

VACPAK-IT

ULTIMA

CHAMBER VACUUM PACKAGING MACHINES



#186UVMC16

Single
16" Seal Bar
120V • 1150W

#186UVMC32
Double
16" Seal Bar
120V • 1180W



Includes: 3 Filler Plates, 100 Bags: 25 (10"x13"), 25 (8"x12"), 25 (12"x16"), 25 (6"x10") Bags and Maintenance Kit (Seal Bar, Seal Tape, Sealing Gasket, (2) Fuses)

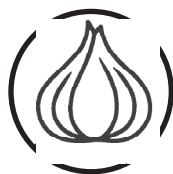
11/2020

TABLE OF CONTENTS

Food Storage and Safety Information	3
Control Panel	4-5
Programming Instructions	6-7
Setup Instructions	8
Operating Instructions	9-10
Maintenance Guide	11
Troubleshooting	12
Model Specifications	13
Warranty	14

FOOD STORAGE & SAFETY

Vacuum packaging with any model in the VACPAK-IT line will yield unbelievable results. These machines remove up to 95% of the air from the package. This will help keep food fresher up to 5 times longer than under normal storage methods. You can store dry foods like pasta, cereal and flour, fresh meats like pork, chicken and beef, vegetables like carrots, potatoes and squash, or even frozen liquids like soups and drink mixes. The possibilities are endless. Once packaged, there are a variety of unique methods to cook your stored food. You can cook the food traditionally or sous vide it for a tender and lush flavor. Vegetables should always be blanched – cook until crispy and then submerge in cold water to stop the cooking process – to kill any enzymes that may cause out-gassing when vacuumed.



IMPORTANT

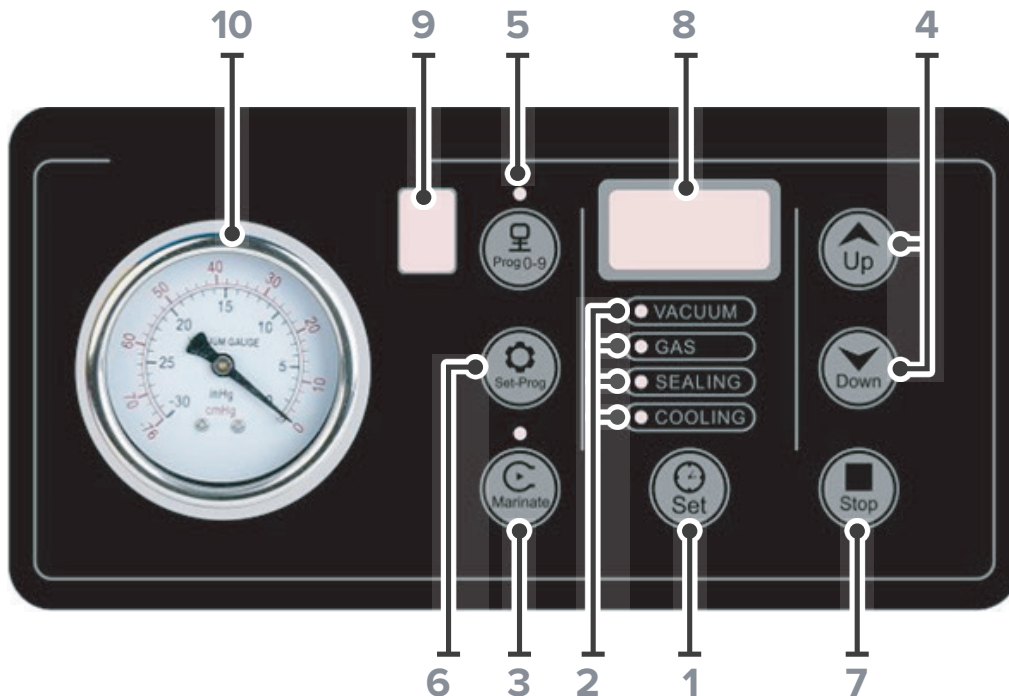
NEVER vacuum pack garlic, fungi (like mushrooms), or soft cheese (like Brie, Camembert, and Ricotta).

