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Operator's Manual

VACUUM PACKING MACHINE WITH DUAL 16" SEALING BARS

SAFETY PRECAUTIONS

To ensure safe operation, read the following statements and understand their meaning. This manual contains safety precautions which are explained below. Please read carefully.

WARNING

Warning is used to indicate the presence of a hazard that will or can cause severe personal injury or death.

CAUTION

Caution is used to indicate the presence of a hazard that will or can cause minor or major personal injury if the caution is ignored.

NOTICE is used to note information that is important but not hazard-related.

These precautions should be followed at all times. Failure to follow these precautions could result in injury to yourself and others.

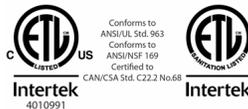
- Unplug when not in use.
- Keep unit and power cord away from open flames, electric burners or excessive heat.
- Do not operate unattended.
- Do not operate if unit has been damaged or is malfunctioning in any way.



FUNCTION AND PURPOSE

This unit is intended to vacuum seal food products in a commercial kitchen environment. It is not intended for household, industrial or laboratory use.

Item	Model	Description	Voltage	HZ	Amps	Plug
40833	VP16	Vacuum Packaging Machine with Dual 16" Sealing Bars	120	60	13	5-20P



Thank you for purchasing this Vollrath Vacuum Packing machine. Before operating the equipment, read and familiarize yourself with the following operating and safety instructions. **SAVE THESE INSTRUCTIONS FOR FUTURE REFERENCE.** Save the original box and packaging. Use this packaging to ship the equipment if repairs are needed.

CLEARANCE REQUIREMENTS

The minimum clearance is 6 inches (15 cm) on all sides of the machine and 30 inches (76.2 cm) inches above the machine.

Ambient temperature must be between 41-86 °F (5-30 °C). Never locate the machine near a heat source. This can damage the lid.

INSTALLATION

1. Remove all packing material and tape, as well as any protective plastic from the equipment.
2. Clean any glue residue left by the plastic or tape.
3. Place the vacuum packing machine on a flat, level surface.
4. Check the oil gauge window on the side of the machine. Verify the oil level is between the minimum and maximum fill lines.

NOTICE: Using the machine without oil or insufficient oil will damage the machine and void the warranty.

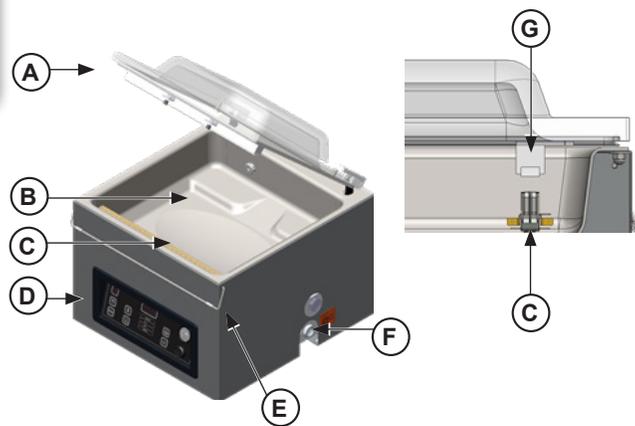
5. Plug the power cord into a grounded electrical outlet that matches the nameplate rated voltage.

NOTICE: Using a voltage other than the nameplate rated voltage will cause damage to the unit. Incorrect voltage, modification to the power cord or electrical components can damage the unit and will void the warranty.

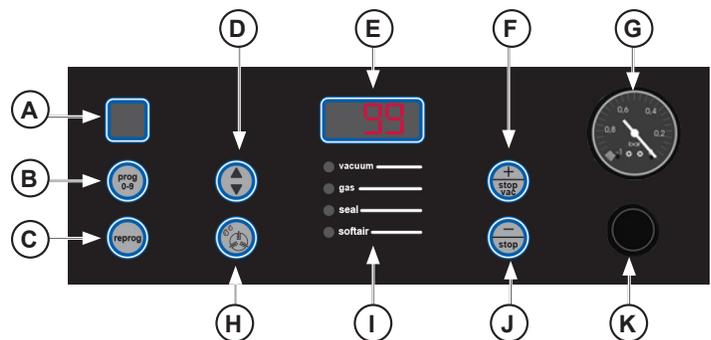
6. Run the Pump Conditioning program. See "Pump Conditioning Program" on page 6.

