

VACMASTER®

VP215



User's Manual

Models:
VP215 (110V)
VP215EU (220-240V)

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

v.2016-12.13

Thank you for purchasing the VacMaster® VP215 Chamber Vacuum Sealer. You are about to use one of the most powerful vacuum sealers available. With the help of the VP215, you will now be able to keep food fresh for longer in the refrigerator, freezer or pantry. The VP215 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, easy-to-lose items. Your VP215 will quickly become invaluable to all your packaging needs; it will never leave your countertop.

The VP215 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. Secondly, 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 VacMaster® VP215 is perfect for sous vide cooking.

For your safety and protection, carefully read and follow this guide. For more information, please visit us at www.MyVacMaster.com.

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Important Safeguards

For your safety, always follow these basic precautions when using a VacMaster® VP215 Chamber Vacuum Sealer:

1. Read all instructions in this User's Manual before use.
2. Do not use the VP215 near a heat source or on a wet or hot surface.
3. To protect against electrical shock, do not immerse any part of the vacuum sealer plug or power cord 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 VP215 if it has a damaged cord or plug.
7. Do not operate the VP215 if it malfunctions or is damaged. Contact Customer Service at 800-821-7849.
8. Use the VP215 only for its intended use.
9. Closely supervise children when using any electrical appliance. Do not allow the VP215 to be used as a toy.
10. The VP215 (120V appliances only) 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/gas burner or a heated oven.
14. Extreme caution and care must be used when sealing or handling any pouches containing hot liquids.

SAVE THESE INSTRUCTIONS

Important Tips

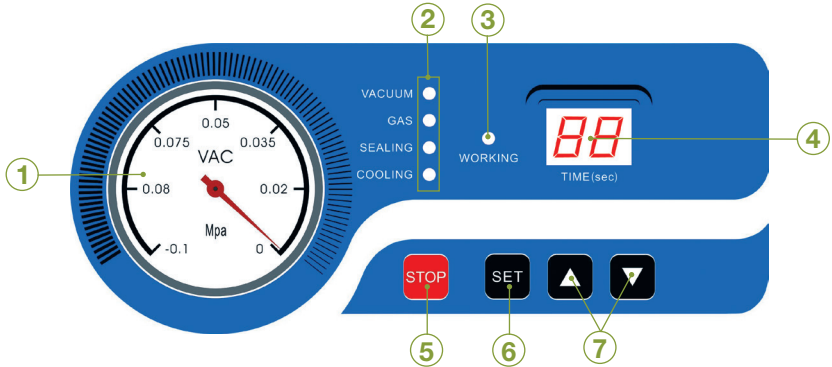
- Vacuum packaging is not a substitute for canning. All perishables still need to be refrigerated or frozen.
- Follow all food safety regulations as outlined by the FDA at www.FDA.gov.
- Use only VacMaster® Vacuum Chamber Pouches and accessories.
- Some fruits and vegetables may release gases, known 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 Guards to cover an item's sharp edges to prevent pouch punctures.
- Allow foods and liquids 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.

Features of the VP215



1. **Seal Pad**
2. **Lid Gasket**
3. **Power Switch**
4. **Vacuum Chamber**
5. **Filler Plates** - Used to occupy space in the chamber. The plates allow for faster vacuum. When more space is occupied, there is less air to be removed from the chamber.
6. **Seal Bar**
7. **Lid Lock** - This feature is used to keep the lid closed while the machine is in storage. DO NOT USE while the machine is operating.
8. **Control Panel**

