



FoodSaver®

THE #1 VACUUM SEALING SYSTEM

User Guide

CUT & SEAL VACUUM SEALER



For more usage tips and safety information, please refer to this Reference Guide or visit our website.

AU: foodsaver.com.au 1300 881 861

NZ: foodsaver.co.nz 0800 786 232

VS2198 Series

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Important Safeguards

When using electrical appliances, basic safety precautions should always be followed to reduce the risk of fire, electric shock, and/or injury to persons including the following:

1. Read all instructions before using this product.
2. For bag sealers: To reduce the risk of burns, do not touch the sealing strip while using the appliance.
3. To protect against electric shock, do not place or immerse cord, plugs, or appliance in water or other liquid.
4. This appliance is not to be used by children or by persons with reduced physical, sensory or mental capabilities.
5. Close supervision is necessary when any appliance is used near children. Children should not play with the appliance.
6. Unplug from outlet when not in use, before putting on or taking off parts and before cleaning. Allow to cool before putting on or taking off parts, and before cleaning. To disconnect, unplug power cord from outlet. Do not disconnect by pulling on cord.
7. 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 FoodSaver Appointed Service Centre for examination, repair or adjustment.
8. The use of an accessory not recommended by the appliance manufacturer for use with this appliance may result in fire, electric shock or injury to persons.
9. Do not use in wet locations or leave outdoors. Do not use for commercial purposes.
10. Do not let cord hang over edge of table or counter, or touch hot surfaces.
11. Place cord where it cannot be tripped over, pulled on, cause user to become entangled with, especially by children, or cause the appliance to be overturned.
12. Do not place on or near wet surfaces, or heat sources such as a hot gas or electric burner, or heated oven. Always use appliance on a dry, stable, level surface.
13. Extreme caution must be used when sealing bags or moving an appliance containing hot liquids.
14. Always attach plug to appliance first, then plug cord into outlet (for appliances with detachable cords).
15. Use appliance only for its intended use.
16. Vacuum packaging is not a substitute for the heat process of preserving. Perishables still need to be refrigerated or frozen.

Important Safeguards

Important Tips

1. Vacuum sealing is NOT a substitute for the heat process of canning. Perishables still need to be refrigerated or frozen.
2. For best results, use only with FoodSaver® Bags, Rolls, Containers and Accessories.
3. During the vacuum sealing process, small amounts of liquids, crumbs or food particles can be inadvertently pulled into the Vacuum Channel. Empty the Drip Tray after each use.
4. Avoid overfilling, always leave at least 7.5cm of bag material between bag contents and top of bag. This allows room for the bag material to cinch tightly against the food and prevents the bag from pulling out of the Vacuum Channel during the sealing process. Then leave an additional 2.5cm 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 the seal when vacuum sealing bulky items, gently stretch bag flat while inserting bag into Vacuum Channel and continue to hold bag until vacuum pump starts.
7. 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. You may want to use a FoodSaver container instead of a bag.
8. When using accessories, remember to leave 2.5cm of space at top of the container.
9. Pre-freeze fruits and blanch vegetables before vacuum sealing for best results.
10. Wait 20 seconds between seals to allow appliance to cool.
11. Never store lid in OPERATE position as gaskets may become compressed.

For Household Use Only

GROUNDING PLUG

To reduce the risk of electric shock, this appliance has a grounding type cord and plug that has a third grounding pin (3-prong plug). The plug must be plugged into an outlet that is properly installed and grounded in accordance with all local codes and ordinances. If the plug does not fit into the outlet or if in doubt as to whether the outlet is properly grounded, contact a qualified electrician to install the proper outlet. Do not alter the plug in any way.

Welcome to FoodSaver® Vacuum Sealing System

Congratulations...

