

Tips for Successful Vacuum Packaging

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

Sealing a Bag

Make sure you've placed the bag in the proper place.

When making a bag from a roll, make sure the end of cut piece is on the Sealing Strip (G), not over the rubber gasket (H) or in Vacuum Channel (E).

Prevent moisture or liquid from being pulled into the Vacuum Channel or trapped in the seal.

Either pre-freeze moist foods such as raw meat for 1-2 hours before vacuum packaging, or place a folded paper towel between food and end of bag to absorb excess liquids. Just be sure to leave at least 3 inches between paper towel and end of bag so that bag seals properly with paper towel inside.

Removing Air from a Bag

Make sure you've placed the bag in the proper place.

When vacuuming and sealing a bag, make sure open end of bag is inside Vacuum Channel (E).

Check for wrinkles in the bag along the Sealing Strip (G).

Wrinkles in seal may cause leakage and allow air to come back into bag. Check for wrinkles in bag along Sealing Strip before closing lid and vacuum packaging. If you find wrinkles after sealing bag, simply cut bag open and vacuum package again.

If motor runs for more than 30 seconds without stopping,

you may need to adjust bag and try again. If you are making the initial seal on a piece of bag material with two open ends, make sure bag is placed on Sealing Strip, not on black Rubber Gasket (H). If you are vacuum packaging with a bag, make sure open end is placed down inside Vacuum Channel and make sure Accessory Hose (A) is not attached. If you are vacuum packaging with an accessory, check Accessory Hose in appliance lid and in accessory to ensure a tight fit.

Tips for Successful Vacuum Packaging

(continued)

General Tips

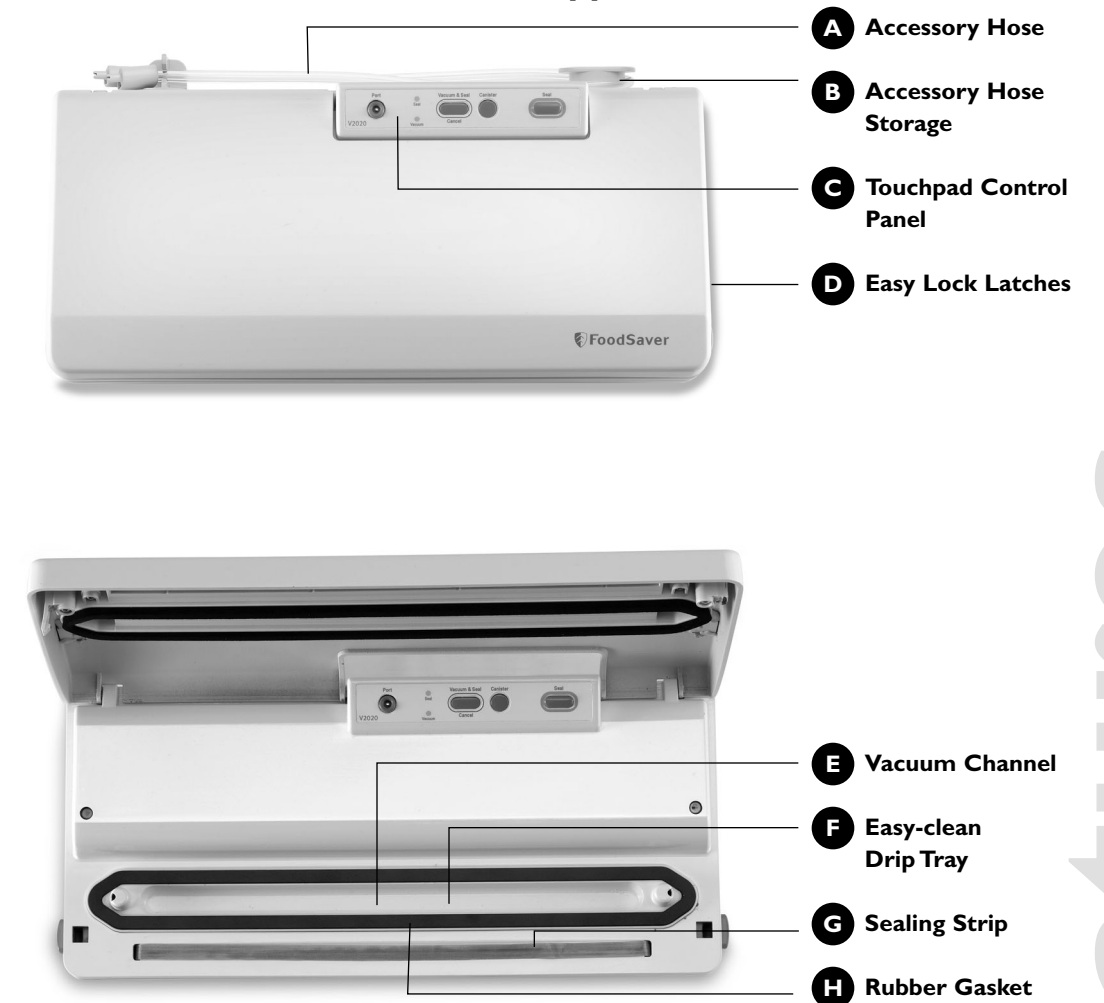
- Vacuum packaging is NOT a substitute for the heat process of canning. Perishables still need to be refrigerated or frozen.
- For best results, use FoodSaver® Bags, Canisters and Accessories.
- During the vacuum packaging process, small amounts of liquids, crumbs or food particles can be inadvertently pulled into Vacuum Channel (E), clogging the pump and damaging your appliance. To prevent this, follow these tips:
 - For moist and juicy foods such as raw meats: Freeze first and avoid overfilling bags. You can also place a folded paper towel inside top of bag, but below seal area, before vacuum packaging.
 - For soups, sauces and liquids: Freeze first and avoid overfilling bags. Or, use a canister and store in the refrigerator.
 - 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.
 - If your appliance features a Drip Tray (F), empty it after each use.
- 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.
- 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.
- To prevent wrinkles in seal when vacuum packaging bulky items, gently stretch bag flat along Sealing Strip (G) before you close lid.
- If you are unsure your bag was sealed properly, simply reseal bag about ¼ inch above first seal.
- 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.
- When using accessories, remember to leave one inch of space at top of canister or container.
- Pre-freeze fruits and blanch vegetables before vacuum packaging for best results. See pages 2-3 of FoodSaver® Reference Guide for more information.
- If appliance does not function, check to make sure the lid is properly engaged.
- Always store appliance with the Easy Lock Latches (D) in the unlocked position.
- CAUTION: THIS SEALER IS NOT FOR COMMERCIAL USE. IF SEALING MORE THAN 30 BAGS OR CANISTERS IN A ROW, WAIT AT LEAST 25 MINUTES BEFORE CONTINUING TO USE YOUR VACUUM FOOD SEALER.**

