

USER GUIDE

# VP230

Chamber Vacuum Sealer



**VACMASTER**

# Welcome

Thank you for purchasing the VacMaster® VP230 Chamber Vacuum Sealer. With the help of the VP230, you will now be able to keep food fresh for longer in the refrigerator, freezer or pantry. The VP230 effectively removes air and extends freshness up to five times longer than traditional methods. Our versatile and convenient machine can also be used to preserve and organize other items, like keepsakes or small, easy-to-lose items. Your VP230 will quickly become invaluable to all your packaging needs; it will never leave your countertop.

The VP230 is a chamber vacuum system, which offers two distinct advantages over non-chamber, external suction units. First, a much higher level of vacuum can be achieved, which means a longer shelf life for foods that you package. Secondly, liquids and liquid-rich foods can be effectively vacuum packaged. Foods like fresh meats, fish, soups, stews and marinated vegetables are packaged quickly with ease and no mess. The VacMaster® VP230 is perfect for sous vide cooking.

Register your product and get support at

**\*[VacMasterFresh.com](http://VacMasterFresh.com)**

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# YOU MUST ADD OIL BEFORE USE!

**FAILURE TO DO SO WILL DAMAGE THE PUMP!**



## Required Supplies:

- 1/2 quart VacMaster machine oil
- Phillips head screwdriver
- Empty oil bottle with spout

## Adding Oil to the VP230

1. **Prepare the Oil:** The VP230 includes a maintenance kit that contains a 1/2 quart of oil and an empty oil bottle with spout. Fill the empty oil bottle with oil.
2. **Remove the Back Panel:** Using the enclosed Phillips head screwdriver, remove the four screws from the back panel and take the panel off the machine.
3. **Remove the Oil Fill Cap:** Locate the oil fill cap on the vacuum pump and unscrew it.
4. **Fill the Pump with Oil:** Insert the spout into the open hole (oil fill cap opening) and begin pouring the oil into the pump. Fill the pump until the oil level is at 1/2 to 3/4 in the site glass. This is approximately 9 to 9 1/2 ounces of oil.
5. **Replace the Oil Fill Cap and Back Panel:** Once the pump is filled with oil, screw the oil fill cap back in place and put the back panel on the machine.

The VP230 Chamber Vacuum Sealer is now ready for use.

## *Important Safeguards*

For your safety, always follow these basic precautions when using a VacMaster® VP230 Vacuum Sealer:

1. Read all instructions in this User's Guide before use.
2. **Do not** use the VP230 on a wet or hot surface, or near a heat source.
3. To protect against electrical shock, do not immerse any part of the vacuum sealer, power cord, or plug in water or any other liquid.
4. Unplug the machine before cleaning or when not in use.
5. To disconnect, unplug the power cord from the electrical outlet. **Do not** disconnect by pulling on the cord.
6. **Do not** operate the VP230 if it has a damaged cord or plug.
7. **Do not** operate the VP230 if it malfunctions or is damaged. Contact Customer Service at 800-821-7849.
8. Use the VP230 only for its intended use.
9. Closely supervise children when using any electrical appliance. **Do not** allow the VP230 to be used as a toy.
10. The VP230 (120V appliances only) has a grounded plug. Use only a grounded electrical outlet. To reduce risk of electrical shock, do not modify the plug in any way.
11. **Do not** use an extension cord.
12. The power cord should not drape over a counter or tabletop, as the cord could be tripped over or pulled on unintentionally.
13. **Do not** place or operate near an electric or gas burner, or a heated oven.
14. Extreme caution and care must be used when sealing or handling any pouches containing hot liquids.
15. **Do not** use outdoors.

