

Sunbeam

FoodSaver®

Home Vacuum Packaging System

Instruction Booklet

VAC430 – VS4300

Please read these instructions carefully
and retain for future reference.



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Important instructions – retain for future use.

تأكد من تفهم احتياطات السلامة المذكورة اعلاه

請務必理解上述的安全預防措施。

Assurez-vous que les précautions ci-dessus relatives à la sécurité sont bien comprises

Versichern Sie sich daß die obenstehenden Sicherheitsmaßnahmen Verstanden werden

Βεβαιώνετε πως οι παραπάνω προφυλάξεις ασφαλείας γίνονται κατανοητές

Pastikan bahwa tindakan-tindakan keselamatan seperti di atas dimengerti anda

Accertatevi che le suddette norme di sicurezza siano comprese a dovere

上記の注意事項をよくお読みになり、安全を御確認ください

Уверете се дека погоре споменатите мерки на претпазливост се добро разбрани

Asegúrese de que las precauciones de seguridad precedentes sean bien comprendidas

کاری بکنید کہ احتیاطهای بالا حتماً درک بشوند

ต้องแน่ใจว่า ข้อควรระวังเรื่องความปลอดภัยข้างต้น เป็นที่เข้าใจกันดี

Yukarda belirtilen güvenlik önlemlerinin anlaşılığundan emin olunuz

Xin kiểm chắc rằng những biện pháp làm an toàn kể trên được hiểu rõ

Important Safeguards

Read the Instructions Carefully.

For Your Own Safety, Always Follow These Basic Precautions When Using the FoodSaver® Appliance:

- Do not use the appliance on wet or hot surfaces, or near a heat source.
 - Do not immerse any part of the appliance, supply cord or plug in water or other liquid.
 - To disconnect, unplug the supply cord from the electrical outlet. Do not disconnect by pulling on the cord.
 - Do not operate the appliance with a damaged supply cord or plug. Do not operate the appliance if it malfunctions or is in any way damaged. If the cord or the machine is damaged, it must be returned to an authorized service center.
 - Do not use an extension cord with the appliance.
 - Use only accessories or attachments recommended by Sunbeam and the FoodSaver® brand team.
 - Use the appliance only for its intended use.
 - Closely supervise children when using any electrical appliance. Do not allow the appliance to be used as a toy.
 - This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
 - If the supply cord is damaged, it must be replaced by the manufacturer, or its service agent or a similarly qualified person in order to avoid a hazard.
 - This appliance is intended to be used in household and similar applications such as: staff kitchen areas in shops, offices and other working environments; farm houses; by clients in hotels, motels and other residential type environments; bed and breakfast type environments.
- **For Household Use Only**
 - **Please Save These Instructions**
- WARNING: To avoid dangers of suffocation, keep bag away from babies and children. This is not a toy.**

If you have any concerns regarding the performance and use of your appliance, please visit www.sunbeam.com.au or contact the Sunbeam Consumer Service Line.

Ensure the above safety precautions are understood.

Important Tips

When Vacuum Packaging:

1. Vacuum packaging is NOT a substitute for refrigeration.
2. Use ONLY bags, rolls and canisters manufactured by FoodSaver®.
3. Do not allow the Vacuum Channel to fill up with liquids. This will render the machine unusable. **To prevent it, avoid overfilling the bags and freeze liquids first.**
4. You can prevent liquids from being drawn into the appliance by placing a folded paper towel at the top of the bag, but below the seal area, before vacuum packaging.
5. Do not attempt to create your own side seals for a FoodSaver® Bag. These bags are manufactured with special side seams which are sealed all the way to the outer edge. Creating your own side seams can actually leave air channels exposed which will cause leakage and prevent a vacuum from being formed.
6. Always make sure you leave at least 2.5cm of extra bag material for each time you plan to reuse the bag. To avoid possible illness, **do not reuse bags after storing meats, fish or greasy foods.**
7. If you are not sure whether you have achieved a complete seal, simply seal the bag again about 1cm above the first seal.
8. Bulky items sometimes make it difficult to achieve a smooth sealing surface. Gently stretch the bag flat along the Sealing Strip before closing the lid.
9. When packaging products with sharp edges (dry spaghetti, silverware, etc.), protect the bag from punctures by wrapping the products in a cushioning material, such as paper towels, styrofoam, tissue, etc. Products can also be vacuum packaged in canisters to avoid any possibility of puncturing a bag.
10. Avoid drawing powdery or fine-grained products such as, flour, sugar and coffee grinds into the appliance. This will inhibit the vacuuming and sealing process and may clog the unit, preventing it from drawing a good vacuum. To prevent this from occurring, avoid overfilling the bags.
11. If using the FoodSaver® appliance to re-seal packets, ensure that these have been previously commercially heat sealed. Do not use the sealing strip to re-seal conventional plastic wrap, sandwich bags and plastic bags as they may melt over the sealing strip.