A dangerous chemical reaction takes place when air is removed, causing them to be extremely dangerous if ingested.



FOOD	TYPICAL STORAGE	VACUUM FRIDGE STORAGE	VACUUM FREEZER STORAGE
Fresh Beef & Veal	1-2 Weeks	1 Month	1-3 Years
Ground Meat	1-2 Weeks	1 Month	1 Year
Fresh Pork	1 Week	2-4 Weeks	2-3 Years
Fresh Fish	3-4 Days	2 Weeks	2 Years
Fresh Poultry	1 Week	2-4 Weeks	2-3 Years
Smoked Meats	2-4 Weeks	6-12 Weeks	3 Years
Fresh Produce (Blanched)	1-2 Weeks	2-4 Weeks	2-3 Years
Fresh Fruits	3-4 Days	2 Weeks	2-3 Years
Hard Cheeses	2-4 Days	6-12 Weeks	6 Months
Sliced Deli Meats	1-2 Weeks	6-12 Weeks	Not Recommended
Fresh Pasta	1 Week	2-3 Weeks	6 Months

CONTROL PANEL



1. **"Set" Button** - After plugging the unit in, press the "Set" button when the vacuum cover is open to switch the settings between vacuuming time, sealing time, and cooling time:
 - When the "Vacuum" light is illuminated, adjust vacuum time through the "Up / Down" buttons (range 5 - 90 seconds).
 - When the "Gas" light is bright, adjust inflation time through the "Up / Down" buttons (range 0 – 10 = 0 – 5 seconds).
 - When the "Sealing" light is lit, adjust sealing time through the "Up / Down" buttons (range of 0 - 6 seconds).
 - When the "Cooling" light is on, adjust cooling time through the "Up / Down" buttons (range of 0 - 10 seconds).
2. **Indicator Light** - When switching settings using the "Set" button, the corresponding indicator light will light up; adjust time through the "Up / Down" button.
3. **"Marinate" Button** - Press "Marinate" and the machine enters into marinate mode. Press the "Up / Down" buttons to choose different marinate times. The LED display changes in units of 9, with optional times between 9 and 99 minutes (it switches every 9 minutes for a work cycle, from vacuum to keep vacuuming to release).

CONTROL PANEL

4. **"Up / Down" Button** - By pressing the "Up / Down" button, you can adjust the vacuum time, sealing time, cooling time, marinate time, and the preset program. Press quickly or hold to move up or down.
5. **"Prog 0-9" Button** - Press the "Prog 0-9" button (the LED display displays the corresponding number of the preset program; the other LED display shows the vacuum time or marinate time), then press the "Up / Down" buttons to choose the corresponding preset program (0-9 programs are optional).

0-9 default program:

- 0: Vac-Seal mode, Vacuum: 20S, Sealing: 2S, Cooling: 3S
 - 1: Vac-Seal mode, Vacuum: 25S, Sealing: 2S, Cooling: 3S
 - 2: Vac-Seal mode, Vacuum: 30S, Sealing: 2S, Cooling: 3S
 - 3: Vac-Seal mode, Vacuum: 35S, Sealing: 2S, Cooling: 3S
 - 4: Vac-Seal mode, Vacuum: 40S, Sealing: 2S, Cooling: 3S
 - 5: Vac-Seal mode, Vacuum: 45S, Sealing: 2S, Cooling: 3S
 - 6: Vac-Seal mode, Vacuum: 50S, Sealing: 2S, Cooling: 3S
 - 7: Vac-Seal mode, Vacuum: 60S, Sealing: 2S, Cooling: 3S
 - 8: Marinate mode, Marinate time: 27min., Vacuum: 20S
 - 9: Marinate mode, Marinate time: 45min., Vacuum: 40S
6. **"Set-Prog" Button** - The preset program can be reset by the "Set-Prog" button:
 1. Press the "Prog 0-9" button first, then press the "Up / Down" buttons to select the program you wish to use.
 2. Press the "Set" button, then press the "Up / Down" buttons to set the required parameters.
 3. After setting the parameters, press the "Set-Prog" button, and the machine will emit a "beep", and the reset is done.
 7. **"Stop" Button** - When in the vacuuming process (vacuum & seal or marinate mode), press the "Stop" button to enter the sealing mode. When the machine is working in sealing or cooling, press the "Stop" button to stop working.
 8. **LED Display** - Displays the vacuuming time, sealing time, cooling time and marinate time.
 9. **LED Display** - Displays the corresponding sequence number for preset program.
 10. **Vacuum Gauge** - Shows the vacuum level inside the vacuum chamber.
 11. **Restore Factory Settings** - Immediately after the machine is powered on, press and hold "Set" and the "Up" button to restore factory settings. The machine displays "rS" with a "beep", and the machine resumes factory settings.

PROGRAMMING INSTRUCTIONS

1. **Power the Unit On** - Plug in the unit. The LED displays and indicator lights will be on for 2 seconds, and then the 3-digit LED display will display "on" (if the vacuum lid is closed, the LED display will display "CLO"). Finally, the unit will enter the work preparation mode.
2. **Setting Vacuum Time** - In the work preparation mode, press the "Set" button. The "Vacuum" light will come on. Press the "Up / Down" buttons and the 3-digit LED display will raise or lower the vacuuming time by 5 seconds (press and hold for faster adjustment). The time range for vacuuming is 5-90 seconds.
3. **Setting Gas Time** - In the vacuum time setting mode, press the "Set" button. The "Gas" light will come on. Press the "Up / Down" buttons and the 3-digit LED display will raise or lower the gas time by 0.5 seconds (press and hold for faster adjustment). The time increments for gas are 0 – 10 (0 – 5 seconds).
4. **Setting Sealing Time** - In the vacuum time setting mode, press the "Set" button. The "Sealing" light will come on. Press the "Up / Down" buttons and the 3-digit LED display will raise or lower the sealing time by 0.5 seconds (press and hold for faster adjustment). The time range for sealing is 0-6 seconds.
5. **Setting Cooling Time** - In the sealing time setting mode, press the "Set" button. The "Cooling" light will come on. Press the "Up / Down" buttons, and the 3-digit LED display will raise or lower the cooling time by 0.5 seconds (press and hold for faster adjustment). The time range for cooling is 0-5 seconds.
6. **Setting "Marinate" Mode** - Press the "Marinate" button and the "Marinate" light will come on. Select the "Marinate" mode, then press the "Up / Down" buttons. The 3-digit digital will raise or lower the marinate time by 9 minutes (press and hold for faster adjustment). The marinate time range is 9-99 minutes. If you press the "Marinate" button again, the "Marinate" mode will go off.
7. **Select the Preset Program** - Press the "Prog 0-9" button and the "Prog 0-9" light will come on. The corresponding program number will be displayed in the 1-digit LED display, and the vacuum time or sealing time will be displayed in the 3-digit LED display. Press "Prog 0-9" again, and the 1-digit LED display will display the number to adjust by 1 (press and hold for faster adjustment). The range of programs is 0-9.
8. **Reset the Preset Program** - When selecting the preset program in step 6, press the "Set" button to set relevant parameters, and press the "Set-Prog" button again. The machine will emit a "beep" and reset the preset program successfully.
9. **Vacuum & Sealing** - In the "Vacuum & Sealing" mode, close the lid and the "Vacuum" light will flash. The pump will work and the LED display will begin to count backwards by 1 second. After finishing the count down, the vacuum pump will turn off, and the machine will enter the "Sealing" mode. The

PROGRAMMING INSTRUCTIONS

"Sealing" light will flash, the seal wire will work, and the LED display will begin to count backwards by 0.5 seconds. After "Sealing", it enters "Cooling" mode. The "Cooling" light will flash and the LED display will begin to count backwards by 0.5 second. After "Cooling", the releasing valve will function, and the operation will be completed.

