

Congratulations...

You are about to enjoy the freshness benefits of FoodSaver® MealSaver™ Compact Vacuum Sealing System. The #1 Selling Brand of Vacuum Packaging Systems. For years, the FoodSaver® Vacuum Packaging System has helped millions of households keep food fresh longer in the refrigerator, freezer and pantry. The MealSaver™ system is designed to remove air from specially designed vacuum zipper bags and containers. Keep your MealSaver™ appliance on your countertop and you'll soon discover its convenience and versatility.

Why Vacuum Package?

Exposure to air causes food to lose nutrition and flavor, and also causes freezer burn and enables bacteria, mold and yeast to grow. The MealSaver™ system removes air and seals in flavor.

The MealSaver™ Vacuum Packaging System Saves Time and Money.

Spend less money. With the MealSaver™ system, you can buy in bulk or buy on sale and vacuum package your food in desired portions without wasting food.

Save more time. Cook ahead for the week, preparing meals and saving them in FoodSaver® zipper bags and containers.

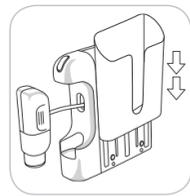
Make entertaining a breeze. Make your signature dish and holiday treats in advance so you can spend quality time with your guests.

Optional Bag Holder

Some models include an optional Bag Holder. The Bag Holder is available for purchase as an accessory part through foodsaver.com.



To attach Bag Holder, align the tabs on the holder above the tabs on the appliance and push holder downward to lock holder on the appliance.



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(877) 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.

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

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 brand accessories, bags and rolls, or call 1-877-777-8042 (U.S.).

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Printed in China

P.N. 132618/9100060001768

 **FoodSaver** | Keeps Food Fresh Longer*

MealSaver™

Reference Guide

Registering your appliance is quick and easy at www.prodregister.com/foodsaver. 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 MealSaver™ appliance

Powerful Vacuum

Has the same strength as full size Foodsaver® Appliances.

Power Button

Vacuums airtight with the press of a button.

Retractable Vacuum Accessory Hose

Easy-to-use self-retracting hose saves space and stores neatly

Vacuum Nozzle

Creates an airtight connection to FoodSaver® Zipper bags and MealSaver™ containers.

Reservoir

Catches overflow liquids and is dishwasher safe.

Adaptor for Containers (included)

For use with all FoodSaver® vacuum storage containers.

*Compared to unwrapped food

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

Important Safeguards & Tips

Important Safeguards

For your own safety, always follow these basic precautions when using a MealSaver™ appliance:

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 near a heat source.
3. To protect against electric shock, do not immerse any part of appliance, power cord or plug in water or other liquid.
4. To disconnect, unplug power cord from electrical outlet. Do not disconnect by pulling on cord.
5. 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 at bottom of page.
6. Use appliance only for its intended use.
7. Closely supervise children when using any electrical appliance. Do not allow appliance to be used as a toy.
8. 120v Appliances Only: The MealSaver™ appliance has a polarized plug (one blade is wider than the other). To reduce risk of electrical shock, this plug is intended to fit in a polarized outlet only one way. If plug does not fit fully in the outlet, reverse plug. If it still does not fit, contact a qualified electrician. Do not modify plug in any way.
9. 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. All cords should not drape over counter or tabletop where cords can be tripped over or pulled on unintentionally, especially by children.
10. Do not place on or near a hot gas or electric burner, or heated oven.

Important 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 only with FoodSaver® 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 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 below valve before vacuum packaging.
 - b. For soups, sauces and liquids: use a container and then place in refrigerator or freezer. Sealing liquid in Zipper Bags is NOT recommend.
 - c. 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.
 - d. 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 lose vacuum over time.
4. If you are unsure your bag was sealed properly, simply reseal bag.
5. Reservoir must be in place during operation. Do not attempt to use without the Reservoir affixed to the Vacuum Nozzle.
6. When using containers, remember to leave one inch of space at top of container.
7. Pre-freeze fruits and blanch vegetables before vacuum packaging for best results. See foodsaver.com for more information.

