

The Original Home Vacuum Packaging System™

**FoodSaver**®  
by Tilia®

Vac **1200**

*QuickStart*

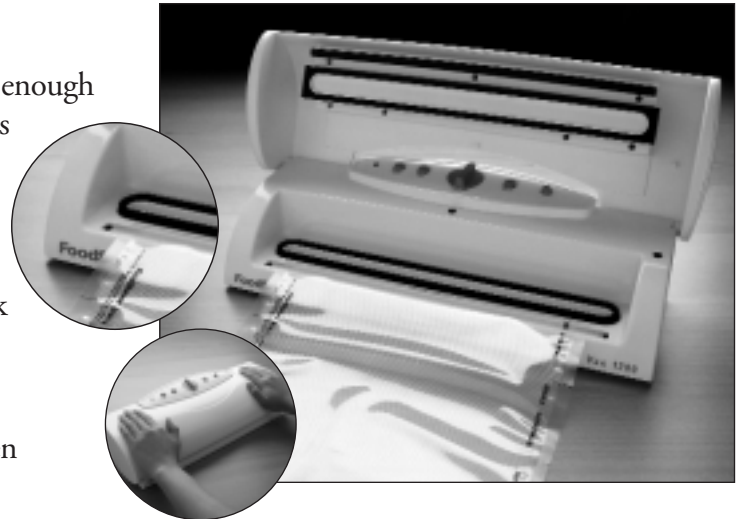
# Vac 1200

Choose a FoodSaver Roll or a ready-made FoodSaver Bag.  
If using a FoodSaver Bag, go to Step 2. If using a FoodSaver Roll, start here.

## ***Step 1: How to use a FoodSaver Roll to make a bag.***

1. Plug in the power cord.
2. Set the Sealing Time Switch to “2.”
3. Cut a piece from the FoodSaver Roll that is long enough to cover the item plus three inches. Use the marks on the roll to guide you in making a straight cut.
4. Open the lid.
5. Place one end of the bag on the Sealing Strip. Make sure the end does not extend over the black foam rubber ring or into the Vacuum Channel.
6. Close the lid.
7. Press on the lid with the palms of your hands then release. The solid green light will turn on.
8. When the green light goes off, the sealing process is complete.
9. Open the lid and remove the bag.

**You now have a custom-size FoodSaver Bag!**



# Vac 1200

## **Step 2: How to vacuum package with FoodSaver Bags.**

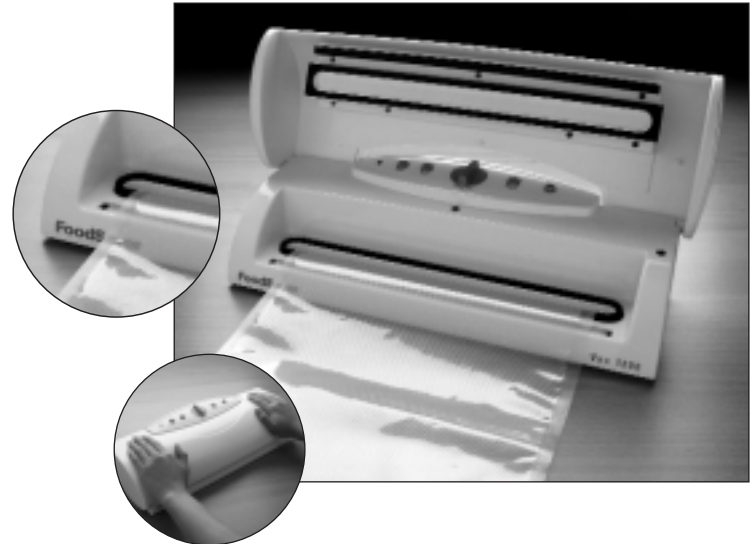
1. Plug in the power cord.
2. Set the Sealing Time Switch to “2.”
3. Open the lid.
4. Place item(s) in the bag.
5. Place the open end of the bag **down into** the Vacuum Channel.

**IMPORTANT: Make sure the open end of the bag touches the blue label on the bottom of the Vacuum Channel.**

6. Close the lid.
7. Press on the lid with the palms of your hands then release. The solid green light will turn on.
8. When all of the air has been removed, the green light will turn off. The vacuum and sealing process is complete.
9. Open the lid and remove the bag.

**Vacuum packaging is complete!**

Let the FoodSaver appliance cool down for at least 20 seconds before using it again.



# Vac 1200

## Quick Guide to Food Storage

FOODS	Where to Store	Recommended FoodSaver Container	Storage Life with FoodSaver	Normal Storage Life
Meat ( <i>beef, poultry, lamb, pork</i> )	Freezer	FoodSaver Bag	2-3 years	6 months
Ground Meat	Freezer	FoodSaver Bag	1 year	4 months
Fish	Freezer	FoodSaver Bag	2 years	6 months
Vegetables, Blanched ( <i>corn, beans, peas, squash, asparagus</i> )	Freezer	FoodSaver Bag	2-3 years	8 months
Coffee Beans	Freezer	FoodSaver Bag	2-3 years	6 months
Coffee Beans	Pantry	FoodSaver Bag, Canister	1 year	3 months
Ground Coffee	Freezer	FoodSaver Bag	2 years	6 months
Ground Coffee	Pantry	FoodSaver Canister	5-6 months	1 month
Softer Berries ( <i>strawberries, raspberries, blackberries</i> )	Refrigerator	FoodSaver Canister	1 week	1-3 days
Harder Berries ( <i>cranberries, huckleberries, blueberries</i> )	Refrigerator	FoodSaver Canister	2 weeks	3-6 days
Hard Cheeses ( <i>Cheddar, Swiss</i> )	Refrigerator	FoodSaver Bag	4-8 months	1-2 weeks
Lettuce	Refrigerator	FoodSaver Canister	2 weeks	3-6 days
Wine	Refrigerator	FoodSaver Bottle Stopper	2-4 months	1-3 weeks
Crackers, Chips	Pantry	FoodSaver Canister	3-6 weeks	1-2 weeks
Flour, Sugar, Rice, Pasta, Dried Beans, Brown Sugar and Dried Coconut	Pantry	FoodSaver Bag, Canister	1-2 years	6 months
Nuts	Pantry	FoodSaver Bag, Canister	2 years	6 months