You are about to enjoy the freshness benefits of FoodSaver®, The #1 Selling Brand of Vacuum Sealing Systems. For years, the FoodSaver® Vacuum Sealing System has helped millions of households keep food fresh longer in the refrigerator, freezer and pantry. Keep your FoodSaver® appliance on your bench top, and you'll soon discover its convenience and versatility all through the year.

Register Now!

AU: foodsaver.com.au

NZ: foodsaver.co.nz

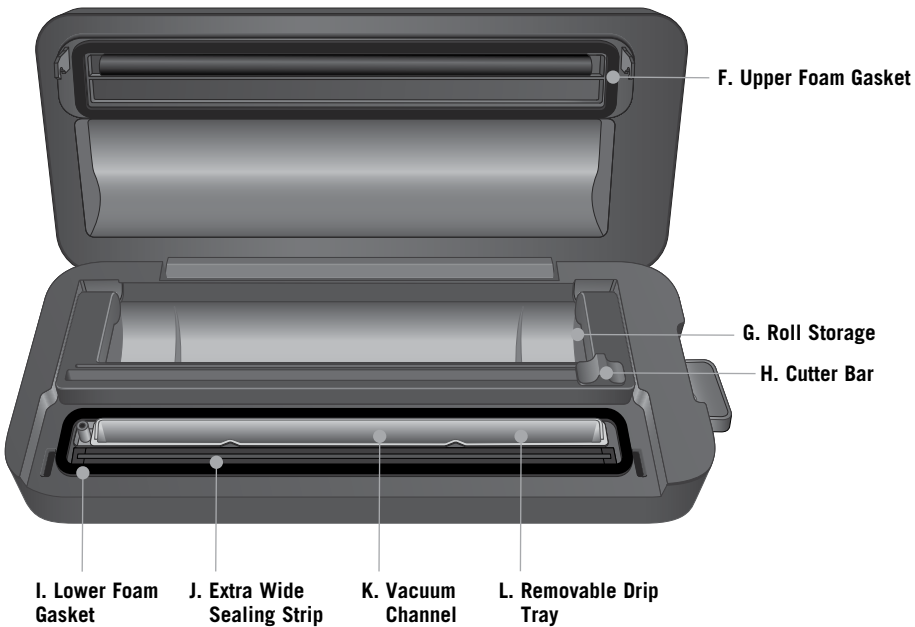
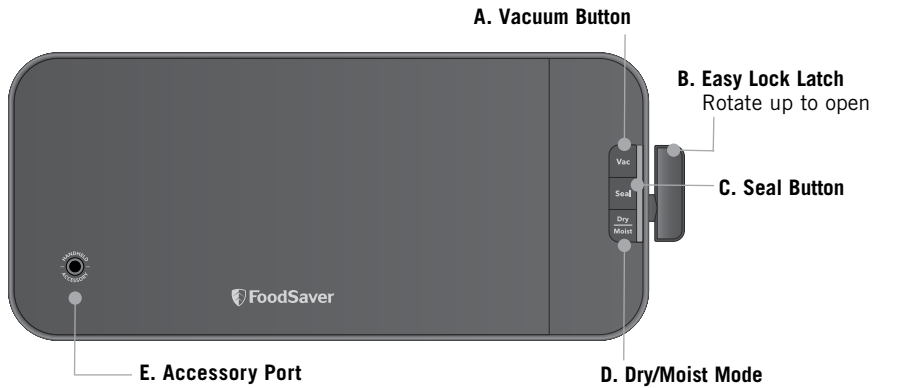
Questions?

Contact customer service:

AU: foodsaver.com.au 1300 881 861

NZ: foodsaver.co.nz 0800 786 232

FoodSaver® VS2198 Model



Handheld Sealer Hose

1. Use with FoodSaver® Zipper Bags and Containers





The user-friendly, intuitive control panel makes it easy for you to get the most out of your FoodSaver® System:

1 Seal Indicator Light

Flashes when sealing process is engaged and becomes constant when sealing process is finished.

