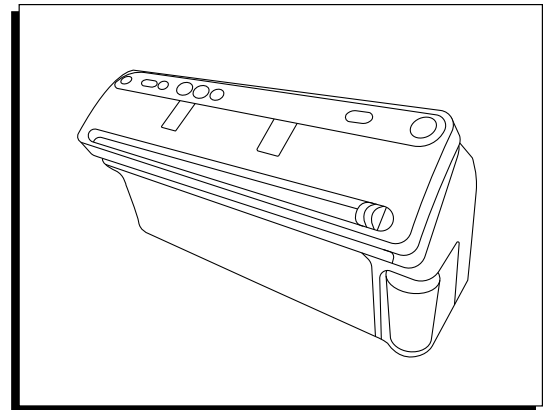
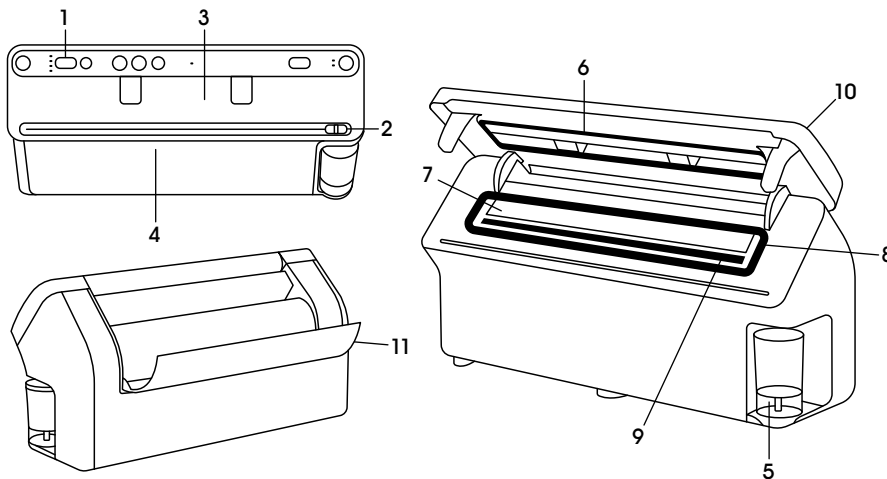


ULINE H-11398
FOODSAVER® VS5930
VACUUM SEALER

1-800-295-5510
uline.com



PARTS



#	DESCRIPTION
1	Control Buttons/Indicator Lights
2	Bag Cutter
3	Vacuum View Window
4	Vacuum Channel/Auto Bag Sensor
5	Retractable Handheld Sealer
6	Upper Gasket
7	Removable Drip Tray
8	Lower Gasket
9	Sealing Strip
10	Sealer Lid
11	Roll Storage Door

SAFETY

Read all instructions before using.



CAUTION! A short power cord is provided to reduce risks from entanglement or tripping over a longer cord. An extension cord may be used when marked electrical rating is no less than electrical rating of this sealer.



CAUTION! Do not put fingers or any foreign objects inside of vacuum view window while vacuum sealing.



WARNING! To reduce the risk of burns, fire and electric shock:

- Do not reach for an sealer that has fallen into water. Unplug immediately from receptacle.
- Do not use while bathing or in a shower.
- Do not place or store sealer where it is able to fall or be pulled into a tub or sink. Do not place in or drop into water or other liquids.
- Always unplug this sealer from the electrical outlet immediately after using.
- Unplug this sealer before cleaning.
- Do not use sealer on wet surfaces or outdoors.
- To protect against electric shock, do not immerse any part of sealer, power cord or plug in water or other liquids. Unplug from outlet when not in use and before cleaning.
- To disconnect, unplug power cord from electrical outlet. Do not disconnect by pulling on cord.
- Do not operate sealer with a damaged power cord or plug. Do not operate sealer if it malfunctions or is damaged in any way.
- Use sealer only for its intended use.
- Closely supervise children when using any electrical sealer. Do not allow sealer to be used as a toy.