FoodSaver® QuickStart

V2020/V2040/V2050/V2060

Shown V2020; 2040, 2050, and V2060 operate in the same manner.

Features of Your FoodSaver® Appliance



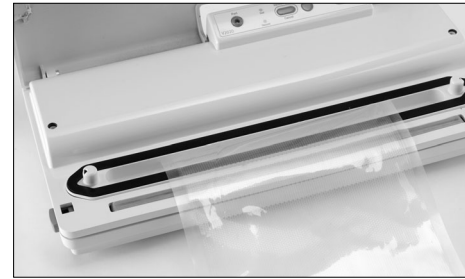
Tips

Features

Getting Started

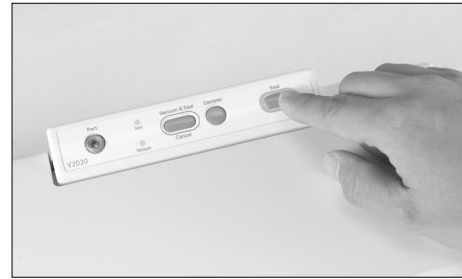
Registering your appliance is quick and easy at www.foodsaver.com.

How to Make a Bag from a FoodSaver® Roll



Place Bag on Sealing Strip

1. Pull out enough bag material to hold item to be vacuum packaged, plus 3 inches.
2. Place one end of bag material across Sealing Strip (G) and close lid. Press lid until latches click.



Press Lid and Push Seal Button

3. Press Seal Button. When the seal indicator light (L) turns off, open lid and remove bag.

Now you are ready to vacuum package with your new bag (see below).

How to Vacuum Package with FoodSaver® Bags



Place Loaded Bag on Sealing Strip

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 down into Vacuum Channel (E).
3. Close lid.
4. To begin vacuum process, press down firmly on lid with both hands until latches click.
5. Press Vacuum & Seal Button (K).



Press Lid and Push Button

6. When motor and Indicator Lights (I) turn off, open lid and remove bag. Refrigerate or freeze if needed. (See *FoodSaver® Reference Guide* for food safety tips.)

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

FoodSaver® Accessories

Accessories include FoodSaver® Vacuum Packaging Canisters, Universal Lids, Jar Sealers and Bottle Stoppers.

FoodSaver® Accessory Guidelines

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 **Vacuum**. Vacuum package using instructions below. When vacuum process is complete, turn knob to **Closed** before removing Accessory Hose (A).
5. For accessories without a large knob on lid, vacuum package using instructions below.

How to Vacuum Package with FoodSaver® Accessories



Insert Accessory Hose

1. Prepare container according to FoodSaver® Accessory Guidelines above.
2. Insert one end of Accessory Hose (A) into Accessory Port (J) on appliance. Insert other end into port on accessory. Twist gray tab while inserting to ensure a tight fit.
3. To begin vacuum process, press down firmly on lid until latches click. For models V2020, V2040 and V2050, press Canister Vacuum Button (M). For model V2060, push the Vacuum & Seal Button (K). Motor will run until vacuum process is complete.



