

VACMASTER®

User's Guide

VP210



Thank you for purchasing the **VACMASTER® VP210** Vacuum Packaging Machine. You are about to use one of the most powerful vacuum packaging systems available. With the help of the VP210, you will now be able to keep food fresher longer in the refrigerator, freezer or pantry. The VP210 effectively removes air and extends freshness up to five times longer than normal preservation methods. Also, the VP210 can be used to preserve and organize other items, such as keepsakes, small toys and easy-to-lose items. You will soon find your VP210 to be so versatile and convenient, it will never leave the countertop.

The VP210 is a chamber vacuum system, which offers two distinct advantages over non-chamber, external suction units. First, a much higher level of vacuum can be achieved, which means a longer shelf life for foods that you package. Second, liquids and liquid-rich foods can be effectively vacuum packaged. Foods like fresh meats, fish, soups, stews, and marinated vegetables are packaged quickly with ease, and no mess.

The VP210 Vacuum Packaging Machine uses proven commercial technology. To use, 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 lid to release, and the process is complete.

To get started, please read and follow all instructions for usage and maintenance carefully before operating the **VACMASTER® VP210** Vacuum Packaging Machine.

Table of Contents

Vacuum Packaging Overview	4
VP 210 Features	5
VP 210 Control Panel	6
Operating Instructions	
Setting up the VP210	7
Adjusting/Setting the VP210 Timing Controls	7
Using the VP210 Vacuum Packaging Machine	9
VAC MASTER® Pouches	11
VP 210 Uses & Tips	12
Machine Safety & Maintenance	13
Troubleshooting	14
Parts Information	15
Warranty	19

Vacuum Packaging Overview

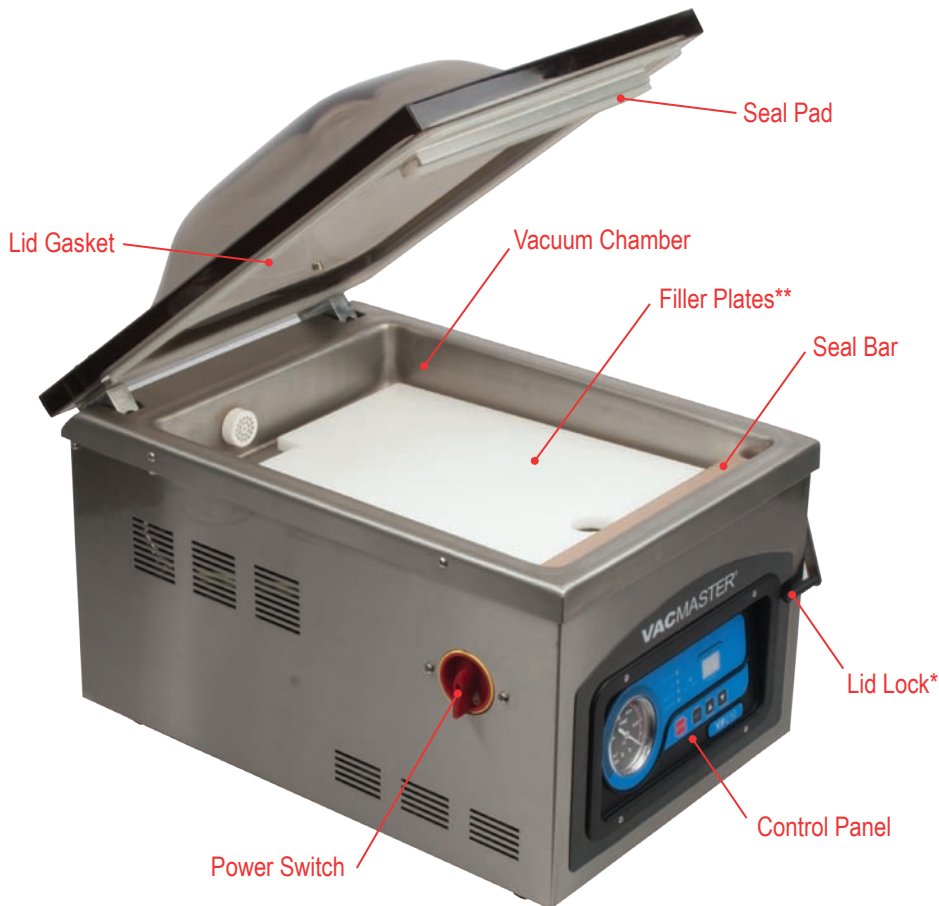
If you are part of either the food processing or food service industry, there is a good chance that you already know the advantages of vacuum packaging. It has been used with success for many years as a safe and cost effective method for extending shelf life and maintaining the quality of food products. 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 safely for consumption. Neglecting these basic guidelines can result in food spoilage, and in some cases, illness or death. Once you familiarize yourself with the machine procedures, you will feel at ease using the VACMASTER® VP210 Vacuum Packaging Machine and enjoy a higher quality of stored foods.