Control Panel of the VP215



- 1. Vacuum Gauge**- Indicates the vacuum level inside the chamber.
- 2. Function Lights:**
 - Vacuum** - Illuminates to adjust vacuum time as well as during the vacuum process. During set up, adjust the vacuum time using the UP/DOWN Buttons.
 - Gas** - This model does not offer the gas flush option.
 - Sealing** - Illuminates to adjust vacuum time as well as during the sealing process. During set up, adjust the sealing time using the UP/DOWN Buttons.
 - Cooling** - Illuminates to adjust vacuum time as well as during the cooling process. During set up, adjust the cooling using the UP/DOWN buttons.
- 3. Working Indicator Light** - Illuminates to indicate the machine is in use.
- 4. LED Screen (Time)** - Displays current function or cycle time, measured in seconds.
- 5. STOP Button** - Press to stop the cycle and immediately seal the pouch. This button will only work when the machine is in the vacuum process.
- 6. SET Button** - Press to select the vacuum time, sealing time, or cooling time. Use with the UP/DOWN buttons.
- 7. UP/DOWN Buttons** - Press to increase or decrease vacuum time, sealing time, or cooling time.

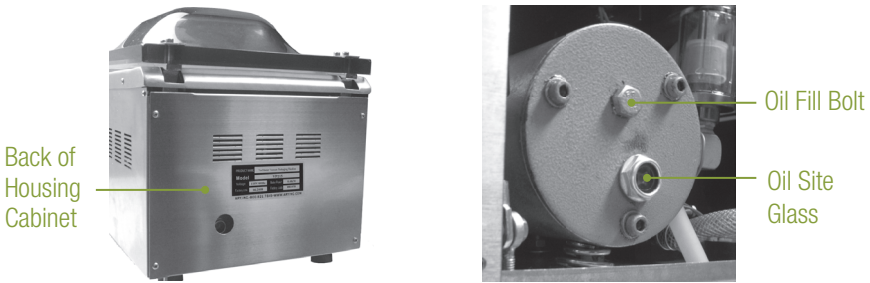
Set Up - Adding Oil to the VP215

Please read all instructions before operating the VP215.

IMPORTANT: Oil must be added to machine prior to use. Make sure the VP215 is turned OFF and unplugged before adding oil.

Required Supplies:

- ½ quart of VACMASTER® machine oil
- Empty oil bottle with spout
- Phillips head screwdriver
- Adjustable wrench (not included)




- 1. Prepare the oil** - The VP215 includes a maintenance kit that contains a ½ quart of oil and an empty oil bottle with spout. Fill the empty oil bottle with oil.
- 2. Remove the back panel** - Using the enclosed Phillips head screwdriver, remove the four screws from the back panel and take the panel off the machine.
- 3. Remove the oil fill bolt** - Locate the oil fill bolt on the vacuum pump and remove it using an adjustable wrench or similar tool.
- 4. Fill the pump with oil** - Insert the spout into the open hole (oil fill bolt opening) and begin pouring the oil into the pump. Fill the pump until the oil level is at ½ to ¾ in the site glass. This is approximately 3 - 3½ ounces of oil.
- 5. Replace the oil fill bolt and back panel** - Once the pump is filled with oil, screw the oil fill bolt back in place and put the back panel on the machine.

The VP215 Chamber Vacuum Sealer is now ready for use.

Set Up - Starting the VP215

- 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.



Set Up - Adjusting the VP215 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 (Vacuum, Sealing or Cooling) is illuminated. For each selection, the current time setting will show on the LED Screen. All time settings are displayed in seconds.

For initial testing, the time settings should be:

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

To change the settings, please read the instructions for each control on Page 8.

Set Up - Adjusting the VP215 Timing Controls

Vacuum Time: To increase or decrease the vacuum time, press the SET button until VACUUM is illuminated and then use the UP/DOWN 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 UP/DOWN 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 UP/DOWN buttons to adjust the cooling time accordingly.

Note: The VP215 settings will always default to the most recently used settings on the machine.

TIP: To prolong the life of your seal bar, set the cooling time to twice the sealing time.

Use the VP215 Chamber Vacuum Sealer

Note: After setting the timing controls, press the SET button until the 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 the chamber. Allow 1" to 2" of extra headspace at the top of the pouch to ensure a quality, air-tight seal. The VP215 accepts vacuum chamber pouches up to 10"W x 13"L in size.

