

VACMASTER®

PRO200/260 Quick Start Guide & User Manual

Thank you for purchasing the **VACMASTER®** PRO200/260 Vacuum Packaging Machine. You are about to revolutionize your kitchen with one of the best vacuum packaging systems available. With the help of the PRO200/260, you will now be able to keep food fresher longer in the refrigerator, freezer and pantry. The PRO200/260 effectively removes air and extends freshness up to five times longer than normal methods. Beyond that, the PRO200/260 can be used to preserve and organize household items like keepsakes, small toys and easy-to-lose items. Your new **VACMASTER®** will soon become so versatile and convenient, it will never leave your countertop.

The PRO200/260 is lightweight, with a countertop-friendly compact design. Its features and design make it easy to use and ensures a positive seal every time. Our machines are constructed with high-quality, fully tested, top-rated components to ensure optimum performance.

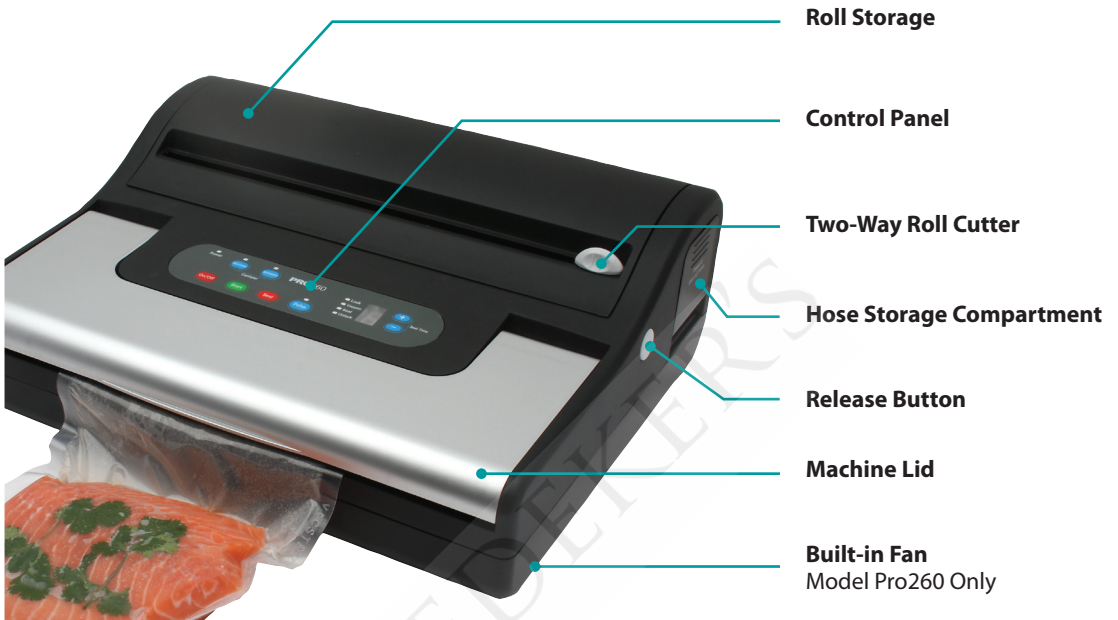
By using **VACMASTER®** vacuum bags and canisters, you can extend food life, maintain food quality, and reduce freezer burn. Less wasted food means lower grocery bills. Use **VACMASTER®** bags and accessories and you will benefit from years of trouble-free and cost-effective vacuum packaging.

Carefully read and follow usage and maintenance directions. **VACMASTER®**...Smart solutions for every situation.

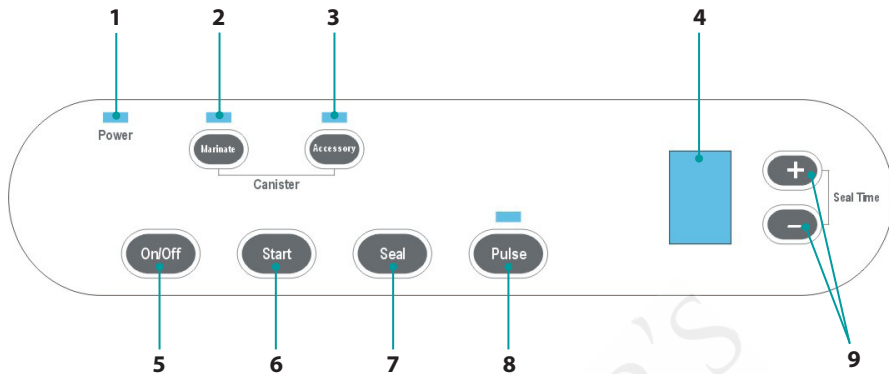
For more information on your PRO200/260, recipes and warranty registration, please visit us at <http://www.aryvacmaster.com>

Features of Your **VACMASTER® PRO**200/260

Note some features may vary slightly by model



Features of Your **VACMASTER® PRO**200/260



1 Power Indicator Light

Light illuminates when unit is turned on.

