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For Customer Service details, please see the website.

[www.foodsaver.co.uk](http://www.foodsaver.co.uk)

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continuing product development.

Printed In China

 **FoodSaver**® | Keeps food **Fresh**  
**Longer\***

## Handheld Vacuum Sealer

### Reference Guide



Registering your appliance is quick and easy at  
[www.foodsaver.co.uk/service-and-support/product-registration/product-registration.html](http://www.foodsaver.co.uk/service-and-support/product-registration/product-registration.html). If you register  
on our website, you will have the opportunity to  
receive special promotional offers.

For more usage tips and safety information, please  
refer to this Reference Guide or visit our website at  
[www.foodsaver.co.uk/](http://www.foodsaver.co.uk/).

\*Compared to other non-vacuum storage methods.

**[www.foodsaver.co.uk/](http://www.foodsaver.co.uk/)**  
**0800 525 089**

GCDS-FSV420745-LD  
VS1199 Series\_19EM2 (UK)

P.N. 197996 Rev A

# IMPORTANT SAFEGUARDS

## SAVE THESE INSTRUCTIONS

**Do not use with any accessory not recommended by the appliance manufacturer as this may result in fire, electric shock or injury to persons.**

**When using electrical appliances, basic safety precautions should always be followed to reduce the risk of fire, electric shock, and/or injury to persons including the following:**

1. Read all instructions before using this product.
2. To protect against electric shock, do not place or immerse cord, plugs, or charging dock and Handheld Vacuum Sealer in water or other liquid. To

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clean reservoir empty and wash in warm soapy water. Air dry before replacing (see Cleaning Section).

3. This appliance can be used by children aged 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved. Children shall not play with the appliance. Cleaning and user maintenance shall not be made by children without supervision.
4. Unplug from outlet before putting on or taking off parts and before cleaning. To disconnect, unplug power cord from outlet. Do not disconnect by pulling on cord.
5. If the supply cord is damaged, it must be replaced by a special cord

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- or assembly available from the manufacturer or its service agent. This appliance is only to be used with the charger adaptor provided with the appliance.
6. Do not operate the appliance if it malfunctions or has been damaged in any manner.
  7. Do not use this appliance out doors. Do not use for commercial purposes. Household use only. Only use the appliance for its intended use.
  8. Do not let cord hang over edge of table or counter, or touch hot surfaces.
  9. Place cord where it cannot be tripped over, pulled on, cause user to become entangled with, especially by children, or cause the appliance to be overturned.
  10. Do not place on or near wet surfaces, or heat sources such as a hot gas or electric burner, or heated oven.

Always use appliance on a dry, stable, level surface.

11. Always attach plug to appliance first, then plug cord into outlet (for appliances with detachable cords).
12. 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. To avoid possible illness, do not reuse bags after storing raw meats, raw fish or greasy foods.

## **IMPORTANT TIPS**

1. For best results, use only with FoodSaver® Brand Vacuum Zipper Bags and Fresh Containers.
2. 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 recommend.
- 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 lose vacuum over time.

3. Reservoir must be in place during operation of FoodSaver® Zipper Bags

and Fresh Containers. For use with FoodSaver® Bottle Stoppers, Canisters and other accessories, remove reservoir and seal using the accessory port.

4. When using containers, remember to leave one inch of space at top of container.

**WWW.FOODSAVER.CO.UK**  
**/ 0800 525 089**

## **Congratulations...**

You are about to enjoy the freshness benefits of FoodSaver® Handheld Vacuum System. For years, the FoodSaver® Vacuum Sealing System has helped millions of households keep food fresh longer in the refrigerator, and cupboard. The Handheld Vacuum System is designed to remove air from specially designed FoodSaver® vacuum zipper bags and containers. The Handheld Vacuum System 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.

**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.

Vacuum packaging is NOT a substitute for refrigeration or freezing 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® Container so they will hold their shape.

## Instructions

### Charging Your Handheld Vacuum

**Appliance:** Before using the appliance for the first time please charge it for at least 24 hours. Failure to do so will reduce the product's battery life. Charging Indicator Light remains illuminated when appliance is plugged in and does not indicated charge level.

**Note:** Unit should be charged for 24 hours every 6 months to maintain battery life.

**IMPORTANT:** Should liquid be collected in the reservoir, stop vacuuming and remove the reservoir to empty and clean it.