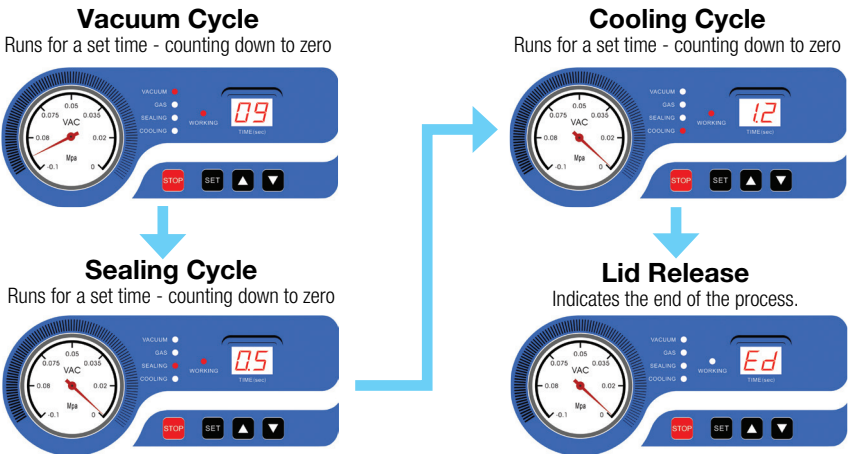
2. Fill the pouch and place inside the chamber

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 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.



Use the VP215 Chamber Vacuum Sealer

4. Inspect the pouch

When the lid opens, remove and inspect the pouch.

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.

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.

Troubleshooting

VP215 will not turn on -

- Make sure the machine is properly plugged into a grounded outlet.
- Check the power cord for tears and frays. Do not use this machine if the power cord is damaged.
- Make sure the power switch is turned on. The 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. Turn the machine back on and it should return to working order.

VP215 does not pull a complete vacuum with pouch -

- The vacuum time may not be set high enough. Set the vacuum time higher and vacuum again.
- To vacuum and seal properly, the opening of the pouch must be within the vacuum chamber. For detailed instructions, refer to "How To Use the VacMaster® VP215 Chamber Vacuum Sealer".
- The 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 the seal bar, lid gasket and the inside of the pouch and try again.

Vacuum pouch loses vacuum after being sealed -

- 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.
- 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.

VP215 is not sealing pouch properly -

- The seal time may not be long enough. Increase the seal time and try again.
- 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.
- 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.

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

Cleaning and 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, damp cloth with mild soap.
 - a. Wipe the vacuum chamber clean.
 - b. Wipe the gasket clean.
 - c. Wipe the seal area clean.
- Do not store the VP215 outside.
- DO NOT use any acetone-based or abrasive cleaners on the lid or other plastic parts. Only clean lid with a damp cloth and mild soap.

Vacuum Packaging Guidelines

- Follow all food safety regulations as outlined by the FDA at 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.

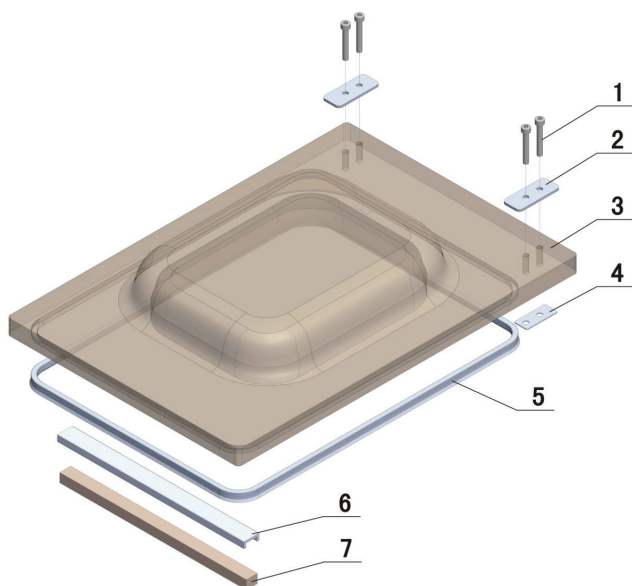
NOTE: Due to the risk of anaerobic bacteria, soft cheeses, fresh mushrooms, garlic and onions should never be vacuum packaged.

