

VACPAK-IT

CHAMBER VACUUM PACKAGING MACHINES



186VMC20F

**Floor Model Chamber
Vacuum Sealer**

186VMC20FGF

**Floor Model Chamber
Vacuum Sealer
with Gas Flush System**

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Filling Oil And Draining Oil

Be Cautious! Do not damage the machine.

- No oil is in a new machine.
- Pump will be damaged if it is running without oil.
- Before starting the machine, please ensure the oil level in the pump is past the fill line.
- Filling the oil from other positions of pump may damage the pump.
- Only add oil into the pump through the oil port.
- Do not inhale any gas expelling from the pump during operation. Doing so can be harmful to your health.
- Always use the machine in an area that is not confined and has good ventilation.

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

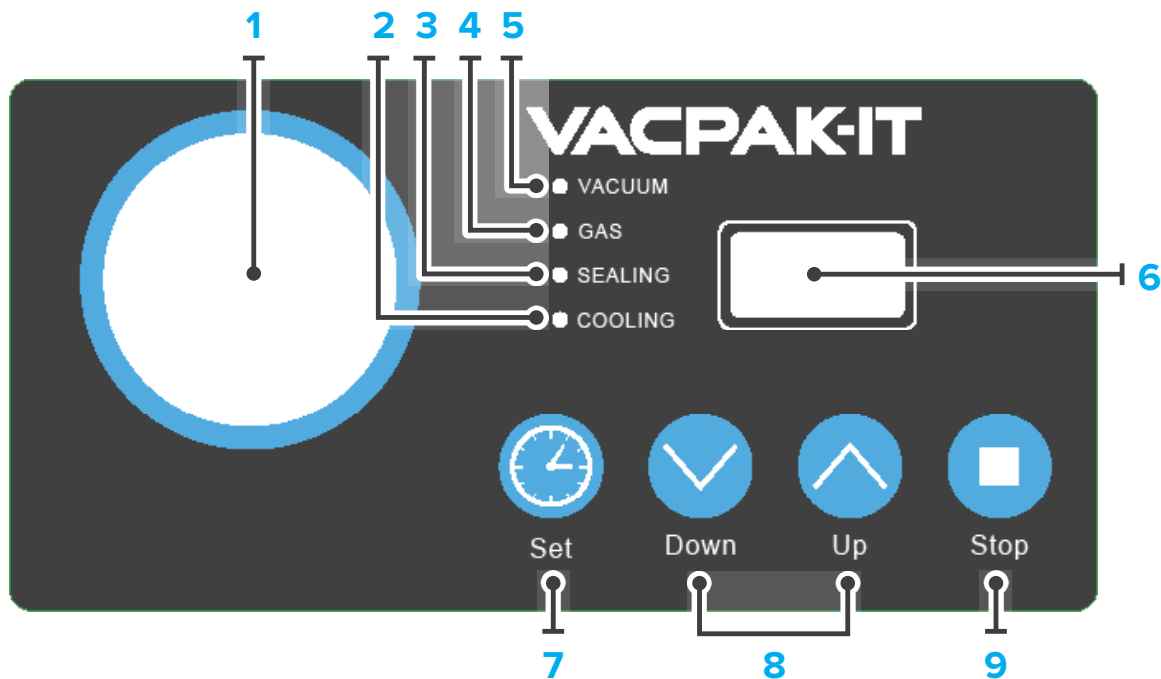
NEVER vacuum pack garlic, fungi (like mushrooms), or soft cheese (like Brie, Camembert, and Ricotta).

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 (VMC20 /F /FGF)



1. **Vacuum Gauge** - Indicates the vacuum pressure level inside the chamber.
2. **“Cooling” Light** - Illuminates when adjusting the cooling time. It also illuminates during the cooling process.
3. **“Sealing” Light** - Illuminates when adjusting seal time. It also illuminates during the sealing process.
4. **“Gas” Light** - 186VMC20F: This unit does not have a gas flush option. Set to 0.0 seconds.
186VMC20FGF: This unit has a gas flush option. Illuminates when adjusting seal time. It also illuminates during the flush process
5. **“Vacuum” Light** - Illuminates when adjusting the vacuum time. It also illuminates during the vacuum process.
6. **LED Display** - Displays current cycle time in seconds.
7. **Set Button** - Press to set the vacuum or sealing time, then use the up/down arrow buttons to make adjustments.
8. **Down & Up Arrow Buttons** - Press to decrease/increase the vacuum, sealing, or cooling time.
9. **Stop Button** - Press to stop the vacuum cycle and seal the bag immediately.

SETUP (VMC20 /F /FGF)

CAUTION: DO NOT IMMERSE IN WATER

To provide continued protection against risk of electric shock, connect to properly grounded outlets only.

ATTENTION: NE PAS IMMERGER.

Pour assurer une protection continue contre les risques de choc électrique, branchez à une prise correctement mise à la terre.

Initial Setup

Filling Oil And Draining Oil

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- No oil is in a new machine.
- Pump will be damaged if it is running without oil.
- Before starting the machine, please ensure the oil level in the pump is past the fill line.
- Filling the oil from other positions of pump may damage the pump.
- Only add oil into the pump through the oil port.
- Do not inhale any gas expelling from the pump during operation. Doing so can be harmful to your health.
- Always use the machine in an area that is not confined and has good ventilation.

