crushing delicate items.

D. Appliance Door
Opens to access Built-in Roll Holder and Cutter.

E. Vacuum Channel
Simply insert bag and the FoodSaver® appliance does the rest.

F. Retractable Accessory Hose/ Accessory Port
Accessory hose can be used with all FoodSaver® Brand Accessories.

* not available on all models

Features of Your FoodSaver® Appliance



G. Built-in Roll Holder
For storage of FoodSaver® Vacuum Sealing Rolls.

H. Roll Cutter Bar
Simplifies making custom-sized bags.

I. Auto Bag Sensing
Simply insert open end of bag into the vacuum channel and the machine will sense and grasp the bag, vacuum, seal and shut-off automatically.

J. Release Buttons
To open appliance for cleaning.

K. Appliance Door
Opens to access Built-in Roll Holder and Cutter.



L. Lower Gasket (glued)

M. Extra-wide Sealing Strip with Non-stick Coating
Provides extra secure, airtight seal that's two times wider.

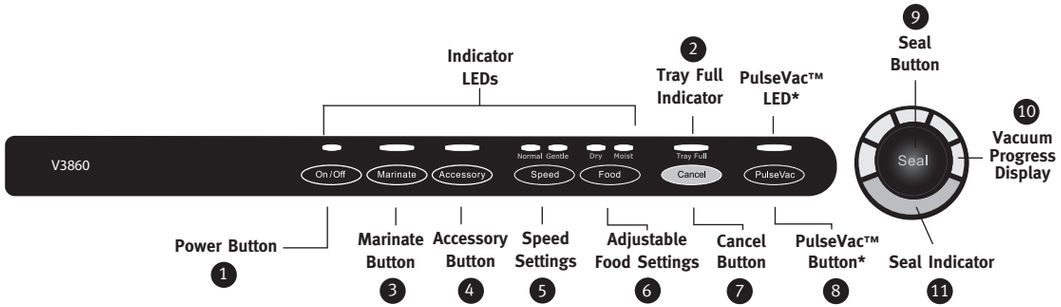
N. Drip Tray
Catches overflow liquids and contains Food Sensors to detect liquid.

O. Upper Bag Detection Tray

P. Upper Gasket (glued)

Q. Rubber Seal Profile

Features of Your FoodSaver® Appliance



1 POWER BUTTON
Press the power button to begin. The Power Indicator, Speed Indicator and Food Indicator lights will become illuminated. After Vacuum Sealing, press Power Button to turn appliance Off. **Note:** After 12 minutes, the appliance will turn Off automatically.

2 TRAY FULL INDICATOR LIGHT
During the vacuum sealing process, small amounts of liquids, crumbs or food particles can be inadvertently pulled into the Drip Tray (N). When excess liquid fills the Drip Tray, the unit will turn off and the Tray Full Indicator 2 will activate. To resume normal operation, remove the Drip Tray, empty liquid, wash in warm soapy water or place in top rack of dishwasher. Dry and replace Drip Tray in trough. (See Care and Cleaning)

3 MARINATE BUTTON
A ten minute predetermined sequence of vacuum pulse to rest ratio allowing foods to get optimum flavorinfusion in the least amount of time. See "Marinating with your FoodSaver®" section on page 10.

4 ACCESSORY BUTTON
Press to achieve best vacuum for canisters and accessories. Push Canister Vacuum Button 4 to begin vacuum process. Motor will run until Vacuum Sealing Process is complete.

5 SPEED SETTINGS BUTTON*
When vacuum sealing delicate items, press Speed Setting Button 5 so that the gentle speed indicator light is illuminated. For more control you may press Seal Button 5 at any time to stop vacuum and begin automatic sealing process. **Note:** Appliance will default to Normal speed upon pressing the Power On Button or when power has been interrupted.

6 ADJUSTABLE FOOD SETTINGS BUTTON
For optimal vacuuming and sealing of moist or juicy foods, press the Adjustable Food Setting Button 6 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 (N). **Note:** Appliance will default to Dry setting upon pressing the Power Button or when power has been interrupted, unless liquid is detected in the Drip Tray. (See Care and Cleaning section of this Quick Start Guide).