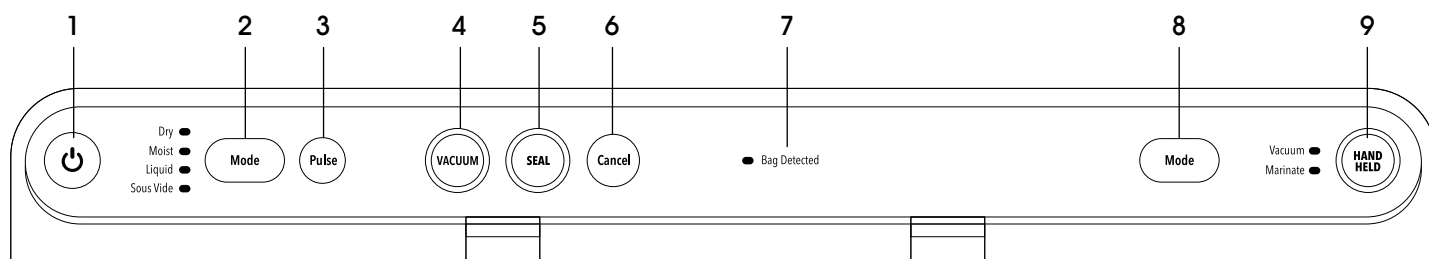
SAFETY CONTINUED


- Do not place on or near a hot gas or electric burner, or heated oven. Extreme caution must be used when moving products containing hot liquids.
- No cords should drape over counter or tabletop, where cords can be tripped over or pulled on unintentionally, especially by children.
- Lid closes automatically with force. Do not obstruct the lid from closing. Do not manually force the lid to close.
- For adult use only.
- For questions or more information, call Uline Customer Service at 1-800-295-5510.

HELPFUL TIPS

- At any time, the cancel button can be pressed and lid will open automatically.
- Vacuum sealing is NOT a substitute for the heat process of canning. Perishables still need to be refrigerated or frozen.
- For best results, use only with FoodSaver® bags, rolls, containers and accessories.
- 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.
- Avoid overfilling; always leave at least 3" 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 at least one additional inch of bag material for each time you plan to reuse bag.
- 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.
- 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.
- When 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 or mason jar instead of a FoodSaver® bag.
- When using accessories, remember to leave one inch of space at top.
- Pre-freeze fruits and blanch vegetables before vacuum sealing for best results.
- Wait 20 seconds between seals to allow sealer to cool.
- Never store lid in "Operate" position as gaskets may become compressed.

CONTROLS

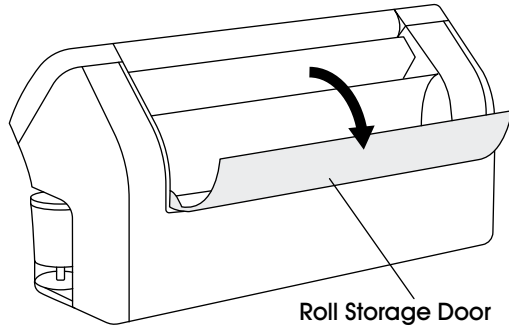


#	NAME	DESCRIPTION
1	Power Button	Press to turn sealer on and off. Once on and ready, the POWER button light will illuminate. The sealer will automatically power off after 12 minutes of inactivity.
2	Mode Button	Press to select custom setting before beginning vacuum sealing process. Indicator light will illuminate next to the custom setting that is pressed/desired. <ul style="list-style-type: none"> • Dry: For optimal vacuuming and sealing of dry foods (default setting). • Moist: For optimal vacuuming and sealing of moist or juicy foods. • Liquid: For optimal vacuuming and sealing of liquid foods like soups, sauces and salsas. (Max fill for quart bag: 1 quart. Max fill for gallon bag: 1/2 gallon of liquid.) • Sous Vide: For optimal vacuuming and sealing of bags to use in Sous Vide cooking. <p> IMPORTANT! Do not overfill bag with liquid.</p>
3	Pulse Button	Press and hold to manually control the vacuum function. Press SEAL button when ready to seal bag.
4	Vacuum Button	Press to begin vacuum sealing process. Button light will pulse during vacuuming.
5	Seal Button	Press to: <ul style="list-style-type: none"> • Create a seal when making bags using a FoodSaver® Roll. • Immediately stop the vacuum process (after VACUUM button has been pressed) and begin sealing the bag. • Create a seal on other general bags (such as a potato chip and cereal bags) to keep food sealed airtight.
6	Cancel Button	Press to immediately stop the current function and unlock the sealer lid.
7	Bag Detected Indicator Light	Illuminates once bag is inserted and sealer detects bag.
8	Handheld Accessory Mode Button	Press to select desired setting. Indicator light will illuminate next to chosen setting. <ul style="list-style-type: none"> • Vacuum: For use with FoodSaver® Zipper bags, Preserve & Marinate containers, bottle stoppers and other accessories using built-in retractable handheld sealer. Sealer will stop automatically once complete. • Marinate: For use with FoodSaver® Preserve & Marinate containers using built-in retractable handheld sealer. Vacuum pulse sequence takes about 12 minutes allowing for optimum flavor infusion in less time. Sealer will vacuum and release three times. Sealer will stop automatically once complete.
9	Handheld Accessory Button	Press to use built-in retractable handheld sealer. Button light will illuminate once pressed, sealer lid will shut and vacuum sealing process will begin. Button light pulses during vacuum or marinate process. Once complete, light goes steady then goes off.

