

VACMASTER®

VP680



User's Manual

Model:
VP680 (220, 3PH)

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Welcome!

Thank you for purchasing the VacMaster® VP680 Chamber Vacuum Sealer. You are about to use the most reliable vacuum sealer for your business. The VP680 Chamber Vacuum Sealer is designed to meet the high capacity demands of industrial or commercial vacuum packaging operations. With three removable double seal wire seal bars (two at 19.5" and one at 37") and a large chamber configuration, you can vacuum package large portions or a series of smaller portions with ease. The VP680 features a sealing option switch that allows you to select which seal bar or combination of seal bars that will be in use.

With a heavy-duty 3 hp oil pump and 3-phase, 220V electric, this machine will provide heavy-duty seal and vacuum every time. It is also equipped with an optional gas flush system for modified atmosphere packaging. Coming in at 47"x28.5"x39.5" (WxDxH), the VP680 is the largest of the single-chambered vacuum sealers in the VacMaster line. For your convenience, the machine is attached to rolling casters to make it convenient to move from work station to storage.

The VP680 features a stainless steel body, and a 40"x22"x7" (WxDxH) chamber. The easy-to-use digital control panel with pressure indicator read out and 20-40 second cycle time make it simple to run your business smoothly. Included with this machine are filler plates, a maintenance kit and a manual. This machine is ideal for fish and meat processors, supermarkets, labs, sous vide applications and more.

For your safety and protection, carefully read and follow this guide.

SAVE THESE INSTRUCTIONS

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VP680 Features



- 1 **Seal Pad**
- 2 **Lid Gasket**
- 3 **Vacuum Chamber**
- 4 **Filler Plates** - (not shown) Used to occupy space in the chamber. The plates allow for faster vacuum, as when more space is occupied, there is less air to be removed from the chamber.
- 5 **Seal Bar** (not shown)
- 6 **Lid Locks** - This feature is used to keep the lid closed while the machine is in storage. DO NOT USE while the machine is operating.
- 7 **Control Panel**
- 8 **Power Switch** - Turn machine OFF/ON
- 9 **Seal Bar Selector Switch** - Controls number of working seal bars (1, 2, or 3 working seal bars)

VP680 Maintenance Kit

Included with your machine purchase is a VP680 Maintenance Kit that will help you with setting up and maintaining the machine.



- 1 **Oil (x2)**
- 2 **Small Oil Bottle** - To help fill your machine with oil
- 3 **Seal Wire** - Extra wire for the seal bars
- 4 **Double-Sided Foam Tape** - Used if top seal pad falls off the lid
- 5 **Phillips Screwdriver**
- 6 **Seal Tape (not pictured)**

Important Safeguards

For your safety, always follow these basic precautions when using a VacMaster® VP680 Chamber Vacuum Sealer:

- Read all instructions in this User's Manual before use.
- Do not use the VP680 near a heat source or on a wet or hot surface.
- To protect against electrical shock, do not immerse any part of the vacuum sealer plug or power cord in water or any other liquid.
- Unplug the machine before cleaning or when not in use.
- To disconnect, unplug the power cord from the electrical outlet. Do not disconnect by pulling on the cord.
- Do not operate the VP680 if it has a damaged cord or plug.
- Do not operate the VP680 if it malfunctions or is damaged. Contact Customer Service at 800-821-7849.
- Use the VP680 only for its intended use.
- Closely supervise children when using any electrical appliance. Do not allow the VP680 to be used as a toy.
- Use only a grounded electrical outlet. To reduce risk of electrical shock, do not modify the plug in any way.
- Do not use an extension cord.
- The power cord should not drape over a counter or tabletop, as the cord could be tripped over or pulled on unintentionally.
- Do not place or operate near an electric/gas burner or a heated oven.
- Extreme caution and care must be used when sealing or handling any pouches containing hot liquids.

Set Up - Adding Oil



IMPORTANT: Oil must be added to machine prior to use. Make sure the VP680 is turned OFF and unplugged before adding oil.



Required Supplies:

- VacMaster® vacuum pump oil (included)
- Empty oil bottle with spout (included)
- Adjustable Wrench (not included)

1 Remove the bottom back machine panel and the oil fill cap (black) -

Locate the oil fill bolt on the back of the pump. Using your adjustable wrench, remove the oil fill bolt.