**For Household Use Only
SAVE THESE INSTRUCTIONS**

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

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.

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. 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 packaged, and keep refrigerated after thawing.

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.

IMPORTANT: Vacuum packaging is NOT a substitute for refrigeration or freezing.

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

Food Safety Warning

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

To retain quality and nutritive value, stock only the kinds and amounts of food you can store properly. Always store the most perishable items, including meats, poultry, fish, eggs and dairy products, in the coldest sections of the refrigerator. Label food with the date so that the foods can be used within a safe time.

Refrigerate or freeze leftover foods within 2 hours after cooking. Maintain the refrigerator temperature at 40° F or below. Maintain a freezer temperature of 0° F or below. Arrange items so cold air can circulate freely. Monitor the temperature with an appliance thermometer.

Food Preparation & Reheating Tips

Thawing and Reheating Vacuum Packaged Foods

Always thaw foods in either refrigerator or microwave – do not thaw perishable foods at room temperature. To reheat foods in a microwave remove from Zipper Bag.

Preparation Guidelines for Meat and Fish:

For best results, pre-freeze meat and fish for 1-2 hours before vacuum packaging in a FoodSaver® Vacuum Zipper 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, below valve area. Leave paper towel in bag to absorb excess moisture and juices during vacuum packaging process.

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

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

Preparation Guidelines for Hard Cheeses:

To keep cheese fresh, vacuum package it after each use. When you're ready drop it in bag and reseal.

IMPORTANT: Soft cheeses should never be vacuum packaged.

Preparation Guidelines for Vegetables:

Vegetables need to be blanched before vacuum packaging. 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 packaging.

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 package vegetables in a FoodSaver® Vacuum Zipper Bag. After they have been vacuum packaged, return them to the freezer.

IMPORTANT: Fresh mushrooms, onions, & garlic should never be vacuum packaged.

Preparation Guidelines for Leafy Vegetables:

For best results, use a 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 package. Store in refrigerator.

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 package fruit in a FoodSaver® Vacuum Zipper Bag. After they have been vacuum packaged, return them to the freezer. You can vacuum package 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.

Preparation Guidelines for Baked Goods:

To vacuum package 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 package for later use.

Preparation Guidelines for Make-ahead Meals, Leftovers and Sandwiches:

Efficiently store your make-ahead meals, leftovers and sandwiches in the stackable, lightweight FoodSaver® Container. They are microwaveable, top rack dishwasher safe and come with a custom adaptor. The lightweight containers will be ready to head off to the office or school when you are!

Preparation Guidelines for Snack Foods:

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

Vacuum Packaging Non-Food items

The MealSaver™ vacuum packaging system also protects non-food items from oxidation, corrosion and moisture. Simply follow the directions to vacuum package items using FoodSaver® Vacuum Zipper Bags, Containers and Accessories.

To vacuum package silver, wrap fork tines in soft cushioning material, such as a paper towel, to avoid puncturing bag.

Your FoodSaver® Vacuum Zipper Bags are ideal for outdoor excursions. For camping and hiking, keep your matches, maps and food dry and compact. If you're going sailing or boating, vacuum package your food, film and a dry change of clothes. To keep emergency kits safe and dry, vacuum package flares, batteries, flashlights, matches, candles and other necessities. Your emergency items will stay dry and organized in your home, car or boat.

Instructions

You finished your meal and now **your ready to seal...** grab your convenient MealSaver™ Compact Vacuum Sealing System and **let's get started!**

Sealing FoodSaver® Vacuum Zipper Bag

IMPORTANT: Should liquid be collected in the reservoir, stop vacuuming once liquid fills to the Max fill line.



Step 1
Place food in FoodSaver® Vacuum Zipper Bag. Do not place food in area under the green circle. Lay Zipper Bag flat with green circle facing upwards, align grooves and slide fingers across zipper to close bag.



Step 2
Plug cord into outlet. Pull Retractable Hose Vacuum Nozzle out of the unit and place over the green circle.



Step 3
Place food in container. Place the lid on the container. Apply gentle pressure on the lid to snap it into place.



