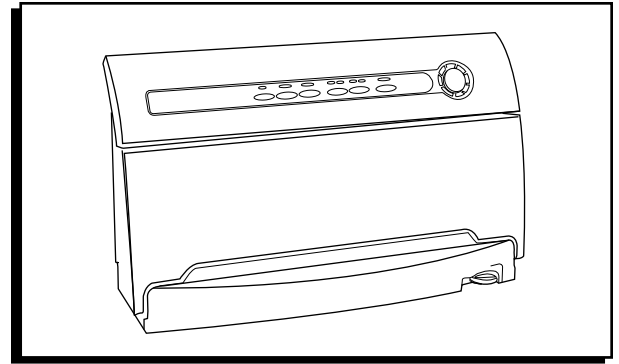


ULINE H-3404
FOODSAVER®
VACUUM SEALER

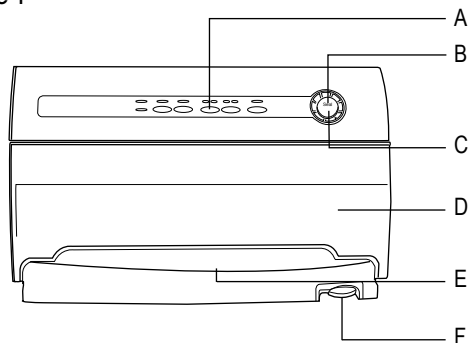
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FEATURES

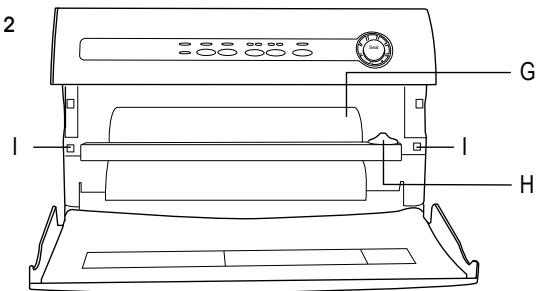
FEATURES OF YOUR FOODSAVER® APPLIANCE

Figure 1



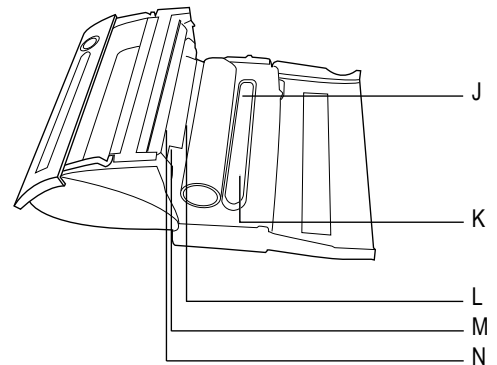
- A. Controls and Indicator Lights** – To indicate current setting, vacuum progress and for added control.
- B. Vacuum Progress Display** – Blue lights signal progression of vacuuming and sealing process. All lights extinguish when the full process is finished.
- C. Stop/Seal Button** – CrushFree™ Instant Seal feature. Stops vacuum cycle and seals to prevent crushing delicate items.
- D. Appliance Door** – Opens to access built-in roll holder and cutter.
- E. Vacuum Channel** – Where bag is inserted into the appliance.
- F. Retractable Accessory Hose/Accessory Port** – Accessory hose can be used with all FoodSaver® brand accessories.
- G. Built-in Roll Holder** – For storage of FoodSaver® vacuum sealing rolls.
- H. Roll Cutter** – Simplifies making custom-sized bags.

Figure 2



- I. Green Release Buttons** – To open appliance for cleaning.