2 Vacuum Indicator Light

Flashes when vacuum cycle is engaged and becomes constant when vacuum cycle is finished.

3 Seal Button

This button has three uses:

1. Press to create a seal when making bags from a FoodSaver® Roll.
2. Press to immediately stop the vacuum process and begin sealing the bag. This prevents crushing delicate items such as bread, cookies and pastries.
3. Press to create a seal on multilayer film bags (such as a potato chip bag) to keep food sealed airtight.

4 Vacuum Button

This button has three uses:

1. Press to vacuum seal food airtight. Motor will continue to run until bag is fully vacuumed, then will automatically seal.
2. Press to pause vacuum process at any point.
3. Press to use the Handheld Sealer Hose.

4 Dry/Moist Mode Button

For optimal vacuuming and sealing of moist or juicy foods, press the Dry/Moist Food Settings Button until the Moist Indicator Light is illuminated. Choose the Dry Food Setting for foods without liquid.

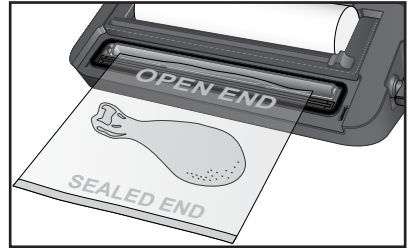
2. Vacuum Seal with FoodSaver® Bags

1. Place item(s) in bag, allowing at least 7.5 cm of space between bag contents and top of bag.
2. Open appliance lid and place open end of bag into Vacuum Channel.
3. Close lid and turn Easy Lock Latch to OPERATE position.
4. Press Vacuum button to begin vacuum and sealing process. Motor will continue to run until bag is fully vacuumed, then will automatically seal.
5. When Seal Indicator Light stops flashing and becomes constant, slide Latch to OPEN position, lift lid and remove bag.

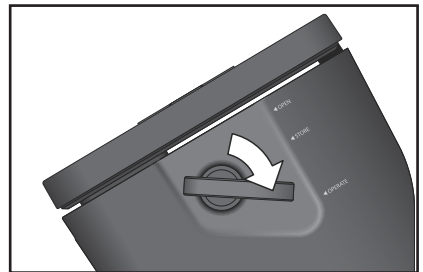
NOTE: Let appliance cool down for 20 seconds after each use.

Important Tips:

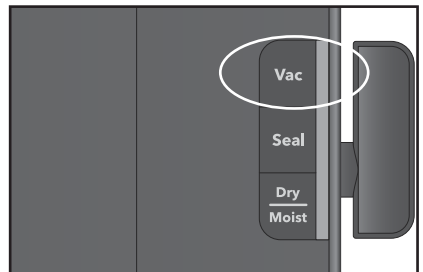
To minimize bag waste, do not insert bags too far into the appliance. Only insert bag just over the edge of the removable drip tray.



Place Bag in Vacuum Channel



Close and Latch Lid

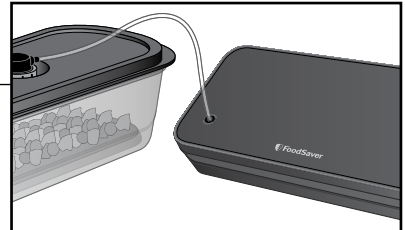


Press Vacuum Button

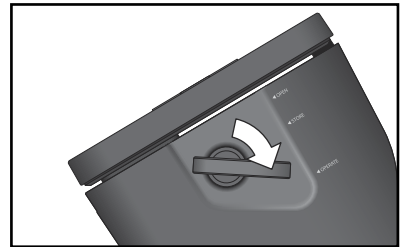
How to...

