

Important Safeguards & Tips

Important Safeguards

For your own safety, always follow these basic precautions when using a FreshSaver® appliance:

1. Read the Instructions Guide carefully for operating instructions. Read all instructions in this manual before use.
2. Do not use appliance on wet or hot surfaces or outdoors.
3. **CAUTION:** To prevent against electric shock, do not immerse any part of appliance, power cord or plug in water or other liquid.
4. To disconnect, unplug FreshSaver® Charger Adaptor 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 at bottom of page.
6. Use appliance only for its intended use. **Use only the Charger Adaptor supplied with this product.**
7. Closely supervise children when using any electrical appliance. Do not allow appliance to be used as a toy.
8. 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.
9. Keep Charger Adapter, power cord and handheld appliance away from heated surfaces.

10. Nickel-cadmium batteries must be recycled or disposed per national and local laws and regulations. **DO NOT incinerate batteries or expose to high temperatures or liquids.**

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 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. Do not attempt to use without the Reservoir affixed to the Vacuum Nozzle.
5. When using containers, remember to leave one inch of space at top of container.

**For Household Use Only
SAVE THESE INSTRUCTIONS
www.foodsaver.com / 1-877-777-8042**

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 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 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 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.

In Canada

If you have any question regarding this warranty or would like to obtain warranty service, please call 1(877) 804-5383 and a convenient service center address will be provided to you.

Bags and containers: JCS 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. 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 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.

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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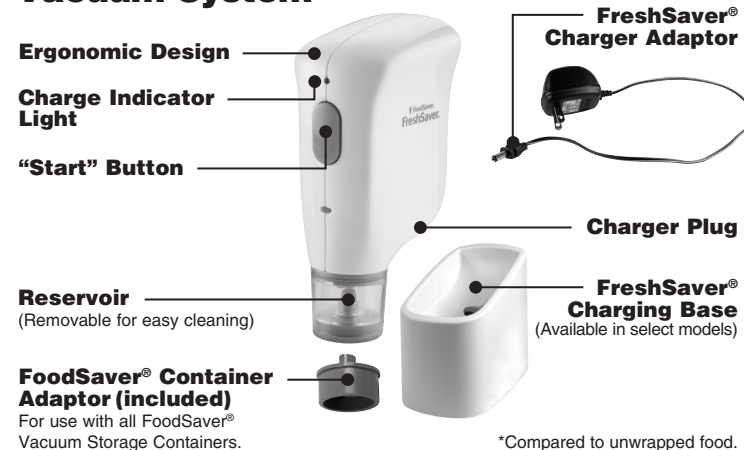
 **FoodSaver** | Keeps food Fresh Longer*

FreshSaver®

Reference Guide

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

Features of your FreshSaver® Handheld Vacuum System



*Compared to unwrapped food.

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

Congratulations...

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

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. Charge Indicator Light remains illuminated when appliance is plugged in.

IMPORTANT: Should liquid be collected in the reservoir, stop vacuuming once liquid fills to the Max fill line.



Sealing FoodSaver® Vacuum Zipper Bag



Step 1

Fill and Seal Bag

Place food in FoodSaver® Vacuum Zipper Bag. Lay Zipper Bag flat with green circle facing upwards press zipper firmly to start seal. Slide fingers across zipper to close bag.



Step 2

Remove Air from Bag

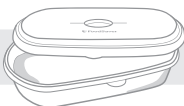
Press FreshSaver™ Vacuum Sealer over green circle on bag and press "Start" button.



Step 3

Refrigerate

Place bag with food into refrigerator or pantry.



Sealing FoodSaver® Deli Containers



Step 1

Fill and Close

With FoodSaver® Deli Container on flat surface – Place food in tray. Set lid on top and apply pressure with both hands to snap into place to prepare for vacuum sealing.



Step 2

Attach FoodSaver® Container Adaptor to bottom of Vacuum Nozzle by pushing into bottom as shown.



Step 3

Evacuate Air

With the FoodSaver® Container Adaptor attached, place the FreshSaver™ Vacuum Nozzle tip over gray valve on container lid. Press "Start" Button on unit and evacuate for 10 seconds.



Step 4

Refrigerate

Place Container with food into refrigerator.

*Bags not intended for liquids.

Care, Cleaning & Troubleshooting

Container Adapter Storage

1. Conveniently store Container Adapter on bottom of Charging Base as shown.



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 Vacuum Nozzle: while holding Vacuum Nozzle with one hand pull clear Reservoir away from Nozzle.



FoodSaver® Containers

1. 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.
2. Do Not attempt to remove gray rubber sucker.
3. FoodSaver® Container bases are top rack dishwasher safe.
4. FoodSaver® Containers are microwave safe.

Troubleshooting

Vacuum sealer does not start when ON 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 green 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 valve 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® Container will not vacuum:

1. Make sure rubber gasket on inside of lid is free from food materials.
2. Examine rim of container for cracks or scratches. Any gaps can prevent containers from vacuuming properly. If You Need Assistance: **1-877-777-8042 (U.S.)**