INSTALLING A FOODSAVER® ROLL

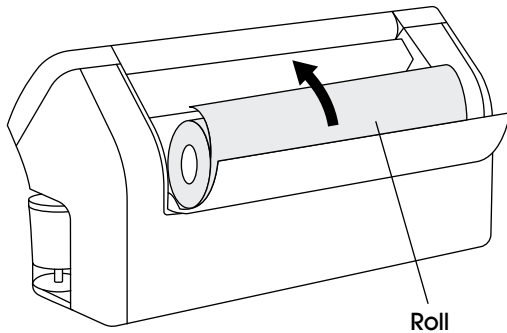
1. Pull open the built-in roll storage door in the back of the sealer. (See Figure 1)

Figure 1



2. Place roll into storage door with open end on top. (See Figure 2)

Figure 2



3. Open lid and thread end of roll forward, through the opening between the lid and sealer. Pull roll end to the front edge of the sealer. (See Figures 3-4)

Figure 3

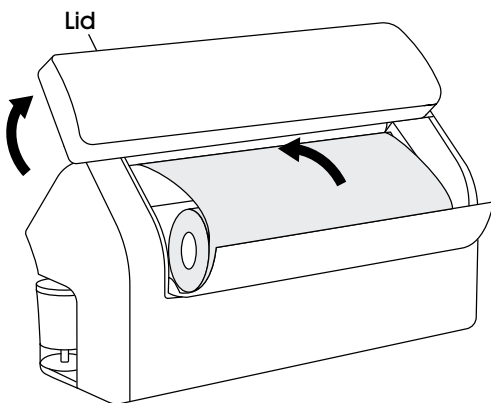
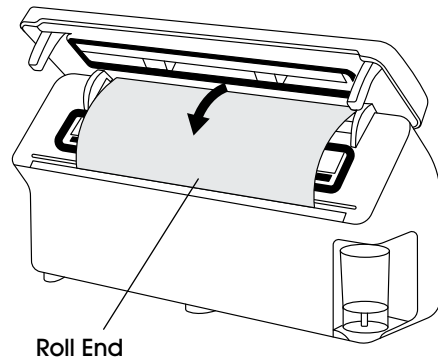


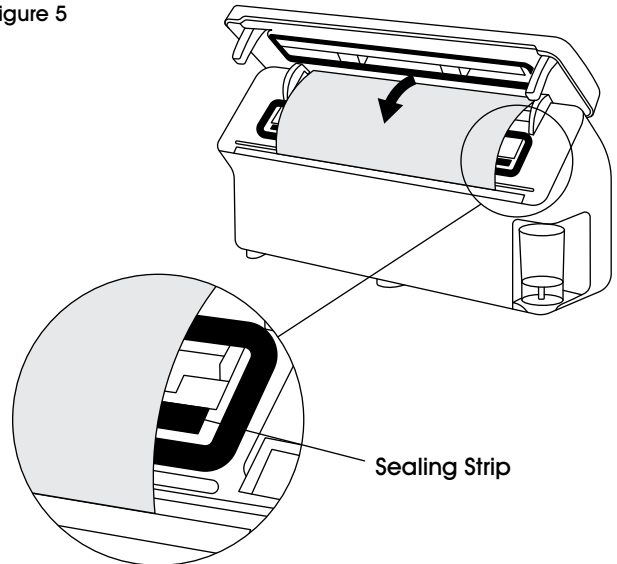
Figure 4



MAKING A BAG FROM A FOODSAVER® ROLL


1. Press **POWER** button to turn sealer on. **POWER** button and default mode selection lights will illuminate.
2. Thread end of roll forward through the opening on the back between lid and sealer.
3. Pull roll down just past the sealing strip. (See Figure 5)

