

Sunbeam

FoodSaver®

Handheld, Rechargeable Vacuum Packaging System

Instruction Booklet

FreshSaver™ VS1200

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 یکنید که احتیاطهای بالا حتماً درک بشوند

ต้องแน่ใจว่า ข้อควรระวังเรื่องความปลอดภัยข้างต้น เป็นที่เข้าใจกันดี

Yukarda belirtilen güvenlik önlemlerinin anlaşıldığından emin olunuz

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

Important Safeguards

We are very safety conscious when designing and manufacturing consumer products, but it is essential that the product user also exercise care when using an electrical appliance. Listed below are the precautions which are essential for the safe use of an electrical appliance.

Read the Instructions Carefully and Save all the instructions provided with the appliance.

For your own safety, always follow these basic precautions when using the FoodSaver® FreshSaver™ appliance as recommended by Sunbeam and the FoodSaver® brand.

- The appliance must only be used as described in this booklet.
 - Do not use an appliance for any purpose other than its intended use.
 - Always turn the power off at the power outlet before you insert or remove a plug. Remove by grasping the plug - do not pull on the cord.
 - Turn the power off and remove the plug when the appliance is not in use and before cleaning.
 - Do not use your appliance with an extension cord.
 - Use only with the adaptor supplied with this appliance.
 - Always use your appliance from a power outlet of the voltage (A.C. only) marked on the appliance.
 - 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.
 - Young children should be supervised to ensure that they do not play with the appliance.
 - Keep out of the reach of children. Do not allow the appliance to be used as a toy.
 - Never leave an appliance unattended while in use.
 - Do not place an appliance on or near a hot gas flame, electric element or on a heated oven. Do not place on top of any other appliance.
 - Do not use the appliance on wet or hot surfaces, near a heat source, or outdoors.
 - Do not immerse any part of the appliance, supply cord or plug in water or other liquid.
 - Do not let the power cord of an appliance hang over the edge of a table or bench top or touch any hot surface.
 - Do not operate any electrical appliance with a damaged cord or after the appliance has been damaged in any manner. If damage is suspected, return the appliance to the nearest Sunbeam Appointed Service Centre for examination, repair or adjustment.
 - The external flexible cord of the adaptor cannot be replaced. If the cord is damaged, the transformer should be scrapped.
 - Use only accessories or attachments recommended by Sunbeam and the FoodSaver® brand.
 - For additional protection, Sunbeam recommend the use of a residual current device (RCD) with a tripping current not exceeding 30mA in the electrical circuit supplying power to your appliances.
 - Before scrapping the appliance, the battery must be removed and disposed of safely. Do not remove the battery from the appliance yourself. Please visit your nearest Sunbeam service centre for the disposal of the appliance.
 - 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

- This appliance must be fully charged before using for the first time.
- To reach optimum recharge capacity, the batteries should initially be charged for 24 hours. Do not recharge for longer than this.
- On subsequent charging, you should

When Vacuum Packaging:

1. Vacuum packaging is NOT a substitute for refrigeration.
2. Use ONLY zipper bags and containers manufactured by Sunbeam and the FoodSaver® brand.
3. Do not allow the vacuum channel to fill up with liquids. This will render the machine unusable. To prevent it, do not use the appliance for liquid foods.
4. When vacuum packaging zipper bags, small amounts of liquids, crumbs or food particles can be inadvertently pulled into the valve, creating a possible air leak. To prevent this, follow these tips:
 - 4.1 For soups, sauces and liquids use a container and then place in the refrigerator. Sealing liquid in zipper bags is not recommended.
 - 4.2 For powdery or fine-grained products such as flour, sugar and coffee grinds, avoid overfilling the zipper bag or use a container. You can also place a folded paper towel at the top of the bag below the valve area before vacuum packaging.
- 4.3 Ensure the zipper is closed securely and no food is trapped in the zipper. Food trapped in the zipper can create a leak which may cause the bag to lose vacuum over time.
5. Always make sure the nozzle at the bottom of the appliance is attached during vacuum packaging.
6. To avoid possible illness, **do not reuse bags after storing meats, fish or greasy foods.**
7. When packaging products with sharp edges, 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 containers to avoid any possibility of puncturing a bag.

recharge for 24 hours. This will provide 6-8 minutes of cordless use.

