

# VACPAK-IT™

## EXTERNAL VACUUM SEALER WITH CUTTER AND ROLL HOLDER



ITEM	DESCRIPTION	VOLTAGE	WATTAGE	PLUG
186VSM12PRO	(1) 12" Seal Bar	120V	110W	NEMA 5-15P

Thank you for purchasing this VACPAK-IT equipment. Before operating the equipment, please carefully read the following operating and safety instructions.

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## CRITICAL INFORMATION

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- **Avoid Continuous Sealing:** Do not seal bags consecutively without allowing time for the sealing element to cool. If the "Seal" button is activated within 15 seconds of the last activation, the machine will automatically reject the command to prevent overheating.
- **Liquid Content:** Ensure that no liquid is present at the sealing location. The presence of liquid in this area can prevent proper sealing, leading to a loss of vacuum.



Intertek  
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CONFORMS TOUL STD. 963  
Certified to CSA STD. C22.2 No. 68

# HAZARD STATEMENTS

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## General Safety

- **Read the Manual:** Thoroughly read and understand the manual before setting up, operating, or cleaning the machine.
- **Instruction and Training:** Ensure users are instructed and trained in the safe and correct operation of the machine to prevent accidents and ensure consistent results.
- **No Modifications:** Never modify the machine's settings or components, nor use them in unintended ways outside the manufacturer's specifications. Doing so may compromise safety and void warranties.
- **Do Not Operate Unattended:** Never operate the machine unattended to ensure safety and prevent accidents.
- **Wear Proper Apparel:** Always wear appropriate clothing. Avoid loose-fitting or hanging garments while operating the machine to prevent potential hazards.
- **Indoor Use Only:** The machine is intended for indoor use only. Do not use it outdoors to maintain safety and proper functionality.
- **Supervision Required:** This appliance is not intended for use by persons lacking experience or knowledge unless they are supervised or instructed in its safe use by someone responsible for their safety.

## Electrical Safety

- **Dedicated Circuit:** For optimal performance and safety, the machine must be connected to a dedicated electrical circuit. Sharing a circuit with other appliances can lead to power fluctuations, potential tripping of the circuit breaker, and a reduced lifespan of the appliance.
- **GFCI Outlets:** It is recommended to use the machine with a GFCI outlet. State and local regulations may require their usage.
- **Proper Voltage:** Plug the machine into a grounded outlet with the correct voltage to prevent electrical hazards. Never operate the machine using an extension cord.
- **Cord Safety:** To protect against electric shock, do not immerse the power cord, plug, or any part of the appliance in water or other liquids. Keep cords away from wet areas and avoid letting them hang over edges or touch hot surfaces.

## Operational Safety

- **Overheat Control:** Monitor the machine to prevent overheating, especially during extended use. Ensure adequate ventilation to maintain safe operation.
- **Sharp Elements:** Keep hands away from the hot sealing element located on the edge of the machine's cover to prevent burns and injuries.
- **Stable Surface:** When in the "ON" position, ensure the machine is placed on a stable surface, such as a table or counter, to prevent accidents.
- **No Flammable Materials:** Avoid using the machine near flammable materials to prevent the risk of fire. Ensure no items are stored on top of the appliance during operation.

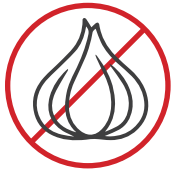
## Maintenance and Cleaning

- **Unplug Before Maintenance:** Always unplug the machine from the outlet when not in use, before putting on or taking off parts, and before cleaning.
- **Cleaning Guidelines:** Regularly clean the machine according to the cleaning instructions to ensure safe and hygienic operation. Do not immerse any part of the appliance in water.
- **Chemical Usage:** If using cleaning chemicals, follow the chemical manufacturer's guidelines for safe handling and storage.
- **Sanitization:** After cleaning, ensure that all components are sanitized to prevent food contamination.
- **Inspection:** Regularly inspect the machine for signs of wear, damage, or malfunction, and address any issues promptly. If the appliance has malfunctioned or has been dropped or damaged, please reach out to the manufacturer.