Here are a few tips to get you started:

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

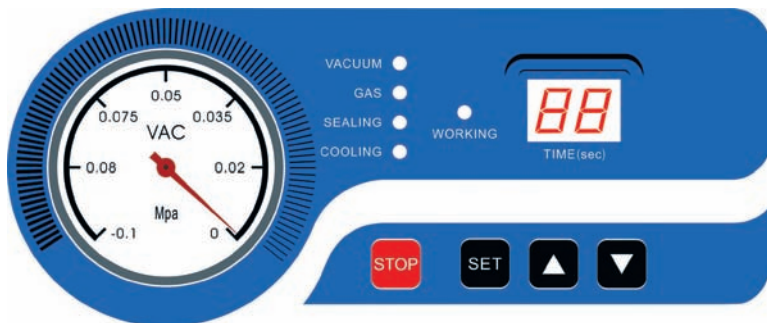
VP210 Features



* Lid Lock: DO NOT USE while the machine is operating. This feature is used to keep the lid closed while the machine is in storage.

** Filler Plates: Filler plates are used to occupy space in the vacuum chamber. The plates allow for a faster vacuum - when more space is occupied, there is less air to be removed from the chamber.

VP210 Control Panel



Vacuum Gauge - Indicates the vacuum level inside the chamber.

LED Screen (TIME) - Displays current function or cycle time measured in seconds.

VACUUM Function Light - Illuminates to adjust vacuum time. During set up, adjust the vacuum time using the ▲/▼ buttons. Also illuminates during the vacuum process.

GAS Function Light - This model does not offer the gas flush option.

SEALING Function Light - Illuminates to adjust sealing time. During set up, adjust the sealing time using the ▲/▼ buttons. Also illuminates during the sealing process.

COOLING Function Light - Illuminates to adjust cooling time. During set up, adjust the cooling time using the ▲/▼ buttons. Also illuminates during the cooling process.

WORKING Indicator Light - Illuminates to indicate the machine is in use.

▲ Button - Press to increase the vacuum time, sealing time or cooling time.

▼ Button - Press to decrease the vacuum time, sealing time or cooling time.

STOP Button - Press to stop the vacuum cycle and immediately seal the pouch. This button will only work while the machine is in the vacuum process.

SET Button - Press to select the vacuum time, sealing time or cooling time. Use with the ▲/▼ buttons.

Operating Instructions

Please read all instructions before operating the **VP210**.

SETTING UP THE VP210

1. Attach the power cord and plug the machine into a grounded electrical outlet


Properly insert the electrical cord into the power outlet on the back of the machine and then plug the cord into the wall outlet.

2. Open the machine lid

Release the lid lock, located on the right side of the machine, and allow the lid to lift and remain open.

