

USER GUIDE

VP220

Chamber Vacuum Sealer



VACMASTER®

Welcome

Thank you for purchasing the VacMaster® VP220 Chamber Vacuum Sealer. With the help of the VP220, you will now be able to keep food fresh for longer in the refrigerator, freezer or pantry. The VP220 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 VP220 will quickly become invaluable to all your packaging needs; it will never leave your countertop.

The VP220 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® VP220 is perfect for sous vide cooking.

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

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Important Safeguards

For your safety, always follow these basic precautions when using a VacMaster® VP220 Vacuum Sealer:

1. Read all instructions in this User's Guide before use.
2. **Do not** use the VP220 on a wet or hot surface, or near a heat source.
3. To protect against electrical shock, do not immerse any part of the vacuum sealer, power cord, or plug 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 VP220 if it has a damaged cord or plug.
7. **Do not** operate the VP220 if it malfunctions or is damaged. Contact Customer Service at 800-821-7849.
8. Use the VP220 only for its intended use.
9. Closely supervise children when using any electrical appliance. **Do not** allow the VP220 to be used as a toy.
10. The VP220 (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 or gas burner, or a heated oven.
14. Extreme caution and care must be used when sealing or handling any pouches containing hot liquids.
15. **Do not** use outdoors.

SAVE THESE INSTRUCTIONS

Vacuum Packaging Guidelines

- 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.
- 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 3" minimum of space between the contents and the open end of the pouch. This is called head space. This prevents 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 the pouch.
- 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.

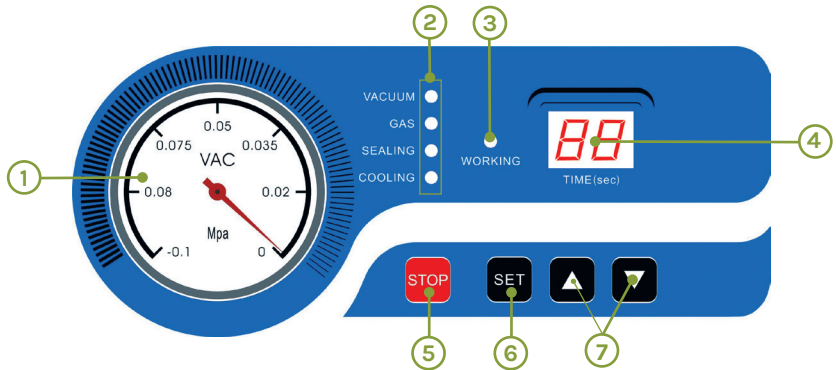
NOTE: Due to the risk of anaerobic bacteria, soft cheeses, fresh mushrooms, garlic and onions should never be vacuum packaged.

VP220 Features



1. Seal Pad
2. Lid Gasket
3. Power Switch
4. Vacuum Chamber
5. 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.
6. Control Panel

VP220 Control Panel




- 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 currently 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 has entered the vacuum seal 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.

VP220 Setup

Please read all instructions before operating the VP220

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 - Push the black switch on the left side of the machine, switching from the "0" to the "I" position. The LED Screen on the control panel will illuminate showing a  symbol.



How to Use

Adjusting the VP220 Timing Controls

NOTE: 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 timing control settings, please read "**Adjusting the VP220 Timing Controls**" on Page 8.

Adjusting the VP220 Timing Controls (Cont'd)

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 VP220 settings will always default to the most recently used settings on the machine.

TIP: To protect the lifespan of your seal bar, set the cooling time to 1 second more than the sealing time.

How to Use

Sealing with a Chamber Pouch (cont'd)

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 VP220 accepts chamber pouches up to 10"W x 13"L.

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 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.

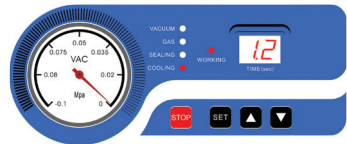
Vacuum Cycle

Runs for a set time - counting down to zero



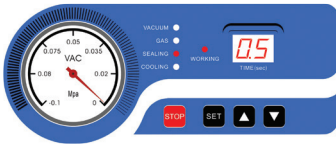
Cooling Cycle

Runs for a set time - counting down to zero



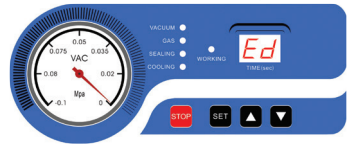
Sealing Cycle

Runs for a set time - counting down to zero



Lid Release

Indicates the end of the process



Sealing with a Chamber Pouch (cont'd)

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 sealed tightly, the process is complete.

Troubleshooting

VP220 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.

VP220 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® VP220 Chamber Vacuum Sealer**" on page 10.
- 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.

VP220 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.

