

USER MANUAL

Vacuum Sealer

Model: PF VS-VMPRO
305



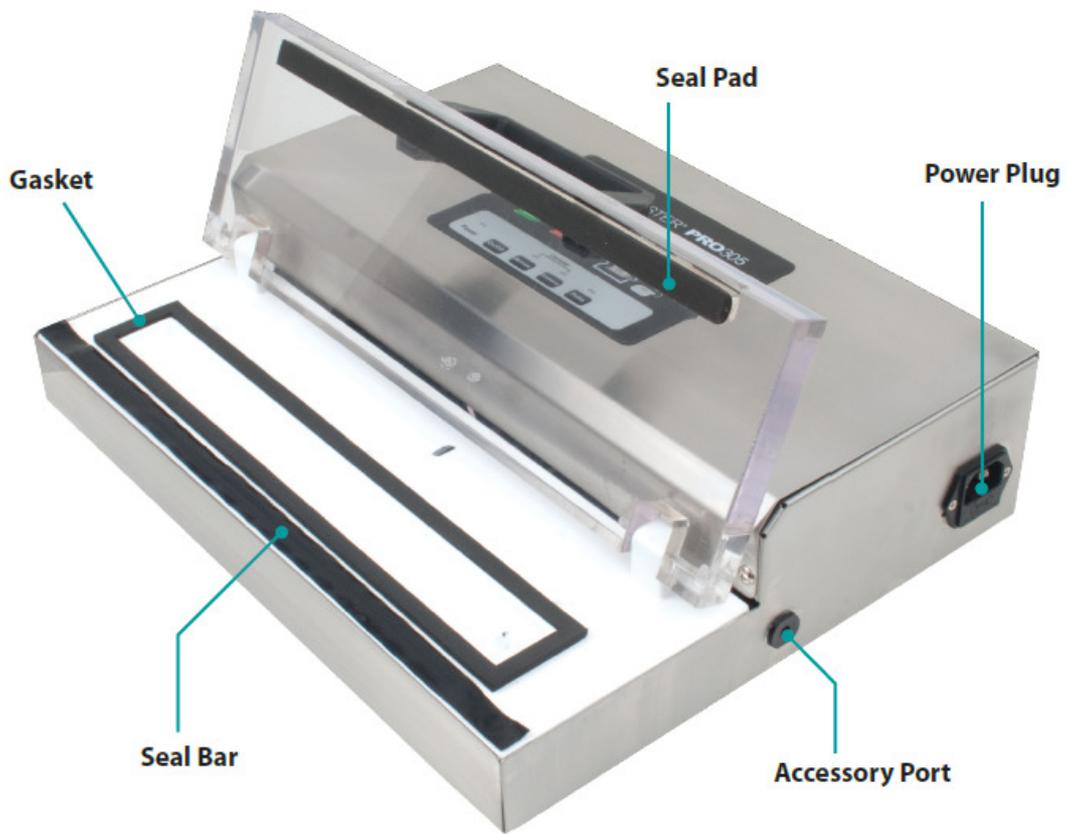
Thank you for purchasing the VacMaster Pro305 Vacuum Packaging Machine. You are about to use one of the most powerful vacuum packaging systems available. With the help of the VMPro305 you will now be able to keep food fresher, longer in the refrigerator, freezer or pantry. The VMPro305 effectively removes air and extends freshness up to five times longer than normal methods. Also, the VMPro305 can be used to preserve and organise other items like keepsakes, or small and easy to lose items. You will soon find your VMPro305 to be so versatile and convenient, it will never leave your countertop.

The style of the VMPro305 is clean and simple with a strong and compact design. This machine features a variety of options typically found in more advance machines. Our machines are constructed with high-quality, fully tested, top rated components to ensure optimum performance.

