



FoodSaver®

THE #1 VACUUM SEALING SYSTEM

Owner's Manual Manuel du propriétaire Manual del Propietario



Scan for Quick Start Guide

Balayez pour obtenir le guide de démarrage rapide

Escanee para la guía de inicio rápido

FM5200 & FM5300 Series/Séries

IMPORTANT SAFETY INSTRUCTIONS

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

1. Read the Owner's Manual carefully for operating instructions. Read all instructions in this manual before use.
2. When using an electrical appliance, basic precautions are required to always be followed, including the following:

Read all instructions before using this appliance.

DANGER – To reduce the risk of electric shock:

1. Do not reach for an appliance that has fallen into water. Unplug immediately from receptacle.
2. Do not use while bathing or in a shower.
3. Do not place or store appliance where it is able to fall or be pulled into a tub or sink. Do not place in or drop into water or other liquid.
4. Always unplug this appliance from the electrical outlet immediately after using.
5. Unplug this appliance before cleaning.

WARNING – To reduce the risk of burns, fire, electric shock:

1. Do not use appliance on wet surfaces or outdoors.
2. To protect against electric shock, do not immerse any part of appliance, power cord or plug in water or other liquid. Unplug from outlet when not in use and before cleaning.
3. To disconnect, unplug power cord from electrical outlet. Do not disconnect by pulling on cord.
4. 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 below.

1. Use appliance only for its intended use.
2. Closely supervise children when using any electrical appliance. Do not allow appliance to be used as a toy.
3. 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.
4. No cords should drape over counter or tabletop, where cords can be tripped over or pulled on unintentionally, especially by children.

5. Do not place on or near a hot gas or electric burner, or heated oven. Extreme caution must be used when moving products containing hot liquids.

Important Tips

1. Vacuum sealing is NOT a substitute for the heat process of canning. Perishables still need to be refrigerated or frozen.
2. For best results, use only with FoodSaver® Bags, Rolls, Containers and Accessories.
3. During the vacuum sealing process, small amounts of liquids, crumbs or food particles can be inadvertently pulled into the Vacuum Channel. Empty the Drip Tray after each use.
4. Avoid overfilling; always leave at least 3 inches (7.62 cm) of bag material between bag contents and top of bag. This allows room for the bag material to cinch tightly against the food and prevents the bag from pulling out of the Vacuum Channel during the sealing process. Then leave at least one additional inch (2.54 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 the seal when vacuum sealing bulky items, gently stretch bag flat while inserting bag into Vacuum Channel and continue to hold bag until Vacuum Pump starts.
7. When you are vacuum sealing items with sharp edges (dry spaghetti, silverware, etc.), protect bag from punctures by wrapping item in soft cushioning material, such as a paper towel. You may want to use a FoodSaver® Container or Mason jar instead of a FoodSaver® Bag.
8. When using accessories, remember to leave one inch (2.54 cm) of space at top.
9. Pre-freeze fruits and blanch vegetables before vacuum sealing for best results. (See “Guidelines” for food storage safety, pages 13 - 18.)
10. Wait 20 seconds between seals to allow appliance to cool.
11. Never store lid in Operate position as gaskets may become compressed.

SAVE THESE INSTRUCTIONS
HOUSEHOLD USE ONLY



This appliance has a polarized plug (one blade is wider than the other). As a safety feature 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 into the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not attempt to modify the plug in any way. If the plug fits loosely into the AC outlet or if the AC outlet feels warm do not use that outlet.

