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preface

Dear user, please read this manual carefully before operating the equipment, proper use is very important to prevent damage to the machine and personal injury. The potential dangers during operation and maintenance of the equipment are described through symbols in this manual. The following symbols are used in the text for your reference.

acl

Safety warning: This symbol indicates a safety precaution to be taken to eliminate equipment malfunction and protect your personal safety.

Notes: This symbol represents the basic information of the equipment and methods or techniques used by the user.

The manufacturer has reviewed the contents of this manual and it can't be guaranteed that the contents are exactly the same as the actual situation due to human error. Reviews will be made periodically to make necessary corrections and update accordingly. If you have any concerns about the performance or operation of the equipment after referring to this manual, please contact your distributor prior to use.

We are not responsible for any equipment malfunction or accident caused by installation and use of failure to follow the contents of this manual. All the copyrights of this manual are owned by the company and are strictly prohibited from spreading, copying and other infringing actions. In case of any infringement, the company will retain the right to sue.

Precautions should be taken to prevent damage to equipment when removing packaging. Please check whether the delivered equipment matches what you ordered, if the delivery is incomplete or damaged, please notify the distributor immediately.







PACKAGE CONTENTS

ALLEN KEY (3mm) USE TO OPEN MACHINE TO ADD OIL

BOTTLE OF OIL ADD OIL BEFORE OPERATING

FUNNEL USE FOR OIL

IEC POWER CABLE USE TO POWER MACHINE

REPLACEMENT HEAT STRIP REPLACE HEAT STRIP IN BAR AT END OF LIFE

REPLACEMENT SEAL BAR TAPE REPLACE THE SEAL BAR TAPE AT END OF LIFE

WINE STOPPER USE TO SEAL WINES

ACCESSORY HOSE CONNECTION FOR ALL EXTERNAL ACCESSORIES

FILLER PLATES (QTY - 2) USE TO REDUCE EXCESS SPACE IN CHAMBER

3 PIECE CANISTER SET REUSABLE CANISTERS TO STORE FOOD introduction

What is it?

The Vac100 is a chamber vacuum sealer supported & perfected in Buffalo, NY. Designed to provide long-lasting food. Built to last at an affordable cost! Designed with a stainless steel body and shatterproof lid.

Vac100



Benefits of the Vac100?

The Vac100 can be used to sustain food quality and reduce waste. Save money by buying bulk. Use to seal meats, pre-cut vegetables, breads, wines, prepared meals, fruits, and more!



safety information

🛇 Vac100

INSTALLATION



When the equipment is installed, you should select a location that is not accessible to children or any person who is not operating the equipment.

- This equipment should only be used indoors.
- Do NOT spray or hose down this equipment.

• The presence of flammable gases or flammable vapors is prohibited around the equipment.

• The equipment must be used on a stable and level surface.

• The power cord must be unplugged before the equipment is transported, cleaned or moved.

• Equipment must remain upright when transported to avoid leakage and potential damage to the vacuum pump.

• Please note the safety symbols or notes pasted on the equipment.

RISKS



To avoid serious injury, unplug the machine prior to performing any service!

• When the equipment is connected to the power, it must be compatible with the rated power, frequency and voltage listed on the ID tag located on the back cover.

• Equipment must be plugged into a grounded receptacle.

• Do not use an extension cord when plugging in this equipment.

EQUIPMENT

• Check oil level in vacuum pump prior to first use and on a weekly basis.

• If any damage or oil leakage is found please contact your distributor prior to running.

• Never leave the machine unattended while operating! Disconnect power when the equipment is not in use.

• Using a damp cloth, wipe off the seal bar tape on the seal bar after each use.

• Reduce vacuum time when sealing liquids to prevent boil over and contamination to the vacuum chamber.

 Products being packaged must fit comfortably inside vacuum chamber. Under no circumstance should the lid be forced down in order to accommodate an oversized product.





START-UP PREPARATION







SETTINGS

The incorrect setting methods may affect the performance of the machine or the package integrity.



CONTROL PANEL

power button

NOTE: this button only turns the display on and off, it does not disconnect the power supply. Always unplug the machine when disconnecting power is necessary.

stop button

immediately stops the cycle and vents the lid or exits after making setting adjustments.

settings button

for changing program number or making adjustments to the vacuum, seal, and cool times.

increase button

used for making setting adjustments

decrease button

used for making setting adjustments and performs SKIP function when the machine is cycling.

pump button

for turning on vacuum pump, used for evacuating air from accessories.





