



Vacuum Sealed Containers

Reference Guide



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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READ AND SAVE THESE INSTRUCTIONS

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

*Compared to unwrapped food.

Start Enjoying the Additional Benefits of Your FoodSaver® Vacuum Food Storage System with Your New Container Set

Vacuum Sealed Containers

Vacuum Sealed Containers protect your food from air and moisture loss, the enemies of fresh food. Vacuum sealing locks air out and seals freshness in, preserving the taste and nutritional value of stored foods.

Please Note:

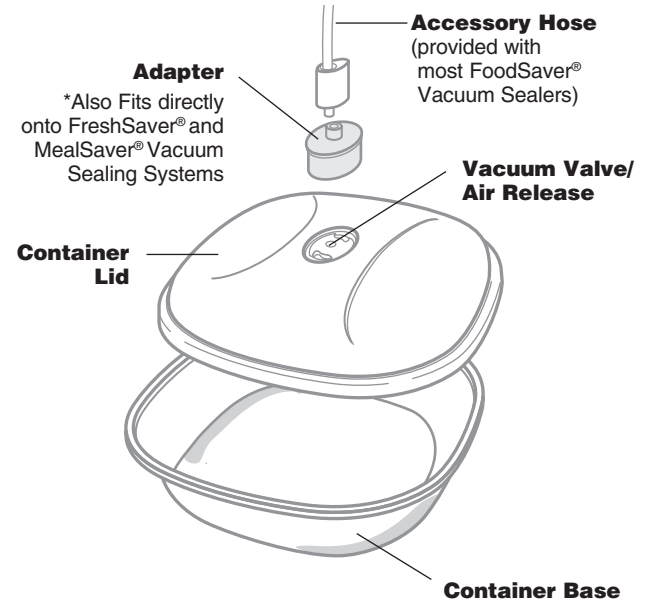
Your FoodSaver® Vacuum Sealed Containers are intended for storing and reheating fully cooked foods, soups, sauces and more! Tomato-based sauces contain a pigment called lycopene, which is not water-soluble and causes stains to porous

materials, including most plastics. This only affects the appearance of the product and not the performance.

Visit our web site www.foodsaver.com to purchase bags and accessories, to learn about the benefits of the FoodSaver® Vacuum Food Storage System and for:

- New product information and special offers
- Helpful hints and tips
- FoodSaver® recipes

Get to Know Your FoodSaver® Vacuum Sealed Containers



*Size & shape may vary

Using Your FoodSaver® Vacuum Sealed Containers with a FoodSaver® Vacuum Food Sealer

Vacuum Sealed Containers

Your FoodSaver® Vacuum Sealed Containers let you enjoy the convenience and benefits of storing pre-made meals, preserving leftovers, controlling portion sizes and simplifying reheating. They are great for storing foods or other items in refrigerator or in the pantry.

Make sure your Vacuum Food Sealer and Container are sitting on a flat, dry surface and follow the instructions below:

1. Plug in your Vacuum Food Sealer.
2. Place the item you wish to seal inside the Container, leaving at least one inch between the contents and the top rim of the Container.
3. Place the Lid on the Container and press firmly on all corners to ensure lid is sealed.

For use with FoodSaver® Vacuum Sealing Systems

- A. For FoodSaver® Vacuum Heat Sealing Systems, insert the Accessory Hose into the Accessory Port on your appliance.



- B. Insert Adapter into the other end of the Accessory Hose/Vacuum Sealer Nozzle.

For FoodSaver® System For MealSaver™ & FreshSaver® Systems



- C. Place the Adapter over the Vacuum Valve on the Container Lid.



- D. Activate the vacuum feature on your appliance. Once the air has been removed from the Container, the Sealer will automatically turn off*.

*For FreshSaver® Vacuum Sealing System, evacuate container for 10 seconds.

- E. Remove Accessory Hose & Adapter from the Container Lid. The Container is now ready to be stored.

- F. To release the vacuum in the Container, simply open the Vacuum Valve/Air Release flap by gently lifting tab.



For use with FoodSaver® Vacuum Sealing Systems

Note: If your Vacuum Sealer has a Cancel button, it is best to press the cancel button before removing the Accessory Hose and Adapter from the Container Lid.

Care & Cleaning

Cleaning

The Container Base 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.

Helpful Hints & Tips

Hints & Tips

1. FoodSaver® Vacuum Sealed Containers are great for vacuum sealing pre-made meals, leftovers and healthy portion sizes.
2. Make sure there are no crumbs or food debris on the Container Lid or Valve, as gaps or an improper seal will prevent air from being removed.
3. Do not overfill the Container Base with food or liquid.
4. Store the vacuum sealed Container in an upright position.
5. Easily microwave foods in your Container, simply remove the Lid and place the Container Base in your microwave
6. Some deformation of the Container base may occur during vacuuming. This is normal and does not effect performance.
7. Do not vacuum package soft cheese, mushrooms, onions or garlic.
8. Containers should not be used in freezer.
9. Cruciferous vegetables such as broccoli, cauliflower, cabbage and Brussels sprouts give off gases when they are stored. Vegetables should be blanched before vacuum packaging. This process stops the enzyme action that could lead to loss of flavor, color and texture.

IMPORTANT:

Vacuum packaging is NOT a substitute for refrigeration or freezing. Any perishable foods that require refrigeration must still be refrigerated (or frozen in FoodSaver® Bags) after vacuum packaging.