



Vac100

owner's manual EN V3.1

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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.



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

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.



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!

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

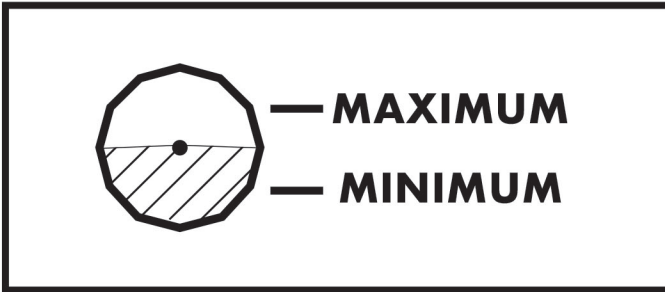


The following actions must be taken before running!

LOCATION SELECTION

- *The equipment must be installed on a solid and flat surface.*
- *The surface should be non-slip to minimize the risks associated with the movement of equipment.*
- *This machine cannot be installed in hazardous areas.*

OIL LEVEL EXAMINATION



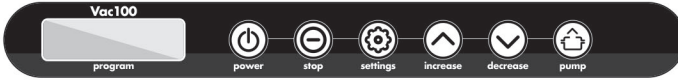
• *Checking the oil level of vacuum pump. The sight glass may be viewed through the cut-outs in the machine located on the left side panel.*

• *If the oil level is low, add the appropriate vacuum oil (REFERENCE PART# 100-08 in the "REPLACEMENT PARTS" section) must be non-detergent, the use of motor oil is strictly prohibited. Contact your distributor if you have any questions.*

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.



PROGRAM ADJUSTMENTS

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


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, P0-P8. P0 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 SETTING: 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.

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 chamber when the lid is closed, if it hangs out of the chamber it will not be able to extract 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.

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 end the vacuum cycle and skip into the seal cycle.

USE OF EXTERNAL EQUIPMENT

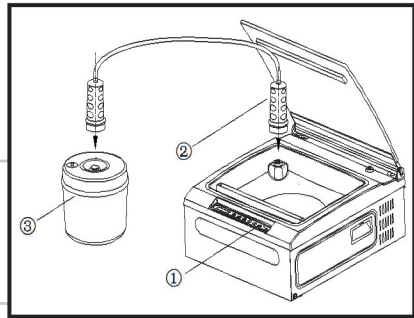
Select the program number and set the time parameters.

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

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

The other end of the  accessory hose is inserted into the  accessory. Hold the  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

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.

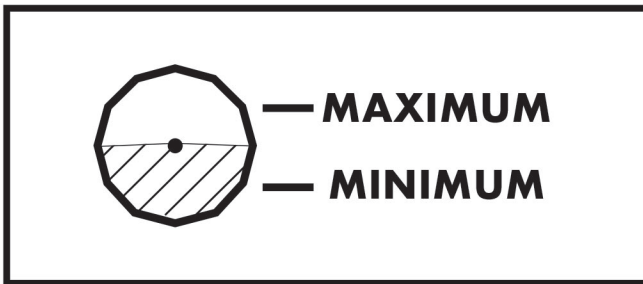
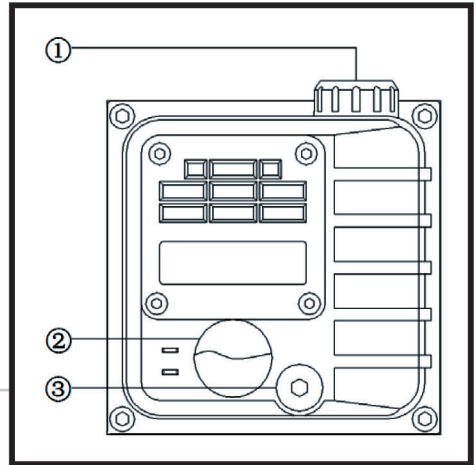
OIL CHANGE

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.

OIL CHANGE

(CONT.)

- Run a 300 second cycle (**CLEANUP** program P9) to lower oil viscosity.
- Unplug machine from wall outlet.
- Remove the three lower screws along the backside of the machine.
- Grab handles on chamber and lift until the hinge locks into place.
- Using a suitable container to collect the oil, remove the oil drain screw **3**.
CAUTION: OIL WILL BE HOT!
- After the oil has drained, reinstall the oil drain screw. **3**
- To refill, twist off the fill cap. **1**
- Add oil and fill to the appropriate level on sight glass. **2**
- Re-install the fill plug. **1**
- Run a cycle and check oil level. Top off if necessary.



