

USER GUIDE

# VP95

Chamber Vacuum Sealer



**VACMASTER**

# Welcome

The VacMaster® VP95 Chamber Vacuum Sealer is an ideal machine for home users like hunters, anglers, and foodies. It can also be a great addition for chefs in restaurants, catering, food trucks, and private chefs with its manual cycle to customize vacuum by percentage. With a streamlined, lightweight design and small footprint, the VP95 takes up less counter space making it easy to store away in the pantry or transport to an event. With its removable internal incline plate, the VP95 can handle almost anything, including liquids for marinating or sealing, like a champ. Features an easy to use touch screen control panel and is a reliable machine that will take your vacuum packaging experience to a whole new level.

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

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

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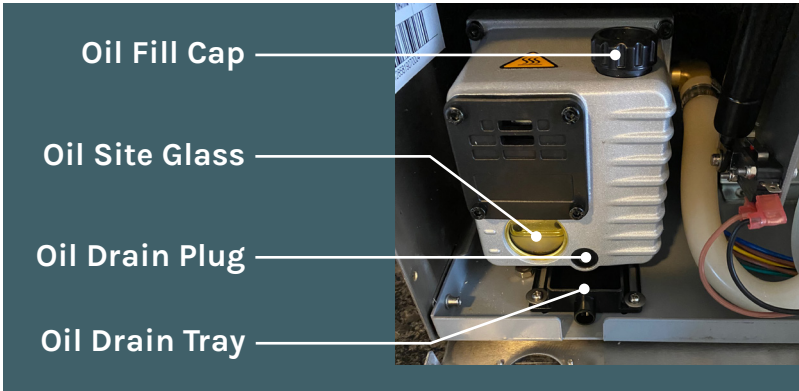
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# YOU MUST ADD OIL BEFORE USE!

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

VacMaster® VP95 uses an oil vacuum pump.  
For shipping purposes there is no oil in the pump.  
**OIL MUST BE ADDED BEFORE USE!**



## Adding Oil to Vacuum Pump

Turn off and unplug machine to prevent electrocution.

1. Using VacMaster® approved oil.
2. Open the back cover by removing Phillips head screws located on the side of machine at the back - two on each side of case.
3. Locate the **OIL FILL CAP**.
4. Unscrew oil fill cap by hand.
5. Watching **OIL SITE GLASS**, pour oil into the oil fill hole.
6. Fill oil level between 1/2 to 3/4 of site glass.
7. Do not overfill. Overfilling can cause damage to the vacuum pump.
8. Replace and tighten **OIL FILL CAP**.
9. Replace the back cover.
10. It is recommended to run an **Oil Clean Cycle** prior to first use. (see p9)

## VP95 Features



- 110 Volt operation
- 1/4 HP oil pump
- Seal bar size: 9.25"
- Chamber size (W x L x H): 9.5" x 10.5" x 3.25"
- Removable incline plate - great for sealing liquids
- Small footprint (W x L x H): 11" x 16" x 9"
- Easy-to-use touch screen control panel
- Manual vacuum cycle: customize vacuum by percentage
- Accessory hose port for external canister
- Lid lock for storage and transport
- Stainless steel construction
- Weight: 42.5 Pounds

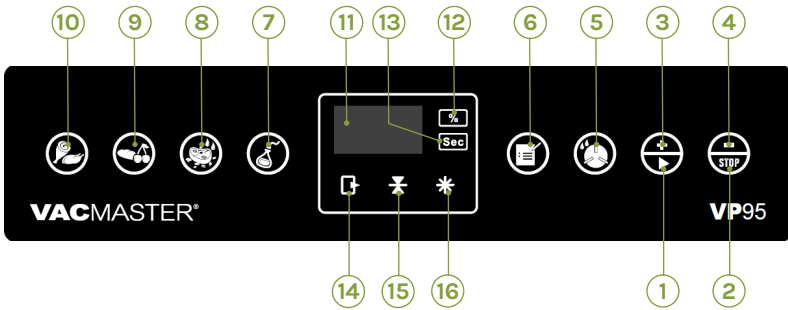
# VP95 Set Up

## Set Up - Powering up the VP95

1. Plug the power cord into the back of the machine and into the wall outlet.
2. Turn the power switch on - the switch is located on the back of the machine below the cord.
3. Machine is now powered up.



