

CARE AND CLEANING

To Clean Appliance:

Open appliance door (D), while holding the appliance with two hands, press two Release Buttons (K) with your thumbs, rotate housing away from you, and allow upper housing to rest on the counter. When the appliance is open for cleaning, the Seal Indicator (11) will flash for safety. After cleaning, hold appliance with two hands and rotate upright until the latches lock.

Check Foam Gasket (M) around Drip Tray (O) and Upper Gasket (Q) which surrounds the Bag Detection Tray (P) to make sure they are free from food materials and the lower Foam Gasket is properly inserted into gasket channel.

For important product maintenance information and helpful tips, please refer to the FoodSaver® Reference Guide included in your kit.

Antibacterial Drip Tray & Bag Detection Tray

Empty Drip Tray after each use. Wash in warm soapy water or place in top rack of dishwasher. The Food Sensors in the Drip Tray (O) will not function correctly if liquid is allowed to remain in Drip Tray.

This appliance has a Tray Full indicator (2). When excess liquid fills the Drip Tray, the unit will turn off and the Tray Full Indicator light will activate. To resume normal operation, open Appliance Door (D), press two release buttons (K), rotate housing away from you, and allow upper housing to rest on the counter. Remove the Drip Tray, empty liquid, clean Drip Tray and replace in housing. Appliance can be used without Drip Tray, however the Adjustable Food Sensor setting (6) will not function without the Drip Tray.

Clean Bag Detection Tray after each use. The Bag Detection Tray (P) is removable for cleaning, remove by lifting the tabs on each end. Do not pull on the Bag Detection Flags to remove the Bag Detection Tray. Clean Bag Detection Tray by washing in warm soapy water or placing in top rack of dishwasher. Bag Detection Tray MUST be inserted to use the appliance. Without the Bag Detection Tray, your FoodSaver® Appliance will not detect bag when inserted in the Vacuum Channel (E).

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 to get tips on vacuum sealing and order FoodSaver® brand accessories, bags and rolls, or call 1-877-777-8042 (U.S.).

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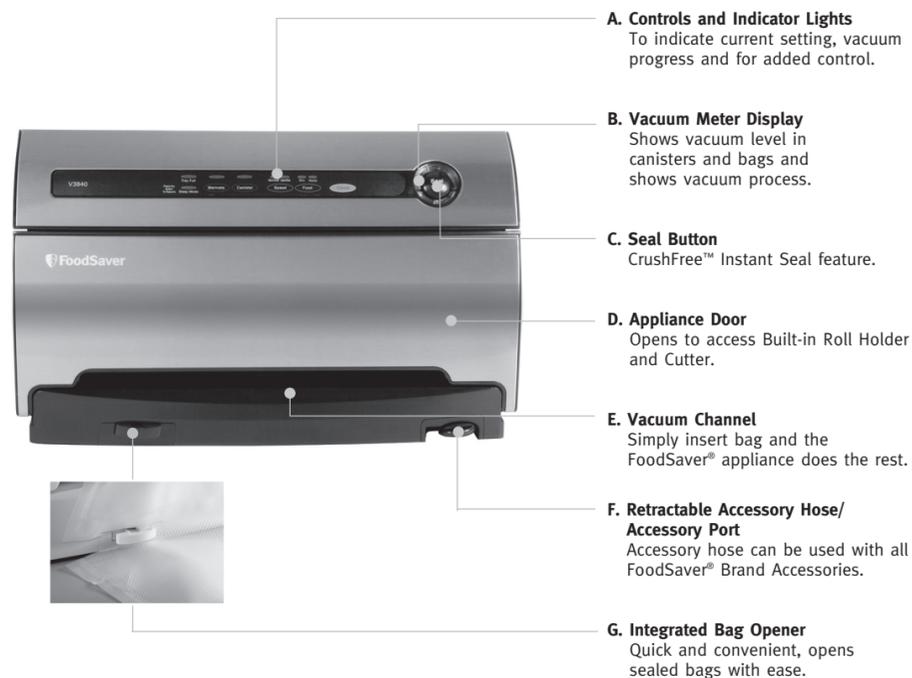


QuickStart Guide & User Manual for V3800 series appliances

Registering your appliance is quick and easy at www.prodregister.com/foodsaver. If you register on our website, you will have the opportunity to receive special bag and accessory introductory offers. Refer to the registration card in the box.

