FoodSaver®

THE #1 VACUUM SEALING SYSTEM

User Guide



For more usage tips and safety information, please refer to this Reference Guide or visit our website.

AU: foodsaver.com.au 1300 881 861

NZ: foodsaver.co.nz 0800 786 232

VS7850

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Important Safeguards

Read the instructions carefully. For your own safety, always follow these precautions when using this FoodSaver® appliance.

Sunbeam is very safety conscious when designing and manufacturing consumer products, but it is essential that the product user also exercise care when using an electrical appliance. Listed below are precautions which are essential for the safe use of an electrical appliance:

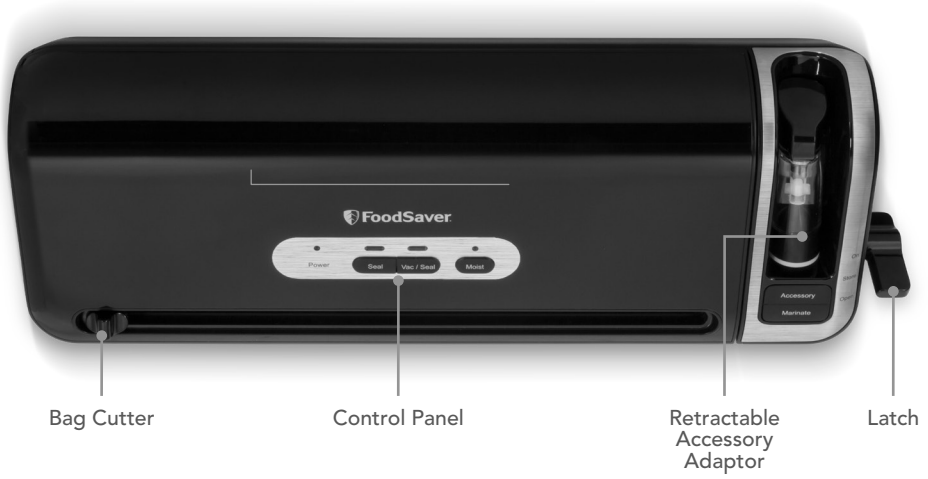
- Read carefully and save all the instructions provided with an appliance.
- Always turn the power off at the power outlet before you insert or remove a plug. Remove by grasping the plug - do not pull on the cord.
- Turn the power off and remove the plug when the appliance is not in use and before cleaning.
- Do not use your appliance with an extension cord unless this cord has been checked and tested by a qualified technician or service person.
- Always use your appliance from a power outlet of the voltage (A.C. only) marked on the appliance.
- This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
- Children should be supervised to ensure that they do not play with the appliance.
- The temperature of accessible surfaces may be high when the appliance is operating.
- Never leave an appliance unattended while in use.
- Do not use an appliance for any purpose other than its intended use.
- Do not place an appliance on or near a hot gas flame, electric element or on a heated oven.
- Do not place on top of any other appliance.
- Do not let the power cord of an appliance hang over the edge of a table or bench top or touch any hot surface.
- Do not operate any electrical appliance with a damaged cord or after the appliance has been damaged in any manner. If damage is suspected, return the appliance to the nearest Sunbeam Appointed Service Centre for examination, repair or adjustment.

