

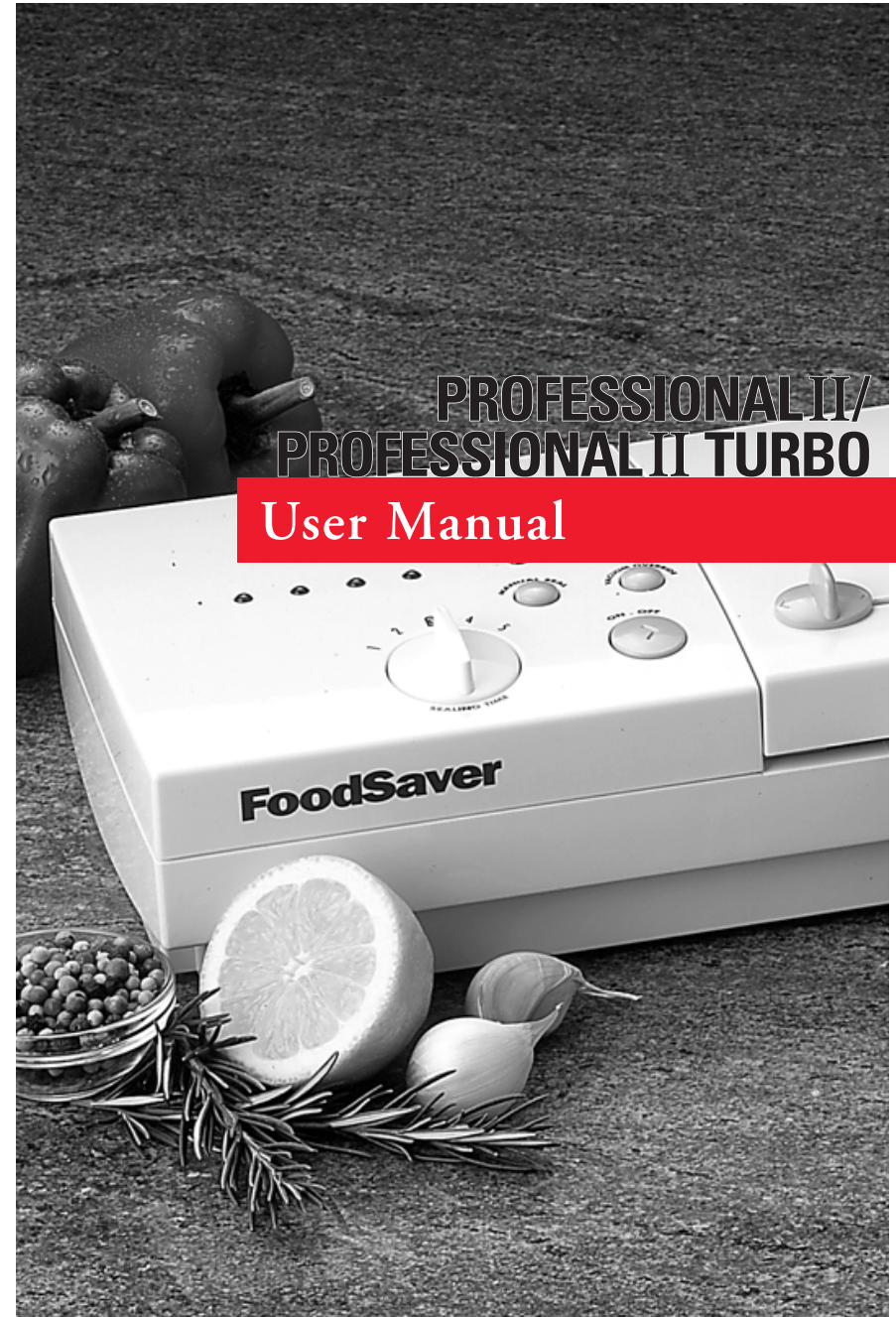
The Original Home Vacuum Packaging System®

# FoodSaver®

by Tilia®

PROFESSIONAL II/  
PROFESSIONAL II TURBO

User Manual



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## Welcome

You have just purchased an appliance that will soon have you wondering how you ever got by without it. The FoodSaver vacuum packaging system is so convenient and versatile, you'll find yourself using it every day. We guarantee that if you make room for it on your countertop, you will quickly see how indispensable it becomes in your kitchen.

### **Foods Will Keep Their "Just Bought" Freshness, Flavor and Nutritional Value 3 to 5 Times Longer.**

- ▶ Meats, poultry, fish and produce stay fresh and flavorful in your freezer.
- ▶ No more freezer burn.
- ▶ Foods stay fresh longer in your refrigerator.
- ▶ Dry ingredients stay fresh and insect free in the pantry.

*...to the world of FoodSaver.*

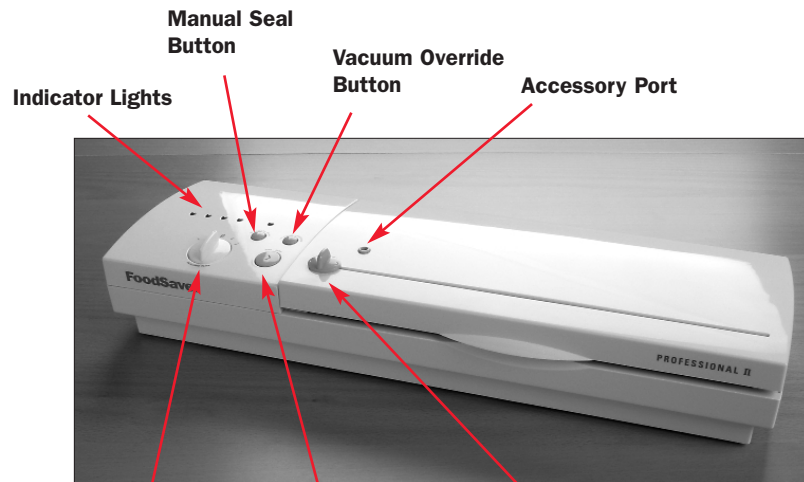
### **You'll Save Money, Time and Effort.**

- ▶ Buy in bulk to reduce your grocery bills.
- ▶ Repackage your purchases in portions sized for your family's needs.
- ▶ Prepare meals in advance so when you don't have time to cook, you and your family will still have great-tasting homemade meals.
- ▶ Take bags right from the freezer or refrigerator and boil or microwave.
- ▶ Reduce waste and spoilage.
- ▶ Prepare your own healthy frozen dinners. You control serving portions, calories and nutritional content.
- ▶ Make and deliver home-cooked meals to those who can't get out.
- ▶ Keep non-food items dry and free of dust and mold.
- ▶ Stop silver from tarnishing because the metal is not exposed to air.

