



VST Series

owner's manual EN V1.0



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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.

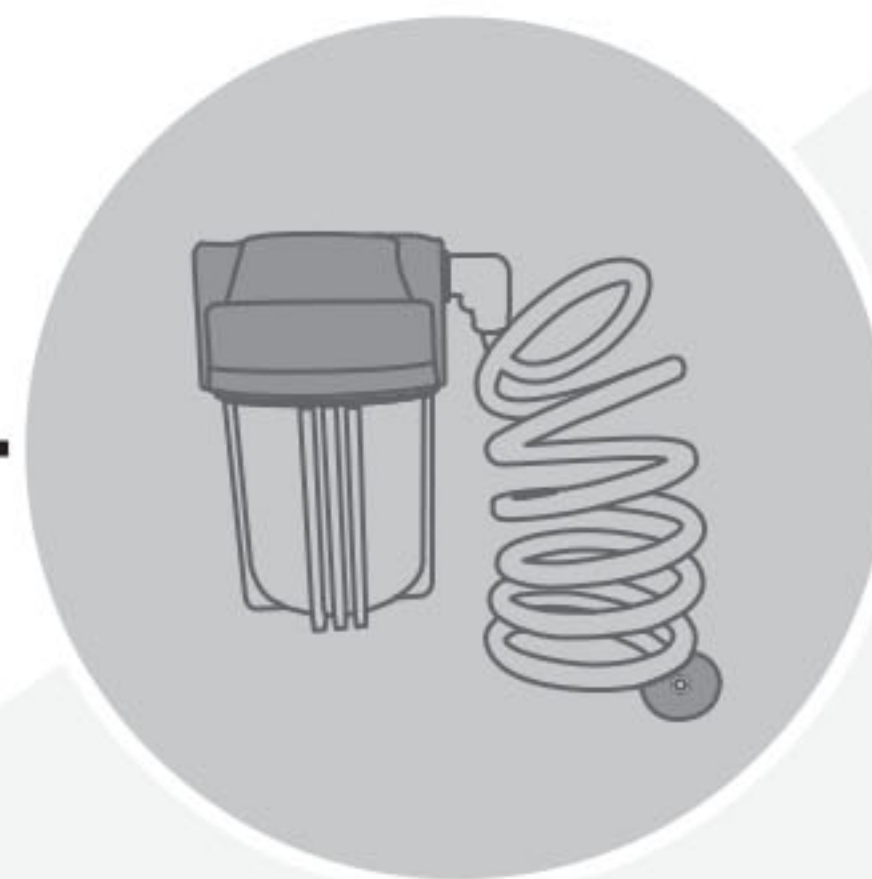


PACKAGE CONTENTS



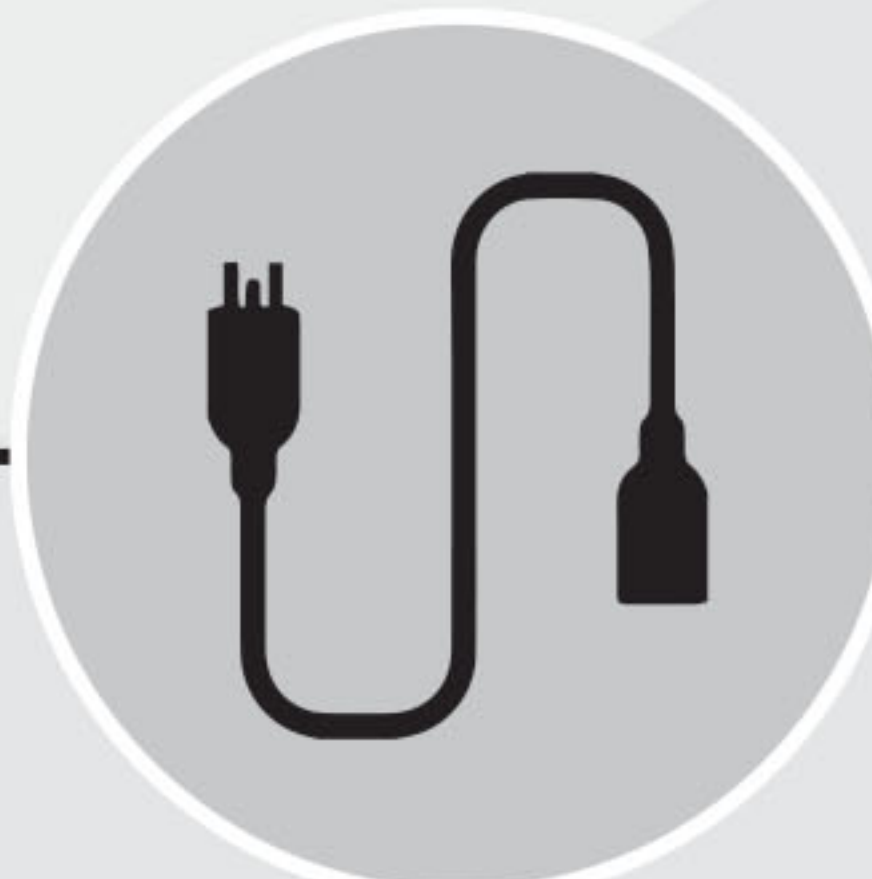
BOTTLE OF OIL

CHECK OIL LEVEL BEFORE OPERATING



LIQUID COLLECTION RESERVOIR

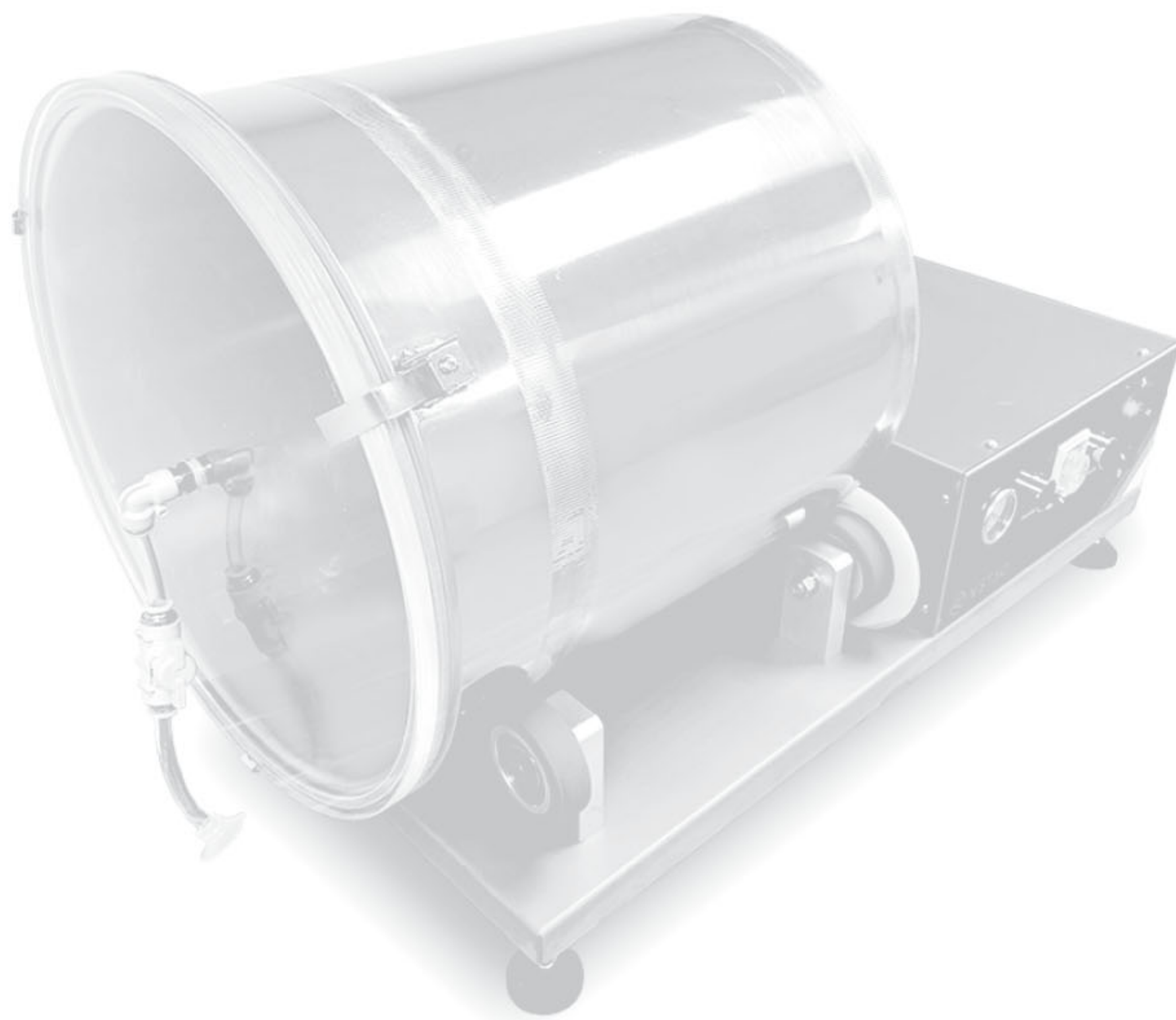
PREVENTS LIQUIDS FROM ENTERING THE VACUUM PUMP



IEC POWER CABLE

USE TO POWER MACHINE

uses and features of the **VST Series**



The VacSeries VST25 and VST50 is your ultimate solution for commercial-grade marination efficiency! Crafted with a robust stainless steel body, this powerhouse ensures unparalleled durability. Its oil-lubricated vacuum pump guarantees optimal air withdrawal, while the spacious 25 or 50 lbs drum provides ample room for your marinating needs.

Unlock the secret to expedited marination with precision and finesse. From beef to chicken, experience a transformation in flavor and texture like never before. Witness higher output and reduced marination times, allowing you to elevate your culinary creations with ease.



INSTALLATION



The VST25 and VST50 are powered by an IEC cable that must be properly connected prior to machine operation. Only connect to a properly grounded, 3-prong, 120 volt power supply.

- *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.*
- *Do not fill drum beyond half full to avoid product from entering the vacuum system.*
- *Monitor machine when evacuating air from the drum. To avoid damaging the vacuum pump, do not exceed the boiling point of your liquid marinade.*

