

VACMASTER®

 Total Freshness System™

VP112

QUICKSTART GUIDE

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

*Typical storage life will vary depending on product quality and freshness at the time of packaging. All shelf lives noted are approximate.

Vacuum packaging is not a substitute for canning, but it does greatly extend the shelf life of food. Vacuum packaging keeps food fresher up to five times longer than under normal conditions! For best results, package the freshest foods possible. Stored under the correct conditions, food will taste as fresh as the day it was packaged.

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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 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)

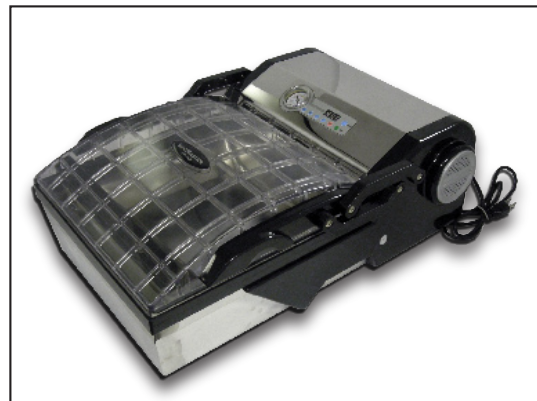
- Press the "START" (GREEN) button.** This will start the vacuum pump.
- Make sure that the lid is engaged.** You will notice the vacuum level increasing by looking at the vacuum gauge. If the vacuum level does not increase, press firmly on the lid making sure that it seals completely against the chamber seal.
- Vacuum Cycle** (counts down to zero)
- Sealing Time** (counts down to zero)
- Vacuum Devac**
Air is let back into chamber. You will notice the bag tighten around the product in the vacuum pouch.
- When the machine BEEPS the cycle is complete.**
- 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.



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

- Read Owner's Manual & 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 cords.
- 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.