- It is critical that food handling and storage are maintained at low temperatures. You can reduce the growth of microorganisms at temperatures of 34°F or less. 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.

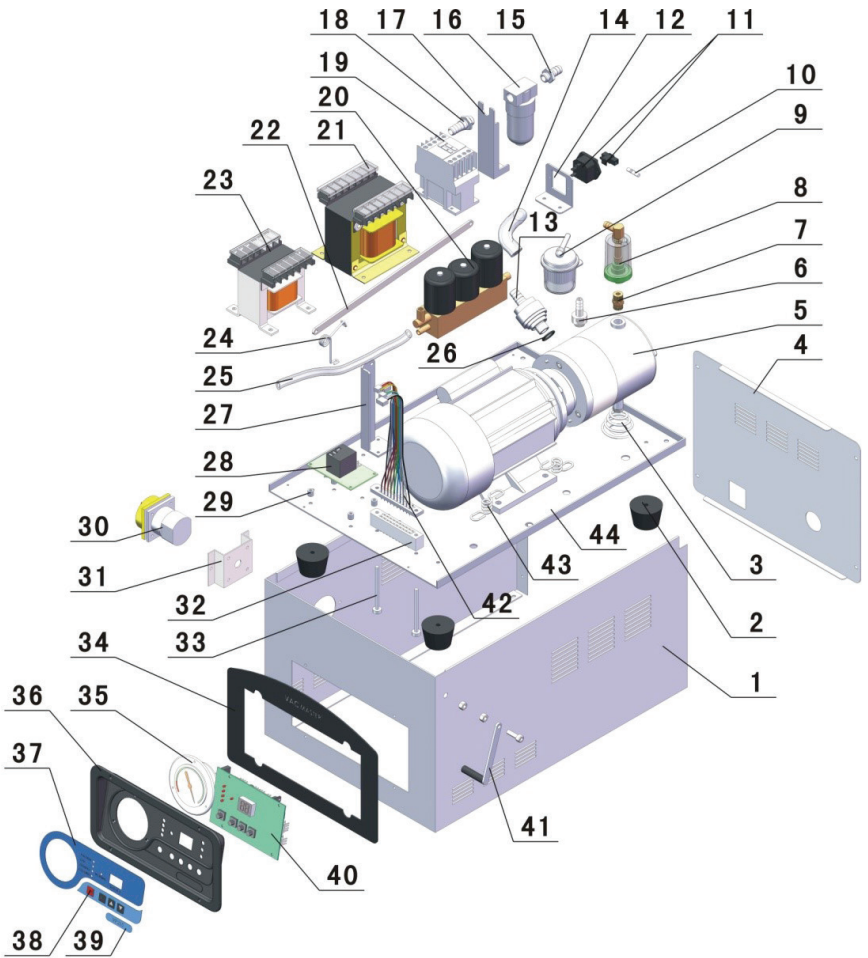
- All perishable foods must be refrigerated or frozen.

Parts Information



No.	Description	Qty	Part Number
1	Lid Screws	4	
2	Upper Plate for Lid	2	
3	Lid	1	979201
4	Lower Plate for Lid	2	
5	Lid Gasket	1	979425
6	Holder for Seal Pad	1	979225
7	Seal Pad (Brown)	1	979226

