FoodSaver®
VACUUM SEALING SYSTEM

Registering your appliance is quick and easy at www.foodsaver.com/register.

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®
THE #1 VACUUM SEALING SYSTEM

Owner's Manual



VS1100 Series

www.FoodSaver.com

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Customer Service: **1 (877) 777-8042**

Important Safeguards & Tips

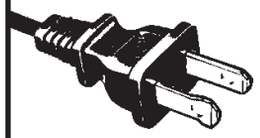
Important Safeguards

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. For bag sealers: To reduce the risk of burns, do not touch the sealing strip while using the appliance.
3. To protect against electric shock, do not place or immerse cord, plugs, or appliance in water or other liquid.
4. This appliance is not to be used by children or by persons with reduced physical, sensory or mental capabilities.
5. Close supervision is necessary when any appliance is used near children. Children should not play with the appliance.
6. Unplug from outlet when not in use, before putting on or taking off parts and before cleaning. Allow to cool before putting on or taking off parts, and before cleaning. To disconnect, unplug power cord from outlet. Do not disconnect by pulling on cord.
7. 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.
8. 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.
9. Do not use in wet locations or leave outdoors. Do not use for commercial purposes.
10. Do not let cord hang over edge of table or counter, or touch hot surfaces.
11. 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.
12. 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.
13. Extreme caution must be used when sealing bags or moving an appliance containing hot liquids.
14. Always attach plug to appliance first, then plug cord into outlet (for appliances with detachable cords).
15. Use appliance only for its intended use.
16. Vacuum packaging is not a substitute for the heat process of canning. Perishables still need to be refrigerated or frozen.

SAVE THESE INSTRUCTIONS
HOUSEHOLD USE ONLY

North American models with polarized plugs:



This appliance has a polarized plug (one blade is wider than the other). To reduce the risk of electric shock, this plug is intended to fit into a polarized outlet only one way. If the plug does not fit fully into the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not attempt to modify the plug in any way. If the plug fits loosely into the AC outlet or if the AC outlet feels warm do not use that outlet.

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 sealing is NOT a substitute for the heat process of canning. Perishables still need to be refrigerated or frozen.
2. For best results, use only with FoodSaver® Bags, Rolls, Containers and Accessories.
3. During the vacuum sealing 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 sealing 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 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.
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 sealing for best results.
10. Wait 20 seconds between seals to allow appliance to cool.
11. Never store lid in OPERATE position as gaskets may become compressed.

For Household Use Only

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. Keep your FoodSaver® appliance on your counter top, and you'll soon discover its convenience and versatility all through the year.

Register Now!

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

www.foodsaver.com/register

Questions?

Contact customer service:

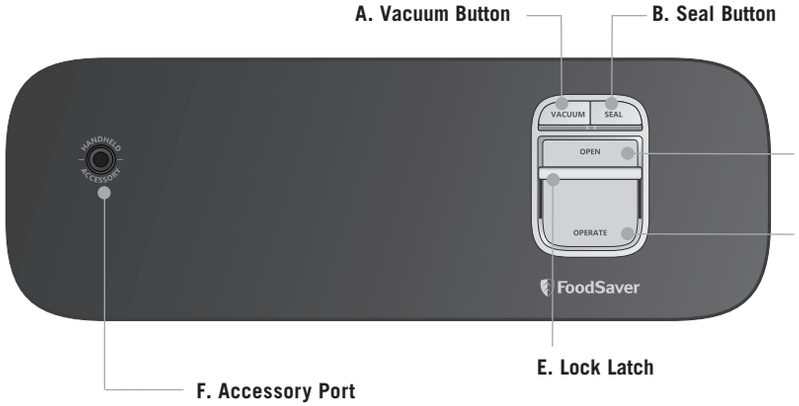
1 (877) 777-8042

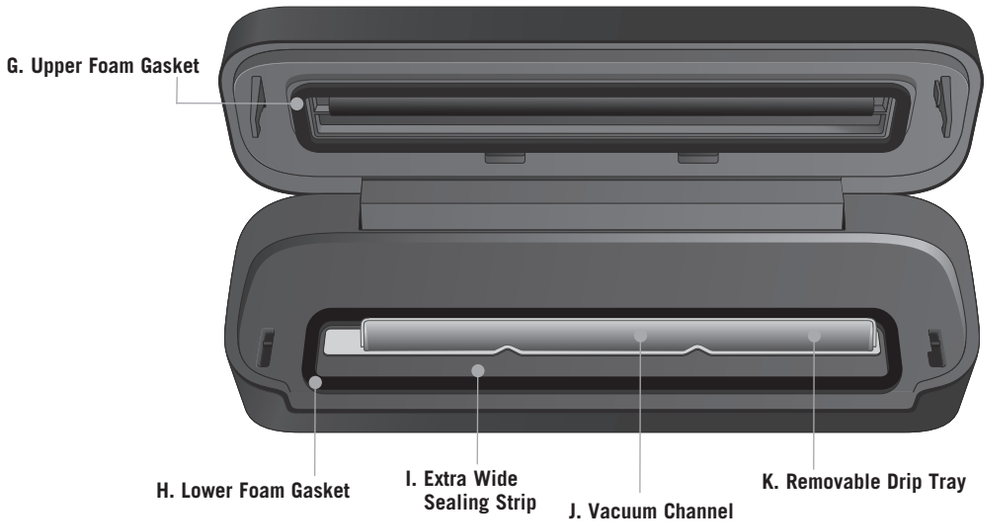
or visit us online:

www.FoodSaver.com

Please do not return this product to place of purchase.

FoodSaver® VS1100 Models



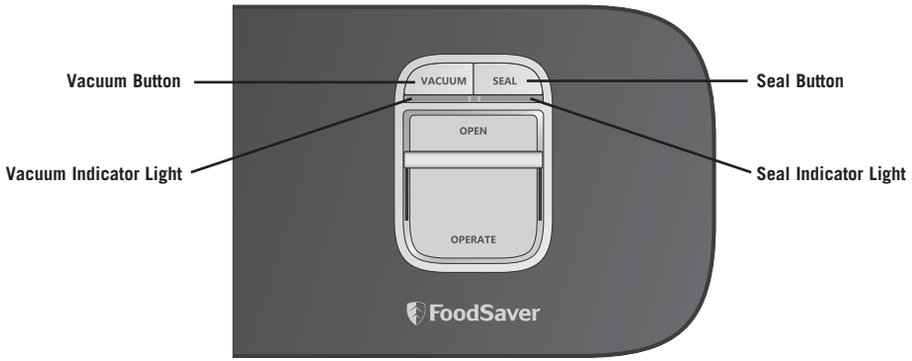


Optional Accessories

1. Handheld Sealer

Use with FoodSaver® Zipper Bags and Fresh Containers, ideal for fresh foods and snacks.





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

❶ **Seal Indicator Light**
Flashes when sealing process is engaged and becomes constant when sealing process is finished.

❷ **Vacuum Indicator Light**
Flashes when vacuum cycle is engaged and becomes constant when vacuum cycle is finished.

❸ **Seal Button**
This button has three uses:
1. Press to create a seal when making bags from a FoodSaver® Roll.
2. Press to immediately stop the vacuum process and begin sealing the bag. This prevents crushing delicate items such as bread, cookies and pastries.
3. Press to create a seal on multilayer film bags (such as a potato chip bag) to keep food sealed airtight.

❹ **Vacuum Button**
This button has three uses:
1. Press to vacuum seal food airtight. Motor will continue to run until bag is fully vacuumed, then will automatically seal.
2. Press to pause vacuum process at any point.
3. Press to use the Handheld vacuum accessory.

How to...

1. Make a Bag from a FoodSaver® Roll

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

2. Slide Lock Latch to the OPEN position. Open appliance lid. Insert one end of bag material across Sealing Strip.

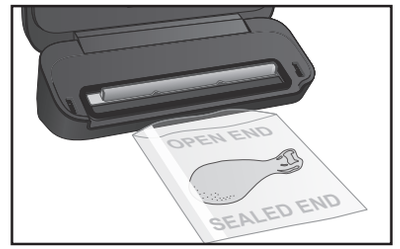
3. Close lid and slide Lock Latch to OPERATE position. Both indicator lights will turn on once the latch has been pushed all the way down.