VAC430

28cm vacuum packaging system

Auto-vacuum Indicator

Green light indicates that the vacuum process is in operation and hands can be removed from the "Press/Hold" areas on the lid.

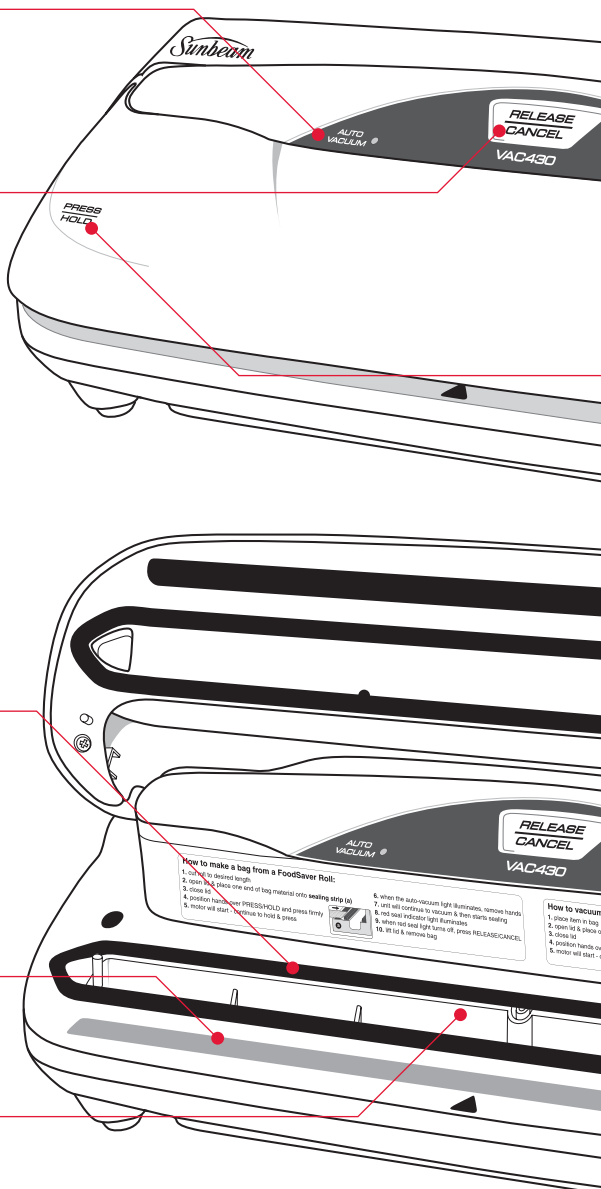
Release/Cancel Button

Press this button to open the lid after the vacuum and sealing process is finished, or to cancel an operation in progress.

Foam Gasket

Sealing Strip

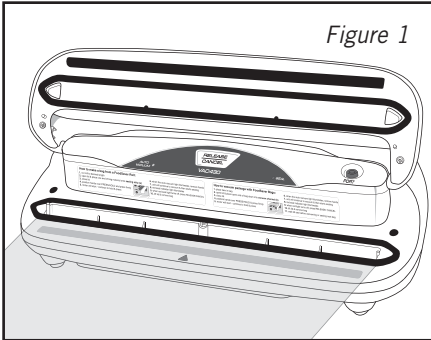
Easy Clean Drip Tray



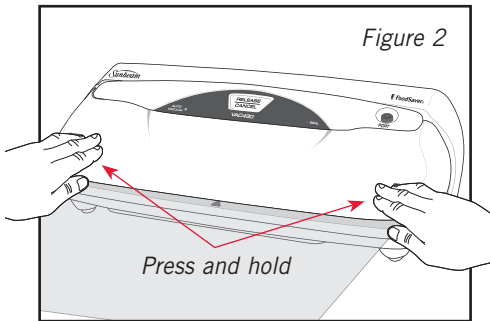
Using your FoodSaver® VAC430

How to make a Bag from a FoodSaver® Roll.