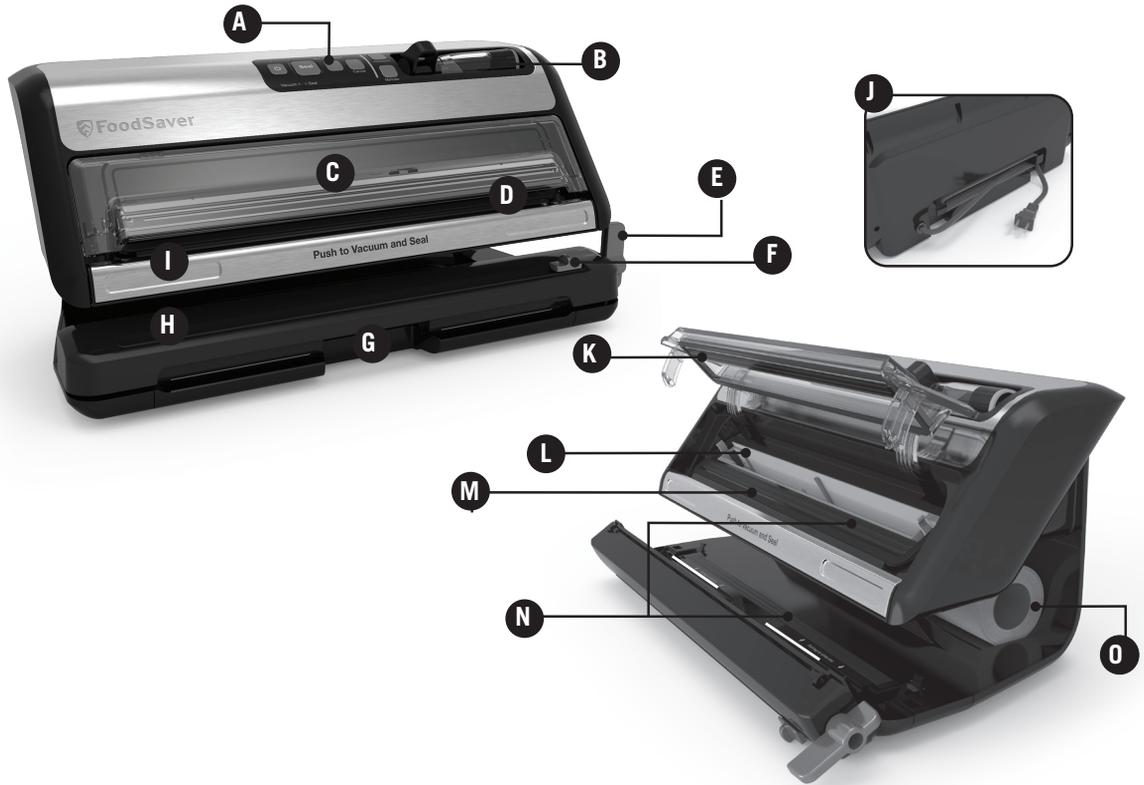
POWER CORD INSTRUCTIONS:

A short power-supply cord (or detachable power-supply cord) is provided to reduce risks resulting from becoming entangled in or tripping over a longer cord. Longer detachable power-supply cords or extension cords are available and may be used if care is exercised in their use. If a long detachable power-supply cord or extension cord is used:

- a. The marked electrical rating of the detachable power-supply cord or extension cord should be at least as great as the electrical rating of the appliance;
- b. If the appliance is of the grounded type, the extension cord should be a grounding type 3-wire cord; and
- c. The longer cord should be arranged so that it will not drape over the counter top or table top where it can be pulled on by children or tripped over unintentionally.

Product Features

FEATURES



A. Controls and Indicator Lights

Indicate current setting and vacuum progress for added control.

B. Retractable Handheld Sealer

Works with FoodSaver® zipper bags, containers and accessories.

C. Vacuum View Window

Provides visibility to vacuum channel, drip tray and sealing strip.

D. Vacuum Channel

Simply insert the bag and press the Vacuum and Seal Activation Bar to start the vacuum sealing process.

E. Unlock/Seal Lever

Seal: Turn back to put in seal mode. This will make a seal.

Unlock: Turn forward to Unlock bag material.

F. Bag Cutter

G. Bag Dispenser

Pull to receive sealed bag.

H. Lower Seal and Cut Bar

Simplifies making custom-sized bags.

I. Vacuum and Seal Bar

Press to vacuum and seal. Simply insert open end of bag into the vacuum channel and press down on vacuum seal bar. The Vacuum View Window will automatically close and grasp the bag to begin the vacuum and seal process.

J. Power Cord Storage

Located on the back of the unit.

K. Upper Gasket

Non-Removable.

L. Removable Drip Tray

Catches overflow liquids and is dishwasher-safe.

M. Lower Gasket

Non-Removable.