- Insert the adaptor into the adaptor inlet and plug the adaptor into a suitable mains outlet and switch on.

Features of your FreshSaver™ handheld, rechargeable vacuum packaging system

Vacuum button

Press to vacuum package.

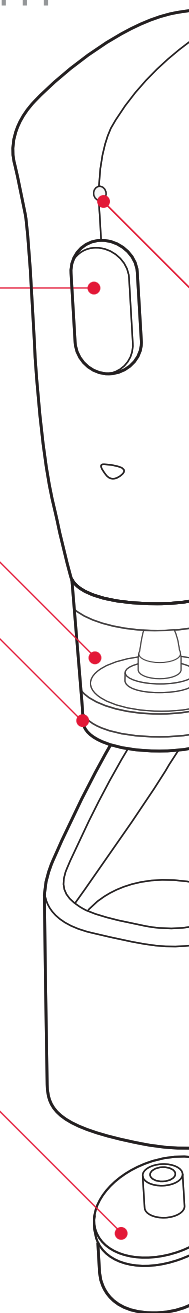
Reservoir

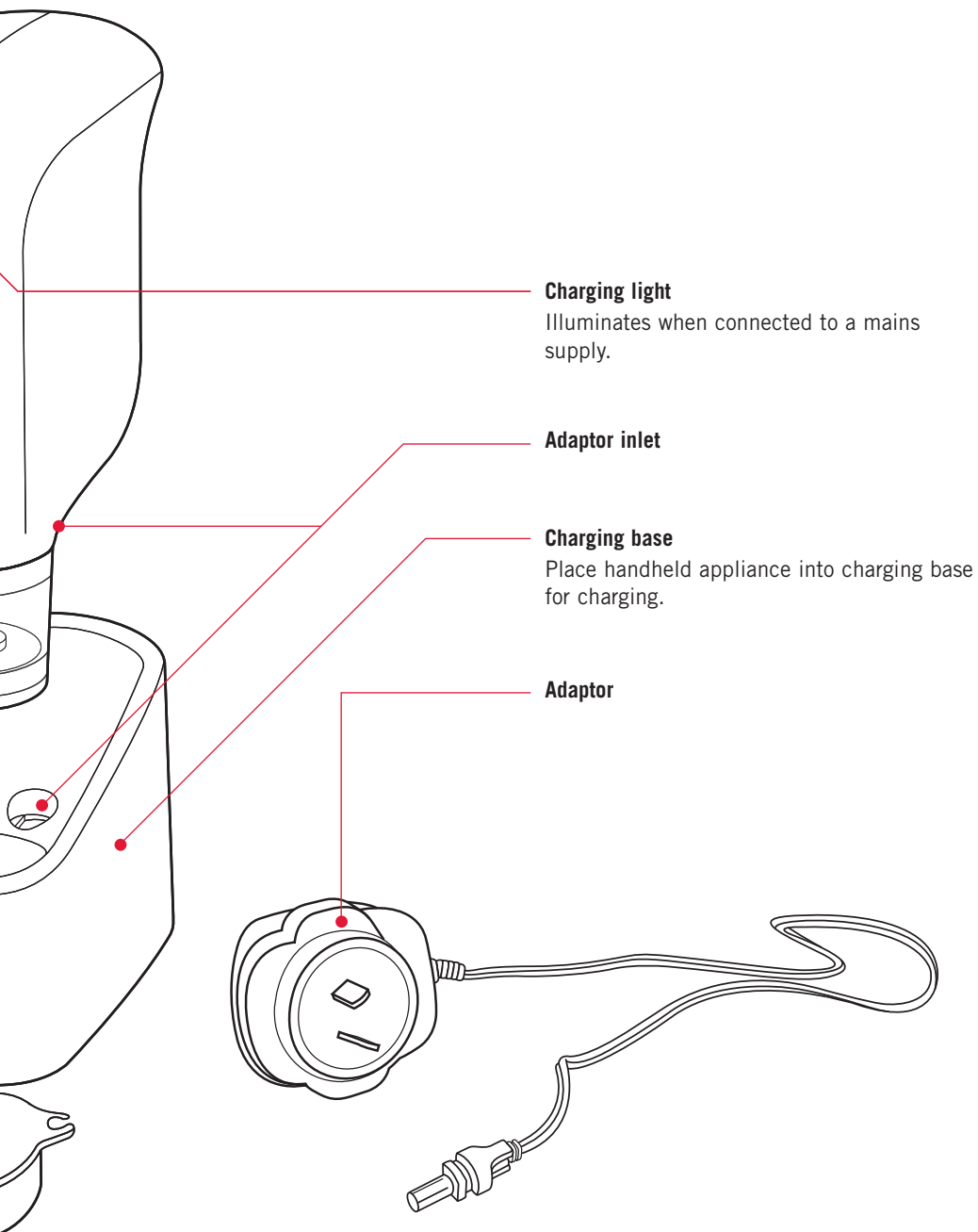
Vacuum nozzle

Dishwasher safe for easy cleaning.

FoodSaver® Container adaptor

Conveniently stores on the bottom of the charging base. Attach to bottom of vacuum nozzle when using with FoodSaver® vacuum storage containers.

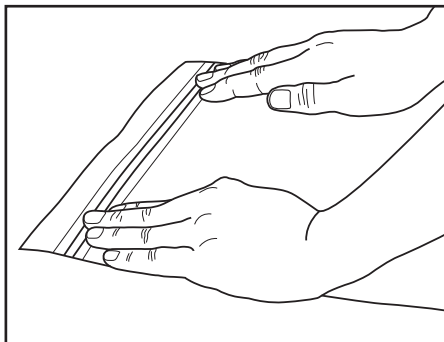




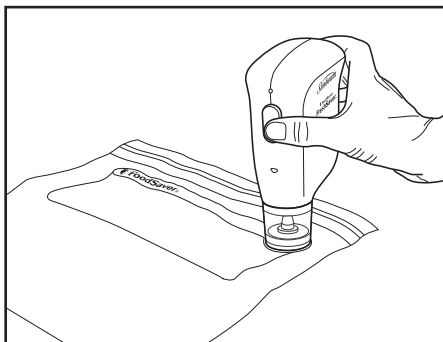
Using your FreshSaver™ handheld, rechargeable vacuum packaging system

How to Vacuum package with FoodSaver® Zipper Bags

1. Place item(s) in zipper bag, allowing at least 2cm of space between bag contents and top of bag.
2. Lay zipper bag on a flat surface with the green circle facing upwards. Press the zipper firmly and slide your fingers across the zipper to close the bag.



3. Press the handheld appliance with the vacuum nozzle on top of the green circle on the Zipper bag and press the vacuum button to remove air from the zipper bag. Press the button until the air has been removed from the zipper bag.

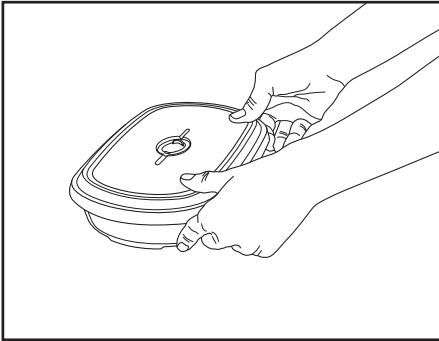


4. Place the zipper bag into the refrigerator when storing fresh/perishable foods like deli meats and cheeses or in the pantry when storing foods that do not need to stay refrigerated.

