

USER GUIDE

VP600

Double Chamber Vacuum Sealer



VACMASTER®

Welcome

The New VacMaster® VP600 Double Chamber Vacuum Sealer was designed to boost packaging operations without sacrificing floor space. Two 24-inch seal bars located in each vacuum chamber provides plenty of options for sealing a variety of chamber pouches to maximize your vacuum packaging operations. The optional gas flush feature allows for the addition of anaerobic gas mixture, which gives you the ability for packaging delicate items such as pasta or chips. The two commercial-grade, 1.5 hp oil pumps deliver a quick and quality vacuum in 20-30 seconds. A table height, flat deck design reduces the time loading and offloading of products. 4-inch smooth-rolling casters allow the VacMaster VP600 to be moved easily. The base is constructed of stainless steel with fully skirted access panels to promote easy sanitation.

The easy to use control panel lets you set the vacuum, seal and cool time. Bag locks on the seal bar gasket reduce bag movement during busy production cycles. The VP600 is ideal for hotels, commissaries and larger catering providers that need to package large quantities of food for events.

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

For more information, please visit us at

www.VacMasterFresh.com

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YOU MUST ADD OIL BEFORE USE!

FAILURE TO DO SO WILL DAMAGE THE PUMP!

VacMaster® VP600 has 2 oil vacuum pumps.
For shipping purposes there is no oil in the pumps.

OIL MUST BE ADDED BEFORE USE!



Adding Oil to Vacuum Pump

Turn off and unplug machine to prevent electrocution.

1. Using ARY approved oil, fill the enclosed plastic oil bottle.
2. Open the back cover.
3. Locate the **OIL FILL PLUG**.
4. Remove oil fill plug with a wrench.
5. Watching **OIL SITE GLASS**, insert end of oil bottle into hole.
6. Fill oil level between 1/2 to 3/4 of site glass.
7. Do not overfill. Overfilling can cause damage to the vacuum pump.
8. Replace and tighten **OIL FILL PLUG**.
9. Replace the back cover.

NOTE: Pump requires approximately **8 fluid ounces of oil (approx. 1 cup)**.
Use only approved VacMaster® vacuum oil.

Important Safeguards

For your safety, always follow these basic precautions:

1. Read this User's Guide carefully for operating instructions. Read all instructions in this User's Guide before use.
2. Do not use the VP600 in a corrosive or dusty environment.
3. To protect against electrical shock, do not immerse any part of the vacuum sealer, power cord, or plug in water or any other liquid.
4. Unplug the machine before cleaning or when not in use.
5. To disconnect, unplug the power cord from the electrical outlet. Do not disconnect by pulling on the cord.
6. Do not operate the VP600 if it has a damaged cord or plug.
7. Do not operate the VP600 if it malfunctions or is damaged. Contact Customer Service at 800-821-7849.
8. Use the VP600 only for its intended use.
9. The VP600 (120V appliances only) has a grounded plug. Use only a grounded electrical outlet. To reduce risk of electrical shock, do not modify the plug in any way.
10. Do not use an extension cord.
11. The power cord should not drape over a counter or tabletop, as the cord could be tripped over or pulled on unintentionally.
12. Do not place or operate near an electric or gas burner, or a heated oven.
13. Extreme caution and care must be used when sealing or handling any bags containing hot liquids.
14. Do not use outdoors.