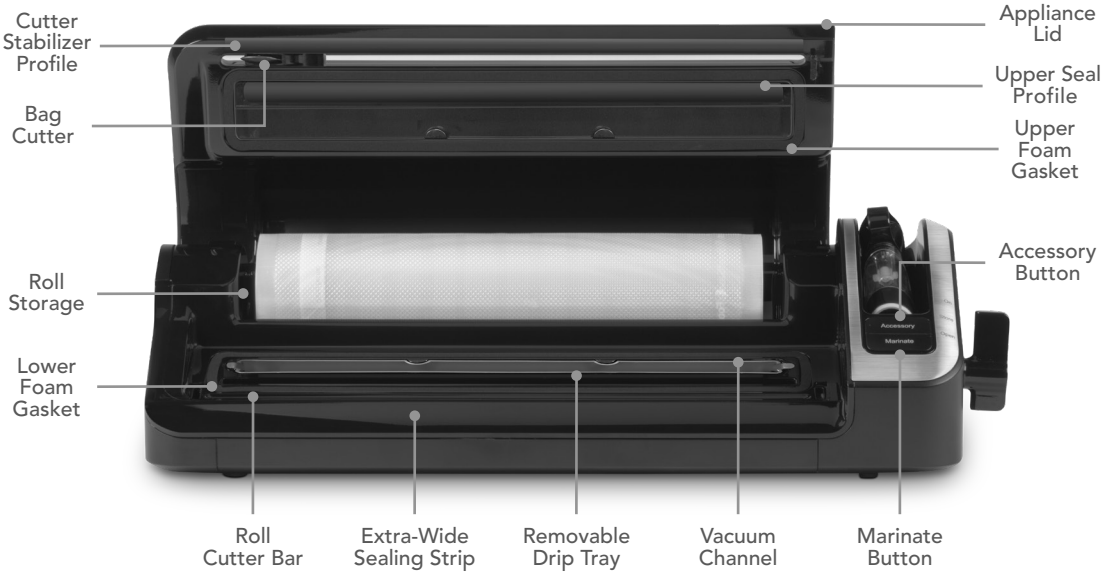
Important Safeguards

- For additional protection, Sunbeam recommend the use of a residual current device (RCD) with a tripping current not exceeding 30mA in the electrical circuit supplying power to your appliances.
- Do not immerse the appliance in water or any other liquid unless recommended.
- Appliances are not intended to be operated by means of an external timer or separate remote control system.
- This appliance is intended to be used in household and similar applications such as: staff kitchen areas in shops, offices and other working environments; farm houses; by clients in hotels, motels and other residential type environments; bed and breakfast type environments.

If you have any concerns regarding the performance and use of your appliance, please visit www.sunbeam.com.au or contact the Sunbeam Consumer Service Line.
Ensure the above safety precautions are understood.

Product Features

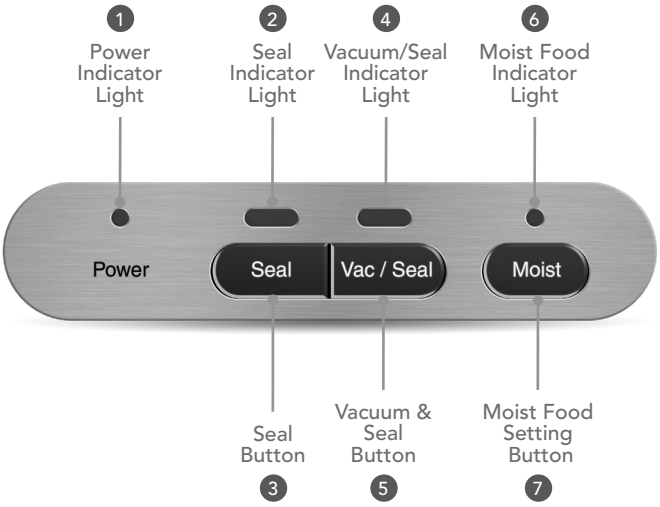




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Product Features

The user-friendly, intuitive control panel makes it easy for you to get the most out of your FoodSaver® System:





1 Power Light
Illuminates when Latch is in On position. Shuts off automatically when Latch is not in On position.

2 Seal Indicator Light
This light has two uses:
1. Constant light indicates that sealing process is engaged.
2. Flashing light indicates an error in sealing process.

3 Seal Button
This button has three uses:
1. Press to create a seal when making bags using a FoodSaver® Roll.
2. Press to immediately stop vacuum process and begin sealing bag. This prevents crushing delicate items such as bread, cookies and pastries.
3. Press to create a seal on multilayer film bags (such as a potato chip bag) to keep food sealed airtight.

4 Vacuum Indicator Light
Shows Vacuum and Seal process is engaged. Shuts off when full process is finished.

5 Vacuum & Seal Button
This button has two uses:
1. Press to vacuum seal food airtight. Appliance shuts off automatically.
2. Press to pause vacuum process at any point.

6 Moist Food Setting Indicator Light
Shows whether Moist Food Setting is selected.

7 Moist Food Setting Button
For optimal vacuuming and sealing of moist or juicy foods, press Moist Food Settings Button. Moist Indicator Light will illuminate.

