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› [Vacmaster](#) /

› [VacMaster Full Mesh 11.5 Inch by 20 Foot Vacuum Sealer Rolls Instruction Manual](#)

Vacmaster 948151

VacMaster Full Mesh 11.5 Inch by 20 Foot Vacuum Sealer Rolls Instruction Manual

Model: 948151

INTRODUCTION

Thank you for choosing VacMaster Full Mesh Vacuum Sealer Rolls. These rolls are designed to provide a reliable and efficient solution for preserving food and other items, extending their freshness up to five times longer than traditional storage methods. This manual provides essential information on the features, proper use, and care of your VacMaster rolls to ensure optimal performance.

PRODUCT OVERVIEW

VacMaster Full Mesh Vacuum Sealer Rolls are engineered for superior performance with all vacuum sealers. Their unique design allows for customizable bag lengths, making them versatile for various items.

- **Customizable Length:** Cut rolls to your desired size for efficient sealing of various items.
- **Durable Material:** Constructed from 3-mil thick material for optimum freshness and puncture resistance.
- **Food Safe:** BPA-Free and safe for direct food contact.
- **Versatile Use:** Suitable for freezing, refrigerating, microwaving, boiling, and sous vide cooking.
- **Universal Compatibility:** Designed to work effectively with all brands of vacuum sealers.



Image 1: VacMaster Full Mesh Vacuum Sealer Rolls packaging, showing two rolls and a sealed bag containing salmon

fillets.

SETUP AND PREPARATION

Before using your VacMaster Full Mesh Vacuum Sealer Rolls, follow these steps to prepare them for sealing:

1. **Unroll and Measure:** Unroll the desired length of material from the roll. Ensure there is enough length to accommodate your item plus an additional 3-4 inches for sealing on both ends.
2. **Cut the Roll:** Using scissors, cut the roll to the measured length.
3. **Create the First Seal:** Place one end of the cut material into your vacuum sealer and create a seal according to your sealer's instructions. This forms the bottom of your bag.
4. **Insert Contents:** Place the item(s) you wish to seal into the newly formed bag. Ensure the contents are clean and dry, and avoid overfilling. Leave at least 2-3 inches of space between the food and the top edge of the bag for a proper seal.
5. **Clean Sealing Area:** Wipe any moisture or food particles from the inside of the bag near the open end to ensure a strong, airtight seal.



Image 2: Two VacMaster Full Mesh Vacuum Sealer Rolls, ready for cutting and sealing.

OPERATING INSTRUCTIONS

Once your bag is prepared, follow these general steps to vacuum seal your items:

1. **Position the Bag:** Place the open end of the bag into the vacuum sealing channel of your vacuum sealer. Ensure the bag is flat and smooth, without wrinkles.
2. **Initiate Sealing:** Close the lid of your vacuum sealer and activate the vacuum and seal function according to your specific sealer's instructions. The machine will remove air from the bag and then create a final heat seal.
3. **Verify Seal:** After the cycle is complete, open the sealer and remove the bag. Inspect the seal to ensure it is complete and airtight. A good seal will appear clear and uniform.
4. **Storage:** Label the sealed bag with the contents and date, then store it appropriately (e.g., freezer, refrigerator, pantry).

These rolls are designed to withstand various temperatures and cooking methods:

- **Freezing:** Ideal for long-term freezer storage, preventing freezer burn.
- **Refrigerating:** Keeps refrigerated items fresh for extended periods.

- **Microwaving:** Bags can be microwaved (puncture bag before heating).
- **Boiling:** Safe for boiling water applications.
- **Sous Vide:** Perfect for sous vide cooking, ensuring even cooking and flavor retention.



Image 3: VacMaster Full Mesh Vacuum Sealer Rolls packaging and two rolls, illustrating the product components.

CARE AND MAINTENANCE

VacMaster Full Mesh Vacuum Sealer Rolls are designed for single-use applications for food safety and optimal performance. Store unused rolls in a cool, dry place away from direct sunlight to maintain their integrity.

TROUBLESHOOTING

If you encounter issues while using your VacMaster Vacuum Sealer Rolls, consider the following:

- **Incomplete Seal:** Ensure the bag opening is clean and dry. Food particles or moisture can prevent a proper seal. Also, check that the bag is flat and smooth within the sealer's sealing strip.
- **Loss of Vacuum:** Inspect the sealed bag for any punctures or tears. Sharp objects in the food or rough handling can compromise the bag's integrity. If a small puncture is found, you may be able to re-seal the item in a new bag or by cutting below the puncture.
- **Bag Not Sealing Properly:** Verify that your vacuum sealer is functioning correctly. Refer to your vacuum sealer's instruction manual for specific troubleshooting steps related to the machine itself.

SPECIFICATIONS

Attribute	Detail
Product Name	VacMaster Full Mesh Vacuum Sealer Rolls
Model Number	948151
Dimensions	11.5 inches (width) x 20 feet (length) per roll
Quantity	2 Rolls per pack
Material Thickness	3-Mil

Material Composition	BPA-Free, Food Safe
Compatibility	Compatible with all brands of vacuum sealers

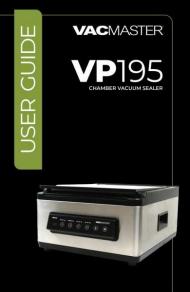
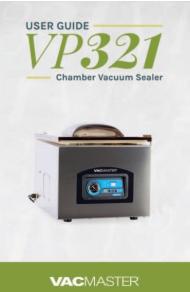
WARRANTY AND SUPPORT

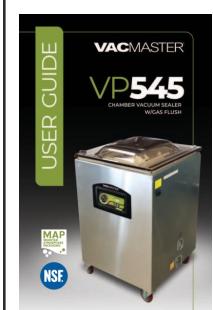
For questions regarding your VacMaster Full Mesh Vacuum Sealer Rolls or for support, please contact VacMaster customer service. Refer to the product packaging or the official VacMaster website for current contact information and warranty details.

You can visit the official VacMaster store for more information:[VacMaster Store](#)

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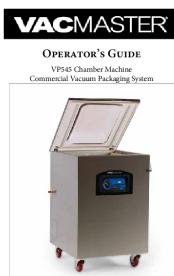
Related Documents - 948151

	<p>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.</p>
	<p>VacMaster VP321 Chamber Vacuum Sealer User Guide User guide for the VacMaster VP321 Chamber Vacuum Sealer, covering setup, operation, maintenance, troubleshooting, and warranty information.</p>
	<p>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.</p>



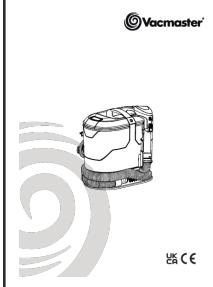
[VacMaster VP545 Chamber Vacuum Sealer User Guide](#)

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 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.