10. **"Vacuum Marinate" Mode** - In "Vacuum Marinate" mode, close the lid and the "Marinate" light will flash. It takes nine minutes for a work cycle, including vacuuming, maintaining the vacuum, and releasing. After the work cycle, the machine enters the "Vacuum" machine mode (the same as #8), and the LED display will begin to count down. With 1 second to the end, the pump will stop working and the LED display will display the marinate time. The decimal point flashes and the countdown starts. After 8 minutes, the machine releases the air, starts the cycle, and continues to marinate until the marinate time countdown hits zero. At that point, the operation is completed.
11. **Cancel the Sealing/Cooling Operation** - Press the "Stop" button to stop the operation and release the air while the machine is in the "Sealing/Cooling" mode.
12. **Cancel the Gas/Sealing/Cooling Operation** - Press the "Stop" button to stop the operation and release the air while the machine is in the "Gas/Sealing/Cooling" mode.
13. **Machine Alarm Function** - E01: When the machine enters the "Sealing" process, the vacuum lid is not closed for protection (the door control switch is not triggered to close); LP: When the machine is running, press the "Stop" button to exit and release.
14. **Memory Function** - The machine will remember the last parameter setting after power off.
15. **Resume Factory Settings** - Before the machine is powered on, press the "Set" and "Up" buttons for 3 seconds at the same time. The machine will display "rS" for resume. At this point factory settings will be reset.

SET UP

Adding Oil

1. Remove the back panel by unscrewing all the corner screws.
2. Remove the oil fill bolt located on the vacuum pump using a thumbscrew cap.
3. Fill the pump with oil until it reaches the white line marked on the bottle.
4. Replace the oil fill bolt on the vacuum pump, and then replace the back panel of the unit.

Initial Setup

1. Attach the power cord to the unit and plug the cord into a grounded electrical outlet.
2. Release the lid lock, located on the right side of the machine, and allow the lid to lift and remain open.

Note: Do not use the machine with the lid lock engaged. Always release the lid lock before use. The lid lock feature is only to be used when the machine is in storage, never while in use.

3. Locate the red dial on the left side of the machine. Turn the power on by rotating the dial towards the front of the machine, from the "0" to the "1" position. The LED display on the control panel will illuminate, confirming the machine is on.

Adjusting Timing Controls

Note: All adjustments and changes to this unit's timing must be made with the lid lock disengaged and the lid open. DO NOT use the machine with the lid lock engaged.

1. To set and adjust the timing controls, press the "Set" button on the front control panel. You can repress the "Set" button to cycle through the settings for "Vacuum" or "Sealing." Once selected, the current time setting will appear on the LED Screen.

The unit's standard settings are:

Vacuum Time – 40 Seconds

Sealing Time – 1.2 Seconds

2. Once the setting is selected, you can increase or decrease the time by pressing the "Up / Down" buttons accordingly. The new time settings will appear on the screen and be saved to the machine.

Note: For setting the vacuum time, you can use filler plates to occupy space in the chamber, leaving less air to be removed from the chamber, thus decreasing the overall vacuuming time.

Note: For setting the sealing time, it is recommended you increase the seal time by small increments of 0.1 to avoid over-sealing or melting the bag.

3. Upon finishing setting the timing controls, press the "Set" button until no lights on the control panel are illuminated. The machine will not operate until all lights are off.

OPERATING INSTRUCTIONS



IMPORTANT

NEVER vacuum pack garlic, fungi (like mushrooms), or soft cheese (like Brie, Camembert, and Ricotta).

A dangerous chemical reaction takes place when air is removed, causing them to be extremely dangerous if ingested.