**SAVE THESE INSTRUCTIONS**

# Vacuum Packaging Guidelines

- Vacuum packaging is not a substitute for canning. All perishables still need to be refrigerated or frozen.
- Follow all food safety regulations as outlined by the FDA at [www.FDA.gov](http://www.FDA.gov)
- Use only VacMaster® Vacuum Chamber Pouches and accessories.
- Delicate foods can be frozen prior to packaging to protect them from getting crushed by the vacuum.
- Use VacMaster® Bone Guards to cover an item's sharp edges to prevent pouch punctures.
- Allow foods and liquids to cool before vacuum packaging.
- Avoid overfilling the pouch. Leave 3" minimum of space between the contents and the open end of the pouch. This is called head space. This prevents spills during the vacuum sealing process.
- To prevent wrinkles from forming in the seal, gently stretch the pouch flat along the seal bar before closing the lid.
- VacMaster® pouches are boilable, freezable, and microwavable. When microwaving, it is important to pierce the pouch.
- Some fruits and vegetables may release gases, known as outgassing. When packaging these fruits and vegetables, outgassing can cause the vacuum to be gradually lost over time. Blanching or freezing before vacuum packaging helps prevent this from occurring.

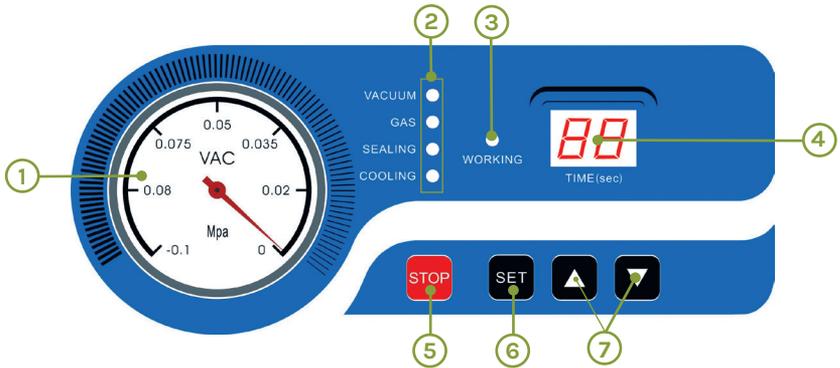
**NOTE:** Due to the risk of anaerobic bacteria, soft cheeses, fresh mushrooms, garlic and onions should never be vacuum packaged.

## VP230 Features



1. Seal Pad
2. Lid Gasket
3. Power Switch
4. Vacuum Chamber
5. Lid Lock: This feature is used to keep the lid closed while the machine is in storage. DO NOT USE while the machine is operating.
6. Control Panel

# VP230 Control Panel



- 1. Vacuum Gauge:** Indicates the vacuum level inside the chamber.
- 2. Function Lights:**
  - Vacuum:** Illuminates to adjust vacuum time as well as during the vacuum process. During set up, adjust the vacuum time using the UP/DOWN Buttons.
  - Gas:** This model does not offer the gas flush option.
  - Sealing:** Illuminates to adjust vacuum time as well as during the sealing process. During set up, adjust the sealing time using the UP/DOWN Buttons.
  - Cooling:** Illuminates to adjust vacuum time as well as during the cooling process. During set up, adjust the cooling using the UP/DOWN buttons.
- 3. Working Indicator Light:** Illuminates to indicate the machine is currently in use.
- 4. LED Screen (Time):** Displays current function or cycle time, measured in seconds.
- 5. STOP Button:** Press to stop the cycle and immediately seal the pouch. This button will only work when the machine has entered the vacuum seal process.
- 6. SET Button:** Press to select the vacuum time, sealing time, or cooling time. Use with the UP/DOWN buttons.
- 7. UP/DOWN Buttons:** Press to increase or decrease vacuum time, sealing time, or cooling time.

## VP230 Setup

Please read all instructions before operating the VP230

1. Attach the power cord and plug the machine into a grounded electrical outlet - Properly insert the electrical cord into the power outlet on the back of the machine and then plug the cord into the wall outlet.
2. Open the machine lid - Release the lid lock, located on the right side of the machine, and allow the lid to lift and remain open.

