User Manual

Fresh Containers

www.foodsaver.com  1-877-777-8042
*Produce Tray and Handheld Sealer sold separately.

READ AND SAVE THESE INSTRUCTIONS
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.

Your FoodSaver® Fresh 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 like meats, vegetables, fruits and or other items in your refrigerator or pantry.

**Please Note:**
Your FoodSaver® Fresh 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](http://www.foodsaver.com) to purchase bags and accessories, to learn about the benefits of the FoodSaver® Fresh Vacuum Food Storage System and for:

- New product information and special offers
- Helpful hints and tips
- FoodSaver® recipes
Get to Know Your FoodSaver® Fresh Containers

- Container Adapter for use with: FreshSaver® Handheld Sealer, Accessory Hose and Zipper Bag Adapter
- Vacuum Valve
- Container Lid
- Vacuum Indicator
- Removable Gasket
- Vacuum Valve Cover
- Produce Tray (sold separately)
- Container Base

**Available in 3, 5, 8 and 10 cup.
How to...

Use your FoodSaver® Fresh Containers

Works with FoodSaver® Vacuum Sealing Systems

FoodSaver® appliance
Works with 4000 and 5000 Series

FoodSaver® Handheld Sealer
FA2000-000
Works with FM2000 & FM2100 models

FoodSaver® Zipper Bag Adapter
137207-000-000
Works with all other models (excludes 4000, 5000, FM2000, FM2100 Series)

FreshSaver® Handheld Sealer
FSFRSH0050-P15
How to...

Vacuum Seal using FoodSaver® Fresh Containers

1. Press firmly on all sides to ensure lid is properly closed. When you hear the “snap”- you will know it is closed. Then place Handheld Sealer from appliance on Vacuum Valve.

2. Press Vacuum or Accessory button to begin Vacuum sealing.

3. When vacuuming sealing is complete the vacuum indicator will dimple inwards. Look for the “Dimple of Freshness”– it tells you that the air has been removed from the container. The container is now ready to be stored.

Open FoodSaver® Fresh Containers

1. Press Vacuum Valve firmly to release air from the container. When vacuum Indicator dimple is released container is ready to open.

2. Please pull the lid from its corners to open.
Care and Cleaning of your FoodSaver® Fresh Containers

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.

Tips

1. Make sure your Vacuum Food Sealer and Container are sitting on a flat, dry surface.

2. Place the item you wish to seal inside the Container. Do not overfill the container base with food or liquid pass the max line.

3. Make sure there are no crumbs, water or food debris on the Container Lid, Gasket and or Vacuum Valve, as gaps or an improper seal will prevent air from being removed.

4. Store the vacuum sealed Container in an upright position.

5. Easily microwave foods in your FoodSaver® Fresh Containers. Release the Vacuum Valve and remove the lid prior to microwaving. Do not microwave more than 5 minutes.

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. Do not heat an empty container in the microwave.

9. Cruciferous vegetables such as broccoli, cauliflower, cabbage and brussels sprouts give off gases when they are stored. Vegetables should be blanched before vacuum sealing. This process stops the enzyme action that could lead to loss of flavor, color and texture.

CAUTION:
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.
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 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, 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 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 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.

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