

VACMASTER[®] PRO275



User's Manual

Model:
PRO275

Register your product and get support at www.VacMasterFresh.com

Welcome!

Thank you for purchasing the VacMaster® PRO275 Suction Vacuum Sealer. You are about to revolutionize your home with one of the strongest vacuum packaging systems available. With the help of the PRO275 Vacuum Sealer, you will now be able to keep food fresher, longer in the refrigerator, freezer and pantry. The PRO275 effectively removes air and extends freshness up to five times longer than normal preservation methods. Beyond that, the PRO275 can be used to preserve and organize household items like keepsakes, small toys and easy-to-lose items. You will soon find your Vacuum Sealer to be so versatile and convenient; it will never leave your countertop.

By using vacuum bags and canisters, you can significantly extend food life, maintain food quality, reduce freezer burn, and reduce food waste and costs.

The style of the Vacuum Sealer is clean and simple with a lightweight, compact design. Its unique slanted layout design and wide vacuum trough makes it easy to load bags and ensure a positive seal every time. Only high quality, fully tested and rated components have been used in the construction in order to ensure the best performance.

Read and follow all directions for usage and maintenance carefully and you'll benefit from years of trouble-free and cost effective vacuum packaging.

SAVE THESE INSTRUCTIONS

Table of Contents

3	Important Safeguards
4-5	PRO275 Features
6	How to Use Your PRO275
7	Control Panel
8	Important Safeguards
9	Make a Pouch Using a Roll
9	Seal One End of a Cut Off Pouch
9	Cleaning and Care
10	Troubleshooting
11	Warranty

Register Your VacMaster®

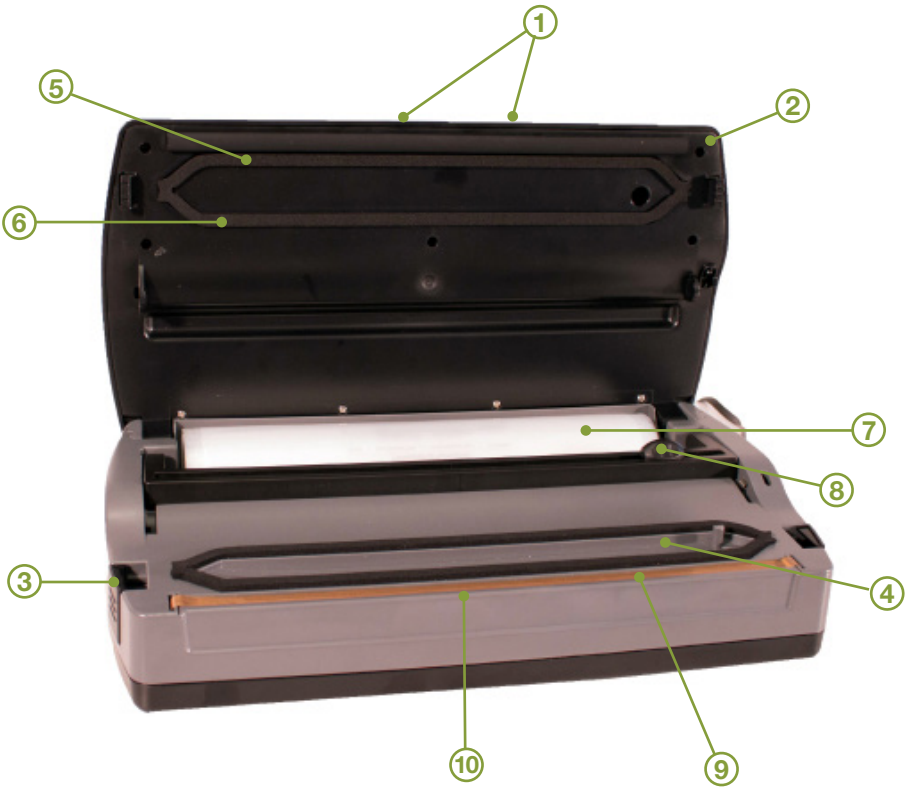
Register your product and get support at
www.vacmasterfresh.com/product-registration

Important Safeguards

For your safety, always follow these basic precautions when using a VacMaster® PRO275 Vacuum Sealer:

- Read all instructions in this User's Manual before use.
- Do not use the PRO275 near a heat source or on a wet or hot surface.
- To protect against electrical shock, do not immerse any part of the vacuum sealer plug or power cord in water or any other liquid.
- Unplug the machine before cleaning or when not in use.
- To disconnect, unplug the power cord from the electrical outlet. Do not disconnect by pulling on the cord.
- Do not operate the PRO275 if it has a damaged cord or plug.
- Do not operate the PRO275 if it malfunctions or is damaged. Contact Customer Service at 800-821-7849.
- Use the PRO275 only for its intended use.
- Closely supervise children when using any electrical appliance. Do not allow the PRO275 to be used as a toy.
- Use only a grounded electrical outlet. To reduce risk of electrical shock, do not modify the plug in any way.
- Do not use an extension cord.
- The power cord should not drape over a counter or tabletop, as the cord could be tripped over or pulled on unintentionally.
- Do not place or operate near an electric/gas burner or a heated oven.
- Extreme caution and care must be used when sealing or handling any pouches containing hot foods.

PR0275 Features



- 1 Control Panel**
- 2 Machine Lid**
- 3 Lock**
- 4 Lower Seal Gasket**
- 5 Seal Foam**
- 6 Upper Seal Gasket**
- 7 Roll Storage**
- 8 Roll Cutter**
- 9 Seal Wire (Under Tape)**
- 10 Seal Tape (Not to be Removed)**

PRO275 Features

Whether you are a pro or a beginner, here are some good tips to make sure you are Vacuum Packaging correctly:

- 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.
- Use only VacMaster® Vacuum Full Mesh Pouches 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.
- Use VacMaster® Bone Guard to cover an item's sharp edges to prevent pouch punctures.
- Allow foods to cool before vacuum packaging.
- Avoid overfilling the pouch. Leave a minimum of 3" of space between the contents and the open end of the pouch. This is called head space. This will prevent spills during the vacuum sealing process.
- To prevent wrinkles from forming in the seal, gently stretch the pouch flat along the seal bar before closing the lid.
- VacMaster® pouches are boilable, freezable, and microwavable.
- When microwaving, it is important to pierce or make a small cut in the pouch.



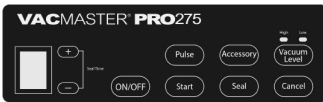
IMPORTANT: The PRO275 will not do liquids or high moisture content products.

How to Use Your PRO275

- 1 Place the bag across the seal bar** - Close the lid on the front corners.
- 2 Press in the sides of the PRO275** - Make sure your PRO275 is locked by pressing in the side buttons on the machine.
- 3 Set your vacuum sealing time** - Starting at 5 set your time on the control panel. Press start after you make sure everything is secure.

Vacuum Cycle

Runs for a set time - counting down to zero



Sealing Cycle

Runs for a set time - counting down to zero



Lid Release

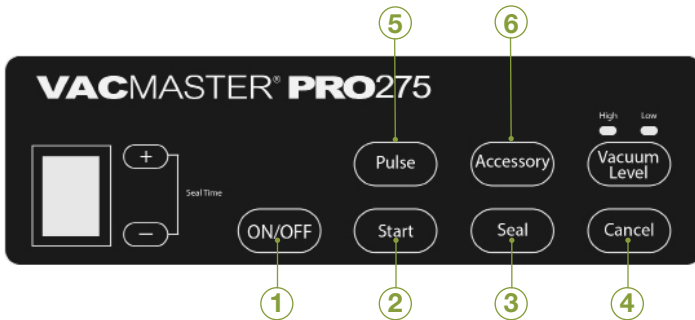
After sealing, the lid will unlock, then BEEP. You may then open it.



- 4 Inspect the pouch** - When the lid opens, remove and inspect the pouch.
- 5 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 packaged tightly, then increase the vacuum time by 5 seconds and vacuum and seal again.
- 6 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.