IMPORTANT: DO NOT TURN THE MACHINE ON UNTIL THE LID LOCK HAS BEEN RELEASED. THE LID LOCK FEATURE IS USED ONLY TO KEEP THE LID CLOSED WHILE THE MACHINE IS IN STORAGE.

3. Turn the power switch on

Turn the red switch on the left side of the machine toward the front, switching from the “0” to the “1” position. The LED Screen on the control panel will illuminate showing a  symbol.



ADJUSTING/SETTING THE VP210 TIMING CONTROLS

Note: All timing adjustments must be made with the lid lock off and the lid open.

To adjust/set the timing controls, press the **SET** button on the control panel until the required label is illuminated – Vacuum, Sealing or Cooling. For each selection, the current time setting will show on the LED Screen. Each time setting is displayed in seconds.

For initial testing, the time settings should be:

- Vacuum Time - 40 seconds
- Sealing Time - 1.2 seconds
- Cooling Time - 2 seconds

Operating Instructions (Continued)

To change the settings, please read the following instructions for each control:

Vacuum Time: To increase or decrease the vacuum time, press the **SET** button until VACUUM is illuminated and then use the **▲/▼** buttons to adjust the vacuum time accordingly. The time setting will display on the LED Screen on the control panel.

Note: Filler plates can be used to reduce the vacuum time required. Place the filler plates inside the chamber as desired. Filler plates occupy space, leaving less air to be removed from the chamber. If you require more space inside the chamber, remove the filler plates to accommodate your product.

Sealing Time: To increase or decrease the sealing time, press the **SET** button until SEALING is illuminated and then use the **▲/▼** buttons to adjust the sealing time to accommodate your application. It is recommended that you make adjustments in 0.1 second increments to avoid melting the pouch.

Note: For thicker pouches, you should increase the seal time in 0.1 second increments until the pouch seals completely. In addition, for thinner pouches, you should decrease the seal time in 0.1 second increments to avoid over-sealing the pouch.

Cooling Time: To increase or decrease the cooling time, press the **SET** button until COOLING is illuminated and then use the **▲/▼** buttons to adjust the cooling time accordingly.

Note: The VP210 settings will always default to the most recently used settings on the machine.

Operating Instructions (Continued)

USING THE VP210 VACUUM PACKAGING MACHINE

*Note: After setting the timing controls, press the **SET** button until all function lights on the control panel are no longer illuminated. The machine will not start until all function lights are off.*

1. Select a vacuum chamber pouch

Select the proper size of vacuum chamber pouch for the product that you are packaging. Make sure that the mouth of the pouch does not exceed the length of the seal bar and make sure the entire pouch fits inside of the chamber. Allow 1" to 2" of extra headspace at the top of the pouch to ensure a quality, air-tight seal. The VP210 accepts vacuum chamber pouches up to 10"W x 13"L in size.

2. Fill the pouch and place inside the chamber

Fill the pouch with the product to be vacuum packaged and place the pouch inside the chamber. Keep pouches that contain liquids or wet product below the height of the seal bar. Lay the pouch flat inside the chamber, with the opening of the pouch across the seal bar. Make sure that the pouch lies flat across the seal bar and is free of wrinkles.

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

3. Close the machine lid to vacuum and seal

Close the lid and press down firmly for 2-3 seconds or until the vacuum gauge begins to move.

Vacuum Cycle

Runs for a set time - counting down to zero



Sealing Cycle

Runs for a set time - counting down to zero



Cooling Cycle

Runs for a set time - counting down to zero



Lid Release

Indicates the end of the process.



Operating Instructions (*Continued*)

4. Inspect the pouch

When the lid opens, remove the pouch and inspect the vacuum-packaged product.

Vacuum confirmation - Check the quality of the vacuum by looking at the tightness of the pouch and the product. Look for air pockets or air leaks. If you notice that the product is not vacuum sealed tightly, then increase the vacuum time by 5 seconds and vacuum and seal again.