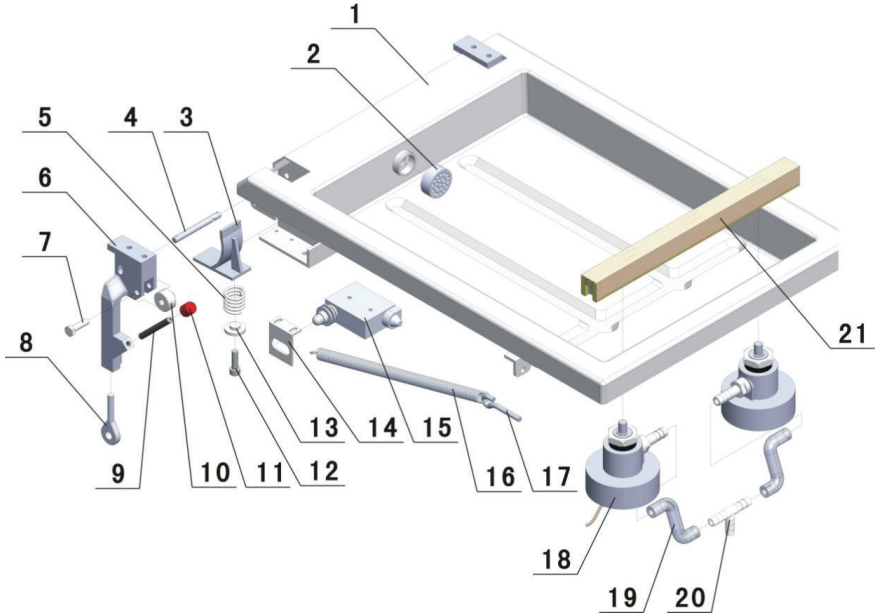
Parts Information



Parts Information

No.	Description	Qty	Part Number
1	Machine Housing	1	
2	Foot Rubber	4	979159
3	Pump Mount Spring	1	979218
4	Housing Cover	1	
5	Vacuum Pump	1	979215
6	Hose Barb Fitting	1	
7	Connector	1	979245
8	Oil & Gas Filter	1	979244
9	Air Filter	1	979250
10	15 Amp Fuse	1	979209
11	Socket Plug with Fuse	1	
12	Bracket for Socket Plug	1	
13	Check Valve	1	
14	Hose to Check Valve	1	979157
15	Hose Barb Filter Exhaust	1	
16	Air Inlet Filter	1	
17	Bracket for Air Inlet Filter	1	
18	Hose Barb for Air Inlet Filter	1	
19	Relay Contactor	1	979141
20	Solenoid Valve Pack	1	979261
21	Seal Transformer	1	979240
22	Chamber Support Arm	1	
23	Control Transformer	1	979139
24	Support Arm Spring	1	
25	Solenoid Valve Hose	1	979156
26	Check Valve O-Ring	1	
27	Bracket Support Arm	1	
28	Relay Timer	1	979136
29	Mounting Blocks Relay	4	
30	Power Switch	1	979138
31	Bracket for Power Switch	1	979137
32	Control Cable Plug	1	979128
33	Cable Plug Screw	2	
34	VacMaster Panel Decal	1	979130
35	Vacuum Gauge	1	979126
36	Control Mounting Panel	1	979125
37	Control Panel Decal	1	979122
38	Settings Decal	1	979122
39	Decal Model VP215	1	979122
40	Circuit Board	1	979129
41	Lid Latch	1	979170
42	Control Cable	1	979242
43	Motor Spring Support	4	979217
44	Bottom Housing	1	

Parts Information



No.	Description	Qty	Part Number
1	Chamber	1	
2	Vac Port (White)	1	
3	Plate Assembly	2	
4	Hinge Pin	2	
5	Spring	2	
6	Hinge	2	
7	Roller Pin	2	
8	Hinge Connecting Eye	2	
9	Hexagon Hinge Stop	2	
10	Roller	2	
11	Bumper Hinge	2	
12	Screw	2	
13	Plate Lid Pressure	2	
14	Mount for Micro Switch	1	
15	Micro Switch	1	979255
16	Lid Spring	2	
17	Spring Adjustment Eye	2	
18	Piston for Seal Bar (large)	2	979380
19	Hose for Piston	2	
20	Tee for Piston Hose	1	
21	Complete Seal Bar	1	979200
21	Seal Tape (Tape Only)	1	979410

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/product-registration

ARYInc.

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