How to Vacuum Seal Bags

1. Select a suitable vacuum chamber pouch for this machine. This unit can accommodate up to a 10" x 15" pouch.
2. Place item(s) in pouch, leaving at least 2" space between the item and the top of the pouch.
Note: If item(s) to be sealed contain sharp objects such as bones, stems or cloves, make sure to cover them with a folded paper towel to protect the pouch from potential punctures.
3. If the "Gas" function is needed for inert gas such as nitrogen (it is generally used when packing fragile items), connect the air source well before setting parameters and operation. Set the air source pressure not higher than 0.1mpa. Set the inflation time when setting parameters. If the inflating function is not needed, the inflating time can be set 0 when setting parameters.
4. Lay the pouch flat into the chamber, with the pouch opening laid across the seal bar at the front of the chamber. Ensure the pouch lies flat across the seal bar and contains no wrinkles, while making sure the end of the pouch does not extend outside the chamber.
5. Close the lid and press down firmly on the corners of the lid for 3-4 seconds until the "Vacuum" cycle begins.

The unit will now enter into the VACPAK-IT procedure as follows:

- "Vacuum" mode begins, air is removed from the chamber and pouch.
- "Sealing" mode begins, the seal bar heats and seals the pouch.
- "Cooling" mode begins, the seal is cooled to prevent melting.
- The cycle finishes and the lid releases.

Note: Some models have a manual "Seal" or "Stop" button that can be used to seal the pouch immediately. This is useful when vacuuming fragile foods to prevent crushing.

6. Inspect the pouch to ensure desired vacuum and seal is achieved.

Vacuum Quality - If the quality of vacuum is not adequate or if the pouch is not tight enough, inspect the pouch for air pockets or air leaks. If no leaks are evident, increase the vacuum time by 5 seconds and begin the process again at Step 2.

Note: Some vegetables may emit out-gassing when the air is removed from them. Make sure to blanch – cook until crispy and then submerge in cold water to stop the cooking process – to prevent this out-gassing from occurring.

Seal Quality - A good seal will be clear upon inspection. Seals that are spotty, incomplete, wrinkled, milky, or white colored are inadequate. If the seal is white or milky, cut seal portion and decrease the seal time by 0.1 seconds. If the seal is spotty or incomplete, cut the seal portion and increase the seal time by 0.1 seconds. Begin the process again at Step 2.

7. If the vacuum and seal are of good quality, the VACPAK-IT process is finished. Enjoy the deliciousness of your freshly vacuum-packed food!

OPERATING INSTRUCTIONS

How to Marinate

1. Press the "Marinate" button into "Marinate" mode, and then select the marinate time through the "Up / Down" buttons. You can also use the preset program by pressing the "Prog 0-9" button, then pressing the "Up / Down" buttons to select the corresponding marinate preset program.
2. Select a suitable vacuum chamber pouch for this machine and place the food in the pouch. This unit can accommodate up to a 16" x 18" pouch.
3. Close and lightly press the vacuum lid and the machine begins to marinate.
4. When the marinate time countdown hits 0, the machine will emit three "beeps". At this point, marinating is finished. Take out the marinated food.
Note: If sealing is required during the marinating process, press the "Stop" button before the end of the marinate process to enter the sealing mode.

Gas Flush System

Products may be damaged by high pressure and must be shifted to a lower vacuum setting or the inflation of the bag with inert gas in order to counterbalance the pressure.

The gas flush system removes oxygen and simultaneously replaces it with a mixture of Carbon Dioxide and Nitrogen. The combination of these gases will extend the shelf life of the product, and will prevent any potential damage or breakage from the high-pressure removal of oxygen by alleviating some of the pressure in the bag. This is beneficial for packaging items that will be easily broken or destroyed during the compression process. These items include but are not limited to soft fruits, soft cheeses, dried foods, chips or crisps, and dried or cooked pasta.

How to Use: Consult your local authorized gas supplier for assistance to purchase and install the gas to the machine.