MAINTENANCE

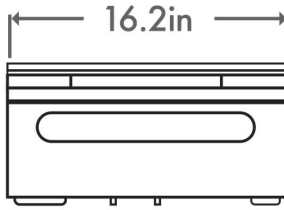
- Only those familiar with the operation of this equipment or professional maintenance personnel may conduct the maintenance.
- Power must be disconnected prior to performing any form of service to this equipment.
- Only original equipped parts should be used when maintaining this equipment. Some standard 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

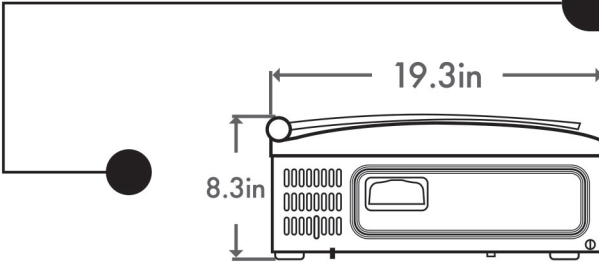
Model	Vac100
Voltage	110V/60HZ
Amps	5 Amps
Gas extraction rate	4m ³ /h \geq 0.09Mpa
Vacuum oil	ISOVG 22
Oil Capacity	0.137 Quarts
Machine weight	52 lbs
Vacuum chamber size	13.8" x 12" x 4.3"
Sealing bar length	12.3"
Distance from seal bar to back of chamber	9.8"
Overall dimension (W,D,H)	16.2" x 19.3" x 8.3"

PRODUCT DIMENSIONS

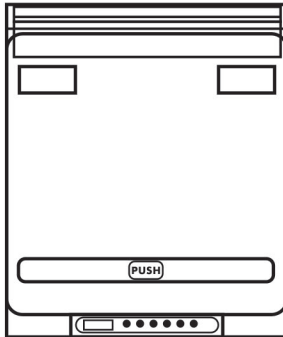
FRONT VIEW



SIDE VIEW



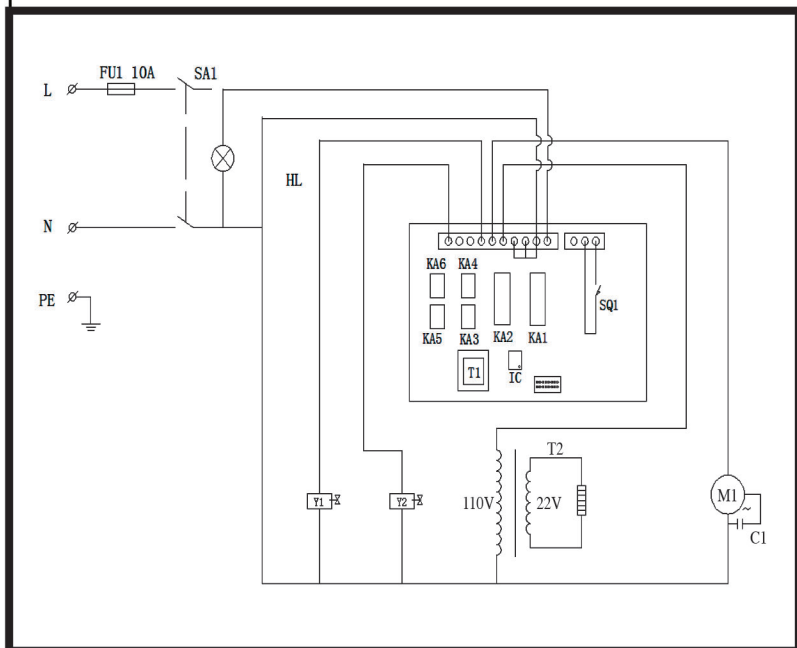
AERIAL VIEW



ELECTRICAL DIAGRAM



To avoid serious injury, unplug the machine prior to performing any service! Only those familiar with the operation of this equipment or professional maintenance personnel may conduct the maintenance.



COMMON FAILURES AND TROUBLESHOOTING METHODS

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 or too high	Adjust seal time (refer to pg. 5)
	The upper seal cushion is damaged	Replace seal cushion
	The heat strip 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

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
<i>filler plate</i>	<i>100-09</i>	2
<i>IEC power cable</i>	<i>100-75</i>	1
<i>accessory hose</i>	<i>100-05</i>	1
<i>owner's manual</i>	<i>N/A</i>	1 copy

SPARE PARTS







NAME	PART #	QTY
<i>heat strip</i>	<i>100-17</i>	1
<i>seal bar tape (12")</i>	<i>100-16</i>	1
<i>vacuum pump oil</i>	<i>starter bottle</i>	1

5.4 DISTRIBUTOR CONTACT INFO:




ACCESSORIES

For instant access to our online shop, **scan the QR code.**














IMG	NAME	PART #
	Vac100 Chamber Accessory (3 GALLON)	100-07
	3-Piece Vacuum Canister Set	100-03
	Vac100 Cover	100-05
	Foodsaver Conversion Hose	100-06
	Wine Stopper Accessory	100-04
	Circular Filler Plate	100-09C

REPLACEMENT PARTS

IMG	NAME	PART #
	VacOil - 1 Qt (Vacuum Pump Oil)	100-08
	Lid Chamber Gasket	100-10
	Seal Bar Assembly	100-15

REPLACEMENT PARTS

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

FREQUENTLY ASKED QUESTIONS

Q: How often should I change the oil?