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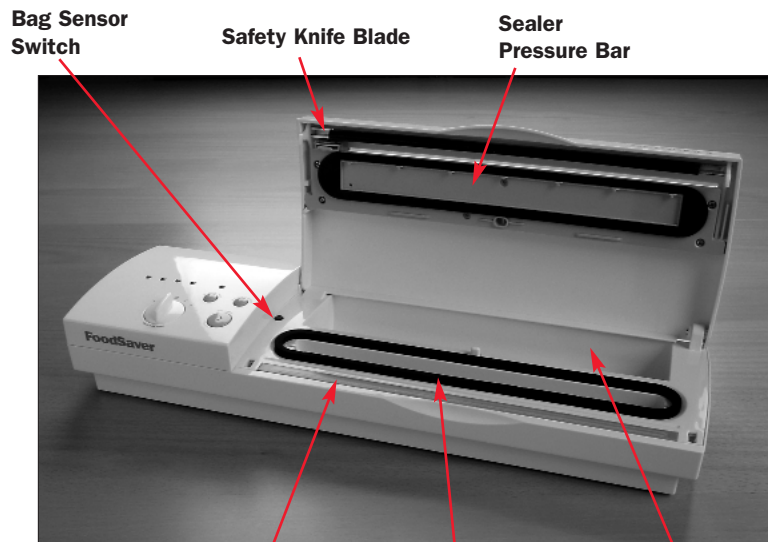
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## The FoodSaver Professional II/Professional II Turbo



Automatic On/Off Button

Safety Precision Bag Cutter



Sealing Strip

Vacuum Channel

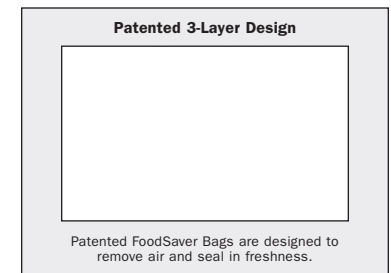
Bag Storage Compartment

### About Vacuum Packaging

Air is left in most food storage containers and plastic bags even when they are sealed tightly. Oxygen is one of the main reasons that food goes bad. It starts a chemical change – robbing food of its nutritional value, texture, color, flavor and overall quality. The FoodSaver vacuum packaging system removes the air from our FoodSaver Bags and then seals the bags so that air cannot reenter. It is also designed to be used with a wide range of FoodSaver accessories that will keep a variety of foods fresh longer. Finally, you can maintain the same freshness at home that you get with professionally vacuum-packaged items you purchase at the grocery store.

### FoodSaver Bags and Rolls

FoodSaver Bags and Rolls are made from a patented, 5-ply plastic material with special channels that remove the air. The outer layer of nylon seals freshness in, while locking air and moisture out.



- FoodSaver Bags and Rolls can go straight from the freezer and refrigerator to the microwave or boiling water.
- FoodSaver Bags and Rolls are reusable\* and washable (including in the dishwasher).
- FoodSaver Bags come in ready-made pint, quart and gallon sizes to offer convenient, one-step storage.
- Your Professional II/Turbo also works with 8-inch and 11-inch wide FoodSaver Rolls, which allows you to make custom-sized bags for the items that you are vacuum packaging.
- Most FoodSaver users like to keep both bags and rolls handy for the greatest packaging convenience.

**\*IMPORTANT: To avoid possible illness, do not reuse bags after storing raw meats, fish or greasy foods.**

## FoodSaver Accessories

### FoodSaver Canisters

- There are three styles of FoodSaver Canisters – Designer, Square and Bulk Storage. They are ideal for storing delicate items and liquids, as well as dry goods and cooking staples. The canisters come in a variety of sizes and all can be used in the refrigerator and pantry. Canisters are not to be used in the freezer.
- FoodSaver Designer Canisters are especially attractive for use on your countertop.



- Vacuum packaging in the FoodSaver Square Canister is an excellent way to marinate foods because the process opens the pores of the food and seals in the flavor. With the FoodSaver vacuum packaging system you can marinate food in 20 minutes so you don't have to wait all day or overnight for that special taste. All FoodSaver Canisters work for marinating, but we recommend the Square Canister because less marinade will be needed.
- The Bulk Storage Canisters are designed to store pantry items such as cereal, chips, rice and baking goods.



### FoodSaver Regular Jar Sealer

- The FoodSaver Regular Jar Sealer allows you to vacuum package in regular or standard-mouth Mason jars. *Note:* FoodSaver Jar Sealers are designed to fit Mason jars, such as Ball®, Kerr® and Bernardin® brands.



### FoodSaver Wide-Mouth Jar Sealer

- The FoodSaver Wide-Mouth Jar Sealer allows you to vacuum package in wide-mouth Mason jars.

### FoodSaver Universal Lids

- With this great kitchen accessory, you don't have to transfer many foods out of their original containers. Vacuum package and extend the life of foods in their original glass jars and metal cans.
- Available in two sizes – 4 inches and 5½ inches in diameter.



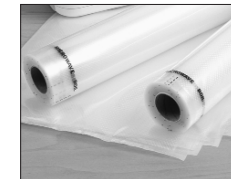
### FoodSaver Bottle Stoppers

- FoodSaver Bottle Stoppers allow you to vacuum package in bottles to protect the taste and extend the life of liquids such as wine, liquor and cooking oils.



### Purchasing FoodSaver Bags, Rolls and Accessories

- To find the nearest retailer, visit our website at [www.foodsaver.com](http://www.foodsaver.com) or call our Consumer Services Department at the number listed at the back of this manual.



## Important Safeguards

### For Your Own Safety, Always Follow These Basic Safety Precautions When Using the FoodSaver Professional II/Turbo:

- 1 Read the instructions carefully.
- 2 Do not use the appliance on wet or hot surfaces, or near a heat source.
- 3 Do not immerse any part of the appliance, power cord, or plug into water or other liquid.
- 4 To disconnect, unplug the power cord from the electrical outlet. Do not disconnect by pulling on the cord.
- 5 Do not operate the appliance with a damaged power cord or plug. Do not operate the appliance if it malfunctions or is in any way damaged. If the cord or the appliance is damaged, it must be returned to an authorized service center.
- 6 Do not use an extension cord with the appliance.
- 7 Use only accessories or attachments recommended by Tilia, Inc.
- 8 Use the appliance only for its intended use.
- 9 Closely supervise children when using any electrical appliance. Do not allow the appliance to be used as a toy.
- 10 **120v Machines Only:** The appliance has a polarized plug (one blade is wider than the other). To reduce the risk of electrical shock, this plug is intended to fit in a polarized outlet only one way. If the plug does not fit fully in the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not modify the plug in any way.

For Household Use Only • Please Save These Instructions

## Important Tips

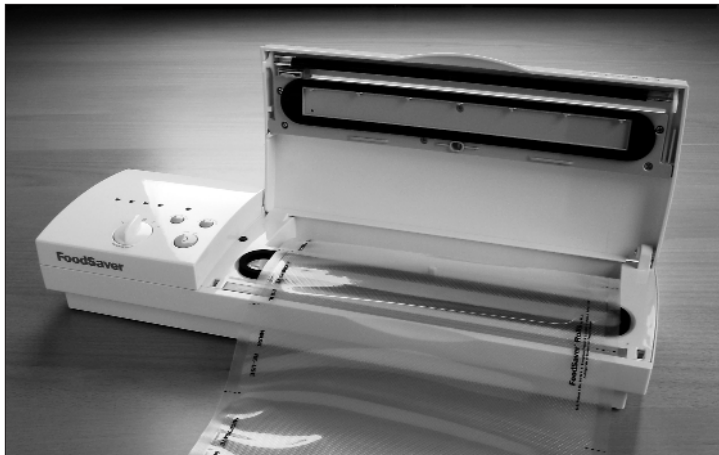
### Important Tips When Vacuum Packaging:

- 1 Vacuum packaging is NOT a substitute for refrigeration.
- 2 Use ONLY bags and rolls manufactured by FoodSaver.
- 3 Do not allow the Vacuum Channel to fill up with liquids. This will render the machine unusable. **To prevent it, avoid overfilling the bags and freeze liquids first.**
- 4 You can prevent liquids from being drawn into the appliance by placing a folded paper towel at the top of the bag, but below the seal area, before vacuum packaging.
- 5 Do not attempt to create your own side seams for a FoodSaver Bag. These bags are manufactured with special side seams which are sealed all the way to the outer edge. Creating your own side seams can actually leave air channels exposed which will cause leakage and prevent a vacuum from being formed.
- 6 Always make sure you leave at least one extra inch of bag material for **each time** you plan to reuse the bag.
- 7 If you are not sure whether you have achieved a complete seal, simply seal the bag again about ¼ inch above the first seal.
- 8 Bulky items sometimes make it difficult to achieve a smooth sealing surface. Gently stretch the bag flat along the Sealing Strip before closing the lid.
- 9 When packaging products with sharp edges (dry spaghetti, silverware, etc.), protect the bag from punctures by wrapping the products in a cushioning material, such as paper towels, styrofoam, tissue, etc. Products can also be vacuum packaged in canisters or Mason jars to avoid any possibility of puncturing a bag.
- 10 Avoid drawing powdery or fine-grained products into the appliance. This will inhibit the vacuuming and sealing process and may clog the unit, preventing it from drawing a good vacuum. To prevent this from occurring, avoid overfilling the bags.

