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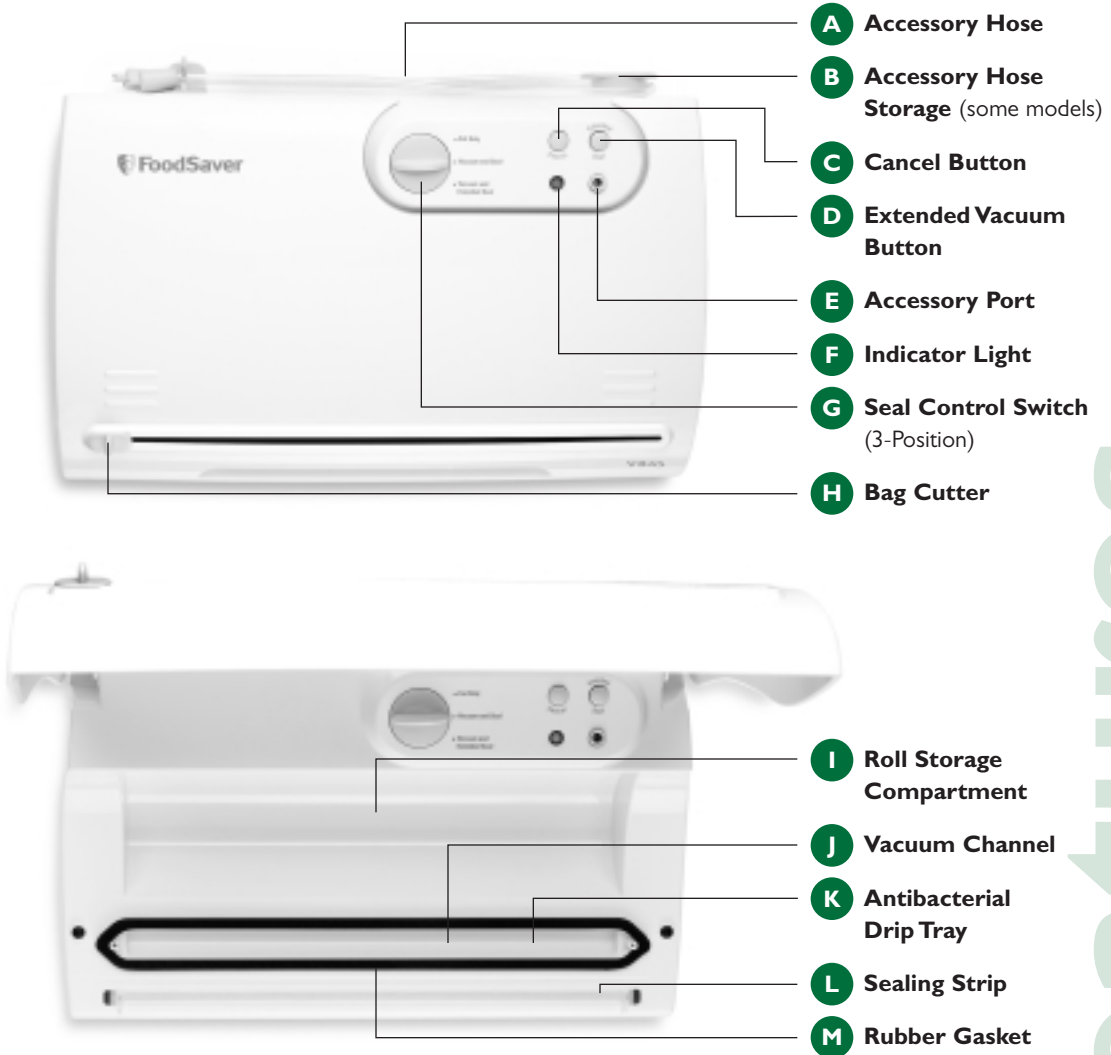


FoodSaver® *QuickStart*

V825/V835/V845/GameSaver Sport

Shown V845: V825, V835 and GameSaver Sport operate in the same manner.

Features of Your FoodSaver Appliance



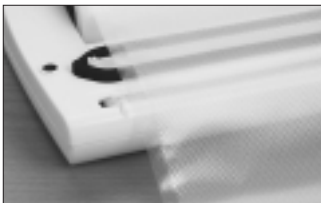
For important safety information and helpful tips, please refer to the *FoodSaver Reference Guide* included in your kit. Questions? Visit us at www.foodsaver.com or call 1-800-777-5452 (U.S.) or 1-877-804-5383 (Canada), Mon-Fri 8am-8pm, Sat 9am-6pm EST. Get tips on vacuum packaging and order FoodSaver accessories.

Features

Getting Started

Registering your appliance is quick and easy at www.foodsaver.com.

How to Make a Bag from a FoodSaver Roll



Pull Out Bag Material



Place Bag on Sealing Strip



Press and Release Lid

1. Open appliance lid and place roll into Roll Storage Compartment **(I)**.
2. Pull out enough bag material to hold item to be vacuum packaged, plus 3 inches. Close lid.
3. To cut bag material, set Seal Control Switch **(G)** to **Cut Only**. Press down lightly on lid and slide Bag Cutter **(H)** from one end of sliding channel to other end.
4. Open appliance lid and tuck roll back into Roll Storage Compartment.
5. Place one end of bag material across Sealing Strip **(L)**, not over rubber gasket **(M)**, and close lid.
6. Turn Seal Control Switch to **Vacuum and Seal**.
7. Press down firmly on lid with both hands until motor starts, wait 3-5 seconds, then release. Motor will continue to run.
8. When motor and Indicator Light **(F)** turn off, open 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



Set Seal Control Switch



Press and Release Lid

1. Place item(s) in bag, allowing at least 3 inches of space between bag contents and top of bag.
2. Open appliance lid and place open end of bag down into Vacuum Channel **(J)**.
3. Close lid.
4. Turn Seal Control Switch **(G)** to **Vacuum and Seal** or to **Vacuum and Extended Seal** (for moist or juicy foods such as raw meat).
5. To begin vacuum process, press down firmly on lid with both hands until motor starts, wait 3-5 seconds, then release. Motor will continue to run.
6. When motor and Indicator Light **(F)** turn off, open 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.

