

Important Safeguards & Tips

IMPORTANT SAFEGUARDS

For your own safety, always follow these basic precautions when using a Zipper Bag Adaptor:

1. Read the Instructions Guide carefully for operating instructions. Read all instructions in this manual before use.
2. Do not use appliance on wet or hot surfaces or outdoors.
3. Not recommended for freezer use.

Important Tips

1. Vacuum packaging is NOT a substitute for the heat process of canning. Perishables still need to be refrigerated.
2. For best results, use only with FoodSaver® FreshSaver® Brand Vacuum Zipper Bags and Containers.
3. When vacuum packaging zipper bags, small amounts of liquids, crumbs or food particles can be inadvertently pulled into the Valve, creating a possible air leak. To prevent this, follow these tips:
 - a. For soups, sauces and liquids: use a container and then place in refrigerator. Sealing liquid in Zipper Bags is NOT recommended.
 - b. For powdery or fine-grained foods: Avoid overfilling bags or use a container. You can also place a coffee filter or paper towel on top of the food beneath valve before vacuum packaging.
 - c. Ensure the zipper is closed securely and no food debris is trapped in the zipper. Food trapped in the zipper can create a leak which may cause the bag to loose vacuum over time.
4. Reservoir must be in place during operation. Do not attempt to use without the Reservoir affixed to the Vacuum Nozzle.
5. When using containers, remember to leave one inch of space at top of container.

For Household Use Only

SAVE THESE INSTRUCTIONS

www.foodsaver.com 1-877-777-8042

1 Year Limited Warranty

Sunbeam Products, Inc. doing business as Jarden Consumer Solutions or if in Canada, Sunbeam Corporation (Canada) Limited doing business as Jarden Consumer Solutions, (collectively "JCS") warrants that for a period of one year from the date of purchase, this product will be free from defects in material and workmanship. JCS, at its option, will repair or replace this product or any component of the product found to be defective during the warranty period. Replacement will be made with a new or remanufactured product or component. If the product is no longer available, replacement may be made with a similar product of equal or greater value. This is your exclusive warranty. Do NOT attempt to repair or adjust any electrical or mechanical functions on this product. Doing so will void this warranty.

This warranty is valid for the original retail purchaser from the date of initial retail purchase and is not transferable. Keep the original sales receipt. Proof of purchase is required to obtain warranty performance. JCS dealers, service centers, or retail stores selling JCS products do not have the right to alter, modify or in any way change the terms and conditions of this warranty.

This warranty does not cover normal wear of parts or damage resulting from any of the following: negligent use or misuse of the product, use on improper voltage or current, use contrary to the operating instructions and disassembly, repair or alteration by anyone other than JCS or an authorized JCS service center. Further, the warranty does not cover: Acts of God, such as fire, flood, hurricanes and tornadoes.

What are the limits on JCS's Liability?

JCS shall not be liable for any incidental or consequential damages caused by the breach of any express, implied or statutory warranty or condition.

Except to the extent prohibited by applicable law, any implied warranty or condition of merchantability or fitness for a particular purpose is limited in duration to the duration of the above warranty.

JCS disclaims all other warranties, conditions or representations, express, implied, statutory or otherwise. JCS shall not be liable for any damages of any kind resulting from the purchase, use or misuse of, or inability to use the products including incidental, special, consequential or similar damages or loss of profits, or for any breach of contract, fundamental or otherwise, or for any claim brought against purchaser by any other party.

Some provinces, states or jurisdictions do not allow the exclusion or limitation of incidental or consequential damages or limitations on how long an implied warranty lasts, so the above limitations or exclusions may not apply to you.

This warranty gives you specific legal rights, and you may also have other rights that vary from province to province, state to state or jurisdiction to jurisdiction.

How to Obtain Warranty Service

In the U.S.A.

If you have any question regarding this warranty or would like to obtain warranty service, please call 1(800) 777-8042 and a convenient service center address will be provided to you.

In Canada

If you have any question regarding this warranty or would like to obtain warranty service, please call 1(877) 804-5383 and a convenient service center address will be provided to you.

Bags and containers: JCS makes no warranty, express or implied, written or oral, including that of merchantability or fitness for any particular purpose with respect to bags and containers.

In the U.S.A., this warranty is offered by Sunbeam Products, Inc. doing business as Jarden Consumer Solutions located in Boca Raton, Florida 33431. In Canada, this warranty is offered by Sunbeam Corporation (Canada) Limited doing business Jarden Consumer Solutions located at 20 B Hereford Street, Brampton, Ontario L6Y 0M1. If you have any other problem or claim in connection with this product, please write our Consumer Service Department.

PLEASE DO NOT RETURN THIS PRODUCT TO ANY OF THESE ADDRESSES OR TO THE PLACE OF PURCHASE.

Questions? Visit us at www.foodsaver.com to get tips on vacuum sealing and order bags and containers, or call 1-877-777-8042 (U.S.).

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 **FreshSaver** keeps food fresh longer*

Zipper Bag Adaptor

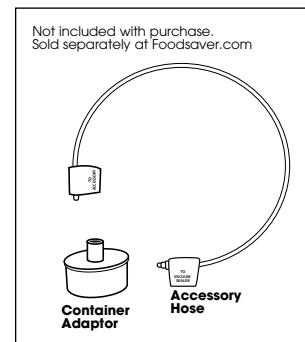
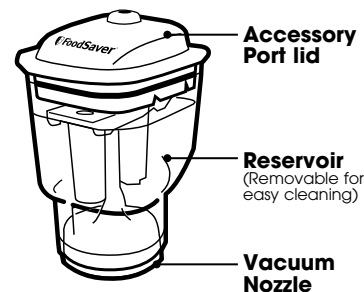
Reference Guide

Registering your Zipper Bag Adaptor is quick and easy at www.foodsaver.com/fsvreg. If you register on our website, you will have the opportunity to receive special bag and accessory introductory offers. Refer to the registration card in the box.