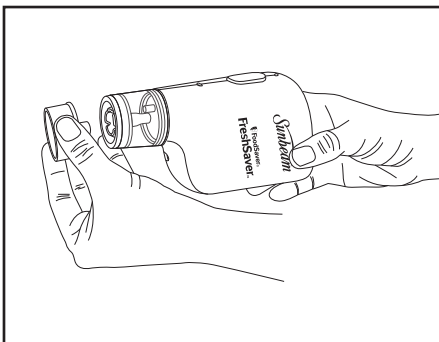
Using your FreshSaver™ handheld, rechargeable vacuum packaging system continued

How to Vacuum package with FoodSaver® Deli Containers

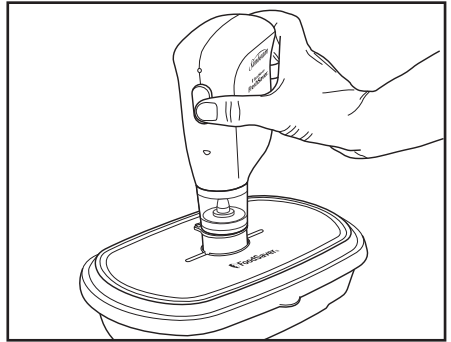
1. Place FoodSaver® Deli Container on a flat surface. Remove the lid. Place the items to be vacuumed inside the tray. Place the lid on top of the container and press with both hands to ensure container is firmly closed.



2. Attach the FoodSaver® Container adaptor (which can be found on the bottom of the charging base) to the bottom of the vacuum nozzle by pushing as shown.



3. Place the handheld appliance with the vacuum nozzle and container adaptor attached on top of the grey valve on the container lid. Press the vacuum button for 10 seconds.



4. Remove the handheld appliance from the container.
Place the Deli Container into the refrigerator.

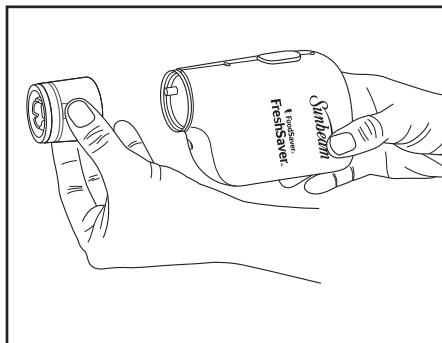
Storage and Cleaning Instructions

FreshSaver™ Storage

The FreshSaver™ handheld, rechargeable appliance is small and compact and can conveniently be stored on the bench top, in a drawer or cupboard.

FreshSaver™ 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's components.
4. Remove reservoir after each use.



Wash in warm soapy water. Air dry the reservoir before placing it back on.

FoodSaver® Zipper 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.

FoodSaver® Zipper Bags are not suitable for use in the microwave or freezer.

FoodSaver® Containers

1. The container base can be safely washed in the top rack of the dishwasher. The lid is not dishwasher safe. Alternatively, you can wash both the container base and lid in warm, soapy water. Rinse well and dry thoroughly.
2. Do not attempt to remove the grey rubber parts from the white housing.
3. FoodSaver® Containers are suitable for use in the microwave, fridge and freezer.

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.

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® Zipper Bags and Containers.

- 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 mold. 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 & 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.
- **Bacteria:** Frequently results in discoloration, soft or slimy texture, and/or an unpleasant odor. '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 refrigeration will extend food freshness and reduce the growth of bacteria in perishable foods.

Maintaining low temperatures is a critical factor in preserving foods safely.

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 after vacuum packaging.

NOTE: Use fresh, perishable foods soon after purchase. Even under proper storage conditions, foods lose freshness and nutritive value if they are stored too long.

Guidelines for Vacuum Packaging

Preparation Guidelines for Hard Cheeses

To keep cheese fresh, vacuum package it after each use.

Preparation Guidelines for Fruits

We recommend using a FoodSaver® Container and storing it in the refrigerator.

Preparation Guidelines for Baked Goods

To vacuum package soft or airy baked goods, we recommend using a FoodSaver® Container so they will hold their shape.

Preparation Guidelines for Coffee

To prevent coffee granules from being drawn into the vacuum reservoir, place a coffee filter or paper towel at the top of the zipper bag or container before vacuum packaging. You can also keep the coffee in its original bag inside a FoodSaver® Zipper Bag or Deli Container.