## How to Make a Custom-Made Bag with FoodSaver Rolls

When using FoodSaver Rolls you first need to make a bag. If you are using ready-made FoodSaver bags, go to page 10.

- 1 Place the appliance on a flat, dry surface and plug the power cord into a standard electrical outlet.
- 2 Set the Sealing Adjustment Switch to “3.”
- 3 Open the lid and place the FoodSaver Roll into the roll storage compartment. Make sure the roll is centered so that an even seal will be achieved.



- 4 Lay the item(s) you want to vacuum package near the appliance so you can see where to cut the bag material. Pull the end of the roll out to the desired length. **IMPORTANT: Leave at least 3 extra inches at one end of the bag and more if you want to reseal the bag (one inch per reseal).**
- 5 Close the lid.

- 6 Press and release the Manual Seal Button. The lid will be automatically pulled down into the sealing position. The red sealing light will come on indicating the bag is being sealed.



- 7 While the bag is sealing, slide the bag cutter completely across the sliding channel to cut the bag. Make sure you return the bag cutter to the extreme left or right side of the sliding channel. Note: You may have to push down and apply extra pressure to make sure the bag has been cut.

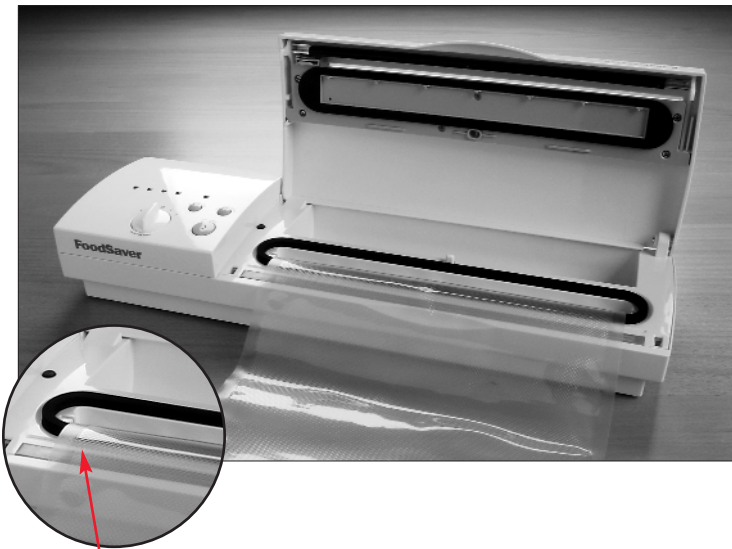


- 8 At the end of the sealing process, the red sealing light will blink, indicating the machine is re-programming itself for the next function. The lid will open slightly returning to the ready position. **Do not lift the lid until the red sealing light stops blinking and the lid has reset to the ready position.**
- 9 Lift up the lid and remove the bag.
- 10 Make sure the extra bag material is rolled back into the roll storage compartment and is not down in the Vacuum Channel.

**NOTE: Let the appliance cool down for at least 20 seconds before using it again.**

## How to Vacuum Package Using Ready-Made and Custom-Made FoodSaver Bags

- 1 If you have not already done so, place the appliance on a flat, dry surface and plug the power cord into a standard electrical outlet.
- 2 Set the Sealing Adjustment Switch to “3,” “4” or “5,” depending on the contents of the bag..
- 3 Open the lid.
- 4 Place the items to be vacuum packaged into the bag.
- 5 Place the open end of the bag **down into** the Vacuum Channel.



**IMPORTANT:** Make sure the open end of the bag is resting entirely inside the Vacuum Channel.

- 6 Close the lid.

- 7 Press and release the On button. The appliance will automatically vacuum and seal, then turn itself off.
- 8 When the vacuum and sealing process is complete, the red sealing light will blink indicating the machine is re-programming itself for the next function. The lid will open slightly returning to the ready position. **Do not lift the lid until the red sealing light stops blinking and the lid has reset to the ready position.**
- 9 Open the lid and remove the bag.



**NOTE:** Let the appliance cool down for at least 20 seconds before using it again.

**IMPORTANT:** You will need to pre-freeze foods that have excess liquid or moisture before vacuum packaging in FoodSaver Bags because the liquid can be drawn up into the Vacuum Pump.

Do not allow the Vacuum Channel to become filled with liquid. This may allow liquid to get sucked into the motor and permanently damage the appliance.

Wipe out any excess liquid from the Vacuum Channel after each time you vacuum package.

Make sure the roll is rewound completely into the roll storage compartment before vacuum packaging.

## How to Use the Sealing Adjustment Switch

This Five-Position Sealing Adjustment Switch lets you control the length of the sealing process. Seal times increase according to the dial, with “1” being the shortest seal time and “5” being the longest seal time.

- Set the Sealing Adjustment Switch to “1” or “2” for vacuum packaging with FoodSaver accessories.
- Set the Sealing Adjustment Switch to “3” when creating a FoodSaver Bag from a FoodSaver Roll and also for standard vacuum packaging in FoodSaver Bags.
- Set the Sealing Adjustment Switch to “4” or “5” for vacuum packaging foods with excess moisture and juices (example: meats, chicken or fish).



**NOTE: During seal only processes with non-FoodSaver Bags, the normal setting of “3” may be too strong, resulting in a melted bag. If this occurs set the Sealing Adjustment Switch to “1” or “2” for less heat intensity.**

## How to Use the Vacuum Override Button

Use the Vacuum Override Button when you want to remove even more air from a FoodSaver Bag, Designer Canister, Square Canister, Bulk Storage Canister, Mason jar or other storage container.

- 1 Open the lid.
- 2 Place the items to be vacuum packaged into the bag.
- 3 Place the open end of the bag down into the Vacuum Channel.
- 4 Close the lid.
- 5 Press and release the On button. The appliance will automatically begin the vacuum process.
- 6 To extend the vacuum time, press and hold the Vacuum Override Button.
- 7 Release the Vacuum Override Button to return the appliance to the normal sealing cycle.
- 8 When finished vacuuming and sealing, the red sealing light will blink, indicating the appliance is reprogramming itself. The lid will open slightly. **Do not lift the lid until the red sealing light stops blinking and the lid has reset to the ready position.**
- 9 Open the lid and remove the bag.





## How to Use the Manual Seal Button

Use the Manual Seal Button when you want to seal a FoodSaver Bag before a complete vacuum has been created. This feature is useful when vacuum packaging fragile items such as bread, baked goods and berries so they don't get crushed.

- 1 Open the lid.
- 2 Place the items to be vacuum packaged into the bag.
- 3 Place the open end of the bag down into the Vacuum Channel.
- 4 Close the lid.
- 5 Press and release the On button. The appliance will automatically begin the vacuum process.
- 6 To stop the process before all of the air is removed, press and release the Manual Seal Button. The vacuum will stop within 3 seconds and the sealing process will begin.
- 7 When finished vacuuming and sealing, the red sealing light will blink, indicating the appliance is reprogramming itself. The lid will open slightly. **Do not lift the lid until the red sealing light stops blinking and the lid has reset to the ready position.**
- 8 Open the lid and remove the bag.