OVERVIEW

ENGLISH



- (A) Lid
- (B) Chamber
- (C) Seal Bar
- (D) Control Panel
- (E) Lid Retainer
- (F) Oil Inspection Window
- (G) Seal Pad



- (A) Program Display
- (B) Program Button
- (C) Reprogram Button
- (D) Function Select Button
- (E) Function Display
- (F) Increase Value / Cycle Stop Button
- (G) Vacuum Gauge
- (H) Pump Conditioning Program Button
- (I) Function LEDs
- (J) Decrease Value / Vacuum Stop Button
- (K) On/Off Button

OPERATION

	CAUTION
	Burn Hazard. Sealing bar may become hot after repeated use.
Do not touch the sealing bar.	

NOTICE:

Never pack products that can be damaged by vacuum packaging.

To reduce condensation and corrosion risk for the pump, cool products before packing.

Special instructions apply for packing liquid products. See “Edit Programs” on page 4.

The machine is designed for a maximum use of 5 hours per day.

This machine is not designed for continuous use. Allow 15 seconds between packing cycles.

Do NOT exceed a vacuum time of 60 seconds.

If the machine has been in use for one hour, stop the machine and allow it to cool to ambient temperature.

Do NOT tilt the machine. Tilting could enable oil to flow out of the pump and cause damage to the machine.

TURN ON THE MACHINE

1. Press the power button. The function display shows codes for the software revision. For example:



2. If the machine has not been used for a while, run the Pump Conditioning Program. See “Pump Conditioning Program” on page 6.

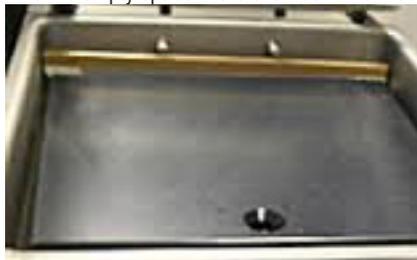
PLACE THE PRODUCT IN THE CHAMBER

If packing a liquid or moist products, see important information under “Packing Liquid Products” on page 5.

1. Place food product in a vacuum sealing bag that fits completely within the chamber.
2. Place the bag in the chamber with the open end over the sealing bar. Make sure the bag is smooth, without wrinkles or folds.



3. For small products, place one or more insert plates under the product. This fills empty space in the chamber which reduces the cycle time.



4. Multiple vacuum bags can be placed over the sealing bars. Do NOT overlap vacuum bags. One of the seal bars can be removed to accommodate large bags.

SELECT A PROGRAM

Press the program button until the desired program number is shown in the program display.

Function	Program									
	0	1	2	3	4	5	6	7	8	9
Vacuum Pressure %	99	90	99	99	99	80	90	50	90	60
Vacuum Plus (seconds) Extends the vacuum cycle to enable air trapped in the product to escape the bag.	15	OFF	15	10	10	OFF	OFF	OFF	OFF	OFF
H2O Liquid Sensor Control Detects the boiling point, stops the vacuum and advances to the next step to produce a better quality product and save the pump from taking on liquids.	OFF	ON	OFF							
Sealing (seconds)	2.5	2.5	2.5	2.5	2.5	2.5	2.5	2.5	2.5	2.5
Soft-Air (seconds) Gently forms the bag to protect delicate products or prevent damage to the bag from sharp edges on product.	3	3	2	2	2	OFF	OFF	2	OFF	OFF

ENGLISH

RUN THE PROGRAM

1. Close the lid. Do NOT use the lid retainer. The cycle automatically starts.
2. The lid opens when the cycle is complete.
3. Remove the packed product.
4. Wait 15 seconds before packing another product.

STOPPING A CYCLE

The machine can be stopped before a packing cycle is complete.



Stops the vacuum function and continues to next function.



Stops and cancels the program.

EDIT PROGRAMS

1. Select a program to edit.

Programs 1 through 9 can be customized. Program 0 cannot be changed.

Press until the number of the program to be edited is shown in the program display. For example:



2. Reprogram.

Press to edit the program. The program number begins to flash.