## Emergency and Labeling

- **Emergency Procedures:** Know how to quickly turn off the machine in case of emergencies or accidents.
- **Instruction Labels:** Ensure that any operational or safety labels on the machine are visible and legible. Do not remove any operational or safety labels.
- **Child Safety:** Keep children away from the machine and its controls to prevent accidents and misuse.

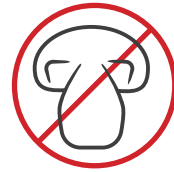
**SAVE THESE INSTRUCTIONS.**



## 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.



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

# INITIAL SETUP

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## Unboxing

1. **Inspect the Packaging:** Examine the machine's packaging for any signs of damage that may have occurred during shipping. If damage has occurred, please reach out to the manufacturer immediately.
2. **Unboxing:** Open the packaging with care. Use scissors or a box cutter to cut open the box, ensuring you do not damage the Chamber Vacuum or its components.
  - Remove the machine from its packaging.
  - Ensure that all foam and plastic have been removed from both the inside and outside of the machine before use.
3. **Verify Package Contents:** Confirm that the packaging includes the following parts:
  - Vacuum Packaging Machine
  - Power Cord

## Placement

1. **Ensure Adequate Clearance:** Allow at least 6" of space around the machine for airflow.
2. **Avoid Heat Sources:** Do not place the machine near stoves, ovens, or other heat-generating appliances.
3. **Stable Surface:** Place the machine on a flat, sturdy surface to ensure consistent operation.
4. **Near Electrical Outlet:** Ensure the machine is near a grounded electrical outlet; avoid using extension cords or power strips.
5. **Climate-Controlled Room:** Place the machine in a room with controlled temperature and humidity to prevent moisture damage.

# CLEANING

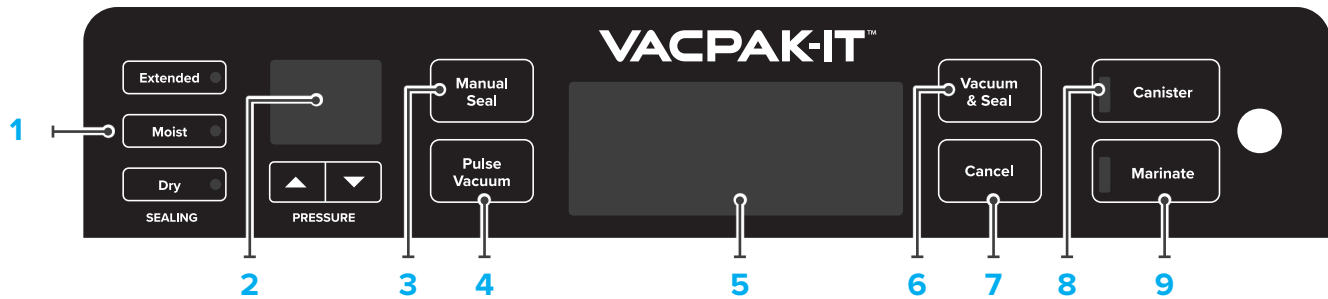
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## Daily Cleaning

1. **Unplug the Unit:** Always unplug the vacuum sealer before beginning any cleaning process.
2. **Avoid Immersion:** Do not immerse the unit in water or any other liquid.
3. **Use Non-Abrasive Cleaners:** Avoid using abrasive products or materials, as they can scratch the surface of the unit.
4. **Clean with Mild Soap:** Use a mild dishwashing soap and a warm, damp cloth to wipe away food residue from the surface and around components.
5. **Thoroughly Dry:** Ensure the unit is completely dry before using it again.  
**Note:** The gaskets around the vacuum chamber should be thoroughly dried before reassembling. When reassembling, handle the gaskets with care to prevent damage.

# PROGRAMMING

## Control Panel



### 1. Sealing Settings

- **Dry:** Use for sealing dry foods in 3 mil thick bags.
- **Moist:** Select to seal wet foods such as poultry, pork, or red meat, or when using 4 mil thick pouches.
- **Extended:** Recommended when sealing pouches thicker than 3 mil or when moisture is present in the vacuum pouch.

### 2. Vacuum Pressure Screen

Monitor to control how much air is removed from the vacuum pouch.