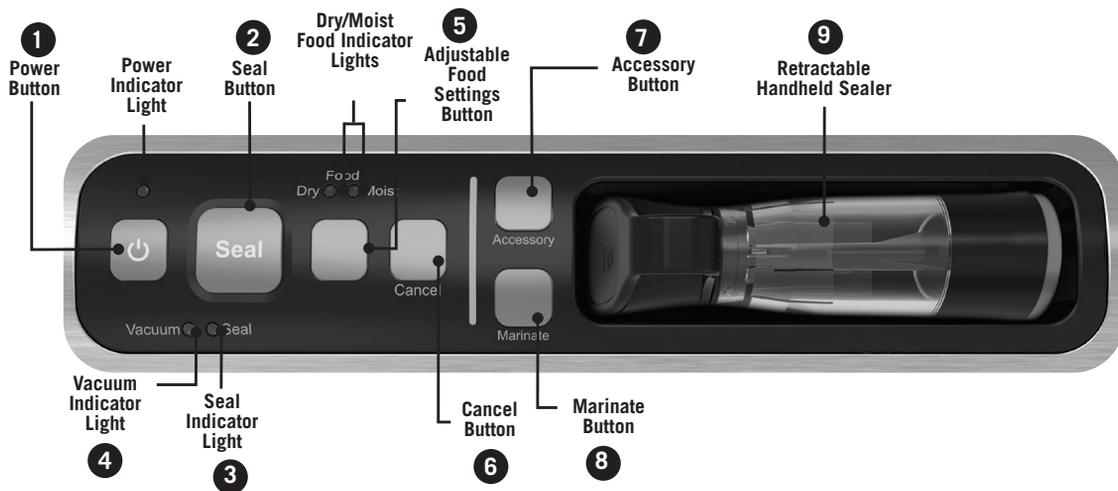
N. Sealing Strips

Provides extra secure, air-tight seal.

O. Open Roll Storage

For storage of FoodSaver® Vacuum Sealing Rolls.

The user-friendly, intuitive control panel makes it easy for you to get the most out of your FoodSaver® System:



1 Power Button

Press the Power button to begin. The Power light will become illuminated green. After vacuum sealing press Power Button to turn off appliance.

2 Seal Button

This button has two uses:

1. Press to immediately stop the vacuum process and begin sealing the bag. This prevents crushing delicate items such as bread, cookies and pastries.
2. Press to create a seal on multilayer film bags (such as a potato chip bag) to keep food sealed airtight.

3 Seal Indicator Light

This light has two uses:

1. The pulsing red light indicates sealing process is engaged.
2. Flashing red light indicates error. (See “Troubleshooting” section on pg. 19 for more information).

4 Vacuum Indicator Light

Illuminates green when vacuum process is engaged. Shuts off when the full process is finished.

5 Adjustable Food Settings Button

For optimal vacuuming and sealing of moist or juicy foods. Press the Adjustable Food Settings Button until the Moist Indicator Light is illuminated. Choose the dry food setting for foods without liquid. The Moist Food Indicator light will flash when Food Sealing Sensors automatically detect any moisture or liquid in the drip tray.

6 Cancel Button

Immediately halts your current function.

7 Accessory Button

Press for use with FoodSaver® accessories using the Retractable Handheld Sealer. Push Accessory Mode Button to begin vacuum process. Motor will run until Vacuum Sealing Process is complete. Press Accessory button again or Cancel button if you want to stop or cancel the vacuum sealing process.

8 Marinate Button

For use with Retractable Handheld Sealer. A twelve minute sequence of vacuum pulse to rest ratio allows foods to get optimum flavor infusion in the least amount of time. During this sequence the appliance will automatically vacuum and release three times. Press Marinate button again or Cancel button if you want to stop or cancel the vacuum sealing process.

9 Retractable Handheld Sealer

Works with FoodSaver® zipper bags, containers and accessories

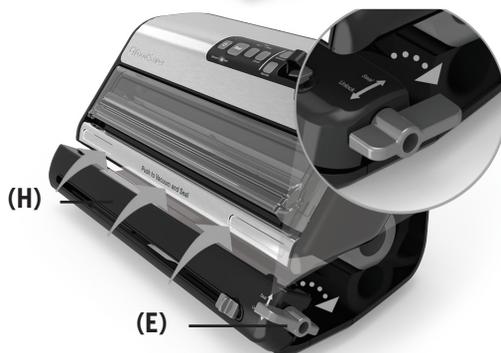
How to...

1. Install a FoodSaver® Roll

1. PRESS power button, light will illuminate to indicate power is on.
2. OPEN the Express Bag Maker Lower Seal and Cut Bar **(H)** by pulling forward, away from the appliance.
3. INSERT roll from either side of appliance and slide in until it sets into notched out area.
4. PULL bag material forward to white line, sliding edges of bag all the way to indicator line marked on appliance.
5. CLOSE Express Bag Maker Lower Seal and Cut Bar **(H)** by pushing all the way back until it stops. TURN Unlock/Seal Lever **(E)** to seal position to make first seal.

NOTE: Red Seal light pulses while seal is being made. When the Red Seal light turns off the seal is complete. Cannot use upper vacuum view window until red light turns off.

IMPORTANT TIP: The visible roll allows you to see how much bag material you have left, so you can quickly see when you will need to replace a roll or purchase more.



2. Make a FoodSaver® Bag

1. Turn lever to unlock position and PULL bag from **Bag Dispenser Area (G)** to desired length.

IMPORTANT TIP: Accurately measure the amount of bag material you will need by placing the food you will seal on the counter, and by pulling enough bag material to fit the amount of food for each bag. Remember to leave three inches (7.62 cm) of space between bag contents and top of bag.