7 CANCEL BUTTON
Immediately halts the current function opening the Vacuum Channel.

8 VACUUM PROGRESS DISPLAY
Displays vacuum levels as the bag/canister is evacuated.

9 SEAL BUTTON
CrushFree™ Instant Seal feature-
This button has four uses:

1. Press to immediately stop the vacuum process and begin sealing the bag. This prevents crushing delicate items such as bread, cookies and pastries.
2. Press to create a seal when making bags from a FoodSaver® Roll.
3. Press to create a seal on Mylar bags (such as a potato chip bag) to keep food sealed airtight.
4. Press during PulseVac™ mode to seal bag.

10 SEAL INDICATOR LIGHT
Constant Red light indicates sealing process is engaged. **(Flashing light indicates error)**

* not available on all models

How to Make a Bag from a FoodSaver® Vacuum Sealing Roll

Lift Roll Cutter



Fig. 1

Slide Cutter



Fig. 2

1. Open appliance door and place roll into Roll Storage Compartment (K). For Best results, insert roll with material flap down. **Note:** Bags can be sealed with appliance door either open or closed.
2. Lift up Roll Cutter Bar (H) and place bag material beneath the cutter bar (*See Fig.1*).
3. Pull out enough bag material to hold item being vacuum packed, plus 4 inches. Lower the Cutter Bar and slide Roll Cutter (H) across the Cutter Bar (*See Fig.2*).
4. Press Seal Button (C). Red seal light will illuminate.
5. Using two hands, insert open end of bag into Vacuum Channel (E) until clamp motor starts. Bag must be centered between arrows.
6. When red seal light 11 turns off, sealing is complete. You may remove bag from the Vacuum Channel (E).
7. You now have one sealed end.
8. Now you are ready to vacuum seal with your new bag *(See below)*.

How to Vacuum Seal with FoodSaver® Vacuum Sealing Bags

Insert Bag



Fig. 3

Optional Bag Storage

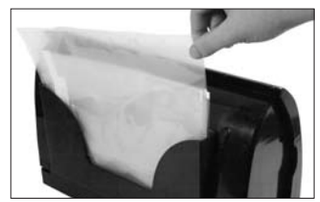


Fig. 4

1. Begin with a FoodSaver® Vacuum Sealing System Bag (or create a bag as described in the "How to Make a Bag from a Roll" section above).
2. Place item(s) in bag, allowing at least 3 inches of space between bag contents and top of bag.
3. Using two hands, insert open end of bag curl side down into Vacuum Channel (E) until clamp motor starts (*See Fig.3*). The vacuum progress lights will illuminate.
4. Continue to hold bag until vacuum pump starts. You may now release bag. **Note:** To prevent crushing delicate items, you may press Seal Button (C) at any time to begin automatic sealing process.
5. When red Seal Light 11 turns off, remove bag. Refrigerate or freeze if needed. (See FoodSaver® Reference Guide for food safety tips.) **Note:** Wait at least 20 seconds between seals to allow appliance to properly cool.

Pre-cut bag storage* *(See Fig. 4)*

Some models include a storage tray for precut bags. Attach the precut storage tray to the back of the housing by aligning the four tabs into the corresponding slots of the back of the appliance housing. Once aligned, gently press storage tray downward until the storage tray clicks into place.

For information on how to purchase the pre-cut bag storage, please visit our website at www.foodsaver.com.

* not available on all models

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 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 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.

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.

Tips for Successful Vacuum Sealing

General Tips

Tips for Successful Vacuum Sealing

1. Vacuum sealing is NOT a substitute for the heat process of canning. Perishables still need to be refrigerated or frozen.
2. For best results, use FoodSaver® brand Bags, Canisters and Accessories.
3. During the vacuum sealing process, small amounts of liquids, crumbs or food particles can be inadvertently pulled into Drip Tray (O), clogging the pump and damaging your appliance.

To prevent this, follow these tips:

   a. For moist and juicy foods: Freeze first and avoid overfilling bags. You can also place a folded paper towel inside top of bag, and below seal area, before vacuum sealing.

   b. For soups, sauces and liquids: Freeze first and avoid overfilling bags. Or, use a canister in refrigerator.

   c. For powdery or fine-grained foods: Avoid overfilling bags or use a canister. You can also place a coffee filter or paper towel inside before vacuum packaging.

   d. Empty Drip Tray (N) after each use.