START-UP PREPARATION

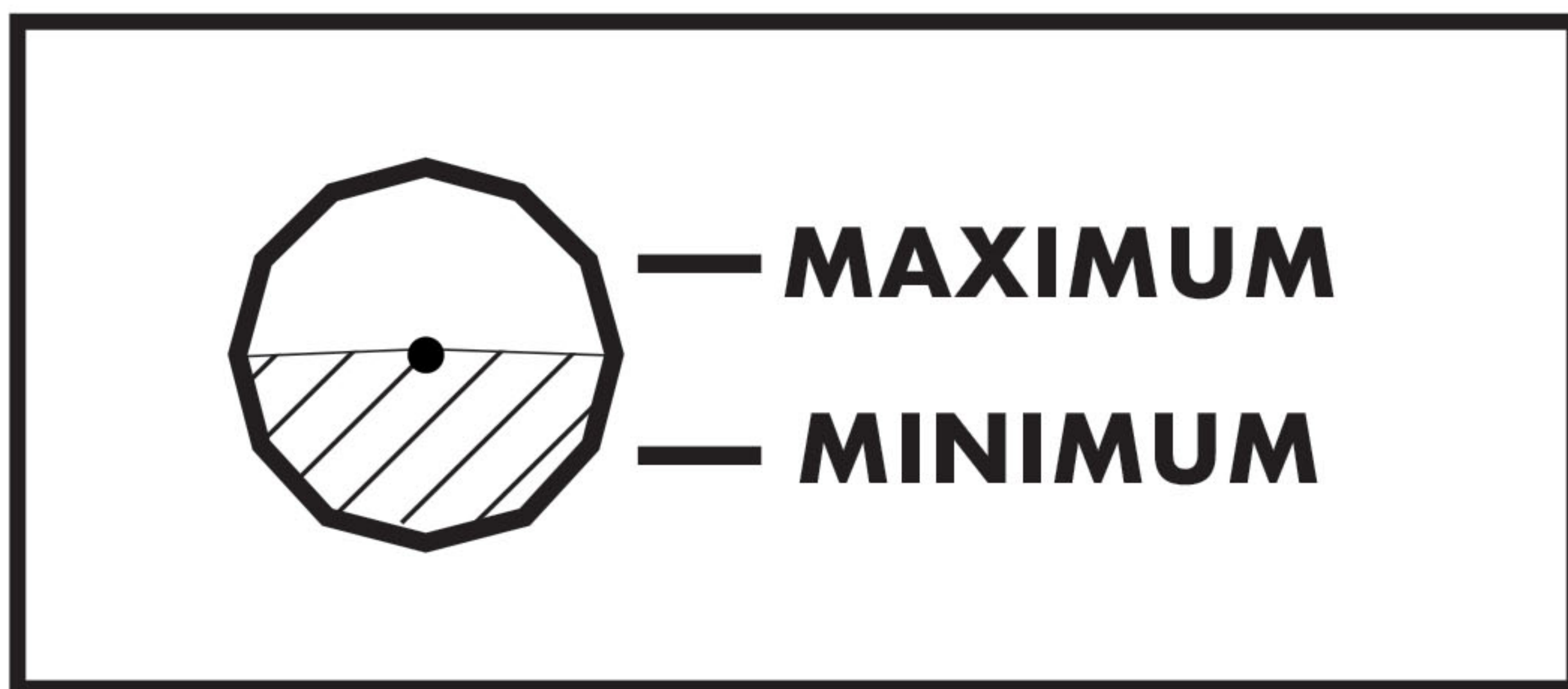


The following actions must be taken before running!

- The machine must be placed on a stable and level surface. The environment should be clean and dry with a room temperature of 50°F – 85°F.
- Install the liquid collection reservoir
- Insert the clear hose into the push-to-connect style fitting. Hose will insert $\frac{3}{4}$ " when properly installed.
- Align the slotted holes with the screws located on the side of your unit. Push the assembly downward to lock in place.