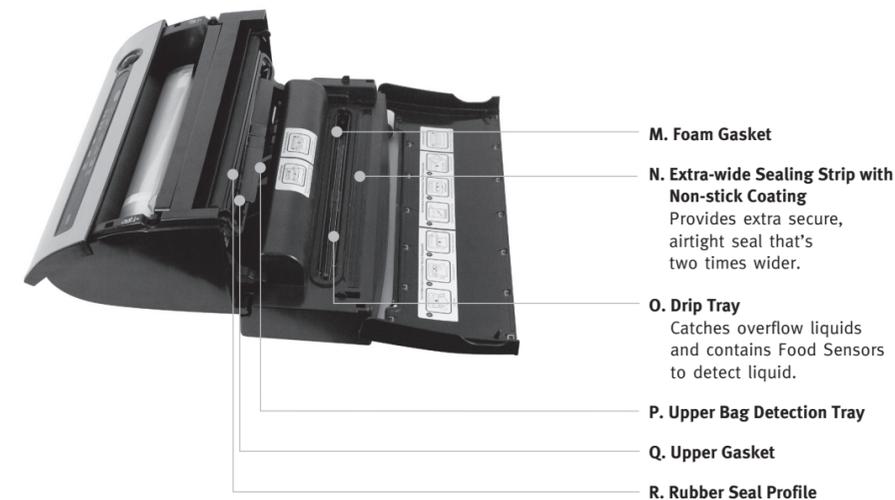
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FEATURES OF YOUR FOODSAVER® APPLIANCE

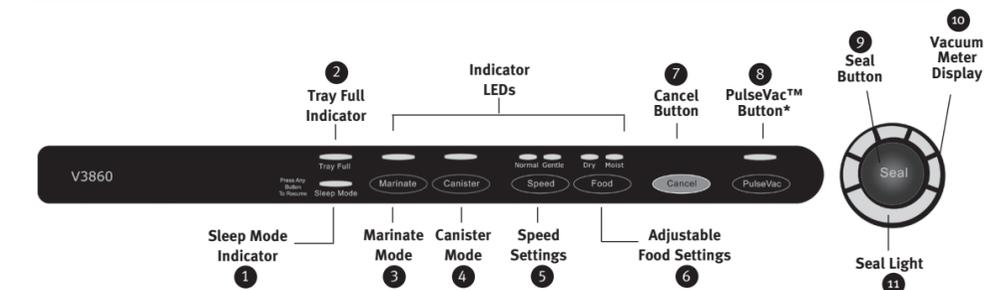


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FEATURES OF YOUR FOODSAVER® APPLIANCE



FEATURES OF YOUR FOODSAVER® APPLIANCE



1 SLEEP MODE INDICATOR:

To conserve power and extend the life of your FoodSaver® Vacuum System, after 12 minutes of inactivity, the appliance will enter Sleep Mode. Sleep Mode is indicated by the Sleep Mode Indicator (1). To resume normal operation, press any button.

2 TRAY FULL INDICATOR LIGHT:

During the vacuum sealing process, small amounts of liquids, crumbs or food particles can be inadvertently pulled into the Drip Tray (O). When excess liquid fills the Drip Tray, the unit will turn off and the Tray Full Indicator (2) will activate. To resume normal operation, remove the Drip Tray, empty liquid, wash in warm soapy water or place in top rack of dishwasher. Dry and replace Drip Tray in trough. (See Care and Cleaning.)

3 MARINATE MODE BUTTON

A predetermined sequence of vacuum pulse to rest ratio allowing foods to get optimum flavor infusion in the least amount of time. See "Marinating with your FoodSaver™" section on page 5.

4 CANISTER MODE BUTTON

Press to achieve best vacuum for canisters and accessories. Push Canister Vacuum Button (4) to begin vacuum process. Motor will run until Vacuum Sealing Process is complete.

5 SPEED SETTINGS BUTTON

When vacuum sealing delicate items, press Speed Setting Button (5) so that the gentle speed indicator light is illuminated. For more control you may press Seal Button (9) at any time to stop vacuum and begin automatic sealing process. Note: Appliance will default to Normal speed after resuming from sleep mode.