# VP95 Control Panel



1. **Start Button** -For **EXTERNAL VACUUM MODE ONLY** when using external canister
2. **Stop Button** - Terminates any running program
3. **Increase Button** - Increase value of the selected function
4. **Decrease Button** - Lower the value of the selected function
5. **Oil Cleaning Button** - Prolongs life of pump and oil (see page 9 for more details).
6. **Manual Vacuum Cycle Button\*** - Customize vacuum by percentage. In setting mode select from 30% - 100% to get a precise vacuum to meet your vacuum packaging needs. Then tap the Manual Vacuum Cycle button to select the seal time and then the cooling time. Tap one more time to get out of setting mode. When the Manual Vacuum Cycle is highlighted, it will run your custom vacuum program until you repeat the steps to make changes.
7. **External Vacuum Button\*** - Vacuum storage canisters with the included accessory hose. In setting mode, select desired cycle time ranging from 1 to 99 seconds.
8. **Marinate Button\*** - Marinate food quicker. In setting mode select the marinate function which allows the user to set 1 - 40 cycles for marinating.
9. **Low Vacuum Button\*** - Use this button to vacuum soft products like bread, chips, fruit, desserts. In setting mode change your sealing time when using thicker bags.
10. **Maximum Vacuum Button\*** - Use this button to vacuum solid products like meat, rice, sausage, vegetables. In setting mode change your sealing time when using thicker bags.
11. **Display** - Shows the following;
  - "□□□" - Standby
  - "ERR" - Problem
  - "END" - End of program/cycle
  - "OIL" - Change or clean oil
12. **%** - Shows vacuum degree value
13. **SEC** - Shows run time in seconds
14. **Vacuum Indicator** - Lights up when vacuum is in process
15. **Seal Indicator** - Lights up when sealing is in process
16. **Cooling Indicator** - Lights up when cooling is in process

**\*PRESS and HOLD the function key for 3 seconds to enter parameter setting mode**



# VP95 Machine Maintenance

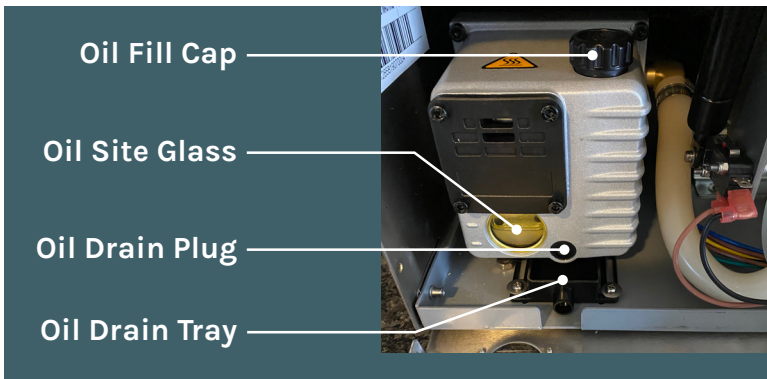
## Vacuum Pump Maintenance

This machine requires periodic oil changes. Required oil change schedule:

- First oil change: after 25 hours of usage.
- Future oil changes: change oil after every 60 hours of machine usage.

Check the oil level and color frequently using the **OIL SITE GLASS**.

- Oil must remain between  $\frac{1}{2}$  and  $\frac{3}{4}$  in the **OIL SITE GLASS**.
- With use, the pump oil will become cloudy or dark. Once oil becomes discolored, replace with new VacMaster® vacuum oil. It is recommended to run an **Oil Clean Cycle** prior to changing oil to avoid contamination to new oil (see page 9 for more details).



## To Change the Vacuum Pump Oil:

1. Run vacuum process a couple of times to "warm up" the oil.
2. Turn off machine and unplug to prevent electrocution.
3. Locate the **OIL DRAIN PLUG & FILL CAP** on the unit.
4. Locate **OIL DRAIN PLUG** on front of vacuum pump.
5. Pull the oil drain tray forward.
6. For access and ease of draining the oil, position machine so the drain bolt is "clear" and the dirty oil can be captured.
7. Oil will flow immediately when bolt is removed. Place catch cup underneath before removing drain bolt.
8. Capture oil from pump. When oil is completely drained, replace and tighten **OIL DRAIN PLUG**. (Dispose of used oil properly)
9. Follow the "**Adding Oil to Vacuum Pump**" instructions on Page 3 of manual. **DO NOT USE MACHINE UNTIL OIL HAS BEEN ADDED.**

## Important Tips

- For optimal performance use VacMaster® Vacuum Chamber Pouches and Accessories.
- Delicate foods can be frozen prior to packaging to protect them from being crushed by the vacuum process.
- Use VacMaster® Bone Guards to cover 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 "head space". It will help prevent spills during the vacuum sealing process. Different products require different head space - adjust accordingly.
- VacMaster® pouches can be boiled, frozen, microwave-safe, and suitable for sous vide cooking. When microwaving, it is important to pierce or make a small cut in the pouch.