- **Up Arrow:** Press the "Up" arrow to increase vacuum pressure.
- **Down Arrow:** Press the "Down" arrow to decrease vacuum pressure.

### 3. Manual Seal

- **Custom Pouch:** Use to create a custom pouch by sealing one end of a bag roll.
- **Seal During Vacuum:** Press during the "Vacuum & Seal" operation to stop the vacuum and begin sealing the bag once the desired amount of air has been removed.

### 4. Pulse Vacuum Function

- Activate by pressing and holding the pulse button to control the vacuum pressure manually.
- Release or tap the button as needed to adjust the pressure. Press the seal button to finish.

### 5. Progress Indicators

- **Vacuum:** Track the progress of the vacuum cycle.
- **Marinate:** See the status of the marinating process.
- **Seal:** Track the completion of the sealing process.
- **Ready:** Notifies you when the lid is locked and the machine is ready to vacuum.
- **Close Lid:** Alerts you to close the lid before vacuuming.
- **Complete:** Shows when a task is fully completed.

### 6. Vacuum & Seal

Press to automatically vacuum the air out of the pouch and seal it once the vacuuming is complete.

### 7. Cancel

Press to immediately stop any operation in progress.

### 8. Canister

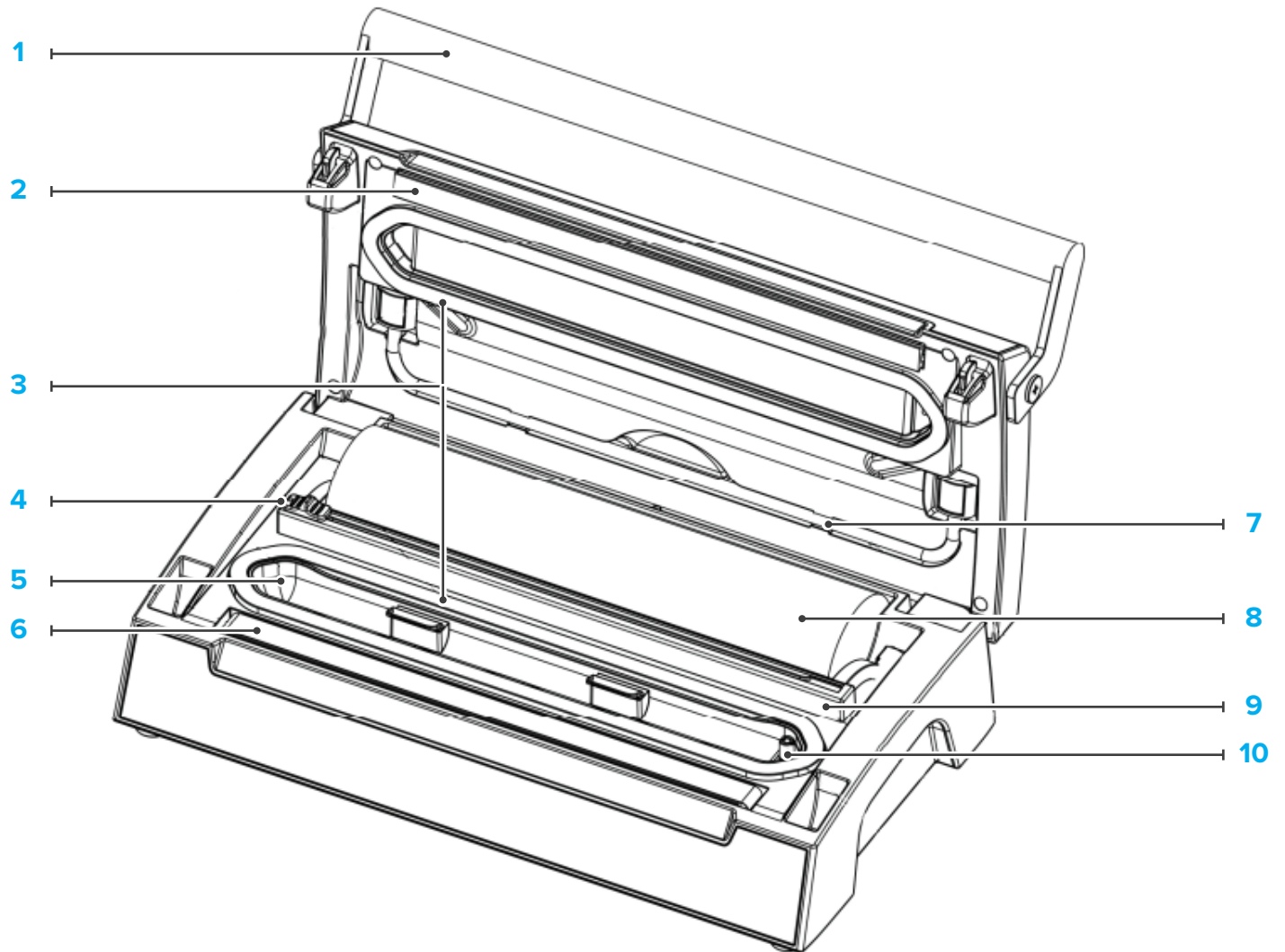
Use to vacuum seal canisters, wine stoppers, or other accessories with the vacuum hose.