6 ADJUSTABLE FOOD SETTINGS BUTTON

For optimal vacuuming and Sealing of moist or juicy foods, press the Adjustable Food Setting button until the Moist indicator light is illuminated. The Food Sealing Sensors will automatically detect any moisture

or liquid in the drip tray (6). Choose the dry food setting for foods without liquid.

Note: Appliance will default to Dry setting after resuming from sleep mode unless liquid is detected in the Drip Tray. (See Care and Cleaning section of this Quick Start Guide.)

7 CANCEL BUTTON

Immediately halts the current function opening the Vacuum Channel.

8 PAUSE OR PulseVac™ CONTROL BUTTON (*not available on all models)

Use to manually control the vacuum process and avoid crushing delicate items. See tips section for further information.

9 SEAL BUTTON

CrushFree™ Instant Seal feature
This button has four uses:

1. Press to immediately stop the vacuum process and begin sealing the bag. This prevents crushing delicate items such as bread, cookies and pastries.
2. Press to create a seal when making bags from a FoodSaver® Roll.
3. Press to create a seal on Mylar bags (such as a potato chip bag) to keep food sealed airtight.
4. Press during Pulse mode to seal bag.

10 VACUUM METER DISPLAY

Displays vacuum levels as the bag/canister is evacuated.

11 SEAL INDICATOR LIGHT

Constant light indicates sealing process is engaged. (Flashing light indicates error.)

HOW TO MAKE A BAG FROM A FOODSAVER® VACUUM SEALING ROLL



fig. 1

1. Open appliance door and place roll into Roll Storage Compartment (H). **Note:** Bags can be sealed with appliance door either open or closed.
2. Lift up Bag Cutter Bar (i) and place bag material beneath the cutter bar (see fig.1).
3. Pull out enough bag material to hold item being vacuum packed, plus 3 inches. Lower the Cutter Bar and slide Bag Cutter (i) across the Cutter Bar (see fig.2).
4. Press Seal Button (C). Red seal light will illuminate.



fig. 2

5. Using two hands, insert open end of bag into Vacuum Channel (E) until clamp motor starts.
6. When red seal light **11** turns off, sealing is complete. You may remove bag from the Vacuum Channel (E).
7. You now have one sealed end.
8. Now you are ready to vacuum seal with your new bag (see below).

HOW TO VACUUM SEAL WITH FOODSAVER® VACUUM SEALING BAGS

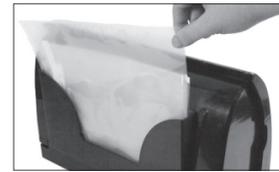


fig. 3

1. Begin with a FoodSaver® Vacuum Sealing System Bag (or create a bag as described in the “How to Make a Bag from a Roll” section above).
2. Place item(s) in bag, allowing at least 3 inches of space between bag contents and top of bag.
3. Using two hands, insert open end of bag into Vacuum Channel (E) until clamp motor starts. The vacuum meter lights will illuminate (see fig.4).
4. Continue to hold bag until vacuum pump starts. You may now release bag. **Note:** To prevent crushing delicate items, you may press Seal Button (C) at any time to begin automatic sealing process.



fig. 4

5. When red Seal Light **11** turns off, remove bag. Refrigerate or freeze if needed. (See FoodSaver® Reference Guide for food safety tips.) **Note:** Wait at least 20 seconds between seals to allow appliance to properly cool.
6. See page 7 for information on the Pre-cut Bag Storage (shown in fig 3.). This accessory is not included with all units.

MARINATING WITH YOUR FOODSAVER® APPLIANCE

Your FoodSaver® Vacuum Sealing System has a special Quick Marinate Cycle which will last about ten minutes. The vacuum motor will “hold” the vacuum for several minutes then release the vacuum allowing the food to “rest” for 30 seconds. This process will then repeat two more times. This “Pulsing” action of “vacuuming and resting” will allow for quicker marinating. When the Quick Marinate Cycle is completed the appliance will beep to signal marinating is complete.

The FoodSaver® Quick Marinator Canister is the perfect FoodSaver® Accessory for marinating foods. Foods will marinate in minutes when vacuum sealed because the vacuum process opens the pores of the food and absorbs the marinade more quickly.

Important Note: Use the FoodSaver® Quick Marinating Canister with clear lid and large white knob. During the Quick Marinate Cycle, make sure knob on accessory lid is set to OPEN. Do not set knob to Vacuum. The Vacuum position on the knob will allow the Quick Marinating Canister to be used for extending vacuum storage.

