

VACPAK-IT

FILM WRAPPING MACHINES



#186WM12
12" Single Roll
115V • 725W

#186WM18
18" Single Roll
115V • 750W



06/2021

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IMPORTANT SAFEGUARDS

SAVE THESE INSTRUCTIONS

When using electrical appliances, basic safety should always be followed:

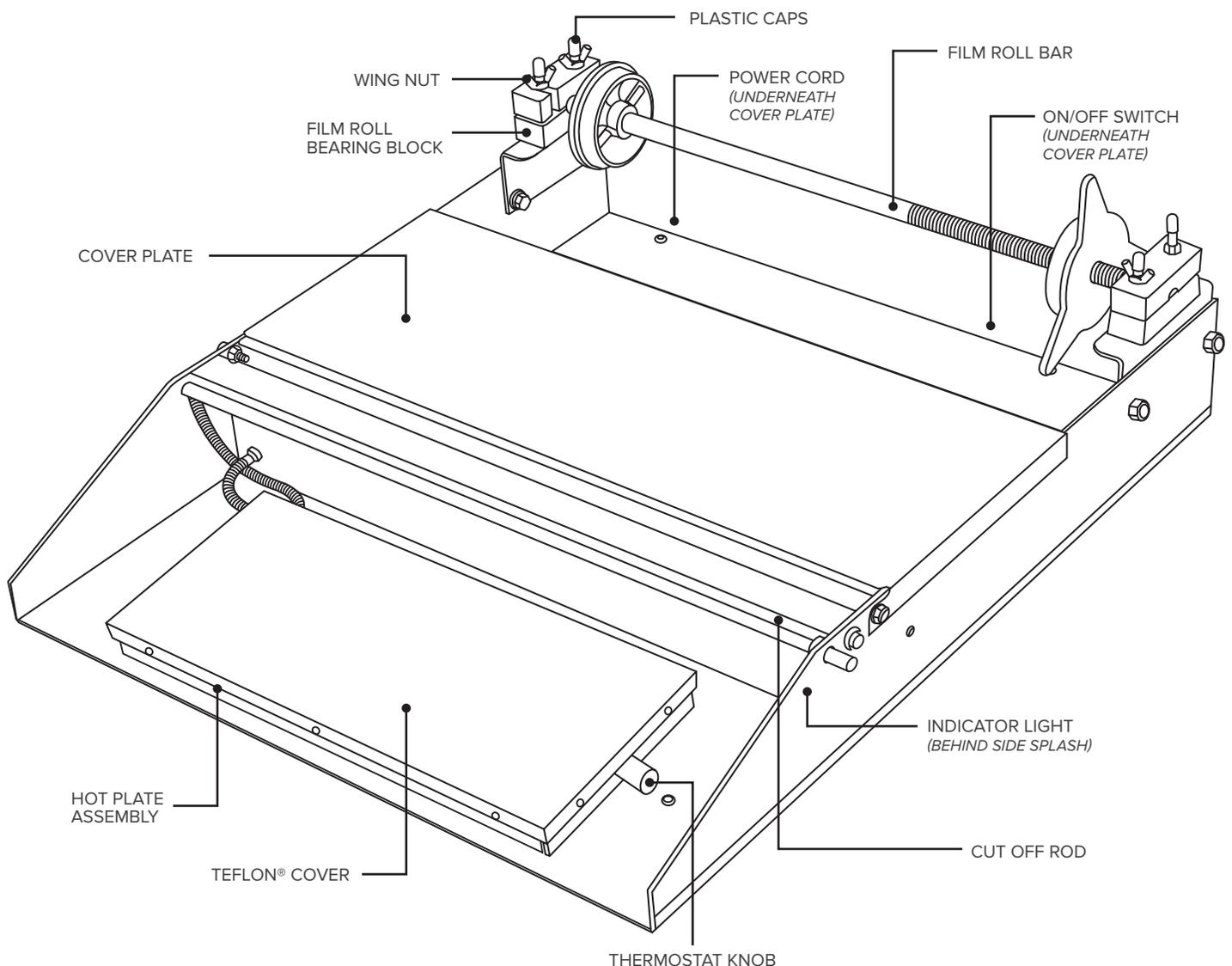
1. Read all instructions before operating, cleaning or servicing this wrapping station.
2. To protect against risk of electrical shock, do not place cord, plug or base in water or other liquids.
3. Do not use outdoors.
4. Close supervision is necessary when any appliance is used near children.
5. The wrapping station must be placed on a steady table.
6. Unplug the wrapping station when not in use and before cleaning or servicing.
7. Avoid contact with moving parts.
8. Do not operate wrapping station if it has malfunctioned or has been dropped or damaged. Call our toll-free customer support service number for information or examination of a faulty unit that may require repair or an adjustment.
9. Do not operate wrapping station if power cord or plug shows evidence of damage.
10. Do not operate if Hot Plate or Cut Off Bar temperatures exceed 340°F, or if smoke is detected.
11. Be aware of power cord location. Do not let cord rest on or touch hot surfaces. Do not allow cord to hang freely over table or counter.
12. Keep body parts and clothing away from heating elements.
13. Do not touch or operate switches or cords with wet hands.
14. Do not place or store combustibles on or near the wrapping station.
15. Insure that the plug has good ground connection.
16. When unplugging wrapping station, pull on the plug. Do not pull on the cord.
17. This wrapping station was designed for commercial use only.

