



FoodSaver®

QuickStart

V240/Mini

Shown Mini; V240 operates in the same manner.

Features of Your FoodSaver Appliance



- A** Indicator Light
- B** Open/Cancel Button

Note: This appliance is a compact design that saves counter space. It can be used with pint-size and quart-size FoodSaver Bags, and 6-inch and 8-inch FoodSaver Rolls.



- C** Vacuum Channel
- D** Rubber Gasket
- E** Sealing Strip

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). Get tips on vacuum packaging.

Getting Started

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

How to Make a Bag from a FoodSaver Roll



Place Bag on Sealing Strip



Press and Release Lid



Press Open/Cancel Button

1. Cut enough bag material from roll to hold item to be vacuum packaged, plus 3 inches. Be sure to cut straight.
2. Open appliance lid and place one end of bag material across Sealing Strip **(E)**, not over rubber gasket **(D)**.
3. Close lid.
4. Press down firmly on lid with both hands and hold. Motor and Indicator Light **(A)** will turn on as bag is being sealed.
5. When motor and light turn off, release lid. Indicator Light will blink for 5 seconds as a reminder to press Open/Cancel Button **(B)**.
6. Press Open/Cancel Button to 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



Press and Release Lid



Press Open/Cancel Button

1. Place item(s) into 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 **(C)**.
3. Close lid.
4. To begin vacuum process, press down firmly on lid with both hands and hold. Motor and Indicator Light **(A)** will turn on as vacuum process begins.
5. When motor and light turn off, release lid. Vacuum process is complete. Indicator Light will blink for 5 seconds as a reminder to press Open/Cancel Button **(B)**.
6. Press Open/Cancel Button to open lid and remove bag. Refrigerate or freeze if needed. (See *FoodSaver Reference Guide* for food safety tips.)

Tip: The Open/Cancel Button can also be used to cancel vacuum process mid-way and open lid.

Note: Let appliance cool down for 20 seconds after each use.

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.

General Tip

If appliance lid is locked, press Open/Cancel Button **(B)** to open lid.

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 **(E)**, not over rubber gasket **(D)** or in Vacuum Channel **(C)**.

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 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 packaging, make sure open end of bag is inside Vacuum Channel **(C)**.

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 **(E)** 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 initial seal on a piece of bag material with two open ends, make sure bag is placed on Sealing Strip, not on rubber gasket **(D)**. If you are vacuum packaging with a bag, make sure open end is placed down inside Vacuum Channel.

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.
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.
 - c. *For powdery or fine-grained foods:* Avoid overfilling bags. You can also place a coffee filter or paper towel inside before vacuum packaging.
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.
9. Pre-freeze fruits and blanch vegetables before vacuum packaging for best results. See pages 2-3 of *FoodSaver Reference Guide* for more information.

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