**IMPORTANT:** Do not turn the machine on until the lid lock has been released. The lid lock feature is used ONLY to keep the lid closed while the machine is in storage.

3. Turn the power switch on - Push the black switch on the left side of the machine, switching from the "0" to the "I" position. The LED Screen on the control panel will illuminate showing a  symbol.



## How to Use

### Adjusting the VP230 Timing Controls

**NOTE:** Timing adjustments must be made with the lid lock off and the lid open.

To adjust/set the timing controls, press the SET button on the control panel until the required label (Vacuum, Sealing or Cooling) is illuminated. For each selection, the current time setting will show on the LED Screen. All time settings are displayed in seconds.

For initial testing, the time settings should be:

**Vacuum Time:** 40 seconds

**Sealing Time:** 1.2 seconds

**Cooling Time:** 2 seconds

To change the timing control settings, please read "**Adjusting the VP230 Timing Controls**" on Page 8.

### Adjusting the VP230 Timing Controls (Cont'd)

**Vacuum Time:** To increase or decrease the vacuum time, press the SET button until VACUUM is illuminated and then use the UP/DOWN buttons to adjust the vacuum time accordingly. The time setting will display on the LED Screen on the control panel.

**NOTE:** *Filler plates can be used to reduce the vacuum time required. Place the filler plates inside the chamber as desired. Filler plates occupy space, leaving less air to be removed from the chamber. If you require more space inside the chamber, remove the filler plates to accommodate your product.*

**Sealing Time:** To increase or decrease the sealing time, press the SET button until SEALING is illuminated and then use the UP/DOWN buttons to adjust the sealing time to accommodate your application. It is recommended that you make adjustments in 0.1 second increments to avoid melting the pouch.

**NOTE:** *For thicker pouches, you should increase the seal time in 0.1 second increments until the pouch seals completely. In addition, for thinner pouches, you should decrease the seal time in 0.1 second increments to avoid over-sealing the pouch.*

**Cooling Time:** To increase or decrease the cooling time, press the SET button until COOLING is illuminated and then use the UP/DOWN buttons to adjust the cooling time accordingly.

**NOTE:** *The VP230 settings will always default to the most recently used settings on the machine.*

**TIP:** *To protect the lifespan of your seal bar, set the cooling time to 1 second more than the sealing time.*

## How to Use

### Sealing with a Chamber Pouch (cont'd)

**NOTE:** After setting the timing controls, press the SET button until the function lights on the control panel are no longer illuminated. The machine will not start until all function lights are off.

**1. Select a vacuum chamber pouch**

Select the proper size of vacuum chamber pouch for the product that you are packaging. Make sure that the mouth of the pouch does not exceed the length of the seal bar and make sure the entire pouch fits inside the chamber. Allow 1" to 2" of extra headspace at the top of the pouch to ensure a quality, air-tight seal. The VP230 accepts chamber pouches up to 10"W x 13"L.

**2. Fill the pouch and place inside the chamber**

Fill the pouch with the product to be vacuum packaged and place the pouch inside the chamber. Keep pouches that contain liquids or wet product below the height of the seal bar. Lay the pouch flat inside the chamber, with the opening of the pouch across the seal bar. Make sure that the pouch lies flat across the seal bar and is free of wrinkles.

**NOTE:** The entire pouch must remain inside the chamber.

**3. Close the machine lid to vacuum and seal**

Close the lid and press down firmly for 2-3 seconds or until the vacuum gauge begins to move.

#### Vacuum Cycle

Runs for a set time - counting down to zero



#### Cooling Cycle

Runs for a set time - counting down to zero



#### Sealing Cycle

Runs for a set time - counting down to zero



#### Lid Release

Indicates the end of the process



### Sealing with a Chamber Pouch (cont'd)

#### 4. Inspect the pouch

When the lid opens, remove and inspect the pouch.