3. Use Handheld Sealer with FoodSaver® Vacuum Containers

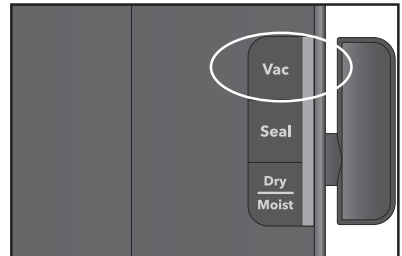
1. Prepare container according to FoodSaver® Container Guidelines (see manual that comes with your FoodSaver® Containers).
2. Insert one end of the Handheld Sealer Hose into Accessory Port on appliance until it clicks into place. Connect other end to the Container per the FoodSaver® Container manual.
3. Close lid and turn Easy Lock Latch to OPERATE position. Press the Vacuum button.
4. When the light becomes constant, the vacuum process is complete. Note that the appliance will still go through the sealing cycle when vacuum sealing an accessory. You can turn the Easy Lock Latch to OPEN position if you want to stop the sealing cycle, but it is not necessary.
5. Remove Handheld Sealer Hose from the container and appliance.
6. To test vacuum, simply tug on container lid. It should not move.



Connect Accessory Hose to both accessory port on appliance & port on accessory



Close and slide Lock Latch to the OPERATE position

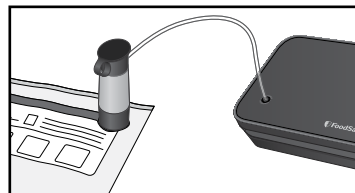


Press Vacuum Button

4. Use Handheld Sealer with Vacuum Zipper Bags

Handheld sealer can be used with Vacuum Zipper Bags.

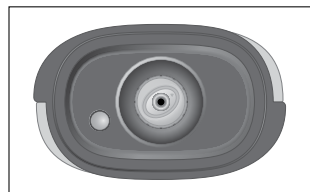
1. Fill zipper bag, lay flat with grey circle facing upwards. Squeeze air out, zip 3/4 of the way closed and squeeze any remaining air out before zipping completely.
2. Press Handheld Sealer over gray circle on bag and press Vacuum button.



5. Open FoodSaver® Containers After Sealing

FoodSaver® Preserve & Marinate Containers

To release vacuum and open, turn valve to Marinate/
Open position.



Care

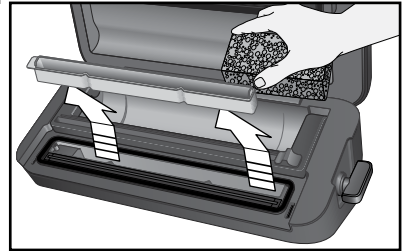
and Cleaning of your Vacuum Sealer

To Clean Appliance:

Remove Power Cord from electrical outlet. Do not immerse in liquid.

Check Gaskets and around Drip Tray to make sure they are free from food materials. Wipe off Gasket with warm soapy cloth if needed. Upper and Lower Gaskets may be removed for cleaning. Clean with warm, soapy water.

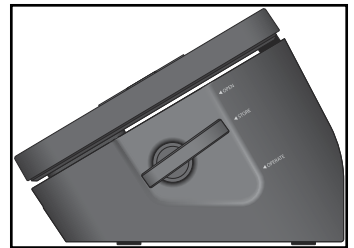
Remove all food
around gaskets



Lift Drip Tray Out

After the unit has been cleaned and allowed to fully dry, close lid and turn Easy Lock Latch to the STORE position. This setting prevents any undue pressure from being applied to the internal sealing gaskets of the unit.

Always leave lid latch in STORE position when not in use. **Never store lid in OPERATE position as gaskets may become compressed and the unit may not function properly.**



Slide Lock Latch to the OPEN position to store.

Guidelines

For Successful Vacuum Sealing

Vacuum Sealing and Food Safety

The vacuum sealing process extends the life of foods by removing most of the air from the sealed container, thereby reducing oxidation, which affects nutritional value, flavour and overall quality. Removing air can also inhibit growth of microorganisms, which can cause problems under certain conditions:

Mould – Easily identified by its fuzzy characteristic. Mould cannot grow in a low oxygen environment, therefore vacuum sealing can slow the growth of mould.