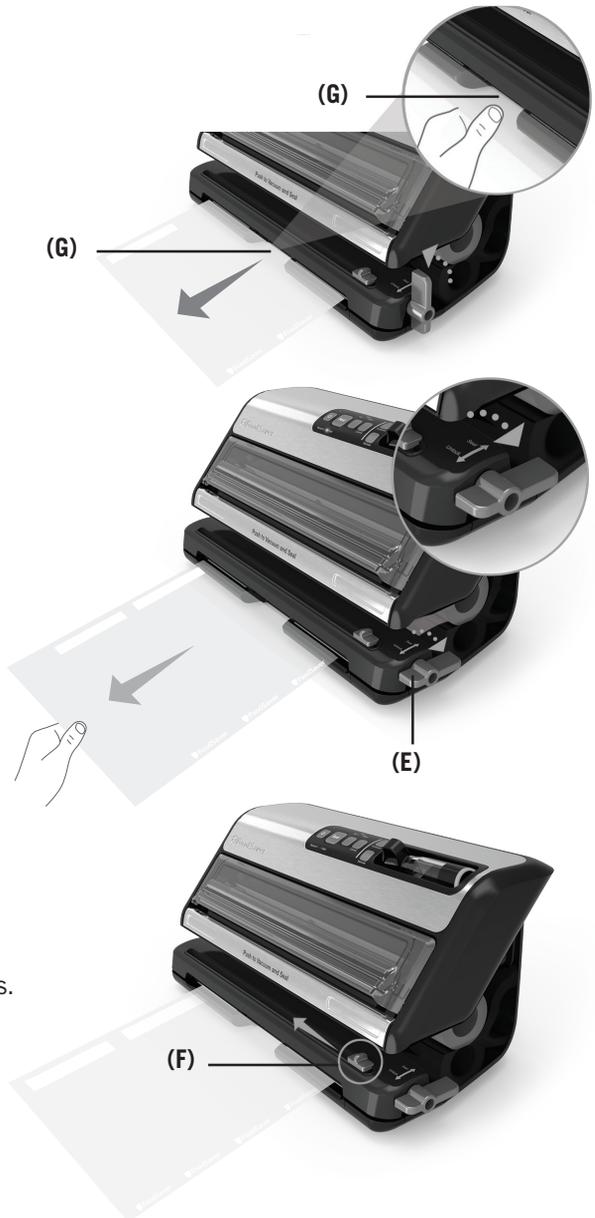
2. TURN **Unlock/Seal Lever (E)** to seal position. This creates the first seal of the next bag.

NOTE: Red Seal light pulses while seal is being made. When the Red Seal light turns off the seal is complete.

3. **SLIDE Bag Cutter (F)** across to get your current bag.

IMPORTANT TIP: Each time you turn the **Unlock/Seal Lever (E)** to seal you create the seal for your next bag, making continuous bag making a simpler process.

REPEAT steps 1, 2 and 3 to make more bags.



3. Vacuum Seal a FoodSaver® Bag

1. With both hands, **INSERT** the open end of the bag through the bottom of the **Vacuum View Window (C)** into **Drip Tray**.

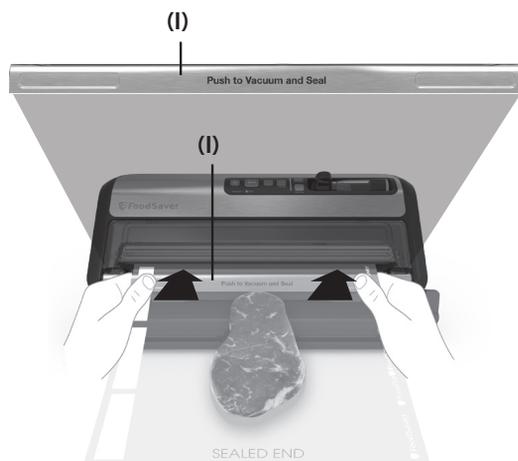
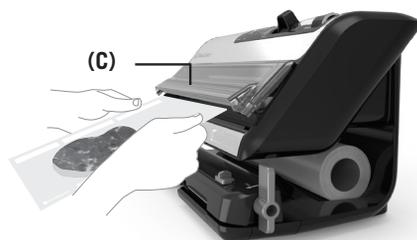
IMPORTANT TIP: The Vacuum View Window allows you to easily see where to insert the end of the bag into the drip tray, before activating the vacuum and sealing bar.

2. With the bag in place, **PUSH** and **RELEASE** the **Vacuum and Seal Bar (I)** with both hands. **The Vacuum View Window will automatically close** and grasp the bag, which begins the vacuum and seal process.

CAUTION: Lid closes down automatically with force. Do not obstruct the lid from closing. Do not manually force the lid to close.