Preparation Guidelines for Snack Foods

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

Compatibility Chart

Product code	Product description	Compatible with
VS0800	Small Zipper Bag (0.95l)	VS1200
VS0850	Large Zipper Bag (3.78l)	VS1200
VS0650	Deli Container	VS1200
VS0300 VS0310	Pre-cut Bags	VS4200, VS4400, VS6600, VS7800
VS0510 VS0520	Single Roll – 28cm Double Roll – 28cm	VS4400, VS6600, VS7800
VS0410 VS0420	Single Roll – 20cm Double Roll – 20cm	VS4200, VS4400, VS6600, VS7800
VS0630 VS0610	Canister Set Canister Set	VS4200, VS4400, VS6600, VS7800

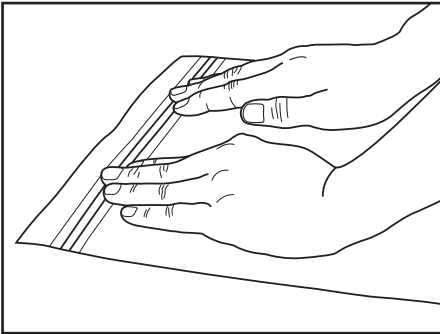
Troubleshooting

Nothing happens when the vacuum button is pressed:

- Check that the appliance is charged.

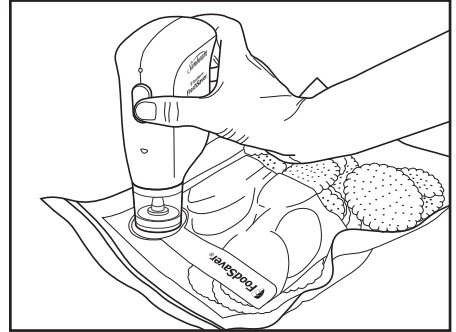
Air is not removed from the bag:

- To seal properly, ensure the zipper is firmly closed. Slide fingers across the entire zipper.



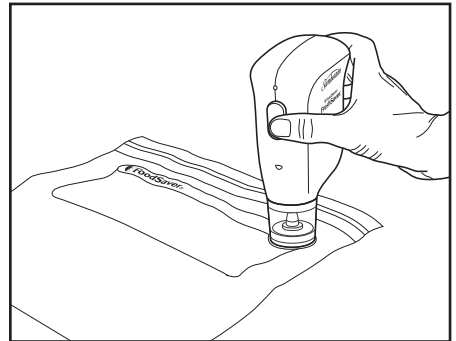
- Check that the air valve is on a flat surface. Reposition the zipper bag so that the air valve lies flat on the bench top or table with no food under the valve.
- Bag may have a leak. To test, close the zipper firmly with some air in the bag. Submerge in water, and apply pressure. Bubbles indicate a leak. Throw the bag out and use another bag.
- Open the zipper and dry/wipe at top end of zipper bag. Ensure no food particles are in/around the top of bag.
- Air is blocked from the valve area inside the bag.

Place a paper towel flat under the valve in the bag. This provides a path for the air to be evacuated.



Vacuum nozzle and air valve of zipper bag are not making secure contact:

- Make sure the vacuum nozzle is centred over the green circle of the zipper bag and placed flat on air valve. Apply moderate pressure.



Troubleshooting continued

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

- Leaks along the zipper or air valve can be caused by wrinkles, crumbs, grease or liquids. Reopen the zipper bag, wipe the top inside of the bag and smooth it out before resealing.
- The release of natural gases or fermentation from foods (such as fresh fruits and vegetables), may have occurred. 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.

Air is not removed from FoodSaver® Container

- Make sure the rubber part on the inside of the container lid is free from food materials.
- Make sure the rim of the container does not have any cracks or scratches. Any gaps can prevent a vacuum from forming.
- Make sure you aren't over filling the container too full prior to vacuum packaging. Always leave at least 2cm between the contents and the lid.

Notes

Notes

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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