SETTING ADJUSTMENTS

Press the **SETTINGS** button ((2)) once to enter the settings menu. If at any time you would like to exit the settings, press the **STOP** button ((2)).

The first screen to appear will display your program number. Press up/down to select a different program number. This machine is capable of storing 9 unique programs, PO-P8. PO comes preset with 35 seconds of vacuum and should work for most items. P1 comes preset with 50 seconds of vacuum and will provide the maximum level of vacuum. Vacuum will need to be decreased for liquid items in order to prevent boil-over or the SKIP function can be used.

Upon selecting the program you wish to edit, press the **SETTINGS** button ((())) to enter into the timer settings.

VACUUM, SEALING AND COOLING

VACUUM TIME SETTING® press up/down button to set a time of 0-99S. NOTE: 30-50 seconds is recommended for most items. Press the **SETTINGS** button (()) to save and enter into the next step.

SEALING TIME SETTINGP press up/down button to set a time of 0-3.0S. NOTE: 1.2-2.0 seconds is recommended to properly seal most bags. It is recommended that you start with a lower setting and increase until a satisfactory seal is achieved. Press the **SETTINGS** button (()) to save and enter into the next step.

COOLING TIME SETTING: press up/down button to set a time of 2-9.9S. NOTE: 2-3 seconds is recommended for most items. This is the final setting, press the **STOP** button (() to save and return to STANDBY.

🗲 Vac 100

OPERATION

Incorrect or improper methods of operation will negatively affect the machines performance.

Turn on the **POWER** button ((()), select the program number and set the time parameters. See pg. 5

Select chamber vacuum pouches with the appropriate size and material. Load the product into the bag and wipe off any contamination around the area of the bag being sealed.

Carefully lay the loaded bag into the vacuum chamber with the open end laid flat across the seal bar. It is recommended that the pouch be long enough to fully insert into the black hold-down clips. The use of these clips is not required but, in all cases, the pouch must be long enough to lay flat across the seal bar. The most common cause for packages to lose vacuum over time are due to creases and wrinkles in the seal area of the vacuum pouch. NOTE: the open end of the bag must be inside the vacuum chamber. when the lid is closed, if it hangs out of the chamber it will not be able to extract the air from the package.

Close the lid firmly to start the cycle. The lid will automatically stay down upon the start of the vacuum cycle. Upon completion of cycle the chamber will vent and the lid will release. NOTE: The lid movement on the Vac100 is designed to hold the lid in the desired position and will not spring open automatically.



🗲 Vac 100

SKIP FUNCTION

There will be times when the vacuum time setting is longer than desired for a particular item. Liquids for example will boil when under vacuum because boiling temperature decreases as pressure decreases. When vacuum sealing a liquid you'll need to monitor the item to prevent boil-over from occurring. In this situation the SKIP function is very useful.

At any time during the vacuum portion of the cycle the DECREASE button may be pressed to immediately <u>end the vacuum cycle and skip into the seal cycle.</u>

USE OF EXTERNAL EQUIPMENT

Select the program number and set the time parameters.

Open the upper cover, pressing the PUMP ① button will begin the cycle.

The vacuum chamber suction nozzle is inserted at one end of the 2 accessory hose.



The other end of the 2 accessory hose is inserted into the 3 accessory. Hold the 2 accessory hose firmly on both ends until the cycle is complete.

When this function is used, only the pump is working, the seal is deactivated to prevent risk of injury.

SHUTDOWN OPERATION

Turn off power supply on the control panel, Turn off main switch on back of unit.

Prior to storing your Vac100 for 2 weeks or more it is recommended that you run the CLEAN PUMP program. This will expel residual moisture from the pump to prevent internal rust and corrosion. See pg. 8



😪-Vac 100

VACUUM PUMP CLEANING PROGRAM

The greatest harm to a vacuum pump is moisture. Air that is evacuated from the chamber, travels through the vacuum pump, and then pushed out the exhaust. Moisture in the form of vapor and airborne pollutants enter the vacuum pump and accumulate over time. The oil in the vacuum pump helps prevent rust and corrosion of the internal components but when the pump sits, moisture separates from the oil and can corrode the internals. Factors that will cause the oil to degrade include; humid ambient air, sealing items containing liquids, cold working environment, and long term storage. Other than frequent oil changes the next best way to expel moisture from the vacuum pump is to run the CLEAN PUMP program. We recommend this program be run once per week if the machine is operated on a regular basis. Prior to storing your Vac100 for 2 weeks or more we recommend this program be run three consecutive times.