When the Red Seal light turns off, the vacuum seal process is complete, the Vacuum View Window will release, and remove bag. Refrigerate, freeze or store as needed. (See “Guidelines” for food storage safety tips on pg 13.)

IMPORTANT TIP: When Dry and Moist lights flash, the drip tray is full. Please empty it. Vacuum and Seal function will begin again after drip tray is emptied.



4. Vacuum Seal with FoodSaver® Accessories

PULL **Retractable Handheld Sealer (B)** from appliance.

For Zipper Bag

1. Prepare zipper bags according to FoodSaver® Accessory Guidelines, which are included with accessory purchases.
For zipper bags, make sure not to put any food under the valve and press zipper closed with finger while bag is lying down on a flat surface.
2. Press power button. Light will illuminate to indicate power is on.
3. Place end of Retractable Handheld Sealer over zipper bag valve.
4. Press Accessory button to vacuum.

Zipper Bags are safe for pantry and fridge use only.

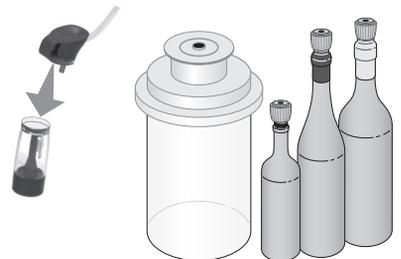
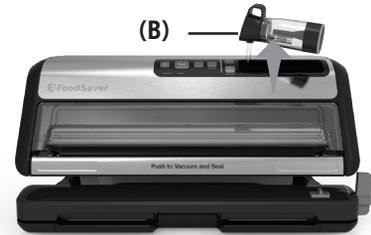
For Jar Sealers & Bottle Stoppers

1. Prepare accessory according to FoodSaver® Accessory Guidelines, which are included with accessory purchases.
2. Press power button. Light will illuminate to indicate power is on.
3. Remove clear bottom portion of Retractable Handheld Sealer from top handle. Insert the tip into the port on the Jar Sealer or Bottle Stopper.
4. Press Accessory button to vacuum.

Note: FoodSaver® Jar Sealers are for use with Ball® and Kerr® brand Mason jars only.

Important: Do not include screw bands when vacuum sealing jars. To open, wedge spoon between Mason jar lid and highest part of threaded rim. Twist spoon gently to release vacuum.

FoodSaver® Bottle Stoppers: To release vacuum and open, twist and pull up on Bottle Stopper.



5. Use FoodSaver® Preserve & Marinate Containers

PULL **Retractable Handheld Sealer** (B) from appliance.

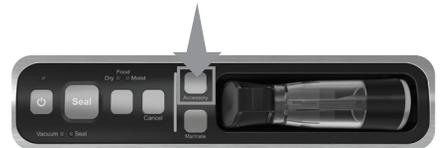
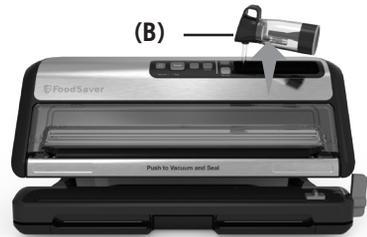
To vacuum seal:

1. Prepare FoodSaver® Preserve & Marinate Container according to Guidelines, which are included with container purchase.
2. Press power button. Light will illuminate to indicate power is on.
3. Place end of Retractable Handheld Sealer over container valve.
4. Press Accessory button to vacuum.

To release vacuum and open, turn knob on lid to Open.

To marinate:

1. Prepare FoodSaver® Preserve & Marinate Container according to Guidelines, which are included with container purchase.
2. Press power button. Light will illuminate to indicate power is on.
3. Remove clear bottom portion of Retractable Handheld Sealer from top handle. Insert tip into port on FoodSaver® Preserve & Marinate Container.
4. Press Marinate button. Appliance will run for about 12 minutes.



Care & Cleaning

of your Vacuum Sealer

To Clean Appliance:

Unplug from outlet and allow to cool before cleaning.

CAUTION: Do not immerse any part of appliance, power cord or plug in water or other liquid.

Check Gaskets and around Drip Tray to make sure they are free from food materials. Wipe off Gaskets with warm soapy cloth if needed. Gaskets cannot be removed.

The Removable Drip Tray makes cleanup easy when small amounts of liquids are inadvertently pulled into the Vacuum Channel during vacuum process.

Empty Drip Tray after each use. Wash in warm soapy water or place on top rack of dishwasher. Dry thoroughly before re-inserting into the appliance.

IMPORTANT TIP:

Always leave Unlock/Seal lever in the Unlock position when you are done using your FoodSaver® appliance.

To Clean Retractable Handheld Sealer Reservoir:

Empty Reservoir after each use. Wash in warm soapy water. Air dry before replacing. To remove Reservoir from handheld sealer, holding top portion (black upper piece) firmly, pull lower reservoir down and off.