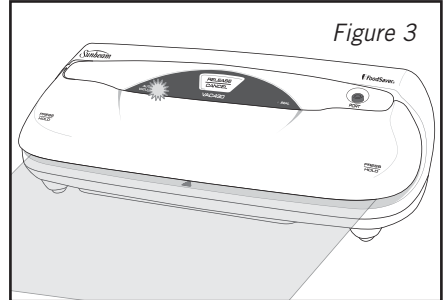
1. Place the appliance on a flat, dry surface and plug the supply cord into a standard electrical outlet.
2. Open the lid.
3. Cut roll to desired length plus 7.5 cm. Place one end of the bag on the sealing strip, but do not place the bag into the vacuum channel. See figure 1.



4. Close the lid.
5. Position your hands over the “PRESS/HOLD” icons on both sides of the lid and press firmly with the palms of your hands. See figure 2.

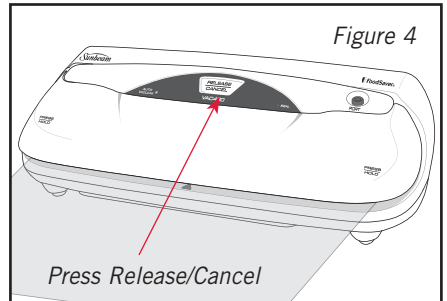


The motor will start. Continue to press and hold until the green auto-vacuum indicator light illuminates. See figure 3.



You may now remove your hands from the lid and wait for the vacuum process to continue.

6. The red sealing indicator light illuminates to inform you when sealing is in progress.
7. When the red indicator light turns off, press the “Release/Cancel” button. See figure 4.



Lift the lid and remove the bag.

NOTE: Wait 20 seconds before vacuuming and / or sealing again.

Using your FoodSaver® VAC430 continued

How to Vacuum Package with FoodSaver® Bags.

1. Place the appliance on a flat, dry surface and plug the supply cord into a standard electrical outlet.
2. Place item(s) in bag, allowing at least 7.5 cm of space between bag contents and top of bag.
3. Open the lid and place the open end of the bag into the vacuum channel. See figure 5.

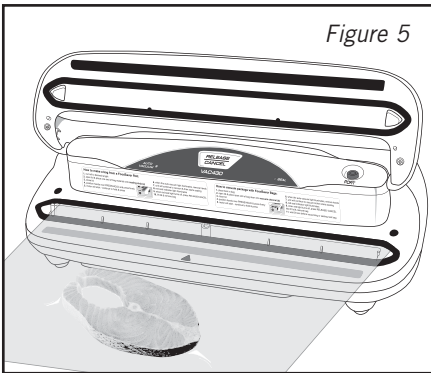


Figure 5

4. Close lid
5. Position your hands over the Press/Hold icons on both sides of the lid and press firmly with the palms of your hands. See figure 6.

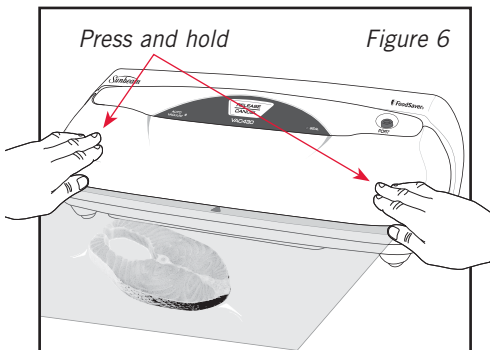


Figure 6

- The motor will start. Continue to press and hold until the green auto-vacuum indicator light illuminates. You may now remove your hands from the lid and wait for the vacuum process to continue.
6. The red sealing indicator light illuminates to inform you when sealing is in progress.
 7. When the red indicator light turns off, press the Release/Cancel button. See figure 7.

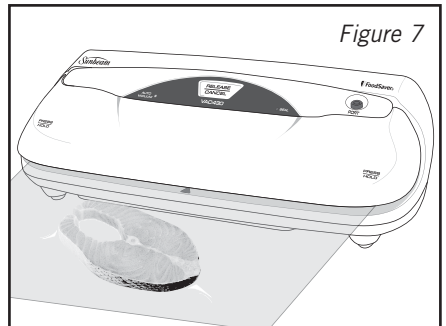


Figure 7

Lift the lid and remove the bag.

Tips on Sealing a Bag

Prevent moisture or liquid from being pulled into the Vacuum Channel or trapped in the seal.

Either pre-freeze moist food 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 7.5cm between food 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 not operate to prevent overheating. If it does, unplug appliance, wait 20 minutes to allow appliance to cool off.

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 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,

consider the following: You may need to adjust bag and try again. If you are making the initial seal on a piece of bag material with two open ends, make sure bag is placed on Sealing Strip. If you are vacuum packaging with a bag, make sure open end is placed over the Vacuum Channel and make sure Accessory Hose is not attached.