Seal confirmation – Inspect the pouch seal. A positive seal will appear clear upon inspection. If the seal is spotty or incomplete, increase the seal time by 0.1 second. If the seal appears white or milky, decrease the seal time by 0.1 second. Once the settings are determined for your application, vacuum and seal again.

If the product is vacuumed and sealed tightly, then the process is complete.

VACMASTER® Pouches

For the best results, use our VACMASTER® Vacuum Chamber Pouches with your VP210. The VACMASTER® Vacuum Chamber Pouches are constructed of a heavy-duty poly/nylon combination. This durable pouch provides increased puncture and abrasion resistance. These pouches are transparent, offering clearly visible product for easy identification. The pouches work well in conjunction with the VP210 Vacuum Packaging Machine, creating a secure vacuum and a tight seal, making it a great asset for Sous Vide cooking. The VACMASTER® Vacuum Chamber Pouches are high quality, larger quantity and incredibly affordable!



- Heavy-duty poly/nylon material
- Eliminates freezer burn and dehydration
- Pouches can be frozen, refrigerated, microwaved or boiled
- Economically priced
- Offered in a wide range of sizes and thicknesses
- BPA free

VACMASTER® Bone Guard

If you are vacuum packaging meat, fish or items that may puncture or tear the pouch, you may want to consider using VACMASTER® Bone Guard. Bone Guard is a heavy-duty, 6 mil thick material that is clear, for full product visibility, and provides the ultimate in pouch protection.

VP210 Uses & Tips

- Vacuum package brown sugar to keep it from getting hard.
- Make smoothies or juices ahead of time, and portion out for a quick way to get your daily dose of vitamins. Save time on prep and cleanup.
- Leftover margaritas? Package them for a quick and easy way to enjoy margaritas any time.
- Make pre-portioned snacks for the family on the go!
- Package gardening seeds and bulbs to keep fresh until next spring when you can plant them.
- Making homemade frosting and decorating is such a chore. Put frosting into a chamber pouch and vacuum package it (or just seal). Cut a small corner off and decorate! You won't get your hands or utensils dirty.
- Keep important documents safe from damage (i.e. passport, birth certificates, marriage license).
- Keep items safe from wet conditions when outdoors (i.e. first aid kits, cell phones, cameras).
- For a quick wet washcloth for children while on a road trip or while camping, wet some washcloths and vacuum package them. Use a zipper bag and keep reusing it when needed.
- Not done with that paint project? Don't wash out your brushes every time - keep them wet and vacuum package them for the following day.
- Hate it when your toiletries expand and leak when flying or driving to higher altitudes? Vacuum package your items to ensure you won't encounter a mess when you arrive.
- There are literally hundreds of uses for all your craft projects. Vacuum package your rubber stamps, modeling clay, or playdough to prevent drying out.
- Vacuum package your winter wool hats/gloves/scarves for compact summer storage and to keep moths and bugs out of them.
- Make camping easy - vacuum package meals in advance, keep your toilet paper dry, make a camping kit (matches, dry socks, maps, an extra set of shoes or clothes, etc).
- Vacuum package tools to keep them from rusting.
- For a quick ice pack, fill a vacuum bag about half full with water and a few tablespoons of rubbing alcohol. Seal the bag - don't vacuum it - 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.

Machine Safety & Maintenance

- Read this manual carefully before using your VP210 for the first time.
- Do not use the VP210 on a wet or hot surface, or near a heat source.
- Do not immerse machine, or power cord in water, or any other liquid.
- Use grounded power sources only. Do not use extension cords.
- Do not operate appliance with a damaged cord.
- Only use the VP210 for its intended use.
- Only use VACMASTER® vacuum chamber pouches and accessories.
- Vacuum packaging is not a substitute for canning. Any perishable foods that require refrigeration must still be refrigerated or frozen after packaging.
- Never vacuum package garlic or fungi, like mushrooms. A dangerous chemical reaction takes place when the air is removed.
- Unplug machine before cleaning.
- Regularly clean your VP210 chamber, lid and exterior with a damp cloth and mild soap to remove food particles and debris.
- Do not use any acetone-based or abrasive cleaner on the lid or other plastic parts. Parts may become discolored or scratched.
- Wipe the seal bar with a damp cloth only. The seal bar is removable for safe cleaning.

