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FoodSaver VS1190X

FoodSaver VS1190X Compact Vacuum Sealing Machine User Manual

Model: VS1190X | Brand: FoodSaver

INTRODUCTION

The FoodSaver VS1190X Compact Vacuum Sealing Machine is designed to preserve food freshness up to five times longer than traditional storage methods. This compact appliance efficiently removes air and seals in flavors, helping to reduce food waste and save space. It is ideal for small kitchens and for preparing meals in advance.

IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should always be followed to reduce the risk of fire, electric shock, and/or injury to persons, including the following:

- Read all instructions before using this product.
- Do not operate the appliance with a damaged cord or plug.
- Do not immerse the appliance in water or other liquid.
- Close supervision is necessary when any appliance is used by or near children.
- Unplug from outlet when not in use and before cleaning.
- Do not use outdoors.
- Use only FoodSaver brand bags, rolls, and accessories.

PRODUCT COMPONENTS

The FoodSaver VS1190X package includes the following items:

- 1 FoodSaver VS1190X Compact Vacuum Sealing Machine
- 1 Handheld Accessory Hose
- 1 Vacuum Sealing Roll (20 cm x 6.7 m)
- 5 Small Vacuum Sealing Bags (0.94 liter)
- 1 Instruction Manual
- Removable Dishwasher-Safe Drip Tray

SETUP

1. **Unpack the Appliance:** Carefully remove the FoodSaver VS1190X from its packaging. Retain all packaging materials for future storage or transport.
2. **Place on a Flat Surface:** Position the machine on a clean, dry, and flat surface. Ensure there is enough space around the unit for operation.
3. **Plug In:** Connect the power cord to a suitable electrical outlet. The indicator light may illuminate, indicating the unit is ready.
4. **Prepare Drip Tray:** Ensure the removable drip tray is correctly inserted into its designated slot. This tray collects any overflow liquids during the vacuum sealing process.



The FoodSaver VS1190X machine actively vacuum sealing salmon fillets in a bag.

OPERATING INSTRUCTIONS

1. Vacuum Sealing with Bags

1. **Prepare the Bag:** Place the food item inside a FoodSaver vacuum seal bag. Ensure at least 7-10 cm (3-4 inches) of space between the food and the top of the bag.
2. **Position the Bag:** Open the lid of the vacuum sealer. Place the open end of the bag into the vacuum channel, ensuring it lies flat and smooth.
3. **Close and Lock:** Close the lid firmly until you hear a click, indicating it is locked.
4. **Start Sealing:** Press the "Vacuum & Seal" button. The machine will automatically remove air from the bag and then heat-seal it.
5. **Release:** Once the process is complete and the indicator light turns off, press the "Open" button to release the lid and remove the sealed bag.



Operating the FoodSaver VS1190X to vacuum seal fresh asparagus.



Vacuum sealing meat patties using the FoodSaver VS1190X.

2. Using the Accessory Hose for Canisters and Zipper Bags

1. **Attach Hose:** Insert one end of the accessory hose into the accessory port on the FoodSaver machine.

2. **Connect to Container:** Connect the other end of the hose to the vacuum port on your FoodSaver canister or zipper bag.
3. **Start Vacuum:** Press the "Accessory" button (or similar button for external vacuuming). The machine will remove air from the container.
4. **Release:** Once the vacuum process is complete, the machine will stop automatically. Remove the hose from both the appliance and the container.

MAINTENANCE AND CLEANING

- **Cleaning the Unit:** Always unplug the appliance before cleaning. Wipe the exterior of the machine with a damp cloth and mild soap. Do not use abrasive cleaners.
- **Cleaning the Drip Tray:** The removable drip tray is dishwasher-safe. For manual cleaning, wash with warm, soapy water and rinse thoroughly. Ensure it is completely dry before reinserting.
- **Cleaning the Gaskets:** Periodically check the foam gaskets around the vacuum channel for food debris. Wipe clean with a damp cloth.



Various foods preserved using the FoodSaver vacuum sealing machine, ready for storage.

TROUBLESHOOTING

Problem	Possible Cause	Solution
Machine does not turn on.	Not plugged in; power outlet not working.	Ensure the power cord is securely plugged into a working electrical outlet.
Machine is vacuuming but not sealing.	Seal bar is not heating; bag is wet near the seal area.	Ensure the bag opening is dry. Allow the machine to cool down if used continuously.
Air is not being removed from the bag.	Bag not properly placed; vacuum channel or gaskets are dirty/damaged.	Reposition the bag. Clean or inspect the vacuum channel and gaskets for debris or damage. Ensure the lid is fully locked.
Vacuum seal loses over time.	Puncture in the bag; insufficient seal.	Inspect the bag for punctures. Re-seal the bag, ensuring a clean, flat seal.

SPECIFICATIONS

- **Brand:** FoodSaver
- **Model Number:** VS1190X
- **Color:** Silver and Black
- **Product Dimensions (L x W x H):** 17.5 x 35.8 x 18 cm
- **Weight:** 1.45 Kilograms
- **Power:** 90 Watts
- **Voltage:** 240 Volts
- **Material:** Metal, Plastic
- **Operating Mode:** Automatic
- **Power Source:** Corded Electric
- **Country of Origin:** China



The compact design of the FoodSaver VS1190X, highlighting its dimensions for easy storage.

WARRANTY AND SUPPORT

The FoodSaver VS1190X Compact Vacuum Sealing Machine comes with a **2-year warranty** from the date of purchase. Please retain your proof of purchase for warranty claims.

For technical assistance, troubleshooting not covered in this manual, or warranty service, please contact FoodSaver Customer Support. Contact information can typically be found on the official FoodSaver website or on the product packaging.

When contacting support, please have your model number (VS1190X) and date of purchase readily available.