### 9. Marinate

Use when adding liquids to a vacuum pouch for marinating food.

# PART IDENTIFICATION

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## 1. Front Handle

- **Function:** Pull the front handle upward to disengage the top housing from the bottom housing. Press the handle down and lock it in place to perform a vacuum or sealing function.

## 2. Upper Seal Pad

- **Location:** Located in the top housing, the upper seal pad works with the lower seal bar to seal the vacuum pouch.  
**Note:** Replace if torn, ripped, or deformed to maintain proper sealing performance.

## 3. Upper and Lower Gaskets

- **Location:** Two gaskets are located on the machine: one in the upper housing and one in the lower housing.
- **Function:** These gaskets form an airtight seal when the machine is closed, allowing the air intake valve to pull air from the vacuum bag and chamber, ensuring a complete vacuum.

## 4. Cutter Head

- **Function:** Slide the cutter head from right to left or left to right to cut bags to the desired size from the bag roll. Press down on the cutter head to activate the cutting mechanism.

## 5. Vacuum Chamber

- **Location:** The vacuum chamber is the elongated, indented section of the bottom housing.
- **Function:** Insert the open end of the vacuum pouch into the vacuum chamber, ensuring it is positioned over the sealing element but not covering the air intake valve.

## 6. Sealing Element

- **Location:** Located in front of the vacuum chamber in the lower housing.
- **Function:** Heats and seals the bag during the sealing or vacuum and seal operation.  
**Note:** Replace the sealing element when it becomes worn from regular use.

## 7. Hose Storage

- **Function:** The hose storage compartment provides space to store the canister hose when not in use.

## 8. Bag Roll Holder

- **Function:** The bag roll holder stores vacuum bag rolls up to 12" in width.

## 9. Cutter Rack

- **Function:** The cutter rack supports the cutter head, ensuring straight and clean cuts every time.  
**Note:** Place the bag roll underneath the cutter rack when cutting bags.

## 10. Air Intake Valve

- **Location:** The air intake valve is located within the vacuum chamber.
- **Function:** This valve pulls air from the vacuum pouch and chamber during the vacuum process.  
**Note:** Ensure that the vacuum pouch does not cover the air intake valve during operation to allow proper air evacuation.

# OPERATION

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## Vacuum Packaging a Bag

1. **Prepare the Bag:** Place the contents inside a specially designed vacuum packaging bag.
2. **Align the Bag:** Ensure the open end of the bag is straight and free of dust, wrinkles, or ripples.
3. **Position the Bag:** Insert the open end of the bag into the vacuum chamber. Make sure the air intake valve is not covered by the bag.
4. **Close the Lid:** Lower the top cover and press the front handle down firmly to lock the lid in place.
5. **Select Settings:** Choose your preferred sealing setting based on the product being sealed. Use the Up/Down arrows to adjust the vacuum pressure as needed.
6. **Start the Vacuum & Seal:** Press the "Vacuum & Seal" button to initiate the vacuum process. The bag will seal automatically once vacuuming is complete.

