

VACMASTER®

 Total Freshness System™

VP112 USER MANUAL



Thank you for purchasing the **VACMASTER®** VP112 Vacuum Packaging Unit. You are about to revolutionize your home with one of the strongest vacuum packaging systems available. With the help of the VP112, you will now be able to keep food fresher longer in the refrigerator, freezer and pantry. The VP112 effectively removes air and extends freshness up to five times longer than normal preservation methods. Also, the VP112 can be used to preserve and organize household items like keepsakes, small toys and easy-to-lose items. You will soon find your VP112 to be so versatile and convenient, it will never leave your countertop.

The VP112 is a chamber vacuum system, which offers two distinct advantages over non-chamber, external bag type 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 VP112 Chamber 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.

With the VP112, you can easily package a wide variety of sizes and shapes. Prep and store smaller, individual serving portions as well as bulk items. The chamber of the VP112 can easily vacuum the following sizes of vacuum pouches:

• 6"x10" • 8"x10" • 10 x13" • 12"x14"

Use the VP112 to:

- Vacuum package soups, stews and other liquid foods as well as pre-made meals.
- Keep fish and game meat fresh longer, free of freezer burn and store scent-free.
- Take advantage of bulk buys. Simply portion and package.
- Perfect for marinating meat and vegetables.
- Prevent oxidation and damage to rare coins, silverware and important documents.



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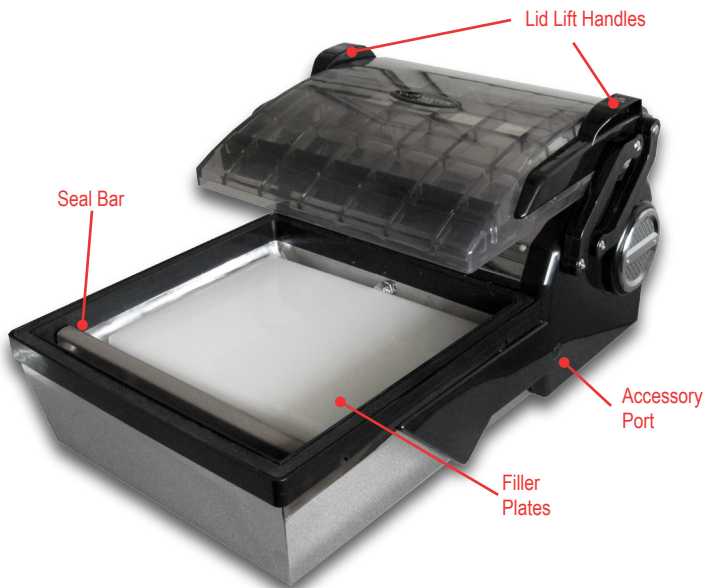
Getting Started with Vacuum Packaging

If you are part of 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 safe to eat. Neglecting these basic guidelines can result in food spoilage, and in some cases, illness or death. Once you familiarize yourself with the VP112 procedures, you will feel at ease using the **VACMASTER**[®] Chamber Machine and enjoy a higher quality of stored foods.

- 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 a 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.
- All perishable foods must be refrigerated or frozen to prevent spoilage.
- Vacuum packaging is not a substitute for canning.

VACMASTER® VP112 Features



Packaging with VACMASTER® Pouches

For best results, only use VACMASTER® pouches.

With the VP112, you can easily package a wide variety of sizes and shapes. You can also prep and store smaller individual serving portions as well as bulk items.

- Keeps food fresh 3-5 times longer than conventional storage bags.
- Several sizes available to meet your packaging needs.
- Terrific for hundreds of applications in and out of the kitchen.
- Safe for freezer, refrigerator and microwave use. Pouches can also be boiled.
- Pouch thickness available in standard 3mil or heavy duty 4mil.
- Pouches are economically priced, giving you a better value.
- Vegetables must be blanched before being packaged. Place in boiling water or microwave until heated through but still crunchy. Vacuum package as normal.

****NOTE**** For objects with sharp points or edges (bones, pastas, rices) use a bone guard or pad the edges with paper towels to prevent the pouch from puncturing.