8 Accessory Button
Press for use with FoodSaver® accessories using Retractable Accessory Adaptor. Push Accessory Button to begin vacuum process. Motor will run until Vacuum Sealing Process is complete.

9 Marinate Button
Press for use with FoodSaver® Marinator Container using Retractable Accessory Adaptor. Vacuum pulse sequence takes 12 minutes or less. It allows for optimum flavor infusion in less time. Appliance will vacuum and release three times.

10 Latch
On - Adjust Back to put unit in On Mode. This turns unit on for vacuuming and sealing.
Store - Adjust Center to Store
Open - Adjust Forward to Open

How to...

1. Make a FoodSaver® Bag

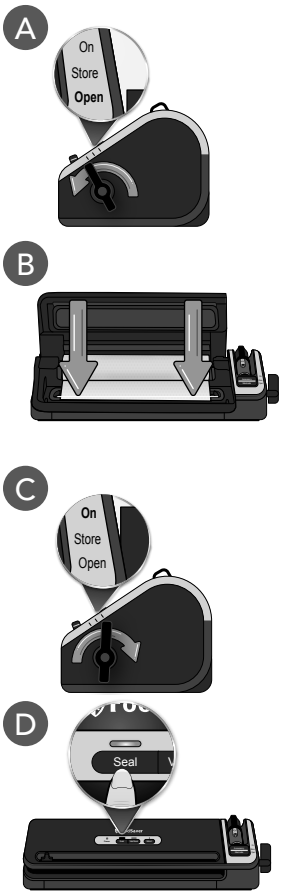
1. Turn Latch to Open position Ⓐ and open lid.

2. Place roll inside unit's internal storage space as indicated. Pull enough bag material to edge until it is on top of the sealing strip to make the first seal Ⓑ and close lid.

3. Turn Latch to On position Ⓒ. Power On Indicator Light will illuminate indicating unit is ready.

4. Press Seal Button Ⓓ to seal open end of bag. Wait until Seal Indicator Light turns off.

   CAUTION: To reduce risk of burns, do not touch sealing strip while using appliance.



How to...

1. Make a FoodSaver® Bag (cont.)

5. Turn Latch to Open position (E), open lid and pull enough bag material out to desired length for whatever you intend to vacuum seal (F) and close lid.

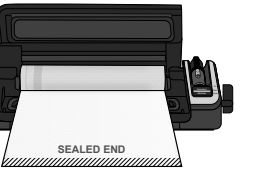
6. Turn Latch to On position (G). Power On Indicator Light will illuminate, indicating unit is ready.

7. Press Seal Button (H) to make seal for next bag. While sealing, you can slide bag cutter across (I) to remove bag.

E



F



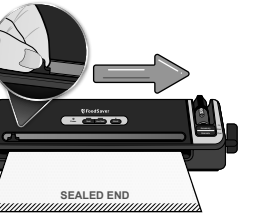
G



H



I



How to...

2. Vacuum Seal a FoodSaver® Bag

1. Turn Latch to Open position A and open lid.

2. Place item(s) in bag, allowing at least 7.5cm of space between contents and open end of bag. Place open end of bag into Vacuum Channel B and close lid.

3. Turn Latch to On position C.

4. Press Vacuum / Seal Button D to begin vacuum and sealing process of open end of bag. Motor will continue to run until bag is fully vacuumed, then will automatically seal.

5. When Seal Indicator Light turns off, turn Latch to Open position A and open lid. Remove bag. Refrigerate, freeze or store as needed. (See FoodSaver® Guidelines, pg. 12 for safe food storage tips.)

   CAUTION: To reduce risk of burns, do not touch sealing strip while using appliance.

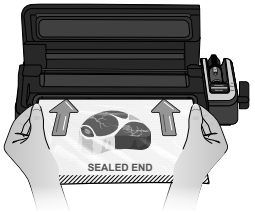
IMPORTANT TIPS:

- Let appliance cool down for 20 seconds after each use. Always store appliance with Latch in center Store position.
- To minimize bag waste, do not insert too much bag material into Removable Drip Tray. Place bag just over edge of Removable Drip Tray.

A



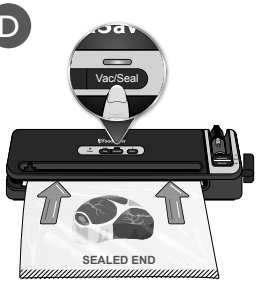
B



C



D



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How to...