NOTE: Always clean after each use when fluid is visible.



Guidelines

Vacuum Sealing and Food Safety

The vacuum sealing process extends the life of foods by removing most of the air from the sealed container, 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 sealing 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, anaerobic bacteria such as 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. You can significantly reduce the growth of microorganisms at temperatures of 40°F (4°C) or below. Freezing at 0°F (-17°C) does not kill microorganisms, but stops them from growing. For long-term storage, always freeze perishable foods that have been vacuum sealed, and keep refrigerated after thawing.

It is important to note that vacuum sealing 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 vacuum sealed.

IMPORTANT:

Vacuum sealing is NOT a substitute for refrigeration or freezing.

Any perishable foods that require refrigeration must still be refrigerated or frozen after vacuum sealing.

Food Preparation & Reheating Tips



Thawing and Reheating Vacuum-Sealed Foods

Always thaw foods in either refrigerator or microwave — do not thaw perishable foods at room temperature.

To reheat foods in a microwave in a FoodSaver® Bag, always cut corner of the bag before placing it on a microwave-safe dish. However, to avoid hot spots, do not reheat bone-in meat or greasy foods in microwave within a FoodSaver® Bag. You can also reheat foods in FoodSaver® Bags by placing them in water at a low simmer below 170°F (75°C).



Preparation Guidelines for Meat and Fish:

For best results, pre-freeze meat and fish for 1-2 hours before vacuum sealing in a FoodSaver® Bag. This helps retain the juice and shape, and guarantees a better seal.

If it's not possible to pre-freeze, place a folded paper towel between meat or fish and top of bag, but below seal area. Leave paper towel in bag to absorb excess moisture and juices during vacuum sealing process.

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



Preparation Guidelines for Hard Cheeses:

To keep cheese fresh, vacuum seal it after each use. Make your FoodSaver® Bag extra long, allowing one inch (2.54 cm) of bag material for each time you plan to open and reseal in addition to the three inches (7.62 cm) of extra space you normally leave between contents and seal edge. Simply cut sealed edge and remove cheese. When you're ready to reseal the cheese, just drop it in bag and reseal.

IMPORTANT:

Due to the risk of anaerobic bacteria, soft cheeses should never be vacuum sealed.

Food Preparation & Reheating Tips



Preparation Guidelines for Vegetables:

Vegetables need to be blanched before vacuum sealing. This process stops the enzyme action that could lead to loss of flavor, color and texture.

To blanch vegetables, place them in boiling water or in the microwave until they are cooked, but still crisp. Blanching times range from 1 to 2 minutes for leafy greens and peas; 3 to 4 minutes for snap peas, sliced zucchini or broccoli; 5 minutes for carrots; and 7 to 11 minutes for corn on the cob. After blanching, immerse vegetables in cold water to stop the cooking process. Finally, dry vegetables on a towel before vacuum sealing.

NOTE: All vegetables (including broccoli, brussels sprouts, cabbage, cauliflower, kale, turnips) naturally emit gases during storage. Therefore, after blanching, they must be stored in freezer only.

When freezing vegetables, it is best to pre-freeze them for 1-2 hours or until solidly frozen. To freeze vegetables in individual servings, first place on a baking sheet and spread them out so they are not touching. This prevents them from freezing together in a block. Once they are frozen, remove from baking sheet and vacuum seal vegetables in a FoodSaver® Bag. After they have been vacuum sealed, return them to the freezer.

IMPORTANT:

Due to the risk of anaerobic bacteria, fresh mushrooms, onions and garlic should never be vacuum sealed.



Preparation Guidelines for Leafy Vegetables:

For best results, use a FoodSaver® Container to store leafy vegetables. First wash the vegetables, and then dry with a towel or salad spinner. After they are dried, put them in a container and vacuum seal as normal. Store in refrigerator.

GUIDELINES

Food Preparation & Reheating Tips



Preparation Guidelines for Fruits:

When freezing soft fruits or berries, it is best to pre-freeze them for 1-2 hours or until solidly frozen. To freeze fruit in individual servings, first place on a baking sheet and spread them out so they are not touching. This prevents them from freezing together in a block. Once they are frozen, remove from baking sheet and vacuum seal fruit in a FoodSaver® Bag. After they have been vacuum sealed, return them to the freezer.

You can vacuum seal portions for baking or in your favorite combinations for easy fruit salad all year round. If storing in the refrigerator, we recommend using a FoodSaver® Container.

IMPORTANT:

When vacuum sealing apples, they must be sliced, and put a small bit of lemon juice on the slices to prevent them from browning.