2 Fill the pump with oil -

Insert a funnel or a spout into the open hole (oil fill bolt opening) and begin pouring the oil into the pump. Fill the pump until the oil level is at $\frac{1}{2}$ to $\frac{3}{4}$ in the site glass (Est. 1.5 quarts) DO NOT OVERFILL!

4 Replace the oil fill bolt -

Screw the oil fill cap back in place.

The VP680 Chamber Vacuum Sealer is now ready for use.

How to Start Your VP680

Electric connections (220V, 3 Phase requirement) - Electrical connections must be made by qualified personnel. To ensure that the electrical entry corresponds to the proper voltage and amperage of the machine.

GROUNDING INSTRUCTIONS: This appliance must be connected to a grounded, metal, permanent wiring system, or an equipment-grounding conductor must be run with the circuit conductors and connected to the equipment-grounding terminal or lead on the appliance. A qualified electrician should be consulted if there is any doubt as to whether an outlet box is properly grounded.

Your machine will sound like it is constantly running from the second it is turned on until you turn it off, even when it's not sealing a bag. This is normal for the VP680 - unlike some of our smaller machines.



IMPORTANT: The pump should not rotate more than 3 to 4 seconds in the wrong rotation or it may cause serious damage. The proper rotation is indicated by an arrow on the pump motor.

How to Use Your VP680

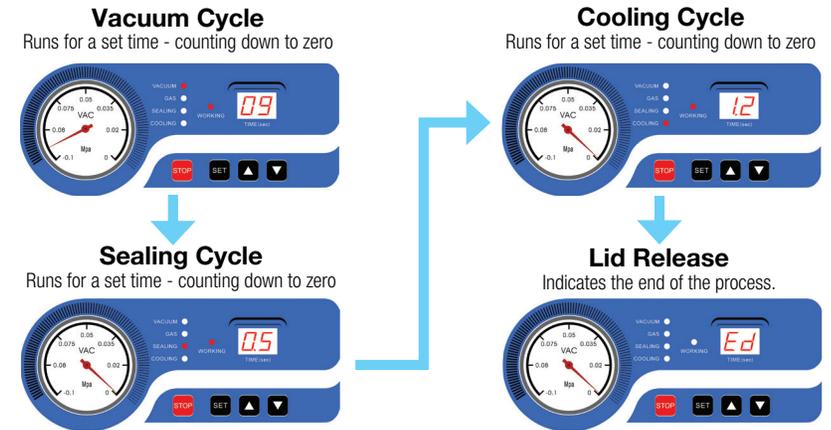
NOTE: After setting the timing controls, press the SET button until the function lights on the control panel are no longer illuminated. The machine will not start until all function lights are off.

- 1 Select a vacuum chamber pouch** - Select the proper size of vacuum chamber pouch for the product that you are packaging. The mouth of the pouch should not exceed the length of the seal bar and the entire pouch should fit inside the chamber. Allow 2" of extra headspace at the top of the pouch to ensure a quality, air-tight seal. The VP680 accepts vacuum chamber pouches up to 16"W x 20"L in size.
- 2 Fill the pouch and place inside the chamber** - Fill the pouch with the product to be vacuum packaged and place the pouch inside the chamber.

Keep pouches that contain liquids or wet product below the height of the seal bar. Lay the pouch flat inside the chamber, with the opening of the pouch across the seal bar. Make sure that the pouch lies flat across the seal bar and is free of wrinkles.

NOTE: The entire pouch, including the opening, must remain inside the chamber.

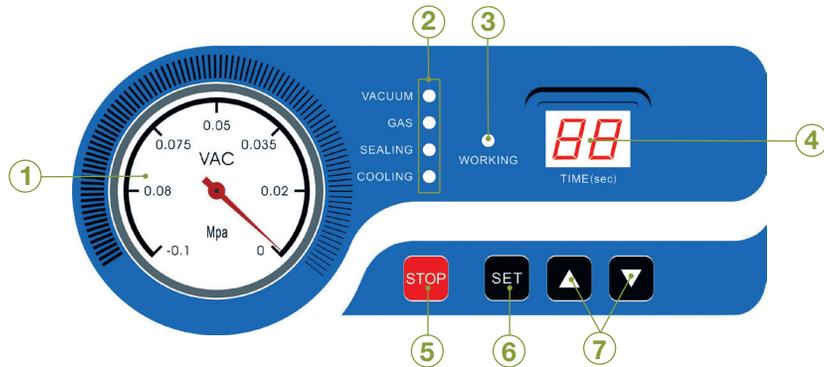
- 3 Close the machine lid to vacuum and seal** - Close the lid and press down firmly for 2-3 seconds or until the vacuum gauge begins to move.