How to Vacuum Package using FoodSaver® Canisters, Bottle Stoppers and Deli Containers

How to Vacuum Package using FoodSaver® Canisters, Bottle Stoppers and Deli Containers

1. Place the appliance on a flat, dry surface and plug the supply cord into a standard electrical outlet.

2. Canisters:

Place the item(s) to be vacuum packaged inside the canister*. Place the lid on top of the canister. Insert one end of the Accessory Hose into the Accessory Port on your FoodSaver® appliance. Insert the other end of the Accessory Hose into the hole on the top of the canister. See figure 1.

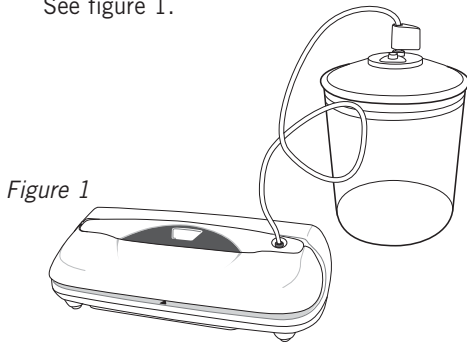


Figure 1

Bottle Stoppers:

Insert the Bottle Stopper into the neck of the bottle. Leave at least 2.5 cm between the contents and the rim. Insert one end of the Accessory Hose into the Accessory Port on your FoodSaver® appliance.

Insert the other end of the Accessory Hose into the hole on top of the bottle stopper. See figure 2.

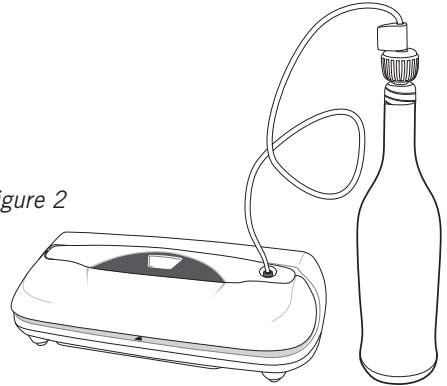


Figure 2

Deli Containers:

Place the item(s) to be vacuum packaged inside the deli container*. Place the lid firmly on top of the container. Insert one end of the Accessory Hose into the Accessory Port on your FoodSaver® appliance. Insert the other end of the Accessory Hose into the hole on the top of the container adaptor. Place the container adaptor over the grey vacuum valve on the container lid. Twist the grey tip of hose while inserting to ensure a tight fit. See figure 3.

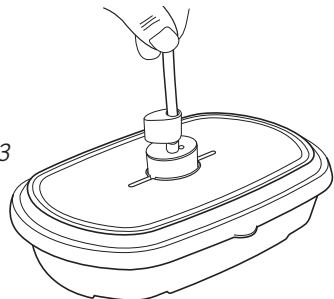


Figure 3

How to Vacuum Package using FoodSaver® Canisters, Bottle Stoppers and Deli Containers - Continued

3. Vacuum package as per instructions in 'Using your FoodSaver® VAC430' Guide on page 7, points 4ff.

*FoodSaver® Canisters and FoodSaver® Deli Containers are sold separately.

Important:

After vacuum packaging, put deli container in refrigerator or freezer. Allow hot foods to cool to room temperature before vacuum packaging. Otherwise, the contents may bubble up out the container.

Do not store FoodSaver® Canisters in the freezer. FoodSaver® Deli Containers are suitable for the freezer.

How to Open the FoodSaver® Canister

To open, press and hold down the grey rubber button in the centre of the lid. This will release the vacuum – a hissing sound can be heard as the air rushes in.

How to Remove the FoodSaver® Bottle Stopper

To remove, simply twist and pull up on the Bottle Stopper to release the vacuum.

How to Open FoodSaver® Deli Containers

To open, lift the grey rubber cover in the centre of the lid. This will release the vacuum – a hissing sound can be heard as the air rushes in.

IMPORTANT: Remember to remove the Accessory Hose from the Accessory Port on the appliance before you vacuum package in FoodSaver® Bags.

Care and Cleaning Instructions

The FoodSaver® Appliance

1. Always unplug the appliance before cleaning.
2. Clean using a mild dishwashing soap and a warm, damp cloth. Do not immerse the appliance in water. Dry thoroughly before using.
3. Do not use abrasive products or materials to clean any of the appliance components.

Drip Tray

Wipe out with clean cloth to clean tray.

FoodSaver® Bags

IMPORTANT: Do not reuse bags after storing meats, fish or greasy foods.

