

# VACMASTER®



## PRO110 User's Guide

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Thank you for purchasing the **VACMASTER®** PRO110 Vacuum Packaging Machine. You are about to revolutionize your home with one of the strongest vacuum packaging systems available. With the help of the PRO110, you will now be able to keep food fresher, longer in the refrigerator, freezer or pantry. The PRO110 effectively removes air and extends freshness up to five times longer than normal methods. Also, the PRO110 can be used to preserve and organize household items like keepsakes, small toys and easy-to-lose items. You will soon find your PRO110 to be so versatile and convenient, it will never leave your countertop.

The style of the PRO110 is clean and simple with a lightweight, compact design. This machine is fully automatic and features a variety of options typically found in more advanced machines. Our machines are constructed with high-quality, fully tested, top-rated components to ensure optimum performance.

By using **VACMASTER®** vacuum bags and canisters, you can extend food life, maintain food quality, and reduce freezer burn. Less wasted food means lower grocery bills. Use **VACMASTER®** bags and accessories and you will benefit from years of trouble-free and cost-effective vacuum packaging.

Carefully read and follow usage and maintenance directions. For more information on your PRO110, including Uses & Tips, FAQs and Warranty Registration, please visit us at [www.aryvacmaster.com](http://www.aryvacmaster.com).

## How to Vacuum with Vacuum Bags

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- 1** Choose a suitable sized vacuum bag, and place item(s) to be vacuum packaged in bag.
- 2** Allow at least 3 inches of head space between contents and top of the bag.
- 3** Lay the open end of bag across the seal bar, keeping the opening within the perimeter of the gasket.
- 4** Close the lid, pressing firmly on both corners to lock lid in place.
- 5** Press the “Vac & Seal” button, and the following sequence will occur:
  - Vacuum cycle begins
  - Seal cycle starts
  - Lid unlocks
- 6** The vacuum and seal process is now complete.
- 7** Take the bag out and inspect the vacuum and seal. A successful seal will look clear. If the seal is spotty, incomplete, wrinkled, white, or milky, cut the seal and restart the vacuum sealing process.

## How to Make a Bag

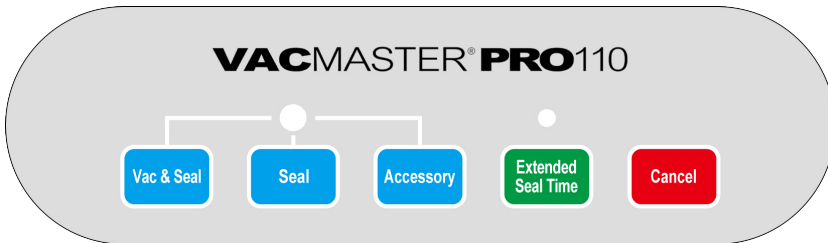
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- 1** Lay open end of bag across the seal bar, keeping the opening within the perimeter of the gasket.
- 2** Close the lid, pressing firmly on both corners to lock lid in place.
- 3** Press the “Seal” button, and the following sequence will occur:
  - Vacuum cycle begins
  - Seal cycle starts
  - Lid unlocks
- 4** Sealing cycle is complete.
- 5** Take the bag out and inspect the vacuum and seal. A successful seal will look clear. If the seal is spotty, incomplete, wrinkled, white, or milky colored, cut the seal and restart the vacuum sealing process.

# Features of Your **VACMASTER® PRO110**



## Control Panel



### Power Indicator Light

Light illuminates when the unit is turned on or in use.

### Vac & Seal Button

Press for hands-free automatic vacuum packaging. This button is only used for vacuum bags.

### Seal Button

Used only to seal and make bags.

### Accessory Button

Press to vacuum canisters. See the “Vacuum Package with Canisters” section.

### Extended Seal Time Button

Used to extend the seal time.

### Cancel Button

Use to cancel all processes immediately.

# Vacuum Packaging with Canisters

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- 1** Place items to be packaged in canister. Make sure lid of canister is dry and free of food particles and debris. Do not overfill.
- 2** Place lid on top of canister (lid sits on rim of canister until vacuum process begins.) Turn knob so arrow points to “vacuum”.
- 3** Close lid on PRO110, pressing firmly on both corners to lock lid in place.
- 4** Attach accessory hose to port on canister lid and attach opposite end of the hose to accessory port on the machine.
- 5** Press “Accessory” button, while slightly pressing down on the canister lid for 3-5 seconds to start the vacuum cycle.
- 6** When the vacuum process is complete, turn knob to the “lock” position and remove the hose from canister lid. Store canister in refrigerator. **DO NOT FREEZE.**
- 7** To open the canister, twist the knob to the “Open” position.

## Tips for Troubleshooting

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- 1** If your machine will not turn on, ensure the machine is properly plugged into a grounded outlet. Check the power cord for tears or frays.
- 2** If you are not achieving a complete vacuum:
  - Ensure the open end of the bag is across the gasket and within the vacuum chamber.
  - Also, the bag must be laid flat across the seal bar. Wrinkles and bulges may result in an insufficient seal.
  - Inspect the seal. A successful seal will look clear. If the seal is spotty, incomplete, wrinkled, white or milky, cut the seal and restart the sealing process.
  - For best results, use **VACMASTER**® bags, rolls and accessories.
- 3** If the vacuum is lost after sealing, check for small puncture holes in the bag, then cover any sharp edges with a **VACMASTER**® Bone Guard Sheet, and vacuum package in a new bag.
- 4** If your canister will not properly vacuum:
  - Ensure that the accessory hose is inserted into the lid.
  - Ensure that the canister lid is set to the “Vacuum” setting.
  - Check the canister for cracks or damage.
  - Always leave at least 1 inch of head space between the contents and the rim of the canister.

# Tips for Successful Vacuum Packaging

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- 1** Read this manual carefully before using your PRO110 for the first time.
- 2** Vacuum packaging is not a substitute for canning. Any perishable foods that require refrigeration or freezing must still be refrigerated or frozen after packaging.
- 3** Use only **VACMASTER**® vacuum bags, rolls, accessories, and attachments.
- 4** Do not use the PRO110 on a wet or hot surface or near a heat source.
- 5** Do not immerse machine or power cord in any liquid.
- 6** Use only grounded power sources. Do not use with an extension cord.
- 7** Do not operate appliance with a damaged cord.
- 8** The PRO110 should only be used for its intended purposes.
- 9** Unplug machine before cleaning your PRO110. Use a clean damp cloth and mild soap.
- 10** Never vacuum package garlic or fungi, such as mushrooms. A dangerous chemical reaction takes place when the air is removed.
- 11** Some fruits and vegetables may release gases (out-gases). The vacuum may be lost when packaging these fruits and vegetables. Blanching or freezing before vacuum packaging helps prevent this.
- 12** Delicate foods can be frozen prior to packaging to help them hold their shape.
- 13** If packaging fresh meats without pre-freezing, place a folded paper towel between the meat and the top of the bag to help absorb the moisture.
- 14** To vacuum liquids, pre-freeze in a dish or an ice cube tray.
- 15** A **VACMASTER**® Bone Guard Sheet can be used to cover sharp edges to prevent bag punctures.
- 16** **VACMASTER**® vacuum bags are boilable, freezable and microwavable.
- 17** Only use canisters designed for vacuum packaging. Other containers may implode under pressure.
- 18** Allow foods and liquids to cool prior to vacuum packaging.
- 19** Hand wash canister lids. Do not put in dishwasher. The canister itself is dishwasher safe.

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