4. Press Seal button.

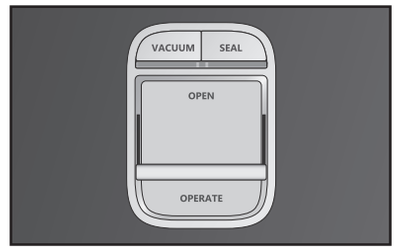
5. When Seal Indicator Light stops flashing and becomes constant, sealing is complete. Slide latch to OPEN position, lift lid and remove bag.

Now you are ready to vacuum seal with your new bag (see next page).

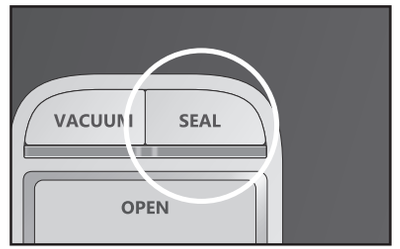
This appliance is compatible with all FoodSaver® 8" rolls, pint and quart bags, and accessories.



Place Bag on Sealing Strip



Close and slide Lock Latch to OPERATE position



Press Seal Button

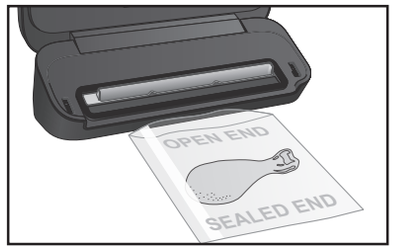
2. Vacuum Seal with FoodSaver® Bags

1. Place item(s) in bag, allowing at least 3 inches of space between bag contents and top of bag.
2. Open appliance lid and place open end of bag into Vacuum Channel.
3. Close lid and slide Lock Latch to OPERATE position. Both indicator lights will turn on once the latch has been pushed all the way down.
4. Press Vacuum button to begin vacuum and sealing process. Motor will continue to run until bag is fully vacuumed, then will automatically seal.
5. When Seal Indicator Light stops flashing and becomes constant, slide Latch to OPEN position, lift lid and remove bag.

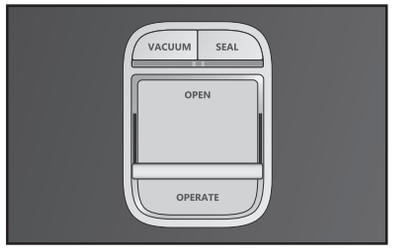
NOTE: Let appliance cool down for 20 seconds after each use.

Important Tips:

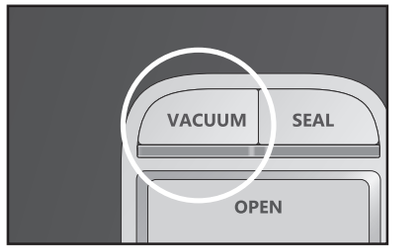
To minimize bag waste, do not insert bags too far into the appliance. Only insert bag just over the edge of the removable drip tray.



Place Bag in Vacuum Channel



Close and Latch Lid

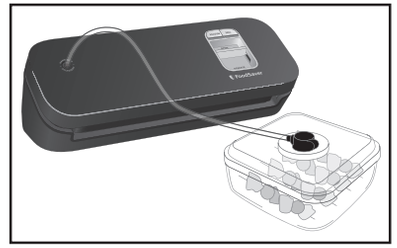


Press Vacuum Button

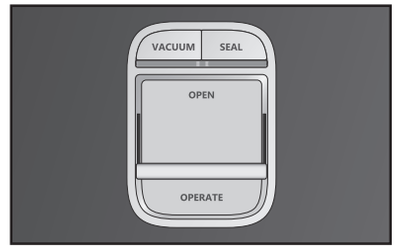
How to...