CAUTION

- Hot Surfaces - Avoid Contact!
- To provide continued protection against electric shock, connect only to properly grounded outlets.
- Do not attempt to repair or replace any parts other than the replacement parts listed in these instructions. Improper repair or replacement may result in electrical hazards.
- Do not attempt to repair or replace any parts other than the replacement parts listed in these instructions. Improper repair or replacement may result in electrical hazards and will void the warranty.

WRAPPING STATIONS

186WM12, 186WM18



REPLACEMENTS PARTS

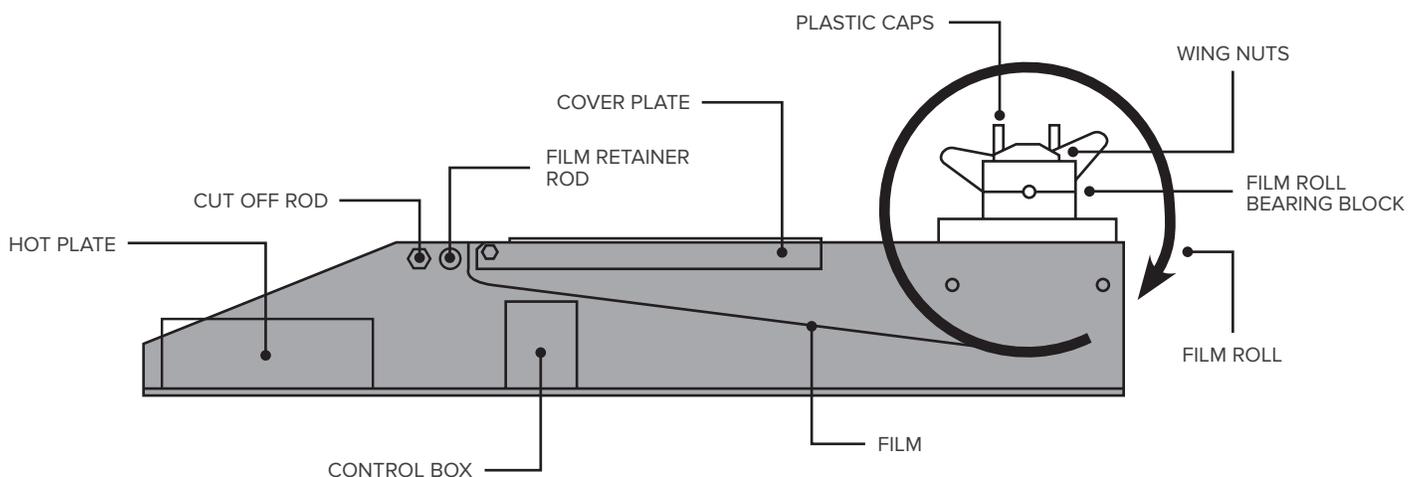
Item Number	Description
PWM18212	Fuse - 1A, 250V
PWM1824	Cut Off Rod
PWM5901	Teflon® Cover
PWM6101	Hot Plate Assembly

OPERATING INSTRUCTIONS

This appliance is designed for wrapping fruits, vegetables, fish, meat, cold food, etc.

1. To load film onto film rod, place film roll onto film roll bearing blocks, tighten the wing nuts and put the plastic caps onto threaded ends.
2. Flip cover plate upward.
3. Route the film between cover plate and film retainer rod. (See Film Loading Diagram)
4. Insert the power cord plug into a properly grounded outlet.
5. Turn the main switch on and the red indicator lamp will light up.
6. Flip cover plate downward to original position.
7. Turn the thermostat to set the desired temperature.
8. Allow 5-10 minutes for the unit to pre-heat.
9. Place food onto the cover plate.
10. Draw out the film and cover the package, tucking several inches of film underneath. Pull the package toward you to completely enclose it in film.
11. Use the Cut Off Bar to cut film.
12. Place wrapped package onto hot plate for 3-5 seconds to seal.

FILM LOADING DIAGRAM



CLEANING THE UNIT

- Unplug the wrapping station before cleaning and/or servicing.
- When Cut Off Bar and/or hot plate becomes dirty, clean with a cotton cloth. Do not use metal or other abrasives. Do not immerse the wrapping station in water or other liquids.
- Do not spray cleaners or liquids onto any electrical components.



Noble Chemical's Strike all purpose cleaner and degreaser makes it easy to keep your kitchen clean. Attack tough grease, oil, and carbon with this ready-to-use cleaner and degreaser. Its unique formula is designed to clean concrete, machinery, engines, floors, walls and more!