3. Select a function to edit.

Vacuum Pressure Percentage	Vacuum Time	H2O Liquid Sensor Control
<ol style="list-style-type: none"> Press until the Vacuum LED illuminates. Press or to set a vacuum pressure. <ul style="list-style-type: none"> Recommended minimum is 50%. To use Vacuum Plus, Vacuum Pressure must be set to 99%. Press to confirm the setting. To edit the Vacuum Plus function, continue with the steps for Vacuum Plus. <p>Vacuum Plus</p> <ol style="list-style-type: none"> Turn on Vacuum Plus. Press until the Vacuum LED illuminates and the function display shows: Set the time. Press or to set the number of seconds. A red dot indicates Vacuum Plus is active. Press to confirm the setting. 	<ol style="list-style-type: none"> Press until the Vacuum LED illuminates. Press to reduce the vacuum pressure to OFF. Press once to enter Vacuum Time function. The Vacuum LED remains illuminated. The function display shows: Press or to set the number of seconds. A red dot indicates Vacuum Time is active. Press to confirm the setting. 	<ol style="list-style-type: none"> Turn on H2O Liquid Sensor Control. Press to turn the function on or off. When H2O is turned on the function display shows: To edit the H2O Plus function, continue with the steps for H2O Plus. <p>H2O Plus</p> <ol style="list-style-type: none"> Turn on H2O Plus. Press until the Vacuum LED illuminates and the function display shows: Press or to set the time, in tenths of a second. Press to confirm the setting. A red dot after H2O indicates H2O Plus is active.

4. Edit another function in the current program.

Press .

5. Save changes and exit the current program.

Press .

Sealing Time	Soft-Air Time
<ol style="list-style-type: none"> 1. Press  until the Seal LED is illuminated. 2. Press  or  to set the number of seconds. <ul style="list-style-type: none"> • 2.0 to 2.5 seconds recommended for most bags. 3. Press  to confirm the setting. 	<ol style="list-style-type: none"> 1. Press  until the Soft -Air LED is illuminated. 2. Press  or  to set the number of seconds. 3. Press  to confirm the setting.

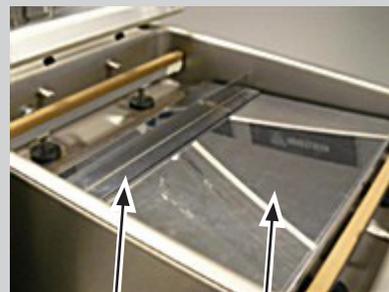
PACKING LIQUID PRODUCTS

Special care needs to be taken when vacuum packing liquid or moist products.

- Cool foods before packing. Hot food quickly reaches the boiling point, which can lead to an insufficient seal.

NOTICE: Hot products create condensation which can damage the pump.

- Use the included incline plate and magnetic bars to position the bag so the liquid is below the sealing bar.



Magnetic bar Incline plate

- Use a program that includes the H2O Liquid Sensor Control function. This will prevent the product from boiling.

NOTICE: Boiling will increase the amount of moisture that enters the pump, which can lead to corrosion.

- Run the Pump Conditioning Program at the end of the work day.

DAILY CLEANING

	WARNING Electrical Shock Hazard. Keep water and other liquids from entering the inside of the unit. Liquid inside the unit could cause an electrical shock.
	Do not spray water or cleaning products. Liquid could contact the electrical components and cause a short circuit or an electrical shock.

NOTICE: Do NOT tilt the machine. Tilting could enable oil to flow out of the pump and cause damage to the machine.

NOTICE: If the machine will be idle for more than one month, the oil should be drained from the pump. Moisture in the oil could corrode the pump.

Run the Pump Conditioning Program at the end of the work day.

Clean the exterior and interior

1. Unplug the machine. Allow it to cool.
2. Wipe the vacuum chamber, lid, sealing bar, silicone holder and exterior with a clean damp cloth.
3. Do not use abrasive materials, scratching cleansers or scouring pad to clean the unit. These can damage the finish.
4. Thoroughly wipe off any mild soap or chemical cleaners. Residue could corrode the surface of the machine.

MAINTENANCE

NOTICE: Do NOT tilt the machine. Tilting could enable oil to flow out of the pump and cause damage to the machine.

The following maintenance schedule is only a guideline. Actual maintenance needs will vary depending on machine use. Inspect your machine regularly.

Interval	Procedure
Weekly	Check the oil by viewing the Oil Inspection Window
	Inspect the seal bar for wear
	Inspect the seal pad under the lid for wear
	Inspect the lid gasket and lid
Every six months	Replace the oil in the vacuum pump. Contact Vollrath Technical Services.
	Replace the sealing wires and Teflon® tape
	Replace the seal pad under the lid
	Replace the lid gasket
Yearly	Inspect the oil exhaust filter. Contact Vollrath Technical Services.
Every four years	Replace the lid, gas springs and seal cylinder membranes. Contact Vollrath Technical Services.

