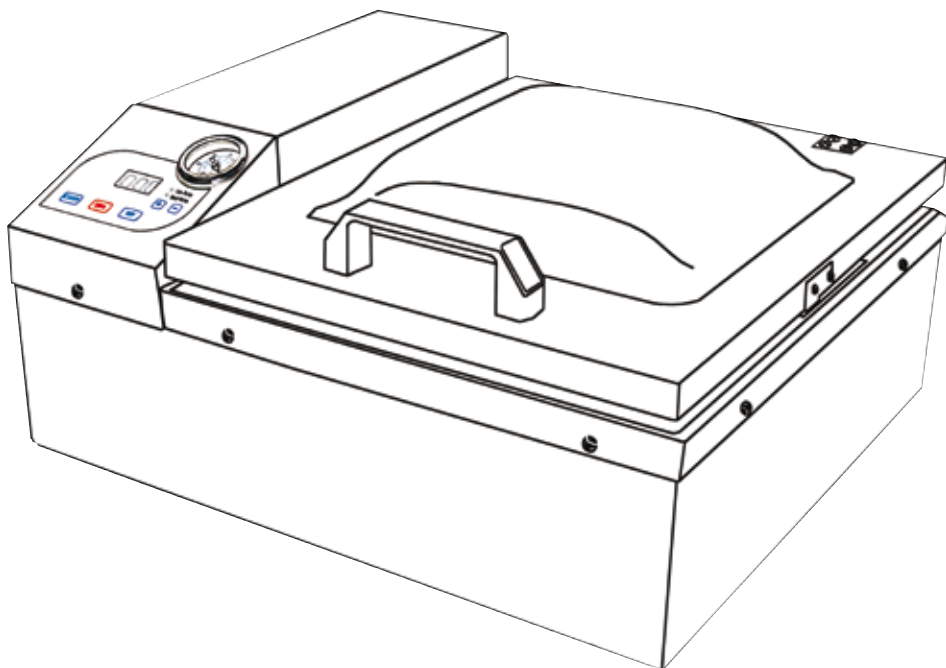


VACMASTER®

User's Guide

VP115



Thank you for purchasing the **VACMASTER® VP115** Vacuum Packaging Machine. You are about to revolutionize your home with one of the strongest vacuum packaging systems available. With the help of the VP115, you will now be able to keep food fresher longer in the refrigerator, freezer or pantry. The VP115 effectively removes air and extends freshness up to five times longer than normal preservation methods. Also, the VP115 can be used to preserve and organize household items like keepsakes, small toys and easy-to-lose items. You will soon find your VP115 to be so versatile and convenient, it will never leave your countertop.

The VP115 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, etc. are no longer a problem to vacuum package. Marinated vegetables and meats are packaged quickly with ease, and no mess.

The VP115 Vacuum Packaging Machine uses commercial technology. Simply place the pouch to be sealed inside the chamber and close the lid. Push start and the sealing process begins. First, the air is removed from the entire chamber and the vacuum pouch. Once the preset vacuum level is achieved, the pouch is sealed. Upon completion of the sealing cycle, air flows back into the chamber. Wait for the beep, and the process is complete.

To get started, please read and follow all instructions for usage and maintenance carefully before operating the **VACMASTER® VP115** Vacuum Packaging Machine.

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Vacuum Packaging Overview

If you are part of either the food processing or food service industry, there is a good chance that you already know the advantages of vacuum packaging. It has been used with success for many years as a safe and cost effective method for extending shelf life and maintaining the quality of food products. If vacuum packaging is new to your home or business, you will soon wonder how you lived without it!

Whether you are a beginner or expert, there are certain basic guidelines that should always be followed in order to package foods safely for consumption. Neglecting these basic guidelines can result in food spoilage, and in some cases, illness or death. Once you familiarize yourself with the machine procedures, you will feel at ease using the VACMASTER® VP115 Vacuum Packaging Machine and enjoy a higher quality of stored foods.

Here are a few tips to get you started:

- Package only fresh foods. Do not package old or rancid foods. An already bad product does not improve with vacuum packaging.
- Fresh foods (meats, vegetables, cheeses, etc.) should be refrigerated at 34°F or below or frozen after vacuum packaging.
- Vacuum packaging removes a high percentage of air (which is 21% oxygen). This slows the growth of most living microorganisms, which degrade food, such as aerobic bacteria and molds. However, some forms of bacteria, such as clostridium botulinum (responsible for botulism), are anaerobic and grow in the absence of oxygen.
- The foods susceptible to botulinum should be refrigerated for the short term and frozen for long-term storage. Consume immediately after heating.
- Vegetables such as cauliflower, broccoli and cabbage will emit gasses when vacuum sealed. To prepare these foods for vacuum packaging, you must blanch them first and then freeze.
- All perishable foods must be refrigerated or frozen to prevent spoilage.
- Vacuum packaging is not a substitute for canning.

