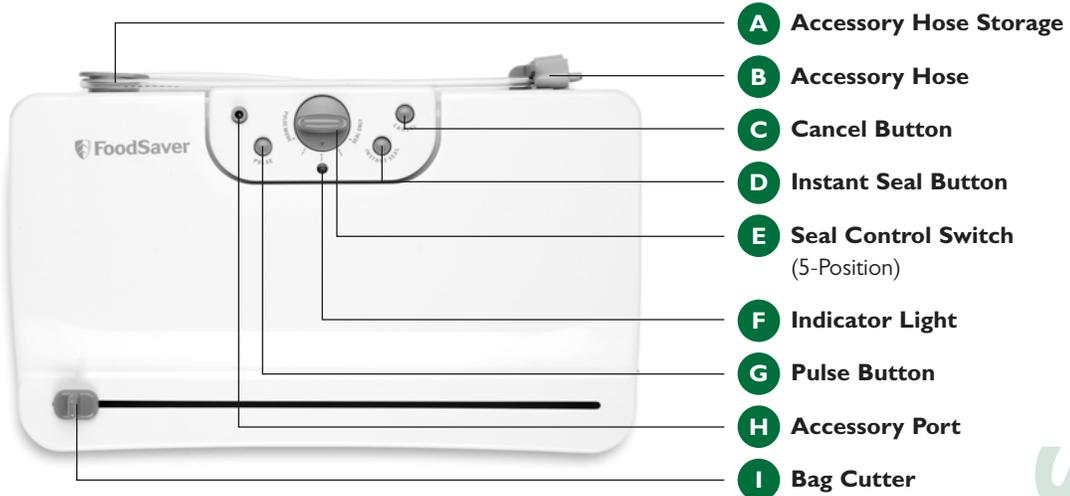# FoodSaver® *QuickStart*

V1505/GameSaver Pro

Shown V1505; GameSaver Pro operates in the same manner.

Features of Your FoodSaver Appliance

A Accessory Hose Storage

B Accessory Hose

C Cancel Button

D Instant Seal Button

E Seal Control Switch
(5-Position)

F Indicator Light

G Pulse Button

H Accessory Port

I Bag Cutter

J Roll Storage Compartment

K Removable Vacuum Channel

L Rubber Gasket

M Sliding Door to Vacuum Channel

N Sealing Strip

Features

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 and order FoodSaver accessories.

Getting Started

How to Make a Bag from a FoodSaver Roll

Pull Out Bag Material

Set Seal Control Switch
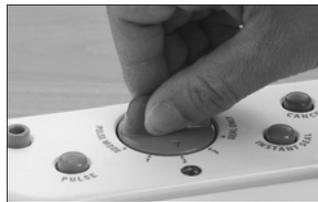

Press and Release Lid

1. Open appliance lid and place roll into Roll Storage Compartment **(J)**.
2. Pull out enough bag material to hold item to be vacuum packaged, plus 3 inches. Close lid.
3. Turn Seal Control Switch **(E)** to **Seal Only**.
4. Press down firmly on lid with both hands until motor starts, then release lid. Motor and Indicator Light **(F)** will turn on as bag material is sealing.

5. When motor and light turn off, cut bag material by pressing down lightly on lid and sliding Bag Cutter **(I)** from one end of sliding channel to other end.
6. Open lid, remove bag, and tuck roll back into Roll Storage Compartment before vacuum packaging.

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 **(K)**. Make sure roll material is tucked backed into Roll Storage Compartment **(J)** or it could prevent the appliance from operating properly.
3. Close lid.
4. Set Seal Control Switch **(E)** to:
   2 to vacuum package using FoodSaver bags (medium seal time).
   3 to vacuum package moist and juicy foods such as raw meat (longer seal time).

5. To begin vacuum process, press down firmly on lid with both hands until motor starts, then release. Motor will continue to run.
6. When motor and Indicator Light **(F)** turn off, vacuum process is complete. Open lid and remove bag. Refrigerate or freeze if needed. (See *FoodSaver Reference Guide* for food safety tips.)