PUMP CONDITIONING PROGRAM

The Pump Conditioning Program removes any moisture that may have accumulated in the pump. During the program, the pump and oil reach operating temperature, which evaporates any moisture in the pump.

1. Press the Pump Conditioning Program button
2. The function display shows
3. Close the lid.
4. The program starts. Moving dots appear on the function display.
5. The program runs for approximately 15 minutes. Do not interrupt the program. If the program is interrupted, it must be run again to ensure completion.

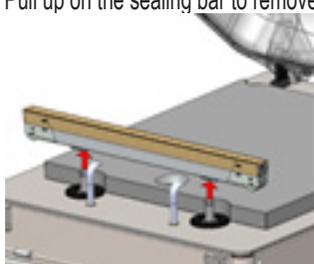
REPLACE THE SEALING WIRES AND TEFLON® TAPE

Check the sealing bar for damage. Replace the Teflon tape or sealing wires if the seal quality is no longer sufficient or if the Teflon tape or seal wires are worn.

Tools Needed:

- Phillips screwdriver
- Tensioning tool or pliers
- Scissors
- Lint-free cleaning cloth
- Replacement Teflon tape
- Replacement sealing wire

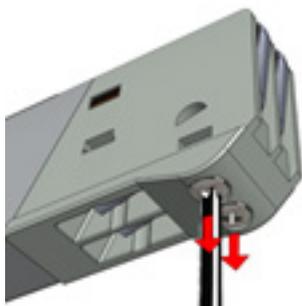
1. Pull up on the sealing bar to remove it from the machine.



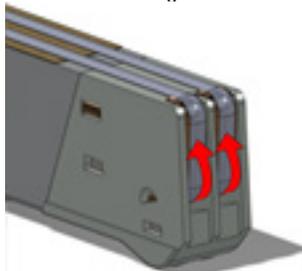
2. Remove the Teflon tape that protects the sealing wires.



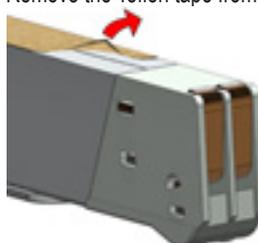
3. Remove the screws on the bottom side of the seal bar.



4. Remove the sealing wires.



5. Remove the Teflon tape from the sealing bar.



6. Clean the sealing bar with a lint-free cloth.
7. Cut a piece of replacement Teflon tape to the same length as the sealing bar.
8. Apply the replacement tape to the sealing bar.
9. Cut new sealing wires to the length of the sealing bar, plus about 6 inches (15 cm).
10. Attach one wire to one side of the seal bar by tightening the screw.



11. Pull the wire across the sealing bar straight and tight.
12. Attach it by tightening the screw.
13. Repeat steps 10 through 12 for the second wire.
14. Trim the wires.
15. Cut a piece of Teflon tape the same length of the sealing bar, plus about 2 inches (5 cm).
16. Apply the tape smoothly over the sealing wires on the sealing bar.
17. Trim the tape.
18. Place the sealing bar back in the machine. Verify that the sealing bar is properly snapped into the holder.

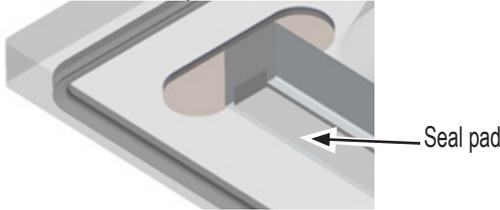
REPLACE THE SEAL PAD

Inspect the seal pad for roughness. Replace if areas of the silicone appear rough.

Tools Needed:

- Replacement seal pad
- Scissors

1. Remove the worn seal pad from the holder.



2. Cut a new piece of seal pad the same length as the old one. A pad that is too short or too long will cause sealing problems.
3. Place the new pad in the holder. Ensure that the pad is completely and evenly placed in the groove.
4. Place the new piece in the silicone holder. Ensure that the silicone rubber is completely and evenly placed in the groove.