**Vacuum confirmation:** Check the quality of the vacuum by looking at the tightness of the pouch and the product. Look for air pockets or air leaks. If you notice that the product is not vacuum packaged tightly, then increase the vacuum time by 5 seconds and vacuum and seal again.

**Seal confirmation:** Inspect the pouch seal. A positive seal will appear clear upon inspection. If the seal is spotty or incomplete, increase the seal time by 0.1 second. If the seal appears white or milky, decrease the seal time by 0.1 second. Once the settings are determined for your application, vacuum and seal again.

If the product is vacuumed sealed tightly, the process is complete.

# Troubleshooting

## VP230 will not turn on:

- Make sure the machine is properly plugged into a grounded outlet.
- Check the power cord for tears and frays. Do not use this machine if the power cord is damaged.
- Make sure the power switch is turned on. The LED screen will be illuminated when on.
- If you see 'F1' displayed on the LED screen and the machine will not function, make sure the lid is open and turn the power off. Turn the machine back on and it should return to working order.

## VP230 does not pull a complete vacuum with pouch:

- The vacuum time may not be set high enough. Set the vacuum time higher and vacuum again.
- To vacuum and seal properly, the opening of the pouch must be within the vacuum chamber. For detailed instructions, refer to "**How To Use the VacMaster® VP230 Chamber Vacuum Sealer**" on page 10.
- The seal bar, lid gasket and vacuum pouch need to be clean, dry and free of debris for the vacuum process to be successful. Wipe surface of the seal bar, lid gasket and the inside of the pouch and try again.

## Vacuum pouch loses vacuum after being sealed:

- Sharp items can poke small holes in pouches. To prevent this, cover sharp edges with a paper towel or VacMaster® Bone Guard and vacuum in a new pouch.

## VP230 is not sealing pouch properly:

- The seal time may not be long enough. Increase the seal time and try again.
- Pouches will not seal if any moisture, food particles or debris are present in the seal area. Wipe the inside of the pouch clean and try again.
- Pouches must be properly placed along the seal bar. Make sure the entire pouch is over the seal bar and there are no wrinkles in the pouch material.

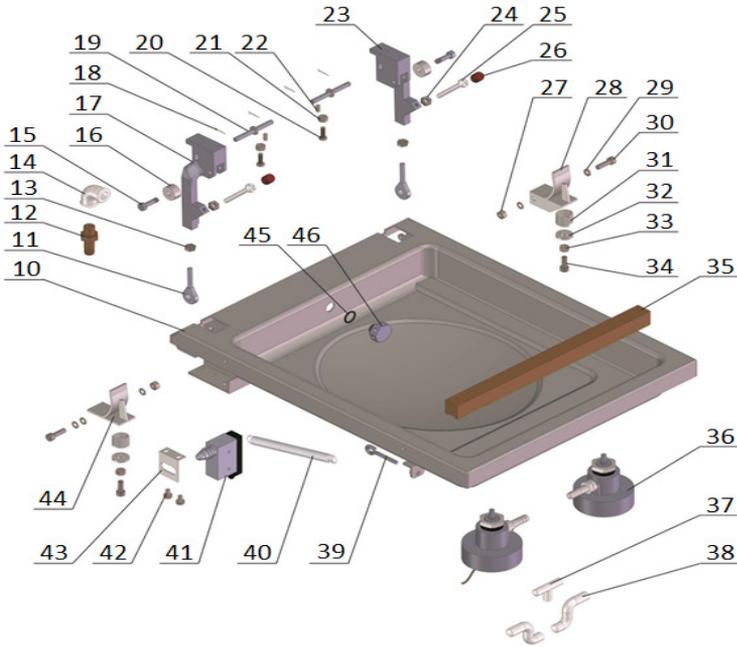
If problems persist, contact customer support at  
**(800) 821-7849**