Yeast – Results in fermentation, which can be identified by smell and taste. Yeast needs water, sugar and a moderate temperature to grow. It can also survive with or without air. Slowing the growth of yeast requires refrigeration, while freezing stops it completely.

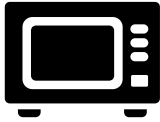
Bacteria – Results in an unpleasant odour, discolouration and/or soft or slimy texture. Under the right conditions, anaerobic bacteria such as *Clostridium Botulinum* (the organism that causes Botulism) can grow without air and sometimes cannot be detected by smell or taste. Although it is extremely rare, it can be very dangerous.

To preserve foods safely, it is critical that you maintain low temperatures. You can significantly reduce the growth of microorganisms at temperatures of 40°F (4°C) or below. Freezing at 0°F (-17°C) does not kill microorganisms, but stops them from growing. For long-term storage, always freeze perishable foods that have been vacuum sealed, and keep refrigerated after thawing.

It is important to note that vacuum sealing is NOT a substitute for canning and it cannot reverse the deterioration of foods. It can only slow down the changes in quality. It is difficult to predict how long foods will retain their top-quality flavour, appearance or texture because it depends on age and condition of the food on the day it was vacuum sealed.

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

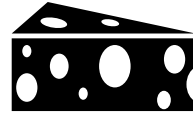
Food Preparation and Reheating Tips



Thawing and Reheating Vacuum-Sealed Foods

Always thaw foods in either refrigerator or microwave — do not thaw perishable foods at room temperature.

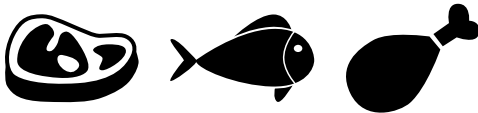
To reheat foods in a microwave in a FoodSaver® Bag, always cut corner of the bag before placing it on a microwave-safe dish. However, to avoid hot spots, do not reheat bone-in meat or greasy foods in microwave within a FoodSaver® Bag. You can also reheat foods in FoodSaver® Bags by placing them in water at a low simmer below 170°F (75°C).



Preparation Guidelines for Hard Cheeses:

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

IMPORTANT: Due to the risk of anaerobic bacteria, Soft cheeses should never be vacuum sealed.



Preparation Guidelines for Meat and Fish:

For best results, pre-freeze meat and fish for 1-2 hours before vacuum sealing 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 sealing process.

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



Preparation Guidelines for Vegetables:

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

To blanch vegetables, place them in boiling water or in the microwave until they are cooked, but still crisp. Blanching times range from 1 to 2 minutes for leafy greens and peas; 3 to 4 minutes for snap peas, sliced zucchini or broccoli; 5 minutes for carrots; and 7 to 11 minutes for corn on the cob. After blanching, immerse vegetables in cold water to stop the cooking process. Finally, dry vegetables on a towel before vacuum sealing.

Note: All vegetables (including broccoli, brussels sprouts, cabbage, cauliflower, kale, turnips) naturally emit gases during storage. Therefore, after blanching, they must be stored in freezer only.

Food Preparation and Reheating Tips (cont.)

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 seal vegetables in a FoodSaver® Bag. After they have been vacuum sealed, return them to the freezer.

IMPORTANT: Due to the risk of anaerobic bacteria, Fresh mushrooms, onions and garlic should never be vacuum sealed.



Preparation Guidelines for Leafy Vegetables:

For best results, use a container 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 container and vacuum seal as normal. 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 seal fruit in a FoodSaver® Bag. After they have been vacuum sealed, return them to the freezer.

You can vacuum seal 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® Container.



Preparation Guidelines for Baked Goods:

To vacuum seal soft or airy baked goods, we recommend using a FoodSaver® Container 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 seal 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 sealing. You can also place the food in its original bag inside a FoodSaver® Bag.