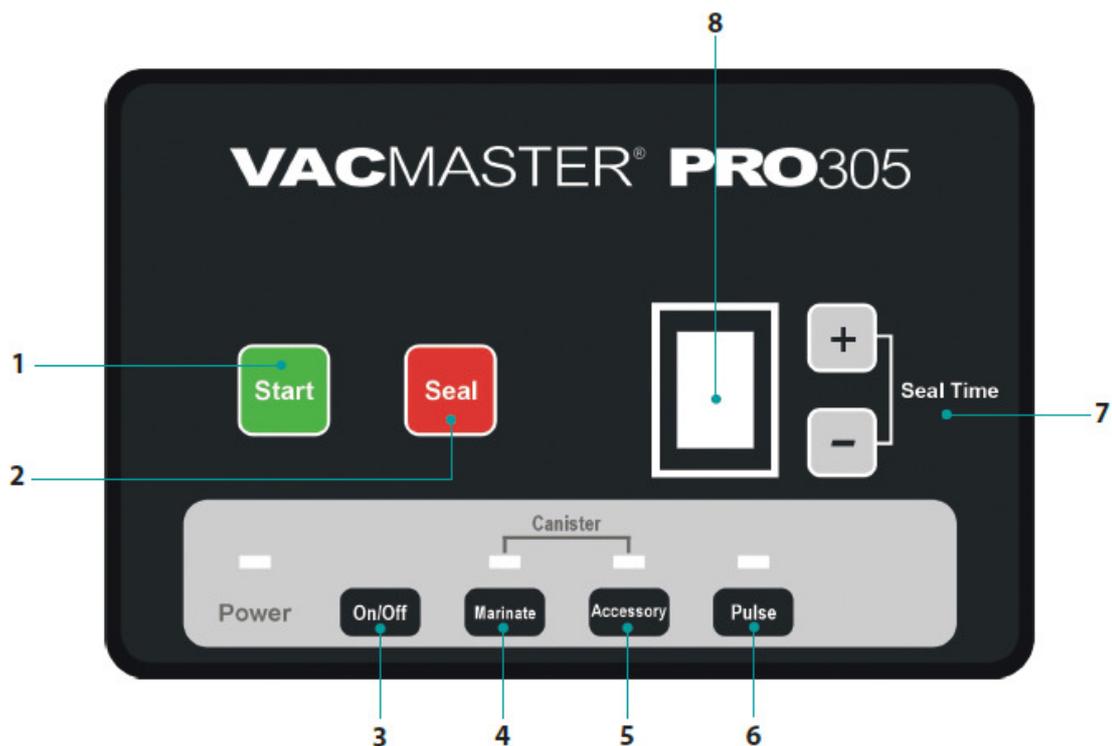
By using the Pac Food vacuum bags with your VMPro305, you can extend food shelf life, maintain food quality and reduce freezer burn. Less wasted food means lower grocery bills. Use Pac Food vacuum bags with your VMPro305 and you will benefit from years of trouble free and cost effective vacuum packaging.

Carefully read and follow usage and maintenance directions. For more information on your VMPro305, including uses, tips and FAQ's, please visit us at www.pacfood.com.au

FEATURES OF YOUR VACMASTER PRO305



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- 1. Start Button**
Press for hands-free, automatic vacuuming. This button is only used for vacuum bags.
- 2. Seal Button**
Press to seal only and/or stop the vacuum process and begin sealing. This prevents crushing delicate items. Also used to make custom-sized bags.
- 3. On/Off Button**
Turns the machine on and off.
- 4. Marinate Mode Button**
Press for marinating option. See "Marinating Food" section.
- 5. Accessory Mode Button**
Press to vacuum canisters. See "Vacuum Packaging with Canisters" section
- 6. Pulse Vacuum Button**
Used to prevent crushing of delicate items. Press once and then press again and hold to control the vacuum process.
- 7. Seal Time Adjusting Button – Default Setting = 3**
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 the value is adjusted to zero, the machine will not seal. The last used seal time is stored in the memory.
- 8. Digital Display**
Displays the progress of the vacuum and sealing cycles.

HOW TO VACUUM WITH CHANNEL VACUUM BAGS

1. Choose a suitable sized micro channel or embossed channel bag and place item(s) to be vacuum packaged into the bag.
2. Allow at least seven to eight centimetres of head space between contents and top of the bag.
3. Open the lid and lay the open end of the bag across the seal bar, keeping the opening within the perimeter of the gasket.
4. Close the lid.
5. Press the "Start" button to begin the vacuum process. Press and hold lid down until the vacuum engages.
6. Once the bag is vacuumed and sealed, the machine will beep, noting that the process is complete.
7. Open the lid. 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. Open the lid and lay one open end of the bag across the seal bar, keeping the opening with the perimeter of the gasket.
2. Close the lid. Press the "Seal" button to create a seal. Press and hold the lid down until the vacuum engages.
3. Once the bag is sealed, the machine will beep, noting that the sealing cycle is complete.
4. Open the lid. Take the bag out and 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.

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 Channel Vacuum Bags”.
2. Press the “Pulse” button once to activate this function. Press down on the lid while pressing and holding the “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.
4. The machine will finish cycling and then beep, indicating that the sealing cycle is complete.