1. Wash bags in warm water using a mild dishwashing soap.
2. Bags can be washed in the dishwasher by carefully turning the bags inside out and spreading them over the top rack of the dishwasher so that all surfaces are exposed to the washing water.
3. Allow bags to dry thoroughly before reusing. To avoid possible illness, do not reuse bags after storing raw meats, fish or greasy foods. **Do not reuse bags that have been microwaved or simmered.**

FoodSaver® Accessories

1. All FoodSaver® accessories should be washed in warm water using a mild dishwashing soap. Dry thoroughly before using.
2. All FoodSaver® Canister and Deli Container bases (but not the lids) may be washed in the dishwasher. FoodSaver® Canister lids and Deli Container lids (white) are NOT dishwasher safe.
3. The FoodSaver® Canister base (clear) and Deli Container base can be cleaned in the dishwasher but only in the top shelf. Items washed in bottom shelves can distort due to the heat from the dishwasher element.

IMPORTANT: All plastic components deteriorate through the prolonged use of a dishwasher for cleaning. Hand washing of plastic components in warm soapy water is always recommended.

NOTE: FoodSaver® Canisters and FoodSaver® Deli Containers are sold separately.

Vacuum Packaging Non-Food Items

Your FoodSaver® appliance also protects non-food items from oxidation, corrosion and moisture.

Just follow the directions for vacuum packaging using the FoodSaver® Bags, Canisters, Deli Container and Accessories.

- Camping and hiking gear stays dry and compact. Vacuum packaging your clothes and equipment will help save space in your bag. Vacuum package matches, maps and anything you want to stay dry.
- For picnics, fill a FoodSaver® Bag with ice and seal. When it melts, you'll have fresh water for drinking or you can put it back in the freezer as a reusable ice pack.
- For painting, vacuum package your wet paint brush between coats rather than washing out. Particularly useful for oil based paints that require mineral turpentine to clean up.
- Vacuum package your food and equipment for a boating or sailing outing. Food will stay dry in the cooler/esky. Batteries and film won't get damaged by water, and you'll appreciate having a dry change of clothes.
- Vacuum package first aid kits and emergency kits for your house, your boat and your car. Items will all be in one package and will stay dry and without dirt and mould. Include flares, batteries, flashlight, candles and matches.
- To vacuum package silver, wrap fork prongs in soft cushioning material, such as a paper towel, to avoid puncturing bag.

Food Preparation and Storage Guide

Guidelines for Vacuum Packaging Food

Vacuum packaging is not a substitute for canning nor can it reverse deteriorating quality; it can only slow down changes in quality. It is impossible to predict how long a specific food will have top-quality flavour, appearance and texture, because it depends on the age and condition of the food on the day it was vacuum packaged. Foods that are extremely fresh will last longer than foods that are already deteriorating.

Vacuum packaging extends the life of foods by removing nearly all the air in a sealed container, thereby reducing oxidation which affects nutritional value, flavour and overall quality. However, most foods contain enough water to support micro-organisms which can grow with or without air. While microorganisms are present everywhere, only certain ones cause problems, and only under certain conditions:

- **Mould:** Easy to identify because of its characteristic fuzz. Moulds are virtually eliminated by vacuum packaging because they cannot grow in a low oxygen environment.
- **Yeast:** Results in fermentation, which can frequently be identified by smell or taste. Yeast requires water, sugar and a moderate temperature to grow, and can grow with or without air. Refrigeration slows the growth of yeast, and freezing stops it completely.

- **Bacteria:** Frequently results in discoloration, soft or slimy texture, and/or an unpleasant odour. 'Clostridium botulinum' (the organism that causes Botulism) can grow without air under the right conditions, cannot be detected by smell or taste, and although extremely rare, can be very dangerous.

The combination of vacuum packaging and freezing will extend food freshness and reduce the growth of bacteria in perishable foods.

Maintaining low temperatures is a critical factor in preserving foods safely. Growth of micro-organisms is significantly reduced at temperatures of 4°C or below. Freezing at -17°C does not kill micro-organisms, but it stops them from growing. For long term storage, always freeze "perishable" foods that have been vacuum packaged.

Thawing and Heating Vacuum Packaged Foods

Always thaw foods in either the Refrigerator or microwave – do not leave "perishable" foods at room temperature to thaw. To microwave in a FoodSaver® Bag, cut a corner of the bag and place on a microwave-safe dish. You can always reheat foods in FoodSaver® Bags by placing them in water at a low simmer below 75°C.