Operating Instructions: Connect the gas cylinder (complete with pressure regulator) to the machine with a hose. The optimal pressure level should be between 5 and 12 psi. The pressure regulator cannot be set above atmospheric pressure (approximately 14 psi).

MAINTENANCE GUIDE

Changing Oil

It is recommended to change the vacuum pump oil in your VACPAK-IT machine after the first 20 hours of use. Further oil changes should occur after every 50 hours of use.

Required Supplies:

- Machine Oil
- Empty Oil Bottle with Spout
- Phillips Head Screwdriver
- Adjustable Wrench
- Oil Drain Pan or Container

1. Warm up the current pump oil by running the machine for a few cycles.
2. Turn the unit off and disconnect the power cable from the outlet.
3. Remove the back panel of the unit by unscrewing the four corner screws.
4. Locate the oil drain bolt on the bottom of the vacuum pump under the unit's housing. Place an oil drain pan or container under the drain bolt. Remove the bolt and the oil will begin to drain.
5. Once all oil has been drained, replace the oil drain bolt on the pump.
Note: Dispose of used machine oil properly according to your local and state regulations.
6. Remove the oil fill bolt located on the vacuum pump using a wrench or similar tool.
7. Fill the pump with oil until the level is at least halfway up the sight glass. (Approx. 3.5 oz. of oil).
8. Replace the oil fill bolt on the vacuum pump, and then replace the back panel on the unit.
9. The oil has successfully been replaced and the unit is ready to use.

Routine Cleaning

- After each day's use or when the machine is dirty, remove the seal bar and wipe down the chamber, lid and exterior with a damp cloth and mild soap to remove food particles and other debris.
- The seal bar should be wiped clean with a damp cloth only.
- Never use an acetone, acetone-based or abrasive cleaner on the lid or other plastic parts. Parts can become discolored, scratched, or even appear burned if these materials are used.
- The stainless steel housing should be cleaned and cared for by using a traditional stainless steel cleaning material.
- Inspect the power cord for tears, frays, or other damage. Do not use machine if the power cord is damaged.

TROUBLESHOOTING

ISSUE	REMEDY
Unit won't turn on	<ul style="list-style-type: none">• Ensure the machine is properly plugged into a grounded outlet.• Check the power cord for tears, frays, or other damage. Do not use machine if the power cord is damaged.• Make sure the power switch is turned on. The LED screen will be illuminated when on.
Not achieving a complete vacuum	<ul style="list-style-type: none">• Vacuum time may not be set high enough. Set the vacuum time higher in small increments and try again until the desired vacuum is achieved.• The edge of the bag must be across the seal bar, and not extend past the chamber, ensure there are no wrinkles in the bag and that the bag is inside the chamber.• Make sure the seal is complete and that the seal is clear. If the seal is spotty, incomplete, wrinkled, milky, or white colored, they are inadequate. Cut seal portion and restart the vacuum process.• Ensure both the sealer and bag are clean, dry and free of debris for the vacuum process to be successful. Wipe the surface of the seal bar and inside of the bag and try again.
Bag loses vacuum after being sealed	<ul style="list-style-type: none">• Check for sharp items such as bones, stems, cloves and others that can puncture the bags, cover them with a folded paper towel and vacuum in a new pouch.• Some fruits and vegetables can release gases if not properly prepared before storing. Make sure to blanch or freeze food before packaging. If in doubt about the quality of the food, discard immediately.
Pouch not sealed properly	<ul style="list-style-type: none">• The sealing time may not be long enough for an adequate seal. Increase the seal time in small increments of 0.1 seconds and try again.• Ensure both the sealer and bag are clean, dry and free of debris for the vacuum process to be successful. Wipe the surface of the seal bar and inside of the bag and try again.• The edge of the bag must be across the seal bar, and not extend past the chamber, ensure there are no wrinkles in the bag and that the bag is inside the chamber.
Buttons not working	<ul style="list-style-type: none">• In rare cases, the buttons and/or programs may not work properly. If this occurs, unplug the machine and plug it back in to reset the programming.