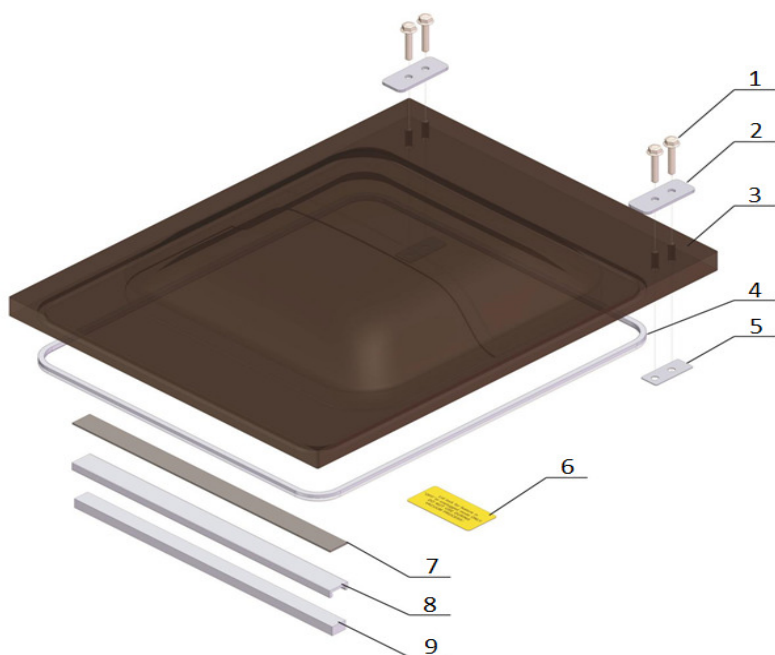
If problems persist, contact customer support at
(800) 821-7849

Cleaning & Storage

- 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 VP220 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.

Parts Information

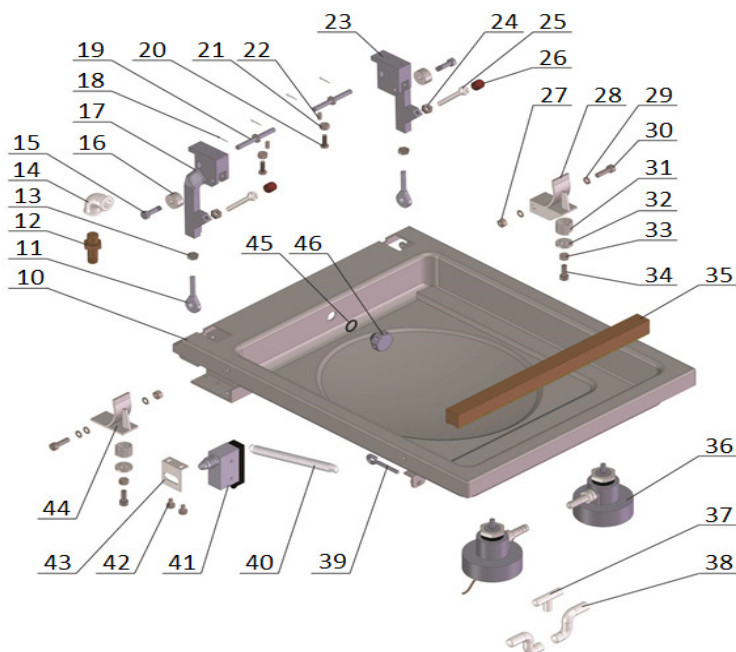
Dome assembly



No.	Name	qty	unit	Part Number
1	Lid Bolt	4	pc	
2	Upper Plate for Lid	2	pc	
3	Lid	1	pc	979451
4	Lid Gasket	1.5	m	979425
5	Lower Plate for Lid	2	pc	
6	Lid Lock Label	1	pc	
7	Seal Pad Tape	0.62	m	
8	Seal Pad Holder	2	Pc	
9	Seal Pad	2	pc	979452

Parts Information

Chamber



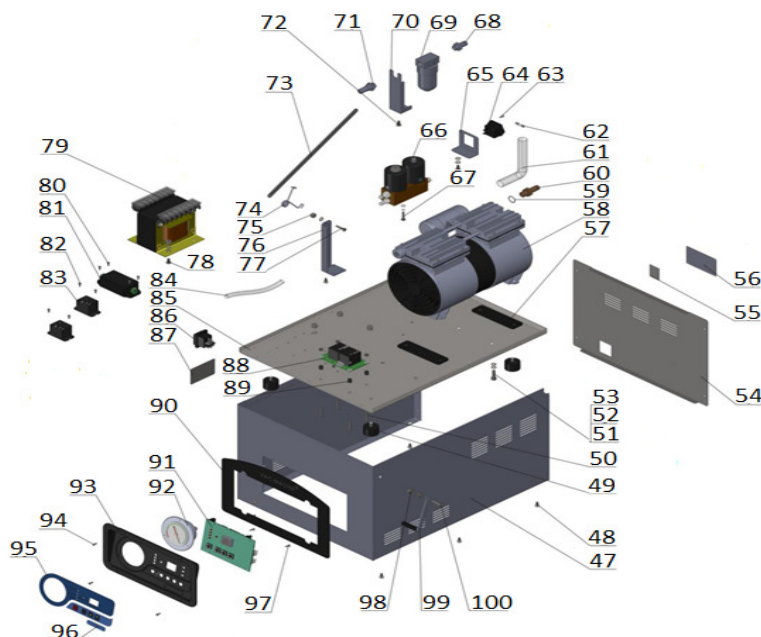
No.	Name	qty	unit	Part Number
10	Chamber	1	pc	
11	Hinge Connecting Eye	2	pc	
12	Upper Hose Coupling	1	pc	
13	Hinge Nut (M6)	2	pc	
14	Elbow Hose Fitting	1	pc	
15	Roller Pin	2	pc	
16	Roller	2	pc	
17	Left Hinge	1	pc	979453
18	Cotter Pin	4	pc	
19	Hinge Pin	2	pc	979455
20	Hinge Pin Screw (M5x12)	2	pc	
21	Hinge Pin Nut (M5)	2	pc	
22	Socket Set Screw (M5x10)	2	pc	