To perform the CLEAN PUMP program, press the **SETTINGS** button ((()) and change the program number to P9. NOTE: P9 is hard programmed and unable to be changed.

Close the lid to start the cycle at which time the 300 second timer will begin to count down. Upon completion of cycle the chamber will vent and the lid will be released.

OIL CHANGE

The quality of the oil will directly affect the performance and service life of the vacuum pump. It is recommended that the first oil change occur at 150 hours or 3 months of usage. Every future change should occur at 500 hours or every 6 months, whichever comes first. NOTE: If the machine is used in a humid environment or if the products being packaged contain a high moisture content then more frequent oil changes are recommended.





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general information

MAINTENANCE

Vac 100

• Only those familiar with the operation of this equipment or professional maintenance personnel may conduct the maintenance.

• Power must be disconnected prior to performing any form of service to this equipment.

• Only original equipped parts should be used when maintaining this equipment. Some standard parts are allowed (e.g. screws, etc.).

• It is forbidden to use acid, alkaline or other corrosive solutions to clean the glass vacuum chamber cover or chamber surfaces.

•It is forbidden to use abrasive pads or sharp tools when cleaning the glass vacuum chamber cover.

PRODUCT SPECIFICATIONS



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PRODUCT DIMENSIONS



general information



<hr/>Vac100



COMMON FAILURES AND TROUBLESHOOTING METHODS

Vac100

FAULT	REASONS	CORRECTIVE ACTION
Machine won't turn on	No power supplied to machine	Check the connection of power supply cable
	Main power switch is turned off	Check the red switch on back of machine
	None of the above	Contact your distributor
Poor vacuum, packages are loose	Vacuum time set too low	Increase vacuum time (refer to pg. 5)
	Rubber lid gasket is damaged	Replace gasket
	Vacuum pump oil is low	Add oil to pump (refer to pg. 8-9)
	None of the above	Contact your distributor
Poor heat seal on packages	Seal time is set too low to too high	Adjust seal time (refer to pg. 5)
	The upper seal cushion is damaged	Replace seal cushion
	The seal heating wire is damaged or broken	Replace wire and seal bar tape
	Seal bar is not lifting	Seal cylinders may need replacement, contact your distributor to confirm
	None of the above	Contact your distributor
Cycle won't start when lid is closed	Cycle start switch is damaged or defective	Start switch may need replacement, contact your distributor to confirm
Seal contamination when sealing liquids	Vacuum time set too high resulting in boil over	Reduce vacuum time setting (refer to pg. 5)
	None of the above	Contact your distributor

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WARRANTY

The warranty on this machine is active for 12 months after the date of purchase. If you experience any issues please contact your distributor to determine the correct course of action.

*** REFER TO THE INCLUDED LIMITED WARRANTY PAGE***

PACKING LIST

NAME	PART #	QTY
filler plate	100-09	2
IEC power cable	100-75	1
accessory hose	100-05	1
3-piece canister set	100-03	1
owner's manual	N/A	1 сору

SPARE PARTS

NAME	PART #	QTY
heat strip	100-17	1
seal bar tape (12")	100-16	1
vacuum oil	100-08	1



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other



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IMG	NAME	PART #
e le	3-Gallon Chamber Accessory	100-07
14130 14130	3-Piece Canister Set	100-03
0	Accessory Hose	100-05
	Accessory Hose for using FoodSaver Brand Accessories	100-06
	Wine Stopper	100-04
	Circular Filler Plate	100-09C

REPLACEMENT PARTS

IMG	NAME	PART #
	Vacuum Pump Oil	100-08
Q	Lid Chamber Gasket	100-10
	Seal Bar Assembly	100-15



other

Vac100

	REPLACEMENT PARTS		
IMG	NAME	PART #	
	Seal Bar Assembly RETORT	100-15R	
0	Heat Strip	100-17	
	Seal Bar Tape (12")	100-16	
-	Seal Cushion Strip	100-19	
	Lid Spring Assembly Set	100-42	
**	Seal Bar Lift Piston (Left & Right)	100-25	
	Valve Assembly	100-38	
	Vacuum Pump VSV-4	100-30	
1	Cycle Start Switch	100-58	
	Pump Exhaust Filter	100-32	
	Controls	100-52	

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