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> [VacMaster 50718 Chamber Vacuum Packaging Bags with Zipper - Instruction Manual](#)

## Vacmaster 50718

# VacMaster 50718 Chamber Vacuum Packaging Bags with Zipper - Instruction Manual

Model: 50718

## INTRODUCTION

This manual provides instructions for the proper use and care of your VacMaster 50718 6" x 12" Chamber Vacuum Packaging Bags with Zipper. These bags are designed for use with chamber vacuum sealers to preserve a variety of food items, extending their shelf life and maintaining freshness.

## PRODUCT OVERVIEW



Figure 1: VacMaster 50718 Chamber Vacuum Packaging Bags. These bags are clear, durable, and feature a zipper for reusability.

The VacMaster 50718 bags are constructed from a durable 3-mil material, providing excellent protection against freezer burn and dehydration. The integrated zipper allows for convenient resealing of bags that are not fully

consumed in one use, making them suitable for both short-term and long-term storage of various food types, including meats, dried goods, and prepared meals.

## SETUP

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Before using the vacuum packaging bags, ensure your chamber vacuum sealer is clean and in good working order according to its own instruction manual. No specific setup is required for the bags themselves beyond selecting the appropriate size for your food item.

- **Inspect Bags:** Before filling, visually inspect each bag for any tears, punctures, or manufacturing defects. Do not use damaged bags.
- **Cleanliness:** Ensure your hands and the work surface are clean to prevent contamination of food and bags.
- **Food Preparation:** Prepare food items as desired for vacuum sealing. For liquids or moist foods, consider pre-freezing or leaving extra space at the top of the bag to prevent liquids from being drawn into the vacuum sealer.

## OPERATING INSTRUCTIONS

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Follow these steps to effectively vacuum seal food using VacMaster 50718 bags with your chamber vacuum sealer:

1. **Fill the Bag:** Place the food item into the bag. Ensure there is at least 2-3 inches of clear space between the food and the top of the bag to allow for proper sealing. Do not overfill.
2. **Position in Sealer:** Place 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:** Close the lid of your chamber vacuum sealer securely.
4. **Start Vacuum Cycle:** Initiate the vacuum and seal cycle according to your specific chamber vacuum sealer's instructions. The machine will remove air from the chamber and then seal the bag.
5. **Remove Bag:** Once the cycle is complete, open the lid and remove the sealed bag.
6. **Check Seal:** Inspect the seal to ensure it is complete and uniform. A good seal will appear clear and wrinkle-free. If the seal is incomplete, re-seal the bag or use a new bag.
7. **Storage:** Label the bag with the contents and date, then store appropriately (e.g., freezer, refrigerator, pantry).

The integrated zipper allows for convenient access to contents and resealing if the entire portion is not used at once. Simply open the zipper, remove the desired amount, and then firmly press the zipper closed to reseal.

## MAINTENANCE

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VacMaster 50718 bags are designed for single-use vacuum sealing to ensure optimal food safety and preservation. However, the zipper feature allows for multiple openings and re-closings of the bag for portion control after the initial vacuum seal has been made.

- **Storage of Unused Bags:** Store unused bags in a cool, dry place away from direct sunlight and sharp objects to prevent damage.
- **Disposal:** Dispose of used bags responsibly according to local waste management guidelines.

## TROUBLESHOOTING

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If you encounter issues while using your VacMaster 50718 bags, consider the following:

- **Incomplete Seal:**

- Ensure the bag opening is clean and dry before sealing. Moisture or food particles can prevent a proper seal.
- Check for wrinkles or creases in the bag along the sealing bar. Smooth out any imperfections.
- Verify that the sealing bar of your vacuum sealer is clean and free from debris.

- **Air Leakage After Sealing:**

- Inspect the sealed bag for small punctures or tears, especially around sharp food items. Double-bagging may be necessary for items with sharp edges.
- Ensure the zipper is fully closed if you have opened and re-closed the bag.
- Confirm the initial seal was strong and uniform.

- **Bag Not Vacuuming Properly:**

- Ensure the bag is correctly positioned within the chamber vacuum sealer.
- Refer to your chamber vacuum sealer's manual for troubleshooting vacuum issues related to the machine itself.

## SPECIFICATIONS

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- **Model:** VacMaster 50718
- **Dimensions:** 6 inches x 12 inches
- **Material Thickness:** 3 Mil
- **Features:** Zipper closure for reusability after initial seal, suitable for chamber vacuum sealers.
- **Quantity:** 1000 bags per case

## SUPPORT

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For further assistance or inquiries regarding your VacMaster 50718 Chamber Vacuum Packaging Bags, please contact VacMaster customer support. Refer to the packaging or the official VacMaster website for current contact information.