Parts Information

23	Right Hinge	1	pc	979454
24	Hinge Stop Nut (M6)	2	pc	
25	Hinge Stop Hex Screw (M6x55)	2	pc	
26	Bumper Hinge	2	pc	
27	Plate Assy Hinge Nut (M5)	2	pc	
28	Right Plate Assembly	1	pc	979456
29	Plate Assy Hinge Washer (Φ6mm)	2	pc	
30	Plate Assy Hinge Screw (M6x16)	2	pc	
31	Plate Assy Spring	2	pc	
32	Plate Assy Washer	2	pc	
33	Plate Assy Nut (M6)	2	pc	
34	Plate Assy Hex Screw (M6x18)	2	pc	
35	Seal Bar	1	pc	979458
36	Piston	2	pc	979459
37	Piston Hose Tee	1	pc	
38	Piston Hose	1.5	m	
39	Spring Adjustment Eye	2	pc	
40	Lid Spring	2	pc	979256
41	Micro Switch	1	pc	979460
42	Micro Switch Screws (M5x12)	2	pc	
43	Micro Switch Mount	1	pc	
44	Left Plate Assembly	1	pc	979457
45	Vac Port Gasket	1	pc	
46	Vac Port	1	pc	

Parts Information

Housing



No.	Name	qty	unit	Part Number
47	Housing	1	pc	
48	Housing Screw (M4x12)	8	pc	
49	Rubber Foot	4	pc	979461
50	Rubber Foot Screw (M4x16)	4	pc	
51	Pump Hex Screw (M5x20)	4	pc	
52	Pump Spacer	4	pc	
53	Pump Washer (Φ5mm)	4	pc	
54	Back Cover	1	pc	
55	Voltage Label	1	pc	
56	Model Data Label	1	pc	
57	Rubber Pump Washer	2	pc	
58	Vacuum Pump	1	pc	978377
59	Lower Hose Washer (Φ16x2.4mm)	1	pc	
60	Lower Hose Coupling	1	pc	
61	Pump Hose	0.78	m	979157
62	Socket Fuse (10 amp)	1	pc	979462

Parts Information

63	Socket Plug Screw (M3x8)	2	pc	
64	Socket Plug	1	pc	979463
65	Socket Plug Bracket	1	pc	
66	Solenoid	1	pc	979450
67	Solenoid Screw (M4x10)	2	pc	
68	Exhaust Filter Hose Barb	1	pc	979143
69	Air Intake Filter	1	pc	979144
70	Air Intake Filter Bracket	1	pc	979145
71	Air Intake Filter Hose Barb	1	pc	979146
72	Air Intake Filter Bracket Screw (M5x12)	3	pc	
73	Support Arm	1	pc	
74	Support Arm Spring	1	pc	979148
75	Support Arm Nut (M5)	1	pc	
76	Support Arm Bracket	1	pc	
77	Support Arm Screw (M5x16)	1	pc	
78	Seal Transformer Screw (M4x12)	4	pc	
79	Seal Transformer	1	pc	979464
80	Power Module Screw (M3x10)	4	pc	
81	Power Module	1	pc	979465
82	Control Relay Screw (M3x6)	4	pc	
83	Control Relay	2	pc	979466
84	Solenoid Valve Hose	1.5	m	979156
85	Bottom Housing Plate	1	pc	
86	Power Switch	1	pc	979468
87	Power Switch Mount	1	pc	
88	Timer Relay	1	pc	979467
89	Timer Relay Mount Block	4	pc	
90	Vacmaster Decal Panel	1	pc	979130
91	Main Board	1	pc	979469
92	Vacuum Gauge	1	pc	979126
93	Control Panel Mount	1	pc	979470
94	Control Panel Screw (M3x8)	4	pc	
95	Control Panel Decal	1	pc	979122
96	VP220 Decal	1	pc	979471
97	Vacmaster Decal Panel Screw (M3x8)	4	pc	
98	Lid Latch Nut (M6)	2	pc	
99	Lid Latch	1	pc	979170
100	Lid Latch Screw (M6x20)	1	pc	



Notes



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

VACMASTER[®]

A Product of
VACMASTER

P.O. Box 412888
Kansas City, MO 64141
www.VacMasterFresh.com
800.821.7849