

**Congratulations on your purchase of the Pro150.**

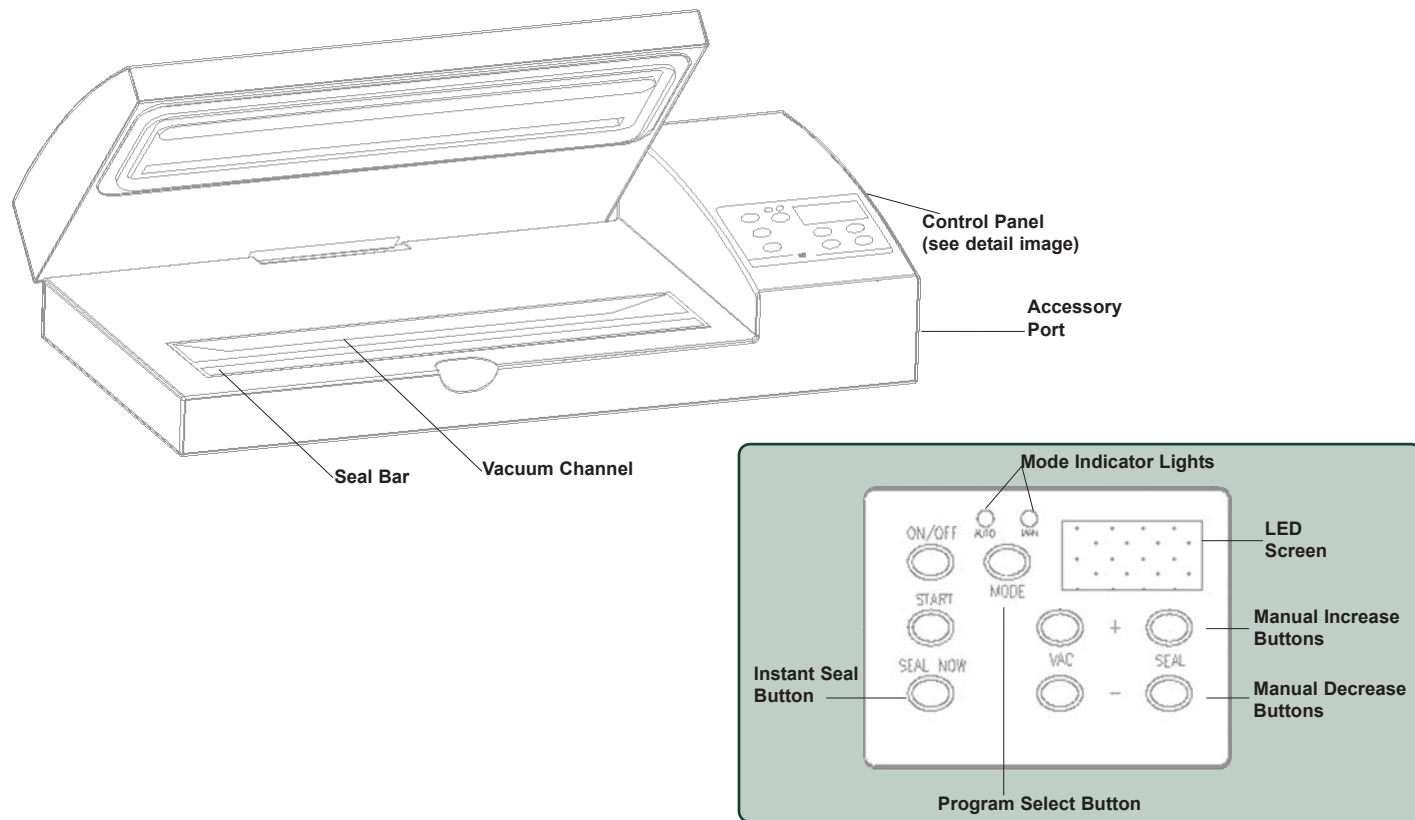
*You are about to revolutionize your home with the strongest vacuum packaging system available. With the help of the Pro150, you will now be able to keep food fresher, longer, in the refrigerator, freezer and pantry. The Pro150 system effectively removes air and extends freshness up to five times longer than normal preservation methods. Beyond that, the Pro150 can be used to preserve and organize household items like keepsakes, small toys and easy-to-lose items. You will soon find your Pro150 to be so versatile and convenient, it will never leave your countertop.*

***Please read the owners manual carefully for a full understanding of your appliance. Call 1-800-821-7849 for questions and troubleshooting.***

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## Features



## Safety & Maintenance

### For your safety, follow these precautions when using your Pro150:

- ◆ Read owner's manual and quick start guide before using the machine for the first time.
- ◆ Do not use the Pro150 on wet or hot surface, or near a heat source.
- ◆ Do not immerse machine or power cord in water or any other liquid.
- ◆ Plug your Pro150 into grounded power sources only.
- ◆ To disconnect, unplug directly from power source. Do not pull on cord to disconnect.
- ◆ Do not operate appliance with damaged power cord.
- ◆ Only use the Pro150 for its intended use.