4. To avoid overfilling, always leave at least 3 inches of bag material between bag contents and top of bag. Then leave at least one additional inch of bag material for each time you plan to reuse bag.
5. Do not create your own side seams for a FoodSaver® brand Bag. Our bags are manufactured with a special side seam, which is sealed all the way to the outer edge.
6. To prevent wrinkles in a seal when vacuum sealing bulky items, gently stretch bag flat while inserting into the vacuum channel and hold until pump begins.
7. If you are unsure your bag was sealed properly, simply reseal bag.
8. When you are vacuum sealing items with sharp edges (dry spaghetti, silverware, etc.), protect bag from punctures by wrapping item in soft cushioning material, such as a paper towel. You may want to use a canister or Mason jar instead of a bag.
9. When using accessories, remember to leave one inch of space at top of canister or container.
10. Pre-freeze fruits and blanch vegetables before vacuum sealing for best results. See FoodSaver® Reference Guide included with your appliance for more information.
11. If appliance does not function, or Seal button (C) flashes to signal ERROR:

    a. Check power cord to see if it is firmly plugged into an electrical outlet.

    b. Examine power cord for any damages.

    c. See if electrical outlet is working by plugging in another appliance.

    d. Check to be certain the Upper Bag Detection Tray (O) is properly inserted.

    e. Make sure bag is placed correctly inside Vacuum Channel (E). (See How to Vacuum Seal with FoodSaver® Vacuum Sealing Bags)

    f. Check to ensure Release Buttons (J) are properly latched.

    g. Check Foam Gasket (L) around Drip Tray to make sure it is free from food material and is properly inserted into gasket channel.

    h. Check Upper Gasket (P) around Upper Bag Detection Tray (O) to be sure it is free from food material.

    i. If overheated, allow appliance to cool for 20 minutes.

    j. For more usage tips and safety information, please refer to the FoodSaver® Reference Guide or visit our website at www.foodsaver.com.

Tips on Removing Air from a Bag

Avoid wrinkles when inserting the bag into the Vacuum Channel (E).
Wrinkles in seal may cause leakage and allow air to return into bag. To eliminate any wrinkles while inserting bag into the vacuum channel (E), hold bag with two hands gently stretching bag flat until vacuum pump begins. If you find wrinkles after sealing bag, simply cut bag open and vacuum seal again.

If motor runs for more than 30 seconds without stopping, consider the following:
If you are vacuum sealing with a bag, make sure the bag is properly sealed (See "How to Make a Bag From a Roll"). Check foam gasket around Drip Tray to make sure it is free from food material and is properly inserted into gasket channel.

If vacuum sealing with an accessory, check Accessory Hose connections to ensure a tight fit.

Tips for Successful Vacuum Sealing (continued)

Tips on Sealing a Bag

When making a bag from a roll:
Press the Seal Button (C) before placing bag material into the Vacuum Channel (E). Once bag in inserted the Seal process will begin immediately.
Note: If you forget to press the Seal Button (C) before inserting the bag into the Vacuum Channel (E), the vacuum pump will turn on, this is not a problem, simply press the Seal Button to prevent the pump from running continuously,and the sealing process will begin.

How to Prevent moisture or liquid from being pulled into the Drip Tray (N) or getting trapped in the seal:
Either pre-freeze moist food such as raw meat for 1-2 hours before vacuum sealing, or place a folded paper towel between food and end of bag to absorb excess liquids. Be sure to leave at least 3 inches between paper towel and end of bag so that bag seals properly with paper towel inside and is not positioned in between the seal area.

Make sure appliance has time to cool down.
Wait at least 20 seconds between seals. Under very heavy usage, appliance will stop operating to prevent overheating. If it does, wait 20 minutes to allow appliance to cool off.

Tips on Vacuum Sealing with Accessories

How to prepare FoodSaver® Accessories for Vacuum packaging

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

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

Marinating with your FoodSaver® Appliance

Your FoodSaver® Vacuum Sealing System has a special Quick Marinate Cycle which will last about ten minutes. The vacuum motor will "hold" the vacuum for several minutes then release the vacuum allowing the food to "rest" for 30 seconds. This process will then repeat two more times. This "Pulsing" action of "vacuuming and resting" will allow for quicker marinating. When the Quick Marinate Cycle is completed the appliance will beep to signal marinating is complete.