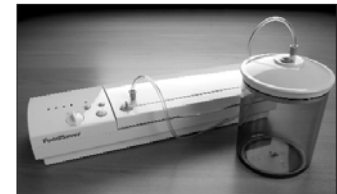
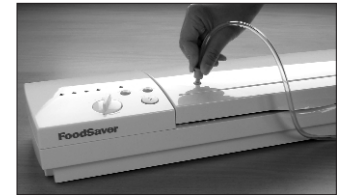


**NOTE:** It takes approximately 2 to 3 seconds to stop the vacuum process and seal the bag. If you are using a small bag or packaging a fragile item, we recommend that you press down on the Manual Seal Button immediately after releasing the On button.

## How to Vacuum Package Using FoodSaver Designer Canisters

FoodSaver Designer Canisters are an excellent way to store delicate items in the refrigerator, pantry or on the countertop.

- 1 Place the item(s) to be vacuum packaged inside the canister. Leave at least one inch between the contents and the rim of the canister.
- 2 Insert one end of the Accessory Hose into the Accessory Port on the appliance. Insert the other end of the Accessory Hose into the hole on the top of the canister lid. Twist the gray hose fitting while inserting to ensure a tight fit.
- 3 Place the lid on top of the canister.
- 4 Set the Sealing Adjustment Switch to "1" or "2."
- 5 Vacuum package as per instructions on page 10, steps 6-8.
- 6 Remove the Accessory Hose from the lid by gently twisting the gray hose fitting and pulling up.
- 7 Vacuum packaging is complete.



**IMPORTANT:** Remember to remove the Accessory Hose from the Accessory Port on the appliance before you vacuum package in FoodSaver Bags. Remove the hose by gently twisting the gray fitting while pulling it out. Never yank or tug the hose as this may damage both the hose and the fitting.

### How to Open FoodSaver Designer Canisters

To open a FoodSaver Designer Canister, press and hold down the gray rubber button in the center of the lid. This will release the vacuum and allow the lid to be removed.

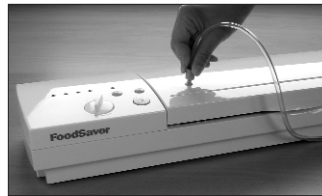
## How to Vacuum Package Using FoodSaver Bulk Storage and Square Canisters

FoodSaver Bulk Storage Canisters are an excellent way to store food in your refrigerator and pantry. The Square Canister is great for marinating since vacuum packaging opens the pores of food and cuts marinating time down to 20 minutes. Both styles of canisters work the same way.

- 1 Place the item(s) to be vacuum packaged inside the canister. Leave at least one inch between the contents and the rim of the canister.



- 2 Turn the knob on the lid so the arrow points to "Vacuum."



- 3 Insert one end of the Accessory Hose into the Accessory Port on the appliance. Insert the other end of the Accessory Hose into the hole on the top of the canister lid. Twist the gray hose fitting while inserting to ensure a tight fit.



- 4 Place the lid on top of the canister.

- 5 Switch the Sealing Adjustment Switch to "1" or "2."

- 6 Vacuum package as per instructions on page 10, steps 6-8.



- 7 Remove the Accessory Hose from the lid by gently twisting the gray hose fitting and pulling up.
- 8 Turn the knob on the canister lid so the arrow points to "Closed."

**IMPORTANT: Remember to remove the Accessory Hose from the Accessory Port on the FoodSaver appliance before you vacuum package in FoodSaver Bags. Remove the hose by gently twisting the gray fitting while pulling it out. Never yank or tug the hose as this may damage both the hose and the fitting.**

### How to Open FoodSaver Bulk Storage or Square Canisters

To open a FoodSaver Bulk Storage or Square Canister, turn the knob on the canister lid so the arrow points to "Open." This will release the vacuum and allow the lid to be removed.

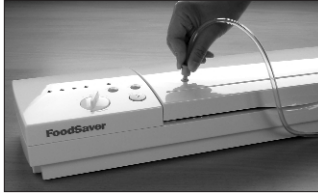
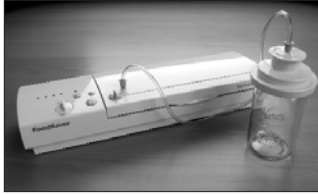

**NOTE: Do NOT attempt to vacuum seal any contents that are warmer than room temperature, since the vacuum may cause the contents to bubble out of the canister.**

| CARE AND STORAGE OF FOODSAVER CANISTERS | FoodSaver Bulk Canisters | FoodSaver Designer Canisters | FoodSaver Square Canisters |
|---|--------------------------|------------------------------|----------------------------|
| Freezer                                 | No                       | No                           | No                         |
| Bases in Microwave                      | Yes                      | No                           | Yes                        |
| Lids in Microwave                       | No                       | No                           | No                         |
| Bases in Dishwasher                     | Yes                      | Yes                          | Yes                        |
| Lids in Dishwasher                      | No                       | No                           | No                         |

## How To Vacuum Package Using the FoodSaver Jar Sealer with Mason Jars

Use the FoodSaver Jar Sealer to vacuum package food in Mason jars. There are two sizes of Jar Sealers: the FoodSaver Wide-Mouth Jar Sealer for wide-mouth Mason jars, and the FoodSaver Regular Jar Sealer for regular and standard-mouth Mason jars. If you wish to store Mason jars in the freezer, make sure to use straight-walled (no shoulders), freezer-safe Mason jars. Leave extra space between the contents and the lid to allow for the normal expansion of liquids.

**NOTE: Always pre-soak new metal lids. Bring water to a boil, then turn off. Pre-soak lids 5-10 minutes.**

- 1 Place the item(s) to be vacuum packaged inside the Mason jar. Leave at least one inch between the contents and the rim of the jar.
- 2 Insert one end of the Accessory Hose into the Accessory Port on the appliance. Insert the other end of the Accessory Hose into the hole on the top of the Jar Sealer. Twist the gray hose fitting while inserting to ensure a tight fit.
 
- 3 Place the Mason jar lid on the top of the Mason jar. **(IMPORTANT: Do NOT use screw bands when vacuum packaging jars.)**

- 4 Place the Jar Sealer over the top of the Mason jar. Push down firmly until the Jar Sealer covers the entire rim of the jar.
 
- 5 Set the Sealing Adjustment Switch to "1" or "2."

- 6 Vacuum package as per instructions on page 10, steps 6-8.
- 7 Remove the Accessory Hose from the Jar Sealer by gently twisting the gray hose fitting and pulling up.
- 8 Remove the Jar Sealer from the Mason jar. Make sure the metal lid on the jar is securely in place. It should not move.

**IMPORTANT: Remember to remove the Accessory Hose from the Accessory Port on the appliance before you vacuum package in FoodSaver Bags. Remove the hose by gently twisting the gray fitting while pulling it out. Never yank or tug the hose as this may damage both the hose and the fitting.**

### How to Open the Mason Jar

To open a Mason jar, wedge a spoon between the Mason jar lid and the highest part of the threaded rim. Twist the spoon gently to release the vacuum. When opened this way, the Mason jar lid can be reused many times.