NOTE: Vacuum packaging is NOT a substitute for refrigeration or freezing. Any "perishable" foods that require refrigeration prior to vacuum packaging still must be refrigerated or frozen after vacuum packaging.

Guidelines for Vacuum Packaging

Preparation Guidelines for Meat and Fish

For best results, pre-freeze meat and fish for 1-2 hours before vacuum packaging in a FoodSaver® Bag. This helps retain the juice and shape and guarantees a better seal.

If it's not possible to pre-freeze, place a folded paper towel between meat or fish and top of bag but below seal area. Leave paper towel in bag to absorb excess moisture and juices during vacuum packaging process.

NOTE: Beef may appear darker after vacuum packaging due to the removal of oxygen. This is not an indication of spoilage.

Preparation Guidelines for Hard Cheeses

To keep cheese fresh, vacuum package it after each use. Make your FoodSaver® Bag extra long, allowing 2.5cm of bag material for each time you plan to open and reseal in addition to the 7.5cm room you normally leave between contents and seal. Simply cut sealed edge and remove cheese. When you're ready to repack the cheese, just drop it in bag and reseal.

Preparation Guidelines for Vegetables

Vegetables need to be blanched before vacuum packaging. This process stops the enzyme action that could lead to loss of flavour, colour and texture.

To blanch vegetables, place them in boiling water for 1 to 2 minutes. After blanching, immerse vegetables in iced cold water to stop the cooking process. Finally, dry vegetables on a towel before vacuum packaging. When freezing vegetables, it is best to pre-freeze them for 1-2 hours or until solidly frozen. To freeze vegetables in individual servings, first place on a baking sheet and spread them out

so they are not touching. This prevents them from freezing together in a block. Once they are frozen, remove from baking sheet and vacuum package vegetables in a FoodSaver® Bag. After they have been vacuum packaged, return them to the freezer.

NOTE: Cruciferous vegetables (broccoli, Brussels sprouts, cabbage, cauliflower, kale, turnips) naturally emit gases during storage. Therefore, after blanching, they must be stored in freezer only.

Important: Mushrooms should never be vacuum packaged.

Preparation Guidelines for Leafy Vegetables

For best results, use a canister to store leafy vegetables. First wash the vegetables and then dry with a towel or salad spinner. After they are dried, put them in a canister and vacuum package. Store in refrigerator.

Preparation Guidelines for Fruits

When freezing soft fruits or berries, it is best to pre-freeze them for 1-2 hours or until solidly frozen. To freeze fruit in individual servings, first place on a baking sheet and spread them out so they are not touching. This prevents them from freezing together in a block. Once they are frozen, remove from baking sheet and vacuum package fruit in a FoodSaver® Bag. After they have been vacuum packaged, return them to the freezer.

You can vacuum package portions for baking, or in your favourite combinations for easy fruit salad all year round. If storing in the refrigerator, we recommend using a FoodSaver® Canister.

Guidelines for Vacuum Packaging continued

Preparation Guidelines for Baked Goods

To vacuum package soft or airy baked goods, we recommend using a FoodSaver® Canister so they will hold their shape. If using a bag, pre-freeze for 1-2 hours or until solidly frozen. To save time, make cookie dough, pie shells, whole pies, or mix dry ingredients in advance and vacuum package for later use.

Preparation Guidelines for Coffee and Powdery foods

To prevent food particles from being drawn into vacuum pump, place a coffee filter or paper towel at top of bag or canister before vacuum packaging. You can also place the food in its original bag inside a FoodSaver® Bag.

Preparation Guidelines for Liquids

Before you vacuum package liquids such as soup stock, pre-freeze in a casserole dish, loaf pan or ice cube tray until solid. Remove frozen liquid from pan and vacuum package in a FoodSaver® Bag. You can stack these “frozen bricks” in your freezer. When you’re ready to use, just cut corner of bag and place in a dish in microwave or drop into water at a low simmer below 75°C.

To vacuum package non-carbonated bottled liquids, you can use a FoodSaver® Bottle Stopper with the original container. Remember to leave at least 2.5cm of room between contents and bottom of Bottle Stopper. You can re-seal bottles after each use.

Preparation Guidelines for Snack Foods

Your snack foods will maintain their freshness longer when you vacuum package them. For best results, use a FoodSaver® Canister for crushable items like crackers.

Preparation Guidelines for Marinating

Vacuum sealing opens the pores in foods such as meats, poultry and seafood absorbing marinades much faster than traditional marinating methods. Marinating can occur in either FoodSaver® Bags or Canisters.

Do not overfill bags with marinating liquid. This ensures that liquid does not enter the vacuum channel.

