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FoodSaver FFC026X

FoodSaver Preserve & Marinate Vacuum Containers User Manual

Model: FFC026X

INTRODUCTION

The FoodSaver Preserve & Marinate Vacuum Containers are designed to extend the freshness of your food and efficiently marinate ingredients. These containers feature two distinct settings: one for preserving food by creating a vacuum seal, and another for rapid marination. They are compatible with all FoodSaver vacuum sealing machines (sold separately).

PRODUCT OVERVIEW

This set includes three transparent/black containers with capacities of 0.7 L, 1.2 L, and 1.8 L. They are constructed from durable Tritan material, known for being break-proof, chip-proof, and resistant to stains and odors. The lids are designed with a vacuum indicator and flexible hooks for easy opening.

Key Features:

- Airtight protection for extended food freshness in refrigerator, freezer, or pantry.
- Compatible with all FoodSaver vacuum sealing machines (sold separately).
- Efficient seal with a vacuum indicator on the lid to confirm vacuum achievement.
- Stackable design for optimized storage and kitchen organization.
- Durable Tritan construction: break-proof, chip-proof, stain, and odor resistant.
- Flexible lids with hooks for convenient opening.



Image: A set of FoodSaver vacuum containers, showcasing their transparent design and various sizes, filled with different food items.

SETUP

1. **Unpack:** Carefully remove all containers and lids from the packaging.
2. **Initial Cleaning:** Before first use, wash all containers and lids with warm, soapy water or place them in the dishwasher. Ensure they are completely dry before use.
3. **Inspect:** Check the silicone gaskets on the lids and the container rims for any debris or damage that could prevent a proper seal.

OPERATING INSTRUCTIONS

Using for Food Preservation:

1. **Prepare Food:** Place the food item into the container. Do not overfill; leave at least one inch of space from the rim.
2. **Position Lid:** Place the lid securely on the container, ensuring the edges are aligned.
3. **Set Valve:** Locate the valve on the lid. For preservation, ensure the valve is set to the "VACUUM" position (usually indicated by an icon or text).
4. **Vacuum Seal:** Connect your FoodSaver vacuum sealing machine's accessory hose (sold separately) to the valve on the container lid. Activate the vacuum function on your machine. The vacuum indicator on the lid will depress when a full vacuum is achieved.

5. **Store:** Once sealed, disconnect the hose. The container is now ready for storage in the refrigerator, freezer, or pantry.

Using for Marination:

1. **Prepare Ingredients:** Place the meat, fish, or vegetables and your marinade into the container.
2. **Position Lid:** Place the lid securely on the container.
3. **Set Valve:** Rotate the valve on the lid to the "MARINATE" position (usually indicated by an icon or text).
4. **Vacuum Seal:** Connect your FoodSaver vacuum sealing machine's accessory hose to the valve. Activate the vacuum function. The vacuum process will rapidly infuse the marinade into the food.
5. **Marinate:** Allow the food to marinate for the desired time, typically much shorter than traditional methods due to the vacuum.

Opening the Container:

To open a vacuum-sealed container, gently lift the flexible hooks on the lid to release the vacuum. The lid will then lift off easily.



Image: A FoodSaver container being vacuum-sealed by a FoodSaver machine, demonstrating the connection point for the accessory hose.

MAINTENANCE AND CARE

- **Cleaning:** The FoodSaver vacuum containers and lids are dishwasher safe. For best results, place them on the top rack of your dishwasher. Alternatively, they can be hand-washed with warm, soapy water.
- **Drying:** Ensure all parts, especially the silicone gaskets and valve area, are completely dry before reassembling or storing to prevent mold or mildew.
- **Storage:** Containers are stackable when empty to save space. Store lids separately or loosely on top of containers.
- **Microwave Use:** Containers are microwave safe. When microwaving, always release the vacuum seal first by lifting the lid hooks. Do not heat sealed containers in the microwave.

TROUBLESHOOTING

Container Not Holding Vacuum:

- **Check Lid Alignment:** Ensure the lid is properly seated and aligned with the container rim.
- **Inspect Gasket:** Remove the silicone gasket from the lid and clean it thoroughly. Check for any tears, cracks, or food particles that might be preventing a seal. Reinsert the gasket firmly.
- **Clean Valve:** Ensure the valve on the lid is clean and free of any food debris.
- **Food Placement:** Make sure no food particles are on the rim of the container or the gasket, as this can break the seal.
- **Valve Position:** Confirm the valve is set to the "VACUUM" position for preservation.

Difficulty Opening Container:

- **Release Vacuum:** Ensure the vacuum seal has been fully released by gently lifting the flexible hooks on the lid.

SPECIFICATIONS

Feature	Detail
Product Name	FoodSaver Preserve & Marinate Vacuum Containers
Model Number	FFC026X
Capacities	0.7 Liters, 1.2 Liters, 1.8 Liters (Set of 3)
Material	Tritan Plastic (BPA Free)
Color	Transparent/Black
Product Dimensions (Overall Package)	12.71"L x 9.13"W x 6.14"H
Item Weight (Overall Package)	2.53 pounds (1.15 Kilograms)
Recommended Uses	Food Preservation, Marinating, Takeout
Special Features	Odor Resistant, Stackable
Care Instructions	Dishwasher Safe (Top Rack Recommended)

Feature	Detail
Microwave Safe	Yes (Release vacuum before microwaving)
Closure Type	Snap
Manufacturer	Newell Brands

WARRANTY AND SUPPORT

For detailed warranty information and customer support, please refer to the documentation included with your product or visit the official FoodSaver website.

[Visit FoodSaver Official Website](#)