**IMPORTANT: To avoid accidents, do not use a knife to remove the Mason jar lid. Also, do not use a bottle opener to remove the Mason jar lid as it will bend the lid and prevent its reuse.**

**Vacuum packaging is not a substitute for the heat process of home canning.**

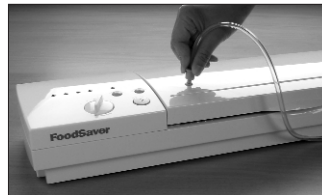
**NOTE: Do NOT attempt to vacuum package any contents that are warmer than room temperature since the vacuum may cause the contents to bubble out of the jar.**

## How To Vacuum Package Using FoodSaver Universal Lids

FoodSaver Universal Lids are ideal for keeping foods, such as sauces, peanuts and coffee, fresh longer in their original containers. These lids work with metal cans, thick glass jars and rigid plastic containers. Remember, perishable goods should still be refrigerated. Also, if you plan to store food in cans for more than a day, it is advisable to transfer food into a plastic or glass container to prevent “off-flavor” from developing from the can.

**CAUTION: FoodSaver Universal Lids are not to be used with thin glass, crystal, plastic or aluminum containers. The vacuum force exerted by the FoodSaver Vacuum Packaging System is very powerful and could implode a thin glass or a non-rigid container.**

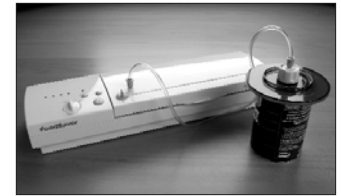
- 1 Turn the knob on the Universal Lid so the arrow points to “Vacuum.”
- 2 Insert one end of the Accessory Hose into the Accessory Port on the appliance. Insert the other end of the Accessory Hose into the hole on the top of the Universal Lid. Twist the gray hose fitting while inserting to ensure a tight fit.
- 3 Place the lid on top of the open container. Leave at least one inch between the contents and the rim of the container.
- 4 Set the Sealing Adjustment Switch to “1” or “2.”



- 5 With one hand, press and release the On button. With the other hand, press down on the the Universal Lid until the vacuum takes hold (this may take 3-5 seconds).



- 6 Once the vacuum takes hold on the container, the Universal Lid can be released. Continue with vacuum packaging as per instructions on page 10, steps 6-8.



- 7 Remove the Accessory Hose from the lid by gently twisting the gray hose fitting and pulling up.
- 8 Turn the knob on the Universal Lid so the arrow points to “Closed.”

**IMPORTANT: Remember to remove the Accessory Hose from the Accessory Port on the appliance before you vacuum package in FoodSaver Bags. Remove the hose by gently twisting the gray fitting while pulling it out. Never yank or tug the hose as this may damage both the hose and the fitting.**

### How to Open the FoodSaver Universal Lid

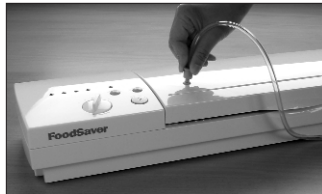
To open a FoodSaver Universal Lid, turn the knob so the arrow points to “Open.” This will release the vacuum and allow the lid to be removed.

## How to Vacuum Package Using FoodSaver Bottle Stoppers

FoodSaver Bottle Stoppers are the best way to keep wine, oils and non-carbonated bottled liquids fresh longer. You will keep their delicate taste from going stale by not exposing the liquids to air.

FoodSaver Bottle Stoppers are not to be used with plastic bottles. Also, do not use with any carbonated or sparkling beverages. Carbonation happens under pressure. A vacuum removes this pressure, releasing the bubbles and causing the beverages to become flat.

- 1 Insert the Bottle Stopper into the neck of the bottle. Leave at least one inch between the contents and the bottom of the Bottle Stopper.
- 2 Insert one end of the Accessory Hose into the Accessory Port on the appliance. Insert the other end of the Accessory Hose into the hole on the top of the Bottle Stopper.



- 3 Set the Sealing Adjustment Switch to "1" or "2."
- 4 Vacuum package as per instructions on page 10, steps 6-8.
- 5 Remove the Accessory Hose from the Bottle Stopper by gently twisting the gray hose fitting and pulling up.



**IMPORTANT:** Remember to remove the Accessory Hose from the Accessory Port on the appliance before you vacuum package in FoodSaver Bags. Remove the hose by gently twisting the gray fitting while pulling it out. Never yank or tug the hose as this may damage both the hose and the fitting.

### How to Remove the FoodSaver Bottle Stopper

To remove a FoodSaver Bottle Stopper, simply twist and pull up on the Bottle Stopper to release the vacuum.

## Care and Cleaning Instructions

### The FoodSaver Professional II/Turbo

- 1 Always unplug the appliance before cleaning.
- 2 Do not immerse the appliance in water.
- 3 Do not use abrasive products or materials to clean any of the appliance components. Such cleaners can scratch the surfaces and damage the black foam rubber pads, preventing a vacuum from forming.
- 4 Clean using a mild dishwashing soap and a warm, damp cloth. Wipe away any food residue from inside or around the Vacuum Channel, Sealing Strip, and black foam rubber pads.
- 5 Dry thoroughly before using.

### FoodSaver Bags

- 1 Wash bags in warm water using a mild dishwashing soap.
- 2 Bags can be washed in the dishwasher by carefully turning the bags inside out and spreading them over the top rack of the dishwasher, so that all surfaces are exposed to the washing water.
- 3 Allow bags to dry thoroughly before reusing.

**IMPORTANT:** Do not reuse bags that have been used to store raw meats or fish. Also, bags may not be reusable if they have been used to store greasy or fatty foods. Do not reuse bags that have been microwaved or boiled.

### FoodSaver Accessories

- 1 All FoodSaver accessories should be washed in warm water using a mild dishwashing soap.
- 2 Dry thoroughly before using.
- 3 All FoodSaver Canister bases (but not the lids) may be washed in the dishwasher.
- 4 Square Canister and Bulk Storage Canister bases (but not the lids) may be used to reheat foods in the microwave.
- 5 Designer Canister bases and lids are not to be used in the microwave.

## Food Preparation and Storage Guide

### Guidelines for Vacuum Packaging Food

Vacuum packaging is not a substitute for canning nor can it reverse deteriorating quality; it can only slow down changes in quality. It is impossible to predict how long a specific food will have top-quality flavor, appearance and texture, because it depends on the age and condition of the food on the day it was vacuum packaged. Any perishable foods that require refrigeration still must be refrigerated or frozen after vacuum packaging.

Vacuum packaging extends the life of foods by removing nearly all the air in a sealed container, thereby reducing oxidation which affects nutritional value, flavor and overall quality. However, most foods contain enough water to support micro-organisms which can grow with or without air. While micro-organisms are present everywhere, only certain ones cause problems, and only under certain conditions:

- ▶ **Mold:** Easy to identify because of its characteristic fuzz. Molds are virtually eliminated by vacuum packaging because they cannot grow in a low oxygen environment.
- ▶ **Yeast:** Results in fermentation, which can frequently be identified by smell or taste. Yeast requires water, sugar and a moderate temperature

to grow, but can grow with or without air. Refrigeration slows the growth of yeast, and freezing stops it completely.

- ▶ **Bacteria:** Frequently results in discoloration, soft or slimy texture and/or an unpleasant odor. Clostridium botulinum (the organism that causes Botulism) can grow without air under the right conditions, cannot be detected by smell or taste and, although extremely rare, can be very dangerous.

Maintaining low temperatures is a critical factor in preserving foods safely. Growth of micro-organisms is significantly reduced at temperatures of 40°F (4°C) or below. Freezing at 0°F (-17°C) does not kill micro-organisms, but stops them from growing. For long-term storage, always freeze “perishable” foods that have been vacuum packaged.

### Thawing and Heating Vacuum Packaged Foods

Always thaw foods in either the refrigerator or microwave – do not leave “perishable” foods at room temperature to thaw.