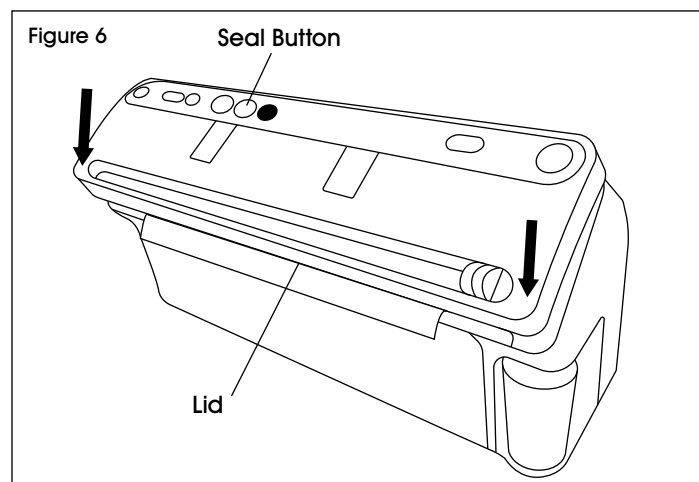
Figure 5



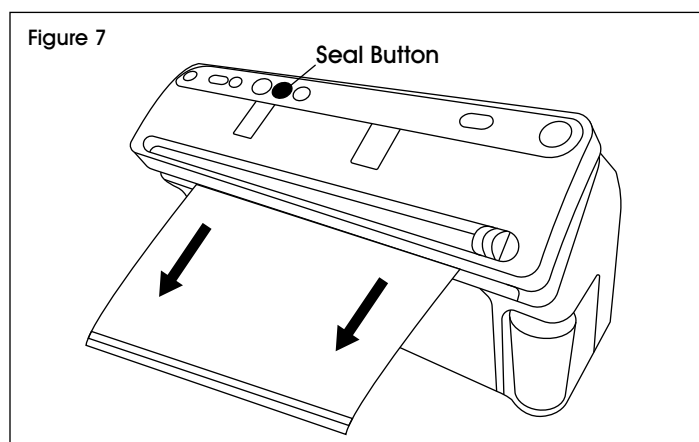
OPERATION CONTINUED

4. With two hands, firmly press down both sides of lid until sealer begins to automatically close and lock. (See Figure 6)
5. Press **SEAL** button and sealing the end of the bag will begin. Button light will pulse until complete and then light will turn off. (See Figure 6)

 **NOTE:** Sealer lid will automatically open once seal is complete.



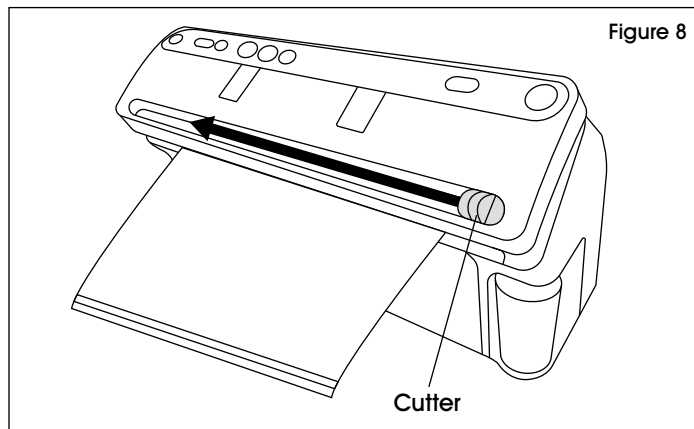
6. Pull out newly sealed end of roll to length of bag desired. (See Figure 7)



