

Tips for Successful Vacuum Packaging

For more usage tips and safety information, please refer to the FoodSaver® Reference Guide.

Tips on Sealing a Bag

Make sure you've securely latched the appliance lid. When making a bag from a roll, place bag material on Sealing Strip **(I)**, close lid and make sure to use the Latch **(D)** to lock lid. Then press Seal Button **(O)**.

Prevent moisture or liquid from being pulled into the Vacuum Channel or trapped in the seal. Either pre-freeze moist food 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 7.5 cm between paper towel and end of bag so that bag seals properly with paper towel inside.

Make sure you give appliance time to cool down. Wait at least 20 seconds between seals. Under very heavy usage, appliance will not operate to prevent overheating. If it does, wait 20 minutes to allow appliance to cool off.

Tips on Removing Air from a Bag

Make sure you've securely latched the appliance lid. When vacuuming and sealing a bag or canister, make sure the Latch **(D)** is in the locked position.

Check for wrinkles in the bag along the Sealing Strip. Wrinkles in seal may cause leakage and allow air to come back into bag. Check for wrinkles in bag along Sealing Strip **(I)** 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, consider the following: 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. If you are vacuum packaging with a bag, make sure open end is placed down inside Vacuum Channel **(G)** and make sure Accessory Hose **(A)** is not attached. If you are vacuum packaging with a canister, check Accessory Hose in appliance lid and canister to ensure a tight fit.

Tips on Storage

Always store appliance with the Latch (D) in the unlocked position.

Tips for Successful Vacuum Packaging

(continued)

General Tips

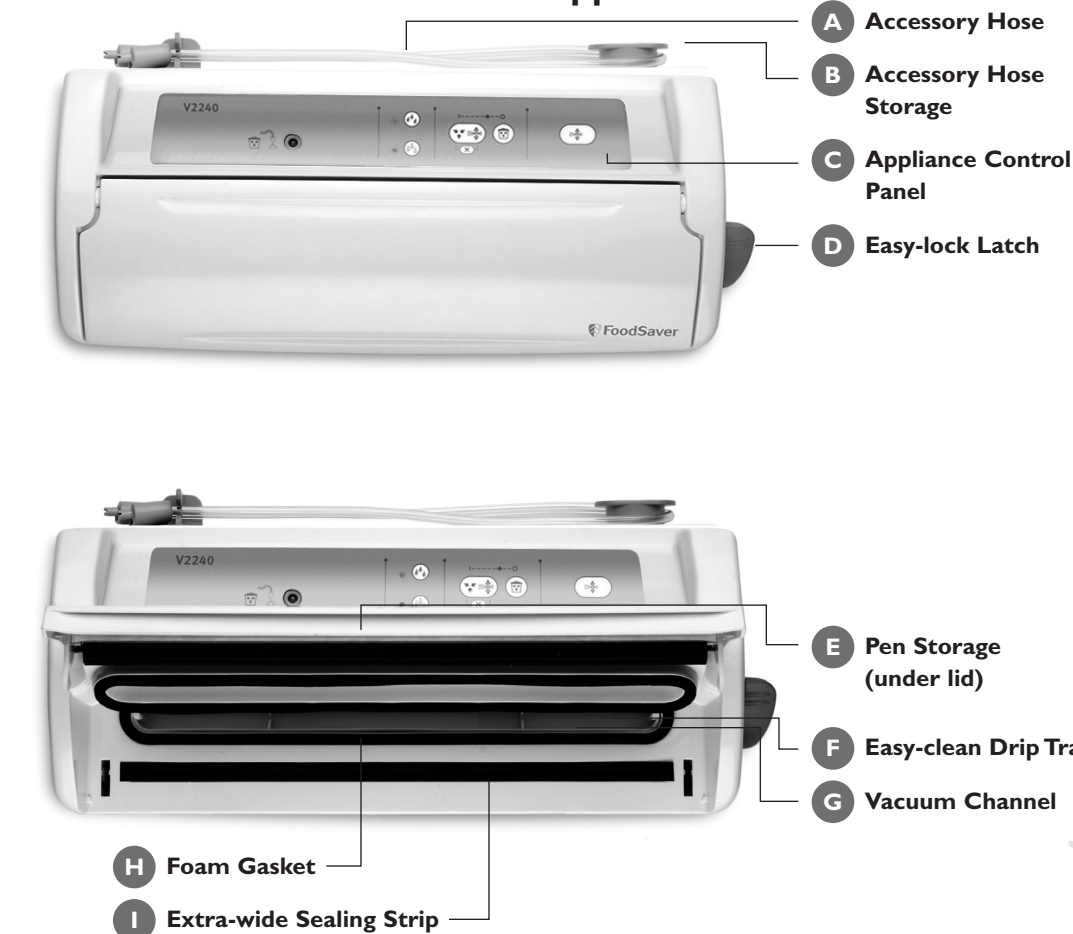
- Vacuum packaging is NOT a substitute for the heat process of canning. Perishables still need to be refrigerated or frozen.
- For best results, use FoodSaver® Bags and Canisters.
- During the vacuum packaging process, small amounts of liquids, crumbs or food particles can be inadvertently pulled into Vacuum Channel **(G)**, clogging the pump and damaging your appliance. To prevent this, follow these tips:
 - For moist and juicy foods such as raw meats:* Pre-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 after each use.
- To avoid overfilling, always leave at least 7.5 cm of bag material between bag contents and top of bag. Then leave at least additional 2.5 cm 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 a seal when vacuum packaging bulky items, gently stretch bag flat along Sealing Strip **(I)** before you close lid.
- If you are unsure your bag was sealed properly, simply reseal bag about 0.5 cm 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.
- When using accessories, remember to leave 2.5 cm of space at top of canister or container, and make sure to lock Latch **(D)** before vacuuming. Unlock the Latch when finished.
- 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 Latch **(D)** is in the locked position.
- Always store appliance with the Easy-lock Latch **(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

