1 Year Limited Warranty

Sunbeam Products, Inc. or if in Canada, Sunbeam Corporation (Canada) Limited, (collectively "Sunbeam") warrants that for a period of one year from the date of purchase, this product will be free from defects in material and workmanship. Sunbeam, 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. Sunbeam dealers, service centers, or retail stores selling Sunbeam products do not have the right to alter, modify or in 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 and disassembly, repair or alteration by anyone other than Sunbeam or an authorized Sunbeam service center. Further, the warranty does not cover: Acts of God, such as fire, flood, hurricanes and tornadoes.

What are the limits on Sunbeam's Liability?

Sunbeam 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. Sunbeam disclaims all other warranties, conditions or representations, express, implied, statutory or otherwise. Sunbeam shall not be liable for any damages of any kind resulting from the purchase, use or misuse of, or inability to use the products 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 exclusions 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) 777-8042 and a convenient service center address will be provided to you.

Bags and containers: Sunbeam makes no warranty, express or implied, written or oral, including that of merchantability or fitness for any particular purpose with respect to bags and containers.

In the U.S.A., this warranty is offered by Sunbeam Products, Inc. located in Boca Raton, Florida 33431.

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.

Questions? Visit us at www.foodsaver.com to get tips on vacuum sealing and order bags and containers, or call 1-877-777-8042 (U.S.).

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GCDS-FSV420745-LD Printed in China P.N. 197147 Rev A

FoodSaver THE #1 VACUUM SEALING SYSTEM | Keeps food Fresh Longer*

Handheld Vacuum Sealer

Reference Guide



Registering your appliance is quick and easy at www.foodsaver.com/productregistration. If you register on our website, you will have the opportunity to receive special promotional offers.

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

*Compared to other non-vacuum storage methods.

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

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 using this product.
2. To protect against electric shock, do not place or immerse cord, plugs, or appliance in water or other liquid.
3. This appliance is not to be used by children or by persons with reduced physical, sensory or mental capabilities.
4. Close supervision is necessary when any appliance is used near children. Children should not play with the appliance.
5. Unplug from outlet before putting on or taking off parts and before cleaning. To disconnect, unplug power cord from outlet. Do not disconnect by pulling on cord.
6. Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions, or has been damaged in any manner. Do not attempt to replace or splice a damaged cord. Contact Customer Service (see warranty) for examination, repair or adjustment.
7. The use of an accessory not recommended by the appliance manufacturer for use with this appliance may result in fire, electric shock or injury to persons.
8. Do not use in wet locations or leave outdoors. Do not use for commercial purposes.
9. Do not let cord hang over edge of table or counter, or touch hot surfaces.
10. Place cord where it cannot be tripped over, pulled on, cause user to become entangled with, especially by children, or cause the appliance to be overturned.
11. Do not place on or near wet surfaces, or heat sources such as a hot gas or electric burner, or heated oven. Always use appliance on a dry, stable, level surface.
12. Extreme caution must be used when sealing bags or moving an appliance containing hot liquids.
13. Always attach plug to appliance first, then plug cord into outlet (for appliances with detachable cords).
14. Use appliance only for its intended use.
15. Vacuum packaging is not a substitute for the heat process of canning. Perishables still need to be refrigerated or frozen.

FS1000 Series_19EM1.indd 1-2 1/14/19 9:34 AM

SAVE THESE INSTRUCTIONS HOUSEHOLD USE ONLY

POWER CORD INSTRUCTIONS:

A short power-supply cord or detachable power-supply cord (shorter than 4 ½ feet or 1.4m) is provided on some models 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. Models provided with cords longer than 4 ½ feet (1.4m), or if a long detachable power-supply cord or extension cord is used on short-cord models:

a. The marked electrical rating of the detachable power-supply cord or extension cord should be no less than the marked electrical rating of the product;

b. When the product is of the grounded type, the extension cord shall be a grounding type 3-wire cord; and

c. The longer cord shall be arranged so that it does not drape over the counter-top or tabletop where it is capable of being tripped over, snagged, or pulled on unintentionally, especially by children.