The FoodSaver® Quick Marinator Canister is the perfect FoodSaver® Accessory for marinating foods. Foods will marinate in minutes when vacuum sealed because the vacuum process opens the pores of the food and absorbs the marinade more quickly.

Important Note: Use the FoodSaver® Quick Marinating Canister with clear lid and large white knob. During the Quick Marinate Cycle, make sure knob on accessory lid is set to OPEN. Do not set knob to Vacuum. The Vacuum position on the knob will allow the Quick Marinating Canister to be used for extending vacuum storage.

1. Prepare enough of your favorite marinade to fully cover food inside a marinating canister. Always leave at least one inch (2.54 centimeters) of space between contents and top of rim.
2. Make sure rubber gasket underneath lids as well as rim of marinating canister is free from food materials.
3. Make sure Accessory Hose is securely inserted into port on the FoodSaver® Quick Marinator lid.
4. Make sure knob on accessory lid is set to OPEN.
5. Make sure lid is firmly attached to marinator base.
6. Press Marinate button on the control panel.
7. Your FoodSaver® Vacuum Sealing System will now begin the Quick Marinate Cycle. The Marinate Indicator Light will flash to indicate the marinating process has begun.
8. During the initial vacuum cycle the Marinate Mode Indicator will illuminate. While Marinating, the Vacuum Progress Display will blink during the Vacuum Hold or Rest Cycle.
9. To preserve food safely, after completing the marinating cycle, the appliance will signal with short beeps to indicate your Quick Marinate Cycle is completed. Press any button to silence the signal. You may now cook or refrigerate your marinated food.

Storage Guide
Meat, Cheese, Vegetables, Fruits

Foods	Where to Store	Recommended FoodSaver® Bag/Accessory	Storage Life with FoodSaver®	Normal Storage Life
Meat				
Beef, Pork, Lamb	Freezer	FoodSaver® Bag	2-3 years	6 months
Ground Meat	Freezer	FoodSaver® Bag	1 year	4 months
Poultry	Freezer	FoodSaver® Bag	2-3 years	6 months
Fish	Freezer	FoodSaver® Bag	2 years	6 months
Hard Cheeses (Do not vacuum package soft cheese)				
Cheddar, Swiss	Refrigerator	FoodSaver Bag, Canister	4-8 months	1-2 weeks
Parmesan	Refrigerator	FoodSaver® Bag, Canister	4-8 months	1-2 weeks
Vegetables (Do not vacuum package fresh mushrooms, onions & garlic)				
Asparagus	Freezer	FoodSaver® Bag	2-3 years	8 months
Broccoli, Cauliflower	Freezer	FoodSaver® Bag	2-3 years	8 months
Cabbage, Brussels Sprouts	Freezer	FoodSaver® Bag	2-3 years	8 months
Corn (cob or kernel)	Freezer	FoodSaver® Bag	2-3 years	8 months
Green Beans	Freezer	FoodSaver® Bag	2-3 years	8 months
Lettuce, Spinach	Refrigerator	FoodSaver® Canister	2 weeks	3-6 days
Snow Peas, Snap Peas	Freezer	FoodSaver® Bag	2-3 years	8 months
Fruits				
Apricots, Plums	Freezer	FoodSaver® Bag	1-3 years	6-12 months
Peaches, Nectarines	Freezer	FoodSaver® Bag	1-3 years	6-12 months
Softer Berries				
Raspberries, Blackberries	Refrigerator	FoodSaver® Canister	1 week	1-3 days
Strawberries	Refrigerator	FoodSaver® Canister	1 week	1-3 days
Harder Berries				
Blueberries	Refrigerator	FoodSaver® Canister	2 weeks	3-6 days
Cranberries	Refrigerator	FoodSaver® Canister	2 weeks	3-6 days
Huckleberries	Refrigerator	FoodSaver® Canister	2 weeks	3-6 days

