

FoodSaver Special Value Vacuum Seal Combo Pack

Quick-Use Guide • 8" & 11" heat-seal rolls + 36 quart pre-cut bags • UPC 053891112307 (listing)

Type	Heat-seal vacuum storage rolls and pre-cut bags for compatible FoodSaver vacuum sealing appliances.
Material / use	BPA-free multilayer plastic; suitable for refrigerator, freezer, pantry, microwave reheating, simmering, and sous-vide use when used according to FoodSaver guidance.
Quart bag size	Approx. 8" × 11" per FoodSaver quart-bag specifications.

Using a Pre-Cut Quart Bag

- 1. Place food in the bag, leaving enough clean, empty material at the open end for your sealer to make a complete seal.
- 2. Keep the sealing area flat, dry, and free of crumbs, grease, or folds.
- 3. Position the open end in your FoodSaver appliance as directed by that appliance, then vacuum and seal.
- 4. Check the finished seal. A good seal should be continuous with no channels, wrinkles, or trapped food.

Making a Custom Bag from a Roll

- 1. Cut a piece from the roll long enough for the item plus extra material for sealing.
- 2. Heat-seal one cut end to create the bottom of the bag.
- 3. Add the food, then vacuum-seal the remaining open end.
- Choose the 8-inch or 11-inch roll based on the width of the food being packaged.

Storage, Heating & Care

- Use normal food-safety practices: refrigerate or freeze perishable foods promptly. Vacuum sealing does not replace refrigeration or freezing when those are required.
- FoodSaver standard bag material is designed for freezer and refrigerator storage and may be used for microwave reheating, simmering, and sous-vide cooking. Do not exceed the temperature limits stated for your specific FoodSaver bag product.
- When microwaving, open or vent the bag so steam can escape. Handle heated bags carefully to avoid burns.
- Avoid sealing sharp bones or edges directly against the bag; cushion sharp points or use extra bag material to reduce punctures.

If the Bag Will Not Vacuum or Seal

- Wipe the inside of the open edge clean and dry, flatten wrinkles, and try again.
- Make sure the bag opening is positioned correctly in the appliance's vacuum channel / sealing area.
- Inspect the bag for punctures. If a roll-made bag leaks at the bottom, cut off the failed seal and make a new one.
- If sealing repeatedly, allow the appliance to cool as directed in the appliance's own manual.

FoodSaver support: foodsaver.com/support/contact-us

For appliance-specific loading, sealing-cycle, and maintenance instructions, use the manual for your FoodSaver vacuum sealer.

Unofficial quick-use guide prepared from available product information; not the manufacturer's original manual.