SAVE THESE INSTRUCTIONS

Important Tips

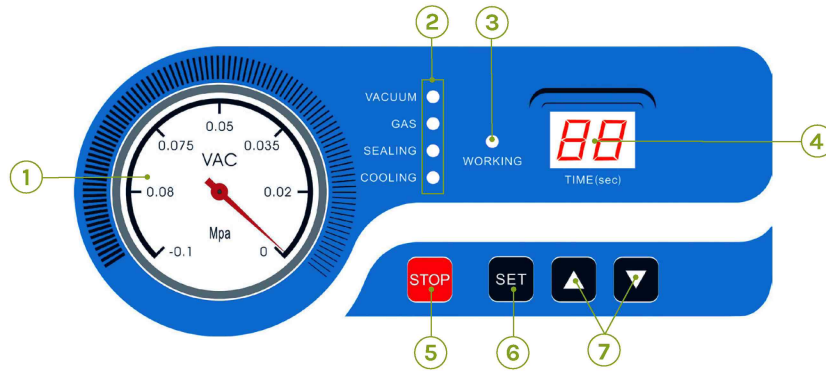
- Vacuum packaging is not a substitute for canning. All perishables still need to be refrigerated or frozen.
- Follow all food safety regulations as outlined by the FDA at www.FDA.gov
- Use only VacMaster® Vacuum Chamber Pouches and accessories.
- Some fruits and vegetables may release gases, known as 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.
- Delicate foods can be frozen prior to packaging to protect them from getting crushed by the vacuum.
- Use VacMaster® Bone Guards 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, microwavable, and suitable for sous vide cooking. When microwaving, it is important to pierce or make a small cut in the pouch.

VP600 Features



- 220 Volt, 3-phase, 30 amp (Permanent Wiring/No Converter)
- 2 - 1.5 hp commercial-grade oil pumps
- Gas Flush (optional)
- Four (4) 24" Double Wire Seal Bars (2 in each chamber)
- Bag locks on the seal bar gasket to reduce bag movement
- Maximum Chamber Bag Size: 16" x 20"
- Chamber Size: 28.5" x 21.8" x 6"
- Table height, flat deck design
- 4-inch smooth-rolling casters
- Easy to use control panel - set the vacuum, seal and cool time
- Adjustable Cycle Time: 20-99 Seconds
- Stainless steel construction with fully skirted access panels
- Weight: 580 Pounds

VP600 Control Panel



1. **Vacuum Gauge**- Indicates the vacuum level inside the chamber.
2. **Function Lights:**
 - Vacuum** - Illuminates to adjust vacuum time as well as during the vacuum process. During set up, adjust the vacuum time using the UP/DOWN Buttons.
 - Gas** - This model does not offer the gas flush option.
 - Sealing** - Illuminates to adjust vacuum time as well as during the sealing process. During set up, adjust the sealing time using the UP/DOWN Buttons.
 - Cooling** - Illuminates to adjust vacuum time as well as 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.

How to Use

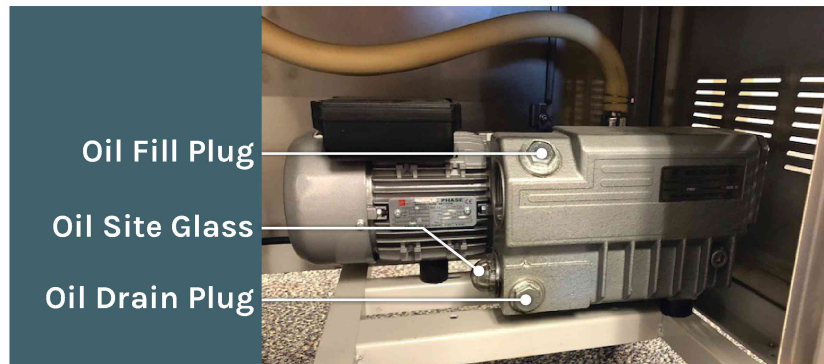
Vacuum Pump Maintenance

This machine requires periodic oil changes. Required oil change schedule:

- First oil change: after 25 hours of usage.
- Future oil changes: change oil after every 60 hours of machine usage.

Check the oil level and color frequently using the **OIL SITE GLASS**.

- Oil must remain between $\frac{1}{2}$ and $\frac{3}{4}$ in the **OIL SITE GLASS**.
- With use, the pump oil will become cloudy, dark or even "milky". Once oil becomes discolored, replace with new VacMaster® vacuum oil.



Vacuum Pump Maintenance - Changing Oil

1. Run vacuum process a couple of times to "warm up" the oil.
2. Turn off machine and unplug to prevent electrocution.
3. Locate the **OIL DRAIN & FILL PLUGS** on the side of the unit.
4. Locate **OIL DRAIN PLUG** on underneath side of vacuum pump.
5. For access and ease of draining the oil, position machine so the drain bolt is "clear" and the dirty oil can be captured.
6. Oil will flow immediately when bolt is removed. Place catch cup underneath before removing drain bolt.
7. Capture oil from pump. When oil is completely drained, replace and tighten **OIL DRAIN PLUG**. (Dispose of used oil properly)
8. Follow the "**Adding Oil to Vacuum Pump**" instructions on Page 3 of manual. DO NOT USE MACHINE UNTIL OIL HAS BEEN ADDED.

