



# USER MANUAL



# PAC FOOD VS100

Revolutionize your home with the **Pac Food VS100**, one of the strongest vacuum packaging systems available. You will now be able to keep food fresher, longer in the refrigerator, freezer and pantry. The **Pac Food VS100** effectively removes air and extends freshness up to five times longer than normal preservation methods. Beyond that, the **Pac Food VS100** can be used to preserve and organize household items like keepsakes, small toys and easy-to-lose items. The **Pac Food VS100** is so versatile and convenient it will never leave your bench top.

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

The **Pac Food VS100** is easy-to-use 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 quality tested and rated components have been used in the construction in order to ensure the best performance.

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

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## ***Vacuum Packaging and Food Safety***

Vacuum packaging extends the life of foods by removing air from sealed containers and preventing fresh air from entering, thereby reducing oxidation. Vacuum packaging helps preserve flavor and overall quality. It also helps inhibit the growth of microorganisms, which can lead to the below problems:

**Mold** – Mold cannot grow in a low oxygen environment; therefore vacuum packaging can virtually eliminate it.

**Yeast** – Results in fermentation, which can be identified by smell and taste. Yeast needs water, sugar and a moderate temperature to grow. It can also survive with or without air. Slowing the growth of yeast requires refrigeration, while freezing stops it completely.

**Bacteria** – Results in an unpleasant odor, discoloration and/or soft or slimy texture. Under the right conditions, clostridium botulinum (the organism that causes Botulism) can grow without air and cannot be detected by smell or taste. Although it is extremely rare, it can be very dangerous.

**As with any other storage container, it is important to inspect food for spoilage prior to consuming.**

To preserve foods safely, it is important to maintain low temperatures. You can significantly reduce the growth of microorganisms at temperatures of 4°C or below. Freezing at -17°C does not kill microorganisms, but stops them from growing. For long-term storage, always freeze perishable foods that have been vacuum packaged.

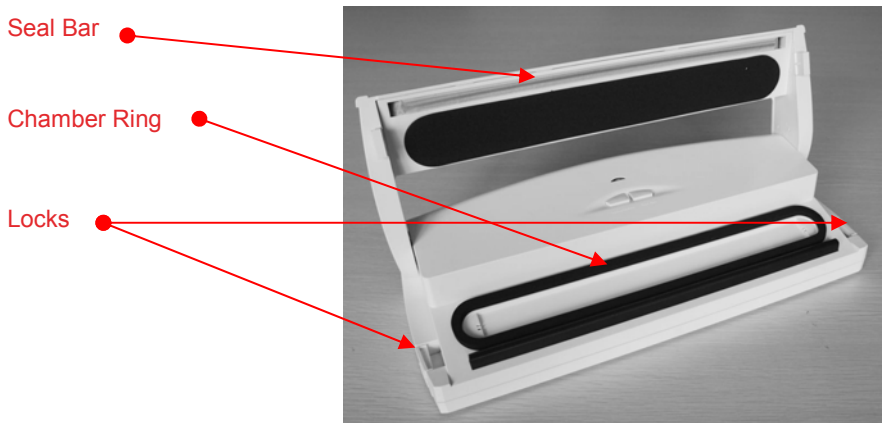
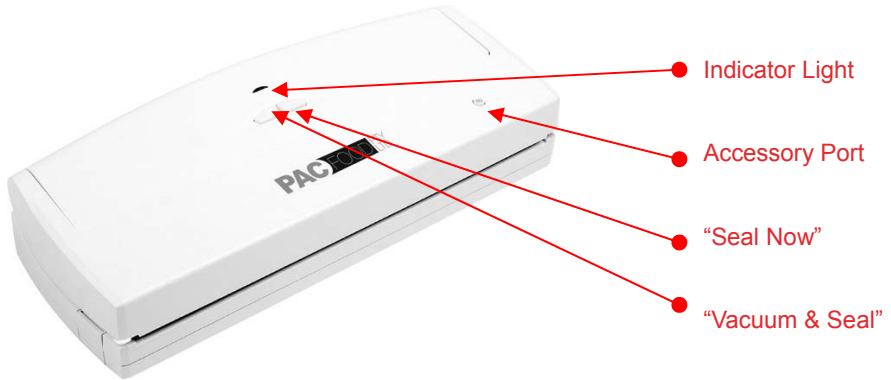
It is important to note that vacuum packaging cannot reverse the deterioration of foods. It can only slow down changes in quality. It is difficult to predict how long foods will retain their top-quality flavor, appearance or texture because it depends on the age and the condition of the food on the day it was vacuumed packaged.