7. Repeat steps 4-5 to complete bag sealing.

8. While sealer is sealing, cut first bag by sliding the built-in cutter. (See Figure 8)


 **NOTE:** After making this first bag from the roll, the seal should already be made for the next bag.

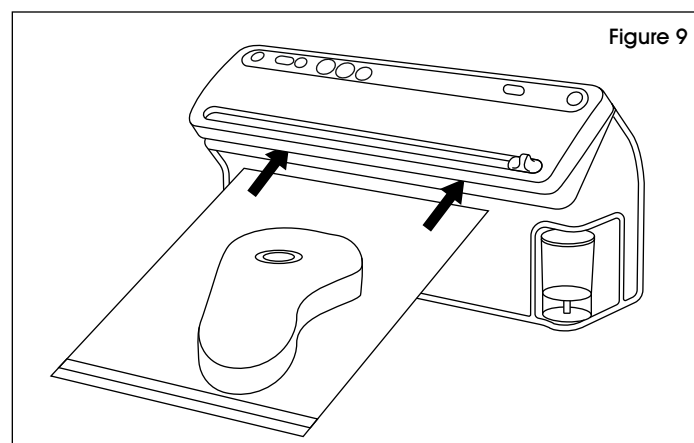


9. When finished making bag(s) from roll, open roll storage door and remove any excess roll so that no material is left inside the sealer.
10. Close roll storage door when finished.

VACUUM SEAL A FOODSAVER® BAG

1. Press **POWER** button to turn sealer on. **POWER** button and default mode selection lights will illuminate.
2. With sealer lid closed, slowly insert the open end of a filled bag through the bottom of the vacuum view window into drip tray. (See Figure 9)

 **IMPORTANT:** Center the bag in the middle of the sealer for best results.



OPERATION CONTINUED



CAUTION: Lid closes automatically. Remove hands or any other objects that may be obstructing the lid before closing. Do not manually force the lid to close.

- The sealer will automatically detect bag insertion and sealer lid will close and lock. Bag detected indicator light will blink then become steady to confirm the bag has automatically been sensed. **VACUUM** and **SEAL** button lights will blink.
- Press the **MODE** button to select desired vacuum mode depending on the food that is being vacuum sealed (dry, moist, liquid or sous vide).



NOTE: Indicator light will illuminate next to selected mode.

- Press **VACUUM** button to begin vacuum sealing process. **VACUUM** button light will pulse until complete.
- After vacuum is complete, **VACUUM** button light will go steady, and sealer will automatically begin sealing. **SEAL** button light will pulse until complete.



NOTE: When all lights flash. Drip tray is full. Empty to proceed.

- Once vacuumed and sealed, **VACUUM** and **SEAL** button lights will go steady then turn off. Sealer lid will automatically open and release the bag.
- Refrigerate, freeze or store as needed.

USING FOODSAVER® PRESERVE & MARINATE CONTAINERS

TO VACUUM SEAL

- Turn valve on container to "Vacuum".
- Press **POWER** button to turn sealer on. **POWER** button and default mode selection lights will illuminate.
- Pull out the built-in retractable handheld sealer to desired length. (See Figure 10)



CAUTION! Do not extend sealer hose beyond marked red line on hose.

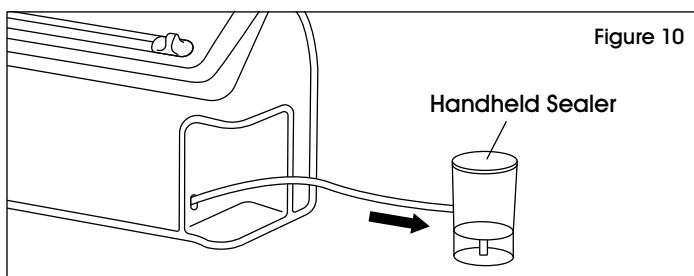


Figure 10

- Place end of handheld sealer over container valve. (See Figure 11)

