

USER GUIDE

# PRO360

Suction Vacuum Sealer



**VACMASTER**<sup>®</sup>

# Welcome

Thank you for purchasing the VacMaster® PRO360 External Suction Vacuum Sealer. You are about to use one of the most powerful suction vacuum sealers available. With the help of the PRO360, you will now be able to keep food fresh for longer in the refrigerator, freezer or pantry. The PRO360 effectively removes air and extends freshness up to five times longer than traditional methods. Our versatile and convenient machine can also be used to preserve and organize other items, like keepsakes, or small and easy-to-lose items. Your PRO360 will quickly become invaluable to all your packaging needs; it will never leave your countertop.

The PRO360 combines a clean and simple style with a strong, compact design. This machine is fully automatic and features a variety of options that will fulfill all your packaging needs. Our machines are constructed with high-quality, fully tested, top-rated components which ensure optimum performance. Easy-to-clean, stainless-steel construction will provide years of service.

For your safety and protection, carefully read and follow this guide.

For more information, please visit us at

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

## Contents

Safeguards .....	3
Tips .....	4
Features .....	5
Control Panel .....	6
How to Use .....	7
Troubleshooting .....	11
Technical Specs .....	12
Cleaning and Care .....	13
Vacuum Packaging Guidelines .....	14
Warranty and Registration .....	15

## *Important Safeguards*

For your safety, always follow these basic precautions when using a VacMaster® PRO360 Vacuum Sealer:

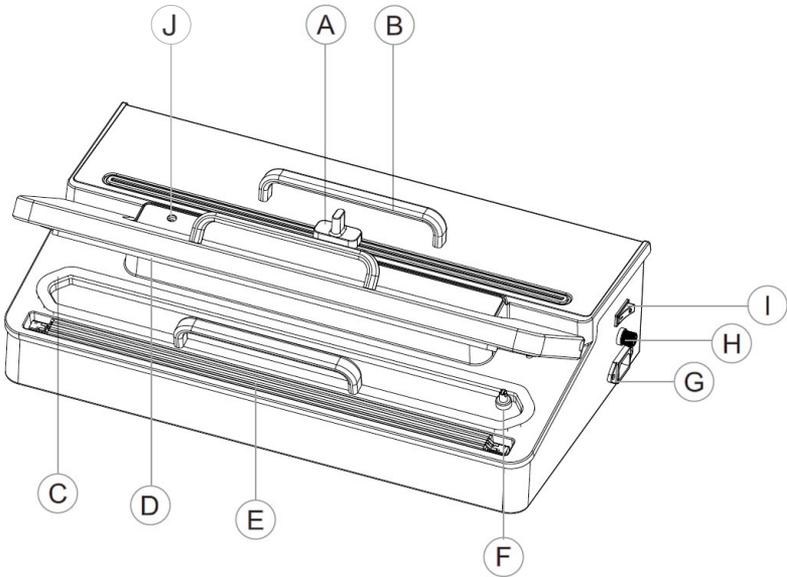
1. Read this User's Guide carefully for operating instructions. Read all instructions in this User's Guide before use.
2. Do not use the PRO360 on a wet or hot surface, or near a heat source.
3. To protect against electrical shock, do not immerse any part of the vacuum sealer, power cord, or plug in water or any other liquid.
4. Unplug the machine before cleaning or when not in use.
5. To disconnect, unplug the power cord from the electrical outlet. Do not disconnect by pulling on the cord.
6. Do not operate the PRO360 if it has a damaged cord or plug.
7. Do not operate the PRO360 if it malfunctions or is damaged. Contact Customer Service at 800-821-7849.
8. Use the PRO360 only for its intended use.
9. Closely supervise children when using any electrical appliance. Do not allow the PRO360 to be used as a toy.
10. The PRO360 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*