Note: vacuum packaging is not a substitute for refrigeration or freezing. Any perishable foods that require refrigeration must still be refrigerated or frozen after vacuum packaging.

### **Preparation Guidelines**

Vegetables need to be blanched before vacuum packaging. This process stops the enzyme action, which leads to loss of flavor, color and texture. To blanch vegetables, place them in boiling water or in the microwave until they are cooked, but still crisp. Then, immerse the vegetables in cold water to stop the cooking process. Finally, dry the vegetables on a towel before vacuum packaging. Cruciferous vegetables (broccoli, Brussels sprouts, cabbage, cauliflower, kale, turnips) naturally emit gases during storage. Therefore, after blanching, they must be stored in the freezer only.

## The Pac Food VS100 Features



### Technical Data

Power: 110W 220-240V 50Hz

Dimensions: 39x16x8.5cm (L x W x H)

Weight: 1.9 kg

Pump Vacuum: -21inHg (-711mBar)

## ***Safety***

For your safety, follow these precautions when using your **Pac Food VS100**:

- Read Owner's Manual and QuickStart guide carefully before using the machine for the first time.
- Do not use the **Pac Food VS100** on wet or hot surfaces, or near a heat source.
- Do not immerse the **Pac Food VS100** machine or power cord in water/liquid.
- Plug **Pac Food VS100** into grounded power sources, do not use extension cord.
- 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 **Pac Food VS100** for its intended use.
- Only use channel bags, accessories and attachments.

## ***Maintenance***

- Unplug before cleaning.
- Regularly clean the **Pac Food VS100** with damp cloth and mild soap to remove crumbs, dust, debris.
- Chamber Ring is removable to clean any liquids that may have escaped from Vacuum bag during process.

# *Operating Instructions*

## **Machine Setup**

- Read all instructions before operating the **Pac Food VS100**.
- Plug the **Pac Food VS100** into grounded electrical outlet.
- The **Pac Food VS100** automatically comes on when plugged in and the indicator light will turn green.
- The **Pac Food VS100** is now ready for use.

## **Using the “Vacuum & Seal” Function**

1. Select proper size channel bag & insert product to be packaged.
2. Allow minimum of 2-4cm of extra headspace at top of bag to ensure a quality, positive seal.
3. Lay open end of bag across Sealing Strip, keeping opening within the perimeter of the Chamber Ring.
4. Close lid.
5. While pressing lid down with thumbs, press in latches on both sides of machine base with index fingers and lock.
6. Press “Vacuum & Seal” button.
7. Indicator light will turn red.
8. Vacuum pump will engage and suction will pull lid and seal bar down causing lid to unlock (popping sound indicates latches unlocking).
9. Vacuum level sensor knows when it achieves proper vacuum level and will automatically go into seal mode.





10. When in seal mode, indicator light will change orange, The machine starts to seal; vacuum pump stops working; no noise; indicator light turns to orange.

11. When sealing is complete. Lid will raise slightly and green light will illuminate.

12. Remove bag and inspect bag and seal.

**(Note: A positive seal will look clear upon inspection. If the seal is spotty, incomplete, wrinkled, white or milky, remove sealed portion and run vacuum and seal process again.)**

13. Store bag properly. All perishable foods will need to be refrigerated or frozen to prevent spoilage.

14. To abort process, press “Vacuum & Seal” button again. Machine will automatically go into sealing mode. When complete, remove seal and start again.

## **Using the “Seal Now” Function**

1. Lay open end of bag across Sealing Strip, keeping opening within the perimeter of the Chamber Ring.

2. Close lid.

3. While pressing lid down with thumbs, press in latches on both sides of machine base with index fingers to lock lid in place.

4. Press “Seal Now” button.

5. The machine starts to seal; vacuum pump stops working; no noise; indicator light turns to orange. When sealing is complete, the machine will go on vacuuming for 2 seconds to make vacuum more perfect; indicator light turns to red.

7. Lid will raise slightly and green light will illuminate.

8. Sealing cycle is complete.

9. Remove bag and inspect seal.

**(Note: A positive seal will look clear upon inspection. If the seal is spotty, incomplete, wrinkled, white or milky, remove sealed portion and run vacuum and seal process again.)**

# ***Packaging with Channel Bags***

The following instructions apply to vacuum packaging foods and other items with Pac Food's range of Channel Bags.