Control Panel Features



- 1 ON/OFF Button** - Turn the VP275 ON/OFF with this button. The machine will enter Ready-to-Work mode as the default mode. If the vacuum sealer is on and there has been no activity in 10 minutes, it will enter standby mode automatically.
- 2 Auto Vacuum Button (START)** - Press the “Start” button to get the machine to vacuum and seal automatically. After it’s finished, the machine will beep.
- 3 SEAL Button** - Press “Seal” button to stop the vacuum cycle then the pouch will seal and the unit will stop. You can also use this button to make your own bag sizes with our rolls.

During the vacuum process, press Seal or Pulse to change working mode.
- 4 STOP Button (Cancel)** - Press to stop the cycle and immediately seal the pouch. This button will only work when the machine is in the vacuum process.
- 5 PULSE Button** - Press “Pulse” until the digital display shows P. Continue pressing the “Pulse” button again and again to vacuum seal the bag little by little. If no actions are detected within 10 seconds, machine will go back to Ready-to-Work mode.
- 6 Accessory Vacuum Button** - Only use this function for vacuum canisters, wine bottle stoppers, and other accessories. Press “Accessory” button to start the vacuum cycle. After the vacuum cycle, the PRO275 will stop automatically WITHOUT sealing.

Important Safeguards



7 Vacuum Level Button - Press the “Vacuum Level” button to set the vacuum level needed. There are two options - High or Low. The default setting is high.

8 Digital Display - This displays the vacuum cycle time. During the vacuum cycle, the display will count up from 0 to 9. When it shows 9, the vacuum cycle is finished. Then the unit will seal automatically.

It also displays the seal time which can be adjusted and set from 0-9 seconds.

When it is displaying an “E”, the machine is in protective status. See Troubleshooting on page __ for more help.

9 Seal Time Adjusting Button (“+” “-”) - Simply adjust the seal time up or down by using the “+” or “-” buttons. When it is adjusted to 0, the machine will not seal. Set the seal time from 0-9 seconds. Start at 5 seconds.

The PRO275 will memorize the last seal time setting used.

Make a Pouch Using a Roll

- 1 Lift the lid and put the roll in the back cradle.
- 2 Lift the cutting bar and put the open end of the roll underneath the cutting bar.
- 3 Pull out the desired length. Let the cutting bar go down.
- 4 Firmly push down on the cutting button and slide it across the unit.
- 5 This will make a clean cut off of the pouch roll.

To Seal a Cut Off Pouch

- 1 Open the lid.
- 2 Put an open end of the cut off pouch over the seal bar.
- 3 Push the lid down firmly on the front corners with the palm of your hands, then push the locks in on the sides of the unit with your fingers.
- 4 Press the seal button.

Cleaning and Care

- Disconnect the power cord from the electrical outlet by unplugging it. DO NOT disconnect by pulling on the cord.
- Check the Vacuum Sealer, making sure it's clean and free of debris. If needed, use a clean, damp cloth with mild soap.
 - a. Wipe the gasket clean.
 - b. Wipe the seal area clean.
- DO NOT use any acetone-based or abrasive cleaners on the unit. Only clean with a damp cloth and mild soap.

Troubleshooting

PRO275 will not turn on -

- 1 Make sure the machine is properly plugged into a grounded outlet.
- 2 Check the power cord for tears and frays. Do not use this machine if the power cord is damaged.
- 3 Make sure the power switch is turned on. The LED screen will be illuminated when on.

Vacuum pouch loses vacuum after being sealed -

- 1 Sharp items can poke small holes in pouches. To prevent this, cover sharp edges with a paper towel or VacMaster® Bone Guard and vacuum in a new pouch.
- 2 Some fruits and vegetables can release gases (out-gassing) if not properly blanched or frozen before packaging. Open the pouch. If you think food spoilage has begun, discard the food. If food spoilage has not yet begun, consume immediately. If in doubt, discard the food.

PRO275 is not sealing pouch properly -

- 1 The seal time may not be long enough. Increase the seal time and try again.
- 2 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.
- 3 Pouches must be properly placed along the seal bar. Make sure the entire pouch is over the seal bar and there are no wrinkles in the pouch material and half way across the trough.

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.

ARY, Inc.
5200 W. 110th Street
Overland Park, KS 66211
www.VacMasterFresh.com
800-821-7849

All Rights Reserved. VACMASTER® and VacStrip® are trademarks or registered trademarks of ARY, Inc. in the United States and other countries.