## Sealing FoodSaver® Vacuum Zipper Bags

### Step 1 Fill and Seal Bag

Place food in FoodSaver® Zipper Bag. Lay Zipper Bag flat with gray circle facing upwards and slide fingers across zipper to close bag.

### Step 2 Remove Air from Bag

Press Handheld Vacuum Sealer over grey circle on bag and press the vacuum button until air is removed from bag. Release the button to stop vacuum.

### Step 3 Store

Place bag with food into refrigerator or cupboard.

## Sealing FoodSaver® Fresh Containers

### Step 1

#### Fill and Close

Set FoodSaver® Fresh Container on a flat surface and place food in tray. Place lid on top and apply pressure with both hands to secure into place.

### Step 2

#### Remove Air

Press Handheld Vacuum Sealer over green valve on container lid. Press Vacuum Button on unit and vacuum for 10 seconds after the dimple has been depressed.

### Step 3

#### Store

Place Container with food into refrigerator, or cupboard.

## Sealing FoodSaver® Accessories

### Step 1

#### Connect Accessory

Remove clear reservoir from the main housing of the unit. Attach accessory port to the accessory.

### Step 2

#### Remove Air

Press Vacuum Button and vacuum for 10-20 seconds.

### Step 3

#### Store

Place accessory in the refrigerator or cupboard.

## Features of your Handheld Vacuum System



# Care, Cleaning & Troubleshooting

## Care & Cleaning

1. Always unplug appliance before cleaning.
2. Do not immerse the charging dock, power cord and charger or the Handheld Vacuum Sealer in water or any other liquid.
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. Air dry before replacing.

### IMPORTANT:

To remove Reservoir from FoodSaver®: while holding Handheld Vacuum Sealer with one hand pull clear Reservoir away from main housing of unit.

The FoodSaver® Fresh Zipper Bags should be used for fresh storage only (in the refrigerator or cupboard) and not in the freezer. Do not use to vacuum seal liquids.

If vacuuming moist foods, ensure that the liquid does not reach the zipper bag valve and check and clean the appliance reservoir when needed.

### FoodSaver® Fresh Containers

1. The Container Base and Lid 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. The Vacuum Valve Cover and Gasket can be washed in warm, soapy water; rinse well and dry thoroughly.
2. FoodSaver® Containers are microwave safe for reheating only, not for cooking.

## Troubleshooting

### Vacuum sealer does not start when start Button is pressed:

1. Ensure vacuum sealer is charged.

### 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.

### 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. Apply moderate pressure.

### 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.

### The FoodSaver® Fresh Container will not vacuum:

1. Ensure the gasket on inside of lid is free from food and debris. Remove the valve cover and check to see if there is any debris in the valve. Clean the valve thoroughly periodically after usage. Ensure lid is firmly pressed down onto the base tray.  
If You Need Assistance:

**0800 525 089 (UK)**

## Guarantee

Please keep your receipt as this will be required for any claims under this guarantee.

This appliance is guaranteed for 2 years after your purchase as described in this document.

During this guaranteed period, if in the unlikely event the appliance no longer functions due to a design or manufacturing fault, please take it back to the place of purchase, with your till receipt and a copy of this guarantee.

The rights and benefits under this guarantee are additional to your statutory rights, which are not affected by this guarantee. Only Jarden Consumer Solutions (Europe) Limited ("JCS (Europe)") has the right to change these terms.

JCS (Europe) undertakes within the guarantee period to repair or replace the appliance, or any part of appliance found to be not working properly free of charge provided that:

- you promptly notify the place of purchase or JCS (Europe) of the problem; and
- the appliance has not been altered in any way or subjected to damage, misuse, abuse, repair or alteration by a person other than a person authorised by JCS (Europe).

Faults that occur through, improper use, damage, abuse, use with incorrect voltage, acts of nature, events beyond the control of JCS (Europe), repair or alteration by a person other than a person authorised by JCS (Europe) or failure to follow instructions for use are not covered by this guarantee. Additionally, normal wear and tear, including, but not limited to, minor discoloration and scratches are not covered by this guarantee.

The rights under this guarantee shall only apply to the original purchaser and shall not extend to commercial or communal use.

If your appliance includes a country-specific guarantee or warranty insert please refer to the terms and conditions of such guarantee or warranty in place of this guarantee or contact your local authorized dealer for more information.

Waste electrical products should not be disposed of with Household waste. Please recycle where facilities exist. E-mail us at [enquiriesEurope@jardencs.com](mailto:enquiriesEurope@jardencs.com) for further recycling and WEEE information.

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