Step 2
Plug the cord into outlet. Pull the Retractable Hose Vacuum Nozzle out of the unit. Attach the Adaptor onto the Vacuum Nozzle by pressing the tip of the Adaptor into the bottom of the Vacuum Nozzle as show in the illustration.



Step 3
Apply gently downward pressure over the green circle and press the green Power Button. The Vacuum will automatically stop when all of the air has been evacuated from the bag.



Step 4
Store a bag with perishable food in the refrigerator or freezer or store a bag with non-perishable goods in a cabinet.



Step 5
Gently extend the Retractable Accessory Hose to retract it and return the Vacuum Nozzle to the unit.

Sealing FoodSaver® Containers



Step 1
Place food in container. Place the lid on the container. Apply gentle pressure on the lid to snap it into place.



Step 2
Plug the cord into outlet. Pull the Retractable Hose Vacuum Nozzle out of the unit. Attach the Adaptor onto the Vacuum Nozzle by pressing the tip of the Adaptor into the bottom of the Vacuum Nozzle as show in the illustration.



Step 3
With the Adaptor attached, place the Vacuum Nozzle over the gray valve on the lid of the container. Press the green Power Button. The Vacuum will automatically stop when all of the air has been evacuated from the container.



Step 4
Store a container with perishable food in the refrigerator or freezer or store a container with non-perishable goods in a cabinet.



Step 5
Remove the Adaptor and gently extend the Retractable Accessory Hose to retract it and return the Vacuum Nozzle to the unit.

Care, Cleaning & Troubleshooting

Care & Cleaning

The MealSaver™ Appliance

1. Always unplug appliance before cleaning.
2. Do not immerse appliance in water.
3. Avoid using abrasive products or materials to clean any appliance components. These cleaners can scratch the surface and damage the black foam rubber pads.
4. Use a mild dish washing soap and a warm, damp cloth to wipe away food residue inside or around components.
5. Empty reservoir after each use. Wash in warm soapy water or place in top rack of dishwasher.
6. Allow reservoir to dry before replacing onto Vacuum Nozzle.

IMPORTANT: To remove Reservoir from Vacuum Nozzle: Extend Vacuum Nozzle from unit, while holding Vacuum Nozzle with one hand pull clear Reservoir away from Nozzle.



FoodSaver® Containers

1. Wash all FoodSaver® Containers in warm water, using a mild dish washing soap.
2. Dry thoroughly before reusing.
3. FoodSaver® Meal Containers are microwave and dishwasher safe (top rack only).

Additional containers in various sizes are available at www.foodsaver.com

Adaptor Storage

Conveniently store Adaptor on back of unit.



Troubleshooting

Nothing happens when I try to vacuum package:

1. Check power cord to see if it is firmly plugged into electrical outlet.
2. Examine power cord for damage.
3. Check electrical outlet by plugging in another appliance.

Hose WILL NOT retract

Extend the hose by gently pulling the Vacuum Nozzle away from the unit. Allow the hose to gently retract into the unit housing until the hose seats into place. Do not extend past the

green marking on the hose. To retract, pull Vacuum Nozzle out 2 or 3 inches and GUIDE the HOSE slowly back into the unit.

Vacuum turns off before air is evacuated:

1. Make sure the Vacuum Nozzle is upright
2. Empty liquid from Reservoir.
3. Make sure no food is beneath the green circle of the zipper bag.

Air is still in the bag:

1. Make sure zipper is fully closed and appliance is working correctly
2. Examine bag for leaks. To see if your bag has a leak, seal bag with air, submerge it into water and apply pressure. Bubbles indicate a leak. Use a new bag if bubbles appear.

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 (such as juices, grease, crumbs, powders, etc.) along seal edges of the zipper or beneath the valve prevents bag from sealing properly. Wipe the inside of bag around zipper and beneath value 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. If you are still experiencing difficulty with air in your bag, 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.

The FoodSaver® Container will not vacuum:

1. Make sure rubber gasket on 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.)
1-877-804-5383 (Canada)