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> [FoodSaver V4400 2-in-1 Vacuum Sealer Machine User Manual](#)

## FoodSaver V4400

# FoodSaver V4400 2-in-1 Vacuum Sealer Machine User Manual

Model: V4400

## INTRODUCTION

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The FoodSaver V4400 2-in-1 Automatic Vacuum Sealing System offers versatile food preservation by combining both a standard vacuum sealer and a convenient handheld sealer. This system is designed to make vacuum sealing effortless, ensuring your food remains fresh and flavorful for extended periods. Its automatic bag detection and sealing process simplifies operation, while the retractable handheld sealer provides flexibility for use with zipper bags, containers, and canisters without requiring additional attachments.

This manual provides comprehensive instructions for setting up, operating, maintaining, and troubleshooting your FoodSaver V4400 to help you maximize its benefits.

## IMPORTANT SAFETY INFORMATION

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Please read all instructions carefully before using the FoodSaver V4400. Keep this manual for future reference.

- Do not immerse the appliance in water or other liquids.
- Do not operate the appliance with a damaged cord or plug.
- Always unplug the appliance when not in use or before cleaning.
- Keep out of reach of children.
- Use only FoodSaver brand bags, rolls, and accessories for optimal performance and safety.
- This appliance is for household use only.
- Ensure the appliance is placed on a stable, flat surface during operation.
- The FoodSaver V4400 is ETL or UL certified by Nationally Recognized Test Laboratories (NRTLs) for compliance with applicable product safety test standards.

## PRODUCT OVERVIEW

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Figure 1: FoodSaver V4400 2-in-1 Vacuum Sealer Machine.



Figure 2: Key features of the FoodSaver V4400, including the retractable handheld sealer, 1-touch operation, Dry/Moist food setting, dishwasher-safe drip tray, and auto bag detection & sealing.

### Included Accessories

# Everything you need to get started



- (1) 11" x 10' inches vacuum seal roll
- (3) 1-quart vacuum seal bags
- (2) 1-gallon vacuum seal bags
- (3) 1-quart vacuum zipper bags
- (2) 1-gallon zipper bags

Figure 3: Contents of the FoodSaver V4400 Starter Kit, including vacuum seal rolls and bags.

- (1) 11" x 10' vacuum seal roll
- (3) 1-quart vacuum seal bags
- (2) 1-gallon vacuum seal bags

- (3) 1-quart vacuum zipper bags
- (2) 1-gallon zipper bags

## SETUP

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1. **Unpack the Appliance:** Carefully remove the FoodSaver V4400 and all accessories from the packaging.
2. **Placement:** Place the appliance on a clean, dry, flat surface. Ensure there is enough space around the unit for proper operation.
3. **Power Connection:** Plug the power cord into a standard electrical outlet.
4. **Initial Cleaning:** Before first use, wipe down the exterior of the unit with a damp cloth. The removable drip tray should be washed with warm, soapy water.
5. **Roll Storage and Cutter:** The unit features built-in roll storage and a cutter. Open the lid to access the roll storage compartment and insert a FoodSaver vacuum seal roll. Use the integrated cutter bar to create custom-sized bags.

## OPERATING INSTRUCTIONS

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### Using the Automatic Vacuum Sealer



Figure 4: Step-by-step guide for using the automatic vacuum sealing function.

- 1. Prepare the Bag:** Place the food item into a FoodSaver vacuum seal bag. Ensure there is at least 3 inches of space between the food and the top of the bag.
- 2. Insert the Bag:** Open the vacuum channel lid. Place the open end of the bag into the vacuum channel. The automatic bag detection feature will sense the bag.
- 3. Automatic Sealing:** The machine will automatically begin the vacuum and sealing process. LED light indicators will guide you through the progress.
- 4. Moisture Detection:** The smart technology automatically detects moisture and switches to the correct mode (Dry/Moist) to ensure an airtight seal.
- 5. Completion:** Once the process is complete, the vacuum and seal indicators will turn off. You can then remove the sealed bag.

### Using the Retractable Handheld Sealer

The retractable handheld sealer is ideal for use with FoodSaver zipper bags, containers, and canisters.

- 1. Extend the Handheld Sealer:** Gently pull the handheld sealer hose from its storage slot.

2. **Connect to Accessory:** Attach the handheld sealer nozzle firmly to the accessory port on the FoodSaver zipper bag, container, or canister.
3. **Activate Vacuum:** Press the "Accessory" or "Marinate" button on the control panel. The machine will begin to remove air.
4. **Monitor Progress:** The vacuum process will stop automatically when an optimal vacuum level is reached.
5. **Release and Retract:** Once complete, remove the handheld sealer from the accessory and retract the hose back into its storage slot.



Figure 5: The FoodSaver V4400 in a kitchen setting, demonstrating its use for sealing various food items like fruits, nuts, and vegetables.

## MAINTENANCE

- **Cleaning the Drip Tray:** The patented removable drip tray catches any overflow liquid and is dishwasher safe. Remove the tray and wash it after each use, especially when sealing moist foods.
- **Cleaning the Exterior:** Wipe the exterior of the appliance with a damp cloth and mild soap. Do not use abrasive cleaners or immerse the unit in water.
- **Cleaning the Gaskets:** Periodically inspect and clean the foam gaskets around the vacuum channel. Wipe them with a damp cloth to ensure a proper seal.
- **Storage:** Store the FoodSaver V4400 in a clean, dry place when not in use. Ensure the lid is unlatched to prevent compression of the gaskets, which can affect sealing performance over time.

## TROUBLESHOOTING

Problem	Possible Cause	Solution
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Problem	Possible Cause	Solution
Machine does not vacuum.	Lid not properly closed; Bag not correctly placed in vacuum channel; Gaskets are dirty or worn.	Ensure lid is fully closed and latched. Reposition bag so open end is fully inside the vacuum channel. Clean or replace gaskets if necessary.
Bag does not seal properly.	Seal bar is dirty; Bag is wrinkled in sealing area; Too much moisture in bag.	Clean the seal bar. Smooth out any wrinkles in the bag before sealing. Pre-freeze moist foods or place a paper towel inside the bag to absorb excess moisture.
Vacuum is weak or inconsistent.	Drip tray is full; Handheld sealer hose not properly connected.	Empty and clean the drip tray. Ensure the handheld sealer hose is securely attached to the accessory port.
Machine stops mid-cycle.	Overheating due to continuous use.	Allow the machine to cool down for 20 minutes before resuming use.

## SPECIFICATIONS

- **Brand:** FoodSaver
- **Model Number:** V4400
- **Material:** Plastic
- **Color:** Silver/Black
- **Product Dimensions (L x W x H):** 11" x 20" x 12"
- **Item Weight:** 10 Pounds
- **Operation Mode:** Automatic
- **Wattage:** 800 watts
- **UPC:** 053891105590
- **Manufacturer:** Jarden Consumer Solutions
- **Country of Origin:** China
- **First Available Date:** May 29, 2013
- **Certifications:** ETL or UL Certified

## WARRANTY AND SUPPORT

The FoodSaver V4400 is backed by a **5-Year Limited Warranty**. This warranty covers defects in material and workmanship under normal household use.

For warranty claims, technical support, or to purchase additional accessories, please contact FoodSaver Customer Service. Refer to the official FoodSaver website for the most current contact information.

You can also refer to the official User Manual PDF for more detailed information [Download User Manual \(PDF\)](#)