2 Marinate Mode Button

Press to choose marinating option. See “Marinating Food” section.

3 Accessory Mode Button

Press to vacuum canisters. See “Vacuum Package with Canisters” section.

4 Digital Display

Displays the progress of the vacuum cycle. See “Tips for Troubleshooting” section if “E” is displayed.

5 On/Off Button

Turns machine on and off.

6 Start Button

Press for hands-free automatic vacuuming. This button is only used for vacuum bags

7 Seal Button

Press to stop the vacuum process and begin sealing. This prevents crushing delicate items. Also used to make custom sized bags.

8 Pulse Vacuum Button

Used to prevent crushing of delicate items. Press and hold to control the vacuum process.

9 Seal Time Adjusting Button

Press to adjust the seal time. Increase the seal time if the seal is incomplete or spotty; reduce the seal time if the seal is white or milky. When value is adjusted to zero, machine will not seal. Last used seal time is stored in memory.

How to Vacuum with Vacuum Bags

- 1** Choose a suitable vacuum bag size, and place item(s) to be vacuum packaged in bag.
- 2** Allow at least 3 inches of head space between contents and top of the bag.
- 3** Put the open end of the bag across the chamber seal gasket. Make sure that the open end is within the vacuum chamber.
- 4** Close the lid.
- 5** Press the “Start” button, and the following sequence will occur:
 - Lid locks
 - Vacuum cycle begins
 - Seal cycle starts
 - Lid unlocks
- 6** The machine will beep, noting that the process is complete.
- 7** Take the bag out and inspect the vacuum and seal. A successful seal will look clear. If the seal is spotty, incomplete, wrinkled, white, or milky, cut the seal and restart the vacuum sealing process.

How to Make a Bag

- 1** Press the release button to open the roll storage door.
- 2** Insert roll(s).
- 3** Pull out the required bag length, plus 3 inches for head space.
- 4** Close lid.
- 5** Cut the roll by sliding the bag cutter on the lid across the roll.
- 6** Place one end of the bag across the seal wire and close the machine lid.
- 7** Press the “Seal” button, and the following sequence will occur:
 - Lid locks
 - Seal cycle starts
 - Lid unlocks
- 8** The machine will beep noting that the process is complete.
- 9** Inspect the seal. A successful seal will look clear. If the seal is spotty, incomplete, wrinkled, white or milky, cut the seal and restart the sealing process.
- 10** To vacuum package, follow “How to Vacuum with Vacuum Bags” section.

Packaging Delicate Items

Delicate items, such as fresh fruit, baked goods, etc., can be crushed during vacuum packaging. To prevent this from occurring, use the “Pulse” vacuum function. When packaging liquid-rich items, you can use this function to prevent liquid from being drawn into the machine.

- 1 Follow the instructions 1-4 under “How to Vacuum with Vacuum Bags”.
- 2 Press the “Pulse” button once to lock the lid. Press and hold “Pulse” button to begin the vacuum process. Watch the bag and release the “Pulse” button to stop the vacuum process before the item is crushed.
- 3 Press the “Seal” button to seal the bag.

Marinating Food

Your PRO200/260 has a special marinating feature that allows foods to achieve optimum flavor infusion in the least amount of time. There are two marinating modes: Quick Marinate (15 min) and Normal Marinate (27 min). While in marinating mode, the PRO200/260 will alternate back and forth between a state of vacuum and a state of rest.

Important Note: When using canister for marinating, the knob on the canister lid should be set to “Open.”

- 1 Place the food and marinade in the canister. Ensure the rim of the canister is clean and dry, and no food or liquid has been spilled on the lid.
- 2 Ensure the knob on the canister lid is set to the “Open” position, then connect the hose to the vacuum port on the canister lid.
- 3 Pull the accessory hose out of the hose storage compartment by pressing on the compartment door.
- 4 Press the “Marinate” button once for Quick Marinate (15 min) and twice for Normal Marinate (27 min). Either a 1, for Quick Marinate, or a 2, for Normal Marinate will be displayed.
- 5 Press the “Start” button and then press down slightly on the canister lid for a few seconds. Your PRO200/260 will alternate between vacuuming and releasing air. This process will take either 15 or 27 minutes depending on your selection. A series of numbers will be shown on the digital display to indicate the marinating process is in progress.
- 6 When complete, a zero will appear on the digital display and the machine will beep continuously until the “On/Off” button is pressed.
- 7 For immediate use, disconnect hose. For storage, under vacuum, turn knob on canister lid to “Lock” before disconnecting the hose.