V2240-IUK

Features of Your FoodSaver® Appliance



For important safety information and helpful tips, please refer to the *FoodSaver® Reference Guide* included in your kit.

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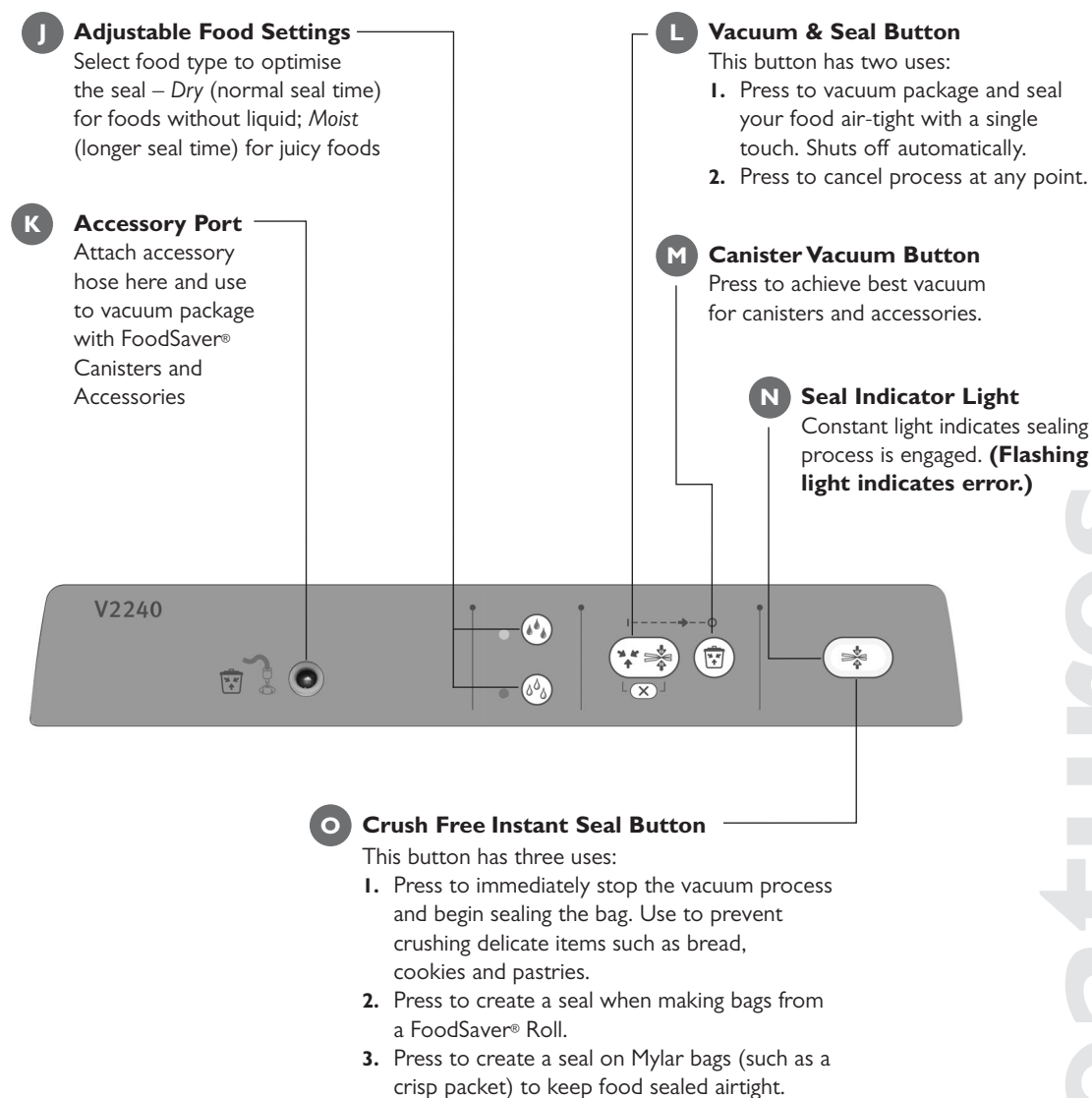
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Tips