3. Vacuum Seal with FoodSaver® Accessories

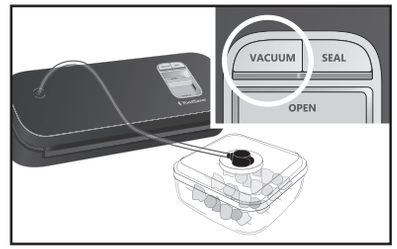
1. Prepare container according to FoodSaver® Accessory Guidelines (see manual that comes with your Accessory Kit).
2. Insert one end of the Accessory Hose into Accessory Port on appliance until it clicks into place. Connect other end to the accessory per Accessory Guidelines.
3. Close lid and slide Latch to OPERATE position. Both indicator lights will turn on once the latch has been pushed all the way down. Press the Vacuum button.
4. When the light becomes constant, the vacuum process is complete. Note that the appliance will still go through the sealing cycle when vacuum sealing an accessory. You can slide the latch to Open position if you want to stop the sealing cycle, but it is not necessary.
5. Remove Accessory Hose from accessory and appliance.
6. To test vacuum, simply tug on accessory lid. It should not move.



Connect Accessory Hose to both accessory port on appliance & port on accessory



Close and slide Lock Latch to the OPERATE position

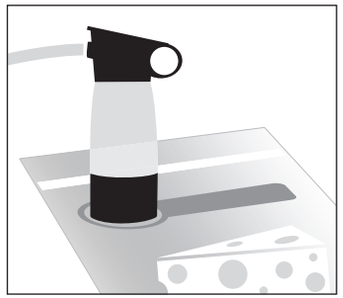


Press Vacuum Button

4. Use Handheld Sealer with Vacuum Zipper Bags

Handheld sealer can be used with Vacuum Zipper Bags.

1. Fill zipper bag, lay flat with grey circle facing upwards. Squeeze air out, zip 3/4 of the way closed and squeeze any remaining air out before zipping completely.
2. Press Handheld Sealer over gray circle on bag and press Vacuum button.



5. Open FoodSaver® Accessories After Sealing

FoodSaver® Fresh Containers
To release vacuum and open, press Vacuum Valve firmly.



FoodSaver® Quick Marinators
To release vacuum and open, turn knob on lid to Open.



FoodSaver® Jar Sealer with Mason Jars
For use with Ball® and Kerr® brand Mason jars only.
Important: Do NOT use screw bands when vacuum sealing jars. To open, wedge spoon between Mason jar lid and highest part of threaded rim. Twist spoon gently to release vacuum.



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



Care

and Cleaning of your Vacuum Sealer

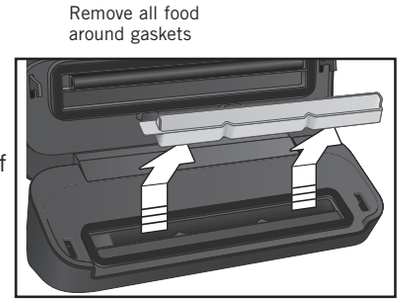
To Clean Appliance:

Remove Power Cord from electrical outlet. Do not immerse in liquid.

Check Gaskets and around Drip Tray to make sure they are free from food materials. Wipe off Gasket with warm soapy cloth if needed. Upper and Lower Gaskets may be removed for cleaning. Clean with warm, soapy water.

The Removable Drip Tray makes cleanup easy when small amounts of liquids are pulled into the Vacuum Channel during vacuum process.

Empty Drip Tray after each use. Wash in warm soapy water or place on top rack of dishwasher. Dry thoroughly before re-inserting into the appliance.



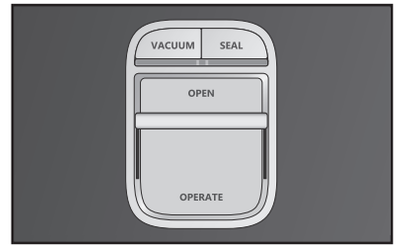
Lift Drip Tray Out

To Store Appliance:

Clean unit thoroughly as detailed above.

After the unit has been cleaned and allowed to fully dry, close lid and slide the Lock Latch into the OPEN (top) position. This setting prevents any undue pressure from being applied to the internal sealing gaskets of the unit.

Always leave lid latch in OPEN position when not in use. **Never store lid in OPERATE position as gaskets may become compressed and the unit may not function properly.**



Slide Lock Latch to the OPEN position to store.

5-Year Limited Warranty

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

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

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

What are the limits on JCS's Liability?

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

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

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

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

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

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

How to Obtain Warranty Service

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

In the U.S.A., this warranty is offered by Sunbeam Products, Inc. doing business as Jarden Consumer Solutions 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.

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