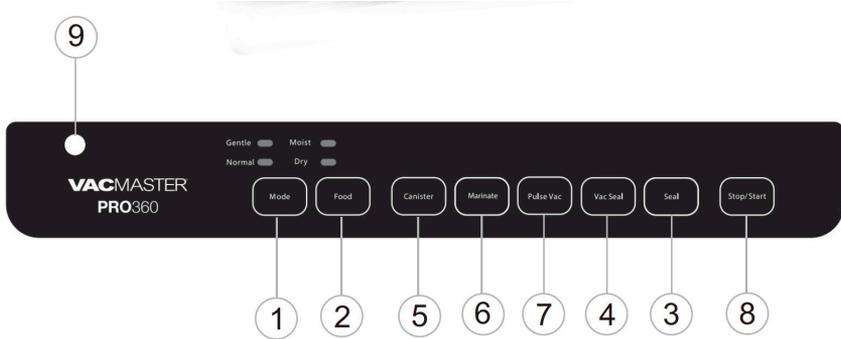
- Vacuum packaging is not a substitute for canning. All perishables still need to be refrigerated or frozen.
- Follow all food safety regulations as outlined by the FDA at [www.FDA.gov](http://www.FDA.gov).
- For optimal performance, VacMaster® vacuum bags, rolls, containers and accessories.
- Some fruits 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. If you are packaging fresh meats without pre-freezing, first dry the meat. Place a folded paper towel between the meat and the top of bag to help absorb any moisture.
- To vacuum package liquids, pre-freeze in a dish, bowl, or ice cube tray.
- Use VacMaster® Bone Guards to cover an item's sharp edges to prevent bag punctures.
- Allow foods and liquids to cool before vacuum packaging.
- Avoid overfilling the bag. Leave at least 3" of space between the contents and the open end of the bag. This is called headspace. This allows room for the bag to tightly form around the content and will prevent the bag from pulling out of the vacuum chamber during the sealing process.
- To prevent wrinkles from forming in the seal, gently stretch the bag flat along the seal bar before closing the lid.
- When using accessories, leave at least 1" of space between the contents and the top of the container.
- Use a clean, damp cloth and mild soap to clean the PRO360.
- VacMaster® bags and rolls are boilable, freezable, and microwavable. When microwaving, it is important to pierce or make a small cut in the pouch.

## PRO360 Features



- A **Roll Cutter** - Cuts rolls to the desired length.
- B **Roll Storage Compartment** - Stores VacMaster® rolls up to 12" x 20'.
- C **Lower Gasket** - Seals out air between the vacuum chamber and lid.
- D **Upper Gasket** - Makes seal flat.
- E **Seal Bar** - Provides wide, positive seals.
- F **Vacuum Nozzle** - Area where the vacuum process takes place.
- G **Power Plug Port** - Power cord goes here.
- H **Fuse Holder** - Easy access for fuse replacement.
- I **Power Switch** - Press "I" to turn on, Press "O" to turn off.
- J **Accessory Hose Port** - Used for vacuuming external containers.

# PRO360 Control Panel



**1 Mode Button** Has two settings; "Normal" and "Gentle". Normal is the default mode for most applications. Gentle is for fragile foods like chips, pasta, certain fruits etc...

**2 Food Button** Has two settings; "Dry" and "Moist". Dry is the default for most applications. Moist is for more moist foods like stew, etc...

**3 Seal Button** Press this button to seal bag.

**4 Vac/Seal Button** Press this button to vacuum and seal bag.

**5 Canister Button** Press this button when using an external canister.

**6 Marinate Button** Press this button to marinate food via the vacuum process - get a great flavor in the shortest amount of time!

**7 Pulse Vac Button** Use this button to prevent crushing delicate items. Simply press once and then press again and hold to control the vacuum process manually.

**8 Stop/Start Button** Pressing the start/stop button\* brings the machine online - the machine wakes up, lighting up the control panel. After that, depress the Vac/Seal button to engage a complete vacuum and seal cycle.

\***Note:** You must first turn on the **Power Button**, located on the right side of the machine.

**9 Accessory Hose Port** Attach accessory hose here to vacuum canisters.

## *How to Use*

### Vacuum Packaging Pre-Cut Bags

Follow these steps when using pre-cut vacuum packaging bags with your VacMaster® PRO360 Vacuum Sealer:

1. Choose a suitable-sized vacuum packaging bag, and place the item(s) inside.
2. Allow at least 3" of head space between the contents and the top of the bag.
3. Using the handle, open the lid and place the open end of the bag across the seal bar, keeping the opening within the gasket area.
4. To ensure a complete seal make sure the bag is flat across the seal bar, smoothing out any wrinkles.
5. Close the lid.
6. Press the "Vac/Seal" button to begin the vacuum process. Press and hold down the lid until the vacuum engages.
7. Open the lid.  
**WARNING:** DO NOT touch the Seal Bar area, it may be hot after use.
8. Take the bag out and inspect the seal. A successful seal will look clear. If seal is spotty, incomplete, wrinkled, cut the seal and repeat the vacuum sealing process.

## How to Use

### Make a Bag from a Vacuum Roll

1. Place roll into the storage groove and place the opening of bag towards the user.
2. Slide the cutter to the left side. Pull a suitable length of the roll and close the lid. Slide the cutter from the left to the right side to cut off the roll.
3. Place top edge of bag on the seal bar. Do not extend past the vacuum channel. Close lid and press the "Seal" button. Slightly press the lid with one hand until the "Seal" light goes out.
4. When you are ready to seal product, place bag opening in the vacuum channel and close lid. Press "Vac/Seal" button and slightly press the lid with one hand until the "Seal" light goes out. Lid will release when seal is complete.

**Note:** For Step 3, when using "Seal" function, the edge of roll. Do Not exceed the vacuum chamber (gasket area).  
See step 4 for vacuuming bag.