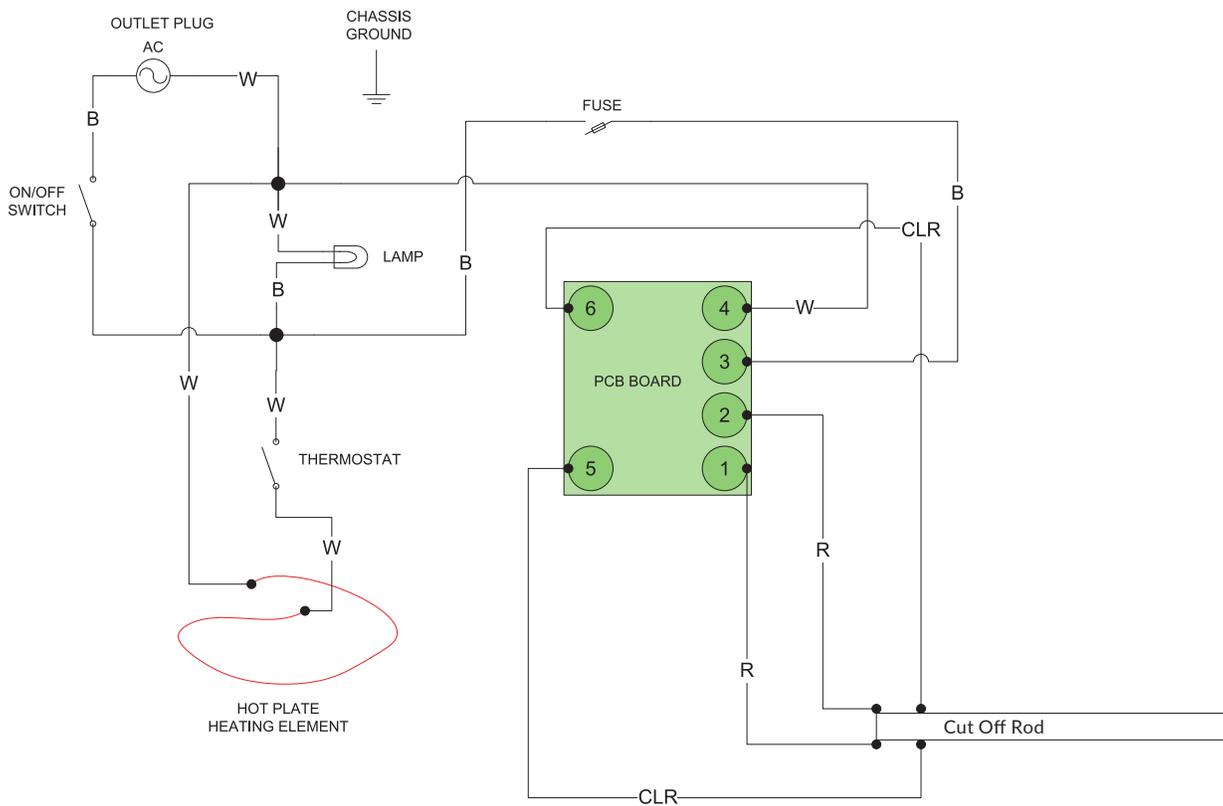
SERVICING THE UNIT

- This wrapping station should only be serviced by trained personnel.
- Unplug the wrapping station before servicing.
- Do not attempt to repair or replace any parts other than the replacement parts listed in these instructions. Improper repair or replacement may result in electrical hazards and will void the warranty.

FUSE REPLACEMENT

1. Unplug the wrapping station before servicing.
2. Situate the wrapping station on a stable surface so that the back of wrapping station is accessible.
3. Turn the fuse holder cap counterclockwise to loosen until it is released from the fuse holder receptacle. The fuse will be attached to the cap.
4. Remove the fuse from the fuse holder cap by pulling gently.
5. Replace fuse with only type 1A (part PWM18212).
6. Insert new fuse into fuse holder cap.
7. Insert fuse holder cap with fuse into the fuse cap receptacle.
8. Turn the fuse holder cap clockwise to tighten until it is hand tight.
9. Situate the wrapping station into normal operating position on a stable surface.
10. Plug the wrapping station into a properly grounded outlet.

WIRING DIAGRAM



MODEL SPECIFICATIONS

Model	186WM12	186WM18
Dimensions	15½"W x 21"D x 5"H	22"W x 26"D x 5"H
Amps	6.5	6.5
Hertz	60	60
Capacity	1 Roll	1 Roll
Voltage	115V	115V
Wattage	725W	750W
Plate Material	Teflon®-Coated	Teflon®-Coated
Maximum Roll Length	12"	18"

EQUIPMENT LIMITED WARRANTY

VacPak-It warrants its equipment to be free from defects in material and workmanship for a period of 1 year. This is the sole and exclusive warranty made by VacPak-It covering your VacPak-It brand equipment. A claim under this warranty must be made within **1 year** from the **date of purchase** of the equipment. Only the equipment's original purchaser may make a claim under this warranty. VacPak-It reserves the right to approve or deny the repair or replacement of any part or repair request. The warranty is not transferable. VacPak-It 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 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 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 1 year 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 shall not under any circumstances be liable for incidental or consequential damages of any kind, including but not limited to loss of profits.