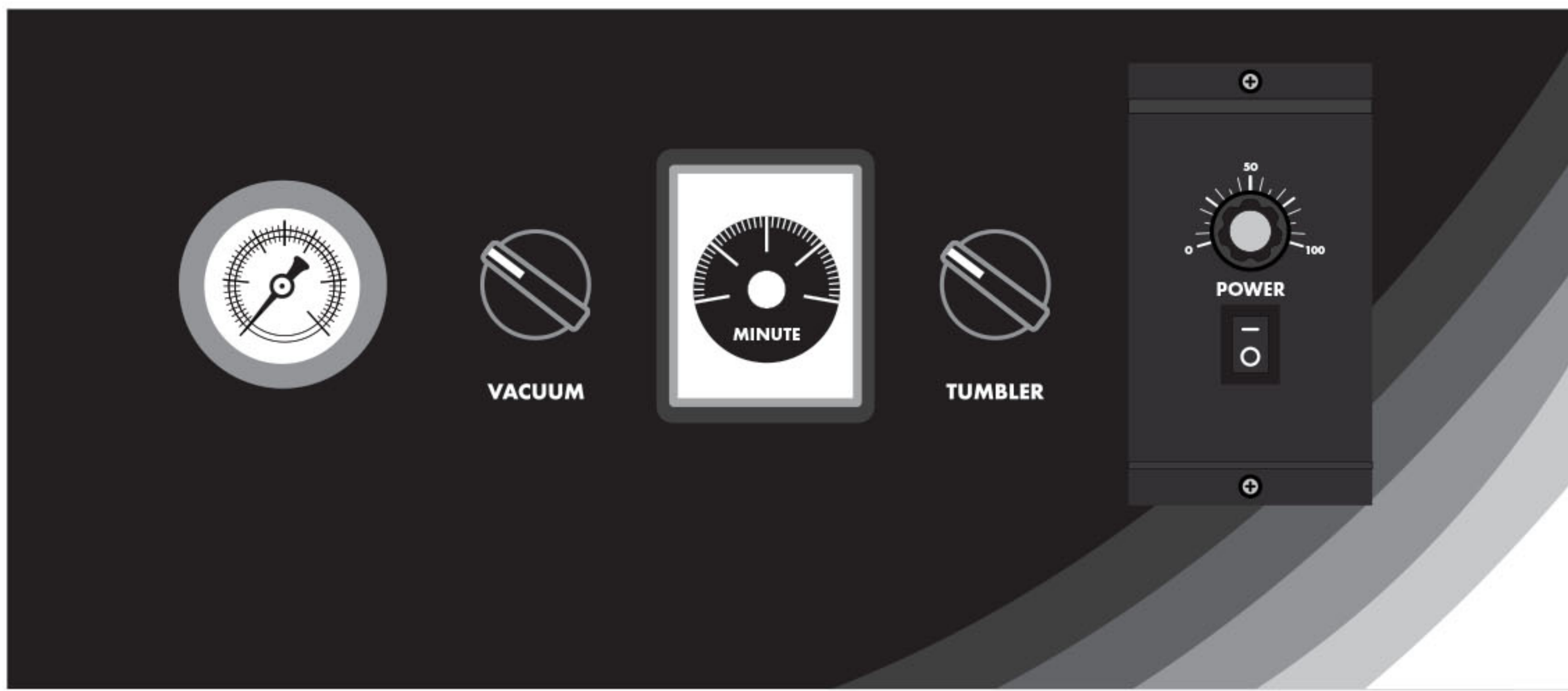


OIL LEVEL EXAMINATION



- Check the oil level of vacuum pump prior to running. The oil level can be viewed through the clear viewing window located on the back panel.
- If the oil level is low, add the appropriate vacuum oil (REFERENCE PART# #22-Q) must be non-detergent, the use of motor oil is strictly prohibited. Contact your distributor if you have any questions.

CONTROLS



CONTROL PANEL



Vacuum Gauge

use to measure the quantity of air removed



Vacuum Switch

manually turns the vacuum pump on/off



Tumble Timer

adjustable timer, 0-40 min range



Tumble Switch

turn on to start the tumbling cycle, turn off to reset the tumbling timer



Speed Controller

adjust knob to increase/decrease rotation speed



Power Switch

Turns off the drive motor without resetting the tumble timer. Under normal operation this switch should be always left on

OPERATION

● Clean and sanitize the drum prior to first use

● Loading

Remove lid from drum and place on a clean surface

Check thumb screws for baffles to ensure they are tight

Carefully load product and marinade. Do not exceed 50lbs of combined weight or 50% volume capacity.

Install lid by centering on drum and secure with the lid retention latches.

● Pulling vacuum

Check valve on lid to make sure it's in the open position.

Turn on vacuum switch and press the vacuum cups together for 5-10 seconds so enough vacuum is generated that they stay together without holding.

Monitor vacuum gauge and close valve on lid once the desired amount of vacuum has been achieved. For most applications 0.6-0.8 bar is recommended.

Upon closing valve, turn off vacuum pump and separate vacuum cups.

● Tumbling

Carefully place drum on machine wheels.

Set the Tumble Timer to the desired time.

Run test batches to determine the ideal tumble time for each product, 20 minutes is a good starting point.

Turn on the Tumble Switch at which time the drum will start rotating and the timer will countdown internally. Please note: the timer dial does not count down, this function is performed internally.

Adjust the Speed Controller to the desired speed. Lower speeds are recommended for delicate proteins.

If at any time the Tumble Switch is turned off, the Tumble Timer will reset in preparation for the next cycle.

● Unloading

Remove the drum from the machine and set on a flat surface.

Open the valve on lid to release the vacuum.

Release latches and remove lid.

Unload product.

CLEANING

Lid

Wash lid with mild soap and water.

Gasket can be wiped clean and occasionally removed to perform a thorough cleaning.

Open valve on lid and flush with mild soap and water.

Ensure lid is dry prior to next use.

Drum

Loosen thumb screws and remove baffles.

Clean baffles and drum with mild soap and water or a disinfectant approved for stainless steel.