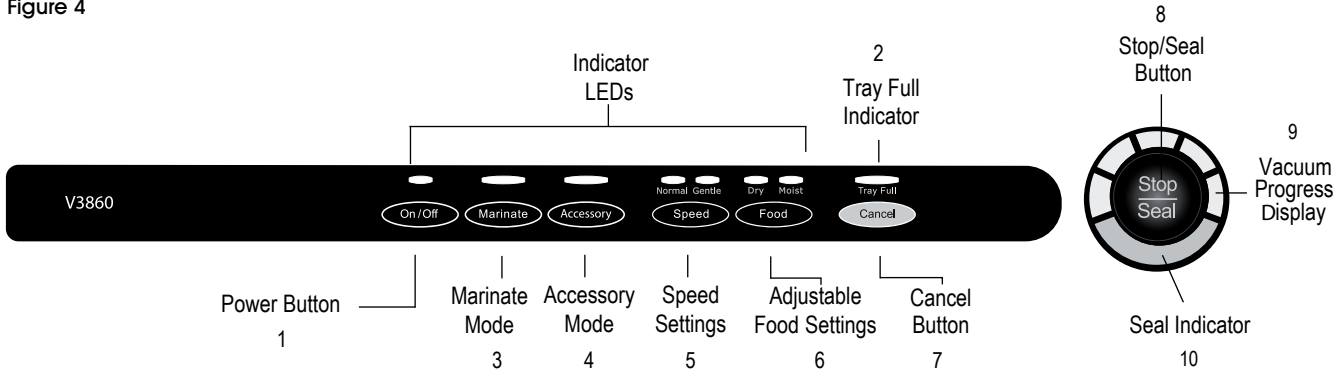
Figure 3



- J. Lower Gasket**
- K. Drip Tray** – Catches overflow liquids and contains Food Sensors to detect liquid.
- L. Upper Bag Detection Tray**
- M. Upper Foam Gasket**
- N. Rubber Seal Profile**


FEATURES CONTINUED

Figure 4




CONTROL PANEL


- 1. Power Button** – Press the Power Button to begin. The power indicator, speed indicator and food indicator lights will become illuminated. After vacuum sealing, press Power Button to turn appliance off.

 **NOTE: After 12 minutes of non-use, the appliance will turn off automatically.**

- 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. (K) 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 & Cleaning on page 5.)
- 3. Marinate Mode Button** – A ten minute 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®" on page 3.
- 4. Accessory Mode Button** – Press to achieve best vacuum for canisters and accessories. Push Accessory Mode 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 Stop/Seal Button (8) at any time to stop vacuum and begin automatic sealing process.

 **NOTE: Appliance will default to normal speed upon pressing the Power On button or when power has been interrupted.**

- 6. Adjustable Food Settings Button** – For optimal vacuuming and sealing of moist or juicy foods, press the Adjustable Food Settings button (6) until the moist indicator light is illuminated. Choose the dry food setting for foods without liquid. The moist food indicator light will flash when food sealing sensors automatically detect any moisture or liquid in the drip tray. (See Figure 3)

 **NOTE: Appliance will default to dry setting upon pressing the Power Button or when power has been interrupted, unless liquid is detected in the Drip Tray. (See Care & Cleaning).**

- 7. Cancel Button** – Immediately halts the current function opening the vacuum channel.
- 8. Stop/Seal Button** – CrushFree™ instant seal feature. This button has two uses:
 - Press to immediately stop the vacuum process and begin sealing the bag. This prevents crushing delicate items such as bread, cookies and pastries.
 - Press to create a seal when making bags from a FoodSaver® roll.
- 9. Vacuum Progress Display** – Displays vacuum levels as the bag/canister is evacuated.
- 10. Seal Indicator Light** – Constant red light indicates sealing process is engaged. (Flashing light indicates error)

OPERATION

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

Lift Roll Cutter

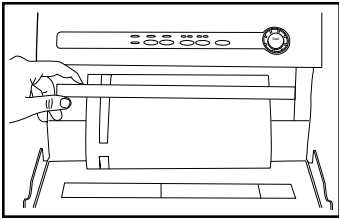


Figure 5

Slide Cutter

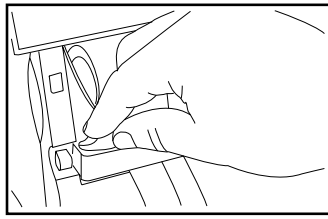



Figure 6

1. Open appliance door and place roll into Built-in Roll Holder. (See Figure 5) For best results, insert roll with material flap down.

 **NOTE:** Bags can be sealed with appliance door either open or closed.

2. Lift up Roll Cutter Bar and place bag material beneath the cutter bar. (See Figure 5)
3. Pull out enough bag material to hold item being vacuum packed, plus 4 inches (10.16 centimeters). Lower the Cutter Bar and slide Bag Cutter (H) across the Cutter Bar. (See Figure 6)
4. Using two hands, insert open end of bag into Vacuum Channel and press Stop/Seal Button (C). Red Seal light will illuminate. Bag must be centered between arrows.
5. When Red Seal light (10) turns off, sealing is complete. You may remove bag from the Vacuum Channel (E).
6. You now have one sealed end.
7. Now you are ready to vacuum seal with your new bags.