Baked Goods, Coffee, Snacks and Liquids

Foods	Where to Store	Recommended FoodSaver® Bag/Accessory	Storage life with FoodSaver®	Normal Storage Life
Baked Goods				
Bagels, Bread, Pastries	Freezer	FoodSaver® Bag	1-3 years	6-12 months
Nuts				
Almonds, Peanuts	Pantry	FoodSaver® Bag, Canister	2 years	6 months
Sunflower Seeds	Pantry	FoodSaver® Bag, Canister	2 years	6 months
Coffee				
Coffee Beans	Freezer	FoodSaver® Bag	2-3 years	6 months
Coffee Beans	Pantry	FoodSaver® Bag, Canister	1 year	3 months
Ground Coffee	Freezer	FoodSaver® Bag	2 years	6 months
Ground Coffee	Pantry	FoodSaver® Bag, Canister	5-6 months	1 month
Prepared Liquids				
Sauces, Soups, Stews	Freezer	FoodSaver® Bag	1-2 years	3-6 months
Bottled Liquids				
Oils	Pantry	FoodSaver® Bottle Stopper	1-11/2 years	5-6 months
Dry Foods				
Beans, Grains	Pantry	FoodSaver® Bag, Canister	1-2 years	6 months
Pasta, Rice	Pantry	FoodSaver® Bag, Canister	1-2 years	6 months
Powdery Foods				
Dry Milk	Pantry	FoodSaver® Bag, Canister	1-2 years	6 months
Dried Coconut	Pantry	FoodSaver® Bag, Canister	1-2 years	6 months
Flour	Pantry	FoodSaver® Bag, Canister	1-2 years	6 months
Sugar, Brown Sugar	Pantry	FoodSaver® Bag, Canister	1-2 years	6 months
Snack Foods				
Chips	Pantry	FoodSaver® Canister	3-6 weeks	1-2 weeks
Cookies, Crackers	Pantry	FoodSaver® Canister	3-6 weeks	1-2 weeks

Care and Cleaning

To Clean Appliance:

1. Press On/Off and unplug before cleaning.
2. Do not immerse in liquid.
3. Open appliance door (D), while holding the appliance with two hands, press two Release Buttons (J) with your thumbs, rotate appliance away from you, and allow appliance to rest on the counter.
4. **Check Lower Gasket (L) around Drip Tray (N) and Upper Gasket (P) which surrounds the Upper Bag Detection Tray (O) to make sure they are free from food materials and the lower Foam Gasket is properly inserted into gasket channel.**
5. Avoid using abrasive products or materials to clean any appliance components. These cleaners can scratch the surface and damage the black foam rubber pads.
6. Use a mild dishwashing soap and a warm, damp cloth to wipe away food residue inside or around components.
7. Dry thoroughly before reusing.
8. If your appliance features a Drip Tray, empty Drip Tray after each use *(See Fig. 7)*. Wash in warm soapy water or place in top rack of dishwasher.

Remove For Cleaning



Fig. 7

Firmly Snap in Place

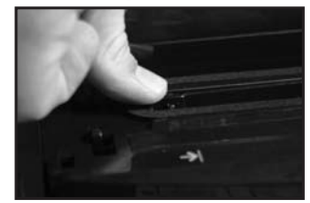


Fig. 8

Antibacterial Drip Tray & Upper Bag Detection Tray

Empty Drip Tray after each use *(See Fig. 7)*. Wash in warm soapy water or place in top rack of dishwasher. The Food Sensors in the Drip Tray (O) will not function correctly if liquid is allowed to remain in Drip Tray.

This appliance has a Tray Full indicator 2. When excess liquid fills the Drip Tray, the unit will turn off and the Tray Full Indicator light will activate. To resume normal operation, open Appliance Door (D), press two release buttons (K), rotate appliance away from you, and allow appliance to rest on the counter. Remove the Drip Tray, emptyliquid, clean Drip Tray and replace in housing. When replacing drip tray, set the right end of the drip tray into place, then firmly snap the left side down *(See Fig. 8)*. Appliance can be used without Drip Tray, however the Adjustable Food Sensor setting 6 will not function without the Drip Tray.