Liquid collection reservoir and hose

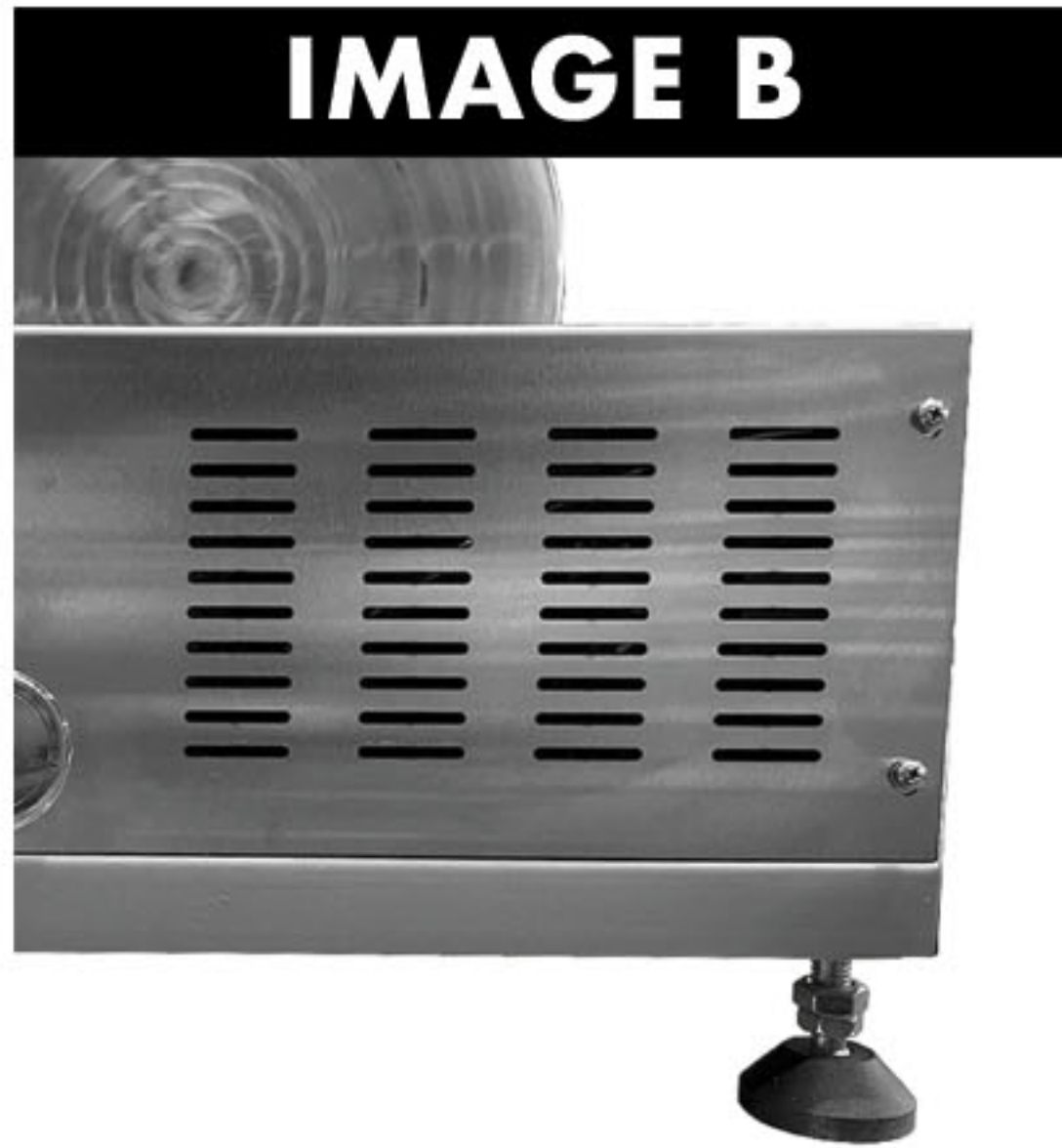
Remove the clear plastic reservoir by unthreading it from its holder.

Clean reservoir with mild soap and water.

