

VACMASTER®



PRO140 User's Guide

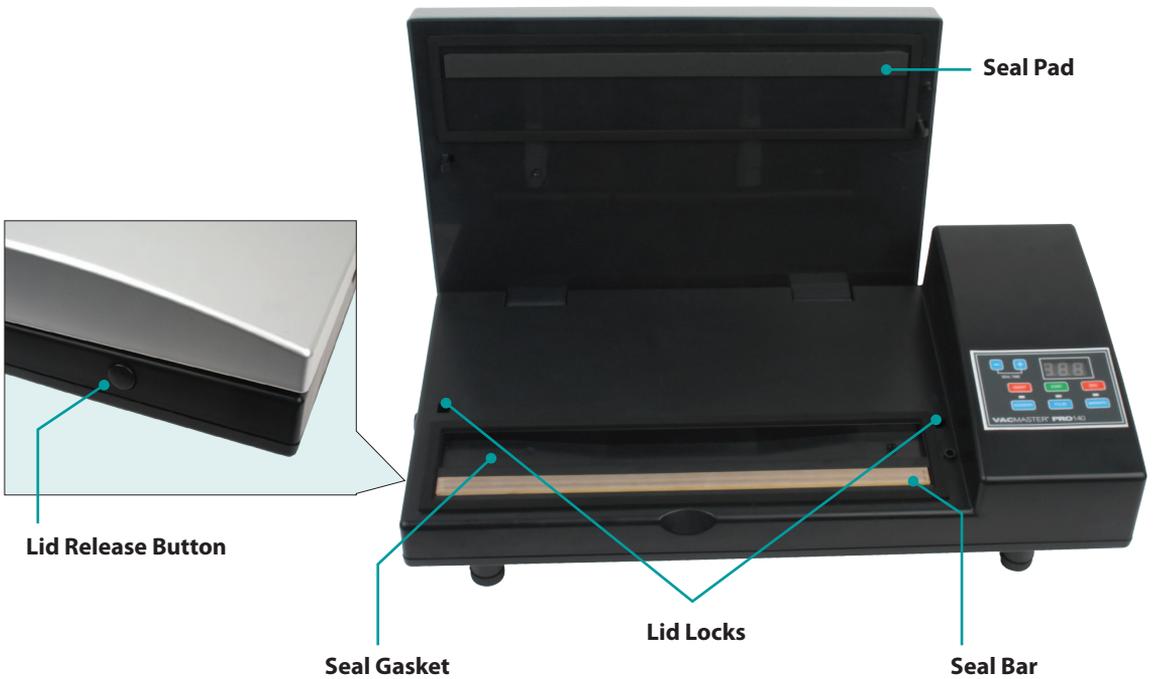
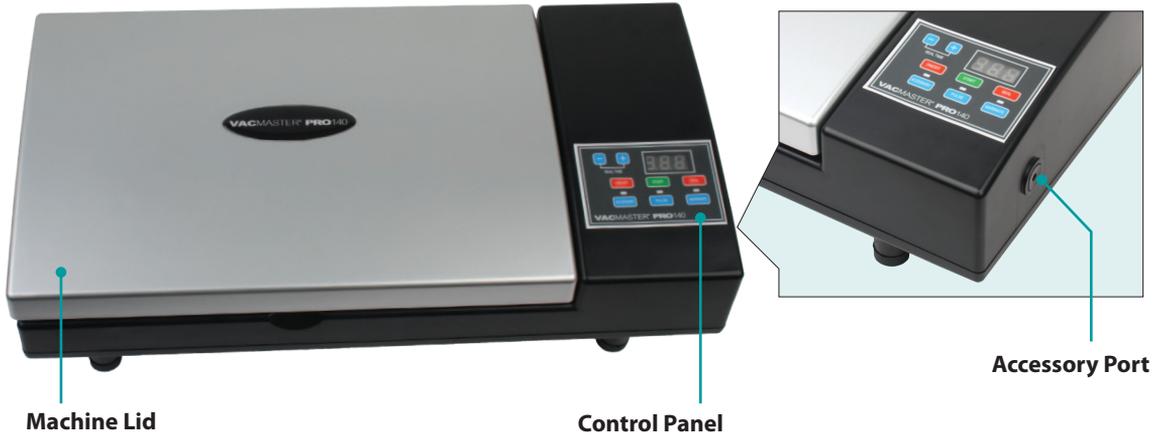
Thank you for purchasing the **VACMASTER®** PRO140 Vacuum Packaging Machine. You are about to revolutionize your home with one of the strongest vacuum packaging systems available. With the help of the PRO140, you will now be able to keep food fresher, longer in the refrigerator, freezer or pantry. The PRO140 effectively removes air and extends freshness up to five times longer than normal methods. Also, the PRO140 can be used to preserve and organize household items like keepsakes, small toys and easy-to-lose items. You will soon find your PRO140 to be so versatile and convenient, it will never leave your countertop.

The style of the PRO140 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.