3. Vacuum Seal with FoodSaver® Accessories

Your new FoodSaver® Appliance includes a Retractable Accessory Adaptor for accessories.

For Zipper Bags & Containers:

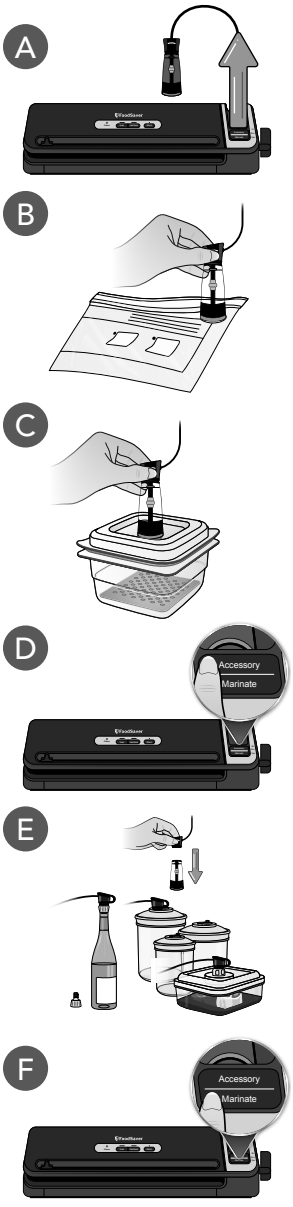
1. Turn Latch to On position and pull Accessory Adaptor (A) from appliance.
2. Place Retractable Accessory Adaptor on zipper bag (B) or container (C) valve.
3. Press Accessory Button (D) to vaccum.

For Containers & Bottle Stoppers

1. Turn Latch to On position and pull Retractable Accessory Adaptor (A) from appliance.
2. Disassemble Accessory Adaptor to remove clear bottom portion from top handle. Insert tip into port on accessory (E).
3. Press Accessory Button (D) to vaccum.

For Quick Marinators:

1. Turn Latch to On position and pull Retractable Accessory Adaptor (A) from appliance.
2. Disassemble Accessory Adaptor to remove clear bottom portion from top handle. Insert tip into port on Quick Marinator (E).
3. Press Marinate Button (F) to marinate. Please refer to Quick Marinator instructions that come with accessory.



Care and Cleaning of your Vacuum Sealer

To Clean Appliance:

CAUTION: Remove Power Cord from electrical outlet. Do not immerse in liquid.

Check Gaskets and around Drip Tray to make sure they are free from food materials. Wipe off Gasket with warm soapy cloth if needed (A). Upper and Lower Gaskets may be removed for cleaning. Clean with warm, soapy water and allow gaskets to dry before reinserting in machine.

The Removable Drip Tray makes cleanup easy when small amounts of liquids are inadvertently pulled into Vacuum Channel during vacuum process.

Empty Drip Tray after each use. Wash in warm soapy water or place in top rack of dishwasher. Check for food residues in Drip Tray Slot. Clean if needed. Dry thoroughly before reinserting into appliance.

To Clean Retractable Accessory Adaptor Reservoir:

Empty Reservoir after each use. To remove Reservoir from Accessory Adaptor, holding top portion (black upper piece) firmly, pull Lower Reservoir down and off (B). Wash in warm soapy water. Air dry before replacing.

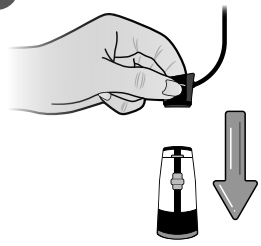
NOTE: Always clean after each use when fluid is visible.

A



Lift Drip Tray out

B



Pull Reservoir off

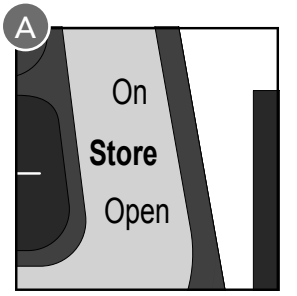
Storage Guide of your Vacuum Sealer

To Store Appliance:

Clean unit thoroughly as detailed in "Care & Cleaning" section.

