

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.

Australia | visit www.sunbeam.com.au
phone 1300 881 861
mail Units 5 & 6, 13 Lord Street,
Botany NSW 2019 Australia.

New Zealand | visit www.sunbeam.co.nz
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Distributed by:

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Fresh Containers User Guide

VS0640

VS0645



FoodSaver® Fresh Containers

Vacuum Sealed Containers protect your food from air and moisture loss, the enemies of fresh food. Vacuum sealing locks air out and seals freshness in, preserving the taste and nutritional value of stored foods.

Your FoodSaver® Fresh Vacuum Sealed Containers let you enjoy the convenience and benefits of storing pre-made meals, preserving leftovers, controlling portion sizes and simplifying reheating. They are great for storing foods like meats, vegetables, fruits and or other items in your refrigerator or pantry.

Please Note:

Your FoodSaver® Fresh Vacuum Sealed Containers are intended for storing and reheating fully cooked foods, soups, sauces and more! Tomato-based sauces contain a pigment called lycopene, which is not water-soluble and causes stains to porous materials, including most plastics. This only affects the appearance of the product and not the performance.

Visit our web site

www.foodsaver.com.au

to purchase bags and accessories and to learn about the benefits of the FoodSaver® Fresh Vacuum Food Storage System.

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

Βεβαιώστε 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

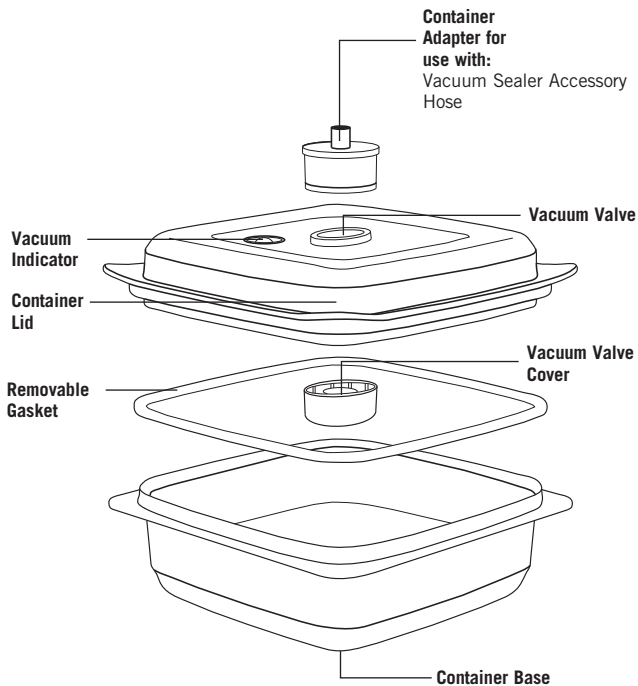
کاری بکنید کہ احتیاط‌های بالا حتماً درک بشوند

ต้องแน่ใจว่า ข้อควรระวังเรื่องความปลอดภัยข้างต้น เป็นที่เข้าใจกันดี

Yukarda belirtilen güvenlik önlemlerinin anlaşılığında emin olunuz

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

Features Of Your FoodSaver[®] Fresh Containers



**Available in 3, 5 and 10 cup.

How to...

Use your FoodSaver® Fresh Containers

Works with FoodSaver® Vacuum Sealing Systems



**FoodSaver® Sealer
With Accessory Hose
and Container Adaptor**

1. Place Accessory Hose firmly into the Port on the Vacuum Sealing Appliance.

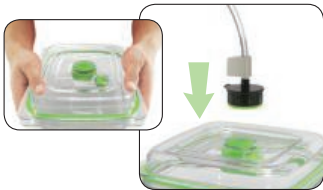
If using the VS8000 model, extend the Accessory Hose from the Vacuum Sealing Appliance.

2. Insert the other end of the Port into the Container Adaptor (supplied with the Fresh Containers).

How to...

Vacuum Seal using FoodSaver® Fresh Containers

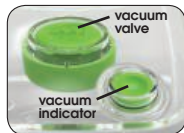
1. Press firmly on all sides to ensure lid is properly closed. When you hear the “snap”- you will know it is closed. Then place the Container Adaptor from appliance on Vacuum Valve.