Features

Features

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



Getting Started

How to Make a Bag from a FoodSaver® Roll



Place Bag on Sealing Strip



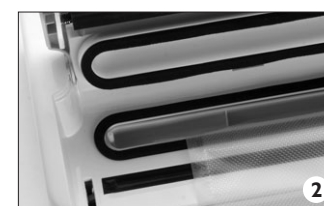
Close and Latch Lid



Press Seal Button

1. Cut enough bag material from roll to hold item, plus 7.5 cm. Be sure to cut straight.
 2. Open appliance lid and place one end of bag material across Sealing Strip (I).
 3. Close and lock the lid using the Latch (D).
 4. Press Seal Button (O).
 5. When Seal Indicator Light (N) turns off, sealing is complete. Unlock Latch, lift 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 Bag in Vacuum Channel



Close and Latch Lid



Press Vacuum & Seal Button

1. Place item(s) in bag, allowing at least 7.5 cm of space between bag contents and top of bag.
 2. Open appliance lid and place open end of bag into Vacuum Channel (G).
 3. Close lid and use Latch (D) to lock.
 4. Press appropriate Food Setting Button (J) – Choose *Moist* for juicy foods or *Dry* for foods without liquid. Appliance will default to *Dry* setting after each use.
 5. Press Vacuum & Seal Button (L) to begin vacuum and sealing process. Motor will continue to run until bag is fully vacuumed, then will automatically seal.
 6. When Seal Indicator Light (N) turns off, unlock Latch, lift 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. Always store appliance with the Latch in the unlocked position.

FoodSaver® Accessories

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

FoodSaver® Accessory Guidelines

1. Always leave at least 2.5 cm of space between contents and rim.
2. Wipe rim of canister to ensure it is clean and dry.
3. Place lid on canister.

How to Vacuum Package with FoodSaver® Canisters

1. Prepare canister according to FoodSaver® Accessory Guidelines above.
 2. With lid closed, insert one end of Accessory Hose (A) into Port (K) on appliance. Insert other end into canister port. Twist grey tab while inserting to ensure a tight fit.
 3. Lock the Latch (D) on side of appliance before vacuuming.
 4. Push Canister Button (M) to begin vacuum process. Motor will run until vacuum process is complete.
 5. When motor turns off, gently twist and remove Accessory Hose from canister and appliance. Unlock Latch.
 6. To test vacuum, simply tug on 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

To release vacuum and open, push grey rubber button on lid.

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