## Making a Bag with a Roll

1. **Open the Lid:** Lift the top cover to access the bag roll area.
2. **Position the Cutter:** Move the sliding bag cutter along the cutter rack to either the far right or left. Lift the cutter so that it is directly above the bag roll.
3. **Measure the Bag:** Pull the bag under the cutter rack to your desired length.
4. **Cut the Bag:** Rest the cutter rack on top of the bag, then slide the cutter from one end to the other to cut the bag.
5. **Position the Bag for Sealing:** Pull one end of the bag out from beneath the cutter and place it over the heating element.
6. **Close the Lid:** Lower the top cover and press down firmly on the front handle until both sides click into place.
7. **Seal the Bag:** Press the "Manual Seal" button to seal the bag.
8. **Remove the Bag:** Once sealing is complete, lift the lid and remove the bag. It is now ready to be filled with contents and vacuum sealed.

**Continued on next page.**

## Vacuum Sealing with a Canister

- **Warning:** Do NOT place canister or cover in a microwave or freezer.
  - **Note:** If you are going to freeze, do not fill canister more than 80%.
1. **Clean the Canister:** Wipe the canister cover and base to ensure they are clean and dry.
  2. **Prepare the Canister:**
    - Place the items into the canister, making sure not to overfill it. This ensures the cover can make good contact with the canister rim.
    - Clean the cover rim and the bottom seal gasket of the canister cover.
  3. **Connect the Hose:**
    - Insert one end of the hose into the air intake of the vacuum sealer.
    - Insert the other end of the hose into the center hole of the canister cover
  4. **Check the Settings:** Ensure the LED status of “Vacuum & Seal” is set to “Normal”
  5. **Start the Vacuum Process:**
    - Press the canister button to begin vacuuming
    - To prevent air leaks, use your hand to gently press down on the cover at the beginning of the vacuum process.
    - The machine will stop automatically when sufficient vacuum pressure is reached.
  6. **Remove the Hose:**
    - Once the vacuum process is complete, immediately remove the hose from the canister or bowl.

# MAINTENANCE

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## Monthly Checks

### Inspect for Wear

- **Purpose:** To regularly check all components for signs of wear, tear, or damage, and replace as necessary.
1. Turn off and disconnect the machine from the power source.
  2. Inspect the plug and cord for any indications of excessive wear, which may encompass discoloration, burn marks, cuts, and tears.
  3. Inspect all seals, gaskets, and hoses for signs of wear or leakage.
  4. Check the integrity of electrical cords and plug points.
  5. Examine the lid and hinges for ease of operation.
  6. If any issues are detected, consult the “Troubleshooting” section, or contact the manufacturer for recommended actions or replacements.

# TROUBLESHOOTING

PROBLEM	POSSIBLE CAUSE	SOLUTION
Unit seals but does not pull a vacuum.	The vacuum pouch may not be correctly positioned, with the top and bottom edges placed improperly in the vacuum chamber.	Ensure both the top and bottom of the vacuum pouch are placed properly over the seal bar in the vacuum chamber.
	The lip of the vacuum pouch could be obstructing the air intake valve, preventing proper suction.	Make sure the lip of the vacuum pouch is clear of the air intake valve.
	The pouch might be punctured, compromising the vacuum cycle.	Inspect the pouch for any punctures. If damaged, replace the pouch and restart the vacuum cycle.
Unit pulls a vacuum but does not seal.	The edges of the pouch may have liquids, oils, wrinkles, or dust, preventing a proper seal.	Ensure the pouch edges are clean, dry, and free of debris, wrinkles, or contaminants.
	The heating element may not be functioning, hindering the sealing process.	Test the heating element by running a seal cycle and checking if it is warm (hover hand over, do not touch). If not warm, the heating element may need to be replaced.
	The seal strip in the top housing may be torn or deformed.	Inspect the seal strip for any tears or deformations. Replace if necessary.
	The top and/or bottom gaskets could be damaged or deformed.	Check the top and bottom gaskets for damage or deformities. If found, replace the faulty gasket(s).
Vacuum pouch melts during sealing.	The vacuum pouch may be too thin for the sealing process, causing it to melt.	Use a thicker vacuum pouch, ideally a 3 mil thick bag, to prevent melting during sealing.