- 4 Inspect the pouch** - When the lid opens, remove and inspect the pouch.
- 5 Vacuum confirmation** - Check the quality of the vacuum by looking at the tightness of the pouch and the product. Look for air pockets or air leaks. If you notice that the product is not vacuum packaged tightly, then increase the vacuum time by 5 seconds and vacuum and seal again.
- 6 Seal confirmation** - Inspect the pouch seal. A positive seal will appear clear upon inspection. If the seal is spotty or incomplete, increase the seal time by 0.1 second. If the seal appears white or milky, decrease the seal time by 0.1 second. Once the settings are determined for your application, vacuum and seal again.

When the product is vacuumed and sealed tightly, the process is complete.

Control Panel Features



1 **Vacuum Gauge** - Indicates the vacuum level inside the chamber

2 **Function Lights** -

Vacuum - Illuminates to adjust vacuum time and during the vacuum process. During set-up, adjust the vacuum time using the UP/DOWN Buttons.

Gas - Illuminates to adjust gas flush time and during the gas flush process. During set-up, adjust the gas flush time using the UP/DOWN Buttons.

Sealing - Illuminates to adjust sealing time and during the sealing process. During set-up, adjust the sealing time using the UP/DOWN Buttons.

Cooling - Illuminates to adjust cooling time and during the cooling process. During set-up, adjust the cooling using the UP/DOWN buttons.

3 **Working Indicator Light** - Illuminates to indicate the machine is in use.

4 **LED Screen (Time)** - Displays current function or cycle time, measured in seconds.

5 **STOP Button** - Press to stop the cycle and immediately seal the pouch. This button will only work when the machine is in the vacuum process.

6 **SET Button** - Press to select the vacuum time, sealing time, or cooling time. Use with the UP/DOWN buttons.

7 **UP/DOWN Buttons** - Press to increase or decrease vacuum time, sealing time, or cooling time.

Adjusting the Timing Controls

IMPORTANT: All timing adjustments must be made with the lid lock off and the lid open.

To adjust/set the timing controls, press the SET button on the control panel until the required label (Vacuum, Sealing or Cooling) is illuminated. For each selection, the current time setting will show on the LED Screen. All time settings are in seconds.

The time settings should be:

- Vacuum Time - 30 seconds
- Sealing Time - 2.0 seconds
- Cooling Time - 3.0 seconds

WARNING: Increasing the seal time may cause the seal bar to overheat, burn and need to be replaced.

Vacuum Time - To increase or decrease the vacuum time, press the SET button until VACUUM is illuminated and then use the UP/DOWN buttons to adjust the vacuum time accordingly. The time setting will display on the LED Screen on the control panel.

NOTE: Filler plates can be used to reduce the vacuum time required. Place the filler plates inside the chamber as desired. Filler plates occupy space, leaving less air to be removed from the chamber. If more space is required, remove the filler plates to accommodate your product.

Sealing Time - To increase or decrease the sealing time, press the SET button until SEALING is illuminated and then use the UP/DOWN buttons to adjust the sealing time to accommodate your application. **It is recommended that you make adjustments in 0.1 second increments to avoid melting the pouch.**

NOTE: For thicker pouches, you should increase the seal time in 0.1 increments until the pouch seals completely. In addition, for thinner pouches, you should decrease the seal time in 0.1 increments to avoid over-sealing the pouch.

Cooling Time - To increase or decrease the cooling time, press the SET button until COOLING is illuminated and then use the UP/DOWN buttons to adjust the cooling time accordingly.

NOTE: The VP680 settings will always default to the most recently used settings on the machine.

Selecting Seal Bars



The VP680 is equipped with 3 seal bars. Using the selection switch located on the front of machine; 1 or 2 or all 3 seal bars can be made active depending on the number or size of vacuum pouches being used.

Turn the selection switch to the seal bar configuration needed for your products.

- 1 Seal Bars OFF
- 2 Front Seal Bar Only
- 3 Left and Right Seal Bars Only
- 4 All 3 Seal Bars ON

Gas Flush System



Required Supplies:

- Gas bottle/tank
- 2 stage regulator (must regulate down to 10 psi)
- Connecting hose from tank regulator to side of VP680 machine (1/2" diameter)

- 1 Connect the hose from the gas regulator to the hose barb located on the side of the machine. Secure with hose clamp.
- 2 Diameter of the hose barb is 1/2" diameter (measure prior to installation)
- 3 Open gas valve
- 4 Set second stage regulator to 10 to 12 lbs. of pressure
- 5 Adjust Gas Flush time on Control Panel. Increase or decrease Gas Flush time to obtain the package required.