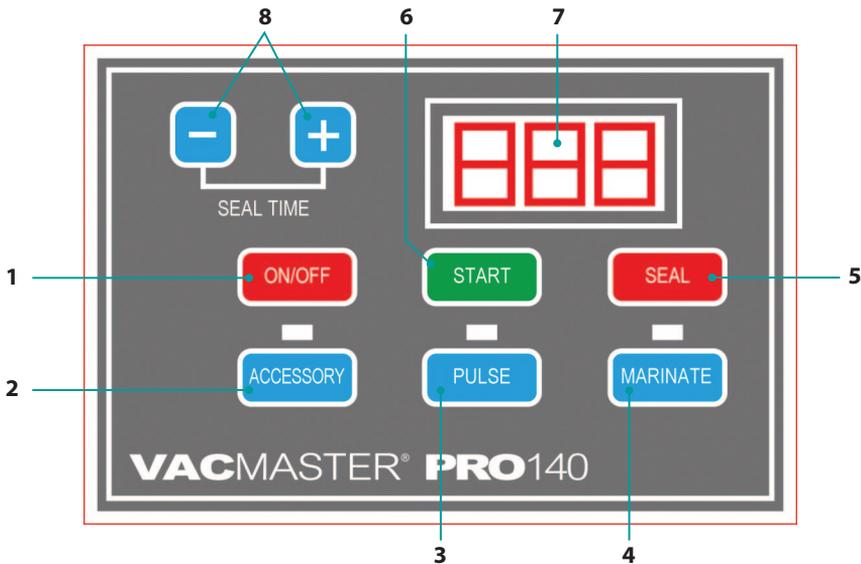
By using **VACMASTER®** vacuum bags and canisters, you can extend food life, maintain food quality, and reduce freezer burn. Less wasted food means lower grocery bills. Use **VACMASTER®** bags and accessories, and you will benefit from years of trouble-free and cost-effective vacuum packaging.

Carefully read and follow usage and maintenance directions. For more information on your PRO140, including Uses & Tips, FAQs and Warranty Registration, please visit us at www.aryvacmaster.com.

Features of Your **VACMASTER® PRO140**



Features of Your **VACMASTER® PRO140**



1 On/Off Button

Turns machine on and off.

2 Accessory Mode Button

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

3 Pulse Vacuum Button

Used to prevent crushing of delicate items. Press and hold to control the vacuum process.

4 Marinate Mode Button

Press for marinating option. See “Marinating Food” section.

5 Seal Button

Press to stop the vacuum process and begin sealing. This prevents crushing delicate items. Also used to make custom sized bags.

6 Start Button

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

7 Digital Display

Displays the progress of the vacuum and sealing cycles.

8 Seal Time Adjusting Button

Press to adjust the seal time. Increase the seal time if the seal is incomplete or spotty; reduce the seal time if the seal is white or milky. When value is adjusted to zero, machine will not seal. Last used seal time is stored in memory.

How to Vacuum with Vacuum Bags

- 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** Press the lid release button and open the lid.
- 4** Lay the open end of bag across the seal bar, keeping the opening within the perimeter of the gasket.
- 5** Close the lid, pressing firmly on both corners to lock lid in place.
- 6** Press the “Start” button to begin vacuum process.
- 7** The machine will beep, noting that the process is complete.
- 8** Press the lid release button and open the lid.
- 9** 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

- 1** Press the lid release button and open the lid.
- 2** Lay one open end of bag across the seal bar, keeping the opening within the perimeter of the gasket.
- 3** Close the lid, pressing firmly on both corners to lock lid in place.
- 4** Press the “Seal” button to seal.
- 5** The machine will beep, noting that the sealing cycle is complete.
- 6** Press the lid release button and open the lid.
- 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.

Packaging Delicate Items

Delicate items, such as fresh fruit, baked goods, etc., can be crushed during vacuum packaging. To prevent this from occurring, use the “Pulse” vacuum function. When packaging liquid-rich items, you can use this function to prevent liquid from being drawn into the machine.

- 1 Follow the instructions 1-5 under “How to Vacuum with Vacuum Bags”.
- 2 Press the “Pulse” button once to activate this function. Press and hold “Pulse” button to begin the vacuum process. Watch the bag and release the “Pulse” button to stop the vacuum process before the item is crushed.
- 3 Press the “Seal” button to seal the bag.
- 4 The machine will finish cycling and then beep, indicating that the sealing cycle is complete.

Marinating Food

Your PRO140 has a special marinating feature that allows foods to achieve optimum flavor infusion in the least amount of time. While in marinating mode, the PRO140 will alternate back and forth between a state of vacuum and a state of rest.

Important Note: When using canister for marinating, the knob on the canister lid should be set to “Open.”

Place the food and marinade in the canister. Ensure the rim of the canister is clean and dry, and no food or liquid has been spilled on the lid.

Ensure the knob on the canister lid is set to the “Open” position.

- 3 Attach accessory hose to port on canister lid and attach opposite end of the hose to accessory port on the machine.

- 4 Press the “Marinate” button once for Quick Marinate (15 min) and twice for Normal Marinate (27 min). Either a 1, for Quick Marinate, or a 2, for Normal Marinate will be displayed.
- 5 Press the “Start” button and then press down slightly on the canister lid for a few seconds. Your PRO140 will alternate between vacuuming and releasing air. This process will take either 15 or 27 minutes depending on your selection. A series of numbers will be shown on the digital display to indicate the marinating process is in progress.
- 6 When complete, a zero will appear on the digital display and the machine will beep continuously until the “On/Off” button is pressed.
- 7 For immediate use, disconnect hose. For storage under vacuum, turn knob on canister lid to “Lock” before disconnecting the hose.

Vacuum Packaging with Canisters

- 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 PRO140, 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.*
**Long term freezer storage will result in vacuum loss over time.*
- 7 To open the canister, twist the knob to the “Open” position.

Tips for Troubleshooting

- 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

- 1 Read this manual carefully before using your PRO140 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 PRO140 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 PRO140 should only be used for its intended purposes.
- 9 Unplug machine before cleaning your PRO140. 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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