Because of their natural ripening, bananas may actually decay faster under a vacuum seal.



Preparation Guidelines for Baked Goods:

To vacuum seal soft or airy baked goods, we recommend using a FoodSaver® Container so they will hold their shape. If using a bag, pre-freeze for 1-2 hours or until solidly frozen. To save time, make cookie dough, pie shells, whole pies, or mix dry ingredients in advance and vacuum seal for later use.



Preparation Guidelines for Coffee and Powdery Foods:

To prevent food particles from being drawn into Vacuum Pump, place a coffee filter or paper towel at top of bag or container before vacuum sealing. You can also place the food in its original bag inside a FoodSaver® Bag to vacuum seal.

Food Preparation & Reheating Tips



Preparation Guidelines for Liquids:

Before you vacuum seal liquids such as soup stock, pre-freeze in a casserole dish, loaf pan or ice cube tray until solid. Remove frozen liquid from pan and vacuum seal in a FoodSaver® Bag. You can stack these “frozen bricks” in your freezer. When you’re ready to use, just cut corner of bag and place in a dish in microwave or drop into water at a low simmer, below 170°F (75°C).

To vacuum seal non-carbonated bottled liquids, you can use a FoodSaver® Bottle Stopper with the original container. Remember to leave at least one inch (2.54 cm) of room between contents and bottom of Bottle Stopper. You can reseal bottles after each use.



Preparation Guidelines for Make-ahead Meals and Leftovers:

Efficiently store your make-ahead meals and leftovers in the stackable, lightweight FoodSaver® Containers. These convenient FoodSaver® Containers are nestable, crack and shatter resistant, dishwasher safe, and bases are microwave safe for reheating only.



Preparation Guidelines for Snack Foods:

Your snack foods will maintain their freshness longer when you vacuum seal them. For best results, use a FoodSaver® Container for crushable items like crackers.

Vacuum Sealing Non-Food Items

The FoodSaver® Vacuum Sealing System also protects non-food items from oxidation, corrosion and moisture. Simply follow directions to vacuum seal items using FoodSaver® Bags, Containers and Accessories.



Silverware

To vacuum seal silver, wrap fork tines in soft cushioning material, such as a paper towel, to avoid puncturing bag, and seal as normal. Your silver will be clean, fresh and untarnished right when you need it for your next dinner gathering.



Camping

Your FoodSaver® Bags are ideal for outdoor excursions. For camping and hiking, keep your matches, maps and food dry and compact.



Water

To have fresh water for drinking, simply fill a FoodSaver® Bag with ice, seal it, and when needed, let the ice pack melt. You can trim the corner off the bag to make a spout for drinking or pouring.



Boating

If you're going sailing or boating, you can vacuum seal your food, extra batteries, memory cards, cash, identification cards, boating license and a dry change of clothes. Just remember to bring scissors or a knife to open the bags when you need them!



Emergency

To keep emergency kits safe and dry, vacuum seal flares, batteries, flashlights, matches, candles, first aid kits, extra food and other necessities. Your emergency items will stay dry and organized in your home, car, boat or RV.

Troubleshooting

Problem	Solution
Red Seal LED flashing	<ul style="list-style-type: none"> • Unit is overheated. Always allow 20 seconds between seals. Under heavy usage, appliance will shut off automatically and Red Light will flash. Wait for 20 minutes for unit to cool off. • Always wait 20 seconds between seals. • Vacuum pump running more than 120 seconds. Under heavy usage appliance will shut off automatically and Red Light will flash. See next section ‘Vacuum Pump is running, but bag is not evacuating air’.
Vacuum Pump is running, but bag is not evacuating air	<ul style="list-style-type: none"> • If making a bag from a Roll, make sure one end of the bag is sealed. (See “How to Make a FoodSaver® Bag” on pg 8.) • Adjust the bag and try again. Make sure the open end of the bag is down inside the Drip Tray. • Check for wrinkles in bag along Sealing Strip. To prevent wrinkles in the seal, gently stretch bag flat while inserting bag into Drip Tray. • Open unit and make sure upper gasket has no foreign objects, dirt or debris on it (See “Care & Cleaning” on pg. 12).
Upper Gasket is loose or has a tear	<ul style="list-style-type: none"> • Contact consumer services at the number or website listed below.
Bag is not sealing properly	<ul style="list-style-type: none"> • Too much liquid in bag, freeze before vacuuming. • Check for food debris around seal area. If present, clean Gasket (See “Care & Cleaning” on pg. 12) • Bag has wrinkles: To prevent wrinkles in the seal, gently stretch bag flat while inserting bag into Vacuum Channel. • Make sure unit is turned on. • Unit overheated. Wait several minutes for unit cool down.
No lights on the control panel	<ul style="list-style-type: none"> • Make sure unit is plugged in. • Make sure wall outlet is functional. • Make sure Vacuum View Window is all the way down. • Make sure unit is turned on.
Nothing happens when Vacuum View Window is closed.	<ul style="list-style-type: none"> • Make sure unit is plugged in. • Make sure unit is turned on. • Make sure wall outlet is functional. • Press on Vacuum and Seal Activation bar.