Troubleshooting

VP210 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 power switch is turned on. LED screen will be illuminated when on.
- If you see **F1** displayed on the LED screen and the machine will not function, make sure the lid is open and turn the power off. When turning the machine back on, it should return to working order.

VP210 does not pull a complete vacuum with pouch -

- Vacuum time may not be set high enough. Set vacuum time higher and vacuum again.
- To vacuum and seal properly, the opening of pouch must be within the vacuum chamber. For detailed instructions, refer to “Operating Instructions”.
- VP210 seal bar, lid gasket and vacuum pouch need to be clean, dry and free of debris for the vacuum process to be successful. Wipe surface of seal bar, lid gasket and inside of pouch and try again.

Vacuum pouch loses vacuum after being sealed -

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

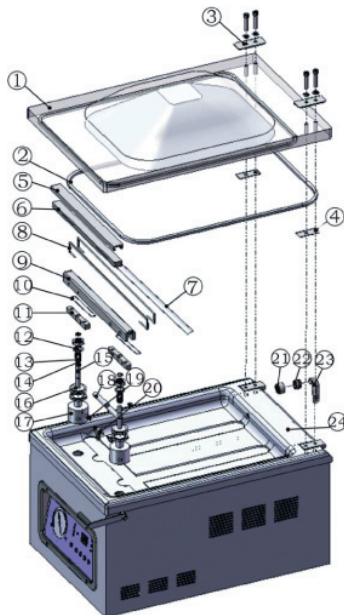
VP210 is not sealing pouch properly -

- Seal time may not be long enough. Increase seal time and try again. For detailed instructions, refer to “Operating Instructions”.
- 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.

If problems persist, contact customer support at 800.821.7849 for further assistance.

Thank you for purchasing the **VACMASTER® VP210**.

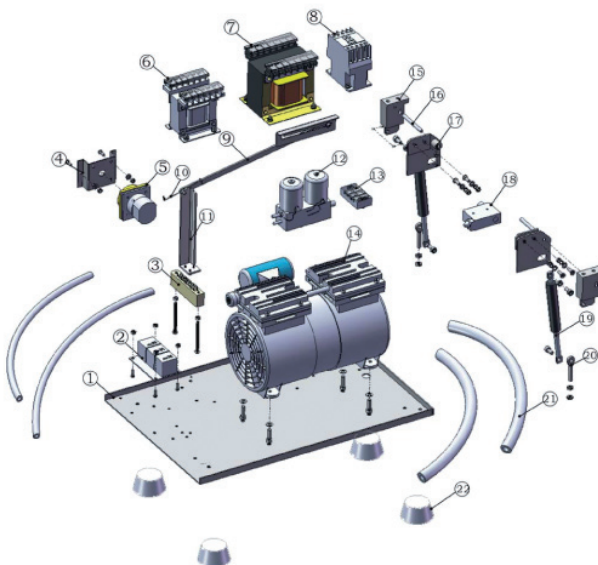
Parts Information



	Name	Quantity	Part Number	Assembly Part Number
1	Glass Cover	1	979201	
2	Lid Gasket	5	979202	
3	Upward Platen for Glass Cover	2		
4	Lower Platen for Glass Cover	2		
5	Silicone Bar Holder	1	979205	Seal Bar Assembly (979200)
6	Seal Pad	11"	976598	
7	Teflon Tape	1"	979820	
8	Seal Wire	41"	979109	
9	Seal Bar	1		
10	Brass Contacts	1		
11	Seal Bar Tension Blocks	1		
12-17	Piston Assembly	1	979280	
18	Piston Plunger Tube	1		
19	Straight-Way Connector	1		
20	Brass T	1		
21	Vacuum Port*	1		
22	Vacuum Port Bushing*	1		
23	Exhaust Tube*	1		
24	Vacuum Chamber	1		