Note: This appliance features a heavy-duty Sealing Strip **(N)** that can perform 50 consecutive seals without overheating.

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 **(B)** into Accessory Port **(H)** on appliance. Insert other end into port on accessory. Twist gray tab while inserting to ensure a tight fit.
3. Turn Seal Control Switch **(E)** to **I**.
4. To begin vacuum process, press down firmly on lid until motor starts, 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

Pulse Mode

Pulse Mode allows you maximum control over the vacuum process for crushable items in bags. The Pulse feature operates similar to the Pulse button on a blender. After placing bag in Vacuum Channel **(K)** and closing lid, follow these instructions:

1. Set Seal Control Switch **(E)** to **Pulse Mode**.
2. Press down firmly on lid to activate motor, then release.
3. Press Pulse Button **(G)** and hold for as long as desired, then release. Indicator Light **(F)** will flash quickly after Pulse Button is used. To remove more air, simply repeat Step 3.

4. After removing desired amount of air, press Instant Seal Button **(D)** to seal bag. Indicator Light will flash slowly when bag is sealing.
5. When motor and light turn off, vacuum process is complete.

Tip: When using Pulse Mode, you must press Instant Seal Button to seal bag. If there is no activity for 30 seconds, appliance will shut off automatically and bag will not be sealed.

Instant Seal

The Instant Seal Button **(D)** stops the vacuum process early and seals the bag, preventing fragile foods such as cookies from being crushed.

1. Vacuum package as described in previous sections.
2. To stop process before all air is removed, press and release Instant Seal Button. Vacuum process will stop within a few seconds and bag will be sealed.

3. When motor and Indicator Light **(F)** turn off, open lid and remove bag.

The Instant Seal Button is also used to end Pulse Mode (see instructions above).

Seal Only

If you want to seal a bag without vacuuming, use the **Seal Only** position on the Seal Control Switch **(E)**. You can even reseal non-FoodSaver bags such as Mylar® potato chip bags.

1. Place open end of bag on Sealing Strip **(N)** and close lid.
2. Set Seal Control Switch to **Seal Only**.
3. Press down firmly on lid with both hands until motor starts, then release. Motor and Indicator Light **(F)** will turn on, indicating bag is sealing.

4. When motor and Indicator Light turn off, open lid and remove bag.

Note: If Sealing Strip is too hot for a non-FoodSaver bag, try setting Seal Control Switch to **I** instead of **Seal Only**. As long as you place open end of bag on Sealing Strip (not in Vacuum Channel), no air will be removed.

And More

Additional Features & Tips

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

Removable Vacuum Channel

The Removable Vacuum Channel **(K)** makes cleanup easy when small amounts of liquids are inadvertently pulled into the Vacuum Channel during vacuum process. (See *FoodSaver Reference Guide* for tips on preventing this.)

After each use, slide open side door **(M)** on right side of appliance and pull Vacuum Channel out. Remove rubber gasket **(L)** and wipe gasket with damp cloth. Empty Vacuum Channel and wash in warm soapy water or place on top rack of dishwasher. Dry thoroughly before re-inserting into appliance.

Appliance **cannot** be used without Vacuum Channel in place.

Tips for 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 **(N)**, not over rubber gasket **(L)** or in Vacuum Channel **(K)**.

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 (E) is set to the correct position.

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.

Tips for 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 **(K)**. Also make sure roll itself is tucked back into Roll Storage Compartment **(J)** or it could prevent appliance from operating properly.

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 **(N)** 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 **(L)**. If you are vacuum packaging with a bag, make sure open end is placed down inside Vacuum Channel and make sure Accessory Hose **(B)** 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. Make sure Seal Control Switch **(E)** is set to correct position.

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 Removable Vacuum Channel, 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 $\frac{1}{4}$ 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.