How to Use

Air Filter Maintenance

This machine has an air filter that should be changed every year and a half, unless there is some type of upset condition, ie overfill of the pump with oil, large amount of liquid getting into the chamber and into the pump, etc...

To Change the Air Filter:

1. Remove back cover from machine and locate the air filter housing on the pump (see "Figure 1" below)
2. Remove the 4 corner screws from end cap.
3. Catch the gasket and spring from behind the end cap.
4. Remove the old filter from housing.
5. Insert new filter into housing.
6. Replace the spring and gasket, making sure the gasket is still in good condition.
7. Re-attach the end cap with the 4 screws.
8. Filter re-assembly is complete.



Figure 1 - Air Filter Housing and parts

How to Use

Set Up - Powering up the VP600

1. Plug the power cord into the wall outlet.
2. Turn the power switch on - Turn the red switch from the "0" to the "1" position. The LED Screen on the control panel will illuminate showing a  symbol.
3. Machine is now on. See next section to adjust timing controls.



Power Switch shown in the "OFF" position

Set Up - Adjusting the VP600 Timing Controls

Note: All timing adjustments must be made with 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 displayed in seconds.

For initial testing, the time settings should be:

Vacuum Time - 30 seconds

Sealing Time - 2.0 seconds

Cooling Time - 3.0 seconds

To change the settings, please read the instructions for each control on Page 7.

How to Use

Set Up - Adjusting the VP600 Timing Controls

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 you require more space inside the chamber, 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 second increments until the pouch seals completely. In addition, for thinner pouches, you should decrease the seal time in 0.1 second 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.

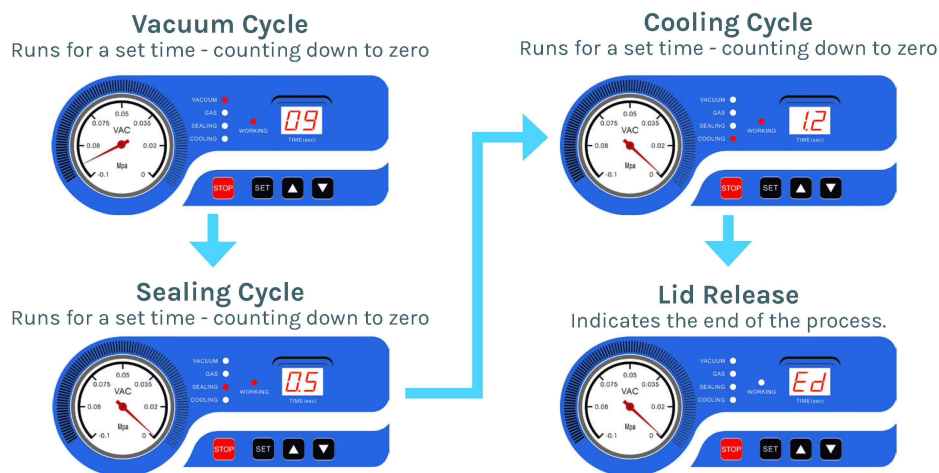
Note: The VP600 settings will always default to the most recently used settings on the machine.

TIP: To prolong the life of your seal bar, set the cooling time to twice the sealing time.

How to Use

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. Make sure that the mouth of the pouch does not exceed the length of the seal bar and make sure the entire pouch fits inside the chamber. Allow 1" to 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 10"W x 13"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.



How to Use

Gas Flush System

Products which would be damaged by high pressure must be subjected to a lower vacuum or the pressure must be counterbalanced by inflating the bag with inert gas.

The gas flush system is designed to remove the oxygen and replace it with a mixture of carbon dioxide and nitrogen to extend shelf life and provide a higher quality product to the consumer. This is beneficial when packaging items that shouldn't be compressed. This includes but is not limited to soft fruits, dried foods, chips, pasta, and pre-cooked meals. By adding a mixture of carbon dioxide and nitrogen, the food will stay fresh longer while keeping its original shape.