MARINATING FOOD

Your VMPro305 has a special marinating feature that allows food to achieve optimum flavour infusion in the least amount of time. While in marinating mode, the VMPro305 will alternate back and forth between a state of vacuum and a state of rest.

IMPORTANT NOTE When using a 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.
3. Attach the accessory hose to the port on the canister lid, and attach the opposite end of the hose to the accessory port on the machine.
4. Press the “Marinate” button once for quick marinate (15 mins) and twice for normal marinate (27 mins). Either a 1 for quick marinate or 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 VMPro305 will alternate between vacuum 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 the canister lid to “Lock” before disconnecting the hose.

VACUUM PACKAGING WITH CANISTERS

1. Place items to be packaged in the canister. Make sure the lid of the canister is dry and free of food particles and debris. Do not overfill.
2. Place the lid on top of the canister (the lid sits on rim of the canister until the vacuum process begins). Turn the knob so the arrow points to vacuum.
3. Close the lid on the VMPro305.
4. Attach the accessory hose to the port on the canister lid and attach the opposite end of the hose to the accessory port on the machine.
5. Press "Accessory" button while slightly pressing down on the canister lid for 3-5 seconds to start the vacuum cycle. The machine will beep when the cycle is complete.
6. When the vacuum process is complete, turn the knob to the "Lock" position and remove the hose from the canister lid. Store the canister in the refrigerator. Do not freeze*
**long term freezer storage will result in vacuum loss over time.*
7. To open the canister, twist the knob to the open position.

FOOD STORAGE AND SAFETY INFORMATION

Vacuuming will remove up to 90% of air from your package. This will help keep food fresher up to five times longer than under normal circumstances. Dry foods like pasta, cereals and flour will stay fresh until used. Vacuum packaging prevents weevils and other insects from infesting dry foods. 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 or out-gassing when vacuumed.

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

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. The machine will automatically shut down after 10 minutes.
2. If you are not achieving a complete vacuum:
 - a. Ensure the open end of the bag is across the seal bar and within the gasket.
 - b. Also, the bag must be laid flat across the seal bar. Wrinkles and bulges may result in an insufficient seal.
 - c. 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.
 - d. For best results use Pac Food micro channel and embossed channel bags and rolls.
3. If vacuum is lost after sealing, check for small puncture holes in the bag, then cover any sharp edges with paper towels and vacuum package in a new bag.
4. If your canister will not properly vacuum:
 - a. Ensure that the accessory hose is inserted into the lid.
 - b. Ensure the canister lid is set to the "Vacuum" setting.
 - c. Check the canister for cracks or damage.
 - d. Always leave at least three centimetres of head space between the contents and the rim of the canister.

The VMPro305 includes a Maintenance Kit for your convenience. The Maintenance kit contains a replacement seal wire, Teflon tape and gasket.

TIPS FOR SUCCESSFUL VACUUM PACKAGING

1. Read this manual carefully before using your VMPro305 for the first time.
2. Vacuum packaging is not a substitute for canning. Any perishable foods that require refrigeration or freezing must still be refrigerated or frozen after packaging.
3. We recommend using Pac Food micro channel or embossed channel bags and rolls with the VMPro305 for the best results.
4. Do not use the VMPro305 on a wet or hot surface or near a heat source.
5. Do not immerse the machine or power cord in any liquid.
6. Use only grounded power sources, do not use with an extension cord.
7. Do not operate the appliance with a damaged cord.
8. The VMPro305 should only be used for its intended purposes.
9. Unplug the machine before cleaning your VMPro305. Use a clean damp cloth and mild soap.
10. Never package garlic or fungi, such as mushrooms. A dangerous chemical reaction takes place when the air is removed.
11. 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.
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. For objects with sharp points or edges (eg. Bones) pad the edges with paper towels to prevent the bag from puncturing.
16. Pac Food micro channel and embossed channel bags are boilable, freezable and microwavable. We do not recommend reusing bags that have been boiled or microwaved. Do not reuse bags that have been used to store fish or greasy foods.
17. Only use canisters that are designed for vacuum packaging. Other containers may implode under pressure.
18. Allow foods to cool prior to vacuum packaging.
19. Ensure liquids are not sucked into the machine as this will void your warranty. Tip – hold the bag in a vertical down position when vacuum sealing and/or use paper towels at the leading edge of the bag. With the clear Perspex lid, it is easy to check that liquids are not being sucked into the machine.