For more usage tips and safety information, please refer to this Reference Guide or visit our website at www.foodsaver.com.

Features of your Zipper Bag Adaptor

For use with all other models *excludes 4800 series, FM2100 and FM2000.



*Compared to unwrapped food.

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Congratulations...

You are about to enjoy the freshness benefits of FoodSaver® FreshSaver® Zipper Bag Adapter. FoodSaver® is the #1 Selling Brand of Vacuum Sealing Systems. For years, the FoodSaver® Vacuum Sealing System has helped millions of households keep food fresh longer in the refrigerator, freezer and pantry. The Zipper Bag Adapter is designed to remove air from specially designed FoodSaver® FreshSaver® vacuum zipper bags and containers. The Zipper Bag Adapter is compact and convenient for everyday use.

Guidelines for Vacuum Packaging

Vacuum Packaging & Food Safety

The vacuum packaging process extends the life of foods by removing most of the air from sealed zipper bags and containers, 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 packaging 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. Zipper bags are not recommended for freezing.

Bacteria – Results in an unpleasant odor, discoloration and/or soft or slimy texture. Under the right conditions, *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.

It is important to note that vacuum packaging 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 vacuumed packaged.

Food Safety Warning

Use fresh, perishable foods soon after purchase. Even under proper storage conditions, foods lose freshness and nutritive value if they are stored too long.

Food Preparation Tips

Hard Cheeses:

To keep cheese fresh, vacuum package it after each use.

IMPORTANT: Soft cheeses should never be vacuum packaged.

Baked Goods:

To vacuum package soft or airy baked goods, we recommend using a FoodSaver® FreshSaver® Container so they will hold their shape.

Instructions

Sealing FoodSaver® FreshSaver® Vacuum Zipper Bags



Step 1 Fill and Seal Bag

Place food in FoodSaver® FreshSaver® Vacuum Zipper Bag. Slide fingers across zipper to close bag.



Step 2

Take Accessory Hose insert section marked "To Vacuum Sealer" into appliance. Insert the other end marked "To Accessory" into green upper portion of Zipper Bag Adapter. If using an older hose, either side will fit.



Step 3 Remove Air from Bag

Press Zipper Bag Adapter over gray circle on bag and press "Vacuum" button on appliance (labeled "Accessory" or "Canister" on some models). Motor will run until vacuum process is complete.

Sealing FoodSaver® FreshSaver® Deli and Sandwich & Snack Containers



Step 1 Fill and Close With FoodSaver® FreshSaver® container on flat

surface – Place food in Container. Set lid on top and apply pressure with both hands to snap into place.



Step 2 Attach FoodSaver® FreshSaver® Container Adapter to bottom of Vacuum

Nozzle by pushing into bottom as shown.



Step 3 Evacuate Air

With the FoodSaver® FreshSaver® Container Adapter attached, place the Zipper Bag Adapter over the gray valve on container lid. Press "Vacuum" Button on unit and evacuate (labeled "Accessory" or "Canister" on some models). The Container is now ready to be stored. Look for the "Dimple of Freshness" – it tells you that air has been removed from the container.

Step 4 Release Vacuum

To release the vacuum in the Container, simply release the Vacuum Valve/Air Release Flap by gently lifting the tab.

Care, Cleaning & Troubleshooting

Care & Cleaning

1. Empty Reservoir after each use. Wash in warm soapy water. Air dry before replacing.

2. To Remove Reservoir from Zipper Bag Adapter, hold top portion (green upper piece) firmly, pull lower reservoir down and off.



FoodSaver® FreshSaver® Containers

1. The Container Base can be safely washed in the top rack of the dishwasher. You can also wash both pieces in warm, soapy water; rinse well and dry thoroughly.
2. Do not attempt to remove gray rubber flap.
3. FoodSaver® FreshSaver® Containers are microwave safe.

Troubleshooting

Vacuum Sealer starts but bag does not tighten around food:

1. Ensure zipper is firmly closed. Slide fingers across entire zipper.
2. Air valve is not on flat surface. Reposition bag so the Air Valve lies flat on counter with no food under Air Valve.
3. Do not overfill bag.
4. Do not use excessive force when opening the bag. This could damage the zipper.

Vacuum Nozzle and Air Valve are not making secure contact:

1. Ensure Vacuum Nozzle is centered over the gray circle and placed flat on Air Valve. GENTLY PRESS – pressing too hard will result in a failure to remove air from the bag.

Air was removed from the bag, but now air has re-entered:

1. Examine zipper and valve of bag. Food debris in zipper or valve may cause leakage and allow air to enter.
2. Sometimes moisture or food material along seal edges of the zipper or beneath the valve prevents bag from sealing properly. Wipe the inside of bag around zipper and beneath valve and attempt to reseal.
3. If you are vacuum packaging sharp food items, bag may have been punctured. Use a new bag if there is a hole. Cover sharp food items with a soft cushioning material, such as a paper towel, and reseal.
4. Freezing items in zipper bags can cause the air to re-enter.

The FoodSaver® FreshSaver® Container will not vacuum:

1. Make sure rubber gasket on inside of lid is free from food materials.
2. Examine rim of container for cracks or scratches. Any gaps can prevent containers from vacuuming properly. If You Need Assistance:
1-877-777-8042 (U.S.)