



Operator's Manual

VACUUM PACKING MACHINE WITH 12" SEALING BAR

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
40831	VP12	Vacuum Packing Machine with 12" Sealing Bar	120	60	8.5	NEMA 5-15P



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.



Installation

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.

- 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 pack machine on a flat, level surface.
- Check the oil gauge window at the back of the machine. Verify the oil level is between the minimum and maximum fill lines.

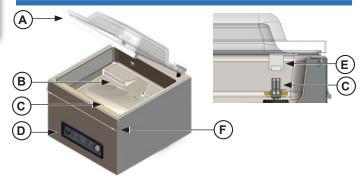
NOTICE: Running the machine without oil or insufficient oil will damage the machine and void the warranty.

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.

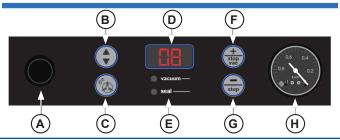
Run the Pump Conditioning program. See "Pump Conditioning program" on page 4 in this manual.

OVERVIEW



- (A) Lid Seals the chamber during the vacuum cycle
- Chamber Products are placed in the chamber with the opening of the vacuum seal bag laid over the seal bar
- (C) Seal Bar Seals the vacuum bag
- (D) Control Panel Selects and programs functions
- (E) Seal Pad Provides counter-pressure on the sealing bar
- (F) Lid Retainer Holds lid closed when machine is not in use.

CONTROL PANEL



- (A) On/Off Button Turns the machine On and Off.
- (B) Function Select Button Selects vacuum or seal functions.
- © Oil Cleaning Program Button Activates the pump cleaning program.
- Display Shows the current value of the active function during the program cycle or the set value of the selected function when the machine is idle
- Function LEDs The LED for the function illuminates when the function is active during the program cycle or when the function is selected in the programming mode.
- F Increase Time / Vacuum Stop Button During a packing cycle, stops the current function and continues to the next step in the program. In programming mode, increases the time of the selected function.
- G Decrease Time / Stop Button During a packing cycle, interrupts all functions and cancels the cycle. In programming mode, decreases the time of the selected function.
- (H) Vacuum Gauge Shows the pressure value in the vacuum chamber. A value of -1 bar is the equivalent of 99% vacuum.

OPERATION



A CAUTION

Burn Hazard.

Sealing bar may become hot after repeated use.

Do not touch the sealing bar when placing vacuum bags in the chamber

NOTICE: Never pack products that can be damaged by vacuum packaging.

Avoid packing warm products to reduce condensation and corrosion risks for the pump.

Special instructions apply for packing liquid products. See "Packing Liquid Products" on page 3.

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.

The machine must be moved or transported in an upright position. The machine may NOT be tilted because this can cause damage to the pump.

1. Press the power button to turn on the machine. The 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 4.
- 3. Place food product in a vacuum sealing bag.

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4. Place the bag in the chamber.



 If the product is small, use the included insert plates to reduce empty space in the chamber. This will reduce the cycle time.



- Position the bag so the open end is placed over the sealing bar.
- The bag should NOT extend outside the chamber.
- The vacuum bag must be placed over the sealing bar without any folds.
- Multiple vacuum bags can be placed over the sealing bar if the sealing bar is longer than the opening of the vacuum bags. Do NOT overlap vacuum bags.
- 6. Set the vacuum and seal times.
- 7. Close the lid. Do not use the lid retainer. The cycle automatically starts.
- 8. The lid opens automatically when the cycle is complete.
- 9. Remove the packed product.
- 10. Wait 15 seconds before packing another product.

STOPPING THE MACHINE

To stop the vacuum step and move to seal step, press

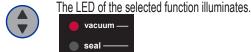


To stop and cancel the entire cycle, press



SETT THE VACUUM OR SEAL TIME

Press the Function Select button to select Vacuum or Seal.



2. Press the + or - button to set the time.



Press and release changes the time by 1 second.

Press and hold changes the time in 1 second increments for the first 5 seconds, then by 10 second increments.