NOTE: Marinating times will vary depending on the type of marinade being used. Do not marinate for more than 5-10 minutes if the marinade contains acidic ingredients, such as lemon juice and vinegar.

Re-sealing Chip packets, etc

Whilst we recommend only using FoodSaver® Bags and Rolls to vacuum package items, you can also utilise the sealing strip to re-seal pockets that have already undergone a commercial quality seal.

The heat sealing strip allows half consumed packets of chips, crackers and cereals to be resealed by placing on heating sealing strip. Ensure that the bag does not reach into the vacuum channel, as it will crush delicate items. Only re-seal packets.

NOTE: Do not use the sealing strip to seal conventional plastic wrap, sandwich bags and plastic bags as the bags may melt over the sealing strip.

Preservation Guidelines

Foods	Where to Store	Recommended FoodSaver® Products	Storage Life with FoodSaver® Products	Normal Storage Life
Meat				
Beef, Pork, Lamb	Freezer	FoodSaver® Bag	2-3 years	6 months
Ground Meat	Freezer	FoodSaver® Bag	1 year	4 months
Poultry	Freezer	FoodSaver® Bag	2-3 years	6 months
Fish	Freezer	FoodSaver® Bag	2 years	6 months
Hard Cheeses				
Cheddar, Swiss	Refrigerator	FoodSaver® Bag, Canister	4-8 months	1-2 weeks
Parmesan	Refrigerator	FoodSaver® Bag, Canister	4-8 months	1-2 weeks
Vegetables (Vegetables, excluding leafy types, must be blanched before vacuum sealing.)				
Asparagus	Freezer	FoodSaver® Bag	2-3 years	8 months
Broccoli, Cauliflower	Freezer	FoodSaver® Bag	2-3 years	8 months
Cabbage, Brussels Sprouts	Freezer	FoodSaver® Bag	2-3 years	8 months
Corn (cob or kernel)	Freezer	FoodSaver® Bag	2-3 years	8 months
Green Beans	Freezer	FoodSaver® Bag	2-3 years	8 months
Lettuce, Spinach	Refrigerator	FoodSaver® Canister	2 weeks	3-6 days
Snow Peas, Snap Peas	Freezer	FoodSaver® Bag	2-3 years	8 months
Fruits				
Apricots, Plums	Freezer	FoodSaver® Bag	1-3 years	6-12 months
Peaches, Nectarines	Freezer	FoodSaver® Bag	1-3 years	6-12 months
Softer Berries				
Raspberries, Blackberries	Refrigerator	FoodSaver® Canister	1 week	1-3 days
Strawberries	Refrigerator	FoodSaver® Canister	1 week	1-3 days
Harder Berries				
Blueberries	Refrigerator	FoodSaver® Canister	2 weeks	3-6 days
Cranberries	Refrigerator	FoodSaver® Canister	2 weeks	3-6 days

Preservation Guidelines continued

Baked Goods

Bagels, Bread, Pastries	Freezer	FoodSaver® Bag	1-3 years	6-12 months
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Nuts

Almonds, Peanuts	Pantry	FoodSaver® Bag, Canister	2 years	6 months
Sunflower Seeds	Pantry	FoodSaver® Bag, Canister	2 years	6 months

Coffee

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® Bag, Canister	5-6 months	

Prepared Liquids

Sauces, Soups, Stews	Freezer	FoodSaver® Bag	1-2 years	3-6 months
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Bottled Liquids

Wine	Refrigerator	FoodSaver® Bottle Stopper	2-4 months	1-3 weeks
Oils	Pantry	FoodSaver® Bottle Stopper	1-1½ years	5-6 months

Dry Foods

Beans, Grains	Pantry	FoodSaver® Bag, Canister	1-2 years	6 months
Pasta, Rice	Pantry	FoodSaver® Bag, Canister	1-2 years	6 months

Powdery Foods

Dry Milk	Pantry	FoodSaver® Bag, Canister	1-2 years	6 months
Dried Coconut	Pantry	FoodSaver® Bag, Canister	1-2 years	6 months
Flour	Pantry	FoodSaver® Bag, Canister	1-2 years	6 months
Sugar, Brown Sugar	Pantry	FoodSaver® Bag, Canister	1-2 years	6 months

Snack Foods

Chips	Pantry	FoodSaver® Canister	3-6 weeks	1-2 weeks
Cookies, Crackers	Pantry	FoodSaver® Canister	3-6 weeks	1-2 weeks

Troubleshooting

Nothing happens when pressing the PRESS/HOLD areas

- Check to see that the appliance is plugged in. Test electrical outlet by plugging in another appliance.
- The appliance will shut off automatically if overheated. Allow to cool down for 20 minutes and try again.
- Check supply cord and plug for damage. If damaged, do not use the appliance.

