

Tips for Successful Vacuum Packaging

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

Tips on Using the Pulse Vacuum Control Feature

Use the Pulse Vacuum Control feature to manually control the vacuum process and avoid crushing delicate items.

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 (J). Close lid and use Latch (E) to lock.
3. Press appropriate Food Setting Button (N) – Moist or Dry.
4. Press appropriate Speed Setting Button (P) – Fast, Normal or Gentle.

5. Push and hold the Pulse Button (R). The vacuum pump will run when the Pulse Button is held down. Release the Pulse Button to stop the vacuum process. Repeat pushing the Pulse Button until desired amount of air has been removed.

NOTE: If the vacuum pump stops engaging after several pushes of the Pulse Button, it means the maximum vacuum has been reached. Do not continue to push the Pulse Button.

6. Press Seal Button (U) to seal the bag and end the Pulse mode.
7. When the Progress Lights (T) turn off, unlock Latch, lift lid and remove bag. Refrigerate or freeze if needed.

Tips on Sealing a Bag

Make sure appliance lid is securely latched.

When making a bag from a roll, place bag material on Sealing Strip (L), close lid and make sure to use the Latch (E) to lock lid. Then press Seal Button (U).

Prevent moisture or liquid from being pulled into the Vacuum Channel (J) 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 appliance has 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 appliance lid is securely latched.

When vacuuming and sealing a bag, make sure the Latch (E) is in the locked position.

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

Tips on Storage

To utilize flip-up storage:

1. Close the lid.
2. Turn Latch (E) halfway to secure for storage (the halfway position locks appliance lid for storage without compressing the foam gasket and creating unnecessary wear and tear).
3. Push and hold Release Button (C) on the right side of appliance.



4. Raise the front of appliance until it's in the upright position and it clicks.
5. Let go of the Release Button.
6. When ready to use again, press Release Button and lower front of appliance.

Tips for Successful Vacuum Packaging

(continued)

General Tips

1. Vacuum packaging is NOT a substitute for the heat process of canning. Perishables still need to be refrigerated or frozen.
2. For best results, use FoodSaver® Bags and Canisters.
3. During the vacuum packaging process, small amounts of liquids, crumbs or food particles can be inadvertently pulled into Vacuum Channel (J), clogging the pump and damaging your appliance. To prevent this, follow these tips:
 - a. **For moist and juicy foods such as raw meats:** 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.
 - b. **For soups, sauces and liquids:** Freeze first and avoid overfilling bags. Or, use a canister in refrigerator.
 - c. **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.
 - d. If your appliance features a Drip Tray (I), empty after each use.
4. To avoid overfilling, always leave at least 7.5 cm of bag material between bag contents and top of bag. Then leave at least one additional 2.5 cm of bag material for each time you plan to reuse bag.
5. 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.
6. To prevent wrinkles in a seal when vacuum packaging bulky items, gently stretch bag flat along Sealing Strip (L) before you close lid.
7. If you are unsure your bag was sealed properly, simply reseal bag about 0.5 cm above first seal.
8. 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.
9. When using accessories, remember to leave 2.5 cm of space at top of canister or container, and make sure to lock Latch (E) before vacuuming. Unlock the Latch when finished.
10. Pre-freeze fruits and blanch vegetables before vacuum packaging for best results. See pages 4-5 of *FoodSaver® Reference Guide* for more information.
11. If appliance does not function, check to make sure the Latch (E) is in the locked position.
12. If storing appliance horizontally, make sure the Latch (E) is in the unlocked position. If storing appliance vertically, lock the Latch halfway, to the store position. Make sure Drip Tray (I) has been emptied before storing vertically.
13. **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