- Recommended maximum vacuum time is 60 seconds.
- Recommended maximum seal time is 2 seconds.

PACKING LIQUID PRODUCTS

Special care must be taken when packing liquids.

 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.

2. Watch the vacuum process through the clear lid.

3. Press the button as soon as bubbles appear in the product. This will stop the vacuum and start the seal step.

NOTICE: Do not let products boil. Boiling will increase the amount of moisture that enters the pump, which can lead to corrosion.

4. Run the Pump Conditioning Program at the end of the work day. See "Pump Conditioning program" on page 4.

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: The machine must be moved in an upright position. 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.

DAILY

Run the Pump Conditioning Program

Run the Pump Conditioning Program. See "Pump Conditioning program" on page 4.

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 souring pad to clean the unit. These can damage the finish.
- Thoroughly wipe off any mild soap or chemical cleaners. Residue could corrode the surface of the unit.



MAINTENANCE



MARNING

Electrical Shock Hazard.Unplug unit before servicing.

NOTICE: All maintenance must be performed by a qualified service technician.

NOTICE: The machine must be moved in an upright position. 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 button



- 2. The display shows
- Close the lid.
- 4. The program starts. Moving dots appear on the display.
- 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.

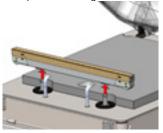
REPLACE THE SEALING WIRES AND TEFLON® TAPE

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

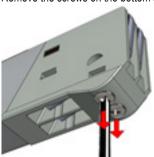
1. Pull up on the sealing bar to remove it from the machine.



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



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



Remove the sealing wires.



5. Remove the Teflon tape from the sealing bar.



- 6. Clean the sealing bar with a lint-free cloth.
- Cut a piece of replacement Teflon tape to the same length as the sealing bar.
- 8. Apply the replacement tape to the sealing bar.
- Cut new sealing wires to the length of the sealing bar, plus about 6 inches (15 cm).

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10. Attach one wire to one side of the seal bar by tightening the screw.



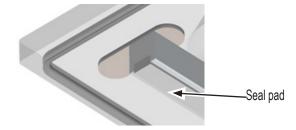
- 11. Pull the wire across the sealing bar straight and tight.
- 12. Attach it by tightening the screw.
- 13. Repeat steps 10 through 12 for the second wire.
- 14. Trim the wires.
- 15. Cut a piece of Teflon tape the same length of the sealing bar, plus about 2 inches (5 cm).
- 16. Apply the tape smoothly 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 pad for roughness. Replace if areas of the pad are rough.

Tools Needed:

- Replacement seal pad
- Scissors
- 1. Remove the worn pad from the holder.



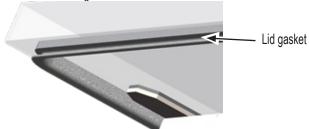
- 3. Cut a new piece of seal pad the same length as the old one. A pad that is too short or too long will cause sealing problems.
- 4. Place the new pad in the holder. Ensure that the pad is completely and evenly placed in the groove.

REPLACE THE LID GASKET

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

Tools Needed:

- Replacement gasket
- Scissors
- Remove the worn gasket.



- 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.	Contact Vollrath Technical Services.
	The circuit board fuse is burned out.	
The control panel is on but there is no activity after closing the lid.	The lid micro switch may need to be adjusted.	Contact Vollrath Technical Services.
activity after closing the lid.	The control transformer fuse is burned out.	
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.	Contact Vollrath Technical Services.
	The pump may require technical services.	
– – in display	The lid may have not opened correctly.	Check the lid.

Problem	It Might Be Caused By	Course of Action	
OIL	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 oil exhaust filter is saturated.	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 neatly and smoothly on the sealing bar. Ensure that the opening of the bag is always within the vacuum chamber.	
	The sealing time is too long or too short.	Adjust the sealing time longer or shorter.	
	The seal pad under the lid is damaged or worn.	Replace the seal 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 12" Sealing Bar 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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