Air is not removed from the bag:

- To seal properly, open end of bag should be resting entirely inside Vacuum Channel area.
- Check sealing strip and gasket beneath the lid for debris. Wipe off and then smooth back into place.
- Bag may have a leak. To test, seal the bag with some air in it, submerge in water, and apply pressure. Bubbles indicate a leak. Reseal or use another bag.
- Open bag and dry/wipe at top end of bag. Ensure no food particles are in/around top of bag.

Air was removed from the bag, but has come back into the bag:

- Leaks along the seal can be caused by wrinkles, crumbs, grease or liquids. Reopen bag, wipe the top inside of the bag and smooth it out along the sealing strip before resealing.
- The release of natural gases or fermentation from foods, (such as fresh fruits and vegetables) may have occurred. Most vegetables require blanching prior to vacuum packing. See page 14 for more details. Open bag, if you think food has begun to spoil, discard food. Lack of refrigeration or fluctuating temperatures in the Refrigerator can cause food to spoil.
- Check the bag for a puncture or hole, which may have released the vacuum. Cushion sharp edges in the contents of the bag with paper towels.

The Bag Melts:

- Should sealing strip overheat and melt the bag, it may be necessary to lift the lid and allow sealing strip to cool for a few minutes.
- Built-in safety shut-off may shut the appliance off if it becomes overheated. Allow the unit to cool down for 20 minutes and try again.

The FoodSaver® Storage Life with FoodSaver® Canister will not vacuum:

- Make sure the rubber gasket on the canister lid is free from food materials, crumbs, coffee grinds, etc.
- Make sure the rim of the canister does not have any cracks or scratches. Any gaps can prevent a vacuum from forming.
- Make sure you aren't filling the canister too full prior to vacuum packaging. Always leave at least 7.5cm between the contents and the lid.

The FoodSaver® Storage Life with FoodSaver® Bottle Stopper will not vacuum:

- Make sure the Bottle Stopper is fitting snugly inside the bottle. If it is loose, air may leak in and prevent a vacuum from forming.
- Make sure the neck of the bottle and tip of the Accessory Hose are free from food materials, crumbs, etc. Any gaps created by food etc, will prevent a vacuum from forming:

NOTE : For all accessories, make sure the Accessory Hose is completely inserted into appliance and lid of accessory. Twist grey tab on Accessory Hose while inserting to ensure a tight fit.

Notes

12 Month Replacement Guarantee

In the unlikely event that this appliance develops any malfunction within 12 months of purchase (3 months commercial use) due to faulty materials or manufacture, we will replace it for you free of charge.

Should you experience any difficulties with your appliance, please phone our customer service line for advice on 1300 881 861 in Australia, or 0800 786 232 in New Zealand. Alternatively, you can send a written claim to Sunbeam at the address listed below. On receipt of your claim, Sunbeam will seek to resolve your difficulties or, if the appliance is defective, advise you on how to obtain a replacement or refund.

Your Sunbeam 12 Month Replacement Guarantee naturally does not cover misuse or negligent handling and normal wear and tear.

Similarly your 12 Month Replacement Guarantee does not cover freight or any other costs incurred in making a claim. Please retain your receipt as proof of purchase.

The benefits given to you by this guarantee are in addition to your other rights and remedies under any laws which relate to the appliance.

Our goods come with guarantees that cannot be excluded under the Australian Consumer Law and under the New Zealand Consumer Guarantees Act.

In Australia you are entitled to a replacement or refund for a major failure and for compensation for any other reasonably foreseeable loss or damage. You are also entitled to have the goods repaired or replaced if the goods fail to be of acceptable quality and the failure does not amount to a major failure.

Should your appliance require repair or service after the guarantee period, contact your nearest Sunbeam service centre.

For a complete list of Sunbeam's authorised service centres visit our website or call:

Australia

www.sunbeam.com.au

1300 881 861

Units 5 & 6, 13 Lord Street
Botany NSW 2019 Australia

New Zealand

www.sunbeam.co.nz

0800 786 232

26 Vestey Drive, Mt Wellington
Auckland, New Zealand

Need help with your appliance?

Contact our customer service team or visit our website for information and tips on getting the most from your appliance.

In Australia

Visit www.sunbeam.com.au

Or call 1300 881 861

In New Zealand

Visit www.sunbeam.co.nz

Or call 0800 786 232

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