ROIS
Bags &
Bags

FoodSaver Accessories

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

FoodSaver Accessory Guidelines

1. Always leave at least one inch of space between contents and rim.
2. Wipe rim of canister, container or bottle to ensure it is clean and dry.
3. Place lid on canister or container, or place stopper in bottle.
4. For accessories with a large knob on lid, turn knob to **Vacuum**. Vacuum package using instructions below. When vacuum process is complete, turn knob to **Closed** before removing Accessory Hose.
5. For accessories without a large knob on lid, vacuum package using instructions below.

How to Vacuum Package with FoodSaver Accessories



Insert Accessory Hose



Set Seal Control Switch



Press and Release Lid

1. Prepare container according to FoodSaver Accessory Guidelines above.
2. Insert one end of Accessory Hose (**A**) into Accessory Port (**E**) on appliance. Insert other end into port on accessory. Twist gray tab while inserting to ensure a tight fit.
3. Turn Seal Control Switch (**G**) to **Vacuum and Seal**.
4. To begin vacuum process, press down firmly on lid until motor starts, wait 3-5 seconds, then release. Motor will continue to run.
5. When motor and Indicator Light (**F**) turn off, vacuum process is complete.
6. Gently twist and remove Accessory Hose from accessory and appliance.
7. To test vacuum, simply tug on accessory 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 (without large knob on lid)

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

FoodSaver Bulk Canisters and Quick Marinators (with large knob on lid) and Universal Lids

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

FoodSaver Jar Sealer with Mason Jars

For use with Ball® and Kerr® brand Mason jars.

IMPORTANT: Do NOT use screw bands when vacuum packaging 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.

Additional Features

Extended Vacuum Button

The Extended Vacuum Button (**D**) removes extra air from large canisters and bags. Simply press button during vacuum process, hold 10-15 seconds, then release. If using a bag, bag will be sealed after button is released.

Cancel Button

If fragile foods start to crush, you can stop the vacuum process without sealing the bag. Press Cancel Button (**C**) and motor will stop.

Antibacterial Drip Tray

The Antibacterial Drip Tray (**K**) is made with an FDA-approved antibacterial ingredient that helps inhibit the growth of bacteria. The Drip Tray fits inside the Vacuum Channel (**J**) and is removable, making cleanup easy when small amounts of liquids are inadvertently pulled into Vacuum Channel during vacuum process (see *FoodSaver Reference Guide* for tips on preventing this).

Place Drip Tray into Vacuum Channel. Two bag guides in Drip Tray help correctly position FoodSaver Bags when vacuum packaging. Slip open end of bag into guides before closing lid and vacuum packaging. After each use, empty Drip Tray and wash in warm soapy water or place on top rack of dishwasher. Appliance can be used without Drip Tray.

And More

Tips for Successful Vacuum Packaging

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

Sealing a Bag

Make sure you've placed the bag in the proper place. When making a bag from a roll, make sure end of cut piece is on Sealing Strip (**L**), not over rubber gasket (**M**) or in Vacuum Channel (**J**).

Prevent moisture or liquid from being pulled into the Vacuum Channel or trapped in the seal. Either pre-freeze moist foods 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 3 inches

between paper towel and end of bag so that bag seals properly with paper towel inside.

Make sure the Seal Control Switch (G**) is set to Vacuum and Seal or to Vacuum and Extended Seal.**

Make sure you give appliance time to cool down. Wait at least 20 seconds between seals. Under very heavy usage, appliance will shut off automatically to prevent overheating. If it does, wait 20 minutes to allow appliance to cool off.

Removing Air from a Bag

Make sure you've placed the bag in the proper place. When vacuuming and sealing a bag, make sure open end of bag is inside Vacuum Channel (**J**).

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 (**L**) 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, 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, not on black rubber gasket. If you are vacuum packaging with a bag, make sure open end is placed down inside Vacuum Channel and make sure Accessory Hose (**A**) is not attached. If you are vacuum packaging with an accessory, check Accessory Hose in appliance lid and in accessory to ensure a tight fit. Also make sure Seal Control Switch (**G**) is set to **Vacuum and Seal** or **Vacuum and Extended Seal**.

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, Canisters and Accessories.
3. During the vacuum packaging process, small amounts of liquids, crumbs or food particles can be inadvertently pulled into Vacuum Channel, 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, empty it after each use.
4. To avoid overfilling, always leave at least 3 inches of bag material between bag contents and top of bag. Then leave at least one additional inch 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 seal when vacuum packaging bulky items, gently stretch bag flat along Sealing Strip before you close lid.
7. If you are unsure your bag was sealed properly, simply reseal bag about ¼ inch 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. You may want to use a canister or Mason jar instead of a bag.
9. When using accessories, remember to leave one inch of space at top of canister or container.
10. Pre-freeze fruits and blanch vegetables before vacuum packaging for best results. See pages 2-3 of *FoodSaver Reference Guide* for more information.