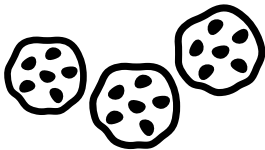
Preparation Guidelines for Liquids:

Before you vacuum seal 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 seal 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 170°F (75°C).



Preparation Guidelines for Make-ahead Meals, Leftovers and Sandwiches:

Efficiently store your make-ahead meals, leftovers and sandwiches in the stackable, lightweight FoodSaver® containers. They are microwaveable, top rack dishwasher safe and come with a custom adaptor. The lightweight containers will be ready to head off to the office, to school or the great outdoors whenever you are!



Preparation Guidelines for Snack Foods:

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

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Vacuum Sealing Non-Food Items

The FoodSaver® Vacuum Sealing System also protects non-food items from oxidation, corrosion and moisture. Simply follow the directions to vacuum seal items using FoodSaver® Bags, Containers and Zipper Bags.



- To vacuum seal silver, wrap fork tines in soft cushioning material, such as a paper towel, to avoid puncturing bag, and seal as normal. Your silver will be clean, fresh and untarnished right when you need it for your next dinner gathering.



- Your FoodSaver® Bags are ideal for outdoor excursions. For camping and hiking, keep your matches, maps and food dry and compact.



- To have fresh water for drinking, simply fill a FoodSaver® Bag with ice, vacuum seal it, and when needed, let the ice pack melt. You can trim the corner off the bag to make a spout for drinking or pouring.



- If you're going sailing or boating, you can vacuum seal your food, extra batteries, memory cards, cash, identification cards, boating license and a dry change of clothes. Just remember to bring scissors or a knife to open the bags when you need them!



- To keep emergency kits safe and dry, vacuum seal flares, batteries, flashlights, matches, candles, first aid kits, extra food and other necessities. Your emergency items will stay dry and organised in your home, car, boat or caravan.

Troubleshooting

Problem	Solution
White Seal LED Flashing	<ul style="list-style-type: none">• Unit is overheated. Always allow 20 seconds between seals. Under heavy usage, appliance will shut off automatically and White Light will flash. Wait for 20 min. for unit to cool off.• Always wait 20 seconds between seals.• Latch has been left in OPERATE position: Gaskets may be compressed. Unlatch and allow 10 to 20 minutes for Gaskets to expand.• Vacuum pump running more than 120 seconds. Under heavy usage, appliance will shut off automatically and White Light will flash. See next section Vacuum Pump is running, but bag is not evacuating.
Vacuum Pump is running, but bag is not evacuating	<ul style="list-style-type: none">• If making a bag from a roll, make sure one end of bag is sealed. See How to Make a Bag from a FoodSaver® Vacuum Sealing Roll.• Adjust the bag and try again. Make sure the open end of the bag is down inside the Vacuum Channel (drip tray).• Check for wrinkles in bag along Sealing Strip. To prevent wrinkles in the seal, gently stretch bag flat while inserting bag into Vacuum Channel (drip tray).• Open unit and make sure Gaskets are inserted properly and there are no foreign objects, dirt or debris on the Upper or Lower Gasket (See Care and Cleaning).• Latch has been left in OPERATE position: Gaskets may be compressed. Unlatch and allow 10 to 20 minutes for Gaskets to expand.• Make sure the handheld sealer hose is not attached to accessory port.• Make sure the lid is latched down all the way. If the Latch does not catch the lid and bring it down, there will be a leak between the Gaskets.
Gasket is loose or has a tear	<ul style="list-style-type: none">• Take out the gasket, clean it and reinsert the Gasket into the Vacuum Channel (See Care and Cleaning).• Call 1300 881 861 in Australia, or 0800 786 232 in New Zealand, or visit website for replacement.
Bag is not sealing properly	<ul style="list-style-type: none">• Too much liquid in bag, freeze before vacuuming.• Check for food debris around seal area. If present, Take out the gasket, clean it and reinsert the Gasket into the Vacuum Channel (See Care and Cleaning).• Bag has wrinkles: To prevent wrinkles in the seal, gently stretch bag flat while inserting bag into Vacuum Channel.
No lights on the control panel	<ul style="list-style-type: none">• Make sure unit is plugged in.• Make sure wall outlet is functional.• Make sure lid is all the way down, and the Latch is in the OPERATE position.

