

## Vacmaster 30728

# VacMaster 12x14 inch Heavy Duty 3 Mil Chamber Vacuum Sealer Bags User Manual

Model: 30728

## 1. INTRODUCTION

Thank you for choosing VacMaster Heavy Duty 3 Mil Chamber Vacuum Sealer Bags. These bags are designed for use with chamber vacuum sealing machines to provide superior food preservation. Made from durable, BPA-free material, they are suitable for packing, storage, and cooking applications, including sous vide.

This manual provides essential information for the proper use, care, and storage of your VacMaster vacuum sealer bags to ensure optimal performance and longevity.



*Image 1: A single VacMaster 12x14 inch Heavy Duty 3 Mil Chamber Vacuum Sealer Bag.*

## 2. PRODUCT FEATURES

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- **Dimensions:** 12 inches wide by 14 inches high.
- **Thickness:** Heavy Duty 3 Mil construction for puncture resistance.
- **Quantity:** 1,000 pre-cut pouches per case.
- **Material:** BPA-free, food-grade plastic.
- **Compatibility:** Specifically designed for chamber vacuum sealing machines.
- **Versatility:** Suitable for packing, storage, and cooking (e.g., sous vide, microwaveable).

- **Clarity:** Clear design for easy identification of contents.

### 3. SETUP AND PREPARATION

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VacMaster bags are pre-cut and ready for use. No initial setup is required for the bags themselves. Ensure your chamber vacuum sealer is clean and in good working order before proceeding.

- **Inspection:** Before use, visually inspect each bag for any tears, punctures, or manufacturing defects. Do not use damaged bags.
- **Cleanliness:** Ensure the inside of the bag is clean and dry before placing food items.
- **Food Preparation:** Prepare food items as desired. For liquids or moist foods, ensure there is sufficient space at the top of the bag to prevent liquid from being drawn into the vacuum sealer's pump.

### 4. OPERATING INSTRUCTIONS

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Follow these steps for effective vacuum sealing using VacMaster chamber bags:

1. **Fill the Bag:** Place the food item(s) into the VacMaster bag. Leave at least 2-3 inches of space between the food and the top edge of the bag to allow for proper sealing. For items with sharp edges, consider using a paper towel or a piece of the bag material as a buffer to prevent punctures.
2. **Position in Chamber Sealer:** Lay the open end of the bag flat across the sealing bar inside your chamber vacuum sealer. Ensure the bag is smooth and free of wrinkles in the sealing area.
3. **Close Lid and Start Cycle:** Close the lid of your chamber vacuum sealer. Select the appropriate vacuum and seal settings for your food item and bag type (refer to your chamber sealer's manual for specific instructions). Initiate the vacuum sealing cycle.
4. **Verify Seal:** Once the cycle is complete, open the lid and remove the sealed bag. Inspect the seal to ensure it is complete, straight, and free of wrinkles or gaps. A good seal will appear clear and uniform.
5. **Label and Store:** Label the bag with the contents and date. Store the vacuum-sealed food according to recommended food safety guidelines (refrigerate, freeze, or pantry).



*Image 2: A VacMaster bag after being vacuum-sealed, containing pasta salad.*

## 5. CARE AND STORAGE OF BAGS

- **Unused Bags:** Store unused VacMaster bags in their original packaging in a cool, dry place, away from direct sunlight and extreme temperatures.
- **Reusable Bags:** While these bags are primarily designed for single-use food preservation, they can be reused for non-food items or if thoroughly cleaned and sanitized after containing non-perishable, non-oily foods. Ensure bags are completely dry before reuse.
- **Cleaning (for reuse):** Wash bags with warm, soapy water, rinse thoroughly, and air dry completely.
- **Microwave Use:** These bags are microwaveable. When microwaving, always puncture the bag to vent steam and prevent bursting.

## 6. TROUBLESHOOTING COMMON ISSUES

- **Bag Not Sealing Properly:**
  - Ensure the sealing area is clean and dry, free from food particles, moisture, or wrinkles.
  - Check your chamber vacuum sealer's sealing bar and heat strip for damage or residue.
  - Adjust the seal time setting on your vacuum sealer (increase if the seal is weak, decrease if the bag

melts).