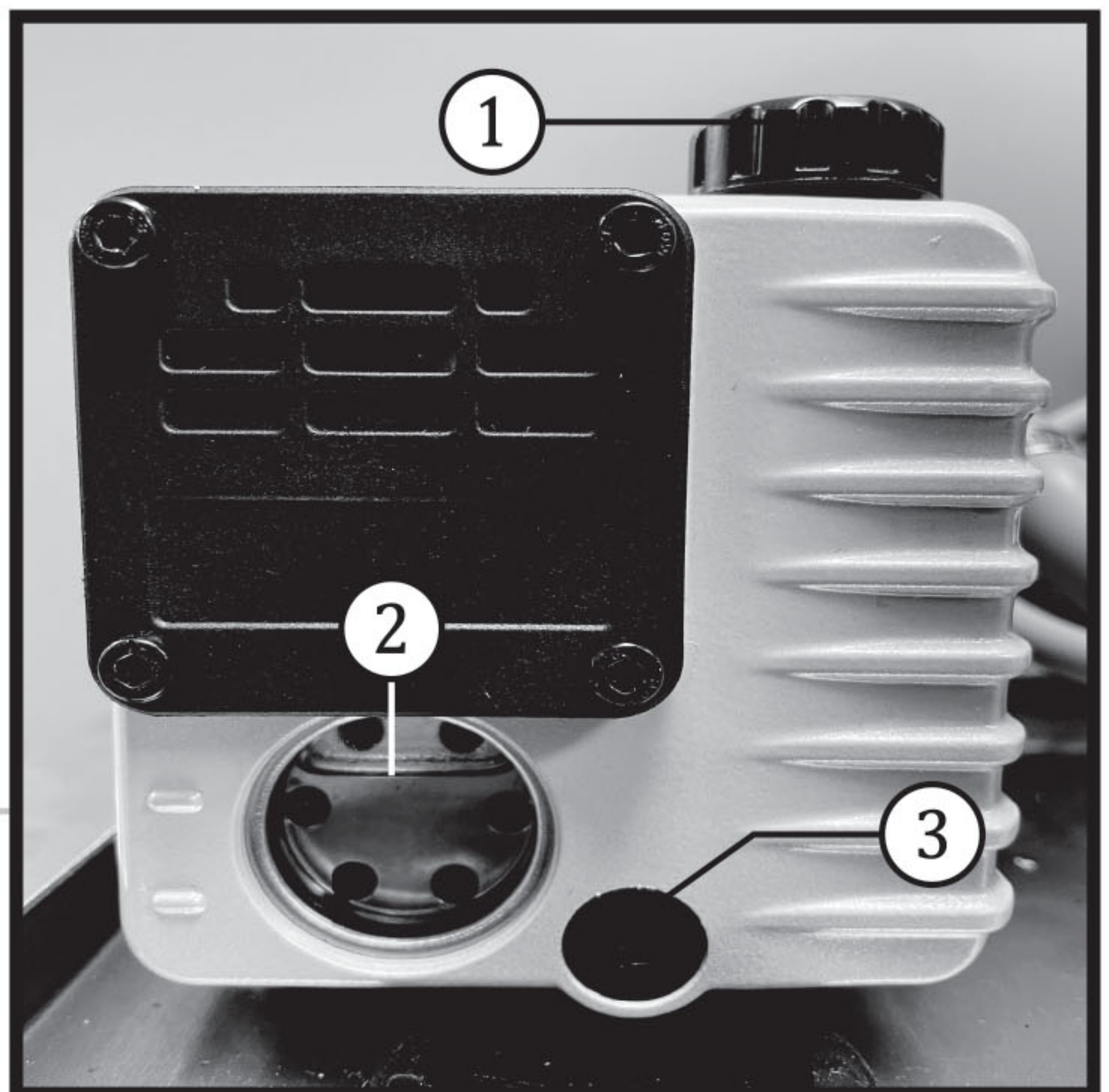
Vacuum line between drum and reservoir can be disconnected from reservoir and flushed out if contaminated.

Hand-dry or allow time to air-dry prior to next use.

OIL CHANGE



- Perform the following to warm up the oil prior to draining. Close valve on lid, turn on vacuum switch, connect vacuum cups and allow to run for 5 minutes.
- Unplug machine from wall outlet.
- *To access the pump, remove all 12 screws on the rear panel. The first four are located on top (IMAGE A), the second set on the rear panel (IMAGE B+C), and the third set are near the back-side of the drum (IMAGE A).*
- 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.



OIL CHANGE (CONT.)

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: Due to the nature of vacuum tumbling, the risk of moisture entering the vacuum pump is high. For this reason, more frequent inspection and replacement of the oil may be necessary.

MAINTENANCE

- Regularly check the vacuum pump oil level and fill if less than 1/2 full. Refer to pg. 7.
- First oil change should be performed after 150 hours of operation, after that every 500 working hours please change the oil. Exhaust filter should be replaced once every year.
- Inspect acrylic lid for cracks or chips that will affect the integrity. Replace if necessary.
- Rotate idler and drive wheels to check for binding or excessive drag.

PRODUCT SPECIFICATIONS

Model	VST25	VST50
Voltage	110V/60HZ/1 PH	110V/60HZ/1 PH
Amps	5 Amps	5 Amps
Gas extraction rate	4m ³ /h ≥-0.09Mpa	4m ³ /h ≥-0.09Mpa
Vacuum oil type	ISOVG 22	ISOVG 22
Oil Capacity	0.137 Quarts	0.137 Quarts
Machine weight	84 lbs	92 lbs
Overall Dimensions (W,D,H)	30" x 18" x 17"	30" x 18" x 22"

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 *****

SUPPORT



**Quick Access to
VacSeries
Support Center**

SPECIFICATION SHEETS | MANUALS | MORE

5.4 DISTRIBUTOR CONTACT INFO:

Placeholder for distributor contact information.