IMPORTANT TIPS

1. Vacuum packaging is NOT a substitute for the heat process of canning. Perishables still need to be refrigerated.
2. For best results, use only with FoodSaver® Brand Vacuum Zipper Bags and Fresh Containers*.
3. When vacuum packaging zipper bags, small amounts of liquids, crumbs or food particles can be inadvertently pulled into the Valve, creating a possible air leak. To prevent this, follow these tips:
   a. For soups, sauces and liquids: use a container and then place in refrigerator. Sealing liquid in Zipper Bags is NOT recommend.
   b. For powdery or fine-grained foods: Avoid overfilling bags or use a container. You can also place a coffee filter or paper towel on top of the food beneath valve before vacuum packaging.
   c. Ensure the zipper is closed securely and no food debris is trapped in the zipper. Food trapped in the zipper can create a leak which may cause the bag to loose vacuum over time.
4. Reservoir must be in place during operation of FoodSaver® Zipper Bags and Fresh Containers. For use with FoodSaver® Jar Sealers, Bottle Stoppers, Canisters and other accessories, remove reservoir and seal using the accessory port.
5. When using containers, remember to leave one inch of space at top of container.

WWW.FOODSAVER.COM / 1-877-777-8042

Congratulations...

You are about to enjoy the freshness benefits of FoodSaver® Handheld Vacuum System. 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, and pantry. The Handheld Vacuum System is designed to remove air from specially designed FoodSaver® vacuum zipper bags and containers. The Handheld Vacuum System is compact and convenient for everyday use.

FS1000 Series_19EM1.indd 4 1/14/19 9:34 AM

Guidelines for Vacuum Packaging

Vacuum Packaging & Food Safety

The vacuum packaging process extends the life of foods by removing most of the air from sealed zipper bags and containers, 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, *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.

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.

Food Safety Warning

Use fresh, perishable foods soon after purchase. Even under proper storage conditions, foods lose freshness and nutritive value if they are stored too long.

Food Preparation Tips

Hard Cheeses:
To keep cheese fresh, vacuum package it after each use.

IMPORTANT: Soft cheeses should never be vacuum packaged.

Baked Goods:
To vacuum package soft or airy baked goods, we recommend using a FoodSaver® Container so they will hold their shape.

Instructions

Charging Your Handheld Vacuum Appliance: Before using the appliance for the first time please charge it for at least 24 hours. Failure to do so will reduce the product's battery life. Charging Indicator Light remains illuminated when appliance is plugged in and does not indicated charge level.
Note: Unit should be charged for 24 hours every 6 months to maintain battery life.

IMPORTANT: Should liquid be collected in the reservoir, stop vacuuming and remove the reservoir to empty and clean it.

Sealing FoodSaver® Vacuum Zipper Bags

Step 1
Fill and Seal Bag
Place food in FoodSaver® Zipper Bag. Lay Zipper Bag flat with gray circle facing upwards and slide fingers across zipper to close bag.

Step 2
Remove Air from Bag
Press Handheld Vacuum Sealer over gray circle on bag and press the vacuum button until air is removed from bag. Release the button to stop vacuum.

Step 3
Store
Place bag with food into refrigerator or pantry.

FS1000 Series_19EM1.indd 5-6 1/14/19 9:34 AM

Sealing FoodSaver® Fresh Containers

Step 1
Fill and Close
Set FoodSaver® Fresh Container on a flat surface and place food in tray. Place lid on top and apply pressure with both hands to secure into place.

Step 2
Remove Air
Press Handheld Vacuum Sealer over green valve on container lid. Press Vacuum Button on unit and vacuum for 10 seconds after the dimple has been depressed.

Step 3
Store
Place Container with food into refrigerator, or pantry.