Troubleshooting (cont.)

Problem	Solution
Nothing happens when Latch is closed and Button is pressed	<ul style="list-style-type: none"> • Make sure unit is plugged in. • Make sure wall outlet is functional. • Open Latch, make sure lid is all the way down, re-latch lid.
Cannot insert bag into machine	<ul style="list-style-type: none"> • Make sure there is enough bag material to reach centre of drip tray. Always allow three inches (7.5 cm) extra space to allow the bag to seal tightly around food contents. • Gently stretch bag flat while inserting. Insert bag CURL DOWN into Vacuum Channel (drip tray).
Air was removed from the bag, but now air has re-entered	<ul style="list-style-type: none"> • Examine the seal. A wrinkle along the seal may cause air to re-enter the bag. To prevent wrinkles in the seal, gently stretch bag flat while inserting bag into Vacuum Channel (drip tray). • Sometimes moisture or food material (such as juices, grease, crumbs, powders, etc.) along seal prevents bag from sealing properly. Cut bag open, wipe top inside of bag and reseal. • Sharp food items may have punctured bag. Use a new bag if there is a hole. Cover sharp food items with a soft cushioning material, such as a paper towel, and reseal. • Fermentation or the release of natural gases from inside the foods may have occurred. When this happens, food may have begun to spoil and should be discarded.
Bag melts	<ul style="list-style-type: none"> • Sealing Strip may have become too hot. Always wait at least 20 seconds for appliance to cool down before you vacuum seal another item. • Use FoodSaver® brand bags. Our FoodSaver® Bags and Rolls are specially designed for FoodSaver® units.
If you need further assistance:	<ul style="list-style-type: none"> • Call Consumer Services at 1300 881 861 in Australia, or 0800 786 232 in New Zealand. • For additional tips and answers to frequently asked questions, go to AU: foodsaver.com.au or NZ: foodsaver.co.nz and click the “Support” tab.
Container does not vacuum	<ul style="list-style-type: none"> • The lid of the container must be correctly placed on and aligned to the container • Assure the Handheld Sealer Hose adaptor is pushed into the unit until you hear it “click” • Firmly press the hose end into the container • Assure side handle is turned to OPERATE • Press the Vacuum and Seal button

Warranty



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.

Australia

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13 Lord Street,
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New Zealand

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0800 786 232
Level 6, Building 5,
Central Park,
660-670 Great South Road,
Greenlane, Auckland
New Zealand

This FoodSaver product is covered by a 24 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, FoodSaver 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 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 24 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 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 an authorised FoodSaver service centre;
 - use of the product with other accessories, attachments, product supplies, parts or devices that do not conform to FoodSaver 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, visit our website or call our customer service line for advice on 1300 881 861 in Australia, or 0800 786 232 in New Zealand.



Need help with your appliance?

Contact our Customer Care Team or visit our website for information and tips on getting the most from your appliance.

AUSTRALIA

Visit: foodsaver.com.au
Phone: 1300 881 861
Mail: Suite 1, Level 1, 13 Lord Street,
Botany NSW 2019

NEW ZEALAND

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Phone: 0800 786 232
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660–670 Great South Road, Greenlane, Auckland

Newell Australia Pty Ltd. ABN 68 075 071 233

Made in China to FoodSaver's specification.

Due to minor changes in design or otherwise, the product you buy may differ slightly from the one shown here.

Approved by the appropriate electrical regulatory authorities.

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