

USER GUIDE

VP200

Chamber Vacuum Sealer



VACMASTER[®]

Welcome

The New VacMaster® VP200 Chamber Vacuum Sealer was designed to offer high performance, accept up to 12" bags, and take up less counter space than similar machines. The VP200 can use the most popular 12" bags (# 30727) and the compact size makes it a breeze to take on the go or easy to store when not in use. The easy to use control panel lets you set the vacuum, seal and cool time. Ideal for home use, restaurants, caterers and food trucks. The VP200 will quickly become a favorite in your kitchen.

For your safety and protection, carefully read and follow this guide.
For more information, please visit us at
www.VacMasterFresh.com

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Important Safeguards

For your safety, always follow these basic precautions:

1. Read this User's Guide carefully for operating instructions. Read all instructions in this User's Guide before use.
2. Lid is unsupported and is designed to be manually opened and closed. Releasing lid before it is in closed position could cause damage to machine or bodily harm.
3. Do not use the VP200 in a corrosive or dusty environment.
4. To protect against electrical shock, do not immerse any part of the vacuum sealer, power cord, or plug in water or any other liquid.
5. Unplug the machine before cleaning or when not in use.
6. To disconnect, unplug the power cord from the electrical outlet. Do not disconnect by pulling on the cord.
7. Do not operate the VP200 if it has a damaged cord or plug.
8. Do not operate the VP200 if it malfunctions or is damaged. Contact Customer Service at 800-821-7849.
9. Use the VP200 only for its intended use.
10. The VP200 (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 bags containing hot liquids.
15. Do not use outdoors.

SAVE THESE INSTRUCTIONS

Important Tips

- 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
- Use only VacMaster® Vacuum Chamber Pouches and accessories.
- 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.
- 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 a minimum of 3" of space between the contents and the open end of the pouch. This is called headspace. This will prevent 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, microwavable, and suitable for sous vide cooking. When microwaving, it is important to pierce or make a small cut in the pouch.

VP200 Features & Specifications



Rated Voltage:	100-120V AC
Rated Power:	180W
Rated Frequency:	50/60Hz
VAC/Sealing Time:	10-60 Seconds
Sealing Time:	Self-Set
Vacuum Power:	Up to -0.95 Bar
Dimensions (L x W x H):	17.75" x 14.25" x 9.5"
Net Weight:	25.5 lbs
Gross Weight:	27.5 lbs

VP200 Control Panel



1. **Vacuum Gauge**- Indicates the vacuum level inside the chamber.
2. **Start/Stop Button** - Press the button for 2 seconds to turn the VP200 "On" or "Off". Press and hold the button to interrupt the sealing cycle at any time during the sealing process.
3. **Vac Button** - Press this button to vacuum and seal bag.
4. **Mode Button** - The VP200 has three "Mode" settings - **HIGH** (60 sec.), **MIDDLE** (default setting - 20 sec.), and **LOW** (9 sec.). Change mode by pressing the button.
5. **Seal Button** - Press this button to seal bag.
6. **Marinate Button** - The VP200 has a marinate feature. Vacuum packaging opens up the pores of food so you can get that great marinated flavor in minutes.
7. **Up/Down Buttons** - These buttons are used to set seal time. Press "UP" to increase the seal time, press "DOWN" to decrease seal time.
8. **Digital Display** - Displays the Marinate time, Seal time and Calibration values as they are input. It also displays the ID of a selected preset as well as the duration or the time remaining in a process as it is being run. It flashes default values when the process is complete.
9. **Accessory Hose Port** - Used for vacuuming external containers.

How to Use

Set Up - Adjusting the VP200 Timing Controls

Vacuum Mode: The VP200 has three vacuum settings - **HIGH** (60 sec.), **MIDDLE** (default setting - 20 sec.), and **LOW** (9 sec.). Change vacuum setting by pressing the Mode button.

Sealing Time: To increase or decrease the sealing time, use the Seal time UP/DOWN buttons to adjust the sealing time to accommodate your application.

Note: For thicker pouches, you should increase the seal time until the pouch seals completely. For thinner pouches, you should decrease the seal time to avoid melting the pouch.

NOTE: After initial start up, machine will go into sleep mode after one minute if left idle. However once you run a vacuum or marinate cycle, the machine will continue to run.

How to Use

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 VP200 accepts vacuum chamber pouches up to 12"W x 12"L in size (#30727).

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, including the opening, must remain inside the chamber.

3. **Press Start/Stop button for 2 seconds to turn the machine On**

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

Close the lid and press firmly on the "**Vac**" button and the machine will engage.

5. **Inspect the pouch**

Open the lid, 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 pressing the mode button to a higher setting 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 pressing the up arrow. If the seal appears white or milky, decrease the seal time by pressing the down arrow. Once the settings are determined for your application, vacuum and seal again.

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

Troubleshooting

VP200 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 Start/Stop button has been properly depressed for 2 seconds and that the LED screen is illuminated.

VP200 does not pull a complete vacuum with pouch -

- The vacuum mode may not be suitable. Adjust the vacuum mode 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® VP200 Chamber Vacuum Sealer".
- 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.
- Some fruits and vegetables can release gases (out-gassing) if not properly blanched or frozen before packaging. Open the pouch. If you think food spoilage has begun, discard the food. If food spoilage has not yet begun, consume immediately. If in doubt, discard the food.

VP200 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 for further assistance.

Cleaning & Storage

- Disconnect the power cord from the electrical outlet.
- 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 VP200 outside.
- DO NOT use any acetone-based or abrasive cleaners on plastic parts. Only clean with a damp cloth and mild soap.

Vacuum Packaging Guidelines

- Follow all food safety regulations as outlined at www.FDA.gov
- Vacuum packaging is NOT a substitute for canning.
- Vacuum packaging cannot reverse the deterioration of foods.
- Vacuum packaging is NOT a substitute for refrigeration or freezing.
- 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.
- It is critical that food handling and storage are maintained at low temperatures. You can reduce the growth of microorganisms at temperatures of 34°F or less. Freezing at 0°F will not kill microorganisms, but reduces the chances of them growing. For long-term food storage, always freeze foods that have been vacuumed packaged.
NOTE: Beef and other proteins may look darker after being vacuum packaged. This is due to the removal of oxygen and is not an indication of spoilage.
- All perishable foods must be refrigerated or frozen.

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/warranty.htm

VACMASTER[®]

A Product of

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