Press Lid and Push Button

4. When motor and Indicator Lights (I) turn off, vacuum process is complete.
5. Gently twist and remove Accessory Hose from accessory and appliance. Unlock latches.
6. To test vacuum, simply tug on accessory lid. It should not move.

Note: For important tips on using accessories with different foods, please refer to the *FoodSaver® Reference Guide*.

How to Open FoodSaver® Accessories after Vacuum Packaging

FoodSaver® Vacuum Packaging Canisters (without large knob on lid)
To release vacuum and open, push gray rubber button on lid.

FoodSaver® Bulk Canisters and Quick Marinators (with large knob on lid) and Universal Lids
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.

IMPORTANT: Do NOT use screw bands when vacuum packaging jars. To open, wedge spoon between Mason jar lid and highest part of threaded rim. Twist spoon gently to release vacuum.

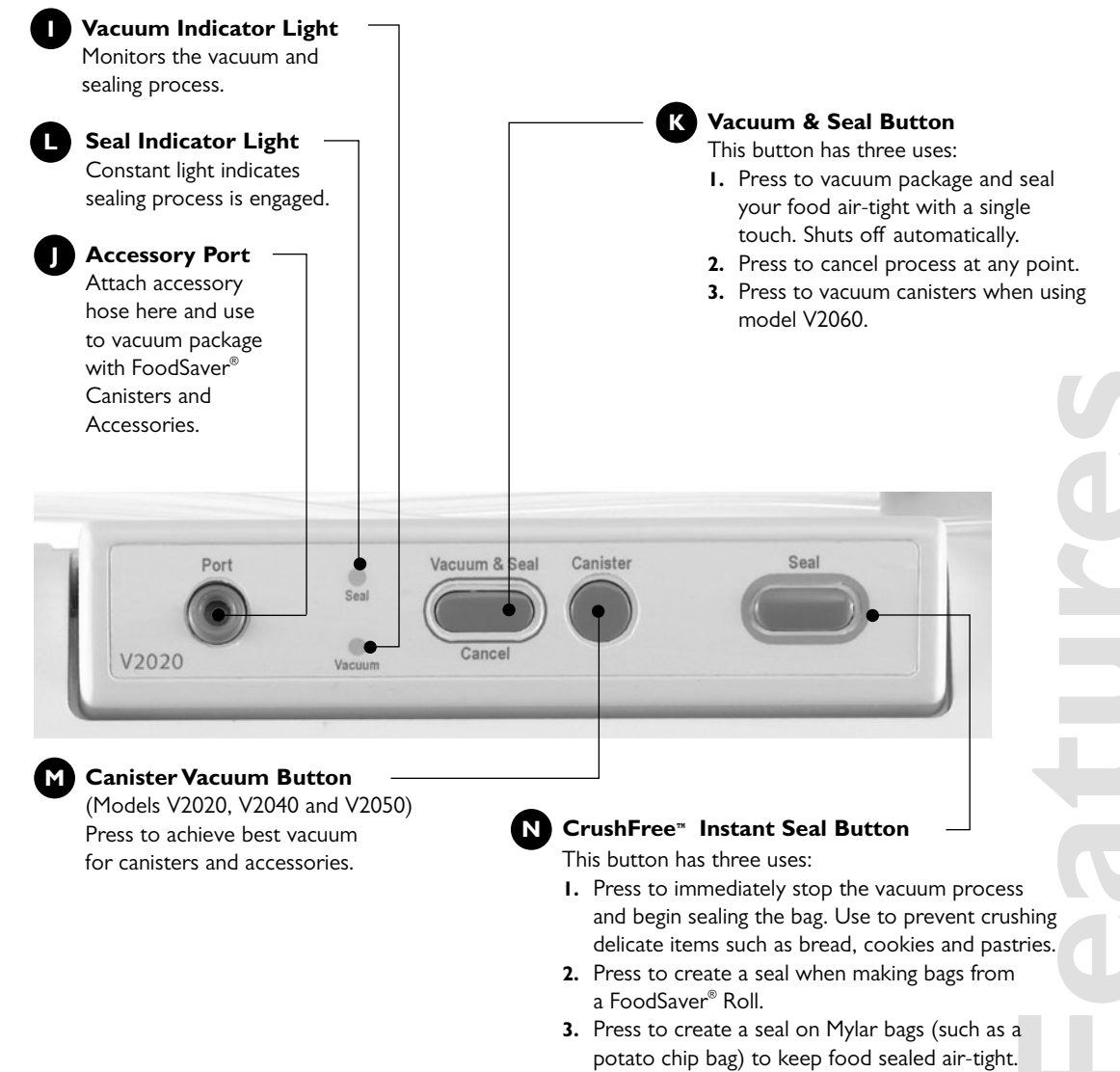
FoodSaver® Bottle Stoppers
To release vacuum and open, twist and pull up on Bottle Stopper.

Features

Shown V2020; 2040, 2050, and V2060 operate in the same manner.

V2020/V2040/V2050/V2060 Features

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



Bags & Rolls

Accessories

Features