2. Press Vacuum or Accessory button to begin Vacuum sealing.



3. When vacuuming sealing is complete the vacuum indicator will dimple inwards. Look for the “Dimple of Freshness”- it tells you that the air has been removed from the container. The container is now ready to be stored.



Open FoodSaver® Fresh Containers



1. Press Vacuum Valve firmly to release air from the container. When vacuum Indicator dimple is released container is ready to open.
2. Please pull the lid from its corners to open.

Care

and Cleaning of your FoodSaver® Fresh Containers

The Container Base and Lid can be safely washed in the top rack of the dishwasher. You can also wash both pieces in warm, soapy water; rinse well and dry thoroughly.

The Vacuum Valve Cover and Gasket can be washed in warm, soapy water; rinse well and dry thoroughly.

Tips

1. Make sure your Vacuum Food Sealer and Container are sitting on a flat, dry surface.
2. Place the item you wish to seal inside the Container. Do not overfill the container base with food or liquid past the max line.
3. Make sure there are no crumbs, water or food debris on the Container Lid, Gasket and or Vacuum Valve, as gaps or an improper seal will prevent air from being removed.
4. Store the vacuum sealed Container in an upright position.
5. Easily microwave foods in your FoodSaver® Fresh Containers. Release the Vacuum Valve and remove the lid prior to microwaving. Do not microwave more than 5 minutes.
6. Some deformation of the Container base may occur during vacuuming. This is normal and does not effect performance.
7. Do not vacuum package soft cheese, mushrooms, onions or garlic.
8. Do not heat an empty container in the microwave.
9. Cruciferous vegetables such as broccoli, cauliflower, cabbage and Brussels sprouts give off gases when they are stored. Vegetables should be blanched before vacuum packaging. This process stops the enzyme action that could lead to loss of flavor, color and texture.

CAUTION:

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

12 Month Replacement Guarantee

This Sunbeam product is covered by a 12 month replacement or repair warranty, which is in addition to your rights under the Australian Consumer Law (if your product was purchased in Australia) or New Zealand Consumer Guarantees Act (if your product was purchased in New Zealand).

Upon receipt of your claim, Sunbeam will seek to resolve your difficulties or, if the product is defective, advise you on how to obtain a replacement or refund.

To assist us in managing warranty claims, we recommend you register your product as soon as practicable after purchase by creating a MySunbeam account on our website and uploading a copy of your original receipt.

In order to make a claim under our warranty, you must have the original proof of purchase documentation for the product and present it when requested (if not already uploaded to our website).

Should your product develop any defect within 12 months of purchase because of faulty materials or workmanship, we will replace or repair it, at our discretion, free of charge. A product presented for repair may be replaced by a refurbished product of the same type rather than being repaired. Refurbished parts may be used to repair the product.

Our replacement or repair warranty only applies where a defect arises as a result of faulty material or workmanship during the warranty period. Your warranty does not cover misuse or negligent handling (including damage caused by failing to use the product in accordance with this instruction booklet), accidental damage, or normal wear and tear.

Your warranty does not:

- cover freight or any other costs incurred in making a claim, consumable items, accessories that by their nature and limited lifespan require periodic renewal (such as filters and seals) or any consequential loss or damage; or
- cover damage caused by:
 - power surges, power dips, voltage supply problems, or use of the product on incorrect voltage;

- servicing or modification of the product other than by Sunbeam or an authorised Sunbeam service centre;
- use of the product with other accessories, attachments, product supplies, parts or devices that do not conform to Sunbeam specifications; or
- exposure of the product to abnormally corrosive conditions; or
- extend beyond 3 months if the product is used in commercial, industrial, educational or rental applications.

The benefits given to you by our warranty are in addition to other rights and remedies under law in relation to the product.

In Australia our goods come with guarantees that cannot be excluded under the Australian Consumer Law. You are entitled to a replacement or refund for a major failure and for compensation for any other 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.

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

If your warranty claim is not accepted, we will inform you and if requested to do so by you, repair the product provided you pay the usual charges for such repair. You will also be responsible for all freight and other costs.

Should your product require repair or service after the warranty period, contact your nearest Sunbeam service centre. For a complete list of Sunbeam's service centres, visit our website or call our customer service line for advice on 1300 881 861 in Australia, or 0800 786 232 in New Zealand.

Should you experience any difficulties with your product during the warranty period, please contact our customer service line for advice on 1300 881 861 in Australia, or 0800 786 232 in New Zealand.

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