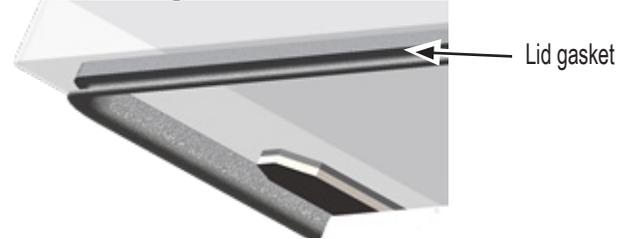
REPLACE THE LID GASKET

The lid gasket ensures that the vacuum chamber is completely sealed during the packing cycle. This is essential to achieve a maximum vacuum. The lid gasket wears due to the extreme pressure differences and must be replaced regularly.

Tools Needed:

- Replacement gasket
- Scissors

1. Remove the worn gasket.



2. Cut a new piece of gasket slightly longer than the old one. Position the new gasket so the lip faces downward and outward.
3. Press the gasket into the slot evenly.
4. Trim the gasket so the ends come tightly together to prevent leakage. The ends must be cut off straight. If the lid gasket is too short or too long, it can cause problems when closing the lid or leakage may occur.

TROUBLESHOOTING

Problem	It Might Be Caused By	Course of Action
The control panel does not illuminate.	The machine is not connected to an electrical outlet.	Connect the machine to the power supply.
	The main fuse is burned out. The circuit board fuse is burned out.	Contact Vollrath Technical Services.
The control panel is on but there is no activity after closing the lid.	The lid micro switch may need to be adjusted. The control transformer fuse is burned out.	Contact Vollrath Technical Services.
The lid does not open automatically.	The gas spring is damaged.	Contact Vollrath Technical Services.
F1 in display	The lid micro switch may need adjusting. The pump may require technical services.	Contact Vollrath Technical Services.
F2 in display	The printed circuit board or liquid control sensor has malfunctioned.	Contact Vollrath Technical Services.
-- in display	The lid may have not opened correctly.	Check the lid.
	The machine use has reached a scheduled oil change.	Contact Vollrath Technical Services.
Final vacuum is not sufficient.	The set vacuum time is too short.	Extend the vacuum time.
	There is too little oil in the vacuum pump.	Contact Vollrath Technical Services.
	The extraction hole at the back of the vacuum chamber is partially covered by the vacuum bag during extraction.	Place the vacuum bag closer to the sealing bar.
	The lid gasket is worn.	Replace the lid gasket.
	The oil is contaminated.	Contact Vollrath Technical Services.
The machine extracts air too slowly.	The oil exhaust filter is saturated.	Contact Vollrath Technical Services.
	The pump's extraction filter is blocked.	Contact Vollrath Technical Services.
Vacuum bag is not sealed correctly.	The vacuum bag is being placed incorrectly on the sealing bar.	Place the vacuum bag smoothly on the sealing bar and within the chamber.
	The sealing time is too long or too short.	Adjust the sealing time longer or shorter.
	The silicone pad under the lid is damaged or worn.	Replace the silicone pad.
	The Teflon tape is damaged.	Replace the Teflon tape.
	The vacuum bag opening is not clean.	Clean the vacuum bag's opening.

SERVICE AND REPAIR

There are no user serviceable parts within this appliance. To avoid serious injury or damage, never attempt to repair the unit or replace a damaged power cord yourself. Do not send units directly to The Vollrath Company LLC. Please contact Vollrath Technical Service from the list below.

VOLLRATH Technical Service • 1-800-628-0832 • Email: techservicereps@vollrathco.com

When contacting Vollrath Technical Service, please be ready with the item number, model number (if applicable), serial number, and proof of purchase showing the date the unit was purchased.

WARRANTY STATEMENT FOR THE VOLLRATH Co. L.L.C.

The Vacuum Packing Machine with Dual 16" Sealing Bars has a 2 year warranty.

This warranty does not apply to products purchased for personal, family or household use, and The Vollrath Company LLC does not offer a written warranty to purchasers for such uses.

The Vollrath Company LLC warrants the products it manufactures or distributes against defects in materials and workmanship for a period of one year, except as specifically described in our full warranty statement. In all cases, the warranty runs from the date of the end user's original purchase date found on the receipt. Any damages from improper use, abuse, modification or damage resulting from improper packaging during return shipment for warranty repair will not be covered under warranty.

For complete warranty information, product registration and new product announcement, visit www.vollrath.com.



www.vollrath.com

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