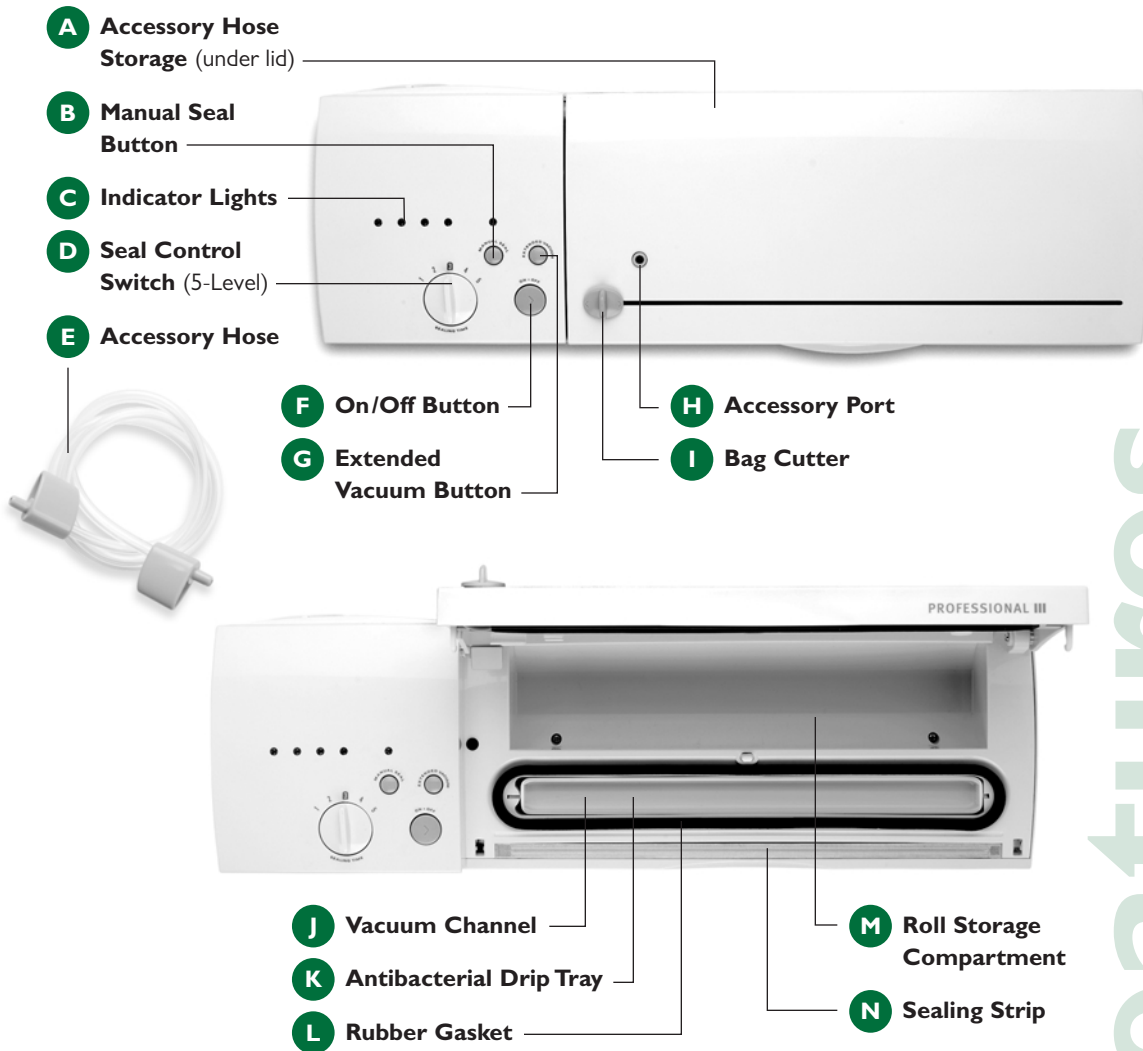


FoodSaver® QuickStart

Professional III/GameSaver Turbo

Shown Professional III; GameSaver Turbo operates in the same manner.

Features of Your FoodSaver Appliance



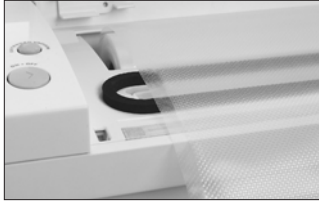
For important safety information and helpful tips, please refer to the *FoodSaver Reference Guide* included in your kit. Questions? Visit us at www.foodsaver.com or call 1-800-777-5452 (U.S.) or 1-877-804-5383 (Canada). Get tips on vacuum packaging and order FoodSaver accessories.