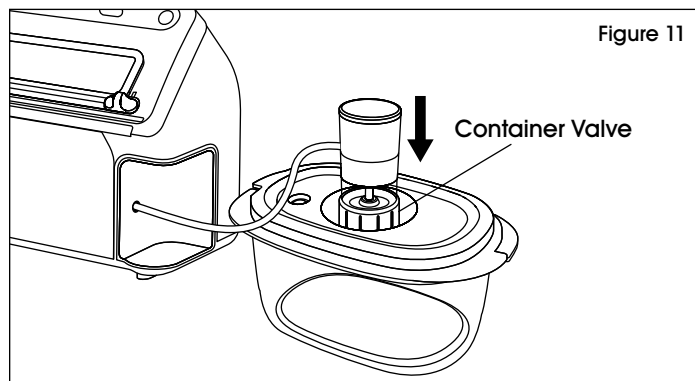


Figure 11

- On right side of sealer, press **MODE** button for handheld sealer once. Vacuum Mode is the default. Vacuum Mode indicator light will illuminate, and **HANDHELD** button will blink.
- Press **HANDHELD** button to begin vacuum. Sealer lid will automatically close. Hold handheld sealer in place on container. **HANDHELD** button light will pulse until complete.
- Sealer will automatically stop vacuuming once all air has been removed from container, and sealer lid will automatically open.
- To put handheld sealer back in sealer, gently pull out and hose will automatically retract.

TO MARINATE

- Turn valve on container to "Vacuum".
- Press **POWER** button to turn sealer on. **POWER** button and default mode selection lights will illuminate.
- Pull out the built-in retractable handheld sealer to desired length. (See Figure 12)



CAUTION! Do not extend beyond red line marked on hose.

- Remove clear bottom portion of handheld sealer from top handle by pulling apart with two hands. Insert the tip of the top half into container valve. (See Figures 13-14)

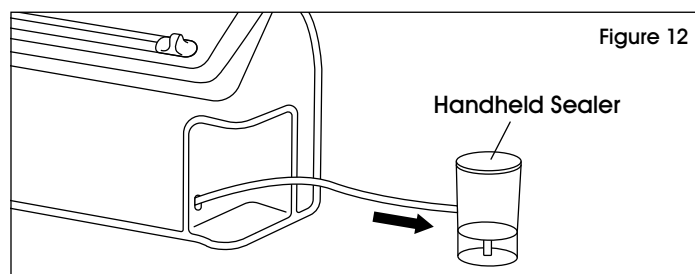


Figure 12

OPERATION CONTINUED

- On right side of sealer, press **MODE** button for handheld sealer twice. Marinate Mode indicator light will illuminate, and **HANDHELD** button will blink.
- Press **HANDHELD** button to begin. Sealer lid will

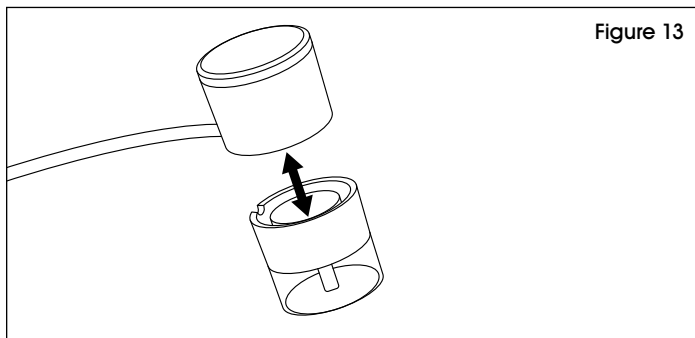


Figure 13

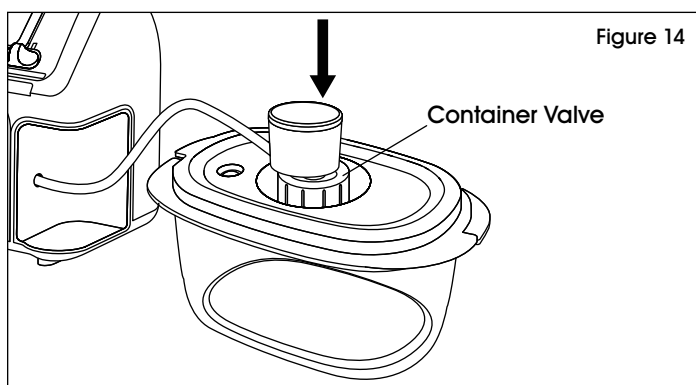


Figure 14

automatically close and begin marinating process. Sealer lid will automatically open during process and then close and lock again. **HANDHELD** button light will pulse until complete.

- Reconnect bottom of handheld sealer. Gently pull out hose to automatically retract.



IMPORTANT! Sealer will run for approximately 12 minutes. The sealer will vacuum, then stop vacuuming and open lid, then close again and begin vacuuming a total of three times. Do not interrupt this process even if you think sealer has canceled.