WARNING:

- Never use flammable gasses or gas mixtures containing oxygen
- The gas bottle/tank must always be secured properly to prevent accidents or tank from falling
- When not in use, turn main tank valve OFF
- The output pressure of the second stage regulator should NOT exceed 14lbs.
- For more information about the use and storage of gas bottles tanks, please consult with your authorized gas supplier

Maintaining the Vacuum Pump

Check the oil level and color frequently.



- 1 Oil must remain between $\frac{1}{2}$ to $\frac{3}{4}$ of site glass.
- 2 With use, the pump oil will become cloudy, dark, or even “milky.” Once oil becomes discolored, change the oil using new VacMaster® vacuum oil.

NOTE: The VP680 vacuum pump requires periodic oil changes. Follow this oil change schedule to ensure proper maintenance of your VP680.

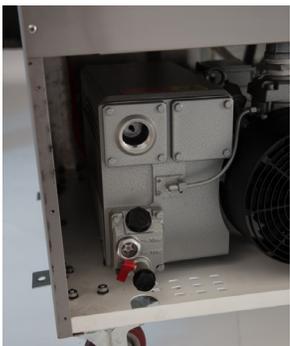
- **First oil change:** After 25 hours of initial use.
- **Future oil changes:** Every 60 hours, 3 months, or if oil becomes discolored.

Changing/Replacing Oil



IMPORTANT: Make sure the V680 is turned OFF and power disconnected before adding oil. Do not plug in or use machine until oil has been properly filled.

- 1 **Prepare oil in the pump** - Run the vacuum process a few times. This will warm up the oil, allowing it to drain freely and remove any contaminants
- 2 **Remove the bottom back machine panel and the oil drain bolt** - Locate the oil fill bolt on the side of the pump. Place an oil catch cup under drain bolt. Using your wrench, remove the oil drain bolt. Oil will immediately begin to flow out of the machine.
- 3 **Capture oil** - When oil is completely drained, replace the drain bolt. Dispose of old oil properly, according to your local and state regulations.
- 4 **Refill pump with new oil** - Follow the “Set Up - Adding Oil to the VP680” instructions on page 6.



Cleaning and Care

- Disconnect the power cord from the electrical outlet by unplugging it. DO NOT disconnect by pulling on the cord.
- DO NOT immerse in water or spray directly with liquid.
- Check the Vacuum Chamber and Gasket, making sure they are clean and free of debris. If needed, use a clean, damp cloth with mild soap.
 - a. Wipe the vacuum chamber clean.
 - b. Wipe the gasket clean.
 - c. Wipe the seal area clean.
- Do not store the VP680 outside.
- DO NOT use any acetone-based or abrasive cleaners on the lid or other plastic parts. Only clean the lid with a damp cloth and mild soap.

Vacuum Packaging Tips

Whether you are a pro or a beginner, here are some good tips to make sure you are Vacuum Packaging correctly:

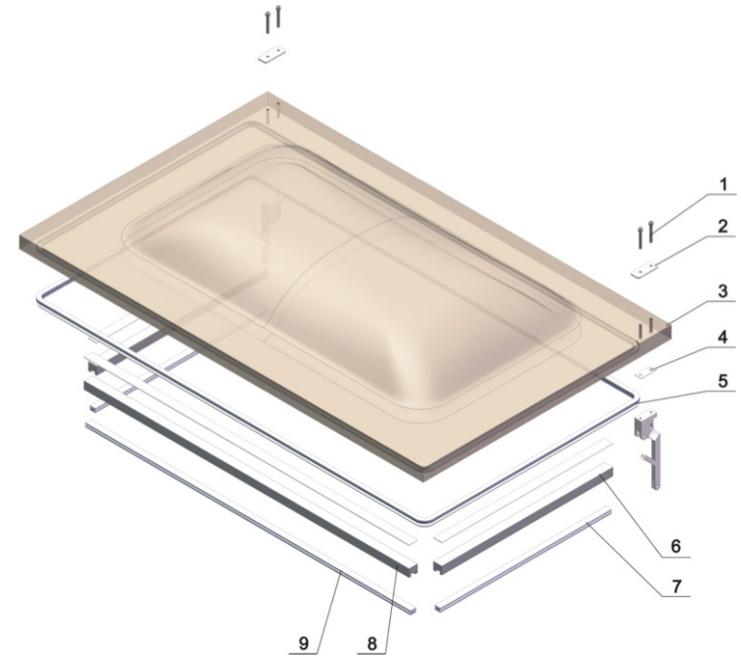
- Vacuum packaging is not a substitute for canning. All perishables still need to be refrigerated or frozen.
- Follow all food safety regulations as outlined by the FDA at www.FDA.gov.
- Vacuum packaging cannot reverse the deterioration of foods
- Use only VacMaster® Vacuum Chamber Pouches and accessories
- Some fruits and vegetables may release gases, known as outgassing. When packaging these fruits and vegetables, outgassing can cause the vacuum to be gradually lost over time. Blanching or freezing before vacuum packaging helps prevent this from occurring.

