

FoodSaver Value Combo Pack

Vacuum Seal Bags & Rolls - Quick-Use Guide | MPN 3569569

Package contents	46 pre-cut heat-seal bags; 3 rolls at 11 in x 16 ft; 2 rolls at 8 in x 20 ft
Type	FoodSaver heat-seal vacuum bags and cut-to-size rolls
Material/use	BPA-free, multi-layer vacuum-seal material for freezer, refrigerator and pantry storage

Using a Pre-Cut Bag

- Place food or item in the bag, leaving enough open space at the top for your sealer to make a clean seal.
- Place the open end into your compatible FoodSaver heat-seal vacuum sealer as directed by the appliance.
- Vacuum and seal. Keep the seal area flat, clean and dry for best results.

Making a Bag From a Roll

- Cut the roll straight across to the length needed, allowing extra material for the end seals.
- Heat-seal one cut end to create the bottom of the bag.
- Add the contents, then place the open end in the vacuum sealer and vacuum-seal it.
- For FoodSaver sealers, the embossed/rough side is generally placed down toward the seal bar/vacuum channel.

Heating, Storage & Reuse

- FoodSaver heat-seal bags/rolls are suitable for freezer, refrigerator and pantry storage.
- They may be used to reheat cooked food in a microwave and may be placed in simmering water. Do not place them in vigorously boiling water.
- FoodSaver states compatible bags/rolls may be used for sous vide cooking up to 195 F (90 C).
- Bags may be cut open and resealed if enough material remains. Hand-wash reusable bags, dry completely, and discard bags that held greasy or oily foods.

Important Tips & Safety

- Do not vacuum-seal if food, grease, crumbs or moisture is trapped where the heat seal will form; wipe the inside edge clean first.
- Protect the bag from sharp bones, edges or corners that could puncture it.
- If air returns to a sealed bag, inspect for wrinkles, contamination at the seal or punctures; cut off the old seal and reseal if the bag is undamaged.
- Follow the operating and food-safety instructions for your vacuum sealer. These bags require a compatible heat-seal vacuum appliance and are not intended for FoodSaver handheld-only zipper-bag sealers.

Quick Troubleshooting

Problem	Try this
Bag will not hold vacuum	Check for wrinkles, food/moisture in the seal area, or a puncture; clean, trim and reseal.
Roll end will not seal	Make a fresh straight cut; FoodSaver suggests trimming about 1/2 in from a compressed roll end.
Bag begins to melt	Allow the sealer to cool; FoodSaver advises waiting at least 20 seconds between seals when overheating occurs.

Manufacturer Support

FoodSaver Consumer Care: 1-877-777-8042. For current support, product guidance and manuals, visit FoodSaver's official support website.

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