To microwave in a FoodSaver Bag, cut a corner of the bag and place on a microwave-safe dish. You can also place the FoodSaver Bag in boiling water to heat.

**NOTE:** Vacuum packaging is NOT a substitute for refrigeration or freezing. Any “perishable” foods that require refrigeration prior to vacuum packaging still must be refrigerated or frozen after vacuum packaging.

**Food Preparation and Storage Guide**

| MEATS/FISH       | Where to Store | Recommended FoodSaver Container | Vacuum Packaged Storage Life | Normal Storage Life (without vacuum packaging) |
|------------------|----------------|---------------------------------|------------------------------|--|
| Beef, Lamb, Pork | Freezer        | FoodSaver Bag                   | 2 to 3 years                 | 6 months                                       |
| Ground meat      | Freezer        | FoodSaver Bag                   | 1 year                       | 4 months                                       |
| Poultry          | Freezer        | FoodSaver Bag                   | 2 to 3 years                 | 6 months                                       |
| Fish             | Freezer        | FoodSaver Bag                   | 2 years                      | 6 months                                       |

**Preparation Guidelines for Meats/Fish:**

*Option 1:* For best results pre-freeze meats and fish for 1-2 hours before vacuum packaging in a FoodSaver Bag to ensure the retention of juices and shape, and to help guarantee a good seal.

*Option 2:* If it is not possible to pre-freeze, place a folded paper towel between the meat/fish and the end of the bag. Leave the paper towel in the bag when vacuum packaging to absorb excess moisture and juices.

**NOTE:** Beef may appear darker after vacuum packaging due to the removal of oxygen. This is not an indication of spoilage.

| CHEESES                  | Where to Store | Recommended FoodSaver Container | Vacuum Packaged Storage Life | Normal Storage Life (without vacuum packaging) |
|--------------------------|----------------|---------------------------------|------------------------------|--|
| Cheddar, Swiss, Parmesan | Refrigerator   | FoodSaver Bag                   | 4 to 8 months                | 1 to 2 weeks                                   |

**Preparation Guidelines for Hard Cheeses:**

Keep cheese fresh even if you use it everyday by vacuum packaging it after each use. Make your original FoodSaver Bag extra long. Simply cut along the sealed edge, remove the cheese and slice off the amount

needed, then place the cheese back in the bag and repackage. Allow approximately one inch of bag material for each time the bag will be opened and repackaged.

| VEGETABLES        | Blanching Times | Where to Store | Recommended FoodSaver Container | Vacuum Packaged Storage Life | Normal Storage Life (without vacuum packaging) |
|-------------------|-----------------|----------------|---------------------------------|------------------------------|--|
| Asparagus         | 1½ to 3 mins.   | Freezer        | FoodSaver Bag                   | 2 to 3 years                 | 8 months                                       |
| Whole kernel corn | 4 to 5 mins.    | Freezer        | FoodSaver Bag                   | 2 to 3 years                 | 8 months                                       |
| Corn on cob       | 6 to 11 mins.   | Freezer        | FoodSaver Bag                   | 2 to 3 years                 | 8 months                                       |
| Snow peas         | 1½ to 2 mins.   | Freezer        | FoodSaver Bag                   | 2 to 3 years                 | 8 months                                       |
| Sugar snap peas   | 1½ to 2 mins.   | Freezer        | FoodSaver Bag                   | 2 to 3 years                 | 8 months                                       |
| Green beans       | 3 mins.         | Freezer        | FoodSaver Bag                   | 2 to 3 years                 | 8 months                                       |
| Broccoli          | 3 to 4 mins.    | Freezer        | FoodSaver Bag                   | 2 to 3 years                 | 8 months                                       |
| Brussels sprouts  | 3 to 5 mins.    | Freezer        | FoodSaver Bag                   | 2 to 3 years                 | 8 months                                       |
| Cabbage           | 3 to 5 mins.    | Freezer        | FoodSaver Bag                   | 2 to 3 years                 | 8 months                                       |
| Cauliflower       | 3 to 4 mins.    | Freezer        | FoodSaver Bag                   | 2 to 3 years                 | 8 months                                       |

**Preparation Guidelines for Vegetables:**

- ▶ Vegetables should be blanched before vacuum packaging. This stops the enzyme action, which will eventually cause loss of flavor, color and texture.
- ▶ Blanch vegetables by placing them in boiling water or in the microwave until they are cooked but still crisp. Immerse in cold water to stop the cooking process. Dry vegetables on a towel, then freeze.
- ▶ To freeze vegetables in individual servings, place them on baking sheets and spread out so that pieces are not touching. This way they will not freeze together in a block.
- ▶ Place baking sheet in the freezer for 1-2 hours until the pieces are solidly frozen.
- ▶ Vacuum package in a FoodSaver Bag and return to the freezer for long-term storage. Remember, you can microwave and boil FoodSaver Bags right from the freezer.
- ▶ Cruciferous vegetables (broccoli, Brussels sprouts, cabbage, cauliflower, kale, turnips) emit gases during storage. Therefore, they must be stored in the freezer only.

**Food Preparation and Storage Guide**

| LEAFY VEGETABLES | Where to Store | Recommended FoodSaver Container | Vacuum Packaged Storage Life | Normal Storage Life <i>(without vacuum packaging)</i> |
|------------------|----------------|---------------------------------|------------------------------|---|
| Lettuce, Spinach | Refrigerator   | FoodSaver Canister              | 2 weeks                      | 3 to 6 days   |

**Preparation Guidelines for Leafy Vegetables:**

Wash vegetables, towel or spin dry and vacuum package. You can then open the canister and take what you need each time you make a salad.

| FRUITS   | Where to Store | Recommended FoodSaver Container | Vacuum Packaged Storage Life | Normal Storage Life <i>(without vacuum packaging)</i> |
|--|----------------|---------------------------------|------------------------------|---|
| Apricots, Nectarines, Peaches, Plums   | Freezer        | FoodSaver Bag                   | 1 to 3 years                 | 6 to 12 months  |
| Softer berries (i.e. Boysenberries, Blackberries, Raspberries, Strawberries) | Refrigerator   | FoodSaver Canister              | 1 to 2 weeks                 | 1 to 6 days   |
| Harder berries (i.e. Blueberries, Cranberries)                               | Refrigerator   | FoodSaver Canister              | 2 weeks                      | 3 to 6 days   |

**Preparation Guidelines for Fruits:**

When freezing soft fruits or berries in a FoodSaver Bag, it is best to pre-freeze for 1-2 hours or until solidly frozen. To freeze fruits in individual servings, place sliced fruit or berries on a baking sheet and spread out so the pieces are not touching. This way they will not freeze together in a block. Then vacuum package in portions for baking, or in your favorite combinations for easy fruit salad all year round.

Keep berries fresh longer in the refrigerator by repackaging them in a FoodSaver Canister. You can open the canister and take what you need for snacks or fruit salad, then reseal to maintain freshness.

| BAKED GOODS                    | Where to Store | Recommended FoodSaver Container | Vacuum Packaged Storage Life | Normal Storage Life <i>(without vacuum packaging)</i> |
|--------------------------------|----------------|---------------------------------|------------------------------|---|
| Bread, Rolls, Bagels, Pastries | Freezer        | FoodSaver Bag                   | 1 to 3 years                 | 6 to 12 months  |

**Preparation Guidelines for Baked Goods:**

Before vacuum packaging soft or airy baked goods, pre-freeze for 1-2 hours or until solidly frozen so that they will hold their shape. You can bake a double batch of bread or multiple pie

shells and vacuum package the extras for later use. Also, you can vacuum package treats such as peanut brittle and fudge to send as gifts.

| NUTS   | Where to Store | Recommended FoodSaver Container | Vacuum Packaged Storage Life | Normal Storage Life <i>(without vacuum packaging)</i> |
|--|----------------|---------------------------------|------------------------------|---|
| Walnuts, Pistachios, Almonds, Peanuts, Sunflower seeds | Pantry         | FoodSaver Bag, Canister         | 2 years                      | 6 months  |

**Preparation Guidelines for Nuts:**

Vacuum packaging eliminates the stale or rancid flavor nuts often get when stored. Plus, it eliminates the growth of molds that commonly occur with nuts. Keep nuts fresh by vacuum packaging them. You can open the container and take

what you need for baking or snacks and then repackage. If using a FoodSaver Bag, allow approximately one inch of extra bag material for each time the bag will be opened and repackaged.



