

Vacmaster VP215

VacMaster VP215 Chamber Vacuum Sealer Instruction Manual

Model: VP215 | Brand: Vacmaster

PRODUCT OVERVIEW

The VacMaster VP215 is a robust chamber vacuum sealer designed for both home and small-scale business use. It features a heavy-duty 1/5 HP oil pump, ensuring consistent and strong vacuum seals. This unit is ideal for preserving a variety of food items, including liquids, meats, produce, and for sous vide preparation, extending food shelf life up to five times longer.



Image: Front view of the VacMaster VP215 Chamber Vacuum Sealer, showcasing its stainless steel construction and control panel.

KEY FEATURES

- **Easy-to-Use Control Panel:** Features one-touch controls and a pressure indicator for minimal effort operation. A stop button allows for quick sealing and chamber opening.
- **Durable Construction:** Compact design suitable for both home and commercial environments, built for prolonged and continuous use.
- **Double Seal Protection:** Provides a leak-proof double seal for enhanced food preservation and freshness.
- **Versatile Application:** Capable of vacuum packaging liquids, liquid-rich foods like soups and sauces, and is excellent for marinating and infusing.
- **Wide Bag Compatibility:** Supports various bag types including 3 MIL, 4 MIL, 5 MIL, and 7 MIL Mylar bags.
- **Heavy-Duty Oil Pump:** Equipped with a 1/5 HP oil pump for strong, consistent vacuum and seal performance.

ADVANCED SEALING TECHNOLOGY



Heavy-duty
1/5 HP oil
pump



Filler plates
for fast 20-40
second seal
times



10.25"
Removable
& leak-proof
double seal bar



Easy one-
touch controls
including
quick sealing

Image: Diagram illustrating the advanced sealing technology of the VP215, highlighting the heavy-duty oil pump, filler plates, removable double seal bar, and easy one-touch controls.

SETUP

1. **Unpacking:** Carefully remove the VacMaster VP215 from its packaging. Place the unit on a stable, level surface.
2. **Initial Oil Fill:** Refer to the included oil and instructions for the initial oil fill. Ensure the oil level is correct before first use.
3. **Power Connection:** Connect the power cord to a grounded 110V, 20 AMP socket.
4. **Chamber Preparation:** The unit comes with two cutting boards inside the chamber. These can be removed if more space is needed for larger items. Ensure the seal bar is clean and free of debris.

EASY SEALING & MAINTENANCE



1 Fill pouch & place in chamber



2 Press start, close lid firmly & vacuum



3 Open lid & check pouch seal



4 **Maintenance kit**
Double-sided tape, 2x 15-Amp fuses, seal wire & tape, hex, oil fill bottle & screwdriver

Image: Visual guide showing the steps for easy sealing and maintenance, including filling the pouch, pressing start, checking the seal, and the contents of a maintenance kit.

OPERATING INSTRUCTIONS

1. **Prepare the Pouch:** Place the food item into a vacuum chamber pouch. Ensure there is enough space at the top of the bag for sealing.
2. **Position the Pouch:** Lay the open end of the pouch flat across the seal bar inside the chamber. Ensure the bag is smooth and free of wrinkles over the seal bar for an effective seal.
3. **Close the Lid:** Firmly close the lid of the vacuum sealer. The machine will automatically begin the vacuum cycle.
4. **Monitor the Cycle:** The control panel displays the remaining time for the vacuum and seal cycle. The pressure gauge indicates the vacuum level. The preset cycle typically takes about 20 seconds.
5. **Completion:** Once the cycle is complete, the lid will automatically pop open.

6. **Remove and Inspect:** Carefully remove the sealed pouch from the chamber. Inspect the seal to ensure it is complete and airtight.



Image: The VacMaster VP215 with its lid open, showing a vacuum bag containing food placed inside the chamber, ready for sealing.

MAINTENANCE

Regular maintenance ensures the longevity and optimal performance of your VacMaster VP215.

- **Oil Changes:** The heavy-duty oil pump requires periodic oil changes. Refer to the specific instructions provided with your unit for the recommended frequency and procedure.
- **Seal Bar Cleaning:** Regularly inspect and clean the seal bar to prevent debris buildup, which can affect seal quality.
- **Gasket Inspection:** Check the lid gasket for any signs of wear or damage. A compromised gasket can lead to poor vacuum performance.
- **Maintenance Kit:** A maintenance kit is available, typically including double-sided tape, fuses, seal wire, hex tools, an oil fill bottle, and a screwdriver for common maintenance tasks.

TROUBLESHOOTING

If you encounter issues with your VacMaster VP215, consider the following common solutions:

- **Poor Vacuum/Seal:**
 - Ensure the bag is placed smoothly across the seal bar without wrinkles.
 - Check the lid gasket for proper seating and any damage.
 - Verify the oil level in the pump. Low oil can affect vacuum strength.
- **Lid Not Sealing:**
 - Confirm the lid is firmly closed and latched.
 - Inspect the lid and chamber edges for any obstructions.
- **Unusual Noises:**
 - Check the oil level. Low oil can cause the pump to run louder.
 - Ensure the unit is on a stable, level surface.

For persistent issues, refer to the "Warranty & Support" section for contact information.

SPECIFICATIONS

Attribute	Detail
Brand	Vacmaster
Model Number	VP215

Material	Stainless Steel
Color	Stainless Steel - Silver
Product Dimensions (LxWxH)	20" x 14" x 15"
Item Weight	84 Pounds
Chamber Size (WxDxH)	11.25" x 15.25" x 5"
Seal Bar Size	10.25"
Maximum Bag Size	10" x 13"
Pump Type	Heavy-Duty 1/5 HP Oil Pump
Power Source	Electric
Voltage	110 Volts
Wattage	110 watts
Operation Mode	Automatic
UPC	054202922158
Manufacturer	ARY, Incorporated
First Available	May 28, 2011

FOR HOME & SMALL-SCALE BUSINESS USE



1/5 HP
Oil Pump



84 Lbs



110V, 20 AMP Socket
Compatibility



Image: Diagram showing the key dimensions of the VacMaster VP215, including overall size, seal bar length, and chamber depth.

WARRANTY & SUPPORT

VacMaster is committed to providing superior customer service. With over 45 years of service expertise, dedicated professionals are available to answer any technical questions you may have regarding your vacuum sealer.

For product returns, a 30-day easy return policy is typically available from the purchase date. Please refer to your purchase documentation for specific return procedures and conditions.

For direct support, please visit the official VacMaster website or contact their customer service line.