- **Loss of Vacuum After Sealing:**

- Inspect the bag for small punctures, especially from sharp food items (bones, dry pasta). Double-bagging or padding sharp edges can help.
- Re-examine the seal for any imperfections or channels. Re-seal if necessary.
- Ensure the food item itself is not fermenting or off-gassing, which can cause the bag to inflate.

- **Liquid Drawn into Sealing Area:**

- Leave more space between the food and the top of the bag.
- Pre-freeze liquids or very moist foods before vacuum sealing.
- Place a folded paper towel near the top of the bag to absorb excess moisture during the vacuum cycle.

## 7. SPECIFICATIONS

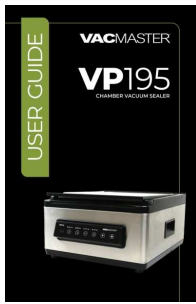
Feature	Detail
Brand	VacMaster
Model Number	30728
Product Dimensions	12 inches (W) x 14 inches (H)
Bag Thickness	3 Mil (Heavy Duty)
Quantity per Case	1000 Pre-Cut Pouches
Material	BPA-Free Plastic
Color	Clear
Recommended Uses	Packing, Storage, Cooking (e.g., Sous Vide)
Microwaveable	Yes (with venting)
Reusability	Reusable (under specific conditions)

## 8. WARRANTY AND SUPPORT

For questions regarding VacMaster products, including these vacuum sealer bags, please contact VacMaster customer support. While these bags are consumable items, VacMaster stands behind the quality of its products.

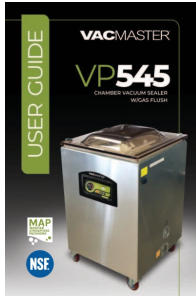
Please refer to the official VacMaster website or your product packaging for the most current contact information and any specific warranty details that may apply to consumable accessories.

**VacMaster Official Website:** [www.vacmasterfresh.com](http://www.vacmasterfresh.com)



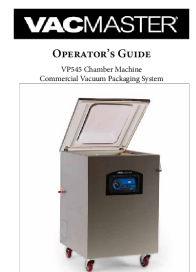
### [VacMaster VP195 Chamber Vacuum Sealer User Guide](#)

Comprehensive user guide for the VacMaster VP195 Chamber Vacuum Sealer, covering installation, operation, maintenance, troubleshooting, and warranty information.



### [VacMaster VP545 Chamber Vacuum Sealer User Guide](#)

Comprehensive user guide for the VacMaster VP545 Chamber Vacuum Sealer, covering setup, operation, maintenance, troubleshooting, and safety guidelines for commercial use. Learn how to maximize food freshness and efficiency.



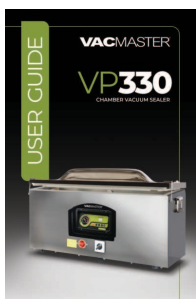
### [VacMaster VP545 Chamber Machine Operator's Guide](#)

Operator's guide for the VacMaster VP545 Chamber Machine, a commercial vacuum packaging system. Covers setup, operation, maintenance, and troubleshooting for extending food life and quality.



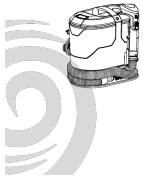
### [VacMaster VP321 Chamber Vacuum Sealer User Guide](#)

User guide for the VacMaster VP321 Chamber Vacuum Sealer, covering setup, operation, maintenance, troubleshooting, and warranty information.



### [VacMaster VP330 Chamber Vacuum Sealer User Guide](#)

Comprehensive user guide for the VacMaster VP330 Chamber Vacuum Sealer, covering setup, operation, maintenance, troubleshooting, and specifications. Learn how to maximize food freshness and streamline operations with this powerful vacuum sealing system.



### [Vacmaster SCA0801 Carpet Spot Cleaner User Manual](#)

Comprehensive user manual for the Vacmaster SCA0801 carpet spot cleaner. Includes safety instructions, operation guides, maintenance tips, and troubleshooting advice for effective carpet, upholstery, and stair cleaning.