Vacuum Packaging with Canisters

- 1 Place the items into the canister and close the lid. Ensure the rim of the canister is clean and dry, and no food or liquid has been spilled on the lid. Leave some head space between the contents and the top of the canister.
- 2 Turn the knob on the canister lid to the “Vacuum” position.
- 3 Pull the hose out of the hose storage compartment by pressing the compartment door.
- 4 Connect the hose to the vacuum port on the canister lid.
- 5 Press “Accessory” button, while slightly pressing down on the canister lid for 3-5 seconds to start the vacuum cycle.
- 6 When the vacuum cycle is complete, the machine will stop automatically and beep. Remove the hose from the canister and turn the knob to “Lock” position. The canister is ready for storage.
- 7 To open the canister, twist the knob to the “Open” position.

Tips for Troubleshooting

- 1 If your machine will not turn on, ensure the machine is properly plugged into a grounded outlet. Check the power cord for tears or frays.
- 2 If your Digital Display reads “E”, your machine will stop operating to prevent overheating. Press “On/Off” button and allow the machine to cool down for 20 minutes.
- 3 If the vacuum is lost after sealing, check for small puncture holes in the bag, then cover any sharp edges with a **VACMASTER**® Bone Guard Sheet, and vacuum package in a new bag.
- 4 If your bag is not pulling a complete vacuum:
 - Make sure the open end of the bag is across the seal gasket and within the vacuum chamber.
 - Make sure the bag is laid flat across the sealing area. Wrinkles and bulges may result in an insufficient seal.
 - Inspect the seal. A successful seal will look clear. If the seal is spotty, incomplete, wrinkled, white or milky, cut the seal and restart the sealing process.
- 5 If your canister will not properly vacuum:
 - Make sure that the accessory hose is inserted into the lid.
 - Make sure the canister lid is set to the “Vacuum” setting. (In Marinate Mode to the “Open” setting.)
 - Check the canister for cracks or damage.
 - Always leave at least 1 inch of head space between the contents and the rim of the canister.

Tips for Troubleshooting *(Continued)*

- 6 Unit comes equipped with an automatic shut off. After a period of inactivity, machine will shut off.
- 7 During the vacuum cycle, the digital display may stay at 2 until the proper vacuum is achieved.
- 8 Some fruits and vegetables may release gases (out-gases). The vacuum may be lost when packaging these fruits and vegetables. Blanching or freezing before vacuum packaging helps prevent this.

Tips for Successful Vacuum Packaging

- 1 Vacuum packaging is not a substitute for canning. Any perishable foods that require refrigeration or freezing must still be refrigerated or frozen after packaging.
- 2 Only use **VACMASTER**® vacuum bags, rolls, accessories, and attachments.
- 3 Read this manual carefully before using your PRO200/260 for the first time.
- 4 Do not use the PRO200/260 on a wet or hot surface or near a heat source.
- 5 Do not immerse machine or power cord in any liquid.
- 6 Only use grounded power sources. Do not use with an extension cord.
- 7 Do not operate appliance with a damaged cord.
- 8 Only use the PRO200/260 for its intended uses.
- 9 Unplug machine before cleaning your PRO200/260 with a clean damp cloth and mild soap.
- 10 Never vacuum package garlic or fungi, like mushrooms. A dangerous chemical reaction takes place when the air is removed.
- 11 Vegetables should be blanched or frozen prior to packaging.
- 12 Delicate foods can be frozen prior to packaging to help them hold their shape.
- 13 If packaging fresh meats without pre-freezing, place a folded paper towel between the meat and the top of the bag to help absorb the moisture.
- 14 To vacuum liquids, pre-freeze in a dish or an ice cube tray.
- 15 A **VACMASTER**® Bone Guard Sheet can be used to cover sharp edges to prevent bag punctures.
- 16 **VACMASTER**® vacuum bags are boilable, freezable and microwavable.
- 17 Only use canisters designed for vacuum packaging. Other containers may implode under pressure.
- 18 Allow foods and liquids to cool prior to vacuum packaging.
- 19 Hand wash canister lids. Do not put in dishwasher. The canister itself is dishwasher safe.

ARY Inc.

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