MODEL SPECIFICATIONS

Model	186UVMC16	186UVMC32
Chamber Dimensions	16¾"W x 18"D x 3⅞"H	16¾"W x 18"D x 3⅞"H
Material	Stainless Steel Body & Transparent Lid	Stainless Steel Body & Transparent Lid
Seal Bar	Single 16" Bar	Double 16" Bar
Voltage	120V	120V
Wattage	1150W	1180W
Pump Type	Oil	Oil
Pump Power	1.5 HP	1.5 HP
Pump Life	200,000+ Cycles	200,000+ Cycles
Vacuum Time	20-40 Seconds	20-40 Seconds
Seal Time	0-6 Seconds	0-6 Seconds
Features	<ul style="list-style-type: none"> • 10 Programmable Functions • Digital Vacuum Pressure Display • Traditional Analog Pressure Gauge • Removable Seal Bar • Easy Check and Fill Oil Pump • Gas Flush System • Adjustable Vacuum And Seal Time 	<ul style="list-style-type: none"> • 10 Programmable Functions • Digital Vacuum Pressure Display • Traditional Analog Pressure Gauge • Removable Seal Bar • Easy Check and Fill Oil Pump • Gas Flush System • Adjustable Vacuum And Seal Time



NEMA 5-15P



EQUIPMENT LIMITED WARRANTY

VacPak-It Ultima warrants its equipment to be free from defects in material and workmanship for a period of 18 months. This is the sole and exclusive warranty made by VacPak-It Ultima covering your VacPak-It Ultima brand equipment. A claim under this warranty must be made within **18 months** from the **date of purchase** of the equipment. Only the equipment's original purchaser may make a claim under this warranty. VacPak-It Ultima reserves the right to approve or deny the repair or replacement of any part or repair request. The warranty is not transferable. VacPak-It Ultima Equipment installed in/on a food truck or trailer will be limited to a period of 30 days from the original date of purchase.

TO MAKE A WARRANTY CLAIM:

For Warranty Inquiries contact the location where you purchased the product:

- **WebstaurantStore.com:** Contact help@webstaurantstore.com. Please have your order number ready.
- **The Restaurant Store:** If you purchased this unit from your local store, please contact your store directly.
- **TheRestaurantStore.com:** Online purchases, call 717-392-7261. Please have your order number ready.

Failure to contact the designated location prior to obtaining equipment service may void your warranty.

VacPak-It Ultima makes no other warranties, express or implied, statutory or otherwise, and **HEREBY DISCLAIMS ALL IMPLIED WARRANTIES, INCLUDING THE IMPLIED WARRANTIES OF MERCHANTABILITY AND OF FITNESS FOR A PARTICULAR PURPOSE.**

This Limited Warranty does not cover:

- Equipment sold or used outside the Continental United States
- Use of unfiltered water (if applicable)
- VacPak-It Ultima has the sole discretion on wearable parts not covered under warranty
- Equipment not purchased directly from an authorized dealer
- Equipment used for residential or other non-commercial purposes
- Equipment that has been altered, modified, or repaired by anyone other than an authorized service agency
- Equipment where the serial number plate has been removed or altered.
- Damage or failure due to improper installation, improper utility connection or supply, and issues resulting from improper ventilation or airflow.
- Defects and damage due to improper maintenance, wear and tear, misuse, abuse, vandalism, or Act of God.

Any action for breach of this warranty must be commenced within 18 months of the date on which the breach occurred. No modification of this warranty, or waiver of its terms, shall be effective unless approved in a writing signed by the parties. The laws of the Commonwealth of Pennsylvania shall govern this warranty and the parties' rights and duties under it. VacPak-It Ultima shall not under any circumstances be liable for incidental or consequential damages of any kind, including but not limited to loss of profits.