## *Cleaning & Storage*

- Disconnect the power cord from the electrical outlet by unplugging it. **Do not** disconnect by pulling on the cord.
- **Do not** immerse in water or spray directly with liquid.
- Check the Vacuum Chamber and Gasket, making sure they are clean and free of debris. If needed, use a clean, damp cloth with mild soap.
  - a. Wipe the vacuum chamber clean.
  - b. Wipe the gasket clean.
  - c. Wipe the seal area clean.
- **Do not** store the VP230 outside.
- **Do not** use any acetone-based or abrasive cleaners on the lid or other plastic parts. Only clean lid with a damp cloth and mild soap.
- If stored, machine should be cycled 10-15 times and the oil changed once every 3 months.

# Parts Information

## Chamber



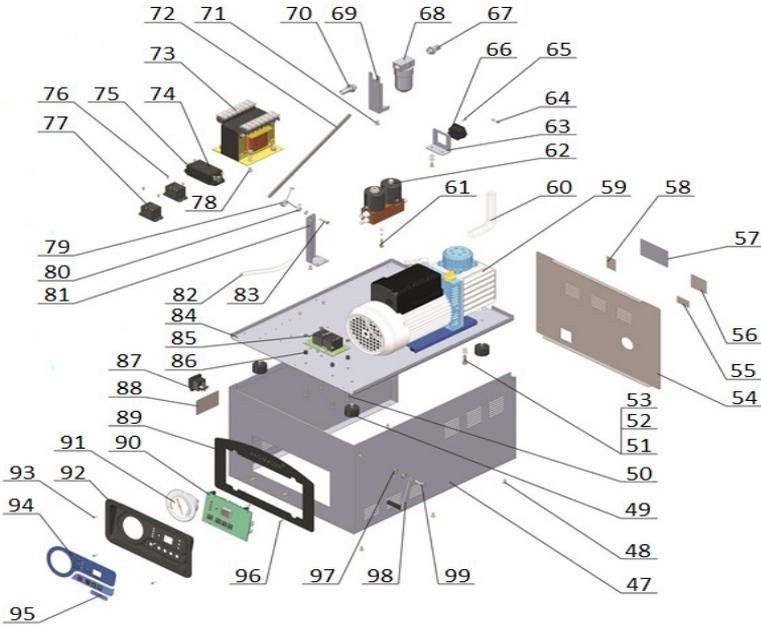
No.	Name	qty	unit	Part Number
10	Chamber	1	pc	
11	Hinge Connecting Eye	2	pc	
12	Upper Hose Coupling	1	pc	
13	Hinge Nut (M6)	2	pc	
14	Elbow Hose Fitting	1	pc	
15	Roller Pin	2	pc	
16	Roller	2	pc	
17	Left Hinge	1	pc	979453
18	Cotter Pin	4	pc	
19	Hinge Pin	2	pc	979455
20	Hinge Pin Screw (M5x12)	2	pc	
21	Hinge Pin Nut (M5)	2	pc	
22	Socket Set Screw (M5x10)	2	pc	

## *Parts Information*

23	Right Hinge	1	pc	979454
24	Hinge Stop Nut (M6)	2	pc	
25	Hinge Stop Hex Screw (M6x55)	2	pc	
26	Bumper Hinge	2	pc	
27	Plate Assy Hinge Nut (M5)	2	pc	
28	Right Plate Assembly	1	pc	979456
29	Plate Assy Hinge Washer (Φ6mm)	2	pc	
30	Plate Assy Hinge Screw (M6x16)	2	pc	
31	Plate Assy Spring	2	pc	
32	Plate Assy Washer	2	pc	
33	Plate Assy Nut (M6)	2	pc	
34	Plate Assy Hex Screw (M6x18)	2	pc	
35	Seal Bar	1	pc	979458
36	Piston	2	pc	979459
37	Piston Hose Tee	1	pc	
38	Piston Hose	1.5	m	
39	Spring Adjustment Eye	2	pc	
40	Lid Spring	2	pc	979256
41	Micro Switch	1	pc	979460
42	Micro Switch Screws (M5x12)	2	pc	
43	Micro Switch Mount	1	pc	
44	Left Plate Assembly	1	pc	979457
45	Vac Port Gasket	1	pc	
46	Vac Port	1	pc	

