

VACPAK-IT

CHAMBER VACUUM PACKAGING MACHINES



#186VMC10V

10 $\frac{1}{4}$ " Seal Bar

120V • 400W

04/2021

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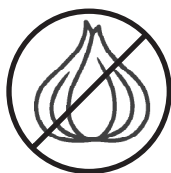
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FOOD STORAGE & SAFETY

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

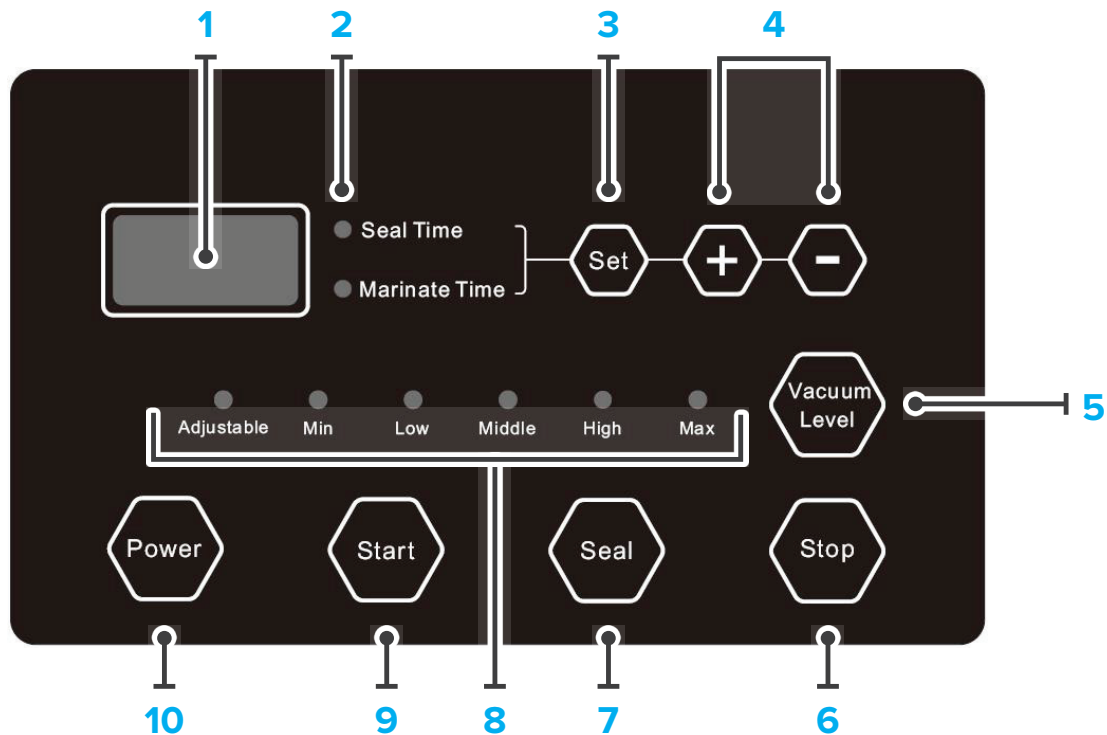
NEVER vacuum pack garlic, fungi (like mushrooms), or soft cheese (like Brie, Camembert, and Ricotta).

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. **LED Display** - Displays current cycle time in seconds.
2. **Working Mode Indicator** - Illuminates when working.
3. **Set Button** - Press to set the vacuum or sealing time, then use the plus/minus buttons to make adjustments.
4. **Adjustable Button** - Adjusts seal time, marinate time, or vacuum degree.
5. **Vacuum Level** - Press button to select vacuum degree. When Adjustable Button is selected, the vacuum degree can be set independently with the plus/minus keys.
6. **Stop Button** - Press to stop the vacuum cycle and seal the bag immediately.
7. **Seal Button** - Press to seal the bag under vacuuming immediately. This is to prevent fragile items from crushing.
8. **Vacuum Level Indicator** - Illuminates when working.
9. **Start Button** - Automatically begins to vacuum and seal.
10. **Power Button** - Turns machine on. After pressing this button, the LED will display sealing or marinate time. When finished, it is required to press this button before disconnecting the power supply.

FEATURES



SAFETY

- Read Owner's Manual carefully before using the machine for the first time.
- Do not use the Vacuum Sealer on wet or hot surfaces, or near a heat source
- Do not immerse machine or power cord in water or any other liquid.
- Plug Vacuum Sealer into grounded power sources only, do not use extension cord.
- To disconnect, unplug directly from power source.
- Do not disconnect by pulling on cord.
- Do not operate appliance with damaged power cord.
- Only use the Vacuum Sealer for its intended use.
- During the machine working, do not touch the vacuum lid, vacuum chamber and seal bar to avoid getting bruised, burns or damaging the machine.
- Cleaning and maintenance of the machine should not be done with children in the absence of adult care.
- When the power cord is damaged, it must be replaced by a manufacturer, or its agent, or Qualified professional maintenance personnel, in order to avoid any accidental injury.

MAINTENANCE GUIDE

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.

SETUP

**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.

If you are part of the food processing or food service industry, there is a good chance that you already know the advantages of vacuum packaging. It has been used with success for many years as a safe and cost effective method for extending shelf life and maintaining the quality of food products. If vacuum packaging is new to your home or business, you will soon wonder how you lived without it!