MARINATING WITH YOUR FOODSAVER®

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®

HOW TO VACUUM SEAL WITH FOODSAVER® VACUUM SEALING BAGS

Insert Bag

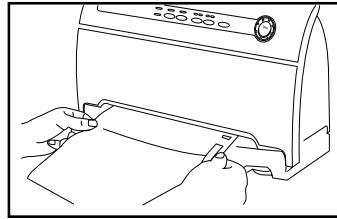


Figure 7

Built-in Roll Storage

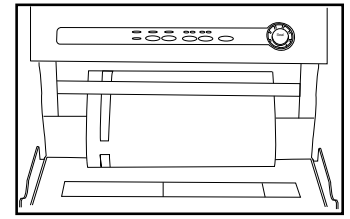




Figure 8

 **NOTE:** Simply insert open end of bag into Vacuum Channel and machine will sense and grasp the bag, vacuum seal and shut off automatically.


1. Place item(s) in bag, allowing at least 3 inches of space between bag contents and top of bag.
2. Using two hands, insert open end of bag into Vacuum Channel (E) until clamp motor starts. (See Figure 7) The vacuum progress lights will illuminate.
3. Continue to hold bag until vacuum pump automatically starts. You may now release bag.

 **NOTE:** To prevent crushing delicate items, you may press Stop/Seal Button (C) at any time to begin automatic sealing process.

4. When red Seal Indicator (10) turns off, remove bag. Refrigerate or freeze if needed.

 **NOTE:** Wait at least 15-20 seconds between seals to allow appliance to properly cool.

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.

 **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.

OPERATION CONTINUED

MARINATING CONTINUED

1. Prepare enough of your favorite marinade to fully cover food inside a marinating canister. Always leave at least one inch (2.54 centimeters) 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 Mode 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. 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.

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. During the vacuum sealing process, small amounts of liquids, crumbs or food particles can be inadvertently pulled into Drip Tray (K), clogging the pump and damaging your appliance. To prevent this, follow these tips:
 - a. For moist and juicy foods: 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. You can also place a coffee filter or paper towel inside before vacuum packaging.
 - d. Empty Drip Tray (K) after each use.
3. Do not create your own side seams for a FoodSaver® brand bag. Bags are manufactured with a special side seam, which is sealed all the way to the outer edge.



NOTE: To avoid overfilling, always leave at least 3 inches (7.62 centimeters) of bag material between bag contents and top of bag. Then leave at least one additional inch (2.54 centimeters) of bag material for each time you plan to reuse bag.

4. 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.
5. If you are unsure your bag was sealed properly, simply reseal bag.
6. 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.
7. Pre-freeze fruits and blanch vegetables before vacuum sealing for best results.

TIPS ON SEALING A BAG

When making a bag from a roll:

Press the Stop/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 Stop/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 Stop/Seal Button to prevent the pump from running continuously and the sealing process will begin.

TIPS FOR SUCCESSFUL VACUUM SEALING

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. Check foam gasket around Upper Bag Detection Tray (L) to make sure it is free from food material and is properly inserted into gasket channel.

TROUBLESHOOTING

OPERATING ISSUE	RECOMMENDATIONS
<p>Appliance does not function, or Stop/Seal Button (C) flashes to signal error.</p>	<ul style="list-style-type: none"> • Check power cord to see if it is firmly plugged into an electrical outlet. • Examine power cord for any damages. • See if electrical outlet is working by plugging in another appliance. • Check to be certain the Upper Bag Detection Tray (L) is properly inserted. • Make sure bag is placed correctly inside Vacuum Channel (E). • Check to ensure Green Release Buttons (I) are properly latched. • Check Gasket (J) around Drip Tray to make sure it is free from food material and Upper Foam Gasket (M) is properly inserted into gasket channel. • If overheated, allow appliance to cool for 20 minutes.

ACCESSORIES

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 Accessory Vacuum Button to begin vacuum process. Motor will run until vacuum process is complete.
4. To retract accessory hose, gently pull on hose end while holding unit, and allow hose to retract into appliance housing. Do not release freely as it may damage the hose tip.



Important: When pulling hose out, do not extend beyond green circle marked on hose.

CARE & CLEANING

TO CLEAN APPLIANCE:

Open appliance door (D). While holding the appliance with two hands, press two Green Release Buttons (I) with your thumbs, rotate appliance away from you and allow appliance to rest on the counter. After cleaning, hold appliance with two hands and rotate upright until the latches lock.

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



NOTE: Empty Drip Tray after each use. (See Figure 9) Wash in warm soapy water or place in top rack of dishwasher. The Food Sensors in the Drip Tray (K) will not function correctly if liquid is allowed to remain in Drip Tray.

Remove For Cleaning

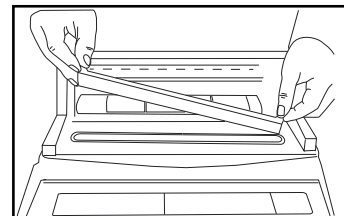


Figure 9