# Parts Information

## Housing



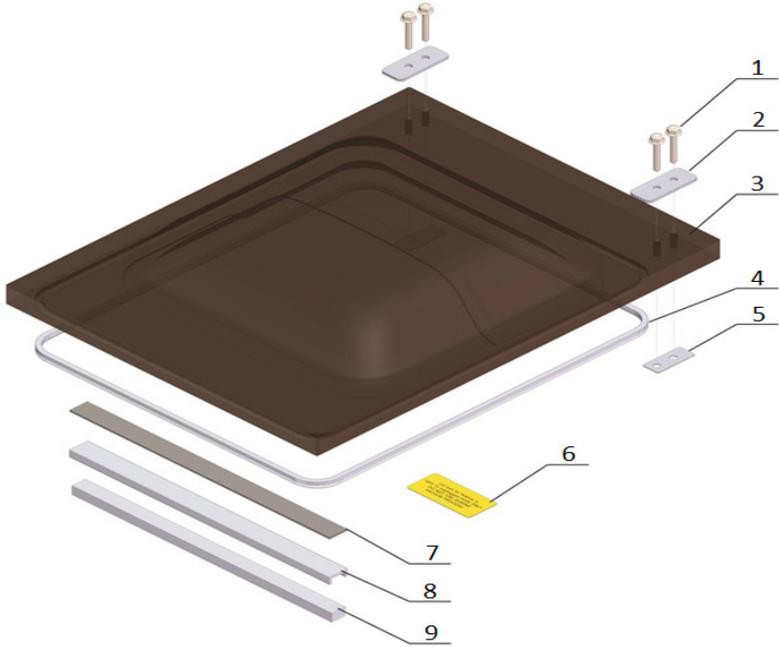
No.	Name	qty	unit	Part Number
47	Housing	1	pc	
48	Housing Screw (M4x12)	8	pc	
49	Rubber Foot	4	pc	979461
50	Rubber Foot Screw (M4x16)	4	pc	
51	Pump Hex Screw (M5x20)	4	pc	
52	Pump Spacer	4	pc	
53	Pump Washer (Φ5mm)	4	pc	
54	Back Cover	1	pc	
55	Oil Fill Label	1	pc	
56	Oil Level Label	1	pc	
57	Model Data Label	1	pc	
58	Voltage Label	1	pc	
59	Vacuum Pump	1	pc	979222
60	Pump Hose	0.78	m	979157
61	Solenoid Screw (M4x10)	2	pc	
62	Solenoid	1	pc	979450

## *Parts Information*

63	Socket Plug Bracket	1	pc	
64	Socket Fuse (10 amp)	1	pc	979462
65	Socket Plug Screw (M3x8)	2	pc	
66	Socket Plug	1	pc	979463
67	Exhaust Filter Hose Barb	1	pc	979143
68	Air Intake Filter	1	pc	979144
69	Air Intake Filter Bracket	1	pc	979145
70	Air Intake Filter Hose Barb	1	pc	979146
71	Air Intake Filter Bracket Screw (M5x12)	3	pc	
72	Support Arm	1	pc	
73	Seal Transformer	1	pc	979464
74	Power Module	1	pc	979465
75	Power Module Screw (M3x10)	4	pc	
76	Control Relay Screw (M3x6)	4	pc	
77	Control Relay	2	pc	979466
78	Seal Transformer Screw (M4x12)	4	pc	
79	Support Arm Spring	1	pc	979148
80	Support Arm Nut (M5)	1	pc	
81	Support Arm Bracket	1	pc	
82	Solenoid Valve Hose	1.5	m	979156
83	Support Arm Screw (M5x16)	1	pc	
84	Bottom Housing Plate	1	pc	
85	Timer Relay	1	pc	979467
86	Timer Relay Mount Block	4	pc	
87	Power Switch	1	pc	979468
88	Power Switch Mount	1	pc	
89	Vacmaster Decal Panel	1	pc	979130
90	Main Board	1	pc	979469
91	Vacuum Gauge	1	pc	979126
92	Control Panel Mount	1	pc	979470
93	Control Panel Screw (M3x8)	4	pc	
94	Control Panel Decal	1	pc	979122
95	VP230 Decal	1	pc	979472
96	Vacmaster Decal Panel Screw (M3x8)	4	pc	
97	Lid Latch Nut (M6)	2	pc	
98	Lid Latch	1	pc	979170
99	Lid Latch Screw (M6x20)	1	pc	