1. Prepare enough of your favorite marinade to fully cover food inside a marinating canister. Always

leave at least one inch of space between contents and top of rim.

2. Make sure rubber gasket underneath lids as well as rim of marinating canister is free from food materials.
3. Make sure Accessory Hose is securely inserted into port on the FoodSaver® Quick Marinator lid.
4. Make sure knob on accessory lid is set to OPEN.
5. Make sure lid is firmly attached to marinator base.
6. Press Marinate button **3** on the control panel.
7. Your FoodSaver® Vacuum Sealing System will now begin the Quick Marinate Cycle. The Marinate Indicator Light will flash to indicate the marinating process has begun.
8. During the initial vacuum cycle the Marinate Mode Indicator will illuminate. While Marinating, the Vacuum Meter Display will blink during the Vacuum Hold or Rest Cycle.
9. To preserve food safely, after completing the marinating cycle, the appliance will signal with short beeps to indicate your Quick Marinate Cycle is completed. Press any button to silence the signal. You may now cook or refrigerate your marinated food.

TIPS FOR SUCCESSFUL VACUUM SEALING

GENERAL TIPS

Tips for Successful Vacuum Sealing

1. Vacuum sealing is NOT a substitute for the heat process of canning. Perishables still need to be refrigerated or frozen.
2. For best results, use FoodSaver® brand Bags, Canisters and Accessories.
3. During the vacuum sealing process, small amounts of liquids, crumbs or food particles can be inadvertently pulled into Drip Tray (O), clogging the pump and damaging your appliance.
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® brand Bag. Our bags are manufactured with a special side seam, which is sealed all the way to the outer edge.
6. To prevent wrinkles in a seal when vacuum sealing bulky items, gently stretch bag flat while inserting into the vacuum channel and hold until pump begins.
7. If you are unsure your bag was sealed properly, simply reseal bag about 1/4 inch above first seal.
8. When you are vacuum sealing 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 sealing for best results. See FoodSaver® Reference Guide included with your appliance for more information.

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, and below seal area, before vacuum sealing.
- 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. Empty drip tray (O) after each use.

(continued on next page)

TIPS FOR SUCCESSFUL VACUUM SEALING (CONTINUED)

11. If appliance does not function, or Seal button (C) flashes to signal ERROR:
 - a. Check power cord to see if it is firmly plugged into an electrical outlet.
 - b. Examine power cord for any damages.
 - c. See if electrical outlet is working by plugging in another appliance.
 - d. Check to be certain the Bag Detection Tray (P) is properly inserted.
 - e. Make sure bag is placed correctly inside Vacuum Channel (E). (See How to Vacuum Seal with FoodSaver® Vacuum Sealing Bags.)

Tips on Using PulseVac™ Control Feature

(This special feature is not available on all V3800 models)

Use the PulseVac™ Control feature to manually control the vacuum process and avoid crushing delicate items.

1. Place item(s) in bag, allowing at least 3 inches of space between bag contents and top of bag.
2. Press the PulseVac™ button **8**. PulseVac™ LED **8** will flash to indicate PulseVac™ mode.
3. Press appropriate speed setting button **5** – Normal or Gentle.
4. Insert open end of bag into Vacuum Channel (J). The clamp will close to secure the bag.

- f. Check to ensure Release Buttons (K) are properly latched.
- g. Check Foam Gasket (M) around Drip Tray to make sure it is free from food material and is properly inserted into gasket channel.
- h. Check Upper Gasket (Q) around Bag Detection Tray (P) to be sure it is free from food material.
- i. If overheated, allow appliance to cool for 20 minutes.
- j. For more usage tips and safety information, please refer to the FoodSaver® Reference Guide or visit our website at www.foodsaver.com.

5. Push and hold the PulseVac™ Button **8**. The vacuum pump will run when the PulseVac Button is held down. Release the Pulse Button to stop the vacuum process. This will allow you to adjust the contents of the bag for better control of the vacuum sealing process. Repeat pushing the PulseVac Button until desired amount of air has been removed.

NOTE: If the vacuum pump stops engaging after several pushes of the PulseVac Button, it means the maximum vacuum has been reached. Do not continue to push the Pulse Button.