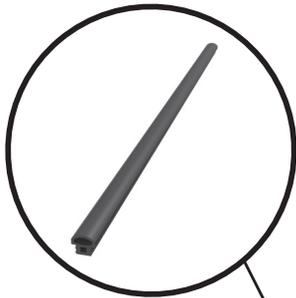
Troubleshooting

Problem

Solution

<p>Cannot insert bag into machine</p>	<ul style="list-style-type: none"> • Make sure there is enough bag material to reach center of Drip Tray. Always allow three inches (7.62 cm) of extra space to allow the bag to seal tightly around food contents. • Gently stretch bag flat while inserting. Insert bag curled down into Drip Tray.
<p>Air was removed from the bag, but now air has re-entered</p>	<ul style="list-style-type: none"> • Examine the seal. A wrinkle along the seal may cause air to re-enter the bag. To prevent wrinkles in the seal, gently stretch bag flat while inserting bag into Drip Tray. • Sometimes moisture or food material (such as juices, grease, crumbs, powders, etc.) along seal prevents bag from sealing properly. Cut bag open, wipe top inside of bag and re-seal. • Sharp food items may have punctured bag. Use a new bag if there is a hole. Cover sharp food items with a soft cushioning material, such as a paper towel, and re-seal. • Fermentation or the release of natural gases from inside the foods may have occurred. When this happens, food may have begun to spoil and should be discarded. • Faulty bag. Bag could be punctured. Try another bag.
<p>Bag melts</p>	<ul style="list-style-type: none"> • Sealing Strip may have become too hot. Always wait at least 20 seconds for appliance to cool down before you vacuum seal another item. • Use FoodSaver® brand bags. Our FoodSaver® Bags and Rolls are specially designed for FoodSaver® units.
<p>Container does not vacuum</p>	<ul style="list-style-type: none"> • The FoodSaver® Container Lid must be correctly aligned with the Container opening. (See “Owner’s Manual” provided with accessory.) • Make sure you press the Accessory button. • Make sure Container Lid is closed securely on all 4 sides of the Container. • Make sure rubber Gasket on inside of Lid is free from food residues. • Examine Container rim for cracks or scratches and make sure Container valve is clean.
<p>Roll not dispensing:</p>	<ul style="list-style-type: none"> • Please pull roll firmly from bag dispenser. It is located under the Lower Cut and Seal bar.
<p>If you need further assistance:</p>	<ul style="list-style-type: none"> • Contact consumer services at the number below or visit the website and click the ‘Support’ tab.

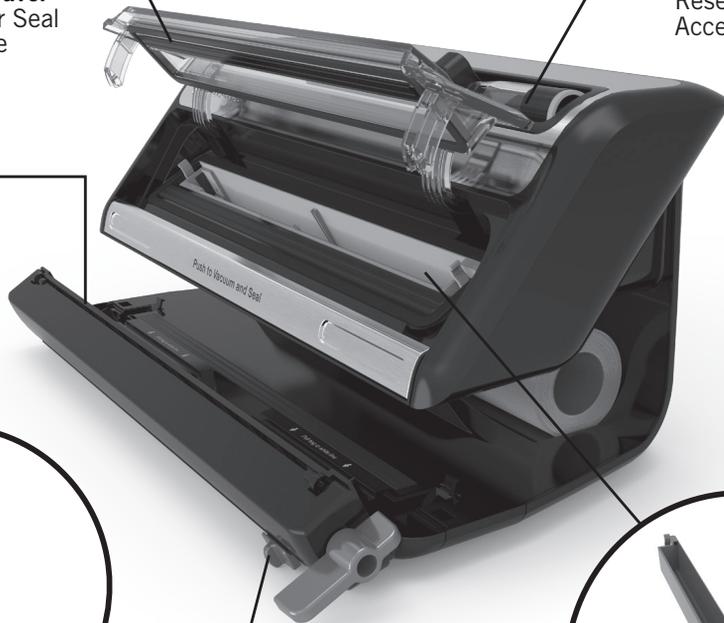
Replacement Parts



FoodSaver®
Upper Seal
Profile



FoodSaver®
Reservoir
Accessory



FoodSaver®
Lower Seal
Profile



FoodSaver®
Bag Cutter



FoodSaver®
Drip tray
Accessory

For replacement parts, please visit the website or call consumer services.