

VACMASTER®

 Total Freshness System™

PRO 160 QUICKSTART GUIDE

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

*Typical storage life will vary depending on product quality and freshness at the time of packaging. All shelf lives noted are approximate.

Vacuum packaging is not a substitute for canning, but it does greatly extend the shelf life of food. Vacuum packaging keeps food fresher up to five times longer than under normal conditions! For best results, package the freshest foods possible. Stored under the correct conditions, food will taste as fresh as the day it was packaged.

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QUICKSTART GUIDE

Machine Setup

1. Read all instructions before operating Pro160.
2. Plug Pro160 into grounded electrical outlet.
3. Turn Pro160 ON. Push the blue "ON/OFF" button at the top left corner of the control panel.
****NOTE**** Pro160 will be in AUTO MODE when first turned on.
4. To switch between AUTO and MANUAL modes, press the blue MODE button to the right of the LED screen. Pro160 is now ready for use.

Operating Machine in AUTO MODE

1. Turn machine "ON" by pressing the blue "ON/OFF" button. ****NOTE**** Machine is set to AUTO MODE when turned on each time.
2. Refer to the indicator lights labeled AUTO and MANUAL above of the LED screen to check vacuum mode. The light will shine above the word AUTO when in AUTO mode.
3. Select proper size VacMaster® barrier vacuum bag and insert product to be packaged. Allow a minimum of 1"-2" of extra headspace at top of bag to ensure a quality, air-tight seal.
4. Lay open end of bag across Seal Bar, keeping opening within the perimeter of the Vacuum Channel.
5. Close lid. Press the green START button to engage vacuum pump.
6. Press and hold down lid (with slight pressure) to start vacuum cycle. Release when bag collapses on product.
7. The Pro160 will go through the vacuum process until an internal sensor indicates all air has been removed from the bag or canister. Machine will automatically switch to seal function when vacuum is complete. Machine will stop automatically.
8. Remove bag and inspect bag and seal.

Operating Machine in MANUAL MODE

1. Turn machine "ON" by pressing the blue "ON/OFF" button.
2. Press the blue MODE button to the right of the LED screen to switch between AUTO and MANUAL modes. Refer to the indicator lights labeled AUTO and MANUAL above the LED screen to check vacuum mode. The light will shine above the word MANUAL when in MANUAL mode.
3. Select proper size **VACMASTER®** barrier vacuum bag & insert product to be packaged. Allow minimum of 1"-2" of extra headspace at top of bag to ensure a quality, air-tight seal.
4. Lay open end of bag across Seal Bar, keeping opening within the perimeter of the Vacuum Channel.
5. Use the VAC and SEAL plus/minus buttons to increase or decrease the vacuum and sealing times. The numbers you set in the MANUAL mode will determine the time (in seconds) each process will run. ****NOTE**** The control panel remembers the last setting used in manual mode.
6. Once the settings have been programmed, press the green START button to engage the vacuum pump.
7. Press and hold down lid (with slight pressure) to start vacuum cycle. Release when bag collapses on product.
8. The Pro160 will count down the vacuum process and sealing process as set in MANUAL mode. When the machine stops, the process is complete.
9. Remove bag and inspect bag and seal.

Using the Seal NOW Function

If at any time you want to interrupt the vacuum process, simply press the red SEAL NOW button. This stops the vacuum process and immediately seals the bag. To prevent the vacuum from crushing delicate foods, press the SEAL NOW button until the process is complete. The SEAL NOW function will only work with lid closed and during the vacuuming process.

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.



For your safety, follow these precautions when using your Pro160:

- Read Owner's Manual & QuickStart Guide carefully before using the machine for the first time.
- Do not use the Pro160 on wet or hot surfaces, or near a heat source.
- Do not immerse machine or power cord in water or any other liquid.
- Plug Pro160 into grounded power sources only, do not use extension cords.
- 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 Pro160 for its intended use.
- Only use **VACMASTER®** bags, accessories and attachments.