After unit has been cleaned and allowed to fully dry, close lid and push Latch into Store (middle) position Ⓐ. This setting will keep lid closed but prevents any undue pressure from being applied to internal sealing Gaskets of unit.

Always leave Latch in Store position when not in use. Never store Lid in On position as Gaskets may become compressed and unit will not vacuum bag.



Push Latch into Store position to store.

Guidelines

For Successful Vacuum Sealing

Vacuum Sealing and Food Safety

The vacuum sealing process extends the life of foods by removing most of the air from the sealed container, thereby reducing oxidation, which affects nutritional value, flavor and overall quality. Removing air can also inhibit growth of microorganisms, which can cause problems under certain conditions:

Mold – Easily identified by its fuzzy characteristic. Mold cannot grow in a low oxygen environment, therefore vacuum sealing can slow the growth of mold.

Yeast – Results in fermentation, which can be identified by smell and taste. Yeast needs water, sugar and a moderate temperature to grow. It can also survive with or without air. Slowing the growth of yeast requires refrigeration, while freezing stops it completely.

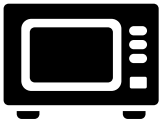
Bacteria – Results in an unpleasant odor, discoloration and/or soft or slimy texture. Under the right conditions, anaerobic bacteria such as Clostridium Botulinum (the organism that causes Botulism) can grow without air and sometimes cannot be detected by smell or taste. Although it is extremely rare, it can be very dangerous.

To preserve foods safely, it is critical that you maintain low temperatures. You can significantly reduce the growth of microorganisms at temperatures of 40°F (4°C) or below. Freezing at 0°F (-17°C) does not kill microorganisms, but stops them from growing. For long-term storage, always freeze perishable foods that have been vacuum sealed, and keep refrigerated after thawing.

It is important to note that vacuum sealing is NOT a substitute for canning and it cannot reverse the deterioration of foods. It can only slow down the changes in quality. It is difficult to predict how long foods will retain their top-quality flavor, appearance or texture because it depends on age and condition of the food on the day it was vacuum sealed.

IMPORTANT: Vacuum sealing is NOT a substitute for refrigeration or freezing. Any perishable foods that require refrigeration must still be refrigerated or frozen after vacuum sealing.

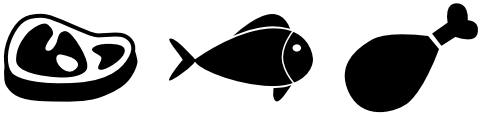
Food Preparation and Reheating Tips



Thawing and Reheating Vacuum-Sealed Foods

Always thaw foods in either refrigerator or microwave — do not thaw perishable foods at room temperature.

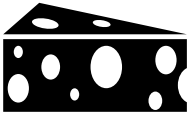
To reheat foods in a microwave in a FoodSaver® Bag, always cut corner of the bag before placing it on a microwave-safe dish. However, to avoid hot spots, do not reheat bone-in meat or greasy foods in microwave within a FoodSaver® Bag. You can also reheat foods in FoodSaver® Bags by placing them in water at a low simmer below 170°F (75°C).



Preparation Guidelines for Meat and Fish:
For best results, pre-freeze meat and fish for 1-2 hours before vacuum sealing in a FoodSaver® Bag. This helps retain the juice and shape, and guarantees a better seal.

If it's not possible to pre-freeze, place a folded paper towel between meat or fish and top of bag, but below seal area. Leave paper towel in bag to absorb excess moisture and juices during vacuum sealing process.

Note: Beef may appear darker after vacuum sealing due to the removal of oxygen. This is not an indication of spoilage.



Preparation Guidelines for Hard Cheeses:
To keep cheese fresh, vacuum seal it after each use. Make your FoodSaver® Bag extra long, allowing one inch of bag material for each time you plan to open and re-seal in addition to the 3-inch room you normally leave between contents and seal. Simply cut sealed edge and remove cheese. When you're ready to re-seal the cheese, just drop it in bag and re-seal.

IMPORTANT: Due to the risk of anaerobic bacteria, Soft cheeses should never be vacuum sealed.



Preparation Guidelines for Vegetables:
Vegetables need to be blanched before vacuum sealing. This process stops the enzyme action that could lead to loss of flavor, color and texture.