The VP112 can easily vacuum package the following sizes of vacuum pouches:

Size	Quantity	Thickness	Pouch Type	Part Number
6" x 8.5"	1000	3mil	Standard	30720
6" x 8.5"	1000	3mil	Cook in	30750
6" x 10"	1000	3mil	Standard	30721
6" x 10"	200	3mil	Standard	30721RB
6" x 12"	1000	3mil	Standard	30743
6" x 15"	1000	3mil	Standard	30787
8" x 10"	1000	3mil	Standard	30722
8" x 10"	200	3mil	Standard	30722RB
8" x 12"	1000	3mil	Standard	30723
8" x 12"	1000	4mil	Standard	30754
8" x 12"	1000	3mil	Cook in	30751
8" x 15"	1000	3mil	Standard	30744
10" x 10"	1000	3mil	Standard	30724
10" x 13"	1000	3mil	Standard	30725
10" x 13"	100	3mil	Standard	30725RB
10" x 13"	1000	4mil	Standard	30778
10" x 15"	1000	3mil	Standard	30726
10" x 15"	1000	3mil	Cook in	30749
12" x 14"	1000	3mil	Standard	30728
12" x 14"	100	3mil	Cook in	30728RB

Packaging with VACMASTER® Canisters

Your VP112 is also equipped to vacuum package **VACMASTER®** canisters specifically designed for vacuum packaging. The knob on the top of the lid controls vacuuming, closes and locks vents inside lid after vacuuming, and opens the vents to allow air back in the canister and releases the lid to access the contents.

- Place items to be packaged in canister. Make sure the lid of canister is dry and free of food particles and debris. Do not overfill. Leave a minimum of 1" headspace between top of product and canister top.
- Place lid on top of canister. ****NOTE**** Lid sits on rim of canister until vacuum process begins. ****** Turn knob so arrow points at "vacuum".
- Attach accessory hose to canister port on right side of machine.
- Close lid of VP112 by using handles and turn machine ON.
- Press START to begin vacuuming process. ****NOTE**** It might be necessary to press down on lid at beginning of vacuum process to engage vacuum. ******
- When process is complete, remove hose from canister lid and turn knob to "lock" position. Store canister in refrigerator. **DO NOT FREEZE.**



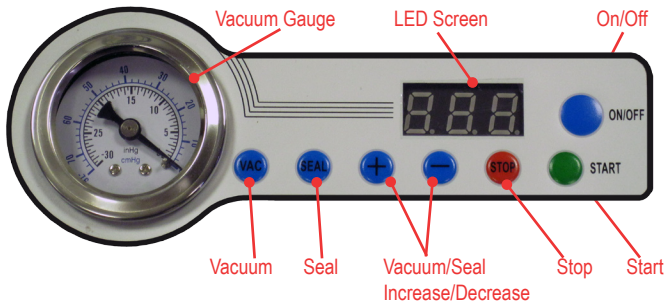
To open vacuum canister, twist knob to "open" position. With proper care, your designer vacuum canisters may be reused many times.

****Canister colors subject to change.****

Canister Guidelines

- Use only canisters designed for vacuum packaging. Other containers can implode under the pressure of the VP112 vacuum.
- Do not freeze vacuum canisters.
- Cool liquids in refrigerator before vacuum packaging.
- Hand wash canister lid. Do not put in dishwasher. The canister itself is dishwasher safe.
- If liquids are caught in the accessory hose, run warm water through hose. Be sure hose is not attached to accessory port when washing.
- Powdered or granulated foods should be covered with a paper towel before vacuuming to prevent food from traveling into the vacuum mechanism.
- Vacuum packaging is not a substitute for canning. Perishable foods still need to be refrigerated or frozen.
- Hot foods should be cooled before vacuuming; the vacuum effect will be influenced if not cooled.
- Because of the different air pressure, the canister lid should be removed when putting the canister in the microwave.
- Foods in canister should be thawed or at room temperature before heating in the microwave.

VP112 Control Panel



Vacuum Gauge – represents the vacuum level inside the chamber.

“VAC” Button – press to increase or decrease the Vacuum time.

“SEAL” Button – press to increase or decrease the Seal time.

“+” Button – press to increase the Vacuum or Seal time.

“-“ Button – press to decrease the Vacuum or Seal time.

“STOP” Button – press this button to STOP the vacuum cycle and the pouch will be sealed immediately. This feature can be used to eliminate or minimize product from escaping the pouch during the vacuum cycle. It can also be used to control the vacuum level when packaging softer, fragile items. The STOP function will only work while in the vacuuming process.