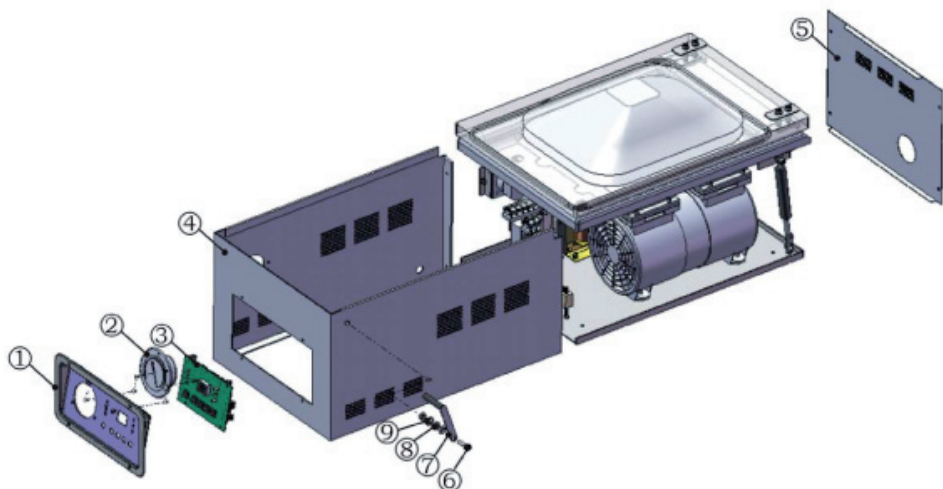
*Note: Connected to Chamber

Parts Information



	Name	Quantity	Part Number	Assembly Part Number
1	Bottom Plate	1		Glass Hinge Assembly (979252)
2	Time Relay	1	979135	
3	Computer Port	1	979128	
4	Power Switch Bracket	1	979137	
5	Power Supply Switch	1	979138	
6	Control Transformer	1	979139	
7	Sealing Transformer	1	979240	
8	Intermediate Relay	1	979141	
9	Stay Bar	1		
10	Torsion Spring Stay Bar	1		
11	Mounting Bracket	1		
12	Combined Solenoid Valve	1	979260	
13	Connecting Terminal	1	979142	
14	Piston Type Vacuum Pump	1	978377	
15	Glass Hinge	2		
16	Glass Hinge Shaft	2		
17	Glass Hinge Support	2		
18	Micro Switch	1	979255	
19	Gas Shock	2	979256	
20	Lower Bracket for Gas Shock	2	979257	
21	Large Silicone Tube	1	979157	
22	Rubber Foot	4	979159	
23	Small Silicone Tube		979156	

Parts Information



	Name	Quantity	Part Number	Assembly Part Number
1	Instrument Panel	1	979125	
2	Vacuum Gauge	1	979126	
3	Circuit Board	1	979127	
4	Housing Case	1		
5	Rear Cover of Housing Case	1		Lid Latch Assembly (979170)
6	Hexagon Socket Cap Screw	1		
7	Buckle on Cover	1		
8	Nut	1		
9	Washer	1		
10	Instrument Panel Decal	1	979124	

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.

ARYInc.

A leading supplier of commercial
products since 1939.

ARY, Inc.
P.O. Box 412888
Kansas City, MO 64141
www.aryvacmaster.com
800.821.7849



All Rights Reserved. GameMaster™, VACMASTER®, VacStrip®, Total Freshness System™
and Commercial Culinary Concepts are trademarks or registered trademarks of ARY, Inc. in
the United States and other countries.

**Vacuum packaging is not a substitute for canning.