### These simple maintenance steps will help increase the life of your Pro150:

- ◆ Unplug your Pro150 before cleaning.
- ◆ Regularly clean appliance with damp washcloth to remove crumbs, dust and debris.
- ◆ Use only mild soap or stainless steel cleaner to maintain shine and appearance.

## Operating Instructions

### Machine Set-Up

1. Read all instructions before operating Pro150.
2. Plug Pro150 into a grounded electrical outlet.
3. Turn Pro150 ON. Push the blue ON/OFF button in the top left corner of the control panel. \*\*NOTE\*\* Pro150 will be in AUTO MODE when first turned on.
4. To switch between AUTO and MANUAL modes, press the blue MODE to the left of the LED screen.
5. Pro150 is now ready for use.

### Operating Machine In AUTO MODE

1. Machine is set to AUTO MODE when turned on each time.
2. Refer to the indicator lights labeled AUTO and MANUAL to the left of the LED screen to check vacuum mode. The light will shine above the word AUTO when in AUTO mode.

## Operating Instructions

3. Press the green START button to engage vacuum pump. Then, press the lid down slightly to start vacuum process. Machine is hands-free after the machine 'catches' the bag.
4. The Pro150 will go through the vacuum process until an internal sensor indicates all air has been removed from bag, canister or mason jar. Machine will automatically seal your bag as well. Machine will stop automatically.

### Operating Machine in MANUAL MODE

1. Machine is set on AUTO MODE when turned on each time.
2. Press the blue MODE button to the left of the LED screen to switch between AUTO and MANUAL modes.
3. Refer to the indicator lights labeled AUTO and MANUAL to the left of the LED screen to check vacuum mode. The light will shine above the word MANUAL when in MANUAL mode.

4. Use the VAC and SEAL 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.
5. Once the settings have been programmed, press the green START button to engage vacuum pump. Then, press the lid down slightly to start vacuum process. Machine is hands-free after the machine 'catches' the bag.
6. The Pro150 will count down the vacuum process as set in MANUAL mode. Then the Pro150 will count down the sealing process as set in MANUAL mode. When the machine stops, the process is complete.

### 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 or sucking liquids, press the SEAL NOW button until the process is complete. SEAL NOW function will only work while in the vacuuming process.

### Packaging With VacMaster Bags

The following instructions apply to vacuum packaging foods and other items with pre-cut bags or roll material. For best results, we recommend using only VacMaster bags. Tips and safety information on packaging with bags can be found on pages 13-16.

1. Select the proper bag size for items being packaged. Pre-cut bags come in Pint, Quart and Gallon sizes. Roll material is available in either 8" or 11 1/2" widths. Be sure to allow enough space - about 3" - for sealing, and an extra inch for every time you expect to reseal the bag.
2. Cut the bag (if using a roll). Seal one end by placing it over the seal bar only and starting the vacuum process. Immediately press the SEAL NOW button. Bag will be sealed when machine stops.
3. Fill bag. Do not over fill. Leave about 3" at the top of the bag for ample sealing room. Wipe off liquid and food particles from the area to be sealed.
4. Vacuum package the bag. Lift lid and place edge of bag within the vacuum channel. Make sure bag is smooth along the seal bar. Close lid. Engage vacuum by using either AUTO or MANUAL mode, pushing START and pressing down on lid.

## Operating Instructions

When machine shuts off, bag will be vacuumed and sealed. Lift lid and remove bag.

5. Check bag to make sure the seal is complete and there are no wrinkles along the seal. If there are wrinkles, repeat the sealing process.
6. Store bag properly. All perishable foods will need to either be refrigerated or frozen to prevent spoilage.

### Bag Guidelines

- ◆ Package the freshest food possible. The Pro150 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.

## Operating Instructions

- ◆ 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.
- ◆ Vegetables must be blanched before being vacuum packaged. Place in boiling water or microwave until heated through but still crunchy. Vacuum package as normal. **\*\*Never vacuum package mushrooms or garlic.\*\***
- ◆ For objects with sharp points or edges (bones, pasta, rice) pad the edges with paper towels to prevent the bag from puncturing.
- ◆ VacMaster bags are reusable, boilable and microwaveable. We do not recommend reusing bags that have been boiled or microwaved.
- ◆ Do not reuse bags that have been used to store fresh meat or greasy foods.

### Packaging with Canisters and Jars

Your Pro150 is also equipped to vacuum package designer canisters and Mason jars. Please note, it is necessary to purchase a jar attachment with vacuum hood in order to perform this operation. Also, only use canisters specifically designed for vacuum packaging. All accessories are available for purchase at [www.commercialculinaryconcepts.com](http://www.commercialculinaryconcepts.com).

1. Place items to be packaged in canister/Mason jar. Make sure top of canister/jar is dry and free of food particles and debris. Do not overfill.
2. Place vacuum hood on top of canister/jar. If using a canister, turn knob so the arrow points to “vacuum”. If using a Mason jar, place Mason jar lid on top of Mason jar before applying the vacuum hood. **DO NOT use screw bands when vacuum packaging Mason jars.**
3. Attach accessory hose to accessory port. The accessory port is located on the right side of the Pro150.
4. Begin the vacuum packaging process as described on page 8 of this manual.
5. Remove the Accessory hose from the Pro150 by gently twisting while lifting up. Remove the hood from the canister/jar by gently twisting while lifting up.