“ON / OFF” Button – turns the machine “ON” or “OFF”. This function is displayed in the control LCD window.

“START” Button – with machine turned “ON”, press the “START” button to begin the Vacuum and Seal cycle.

Operating Instructions

Read all instructions before operating VP112.

1. Select Barrier Vacuum Pouch

Select the proper size VacMaster® vacuum pouch. Allow a minimum of 1" to 2" of extra headspace at the top of the pouch to ensure quality, air-tight seal.

2. Plug machine into grounded electrical outlet.

The LCD on the control panel will read "OFF".

3. Press "ON/OFF" turning machine to "ON" mode.

4. Adjust / Set Timing Controls

Note: All time adjustments must be made with machine power "ON".

- **Vacuum Time:** Press the "VAC" button once to adjust the vacuum time up or down by using the "+" or "-" buttons. For the initial test, set the vacuum time to 35 seconds. Adjust vacuum time accordingly to achieve the vacuum required. Depending on the pouch size and the amount of product in the package, the vacuum time can vary from 25-60 seconds.
- **Sealing Time:** Press the "SEAL" button once to adjust the seal time up or down by using the "+" or "-" buttons. For the initial test, set seal time to 5 seconds. Adjust the time accordingly to achieve a perfect seal.

5. Fill pouch and place in chamber

- Remove or replace filler plates to accommodate the product to be vacuumed.
- Always use as many filler plates as possible. Using the plates will result in a faster, more efficient vacuum.
- Keep pouches that contain liquids or wet product below the height of the seal bar.

- Lay the pouch flat in the chamber with the opening of the pouch across the seal bar.
- Pouch opening should extend across the seal bar by ½” to 1”. Make sure the opening is flat and wrinkle-free.

NOTE: The entire pouch, including the opening must remain inside the chamber.

6. Close lid

Using the handles marked by “LIFT HERE”, lower the lid allowing it to fit tightly against the chamber gasket.

7. The Process (Vacuum and Seal)

a. Press the “START” (GREEN) button. This will start the vacuum pump.

b. Make sure that the lid is engaged. You will notice the vacuum level increasing by looking at the vacuum gauge. If the vacuum level does not increase, press firmly on the lid making sure that it seals completely against the chamber seal.

c. Vacuum Cycle (counts down to zero)

d. Sealing Time (counts down to zero)

e. Vacuum Devac

Air is let back into chamber. You will notice the bag tighten around the product in the vacuum pouch.

f. When the machine BEEPS the cycle is complete.

g. OPEN lid by using the handles and remove pouch.

8. Pouch Inspection

Vacuum – check the quality of the vacuum by looking at the tightness of the pouch and the product. If you notice air pockets increase the vacuum time by 5 seconds, test again. The vacuum time could take up to 60 seconds depending on the pouch size and the volume of the product being packaged.

Seal – Inspect the pouch seal.

Note: A positive seal will look “clear” upon inspection. If the seal is “spotty or incomplete” increase the sealing time by 1 second. If the seal is “white or milky” decrease the seal time by 1 second.

Vacuum Packaging Tips

Vacuum packaging greatly extends the shelf life of foods, but your VP112 can also be used in many other areas of the house besides the kitchen.

Vacuum packaging is great for camping and outdoor activities!

- For a quick ice pack, fill a vacuum pouch about half full with water and a few tablespoons of rubbing alcohol. Seal the pouch with minimal vacuum 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. The alcohol keeps the water from freezing completely, resulting in a flexible ice pack to wrap around sore joints and minor injuries.
- If you are going camping, vacuum package pre-made meals in advance for quick and easy dinners in the great outdoors.
- Vacuum package meats and other items for scent-free storage.
- Create your own dry packs by vacuum packaging essentials like matches, dry socks and a map for emergencies.

Around The House

- Organize 'junk' drawers and keep easy to lose items like nails and screws safe by vacuum packaging them in a vacuum pouch. That way, items are clearly visible and organized within the pouch.
- Don't worry about polishing silver ever again! Simply vacuum package rarely used silverware in vacuum pouches to prevent the oxidation that causes tarnishing. ****NOTE**** Place a folded paper towel between sharp edges of the silverware and the vacuum pouch to prevent puncturing.

Food Storage and Safety Information

The VP112 will revolutionize the way you buy and store food. Because vacuum packaging works to eliminate freezer burn and slow food spoilage, you are now able to take advantage of buying food in bulk without the threat of food waste.

