


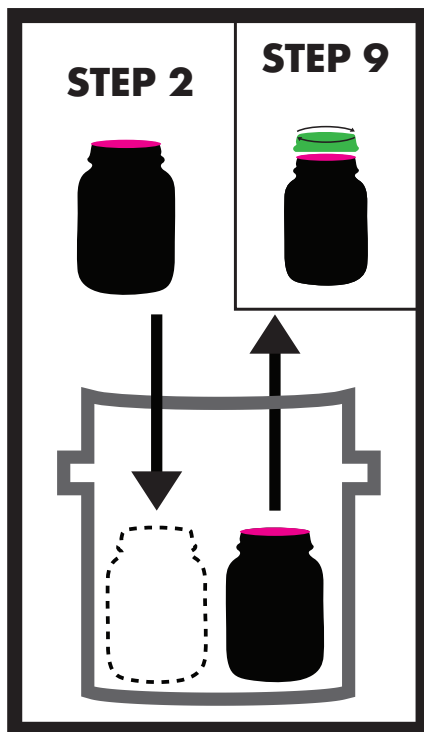
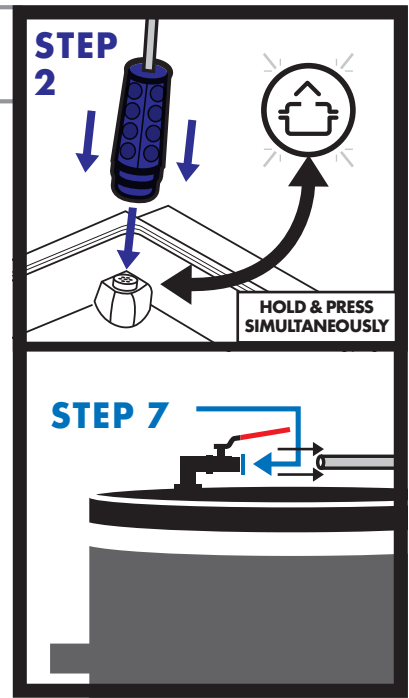
# **3 Gallon Chamber**

**Vac100 External Accessory**


*Vacuum Marinade &  
Mason Jar Basic Instructions*

# How To Vacuum Marinade

- 1) Fill 3 GAL. Chamber with the desired product & cover with marinade.
- 2) Place **accessory hose nozzle** over the accessory port of the Vac100. (SEE IMAGE)
- 3) While pushing down firmly on **accessory hose nozzle** to ensure a good seal, press the PUMP icon (  ) to initiate vacuum pump.
- 4) **PLEASE NOTE:** Applying light pressure on acrylic lid of 3 GAL. Chamber may be necessary to create the initial seal. The lid will suck down within a few seconds at which time your hand may be removed.
- 5) Observe vacuum meter to determine when sufficient vacuum is achieved. 0.085 or greater is recommended for most products.
- 6) Continue to hold the **accessory hose nozzle** while closing the **red handle valve** on 3 GAL. Chamber lid.
- 7) Once **red handled valve** is closed, the nozzle may be removed. If storing in the refrigerator we recommend removing the clear hose from the **red handle valve**. To remove, simply pull back on **blue ring** FIRST, then pull hose out of fitting. (SEE IMAGE)
- 8) When ready to enjoy, simply open **red handled valve** to vent lid and remove product.



# How To Vacuum Seal Mason Jars

- 1) Fill jars with the desired product.
- 2) Prepare mason jars by centering the **metal lids** with the seal side facing down. (SEE IMAGE)
- 3) Fill bottom of chamber with jars, capacity will vary based on jar size.  
**NOTE: DO NOT STACK JARS.**
- 4) Place accessory nozzle over the accessory port of the Vac100.
- 5) While pushing down firmly on nozzle to ensure a good seal, press the PUMP icon (  ) to initiate vacuum pump.
- 6) **PLEASE NOTE:** Applying light pressure on acrylic lid of 3 GAL. Chamber may be necessary to create the initial seal. The lid will suck down within a few seconds at which time your hand may be removed.
- 7) Once vacuum has reached the desired level, quickly remove nozzle from vacuum port of the Vac100. At this moment, air will rush back into 3 GAL. Chamber & the **metal lids** will seal off, thus trapping vacuum inside the jars.
- 8) Acrylic lid on 3 GAL. Chamber may now be removed.
- 9) Test jars to insure a good seal & install **metal screw bands** to complete the process. (SEE IMAGE)

## TROUBLESHOOTING

PROBLEM	SOLUTION
• My product is not absorbing the marinade as much as I would like	-Dense products contain less air pockets, thus reducing the voids for marinade to penetrate when the product is put under vacuum. Experiment with different products and marinades, you may need to extend marination time to achieve desired results.
• Unable to achieve seal when re-using mason jar lid	-Due to the immense pressure exerted on the lid during its first use, the lid will dimple or warp making it difficult to seal off when used a second time. We recommend using a new metal lid every time you pull vacuum on a mason jar.
• I'm using a new lid and still unable to achieve a seal on mason jar	-Make sure the metal lid is carefully centered on the mason jar before placing in the chamber. In some instances, it may be helpful to use the metal screw band to help keep the lid in place. When using the screw band, ensure that it's very loosely secured to the jar. The metal lid needs space to lift during the vacuum cycle for air to be removed from the jar.  -At the end of the cycle, make sure to quickly remove the accessory nozzle from the accessory port to allow air to rush back into the chamber. This will ensure optimal seal for your mason jars.