To blanch vegetables, place them in boiling water or in the microwave until they are cooked, but still crisp. Blanching times range from 1 to 2 minutes for leafy greens and peas; 3 to 4 minutes for snap peas, sliced zucchini or broccoli; 5 minutes for carrots; and 7 to 11 minutes for corn on the cob. After blanching, immerse vegetables in cold water to stop the cooking process. Finally, dry vegetables on a towel before vacuum sealing.

Note: All vegetables (including broccoli, brussels sprouts, cabbage, cauliflower, kale, turnips) naturally emit gases during storage. Therefore, after blanching, they must be stored in freezer only.

Food Preparation and Reheating Tips (cont.)

When freezing vegetables, it is best to pre-freeze them for 1-2 hours or until solidly frozen. To freeze vegetables in individual servings, first place on a baking sheet and spread them out so they are not touching. This prevents them from freezing together in a block. Once they are frozen, remove from baking sheet and vacuum seal vegetables in a FoodSaver® Bag. After they have been vacuum sealed, return them to the freezer.

IMPORTANT: Due to the risk of anaerobic bacteria, Fresh mushrooms, onions and garlic should never be vacuum sealed.



Preparation Guidelines for Leafy Vegetables:
For best results, use a canister to store leafy vegetables. First wash the vegetables, and then dry with a towel or salad spinner. After they are dried, put them in a canister and vacuum seal as normal. Store in refrigerator.



Preparation Guidelines for Fruits:
When freezing soft fruits or berries, it is best to pre-freeze them for 1-2 hours or until solidly frozen. To freeze fruit in individual servings, first place on a baking sheet and spread them out so they are not touching. This prevents them from freezing together in a block. Once they are frozen, remove from baking sheet and vacuum seal fruit in a FoodSaver® Bag. After they have been vacuum sealed, return them to the freezer.

You can vacuum seal portions for baking or in your favorite combinations for easy fruit salad all year round. If storing in the refrigerator, we recommend using a FoodSaver® Canister.



Preparation Guidelines for Baked Goods:
To vacuum seal soft or airy baked goods, we recommend using a FoodSaver® Canister so they will hold their shape. If using a bag, pre-freeze for 1-2 hours or until solidly frozen. To save time, make cookie dough, pie shells, whole pies, or mix dry ingredients in advance and vacuum seal for later use.



Preparation Guidelines for Coffee and Powdery Foods:
To prevent food particles from being drawn into vacuum pump, place a coffee filter or paper towel at top of bag or canister before vacuum sealing. You can also place the food in its original bag inside a FoodSaver® Bag, or use a FoodSaver® Universal Lid with the original container to vacuum seal.

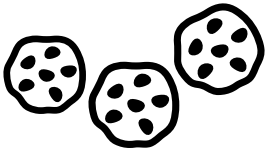


Preparation Guidelines for Liquids:
Before you vacuum seal liquids such as soup stock, pre-freeze in a casserole dish, loaf pan or ice cube tray until solid. Remove frozen liquid from pan and vacuum seal in a FoodSaver® Bag. You can stack these "frozen bricks" in your freezer. When you're ready to use, just cut corner of bag and place in a dish in microwave or drop into water at a low simmer, below 170°F (75°C).

To vacuum seal non-carbonated bottled liquids, you can use a FoodSaver® Bottle Stopper with the original container. Remember to leave at least one inch of room between contents and bottom of Bottle Stopper. You can re-seal bottles after each use.



Preparation Guidelines for Make-ahead Meals, Leftovers and Sandwiches:
Efficiently store your make-ahead meals, leftovers and sandwiches in the stackable, lightweight FoodSaver® containers. They are microwaveable, top rack dishwasher safe and come with a custom adaptor. The lightweight containers will be ready to head off to the office, to school or the great outdoors whenever you are!



Preparation Guidelines for Snack Foods:
Your snack foods will maintain their freshness longer when you vacuum seal them. For best results, use a FoodSaver® Canister for crushable items like crackers.

Vacuum Sealing Non-Food Items

The FoodSaver® Vacuum Sealing System also protects non-food items from oxidation, corrosion and moisture. Simply follow the directions to vacuum seal items using FoodSaver® Bags, Canisters and Accessories.



- To vacuum seal silver, wrap fork tines in soft cushioning material, such as a paper towel, to avoid puncturing bag, and seal as normal. Your silver will be clean, fresh and untarnished right when you need it for your next dinner gathering.



