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FoodSaver FM5200015

FoodSaver Vacuum Sealer Machine User Manual

MODEL: FM5200015

BRAND: FOODSAVER

INTRODUCTION AND OVERVIEW

The FoodSaver FM5200 automatic vacuum sealer system is designed to extend the freshness of your food up to 5 times longer than traditional storage methods. This innovative system streamlines the bag-making process, reducing steps by 50% and minimizing roll waste by over 30% compared to earlier FoodSaver models. It offers versatile 2-in-1 functionality for freezer, refrigerator, and pantry storage, and includes a convenient handheld sealer for FoodSaver zipper bags, canisters, and containers, also enabling quick food marination.



The FoodSaver FM5200 system efficiently seals food for extended freshness.

Key Features:

- **Extended Food Freshness:** Preserves food up to 5x longer, preventing freezer burn and spoilage.
- **Express Bag Maker:** Reduces bag-making steps by 50% with an automatic next-bag prep feature.
- **Convenient Usage:** Features an easy-view vacuum window, open roll storage, and LED light indicators for guided operation.
- **Consistent Sealing:** Equipped with dual heat-sealing strips for optimal vacuum and airtight seals.
- **Automatic Moisture Detection:** Smart technology adjusts sealing mode for wet or dry foods, with a removable, dishwasher-safe drip tray.
- **Versatile Handheld Sealer:** Ideal for FoodSaver zipper bags, canisters, and containers, and for rapid marination.

SETUP

Before first use, ensure the appliance is clean and all packaging materials are removed. Place the FoodSaver FM5200 on a flat, stable surface.

Installing a Vacuum Seal Roll:

1. Open the lower tray of the unit.
2. Insert the vacuum seal roll into the designated roll storage area, ensuring the roll feeds smoothly towards the front of the unit.
3. Pull the bag material forward to the white line, ensuring it is flat and wrinkle-free.
4. Close the lower tray and turn the lever to the seal position to create the first seal of your custom bag.

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

Proper installation of the vacuum seal roll is crucial for optimal performance.

OPERATING INSTRUCTIONS

Making a Custom Bag:

1. After sealing one end of the roll (as per setup), pull the bag material to the desired length for your food item.
2. Use the integrated slide cutter to cut the bag from the roll.
3. Your custom-sized bag is now ready for filling.



Steps for creating a custom-sized vacuum seal bag.

Vacuum Sealing Food:

1. Place your food item into the open end of the custom-made bag, leaving at least 3 inches of space from the top.
2. Insert the open end of the bag into the vacuum channel under the vacuum and seal bar. Ensure the bag is flat and free of wrinkles.
3. Press down firmly on both sides of the vacuum and seal bar until it clicks into place.
4. The machine will automatically detect moisture and begin the vacuuming process. The LED indicators will guide you.
5. Once vacuuming is complete, the machine will automatically seal the bag. The seal light will turn off when

finished.

6. Release the vacuum and seal bar and remove your sealed food item.

FM5200

HOW TO USE



1

Turn lever to unlock position and **pull** bag from bag dispenser area to desired length



2

Turn unlock/seal lever to seal position. This creates the first seal of the next bag



3

Slide bag cutter across to get your current bag



**Retractable Handheld
Accessory Included**

Use with vacuum zipper bags and containers*

*Sold separately

The automatic vacuum and seal process for preserving food.

Using the Handheld Sealer:

The integrated handheld sealer is perfect for FoodSaver zipper bags, containers, and canisters.

1. Pull out the handheld sealer hose from its storage compartment.
2. Attach the handheld sealer to the designated port on the FoodSaver zipper bag or container.
3. Press the 'Accessory' button on the control panel to begin vacuuming.
4. The sealer will automatically stop when the optimal vacuum level is reached.
5. Return the handheld sealer hose to its storage.



The handheld sealer provides convenient vacuum sealing for various FoodSaver accessories.

MAINTENANCE

Regular cleaning ensures optimal performance and longevity of your FoodSaver FM5200.

Cleaning the Drip Tray:

The patented removable drip tray catches any overflow liquid and is dishwasher safe. Remove the tray and wash it with warm, soapy water or place it in the dishwasher for thorough cleaning. Ensure it is completely dry before reinserting.

Cleaning the Sealing Area:

Wipe down the vacuum channel and sealing strips with a damp cloth after each use, especially if sealing moist foods. This prevents residue buildup that could affect future seals. Do not immerse the unit in water.

TROUBLESHOOTING

If you encounter issues with your FoodSaver FM5200, refer to the common problems and solutions below:

Machine Not Vacuuming Properly:

- Ensure the bag is placed correctly within the vacuum channel and is flat.
- Check that the vacuum and seal bar is firmly pressed down until it clicks.
- Verify there are no wrinkles or debris on the sealing strips or in the vacuum channel.
- Make sure there is sufficient space (at least 3 inches) between the food and the top of the bag.

Bag Not Sealing:

- Confirm the sealing strips are clean and free of food particles or moisture.
- Ensure the correct food setting (Dry/Moist) is selected for your food type.
- Allow the sealing strip to cool down for 20 seconds between seals if performing multiple seals consecutively.

Liquid Overflow:

- If sealing moist foods, ensure the removable drip tray is properly installed to catch any liquids.
- For very moist or juicy foods, consider pre-freezing them for a short period before vacuum sealing to minimize liquid transfer.

SPECIFICATIONS

Feature	Detail
Brand	FoodSaver
Model Number	FM5200015
Material	Stainless Steel
Color	Silver
Product Dimensions	17.6"L x 9.3"W x 9.6"H
Power Source	HandHeld
Operation Mode	Automatic
Wattage	126
Voltage	120 Volts
Item Weight	8.73 pounds
Date First Available	October 27, 2016

WARRANTY & SUPPORT

The FoodSaver FM5200 is backed by a 5-year limited warranty, ensuring quality and durability. For detailed information regarding warranty coverage or for additional support, please refer to the official user manual PDF. Official User Manual (PDF): [Download Here](#)