**Food Preparation and Storage Guide**

| COFFEE | Where to Store | Recommended FoodSaver Container | Vacuum Packaged Storage Life | Normal Storage Life (without vacuum packaging) |
|--------|----------------|---------------------------------|------------------------------|--|
| Beans  | Freezer        | FoodSaver Bag                   | 2 to 3 years                 | 6 to 9 months                                  |
| Ground | Freezer        | FoodSaver Bag                   | 2 years                      | 6 months                                       |
| Beans  | Pantry         | FoodSaver Bag, Canister         | 1 year                       | 3 months                                       |
| Ground | Pantry         | FoodSaver Bag, Canister         | 5 to 6 months                | 1 month  |

**Preparation Guidelines for Coffee:**

When vacuum packaging ground coffee in a FoodSaver Bag, leave coffee in the original bag or place into a regular plastic bag and then place that bag into a FoodSaver Bag

for vacuum packaging. This will prevent grounds from being drawn into the vacuum pump and help guarantee a good seal.

| PREPARED LIQUIDS                    | Where to Store | Recommended FoodSaver Container | Vacuum Packaged Storage Life | Normal Storage Life (without vacuum packaging) |
|-------------------------------------|----------------|---------------------------------|------------------------------|--|
| Soups, Stews, Sauces, Other liquids | Freezer        | FoodSaver Bag                   | 1 to 2 years                 | 3 to 6 months                                  |

**Preparation Guidelines for Prepared Liquids:**

To vacuum package liquids for freezer storage, pre-freeze them first in a casserole or loaf pan until they are solid. Remove from the pan and vacuum package in a FoodSaver Bag. These “frozen bricks” stack conveniently in

your freezer and can go right into boiling water or the microwave when you are ready to use them. This same technique can be used for pre-cooked dinners and leftovers.

| BOTTLED LIQUIDS  | Where to Store | Recommended FoodSaver Container | Vacuum Packaged Storage Life | Normal Storage Life (without vacuum packaging) |
|--|----------------|---------------------------------|------------------------------|--|
| Oils (with no preservatives such as safflower, canola, corn oil) | Pantry         | FoodSaver Bottle Stopper        | 1 to 1½ years                | 5 to 6 months                                  |
| Wine   | Refrigerator   | FoodSaver Bottle Stopper        | 2 to 4 months                | 1 to 3 weeks                                   |

**Preparation Guidelines for Bottled Liquids:**

Wine, oil and other non-carbonated bottled liquids can be kept fresh longer with the FoodSaver Bottle Stopper. Leave at least one inch of room between the contents

and the bottom of the Bottle Stopper before vacuum packaging bottled liquids. Re-seal bottles after each use.

| DRY FOODS                          | Where to Store | Recommended FoodSaver Container | Vacuum Packaged Storage Life | Normal Storage Life (without vacuum packaging) |
|------------------------------------|----------------|---------------------------------|------------------------------|--|
| Rice/risotto, Pasta, Beans, Grains | Pantry         | FoodSaver Bag, Canister         | 1 to 2 years                 | 6 months                                       |

**Preparation Guidelines for Dry Foods:**

Before vacuum packaging dry foods with sharp edges, such as rice and pasta, wrap the food in cushioning

material, like a paper towel. This will help protect the FoodSaver Bag from punctures.

## Food Preparation and Storage Guide

| POWDERY FOODS                                      | Where to Store | Recommended FoodSaver Container | Vacuum Packaged Storage Life | Normal Storage Life <i>(without vacuum packaging)</i> |
|--|----------------|---------------------------------|------------------------------|---|
| Flour, Sugar, Dry milk, Brown sugar, Dried coconut | Pantry         | FoodSaver Bag, Canister         | 1 to 2 years                 | 6 months  |

### Preparation Guidelines for Powdery Foods:

For best results when vacuum packaging powdery foods in a FoodSaver Bag, leave the item in its original bag, then place that bag inside a FoodSaver Bag. This will prevent fine or powdery food from being drawn into the vacuum pump and help guarantee a good seal.

Keep powdery foods fresh and protect them from insect infestation by repackaging them with the FoodSaver after each use. You can open the container and take what you need for baking or cooking.

**NOTE: Placing a box inside a FoodSaver Bag may puncture the bag. Therefore, it is best to use the inner bag in which most powdery foods are generally packaged.**

| SNACK FOODS              | Where to Store | Recommended FoodSaver Container | Vacuum Packaged Storage Life | Normal Storage Life <i>(without vacuum packaging)</i> |
|--------------------------|----------------|---------------------------------|------------------------------|---|
| Crackers, Chips, Cookies | Pantry         | FoodSaver Canister              | 3 to 6 weeks                 | 1 to 2 weeks  |

### Preparation Guidelines for Snack Foods:

Keep snack foods fresh even if you use them every day by vacuum packaging them. Open the canister,

take what you need, then repackage it to maintain freshness.

## Vacuum Packaging Non-Food Items

Your FoodSaver vacuum packaging system also protects non-food items from oxidation, corrosion and moisture. Just follow the directions for vacuum packaging using the FoodSaver Bags or accessories.

- Vacuum package your silver. Without exposure to air, the silver will not tarnish. Be sure to cover fork tines in something cushioning like a paper towel, so they won't puncture the bag.
- Vacuum package your children's clay so that it won't dry out and get cracked.
- Camping and hiking gear stays dry and compact. Vacuum packaging your clothes and equipment will help save space in your pack. Vacuum package matches, maps and anything you want to stay dry.
- For picnics, fill a FoodSaver Bag with ice and seal. When it melts, you'll have fresh water for drinking or you can put it back in the freezer as a reusable ice pack.
- Vacuum package your food and equipment for a boating or sailing outing. Food will stay dry in the cooler, batteries and film won't get damaged by water, and you'll appreciate having a dry change of clothes.
- FoodSaver Bags are also great for storing extra keys or any spare parts you need for your boat. They will be dry and in one place.
- Vacuum package first aid kits and emergency kits for your house, your boat and your car. Items will all be in one package and will stay dry and without dirt and mold. Include flares, batteries, flashlight, candles and matches.
- Vacuum package extra spark plugs and precision tools that always seem to get lost. Seal nuts, bolts and screws by size in separate bags.

**Troubleshooting****Nothing Happens When the On Button Is Pressed:**

- 1** Make sure the power cord is firmly plugged into the electrical outlet.
- 2** Make sure the power cord is not damaged in any way.
- 3** Make sure the electrical outlet is operative by plugging in another appliance.
- 4** Wait 20 minutes to allow the appliance to cool off, and then try using it again. The appliance will shut off automatically if it becomes too hot. To keep the appliance from becoming too hot:
  - a.** Wait at least 20 seconds for the appliance to cool down after vacuum packaging and/or sealing before attempting to vacuum and/or seal another bag.
  - b.** Keep the lid open before vacuuming and/or sealing another bag.