V2860-IUK

Features of Your FoodSaver® Appliance



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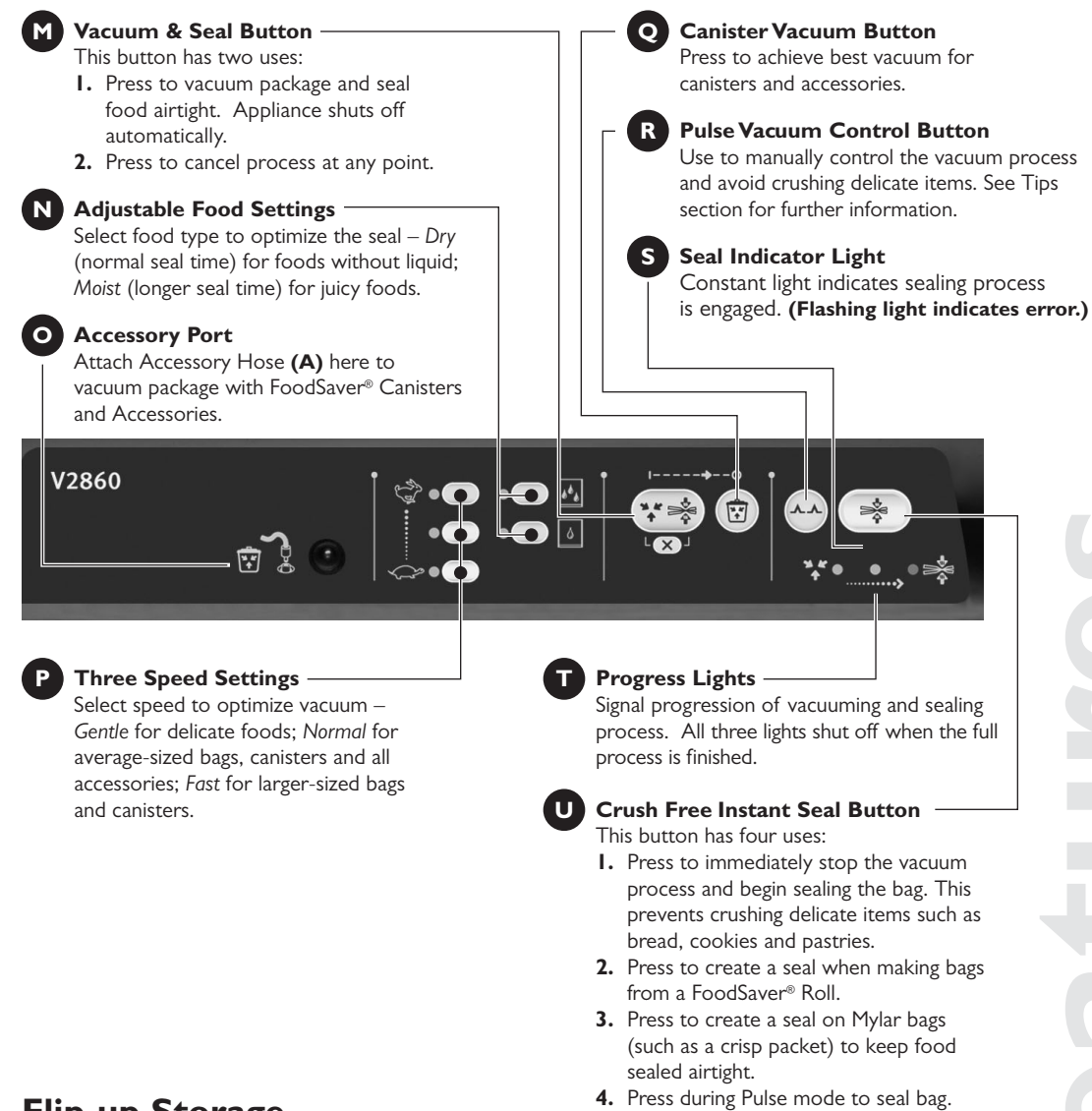
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For important safety information and helpful tips, please refer to the *FoodSaver® Reference Guide* included in your kit.

Features

The user-friendly control panel makes it easy for you to get the most out of your FoodSaver® Vacuum Packaging System, and the touchpad design allows you to easily wipe it clean.



Flip-up Storage

The V2860 model flips upright for convenient, space-saving storage. See Tips section for detailed flip-up directions.

Getting Started

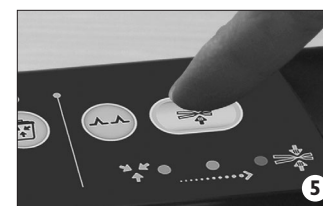
How to Make a Bag from a FoodSaver® Roll



Place Bag Material on Sealing Strip



Close and Latch Lid



Press Seal Button

1. Open appliance lid and place roll into Roll Storage Compartment (G).
2. Lift up Bag Cutter Bar (H).
3. Pull bag material to the outer edge of the Sealing Strip (L) and lower the Cutter Bar.
4. Close and lock the lid using the Latch (E).
5. Press Seal Button (U).
6. When Progress Lights (T) turn off, sealing is complete. Unlock Latch and lift lid.

7. You now have one sealed end and need to cut the bag to the length you need. Pull out enough bag material to hold item to be vacuum packed, plus 7.5 cm.
8. Gently press and slide Bag Cutter across the length of the roll.

Now you are ready to vacuum package with your new bag (see below).

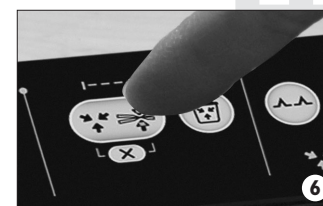
How to Vacuum Package with FoodSaver® Bags



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 (J).
3. Close lid and use Latch (E) to lock.
4. Press appropriate Food Setting Button (N) – Choose *Moist* for juicy foods or *Dry* for foods without liquid. Appliance will default to *Dry* setting after each use.
5. Press appropriate Speed Setting Button (P) – Choose *Gentle* for delicate foods; *Normal* for average-sized bags, canisters and all accessories; or

Fast for larger-sized bags and canisters. Appliance will default to *Normal* speed after each use.

6. Press Vacuum & Seal Button (M) to begin automatic vacuum and sealing process.
7. When Progress Lights (T) turn 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 the appliance with the Latch halfway to secure for storage.

FoodSaver® Accessories

How to Prepare FoodSaver® Accessories for Vacuum Packaging

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® Canister

1. Prepare canister according to FoodSaver® Accessory Guidelines above.
2. With lid closed, insert one end of Accessory Hose (A) into Port (O) on appliance. Insert other end into canister port. Twist grey tab while inserting to ensure a tight fit.
3. Lock the Latch (E) on side of appliance before vacuuming.
4. If vacuum packaging in a large canister, push Fast Speed Setting (P) Button.

5. Push the Canister Vacuum Button (Q). Motor will run until vacuum process is complete.
6. When motor turns off, gently twist and remove Accessory Hose from canister and appliance. Unlock Latch.
7. 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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