Vacuum packaging with the VP112 removes up to 90% of the air from the package. This will help keep food fresher up to 5 times longer than under normal circumstances. Dry foods like pasta, cereals and flour will stay fresh from start to finish. Plus vacuum packaging prevents weevils and other insects from infesting dry goods. Package only the freshest foods possible.

However, please keep in mind that not all foods benefit from vacuum packaging. Never vacuum package garlic or fungi like mushrooms. A dangerous chemical reaction takes place when air is removed, causing these foods to be dangerous if ingested. Vegetables should be blanched before packaging to kill any enzymes that may cause deterioration of out-gassing when vacuumed.

Foods	Vacuum Freezer Storage	Vacuum Fridge Storage	Typical Storage
Fresh Beef & Veal	1-3 years	1 month	1-2 weeks
Ground Meat	1 year	1 month	1-2 weeks
Fresh Pork	2-3 years	2-4 weeks	1 week
Fresh Fish	2 years	2 weeks	3-4 days
Fresh Poultry	2-3 years	2-4 weeks	1 week
Smoked Meats	3 years	6-12 weeks	2-4 weeks
Fresh Produce, Blanched	2-3 years	2-4 weeks	1-2 weeks
Fresh Fruits	2-3 years	2 weeks	3-4 days
Hard Cheeses	6 months	6-12 weeks	2-4 days
Sliced Deli Meats	not recommended	6-12 weeks	1-2 weeks
Fresh Pasta	6 months	2-3 weeks	1 week

Safety

For your safety, follow these precautions when using your VP112:

- Read User's Manual and QuickStart guide carefully before using the machine for the first time.
- Do not use the VP112 on wet or hot surfaces, or near a heat source.
- Do not immerse machine or power cord in water or any other liquid.
- Plug VP112 into grounded power sources only, do not use extension cord.
- To disconnect, unplug directly from power source. Do not disconnect by pulling on cord.
- Do not operate appliance with damaged power cord.
- Only use the VP112 for its intended use.
- Only use **VACMASTER**[®] pouches, accessories and attachments.

Maintenance

- Unplug before cleaning.
- Regularly clean appliance with damp cloth and mild soap to remove crumbs, dust, debris.

Troubleshooting

Under the proper circumstances, your VP112 will give you top-notch vacuum performance. In some instances, problems may arise. Please consult the troubleshooting menu before calling customer support.

VP112 will not turn on

- Ensure 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 ON/OFF button was properly pressed. LED screen will be illuminated when on.

VP112 does not pull a complete vacuum with pouch

- Vacuum/seal time may not be set high enough. Set vacuum and seal times higher and vacuum again.
- To vacuum and seal properly, the opening of pouch must be within the vacuum chamber. Refer to page 10, steps 4-8.
- If packaging from a roll pouch, make sure first seal is complete and there are no gaps in either seal.
- VP112 and vacuum pouch need to be clean, dry and free of debris for the vacuum process to be successful. Wipe surface of seal bar and inside of pouch and try again.
- Add filler plates. Refer to page 10, step 5.

Vacuum pouch loses vacuum after being sealed

- Sharp items can puncture small holes in pouches. To prevent this, cover sharp edges with paper towel and vacuum in a new pouch.

Troubleshooting

- 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.

VP112 is not sealing pouch properly

- Seal time may not be long enough. Increase seal time and try again. Refer to page 10, steps 4-8.
- 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.

VP112 is not vacuuming canister properly

- The accessory hose may not be properly attached. Ensure the hose is completely attached to the lid of the canister and the accessory port, try again.
- Make sure the canister lid is turned to the “vacuum” setting.
- During the vacuum process, it might be necessary to press down on lid to engage vacuum.
- Leave adequate head space at the top of the canister.
- Make sure there isn't any damage to the canister and lid. Sometimes hairline cracks can develop in canisters. When this happens the canister is no longer air tight and should be discarded.
- Twist knob on lid of canister to make sure it is attached securely.

If problems persist, contact customer support at 800.821.7849 for further assistance. Thank you for purchasing the all-new **VACMASTER®** VP112.

Happy Vacuuming!



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.



A leading supplier of commercial
products since 1939.

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**VACUUM PACKAGING IS NOT A SUBSTITUTE FOR CANNING.