- Your FoodSaver® Bags are ideal for outdoor excursions. For camping and hiking, keep your matches, maps and food dry and compact.



- To have fresh water for drinking, simply fill a FoodSaver® Bag with ice, vacuum seal it, and when needed, let the ice pack melt. You can trim the corner off the bag to make a spout for drinking or pouring.



- If you're going sailing or boating, you can vacuum seal your food, extra batteries, memory cards, cash, identification cards, boating license and a dry change of clothes. Just remember to bring scissors or a knife to open the bags when you need them!



- To keep emergency kits safe and dry, vacuum seal flares, batteries, flashlights, matches, candles, first aid kits, extra food and other necessities. Your emergency items will stay dry and organized in your home, car, boat or RV.

Troubleshooting

Problem	Solution
Red Seal LED flashing	• Unit is overheated. Always allow 20 seconds between seals. Under heavy usage, appliance will shut off automatically and Red Light will flash. Wait for 20 min. for unit to cool off. • Always wait 20 seconds between seals. • Latch has been left in On position: Gaskets may be compressed. Turn Latch to Open or Store position and allow 10 to 20 minutes for Gaskets to expand. • Vacuum pump running more than 120 seconds. Under heavy usage, appliance will shut off automatically and Red Light will flash. See next section Vacuum Pump is running, but bag is not evacuating. • If Latch was left in On position for 5 minutes and not being used reminding user to turn Latch to Open or Store position.
Vacuum Pump is running, but bag is not evacuating	• If making a bag from a roll, make sure one end of bag is sealed. See How to Make a Bag from a FoodSaver® Vacuum Sealing Roll. • Adjust the bag and try again. Make sure the open end of the bag is down inside the Vacuum Channel. • Check for wrinkles in bag along Sealing Strip. To prevent wrinkles in the seal, gently stretch bag flat while inserting bag into Vacuum Channel. • Open unit and make sure Gaskets are inserted properly and there are no foreign objects, dirt or debris on the Upper or Lower Gasket (See Care and Cleaning on pg 10). • Latch has been left in On position: Gaskets may be compressed. Turn Latch to Open or Store position and allow 10 to 20 minutes for Gaskets to expand. • Make sure the lid is latched down all the way. If the Latch does not catch the lid and bring it down, there will be a leak between the Gaskets.
Gasket is loose or has a tear	• Take out the gasket, clean it and re-insert the Gasket into the Vacuum Channel (See Care and Cleaning on pg 10). • If Gasket has minor damage remove, flip over and reinstall. • Call customer service team for replacement.
Bag is not sealing properly	• Take out the gasket, clean it and re-insert the Gasket into the Vacuum Channel (See Care and Cleaning on pg 10). • If Gasket has minor damage remove, flip over and reinstall. • Call customer service team for replacement.
No lights on the control panel	• Make sure unit is plugged in. • Make sure wall outlet is functional. • Make sure lid is all the way down, and the Latch is in the On position.

Troubleshooting (cont.)

Problem	Solution
Nothing happens when Latch is closed and Button is pressed	• Make sure unit is plugged in. • Make sure wall outlet is functional. • Open Latch, make sure lid is all the way down, re-latch lid.
Cannot insert bag into machine	• Make sure there is enough bag material to reach center of drip tray. Always allow 7.5cm extra space to allow the bag to seal tightly around food contents. • Gently stretch bag flat while inserting. Insert bag curl down into Vacuum Channel.
Air was removed from the bag, but now air has re-entered	• Examine the seal. A wrinkle along the seal may cause air to re-enter the bag. To prevent wrinkles in the seal, gently stretch bag flat while inserting bag into Vacuum Channel. • Sometimes moisture or food material (such as juices, grease, crumbs, powders, etc.) along seal prevents bag from sealing properly. Cut bag open, wipe top inside of bag and re-seal. • Sharp food items may have punctured bag. Use a new bag if there is a hole. Cover sharp food items with a soft cushioning material, such as a paper towel, and re-seal. • Fermentation or the release of natural gases from inside the foods may have occurred. When this happens, food may have begun to spoil and should be discarded. • Faulty bag. Bag could be punctured. Try another bag.
Bag melts	• Sealing Strip may have become too hot. Always wait at least 20 seconds for appliance to cool down before you vacuum seal another item. • Use FoodSaver® brand bags. Our FoodSaver® Bags and Rolls are specially designed for FoodSaver® units.
Container does not vacuum	• The lid of the container must be correctly placed on and aligned to the container. • Make sure you press the Accessory Button. • Make sure lid is closed securely on all 4 sides. • Make sure rubber gasket on inside of lid is free from food residues. • Examine rim of container for cracks or scratches. Make sure container valve is clean.
If you need further assistance:	• Call Customer service team. • For additional tips and answers to frequently asked questions, go to www.foodsaver.com and click the “Service & Support” tab.