NOTE: Due to the risk of anaerobic bacteria, soft cheeses, fresh mushrooms, garlic and onion should never be vacuum packaged.

- Delicate foods can be frozen prior to packaging to protect them from getting crushed by the vacuum.
- Use VacMaster® Bone Guard to cover an item's sharp edges to prevent pouch punctures.
- Allow foods and liquids to cool before vacuum packaging.
- Avoid overfilling the pouch. Leave a minimum of 3" of space between the contents and the open end of the pouch. This is called head space. This will prevent spills during the vacuum sealing process.
- To prevent wrinkles from forming in the seal, gently stretch the pouch flat along the seal bar before closing the lid.
- VacMaster® pouches are boilable, freezable, and microwavable
- When microwaving, it is important to pierce or make a small cut in the pouch.

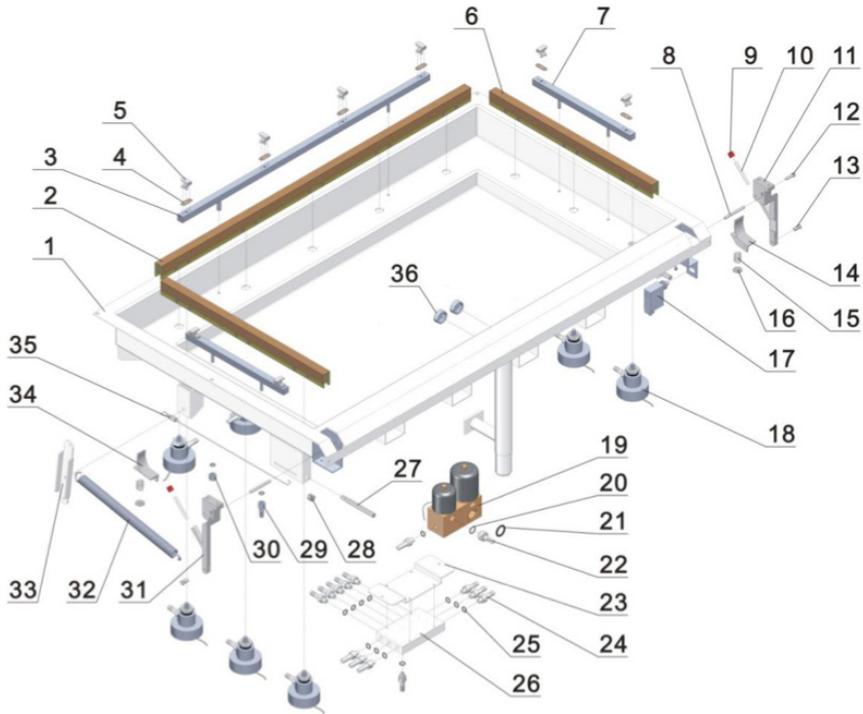
NOTE: Beef and other proteins may look darker after being vacuum packaged. This is due to the removal of oxygen and is not an indication of spoilage.