A: The initial oil change should occur after 3 months, or 150 hours of usage. Every subsequent oil change should occur every 6 months or 500 hours of usage. NOTE: if operating in a humid environment or when packaging high moisture products on a regular basis, then more frequent oil changes are recommended.

Q: When should I replace the vacuum pump exhaust filter?

A: Once a year. (Annually)

Q: What is the CLEANUP PUMP program and how often should I run it?

A: The CLEANUP PUMP program is simply a 300 second vacuum cycle. The purpose of this program is to bring the vacuum pump to maximum operating temperature. This will heat the oil above 212 °F and boil off any moisture that accumulated within the vacuum pump.


As a general guideline it's recommend that this program be run once per week. If you're going to store your Vac100 for 2 weeks or more then run three times consecutively prior to storing.

PRO TIP: Inspecting the vacuum pump oil will help determine if this program needs to be run. Clear oil with a yellow tint is perfectly normal. Immediately following operation, it's normal to observe air bubbles in the oil sight glass. Inspect the oil after the machine has had time to sit for 3-5 minutes. Oil that appears cloudy or milky is an indication of moisture in your oil. Run the CLEANUP PUMP program 3 times consecutively and reinspect. If oil appearance does not improve then change oil.

Q: Why do my soups, marinades, and sauces boil when vacuum sealed?

A: Most people know that water boils at 212 °F at sea level but did you know that water boils at 203 °F in Denver due to their elevation and thus lower atmospheric pressure? When air is removed from the Vac100 chamber, pressure is decreased, and therefore the boiling temperature will also decrease. The more air that's removed the lower the boiling temperature will be.

PRO TIP #1: Pre-chill your soups, marinades, and sauces, this will allow for more air to be removed before boiling occurs.

PRO TIP #2: If your product starts to boil over, simply hit the DECREASE button () to perform the SKIP function. This will immediately end the vacuum and seal off the bag.

Q: What is the largest chamber vacuum pouch I can use in the Vac100?

A: 12" x 14"

FREQUENTLY ASKED QUESTIONS

Q: What does “MPa” next to the vacuum indicator stand for?

A: MPa is the abbreviation for megapascals, which is a metric unit for measuring pressure. We test every Vac100 with a calibrated vacuum gauge to ensure every machine reaches optimal pressure. The maximum MPa reading displayed will vary based on your elevation because the vacuum sensor compares pressure inside the chamber to that outside the chamber. At sea level a maximum reading of 0.100 is to be expected. However, at higher elevations the maximum achievable reading may be 0.099 or less.

Q: Why are the buttons on my control panel not reacting when pressed? Why does the settings button react differently?

A: First off, we test every machine to ensure proper functionality of the control panels prior to leaving our USA based facility. The Vac100 uses a touch sensitive control panel and for some users it may take some time to feel comfortable with how these buttons react to your touch. Simply lay your finger flat over the button, there is no need to hold this position or apply pressure. Each button will react upon contact with the exception of the “SETTINGS” button. The “SETTINGS” button responds upon release of your finger, this function is normal.

Please contact your authorized distributor if you feel your machine is not functioning as it should.

Q: It’s my first time running using the Vac100 and it’s not working; the pump turns on but the lid doesn’t stay down?

A: All chamber type vacuum sealers work on a similar principle. To run a cycle, press down firmly on the “PUSH” label, this will compress the seal around the perimeter of the chamber. The vacuum pump will turn on automatically upon closure, this produces negative pressure inside the chamber, which in turn will suck down and hold the lid shut. Upon completion a valve will open to allow air back into the chamber and release the lid.

Q: My unit makes a loud “BAM” or “THUMP” sound during operation. Is this normal?

A: Yes, this is normal. What you are hearing is the seal bar lift pistons engaging the seal bar assembly against the seal cushion strip. This provides the pressure needed to apply a high-quality heat seal to the vacuum pouches.

Q: Do I need to use oxygen absorbers in pair with the Vac100?

A: The Vac100 is capable of removing 99.8% of the air inside the chamber, this eliminates the need for oxygen absorbers. PRO TIP: Set the vacuum time to 50 seconds or more to remove the maximum amount of air.