24 Month Replacement Guarantee

Should you experience any difficulties with your product during the warranty period, please contact our customer service line for advice on 1300 881 861 in Australia, or 0800 786 232 in New Zealand.

Australia
foodsaver.com.au
1300 881 861

New Zealand
foodsaver.co.nz
0800 786 232

This FoodSaver product is covered by a 24 month replacement or repair warranty, which is in addition to your rights under the Australian Consumer Law (if your product was purchased in Australia) or New Zealand Consumer Guarantees Act (if your product was purchased in New Zealand).

Upon receipt of your claim, Sunbeam will seek to resolve your difficulties or, if the product is defective, advise you on how to obtain a replacement or refund.

To assist us in managing warranty claims, we recommend you register your product as soon as practicable after purchase by creating a MySunbeam account on our website and uploading a copy of your original receipt.

In order to make a claim under our warranty, you must have the original proof of purchase documentation for the product and present it when requested (if not already uploaded to our website].

Should your product develop any defect within 24 months of purchase because of faulty materials or workmanship, we will replace or repair it, at our discretion, free of charge. A product presented for repair may be replaced by a refurbished product of the same type rather than being repaired. Refurbished parts may be used to repair the product.

Our replacement or repair warranty only applies where a defect arises as a result of faulty material or workmanship during the warranty period. Your warranty does cover misuse or negligent handling (including damage caused by failing to use the product in accordance with this instruction booklet), accidental damage, or normal wear and tear.

Your warranty does not:

- cover freight or any other costs incurred in making a claim, consumable items, accessories that by their nature and limited lifespan require periodic renewal (such as filters and seals) or any consequential loss or damage; or
- cover damage caused by:
  - power surges, power dips, voltage supply problems, or use of the product on incorrect voltage;
  - servicing or modification of the product other than by Sunbeam or an authorised Sunbeam service centre;
  - use of the product with other accessories, attachments, product supplies, parts or devices that do not conform to Sunbeam specifications; or
  - exposure of the product to abnormally corrosive conditions; or
- extend beyond 6 months if the product is used in commercial, industrial, educational or rental applications.

The benefits given to you by our warranty are in addition to other rights and remedies under law in relation to the product.

In Australia our goods come with guarantees that cannot be excluded under the Australian Consumer Law. You are entitled to a replacement or refund for a major failure and for compensation for any other foreseeable loss or damage. You are also entitled to have the goods repaired or replaced if the goods fail to be of acceptable quality and the failure does not amount to a major failure.

Our goods also come with guarantees that cannot be excluded under the New Zealand Consumer Guarantees Act.

If your warranty claim is not accepted, we will inform you and if requested to do so by you, repair the product provided you pay the usual charges for such repair. You will also be responsible for all freight and other costs.

Should your product require repair or service after the warranty period, contact your nearest Sunbeam service centre. For a complete list of Sunbeam's service centres, visit our website or call our customer service line for advice on 1300 881 861 in Australia, or 0800 786 232 in New Zealand.

Need help with your appliance?

Contact our Customer Care Team or visit our website for information and tips on getting the most from your appliance.

AUSTRALIA

Visit: foodsaver.com.au
Phone: 1300 881 861

NEW ZEALAND

Visit: foodsaver.co.nz
Phone: 0800 786 232

Newell Australia Pty Ltd I ABN 68 075 071 233
FoodSaver is a registered trade mark.
Made in China to FoodSaver's specification.
Due to minor changes in design or otherwise, the product you buy may differ slightly from the one shown here.
Approved by the appropriate electrical regulatory authorities.
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