Parts



No.	Description	Qty	Part Number
1	Lid Screws	4	
2	Upper Plate for Lid	2	
3	Lid	1	979671
4	Lower Plate for Lid	2	
5	Lid Gasket	1	979683
6	Top Bar (Side Seal Bar)	2	979684
7	Seal Pad (Side Seal Bar)	2	987696
8	Top Bar (Front Seal Bar)	1	979685
9	Seal Pad (Front Seal Bar)	1	979686

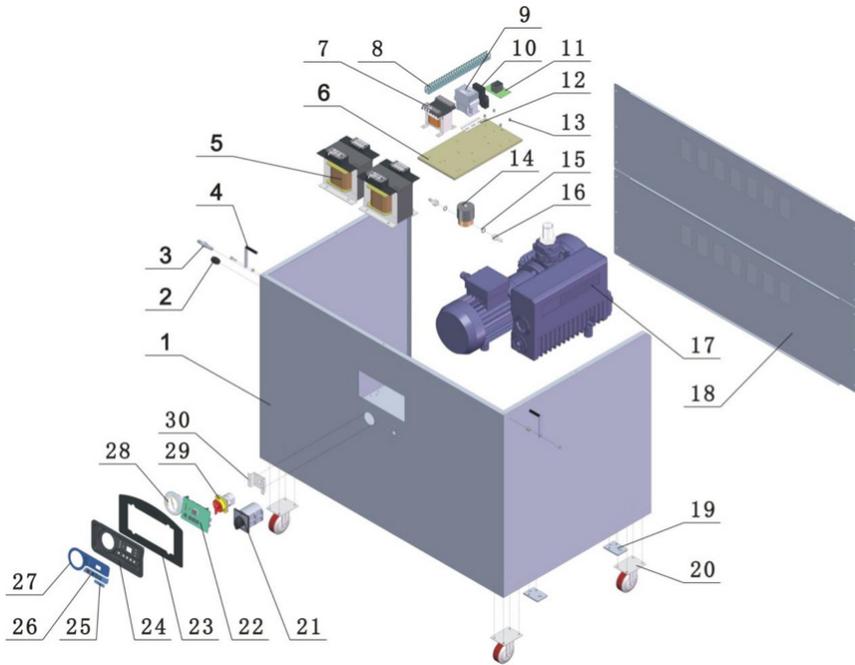
Parts



Parts

No.	Description	Qty	Part Number
1	Chamber	1	979672
2	Front Seal Bar	1	979681
3	Front Gas Flush Assembly	1	
4	Gas Nozzle Gasket	8	
5	Gas Flush Nozzle	8	
6	Side Seal Bar	2	979682
7	Side Gas Flush Assembly	2	
8	Hinge Pin	2	
9	Rubber Buffer for Hinge	2	
10	Screw	2	
11	Right Hinge	1	979697
12	Stop Shaft	2	
13	Spring Pin (tension)	2	
14	Right Stop Plate Assembly	1	
15	Spring Closure	2	
16	Adjusting Pressure Plate	2	
17	Micro Switch	1	979255
18	Piston Assembly	11	979380
19	Solenoid Valve	1	979695
20	O-Ring Valve Small	1	
21	O-Ring Valve Large	1	
22	Hose Barb for Solenoid	1	
23	Solenoid Mounting Bracket	1	
24	Hose Barb Connector Gas Plenum	12	
25	O-Ring Gas Plenum	12	
26	Gas Flush Plenum	1	
27	Hinge Adjusting Screw	2	
28	Hinge Adjusting Lock	2	
29	Gas Flush Inlet	4	
30	Locking Nut	2	
31	Left Hinge	1	979698
32	Lid Spring	2	979699
33	Lid Spring Adjustment	2	
34	Left Stop Plate Assembly	1	
35	Cable Adjustment	2	
36	Vac Port Cover (white)	2	

Parts



Parts

No.	Description	Qty	Part Number
1	Machine Housing	1	
2	Electric Cord Clamp	1	
3	Connector Gas Flush	1	
4	Lid Latch	2	979170
5	Seal Transformer	2	979687
6	Mounting Board	1	
7	Control Transformer	1	979139
8	Wire Enclosure (plastic)	1	
9	Relay Contactor	1	979690
10	Phase Relay	1	979691
11	Relay Timer	1	979136
12	Relay Contactor Mount	1	
13	Spacer Relay Mount	4	
14	Solenoid Valve Gas Flush	1	979692
15	O-Ring Solenoid	2	
16	Connector Gas Flush	1	
17	Vacuum Pump	1	979673
18	Housing Cover	2	
19	Shipping Anchor	4	
20	Caster	4	979595
21	Seal Bar Selector Switch	1	979334
22	Circuit Board	1	979129
23	VacMaster Panel Decal	1	979131
24	Control Mounting Panel	1	979125
25	Control Panel Decal VP680 (3 piece set)	1	979122
26	Setting Decal (3 piece set)	1	979122
27	Control Panel Decal (3 piece set)	1	979122
28	Vacuum Gauge	1	979126
29	Power Switch	1	979138
30	Power Switch Bracket	1	979137