Whether you are a beginner or expert, there are certain basic guidelines that should always be followed in order to package foods safe to eat. Neglecting these basic guidelines can result in food spoilage, and in some cases, illness or death.

Initial Setup

- Package only fresh foods. Do not package old or rancid foods. An already bad product does not improve with vacuum packaging.
- Fresh foods (Meats, vegetables, cheeses, etc.) should be refrigerated at 34°F or below or frozen after vacuum packaging.
- Vacuum packaging removes a high percentage of air. This slows the growth of most living microorganisms, which degrade food, such as aerobic bacteria and molds. However, some forms of bacteria such as clostridium botulinum (responsible for botulism) are anaerobic and grow in the absence of oxygen.
- The foods susceptible to botulinum should be refrigerated for a short term and frozen for long-term storage. Consume immediately after heating.

Packaging Guidelines

Note: The machine is designed with a hanging bag mechanism, the bag can only be hung on the hook, therefore, it is necessary to purchase the specialized bag with the hook holes.

- Keeps food fresh 3-5 times longer than conventional storage bags.
- Several sizes available to meet your packaging needs.
- Well suited to use with many other household appliances
- Can be refrigerated, frozen or safe in the use of microwave ovens can be boiled, fully applicable with the current popular cooking style Sous-Vide.
- Pouch thickness available in standard 3mil or heavy duty 4mil.

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. Vacuum bag placement: Select the appropriate size of the vacuum bag (vacuum bag need to be with hang holes) to hold food, and then have the bag left side of the hanging hole hanging into the fixed hook, and then the right hanging hole linked to the adjustable hook, move the hanging hook and keep the bag open end straight.

When placing the vacuum bag, make sure the bag is completely placed in the vacuum chamber.

The liquid tank in the vacuum chamber is designed to prevent the bag from rupturing and prevent the liquid from flowing out.

2. After the machine is connected to a grounded outlet, the LED display shows "OFF"
3. Press the "Power" button to keep the machine in a working status.
4. Set the time: Press "Set" button to select the seal time or the marinate time (the corresponding indicator light will turn bright). After selecting the working mode, set the time with the "+" "-" key
5. Set the vacuum degree:
Press the "Vacuum Level" button to select the vacuum degree: Max(29.0 inHg); High(28.5 inHg); Medium(27.5 inHg); Low(26.0 inHg); Minimum(23.5 inHg); Adjustable (When you select Adjustable, you can use the "+" "-" key to set the required vacuum degree).
6. Vacuum - **SEAL MODE:**
 - A. When this mode is set (the Seal Time indicator light is on), press the Start button, machine will automatically enters the vacuum process, the LED display value rises from 0 to the pre-set vacuum degree.
 - B. When the vacuum process goes to the end, the machine will automatically enter the seal mode, the number on the LED display will be gradually reduced to zero from the preset seal time value.
 - C. The air goes back to the vacuum chamber, you will find the vacuum bag tightly wrapped around the product
 - D. When the machine beeps, the entire work process ends.

Vacuum - **MARINATE MODE:**

Press marinate button, (Marinate Time light on), press Start Key, machine will automatically enter the vacuum marinate cycle (every 9 minutes a cycle, could be set up to 11 cycles) until the end; During the vacuuming process, the value on the LED rises from 0 to the default vacuum value. During marinate process, the value on the LED is gradually decreased from the default vacuum value.

7. Pouch Inspection

VACUUM – check the quality of the vacuum by looking at the tightness of the pouch and the product. If you notice air pockets increase the vacuum time by 5 seconds, test again. The vacuum time could take up to 60 seconds depending on the pouch size and the volume of the product being packaged.

SEAL – Inspect the pouch seal.

Note: *A positive seal will look “clear” upon inspection. If the seal is “spotty or incomplete” increase the sealing time by 1 second. If the seal is “white or milky” decrease the seal time by 1 second. *If the vacuum bag is not placed straightly enough by the removable hook, it may lead to poor vacuum or poor sealing.*

PRODUCT INSTALLATION

Note: Please keep the vacuum machine vertical.

1. According to the positioning drawings to fix the installation hole.
2. Drill in the wall.
3. Install the expansion screw.
4. Install the fixing screw (Do not completely fit fixed screw into the expansion screw, leave 2-3mm empty space between hexagonal end and the wall)
5. Install the machine in the fixed screw to complete the installation.

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	VMC10V
Machine Size	13 $\frac{2}{3}$ "W X 9 $\frac{4}{5}$ "D X 16 $\frac{2}{7}$ "H
Chamber Dimensions	10 $\frac{2}{7}$ "W X 2"D X 12 $\frac{2}{5}$ "H
Material	Stainless Steel Body & Transparent Lid
Seal Bar	10 $\frac{1}{4}$ "
Voltage	120V
Wattage	400W
Plug Type	NEMA 5-15P
Pump Type	Dry
Pump Power	1/5 HP
Pump Life	200,000+ Cycles
Vacuum Time	20-40 Seconds
Seal Time	0-6 Seconds
Features	<ul style="list-style-type: none">• Digital Vacuum Pressure Display• Traditional Analog Pressure Gauge• Removable Seal Bar• Adjustable Vacuum And Seal Time
Certifications	ETL