6. Press Seal Button (C) to seal the bag and end the Pulse mode.
7. When the red Seal Light **11** turns off, remove bag. Refrigerate or freeze if needed.

Tips on Sealing a Bag

Make sure appliance is not in Sleep Mode.

Sleep Mode is indicated by the Sleep Mode Indicator **1**. To resume normal operation, press any button.

When making a bag from a roll:

Press the Seal Button (C) before placing bag material into the Vacuum Channel (E). Once bag is inserted the Seal process will begin immediately.

Note: If you forget to press the Seal Button (C) before inserting the bag into the Vacuum Channel (E), the vacuum pump will turn on, this is not a problem, simply press the Seal Button to prevent the pump from running continuously, and the sealing process will begin.

How to Prevent moisture or liquid from being pulled into the Drip Tray (O) or getting trapped in the seal:

Either pre-freeze moist food such as raw meat for 1-2 hours before vacuum sealing, or place a folded paper towel between food and end of bag to absorb excess liquids. Be sure to leave at least 3 inches between paper towel and end of bag so that bag seals properly with paper towel inside and is not positioned in between the seal area.

Make sure appliance has time to cool down.

Wait at least 20 seconds between seals. Under very heavy usage, appliance will stop operating to prevent overheating. If it does, wait 20 minutes to allow appliance to cool off.

TIPS FOR SUCCESSFUL VACUUM SEALING

Tips on Removing Air from a Bag

Avoid wrinkles when inserting the bag into the Vacuum Channel (E).

Wrinkles in seal may cause leakage and allow air to return into bag. To eliminate any wrinkles while inserting bag into the vacuum channel (E), hold bag with two hands gently stretching bag flat until vacuum pump begins. If you find wrinkles after sealing bag, simply cut bag open and vacuum seal again.

If motor runs for more than 30 seconds without stopping, consider the following:

If you are vacuum sealing with a bag, make sure the bag is properly sealed (see “How to Make a Bag From a Roll”.) Check foam gasket around Drip Tray to make sure it is free from food material and is properly inserted into gasket channel.

If vacuum sealing with an accessory, check Accessory Hose connections to ensure a tight fit.

FOODSAVER® VACUUM SEALING ACCESSORIES

Accessory Hose Reel

1. Prepare container according to FoodSaver® Accessory Guidelines.
2. Pull Accessory Hose (F) from appliance and Insert the end into the port on accessory. Twist tab while inserting to ensure a tight fit.
3. Push Canister Vacuum Button **4** to begin vacuum process. Motor will run until vacuum process is complete. (To Marinate, follow instructions found in Marinate Button section of this Quick Start Guide).
4. When motor turns off, gently twist and remove Accessory Hose from accessory.

Note: if you are using a canister with large white knob, rotate knob clockwise to the “Closed” position, then gently twist and remove Accessory Hose from accessory.

5. To test vacuum, simply tug on accessory lid. It should not move.

6. To retract accessory hose, while holding unit, gently pull on hose end to allow hose to retract into appliance housing. Do not release freely as it may damage the hose tip.

Note: For important tips on using accessories with different foods, please refer to the FoodSaver® Reference Guide.

Pre-cut bag storage (as shown in FIG. 3, pg.4)

Some models include a storage tray for precut bags. Attach the precut storage tray to the back of the housing by aligning the four tabs into the corresponding slots of the back of the appliance housing. Once aligned, gently press storage tray downward until the storage tray clicks into place.

For information on how to purchase the pre-cut bag storage, please visit our website at www.foodsaver.com.

How to Open FoodSaver® Vacuum Sealing Accessories after Vacuum Sealing

FoodSaver® Vacuum Sealing Canisters

(without large knob on lid)

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

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

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

FoodSaver® Jar Sealer with Mason Jars

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

To release vacuum and open, wedge spoon between Mason jar lid and highest part of threaded rim. Twist spoon gently to release vacuum.

IMPORTANT: Do NOT use screw bands when vacuum sealing jars.

FoodSaver® Lunch and Leftover and Sandwich and Snack Containers

Attached the supplied adapter to the accessory hose and place the adapter over the vacuum valve of the Container lid. While applying downward pressure to the adaptor, press the Canister Button. Once the air has been removed from the Container, the Sealer will automatically turn off.

FoodSaver® Bottle Stoppers

To release vacuum and open, simply pull up on Bottle Stopper.

Always unplug appliance before cleaning.