# Parts Information

## Dome assembly



No.	Name	qty	unit	Part Number
1	Lid Bolt	4	pc	
2	Upper Plate for Lid	2	pc	
3	Lid	1	pc	979451
4	Lid Gasket	1.5	m	979425
5	Lower Plate for Lid	2	pc	
6	Lid Lock Label	1	pc	
7	Seal Pad Tape	0.62	m	
8	Seal Pad Holder	2	pc	
9	Seal Pad	2	pc	979452

## Limited Warranty

ARY, Inc., a distributor and manufacturer of vacuum packaging and other machines (collectively, the "Goods"), extends to the purchaser of the Goods a Limited One Year Warranty, from the receipt of the Goods, under terms and conditions set out herein.

All Goods sold by ARY, Inc. are warranted to be free from defects in material and workmanship at the time of delivery to purchaser. Defective material may be returned to ARY, Inc. after inspection by an agent of ARY, Inc. and upon receipt from ARY, Inc. of shipping instructions specific to the defective Goods authorized by ARY, Inc. to be returned. ARY, Inc. at its sole option, may either (i) replace or repair any defective materials and workmanship (and return the Goods to purchaser without charge), (ii) refund the purchase price, or (iii) grant a reasonable allowance with the foregoing procedure.

This warranty is subject to the following limitations:

- i. ARY, Inc.'s responsibility and the purchaser's exclusive remedy under this warranty is limited to the repair or replacement of defects in material and workmanship, refund of the purchase price, or grant of a reasonable allowance on account of such defects, all as set forth above. ARY, Inc. is not responsible for any consequential damages resulting from the breach of this or any other express or implied warranty with respect to the Goods.
- ii. This express warranty is the only warranty applicable. It excludes all other express oral or written warranties and all warranties implied by law with respect to the Goods, including any warranties or merchantability or fitness for a particular purpose.
- iii. Every claim under this warranty shall be deemed waived by purchaser unless made in writing within one (1) year of the receipt of the Goods to which such claim relates.
- iv. This warranty, as to the Goods, is void (a) to repairs made by anyone other than ARY, Inc. without prior authorization from ARY, Inc., (b) to performance of any system of which ARY, Inc.'s Goods are a component part, (c) to deterioration by corrosion or any cause of failure other than defect of material or workmanship, (d) to any components of the Goods, including, without limitation, Teflon tape, lid gaskets and seal wire, or (e) if any of the Good or parts thereof have been tampered with or altered by someone other than ARY, Inc., or subjected to misuse, neglect, abuse, or misuse in application.

ARY, Inc.'s maximum liability hereunder, arising from any cause whatsoever, whether based in contract, tort (including negligence), strict liability, or any other theory of law, shall not exceed the purchase price. A suit based on any aforementioned cause of action must be commenced within one year from the date said action accrues.

Register your product and get support at  
[www.VacMasterFresh.com/product-registration](http://www.VacMasterFresh.com/product-registration)

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A Product of

**VACMASTER**

P.O. Box 412888

Kansas City, MO 64141

**VacMasterFresh.com**

800.821.7849