IMPORTANT! During marinating, ensure the handheld sealer hose remains clear of lid. When sealer lid opens and closes during marinating, do not let hose get caught between lid and sealer.

VACUUM SEAL WITH FOODSAVER® ACCESSORIES

FOR ZIPPER BAGS

- Prepare zipper bags according to guidelines included with bag purchase. Ensure bag is thoroughly zipped shut.



NOTE: Ensure no food is under the valve and press zipper closed while bag is laying on a flat surface.

- Press **POWER** button to turn sealer on. **POWER** button and default mode selection lights will illuminate.
- Pull out the built-in retractable handheld sealer to desired length.



CAUTION! When pulling hose, do not extend beyond red line marked on hose.

- Place end of handheld sealer over zipper bag valve. (See Figure 15)

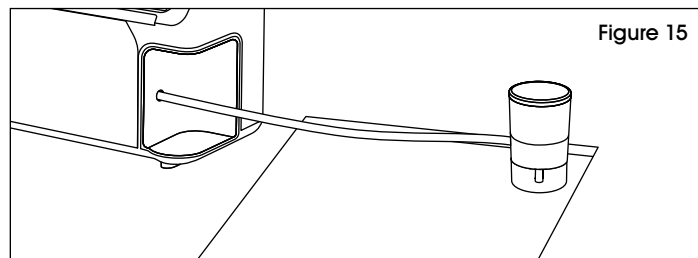


Figure 15

- On right side of sealer, press **MODE** button for handheld sealer once. Vacuum Mode is the default. Vacuum Mode indicator light will illuminate, and **HANDHELD** button will blink.
- Press **HANDHELD** button to begin vacuum. Sealer lid will automatically close. Hold handheld sealer in place on bag. **HANDHELD** button light will pulse until complete.
- Sealer will automatically stop vacuuming once all air has been removed from bag, and sealer lid will automatically open.
- To put handheld sealer back in sealer, gently pull out and hose will automatically retract.

OPERATION CONTINUED

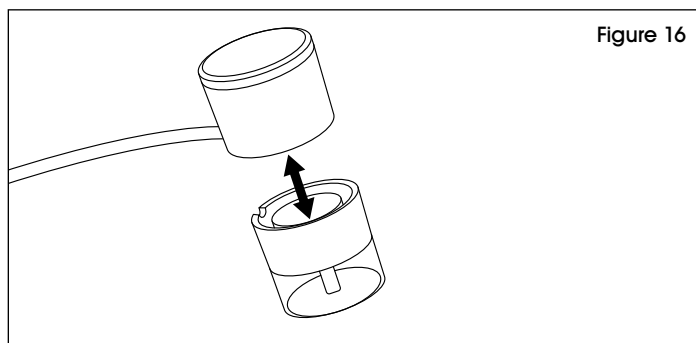
FOR JAR SEALERS AND BOTTLE STOPPERS

1. Prepare accessory according to guidelines included with accessory purchase.
2. Press **POWER** button to turn sealer on. **POWER** button and default mode selection lights will illuminate.
3. Pull out the built-in retractable handheld sealer to desired length.

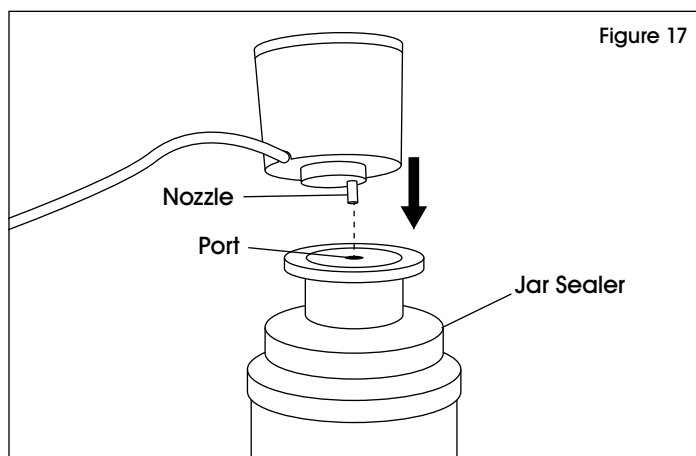


CAUTION! When pulling hose, do not extend beyond red line marked on hose.