VP115 Features



VP115 Control Panel



Vacuum Gauge: Indicates the vacuum level inside the chamber.
(not shown)

LED Screen: Displays current function or cycle time count.



Button: Press to turn the machine ON or OFF. This function is displayed in the LED screen.



Button: Press to stop the vacuum cycle and immediately seal the pouch. This button will only work while the machine is in the vacuum process.



Button: Press to select the Vac Time or Seal Time for adjustment. Use the + / - buttons to increase or decrease the vacuum or seal time.

Vac Time Indicator Light: Illuminates to adjust the vacuum time. Use the + / - buttons to increase or decrease the vacuum time.

Seal Time Indicator Light: Illuminates to adjust the seal time. Use the + / - buttons to increase or decrease the vacuum time.



Buttons: Press to increase the vacuum time or seal time.



Buttons: Press to decrease the vacuum time or seal time.

Operating Instructions

Please read all instructions before operating the **VP115**.

USING THE **VP115** VACUUM PACKAGING MACHINE

1. **Plug the machine into a grounded electrical outlet**

Properly insert the machine's electrical plug into a grounded wall outlet. The LED screen on the control panel will read "OFF" .

2. **Press the ON/OFF button**

The LED screen on the control panel will read "CLO", indicating that the lid is closed.

3. **Open the machine lid**

Open the machine lid using the lid handle. The LED screen on the control panel will read "ON".

IMPORTANT: MAKE SURE THE LID IS IN THE OPEN POSITION PRIOR TO OPERATING. THE MACHINE WILL IMMEDIATELY ENGAGE WHEN THE LID CLOSSES.

4. **Adjust/set timing controls**

IMPORTANT: ALL TIME ADJUSTMENTS MUST BE MADE WITH THE LID OPEN AND THE MACHINE POWER "ON" .

Vacuum Time: The default vacuum time setting is 30 seconds, which is appropriate for most applications. If you require an increase or decrease in vacuum time, you may press the SET button once and then use the + / - button to adjust the vacuum time accordingly. The vacuum time can vary from 5-60 seconds.

Seal Time: The default seal time is 5 seconds, which is appropriate for standard applications. If you wish to change the seal time, you may press the SET button twice and then use the + / - button to adjust the seal time to accommodate your application. It is recommended that you make adjustments in 1 second increments to avoid melting the pouch. The seal time can vary from 3-9 seconds.

Note: If the machine is unplugged, the vacuum time and seal time will reset to the default settings.

Operating Instructions (Continued)

5. **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 of the chamber. Allow 1" to 2" of extra headspace at the top of the pouch to ensure a quality, air-tight seal. The VP115 accepts vacuum chamber pouches up to 10"W x 13"L in size.

6. **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 of the chamber.*

Using the pouch clip - To keep the pouch in place during the vacuum cycle, you will want to use the pouch clip accessory at the front of the chamber. Lift the pouch clip lever up and insert the open end of the bag inside the clip (as shown in the picture to the right). Once the pouch is in position, press the pouch clip lever down firmly. The pouch clip will keep the pouch in place during the vacuum and seal process.



Pouch Clip Lever

Note: *Once the vacuum and seal cycle is complete, lift the pouch clip lever up to remove the pouch.*

Operating Instructions (Continued)

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

Close the machine lid, using the lid handle, to begin the vacuum process. The vacuum cycle will begin at the set vacuum time and count down to zero. Once the vacuum cycle is complete, the seal process will begin. The seal cycle will begin at the set seal time and count down to zero. Once the seal cycle is complete, air will be released back into the chamber, and the machine will give a long beep sound indicating that the vacuum and seal cycle is complete.

Note: The “SEAL” button is an additional feature that allows you to abort the vacuum process and seal the pouch. Press “SEAL” at any time during the vacuum cycle.

8. **Open the machine lid and inspect the pouch**

Open the machine lid using the lid handle. Remove the pouch and inspect the vacuum-packaged product.

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 sealed 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 1 second. If the seal appears white or milky, decrease the seal time by 1 second. Once the settings are determined for your application, vacuum and seal again.

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

VACMASTER® Pouches

For the best results, use our VACMASTER® Vacuum Chamber Pouches with your VP115. The VACMASTER® Vacuum Chamber Pouches are constructed of a heavy-duty poly/nylon combination. This durable pouch provides increased puncture and abrasion resistance. These pouches are transparent, offering clearly visible product for easy identification. The pouches work well in conjunction with the VP115 Vacuum Packaging Machine, creating a secure vacuum and a tight seal, making it a great asset for Sous Vide cooking. The VACMASTER® Vacuum Chamber Pouches are high quality, larger quantity and incredibly affordable!