**Air Is Not Removed From the Bag:**

- 1** Make sure the open end of the bag is resting entirely inside the Vacuum Channel. Make sure you are not putting the edge of the bag beyond the Vacuum Channel.
- 2** Check the bag for leaks. Seal the bag with some air in it. Submerge it in water and apply pressure. Bubbles indicate a leak. If the bag has a leak, you need to use a new bag.
- 3** If using a custom-sized FoodSaver Bag, check the seal of the bag. There may be a wrinkle in the bag along the seal, which causes leakage and prevents air from being removed. Cut the bag and reseal the edge.
- 4** Do not attempt to make your own side seams for a FoodSaver Bag. They are manufactured with special side seams, which are sealed all the way to the outer edge. Making your own side seams may leave air pockets, which will cause leakage and prevent air from being completely removed.

**Troubleshooting****Air Was Removed From the Bag, But Has Come Back Into the Bag:**

- 1** Check the seal of the bag. There may be a wrinkle in the bag along the seal, which caused leakage and allowed air to come back into the bag. Cut the bag open, and vacuum package it again.
- 2** Moisture or food material (i.e. juices, grease, crumbs, powders, etc.) along the seal may have caused leakage and allowed air to come back into the bag. Cut the bag open, wipe the top inside of the bag material to clear away any moisture or food residue, then vacuum package the bag again. See the “Food Preparation and Storage Guide” in this User Manual for guidelines for specific foods.
- 3** Food items with sharp edges may have punctured the bag. If you find a puncture hole, you will need to use a new FoodSaver Bag. Make sure to protect the bag from puncture holes by wrapping the items in cushioning material such as paper towels, styrofoam, tissue, etc.
- 4** If you find none of these conditions identified in 1-3 (above), and the bag appears to have air inside, fermentation or the release of natural gases from inside the foods may have occurred. This could indicate that the food may have begun to spoil and should be discarded.

**The Bag Melts:**

- 1** The Sealing Strip may have become too hot. Always wait at least 20 seconds for the appliance to cool down before vacuuming and/or sealing another bag.

**The Bag Will Not Seal:**

- 1** Wait 20 minutes to allow the appliance to cool off, then try using it again. The appliance will shut off automatically if it becomes too hot. To help prevent the appliance from becoming too hot:
  - a.** Wait at least 20 seconds for the appliance to cool down after vacuum packaging and/or sealing before attempting to vacuum and/or seal another bag.
  - b.** Keep the lid open before vacuuming and/or sealing another bag.

## Troubleshooting

### The Mason Jar Will Not Vacuum:

- 1 Make sure the Jar Sealer is centered and pressed firmly over the lid on the Mason jar.
- 2 Make sure the rubber gasket on the Jar Sealer is free from food materials, crumbs, etc.
- 3 Make sure the rim of the Mason jar does not have any cracks or scratches. Any gaps can prevent a vacuum from forming.
- 4 Make sure you aren't filling the Mason jar too full prior to vacuum packaging. Always leave at least one inch (1") between the contents and the lid.
- 5 Make sure the metal lid of the Mason jar is not bent.
- 6 Make sure the Accessory Hose is securely in the Accessory Port on the appliance and on the Jar Sealer.

### The FoodSaver Designer Canister Will Not Vacuum:

- 1 Make sure the rubber gasket on the lid is free from food materials, crumbs, etc.
- 2 Make sure the rim of the canister does not have any cracks or scratches. Any gaps can prevent a vacuum from forming.
- 3 Make sure you aren't filling the canister too full prior to vacuum packaging. Always leave at least one inch (1") between the contents and the lid.
- 4 Make sure the Accessory Hose is securely in the Accessory Port on the appliance and on the lid of the canister.

### The FoodSaver Universal Lid, Bulk Storage Canister, Square Canister Will Not Vacuum:

- 1 When using the Universal Lid, make sure that the rim of the container is smooth and flat. Ragged edges will prevent the Universal Lid from forming a vacuum.
- 2 Make sure the rubber gaskets underneath the lids and the rim of the container are free from food materials, crumbs, etc.
- 3 Make sure the knob on the lid is closing and opening properly and that there are no food materials caught inside.
- 4 Make sure the Accessory Hose is securely in the Accessory Port on the appliance and on the lid of the canister.

### The FoodSaver Bottle Stopper Will Not Vacuum:

- 1 Make sure the Bottle Stopper is fitting snugly inside the bottle. If it is loose, air may leak in and prevent a vacuum from forming.
- 2 Make sure the neck of the bottle and tip of the Accessory Hose are free from food materials, crumbs, etc. Any gaps will prevent a vacuum from forming.
- 3 Make sure the Accessory Hose is securely in the Accessory Port on the appliance and on the Bottle Stopper.

### If You Cannot Fix the Problem:

Call our Consumer Services Department at the number listed at the back of this manual.

**NOTE: For all accessories, make sure that the Accessory Hose is completely inserted into the appliance and the lid of the accessory.**

## Warranty and Service Information

### ONE-YEAR LIMITED WARRANTY

The following warranty policy applies only to the original consumer of this product and is not transferable. Evidence of original purchase is required for warranty service (this could be the sales receipt or packing slip, etc).

#### Elements of Warranty

Tilia, Inc. ("Tilia") warrants, for one year from the date of purchase, to the original consumer, this product to be free from defects in materials and workmanship under intended normal use, subject only to the limitations and exclusions set out below.

#### Warranty Limitation and Duration

This warranty to the original consumer shall terminate and be of no further effect 12 months after the date of the original purchase. This warranty is invalid if this product is:

- a. Used for commercial or rental purposes.
- b. Damaged or carelessly or improperly maintained, misused, abused or is not operated in accordance with the operating instructions as explained in the User Manual.

- c. Serviced or repaired by persons other than those authorized by Tilia, Inc.
- d. Modified, aligned, altered or tampered with.
- e. Damaged due to natural disasters including but not limited to lightning or power surges.
- f. Used in any conjunction with equipment or parts or as part of any system not manufactured by Tilia.

#### Statement of Remedy

In the event the product does not conform to this warranty at any time while this warranty is in effect, Tilia will repair or replace the product (at Tilia's option) and return it to you without charge for parts, services or any other cost (except shipping and handling) incurred by Tilia or its representative in connection with the performance of this warranty. **The limited warranty set forth above is the sole and entire warranty pertaining to the product and is in lieu of and excludes all other warranties of any nature whatsoever, whether express, implied or arising by operation**

**of law, including, but not limited to, any implied warranties of merchantability or fitness for a particular purpose. This warranty does not cover or provide for the reimbursement or payment of incidental or consequential damages.** Some states do not allow this exclusion or limitation of incidental or consequential damages so the above limitation or exclusion may not apply to you.

#### Legal Remedies

This warranty gives you specific legal rights. You may also have other rights which vary from state to state.

This warranty is void outside North America (the United States, its possessions, Canada and Mexico).

#### Procedure for Obtaining Performance Warranty

Before you return your product for warranty repair, call Tilia's Consumer Services Department listed below for complete shipping instructions and a Return Authorization (RA) number. Any product returned for warranty repair must be delivered freight prepaid in either its original packaging or packaging affording an equal degree of protection.

#### IF YOU NEED SERVICE

*If you have any questions concerning service of this product, please contact:*

##### Tilia, Inc.

P.O. Box 194530  
San Francisco, CA 94119-4530  
www.foodsaver.com  
customerservice@tilia.com

##### Toll-Free Consumer Services Support

United States: 1.800.777.5452  
Canada: 1.877.804.5383

Evidence of original purchase is required, so **it is important to hold onto your sales receipt or packing slip.**

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