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. Press the ON/OFF Button on the control panel to turn the machine on. The LED screen on the control panel will illuminate, confirming the machine is on.

If below necessary conditions could not be met during the installation, it will cause the machine damage. Please must follow with below necessary conditions to install the machine.



BE CAUTIOUS!
Do not damage the machine.



Please make sure the environment where the machine is being installed conforms to safety regulations.

- No flammable or explosive gas surrounding.
- Suitable temperature range: 41-105 Fahrenheit. If installation environment is out of this range, please contact the supplier.
- Make sure the power supply is 120V
- Keep the machine at an upright position when moving or in transit. If the machine is tipped over it will damage the pump.
- Keep the machine on a flat, level surface.
- Maintain a distance of 4" between the unit and walls or other objects for ventilation.
- Keep the machine away from any heat sources or steaming devices (such as fryers, ovens, dishwashing machines or stoves)

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" or "Down" arrow 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.

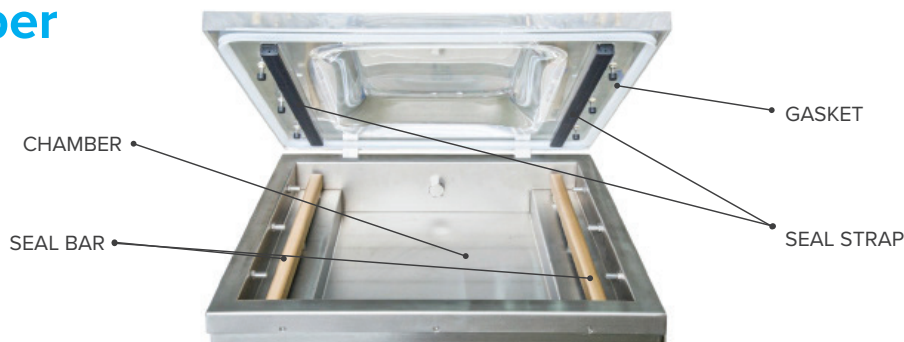
Note: If there is excessive open space in the chamber, utilize the included filler plates. This leaves less air to be removed from the chamber, thus decreasing overall vacuuming time. Unit comes standard with (2) 186PFILLER4 (11.8X9.8) and (1) 186PFILLER5 (19.7x11.8) filler plates.

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.

Product Function



Chamber



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.



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.

1. Select a suitable Vacuum chamber pouch for this machine. VMC20F and VMC20FGF can accomodate up to a 20"x 20" 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. 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.
Note: If there is excessive open space in the chamber, utilize the included filler plates. This leaves less air to be removed from the chamber, thus decreasing overall vacuuming time. Unit comes standard with (2) 186PFILLER4 (11.8X9.8) and (1) 186PFILLER5 (19.7x11.8) filler plates.
4. 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 cycle begins, air is removed from the chamber and pouch.
- Sealing cycle begins, the seal bars heat and seal the pouch.
- Cooling cycle 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.

5. 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.

6. 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

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

Filling Oil And Draining Oil



BE CAUTIOUS! **Do not damage the machine.**

No oil is in a new machine. Pump will be damaged if it is running without oil. Before starting the machine, please ensure the oil level in the pump is past the fill line. Filling the oil from other positions of pump may damage the pump. Ensure through the oil port to fill the oil into the pump. It will be harmful to human health with long-term effects of inhaling the gas (that might be containing residual oil) which is expelling from pump during the operation. Please make sure that using the machine is in a good condition of ventilation.

Filling Oil

1. Use the screw driver to open the oil window #1
2. Open the screw cap of oil filling port
3. Fill the oil to pump via the oil bottle until the oil in pump stays at 1/2~3/4 position(between MIN and MAX that displays from oil indicator)
4. Screw tightly the cap and reinstall the cover of oil window#1

Draining Oil

1. Use the screw driver to open the oil window #2.
2. Prepare a container and put it under the oil draining port directly
3. Twist off the screw cap, then the oil starts draining.
4. After all the oil is drained, screw tight the cap and reinstall the cover of oil window #2.

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	• 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	• 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	• 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	• 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	• 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	VMC20F	VMC20FGF
Machine Size	23 ⁵ / ₈ "W X 25 ⁵ / ₈ "D X 40"H	23 ⁵ / ₈ "W X 25 ⁵ / ₈ "D X 40"H
Chamber Dimensions	20 ³ / ₄ "W X 21 ¹ / ₄ "D X 3 ⁷ / ₈ "H	20 ³ / ₄ "W X 21 ¹ / ₄ "D X 3 ⁷ / ₈ "H
Material	Stainless Steel Body & Transparent Lid	Stainless Steel Body & Transparent Lid
Seal Bar	2 Seal Bars x 20"	2 Seal Bars x 20"
Voltage	110V	110V
Wattage	1180W	1180W
Plug Type	NEMA 5-15P	NEMA 5-15P
Pump Type	Oil, 1.5HP	Oil, 1.5HP
Pump Power	1/4 HP	1/4 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	• Digital Vacuum Pressure Display • Traditional Analog Pressure Gauge • Removable Seal Bar • Easy Check and Fill Oil Pump • Adjustable Vacuum And Seal Time	• Digital Vacuum Pressure Display • Traditional Analog Pressure Gauge • Removable Seal Bar • Easy Check and Fill Oil Pump • Adjustable Vacuum And Seal Time • Gas Flush System for a Better Seal
Certifications	ETL	ETL