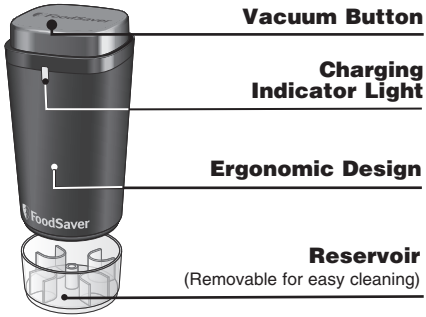
Sealing FoodSaver® Accessories

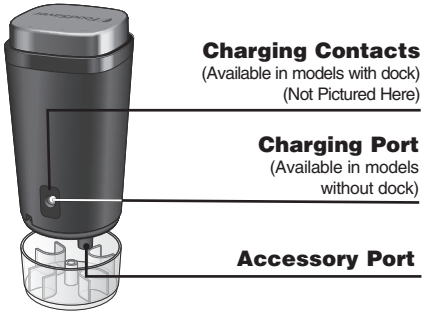
Step 1
Connect Accessory
Remove clear reservoir from the main housing of the unit. Attach accessory port to the accessory.

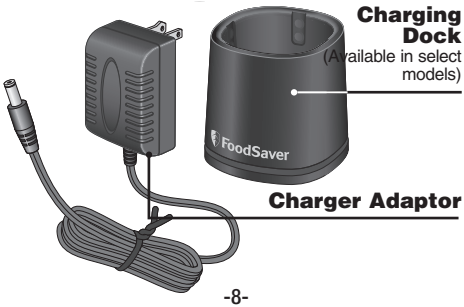
Step 2
Remove Air
Press Vacuum Button and vacuum for 10-20 seconds.

Step 3
Store
Place accessory in the refrigerator or pantry.

Features of your Handheld Vacuum System







FS1000 Series_19EM1.indd 7-8 1/14/19 9:34 AM

Care, Cleaning & Troubleshooting

Care & Cleaning

1. Always unplug appliance before cleaning.
2. Do not immerse appliance in water.
3. Avoid using abrasive products or materials to clean any appliance components. These cleaners can scratch the surface and damage the black foam rubber pads.
4. Use a mild dish washing soap and a warm, damp cloth to wipe away food residue inside or around components.
5. Empty Reservoir after each use. Wash in warm soapy water. Air dry before replacing.

IMPORTANT:
To remove Reservoir from FoodSaver®: while holding Handheld Vacuum Sealer with one hand pull clear Reservoir away from main housing of unit.

FoodSaver® Fresh Containers

1. The Container Base and Lid can be safely washed in the top rack of the dishwasher. You can also wash both pieces in warm, soapy water; rinse well and dry thoroughly. The Vacuum Valve Cover and Gasket can be washed in warm, soapy water; rinse well and dry thoroughly.
2. FoodSaver® Containers are microwave safe for reheating only, not for cooking.

Troubleshooting

Vacuum sealer does not start when start Button is pressed:

1. Ensure vacuum sealer is charged.

Vacuum Sealer starts but bag does not tighten around food:

1. Ensure zipper is firmly closed. Slide fingers across entire zipper.
2. Air valve is not on flat surface. Reposition bag so the Air Valve lies flat on counter with no food under Air Valve.

Vacuum Nozzle and Air Valve are not making secure contact:

1. 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:

1. Examine zipper and valve of bag. Food debris in zipper or valve may cause leakage and allow air to enter.
2. 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 value and attempt to reseal.
3. 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:

1. Ensure the gasket on inside of lid is free from food and debris. Remove the valve cover and check to see if there is any debris in the valve. Clean the valve thoroughly periodically after usage. Ensure lid is firmly pressed down onto the base tray. If You Need Assistance:
   1-877-777-8042 (U.S.)

FS1000 Series_19EM1.indd 9-10 1/14/19 9:34 AM