4. Remove clear bottom portion of handheld sealer from top handle by pulling apart with two hands. (See Figure 16)



5. Insert nozzle tip on top half of sealer into the port on the jar sealer or bottle stopper. (See Figure 17)



6. On right side of sealer, press **MODE** button for handheld sealer once. Vacuum Mode is the default. Vacuum Mode indicator light will illuminate, and **HANDHELD** button will blink.
7. Press **HANDHELD** button to begin vacuum. Sealer lid will automatically close. Hold handheld sealer in place on jar sealer or bottle stopper. **HANDHELD** button light will pulse until complete.
8. Sealer will automatically stop vacuuming once all air has been removed from container, and sealer lid will automatically open.
9. To put handheld sealer back in sealer, gently pull out and hose will automatically retract.



NOTE: Foodsaver® jar sealers are for use with Ball® and Kerr brand mason jars only. This is not a replacement for traditional canning methods. If food is perishable, it should be refrigerated.



IMPORTANT! Do not include screw bands when vacuum sealing jars.

TO RELEASE VACUUM

- For mason jars: Wedge spoon between mason jar lid and highest part of threaded rim and twist gently.
- For bottle stoppers: Twist and pull up on bottle stopper.

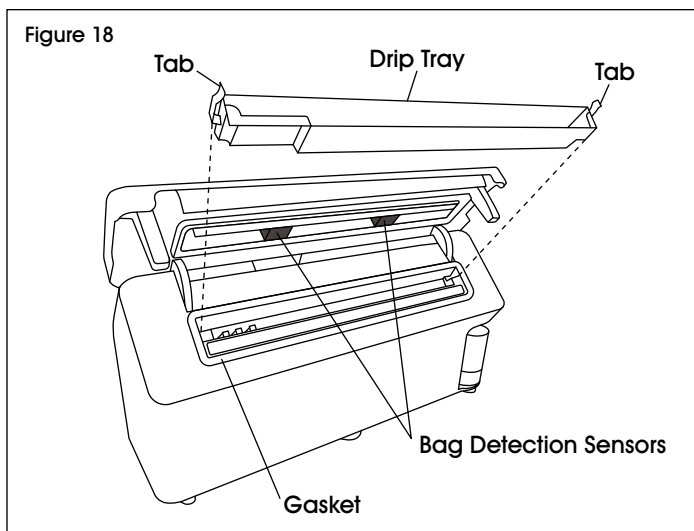
MAINTENANCE

CLEANING



IMPORTANT! Remove power cord from electrical outlet. Do not immerse in liquid.

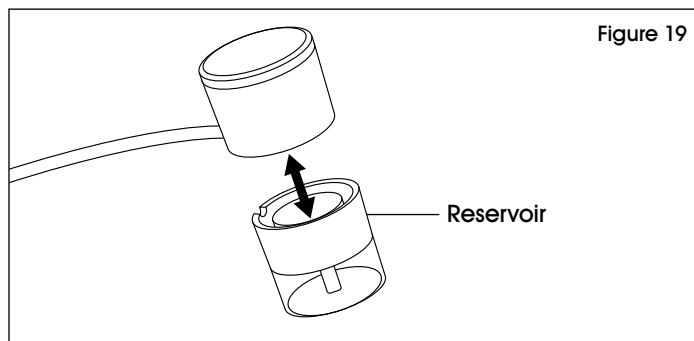
- When all lights flash, the drip tray is full. Vacuum and seal functions will function normally after drip tray is emptied.
- Check gaskets and around drip tray to ensure they are free from food materials. Wipe off upper and lower gaskets with warm soapy cloth if needed. (See Figure 18)
- Wipe off bag detection sensors on the underside of sealer lid. (See Figure 18)
- Empty drip tray after each use. To remove, push in the tabs on each side of the drip tray and lift up and out. Wash in warm soapy water or place on top rack of dishwasher. Check for food residue in drip tray slot and clean if needed. Dry thoroughly before reinserting into sealer. (See Figure 18)



water. Air dry before replacing. To remove reservoir from handheld sealer, hold top portion firmly and pull lower reservoir down and off. (See Figure 19)



NOTE: Always clean after each use when fluid is visible.



CLEANING HANDHELD SEALER RESERVOIR

Empty reservoir after each use. Wash in warm soapy

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