- Heavy-duty poly/nylon material
- Eliminates freezer burn and dehydration
- Pouches can be frozen, refrigerated, microwaved or boiled
- Economically priced
- Offered in a wide range of sizes and thickness
- BPA free

VACMASTER® Bone Guard

If you are vacuum packaging meat, fish or items that may puncture or tear the pouch, you may want to consider using VACMASTER® Bone Guard. Bone Guard is a heavy-duty, 6 mil thick material that is clear for full product visibility and provides the ultimate in pouch protection.

VP115 Uses & Tips

- Vacuum package brown sugar to keep it from getting hard.
- Left over margaritas? Package them for a quick and easy way to enjoy margaritas any time.
- Make smoothies or juices ahead of time and portion out for a quick way to get your daily dose of vitamins and to save time making them and cleaning up every day.
- Make pre-portioned snacks for the family on the go!
- Package gardening seeds and bulbs to keep fresh until next spring when you can plant them.
- Making homemade frosting and decorating is such a chore. Put frosting into a chamber pouch and vacuum package it (or just seal). Cut a small corner off and decorate! You won't get your hands or utensils dirty.
- Keep important documents safe from damage (i.e. passport, birth certificates, marriage license).
- Keep items safe from wet conditions when outdoors (i.e. first aid kits, cell phones, cameras).
- For a quick wet washcloth for children while on a road trip or while camping, wet some washcloths and vacuum package them. Use a zipper bag and keep reusing it when needed.
- Not done with that paint project? Don't wash out your brushes every time - keep them wet and vacuum package them for the following day.
- Hate it when your toiletries expand and leak when flying or driving to higher altitude? Vacuum package your items to insure you won't encounter a mess when you arrive.
- There are literally hundreds of uses for all your craft projects. Vacuum package your rubber stamps so they don't dry out, and keep modeling clay and playdough from drying out, too.
- Vacuum package your winter wool hats/gloves/scarves for compact summer storage and to keep moths and bugs out of them.
- Make camping easy - vacuum package meals in advance, keep your toilet paper dry, make a camping kit (matches, dry socks, maps, an extra set of shoes or clothes, etc).
- Vacuum package tools to keep them from rusting.
- For a quick ice pack, fill a vacuum bag about half full with water and a few tablespoons of rubbing alcohol. Seal the bag - don't vacuum it - and place in the freezer. The alcohol keeps the water from freezing completely, resulting in a flexible ice pack to wrap around sore joints and minor injuries.

Machine Safety & Maintenance

- Read this manual carefully before using your VP115 for the first time.
- Do not use the VP115 on a wet or hot surface, or near a heat source.
- Do not immerse machine, or power cord in water, or any other liquid.
- Do not carry machine by the lid handle.
- Use grounded power sources only. Do not use extension cord.
- Do not operate appliance with a damaged cord.
- Only use the VP115 for its intended use.
- Only use VACMASTER® vacuum chamber pouches and accessories.
- Vacuum packaging is not a substitute for canning. Any perishable foods that require refrigeration must still be refrigerated or frozen after packaging.
- Never vacuum package garlic or fungi, like mushrooms. A dangerous chemical reaction takes place when the air is removed.
- Unplug machine before cleaning.
- Regularly clean your VP115 chamber, lid and exterior with a damp cloth and mild soap to remove food particles and debris.
- Do not use any acetone-based or abrasive cleaners on the lid or other plastic parts. Parts may become discolored or scratched.
- Wipe the seal bar with a damp cloth only. The seal bar is removable for safe cleaning.

Troubleshooting

VP115 will not turn on -

- Make sure that the machine is properly plugged into a grounded outlet.
- Check the power cord for tears and frays. Do not use machine if power cord is damaged.
- Make sure the power switch is turned on. LED screen will be illuminate when on.

VP115 does not pull a complete vacuum with pouch -

- Vacuum time may not be set high enough. Set vacuum time higher and vacuum again.
- To vacuum and seal properly, the opening of pouch must be within the vacuum chamber. For detailed instructions, refer to “Operating Instructions”.
- VP115 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 seal bar, lid gasket and inside of pouch and try again.

Vacuum pouch loses vacuum after being sealed -

- Sharp items can puncture small holes in pouches. To prevent this, cover sharp edges with 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 pouch. If you think food spoilage has begun, discard food. If food spoilage has not yet begun, consume immediately. If in doubt, discard food.

VP115 is not sealing pouch properly -

- Seal time may not be long enough. Increase seal time and try again. For detailed instructions, refer to “Operating Instructions”.
- 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.
- Pouch must be properly placed along the seal bar. Make sure the entire pouch is over the seal bar and there are no wrinkles in pouch material.

If problems persist, contact customer support at 800.821.7849 for further assistance. Thank you for purchasing the **VACMASTER® VP115**.

Notes

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.

ARYInc.

A leading supplier of commercial products since 1939.

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**Vacuum packaging is not a substitute for canning.