How to Use:

Consult your local authorized gas supplier for assistance in buying, regulating, and connecting the gas to the machine.

Gas Fill Operating Instructions:

1. Connect the required gas cylinder, (complete with regulator), to the machine by hose. The Regulator may never be set more than atmospheric pressure, approximately 12 psi.

Note: The appropriate level should be between 5 and 12 psi.

2. To add gas flush to the normal operating cycle, set the machine mode to "Gas" and follow the operating instructions on page 11.

Note: If there is no gas flush time set, there will be no gas flush in the process of sealing. To use the gas flush add increments of .1 seconds to the timer. It may take several adjustments to get the package to the desired fill level.

How to Use

4. Inspect the pouch

When the lid opens, remove and inspect the pouch.

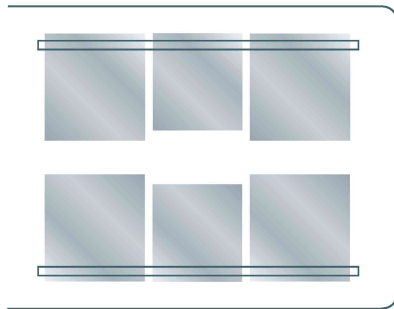
Vacuum confirmation - Check the quality of the vacuum by looking at the tightness of the pouch and the product. Look for air pockets or air leaks. If you notice that the product is not vacuum packaged tightly, then increase the vacuum time by 5 seconds and vacuum and seal again.

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.

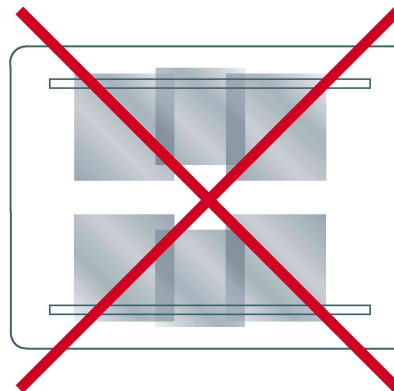
If the product is vacuumed and sealed tightly, the process is complete.

Note: Several bags can be placed simultaneously on the seal bars, as long as the seal bar is longer than the bags. If the machine has more than one seal bar, these seal bars can be used simultaneously.

Do not overlap or stack bags on the seal bars.



Yes - you can place multiple bags on the seal bars.



No - you can't overlap or stack bags on the seal bars.

Troubleshooting

VP600 will not turn on -

- Make sure the machine is properly plugged into a grounded outlet.
- Check the power cord for tears and frays. Do not use this machine if the power cord is damaged.
- Make sure the power switch is turned on. The LED screen will be illuminated when on.
- 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.

VP600 does not pull a complete vacuum with pouch -

- The vacuum time may not be set high enough. Set the vacuum time higher and vacuum again.
- 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® VP600 Chamber Vacuum Sealer".
- 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 -

- 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.
- 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.

VP600 is not sealing pouch properly -

- The seal time may not be long enough. Increase the seal time and try again.
- 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.
- 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.

If problems persist, contact customer support at
(800) 821-7849 for further assistance.

Cleaning & Storage

- 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 VP600 outside.
- DO NOT use any acetone-based or abrasive cleaners on plastic parts. Only clean with a damp cloth and mild soap.

Vacuum Packaging Guidelines

- Follow all food safety regulations as outlined at www.FDA.gov
- Vacuum packaging is NOT a substitute for canning.
- Vacuum packaging cannot reverse the deterioration of foods.
- Vacuum packaging is NOT a substitute for refrigeration or freezing.
- 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 onions should never be vacuum packaged.
- It is critical that food handling and storage are maintained at low temperatures. You can reduce the growth of microorganisms at temperatures of 34°F or less. Freezing at 0°F will not kill microorganisms, but reduces the chances of them growing. For long-term food storage, always freeze foods that have been vacuumed packaged.
 - 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.
- All perishable foods must be refrigerated or frozen.

Notes

[illegible]

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.

Register your product and get support at
www.VacMasterFresh.com/warranty.htm

VACMASTER®

A Product of

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