## **Bag Guidelines**

- Package the freshest foods possible. The **Pac Food VS100** allows you to maintain the food's freshness up to five times longer than under properly stored conditions.
  
- Delicate foods, moist foods and foods that need to hold their shape require pre-freezing. Foods like meat, berries and bread can be frozen for up to 24 hours without harm of freezer burn. Once food is hard, it is ready to be vacuum packaged.
  
- If packaging fresh meats without pre-freezing, place a folded paper towel in between the meat and the top of the bag. This will help absorb moisture.
  
- To vacuum liquids like soups, stews and casseroles, pre-freeze in a dish or ice cube tray. Once frozen, vacuum package, label and stack in your freezer.
- For objects with sharp points or edges (bones, pasta, rice) pad the edges with paper towels to prevent the bag from puncturing.
  
- Vacuum bags are boilable and microwavable. We do not recommend reusing bags that have been boiled or microwaved. Do not reuse bags that have been used to store fresh fish or greasy foods.
  
- Vegetables must be blanched before being packaged. Place in boiling water or microwave until heated through but still crunchy. Vacuum package as normal.

**\*\*Never vacuum package mushrooms or garlic!\*\***

## ***Packaging with Vacuum Canisters***

The **Pac Food VS100** is also equipped to use Vacuum canisters specifically designed for vacuum packaging.

### **Canister Guidelines**

- Use only canisters designed for vacuum packaging. Other containers can implode under the pressure of the Vacuum Sealer vacuum.
- If liquids are caught in the accessory hose, run warm water through hose. Be sure hose is not attached to accessory port.
- Powdered or granulated foods should be covered with a paper towel before vacuuming to prevent food from traveling into the vacuum mechanism.
- Vacuum packaging is not a substitute for canning. Perishable foods still need to be refrigerated or frozen.

### **Safety Use Tips**

- \* Hot food should be cooled before vacuum; otherwise it will influence the vacuum effect

## ***Food Storage and Safety Information***

The **Pac Food VS100** will revolutionize the way you buy and store food. Because vacuum packaging works to eliminate freezer burn and slow food spoilage, you are now able to take advantage of buying food in bulk without the threat of food waste. Vacuum packaging with the **Pac Food VS100** removes up to 90% of the air from the package. This will help keep food fresher up to 5 times longer than under normal circumstances. Dry foods like pasta, cereals and flour will stay fresh from start to finish and vacuum packaging prevents weevils and other insects from infesting dry goods.

Package only the freshest foods possible.

However, please keep in mind that not all foods benefit from vacuum packaging. Never vacuum package garlic or fungi like mushrooms. A dangerous chemical reaction takes place when air is removed, causing these foods to be dangerous if ingested. Vegetables should be blanched before packaging to kill any enzymes that may cause deterioration of out-gassing when vacuumed.

<b>Foods</b>	<b>Vacuum Freezer Storage</b>	<b>Vacuum Fridge Storage</b>	<b>Typical Storage</b>
<b>Fresh Beef &amp; Veal</b>	1-3 years	1 month	1-2 weeks
<b>Ground Meat</b>	1 year	1 month	1-2 weeks
<b>Fresh Pork</b>	2-3 years	2-4 weeks	1 week
<b>Fresh Fish</b>	2 years	2 weeks	3-4 days
<b>Fresh Poultry</b>	2-3 years	2-4 weeks	1 week
<b>Smoked Meats</b>	3 years	6-12 weeks	2-4 weeks
<b>Fresh Produce, Blanched</b>	2-3 years	2-4 weeks	1-2 weeks
<b>Fresh Fruits</b>	2-3 years	2 weeks	3-4 days
<b>Hard Cheeses</b>	6 months	6-12 weeks	2-4 days
<b>Sliced Deli Meats</b>	not recommended	6-12 weeks	1-2 weeks
<b>Fresh Pasta</b>	6 months	2-3 weeks	1 week

## ***Vacuum Packaging Tips***

Vacuum packaging greatly extends the shelf life of foods, but your **Pac Food VS100** can also be used in many other areas of the house besides the kitchen.

### ***Vacuum packaging is great for camping and outdoor activities!***

- For a quick & reusable 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.
- Vacuum package pre-made meals in advance for camping outings for quick and easy dinners in the great outdoors.
- Vacuum package meats and other items for scent-free storage.
- Create your own dry packs by vacuum packaging essentials like matches, dry socks and a map for emergencies.