Clean Upper Bag Detection Tray after each use. The Upper Bag Detection Tray (P) is removable for cleaning, remove by lifting the tabs on each end. Do not pull on the Upper Bag Detection Flags to remove the Upper Bag Detection Tray. Clean Upper Bag Detection Tray by washing in warm soapy water or placing in top rack of dishwasher. Upper Bag Detection Tray MUST be inserted to use the appliance. Without the Upper Bag Detection Tray, your FoodSaver® Appliance will not detect bag when inserted in the Vacuum Channel (E). After cleaning, hold appliance with two hands and rotate upright until the latches lock.

FoodSaver® Accessories

1. Wash all FoodSaver® accessories in warm water, using a mild dishwashing soap. Do not immerse lids in water.
2. Dry thoroughly before reusing.
3. FoodSaver® Canister bases (but not lids) are top rack dishwasher safe. Canister lids should be wiped down with a damp cloth.
4. FoodSaver® Canisters and FoodSaver® Lunch & Leftover and Sandwich & Snack Containers should not be used in the freezer.
5. FoodSaver® Canisters should not be used in the microwave or freezer.
6. FoodSaver® Lunch & Leftover and Sandwich & Snack Containers are microwave and dishwasher safe (top rack only).

Troubleshooting

Nothing happens when I try to vacuum package:

1. Check power cord to see if it is firmly plugged into electrical outlet.
2. Examine power cord for damage.
3. Check electrical outlet by plugging in another appliance.
4. If your appliance has latches, make sure the lid is closed and the latch is in the locked position. Refer to your QuickStart Guide for instructions.
5. If your appliance has a mode switch, make sure it is set to the correct mode. Refer to your QuickStart Guide for instructions.
6. Make sure bag is placed correctly down inside the Vacuum Channel.
7. Wait 20 minutes to allow appliance to cool off, and then try using it again.

Note: The appliance will shut off automatically if it becomes too hot.

To keep your appliance from overheating:

Wait at least 20 seconds for appliance to cool down before you begin vacuum packaging another item.

Keep lid open before vacuum packaging.

Air is still in the bag:

1. Make sure open end of bag is resting entirely inside Vacuum Channel. If edge of bag is beyond Vacuum Channel, bag will not seal properly.
2. Examine bag for leaks. To see if your bag has a leak, seal bag with air, submerge it into water and apply pressure. Bubbles indicate a leak. Use a new bag if bubbles appear.
3. If you are using a custom-sized FoodSaver® Bag, check seal of bag. A wrinkle in the bag along the seal may cause leakage and allow air to re-enter. Just cut bag and reseal.
4. Do not attempt to make your own side seams for a FoodSaver® Bag. The bags are manufactured with special side seams, which are sealed all the way to the outer edge. Making your own side seams may cause leakage and allow air to re-enter.
5. Make sure Accessory Hose is not inserted into the Accessory Port.
6. Check gasket around Drip Tray and upper gasket under the lid to make sure it is free from food materials and is properly inserted into gasket channel.

What People Are Saying

Tips from FoodSaver® Users

"Every week I make bagel and English muffins with Canadian ham, egg, cheese or sausage and vacuum package them with my FoodSaver® in different individual sections. That way my four boys can take out what they need to start their day with a good breakfast."

Michael W.
Westminster, CO

"I am on the Weight Watchers® diet. I measure out my portioned meals and then seal them individually. I then mark them with the point value so that I can easily heat up a meal or snack with just the number of points I am able to use. It saves me a lot of time because I don't have to stop and figure out points every time I want to eat."

Sandi P.
Boise, ID

"I seal trip maps in my FoodSaver® for use on bicycling and kayaking trips. I can clothespin the sealed bag to my handlebars or slip it under my deck rigging and have a clean dry map for the duration of my trip. When I get home I can file them to reuse.

I freeze and seal an alcohol water mixture in my FoodSaver® bags and wrap them around the bowl of my stand mixer with a velcro strap. This creates an ice jacket for the bowl to rapidly cool the contents I am mixing in the bowl.

For shipping packages, I seal all but the last ½ inch of the bag edge, inflate the bag and quickly seal it to trap air in the bag to make inflatable pillows for shipping padding."

Kate M.
Jacksonville, FL

"When I know I'll be painting with the same color again soon, I just vacuum package the brush. It keeps the brush supple and I don't have to wash it out each time."

Sharon B.
Broken Arrow, OK

"Mix together your favorite cookie recipe and freeze the cookie dough. When you would like some homemade cookies, take out the number you want and bake. You will impress your friends when you always have cookies on hand... well, in your FoodSaver® Bags!"