Features

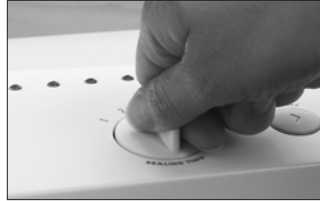
Getting Started

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

How to Make a Bag from a FoodSaver Roll



Pull Out Bag Material



Set Seal Control Switch



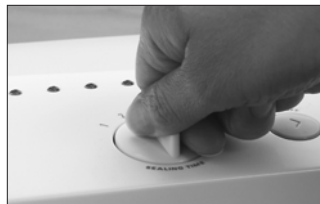
Press and Release Manual Seal Button

1. Open appliance lid and place roll into Roll Storage Compartment (**M**).
 2. Pull out enough bag material to hold item to be vacuum packaged, plus 3 inches. Close lid.
 3. Turn Seal Control Switch (**D**) to **3**.
 4. Press and release Manual Seal Button (**B**). Lid will be pulled down automatically and red Indicator Lights (**C**) will turn on, indicating bag material is being sealed.
 5. When red Indicator Lights stop blinking, bag material is sealed. Lid will open slightly.
 6. To cut bag, slide Bag Cutter (**I**) from one end of sliding channel to other end.
 7. 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 On/Off Button

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 (**J**). Make sure roll material is tucked back into Roll Storage Compartment (**M**) or it could prevent the appliance from operating properly.
 3. Close lid.
 4. Set Seal Control Switch (**D**) to:
 - 1** or **2** to re-seal non-FoodSaver bags, such as Mylar® potato chip bags (shorter seal time).
 - 3** to vacuum package using FoodSaver bags (medium seal time).
 - 4** or **5** to vacuum package moist or juicy foods such as raw meat (longer seal time).
 5. To begin vacuum process, press and release On/Off Button (**F**). Motor will start and Indicator Lights (**C**) will turn on in sequence.
 6. When motor and Indicator Lights turn off, vacuum process is complete. Open lid and remove bag. Refrigerate or freeze as needed. (See *FoodSaver Reference Guide* for food safety tips.)
- Tip:** The On/Off Button can also be used to cancel vacuum process mid-way and open lid.
- Note:** This appliance features a heavy-duty Sealing Strip (**N**) that can perform 50 consecutive seals without overheating.

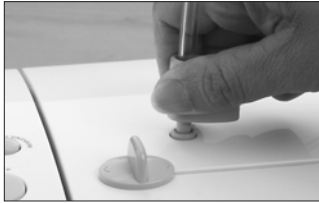
FoodSaver Accessories

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



Press and Release On/Off Button

1. Prepare container according to FoodSaver Accessory Guidelines above.
 2. Insert one end of Accessory Hose (**E**) into Accessory Port (**H**) on appliance. Insert other end into port on accessory. Twist gray tab while inserting hose to ensure a tight fit.
 3. To begin vacuum process, press and release On/Off Button (**F**). Motor will start and Indicator Lights (**C**) will turn on in sequence.
 4. When motor and Indicator Lights turn off, vacuum process is complete.
 5. Gently twist and remove Accessory Hose from accessory and appliance.
 6. 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, simply twist and pull up on Bottle Stopper.

Accessories

Additional Features

Accessory Hose Storage (under lid)

To keep your Accessory Hose (**E**) handy, just loop the hose into place in the hose storage rack under the appliance lid.

Manual Seal Button

The Manual Seal Button (**B**) 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 Manual Seal Button. Vacuum

process will stop within a few seconds and bag will be sealed.

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

Antibacterial Drip Tray

The Antibacterial Drip Tray (**K**) is made with an FDA-approved antibacterial ingredient that helps inhibit the growth of bacteria. The Drip Tray fits inside the Vacuum Channel (**J**) and is removable, making cleanup easy when small amounts of liquids are inadvertently pulled into Vacuum Channel during vacuum process. (See *FoodSaver Reference Guide* for tips on preventing this.)

Place Drip Tray into Vacuum Channel. Two bag guides in Drip Tray help correctly position FoodSaver Bags when vacuum packaging. Slip open end of bag into guides before closing lid and vacuum packaging. After each use, empty Drip Tray and wash in warm soapy water or place on top rack of dishwasher. Appliance can be used without Drip Tray.

And More

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.

Sealing a Bag

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 the bag so that bag seals properly with paper towel inside.

Make sure the Seal Control Switch (D) is set to the proper setting.

Make sure you give the 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 the bag is inside Vacuum Channel (J). Also make sure the roll itself is tucked back into Roll Storage Compartment (M) 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 (J) and make sure Accessory Hose (E) 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 (D) is set to correct position.

Tips

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 Drip Tray, 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 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. 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.