### ***Around The House***

- Organize 'junk' drawers and keep easy to lose items like nails and screws safe by vacuum packaging them in a channel bag. That way, items are clearly visible and organized within the bag.
  - Don't worry about polishing silver ever again! Simply vacuum package rarely used silverware in channel bags to prevent the oxidation that causes tarnishing.
- \*\* Hint: place a folded paper towel in between sharp edges of the silverware and the vacuum bag to prevent puncturing.

# ***Trouble Shooting***

Under the proper circumstances, your **Pac Food VS100** will give you years of top-notch vacuum performance. In some instances, problems may arise.

**Note: In order to protect the machine, please allow your sealing bar to cool down before applying the next channel bag. The Pac Food VS100 will go into protective mode if overheated and rest for at least 2 minutes.**

## ***The Vacuum Sealer won't 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.

## ***The Vacuum Sealer doesn't pull a complete vacuum with bags***

- To vacuum and seal properly, edge of bag must be within the sealing strip. Make sure bag is inside the chamber ring and that there are no wrinkles in the bag along the seal bar.
- If packaging from a roll bag, make sure first seal is complete and that there are no gaps in either seal.
- The **Pac Food VS100** and vacuum bag need to be clean, dry and free of debris for the vacuum process to be successful. Wipe surface of seal bar and inside of bag and try again.

### ***Vacuum bag loses vacuum after being sealed***

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

### ***In rare circumstances internal programs may need to be restarted if machine is not working well.***

- Turn machine off, wait, then switch on again.

### ***The Vacuum Sealer is not sealing bag properly***

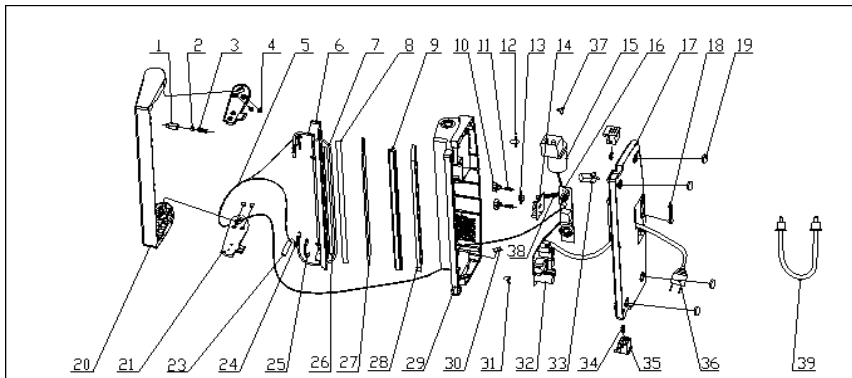
- Bags will not seal if any moisture, food particles or debris are present in the seal area. Wipe the inside of the bag clean and try again.
- Bag must be properly placed along the seal bar. Make sure the entire bag is over the seal bar and there are no wrinkles in bag material.

### ***The Vacuum Sealer is not vacuuming canisters properly***

- The accessory hose may not be properly attached. Ensure the hose is completely inserted into the lid of the canister and the accessory port and try again.
- Leave adequate head space at the top of the canister.
- Make sure there isn't any damage to the canister and lid. Sometimes hairline cracks can develop in canisters and will no longer be air tight.

# 12 month parts warranty

SPARE PARTS PAC FOOD VS100		
No	Name Part	Place Of Explode View
1	vacuum hose for canisters, incl. plugs	39
2	bottom lock left	34 + 35 preassembled
3	bottom lock right	34 + 35 preassembled
4	power board	32
5	CPU main board	14
6	main board (sensor control board )	16
7	motor, vacuum pump, completely preassembled	15
8	rubber string, bottom side	9
9	sealing wire, completely preassembled	1-8, 20-26
10	sealing ring, bottom side.	28



*Our goods come with guarantees that cannot be excluded under the Australian Consumer Law. You are entitled to a replacement or refund for a major failure and compensation for any other reasonably foreseeable loss or damage. You are also entitled to have the goods repaired or replaced if goods fail to be of acceptable quality and the failure does not amount to a major failure.*



Thank you for purchasing the **Pac Food VS100**.

***Happy Vacuuming!***

## Contact Us

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All warranty claims need to be submitted in writing. Goods must be returned in original packaging. Pac Food is not responsible for costs associated with returning goods.