William B.
Antwerp, NY

"I make a small pouch about 3 inches long from a FoodSaver® Roll. I put the amount of powdered formula needed to make a bottle in the pouch, vacuum package it, and write the date it was done. Then when we are out and about, I cut off the corner and pour it in the baby bottle of water. I can keep the powdered formula pouches in the diaper bag for a few weeks if needed."

Anthony D.
St. Augustine, FL

"I was married in 2000 and I 'food-saved' the entire top of my wedding cake. I missed the opportunity to eat it on my first anniversary so we broke it open for our fifth in 2005. The cake and the frosting were as moist and delicious as the day it went into the freezer five years prior.
I tell people about your product all the time and I love my FoodSaver®! Thanks!

Michelle D.

The Complete FoodSaver® System

Get the most out of your FoodSaver® appliance with easy-to-use FoodSaver® Bags, Canisters and Accessories.

FoodSaver® Bags and Rolls

The design of FoodSaver® Bags and Rolls features special channels that enable the efficient and complete removal of air. The multi-ply construction makes them an especially effective barrier to oxygen and moisture, preventing freezer burn. FoodSaver® Bags and Rolls come in a variety of sizes.

IMPORTANT: To avoid possible illness, do not reuse bags after storing raw meats, raw fish or greasy foods. Do not reuse bags that have been microwaved or simmered.

FoodSaver® Vacuum Packaging Canisters

FoodSaver® Canisters are simple to use and ideal for vacuum packaging delicate items such as muffins and other baked goods, liquids and dry goods.

The canisters come in a variety of styles and sizes and can be used on the countertop, in the refrigerator or in the pantry.

The Quick Marinator is an excellent way to marinate foods in minutes instead of hours. Any FoodSaver® Canister can be used for marinating, but we recommend the square or rectangular shapes because less marinade is needed. Canisters should not be used in the freezer.

The stackable, lightweight containers are a convenient option to store make-ahead meals, leftovers and snacks.

Note: Allow hot foods to cool to room temperature before vacuum packaging. Otherwise contents may bubble up out of canister.

FoodSaver® Jar Sealers

With FoodSaver® Jar Sealers you can vacuum package food in Mason jars. They come in both regular and wide-mouth sizes to fit most Mason jars. If you are planning to store Mason jars in the freezer, use straight walled (no shoulders), freezer-safe Mason jars. Allow room between contents and lid for normal expansion of liquids.

Note: Always pre-soak new metal lids. Bring water to a boil, then turn off. Pre-soak lids 5-10 minutes. FoodSaver® Jar Sealers are designed to fit Ball® and Kerr® Mason jars.

FoodSaver® Universal Lid

The FoodSaver® Universal Lid is a wonderful kitchen accessory to vacuum package foods in their original containers. It helps foods such as sauces, peanuts and coffee stay fresh longer. It works great with metal cans, thick glass jars and rigid plastic containers.

The Universal Lid comes in two sizes – 4 inches and 5½ inches in diameter.

Note: If you plan to store foods in a can for more than a day, transfer your food into a plastic or glass container to prevent "off-flavor" from developing in the can.

IMPORTANT: FoodSaver® Universal Lids should not be used with thin glass, crystal, plastic or lightweight aluminum containers. The force exerted by vacuum packaging is extremely powerful and could implode a thin glass or non-rigid container.

FoodSaver® Bottle Stopper

Use FoodSaver® Bottle Stoppers to vacuum package wine, non-carbonated liquids and oils. This will extend the life of the liquid and preserve the flavor. Avoid using the Bottle Stopper on plastic bottles.

Note: Do not vacuum package carbonated or sparkling beverages as gas removal will cause them to go flat.

How to Purchase FoodSaver® Bags, Rolls and Accessories

FoodSaver® products are available at most major retailers. To purchase online, visit our website at www.foodsaver.com or call Consumer Services at 1-800-777-5452 (U.S.) or 1-877-804-5383 (Canada), Mon-Fri 8am-8pm, Sat 9am-6pm EST.

1 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 one year 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 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. Further, the 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 1.800.777.5452 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 1.800.804.5383 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.

Notes