PRO360 shown with optional VacMaster® storage canister.  
See page 9 for instructions on how to use.

# How to Use

## Seal Only

To seal a bag, use the **"Seal"** button on the Control Panel.

1. Using the handle, open the lid and place the open end of the bag across seal bar.
2. To ensure a complete seal make sure the bag is flat across the seal bar, smoothing out any wrinkles.
3. Close and hold down the lid firmly.
4. Press **"Seal"**. Continue to hold lid down firmly.
5. Once the bag is sealed release lid.

## Vacuum Seal with Canisters

Follow these steps when using storage canisters with your VacMaster® PRO360 Vacuum Sealer:

*Use VacMaster® storage canister for optimal results.*

1. Place the items to be sealed in the canister. Make sure the lid of the canister is dry and free of any food particles and debris. Do not overfill. Leave a minimum of 1" head space between the canister contents and the top of the canister.
2. Place the lid on top of the canister. Turn the lid knob so the arrow points to **"Vacuum"**.  
**NOTE:** The lid sits on the rim of the canister until the vacuum packaging process begins.
3. Plug the two connectors of the hose into the appliance and the canister respectively. Rotate and press it to make sure the connection is properly secured.
4. Press **"Canister"** button to start. The sealer will stop automatically once vacuuming completed. Unplug the connector of canister first and then remove connector from vacuum sealer.
5. Store the canister.

**NOTE:** Do not freeze the canister. Long term freezer storage in canisters will result in a loss of vacuum.

### Marinate Food with Canisters

Your PRO360 has a special marinating feature that allows foods to quickly achieve the optimum flavor infusion. While in the Marinate cycle, the PRO360 will alternate back and forth between a state of vacuum and state of rest.

1. 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.
2. Turn the lid knob to **"Open"**.  
**NOTE:** During the Marinate cycle the knob on the canister must be in the "Open" position.
3. Plug the two connectors of the hose into the appliance and the canister respectively. Rotate and press it to make sure the connection is properly secured.
4. Press the **"Marinate"** button to start.
5. Your PRO360 will alternate between vacuuming and releasing air. This function will pull 15 individual vacuums for approx. 40 seconds and relaxes for 20 seconds, alternating between the two for approx. 17 minutes.
6. The sealer will stop automatically once vacuuming completed. Unplug the connector of canister first and then remove connector from vacuum sealer.

For storage reference, follow  
**"How to: Vacuum Seal with Canisters"**  
on page 9.

## *Troubleshooting*

- The PRO360 will not turn ON:
  - a. Make sure the unit is plugged into a grounded outlet.
  - b. Make sure the outlet is working.
  - c. Check the power cord for any tears or frays.
  - d. Check the fuse holder located on the side of the machine.
- The bag is not sealing properly:
  - a. Push and hold down the lid firmly during the "**Seal**" cycle.
  - b. Make sure bag is dry and flat on seal bar.
  - c. When vacuum packaging moist / wet foods, create a second seal above the first seal to ensure a positive seal.
  - d. For the best results, use VacMaster® bags and rolls.
- Loss of vacuum from the bag:
  - a. Check for any puncture holes in the bag. Cover any sharp item edges with a **VacMaster® Bone Guard** sheet and vacuum package in a new bag.

## *Technical Specs*

**Rated Voltage** 100-120V AC

**Rated Power** 400W

**Rated Frequency** 50/60Hz

**Pump** Maintenance-free dual piston pump

**VAC/Sealing Time** 10-20 Seconds

**Sealing Time** 6 seconds for dry mode and 9 seconds for moist mode

**Vacuum Power** Up to -0.85 Bar

**Dimensions (L x W x H)** 19.25" x 11.5" x 6" / 490<sub>mm</sub> x 290<sub>mm</sub> x 150<sub>mm</sub>

**Net Weight** 16 lbs / 7.3kg

**Gross Weight** 17.6 lbs / 8.0kg



## *Cleaning & Care*

- 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 cloth with mild soap.
  - a. Wipe the vacuum chamber clean.
  - b. Wipe the upper and lower gaskets clean.
  - c. Wipe the seal area clean.

**NOTE:** Always leave the lid in resting position when storing. **DO NOT** stack items on top of the lid or machine. If the lid is closed or forced down, the gaskets will become compressed and the PRO360 may not operate properly.

- **DO NOT** store the PRO360 outside.

## *Packaging Guidelines*

- Follow all food safety regulations as outlined by the FDA at [www.FDA.gov](http://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 40°F or less (4°C). 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.

## 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)

A Product of  
**VACMASTER**<sup>®</sup>

P.O. Box 412888  
Kansas City, MO 64141  
**[www.VacMasterFresh.com](http://www.VacMasterFresh.com)**  
800.821.7849

All Rights Reserved. VacMaster<sup>®</sup> is a trademark or registered trademark of  
ARY, Inc. in the United States and other countries.