Troubleshooting

VP680 will not turn on -

- 1 Make sure the machine is properly plugged into a grounded outlet.
- 2 Check the power cord for tears and frays. Do not use this machine if the power cord is damaged.
- 3 Make sure the power switch is turned on. The LED screen will be illuminated when on.
- 4 If you see '**F1**' displayed on the LED screen and the machine will not function, make sure the lid is open and turn the power off. Turn the machine back on and it should return to working order.

VP680 does not pull a complete vacuum with pouch -

- 1 The vacuum time may not be set high enough. Set the vacuum time higher and vacuum again.
- 2 To vacuum and seal properly, the opening of the pouch must be within the vacuum chamber. For detailed instructions, refer to "How To Use the VacMaster® VP680 Chamber Vacuum Sealer".
- 3 The seal bar, lid gasket and vacuum pouch need to be clean, dry and free of debris for the vacuum process to be successful. Wipe surface of the seal bar, lid gasket and the inside of the pouch and try again.

Vacuum pouch loses vacuum after being sealed -

- 1 Sharp items can poke small holes in pouches. To prevent this, cover sharp edges with a paper towel or VacMaster® Bone Guard and vacuum in a new pouch.
- 2 Some fruits and vegetables can release gases (out-gassing) if not properly blanched or frozen before packaging. Open the pouch. If you think food spoilage has begun, discard the food. If food spoilage has not yet begun, consume immediately. If in doubt, discard the food.

VP680 is not sealing pouch properly -

- 1 The seal time may not be long enough. Increase the seal time and try again.
- 2 Pouches will not seal if any moisture, food particles or debris are present in the seal area. Wipe the inside of the pouch clean and try again.
- 3 Pouches must be properly placed along the seal bar. Make sure the entire pouch is over the seal bar and there are no wrinkles in the pouch material.

Limited Warranty

ARY, Inc., a distributor and manufacturer of vacuum packaging and other machines (collectively, the "Goods"), extends to the purchaser of the Goods a Limited One Year Warranty, from the receipt of the Goods, under terms and conditions set out herein.

All Goods sold by ARY, Inc. are warranted to be free from defects in material and workmanship at the time of delivery to purchaser. Defective material may be returned to ARY, Inc. after inspection by an agent of ARY, Inc. and upon receipt from ARY, Inc. of shipping instructions specific to the defective Goods authorized by ARY, Inc. to be returned. ARY, Inc. at its sole option, may either (i) replace or repair any defective materials and workmanship (and return the Goods to purchaser without charge), (ii) refund the purchase price, or (iii) grant a reasonable allowance with the foregoing procedure.

This warranty is subject to the following limitations:

- I** ARY, Inc.'s responsibility and the purchaser's exclusive remedy under this warranty is limited to the repair or replacement of defects in material and workmanship, refund of the purchase price, or grant of a reasonable allowance on account of such defects, all as set forth above. ARY, Inc. is not responsible for any consequential damages resulting from the breach of this or any other express or implied warranty with respect to the Goods.
- II** This express warranty is the only warranty applicable. It excludes all other express oral or written warranties and all warranties implied by law with respect to the Goods, including any warranties or merchantability or fitness for a particular purpose.
- III** Every claim under this warranty shall be deemed waived by purchaser unless made in writing within one (1) year of the receipt of the Goods to which such claim relates.
- IV** This warranty, as to the Goods, is void (a) to repairs made by anyone other than ARY, Inc. without prior authorization from ARY, Inc., (b) to performance of any system of which ARY, Inc.'s Goods are a component part, (c) to deterioration by corrosion or any cause of failure other than defect of material or workmanship, (d) to any components of the Goods, including, without limitation, Teflon tape, lid gaskets and seal wire, or (e) if any of the Good or parts thereof have been tampered with or altered by someone other than ARY, Inc., or subjected to misuse, neglect, abuse, or misuse in application.

ARY, Inc.'s maximum liability hereunder, arising from any cause whatsoever, whether based in contract, tort (including negligence), strict liability, or any other theory of law, shall not exceed the purchase price. A suit based on any aforementioned cause of action must be commenced within one year from the date said action accrues.

ARY

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