### Opening Mason Jars

To open a Mason jar, wedge a spoon between the Mason jar lid and the highest part of the threaded rim. Gently twist the spoon to release the vacuum. When opened this way, the Mason jar can be reused many times.

### Opening Designer Canisters

To open a vacuum canister, twist the knob to “open”. With proper care (hand wash only please), your designer vacuum canisters may be reused many times.

### Canister and Jar Guidelines

- ◆ Use only canisters designed for vacuum packaging or tempered glass jars manufactured for canning and Corresponding lids. Do not use other containers, as they can implode under the pressure of a Pro150 vacuum.
- ◆ Do not freeze vacuum canisters. Mason jars can be frozen. To avoid breakage, slip jars in a sock or wrap in a towel.
- ◆ Cool liquids in refrigerator before vacuum packaging.

## Food Storage & Safety Information

- ◆ 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.

### Food Storage & Safety Information

The Pro150 will revolutionize the way you store and buy food. Because vacuum packaging eliminates freezer burn and slows food spoilage, you are now able to take advantage of buying food in bulk without the threat of food waste.

Vacuum packaging with the Pro150 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. Plus, vacuum packaging prevents weevils and other insects from infesting dry goods.

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.

## Food Storage & Safety Information

Package only the freshest foods possible. Vegetables should be blanched before packaging to kill any enzymes that may cause deterioration or out-gassing when vacuumed.

### Vacuum Packaging Tips

Of course vacuum packaging greatly extends the shelf life of foods, but your Pro150 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.

## Food Storage & Safety Information

### Around the house

- ◆ Organize 'junk' drawers and keep those easy to loose items like nails and screws safe by vacuum packaging them in a vacuum bag. That way, items are clearly visible and organized within a bag.
- ◆ Don't worry about polishing silver ever again! Simply vacuum package rarely used silverware in vacuum 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.
- ◆ It's hard to travel with young children. Vacuum an emergency change of clothes and a few diapers and store in your car. You might also try vacuuming individual servings of formula and take the mess out of feeding on the go.

### Healthy Eating

- ◆ Support healthy eating habits by vacuuming individual meals. Bags can go straight from the refrigerator to the microwave or boiling water.
- ◆ Participating in a point system diet? Write point values of food directly on vacuum bags for quick calculations.

## Food Storage & Safety Information

- ◆ Vacuum packaging greatly extends the life of fresh fruits and veggies. Buy healthy foods in bulk and promote a healthy lifestyle.

### Typical shelf life of vacuumed products

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.

## Trouble Shooting

### Trouble Shooting

Under the proper circumstances, your Pro150 will give you many years of top-notch vacuum performance. In some instances, problems may arise. Please consult the trouble shooting menu before calling customer support.

#### Pro150 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.
- ◆ Make sure the ON/OFF button was properly pressed. Green light will be on and LED screen will be illuminated when on.
- ◆ The Pro150 automatically shuts off after 5 minutes of idleness. Press ON/OFF button if machine has been idle for more than 5 minutes.

#### Pro150 doesn't pull a complete vacuum with bags

- ◆ If using MANUAL mode, vacuum/seal time may not be set high enough. Set vacuum and seal times higher, or use AUTO mode, and vacuum again.
- ◆ To vacuum and seal properly, edge of bag must be within the vacuum channel. Make

## Trouble Shooting

sure bag is inside the vacuum channel and that there are no wrinkles in the bag along seal bar.

- ◆ If packaging from a custom-made bag, make sure first seal is complete and that there are no gaps in either seal.
- ◆ Pro150 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.
- ◆ Vacuum bag needs to be clean, dry and free of debris along seal area for the vacuum process to be successful. Wipe inside of bag and try again.

## Trouble Shooting

### Pro150 is not sealing bag properly

- ◆ If using MANUAL mode, seal time may not be long enough. Increase seal time and try again.
- ◆ Bags will not seal if any moisture, food particles or debris are present in seal area. Wipe the inside of the bag clean and try again.
- ◆ Bag must be properly placed along the seal bar to seal properly. Make sure the entire bag is over the seal bar and there are no wrinkles in bag material.

### Pro150 is not vacuuming jars or canisters properly

- ◆ The accessory hose may not be properly attached. Ensure the hose is completely inserted into the accessory port and try again.
- ◆ Make sure the canister lid is turned to the vacuum setting (if applicable).
- ◆ Leave adequate head space (at least 1") at the top of the jar or canister.
- ◆ Make sure there is no damage to the jar or canister. Jar lids must be flat with no dents or debris to seal properly. Rubber gasket cannot be cracked or split.

## Trouble Shooting

- ◆ Sometimes hairline cracks can develop in canisters. When this happens the canister is no longer air tight and should be discarded.
- ◆ Twist vacuum hood over canister or jar to make sure it is attached securely.

**If problems persist, call customer support for further assistance. Thank you for purchasing the all-new Pro150. Happy vacuuming!**