# Cleaning & Storage

## Oil Cleaning Button function

The oil cleaning program runs the vacuum pump for 30 cycles. During this program, pump and oil reach operating temperature. Moisture in the pump is absorbed by the oil. The high temperature causes any moisture in the pump to evaporate, and minimizes the risk of corrosion.

It is advisable to run the program before using the machine for the first time, after the machine has been stationary for a lengthy period of time, and especially prior to changing oil to avoid contamination to new oil.

Run the pump cleaning program every week. If you package moisture-containing products, such as soups and sauces, the pump cleaning program should be run every day.

### To Activate Oil Cleaning:

- Press the Oil Cleaning button.
- Close the lid to start the oil cleaning program.
- The oil cleaning program will run for 30 cycles.

Push this button to activate



- 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 and seal pad clean.
  - c. Wipe the seal area clean.
- Do not store the VP95 outside.
- DO NOT use any acetone-based or abrasive cleaners on plastic parts. Only clean with a damp cloth and mild soap.

# Troubleshooting

## **VP95 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 'ERR' 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.

## **VP95 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.
- The seal bar, seal pad, 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, seal pad, 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 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.

## **VP95 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.

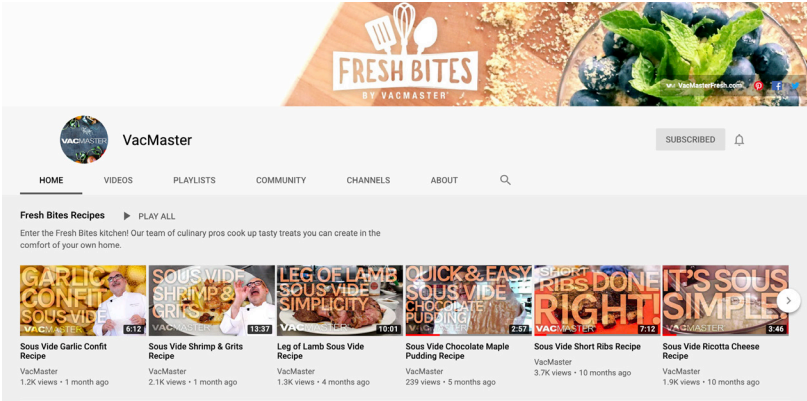
## Important Guidelines

- Follow all food safety regulations as outlined at [www.FDA.gov](http://www.FDA.gov)
- Vacuum packaging is NOT a substitute for canning.
- Vacuum packaging is NOT a substitute for refrigeration or freezing.
- Vacuum packaging cannot reverse the deterioration of foods.
- All perishable foods must be refrigerated or frozen.
- 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.

### For your safety, always follow these basic precautions:

- Read this users guide carefully for operating instructions.
- Do not use in a dusty or corrosive environment.
- To protect against electrical shock, do not immerse any part of the vacuum sealer, power cord, or plug in water or any other liquid.
- Unplug the machine before cleaning or when not in use.
- To disconnect, unplug the power cord from the electrical outlet. Do not disconnect by pulling on the cord.
- Do not operate the VP95 if it has a damaged cord or plug.
- Do not operate the VP95 if it malfunctions or is damaged. Contact Customer Service at 800-821-7849.
- Use the VP95 only for its intended use.
- The VP95 has a grounded plug. Use only a grounded electrical outlet. To reduce risk of electrical shock, do not modify the plug in any way.
- Do not use an extension cord.
- The power cord should not drape over a counter or tabletop, as the cord could be tripped over or pulled on unintentionally.
- Do not place or operate near an electric or gas burner, or a heated oven.
- Do not use outdoors.

## More Resources



Check out our YouTube channel

[youtube.com/MyVacMaster](https://www.youtube.com/MyVacMaster)

to see how use VacMaster® products, get tips, and see our recipes!

Check out our Blog

[vacmasterfresh.com/fresh-bites-blog/](https://www.vacmasterfresh.com/fresh-bites-blog/)

We're also on



<https://www.pinterest.com/vacmasterfresh/>



<https://www.facebook.com/vacmasterfresh>



<https://twitter.com/VacMasterFresh>

## 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](http://www.VacMasterFresh.com/warranty.htm)

**VACMASTER**<sup>®</sup>

A Product of

**ARY**Inc.

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