

VACMASTER[®]

VP320



User's Manual

Models:
VP320 (110V)
VP320EU (220-240V)

Register your product and get support at www.VacMasterFresh.com

Welcome!

Thank you for purchasing the VacMaster® VP320 Chamber Vacuum Sealer. You are about to use the most reliable tabletop vacuum sealer for your business. It is designed as a commercial-grade vacuum packaging system and can be used for a wide variety of products. This vacuum sealer, powered by a strong, durable 1.5 HP pump, will meet the demand of medium to high volume commercial and food service operations. With the VP320 you can extend food life, maintain food quality, reduce freezer burn and reduce food waste and costs.

The VP320 uses commercial technology, allowing a much higher level of vacuum to be achieved. You can package any product, whether it is a liquid or solid, and give it a longer shelf life. Marinated vegetables and meats are packaged quickly with ease, and no mess. Customizable vacuum and seal methods give you a variety of packaging options. The seal timer is adjustable and the vacuum cycle time can be adjusted for different package amounts and consistencies. The machine also has a "Stop" option, which will immediately start the seal process. Simply place the pouch to be sealed inside the chamber and close the lid. This activates the vacuum pump and the vacuum and sealing process begins! First, the air is removed from the entire chamber and the vacuum pouch. Once the preset vacuum level is achieved, the pouch is sealed. Upon completion of the sealing cycle, the air flows back into the chamber and the lid opens automatically.

This machine features a spacious stainless steel chamber large enough to handle a 16" x 20" pouch, as well as a domed lid for increased overall chamber height of 7". The seal bar is easy to remove, requiring no tools, which makes cleaning and maintenance simple and fast. The VP320 will keep your business or restaurant running smoothly with little interruption to operation. This machine can handle almost any vacuum packaging task. It is perfect for portion control, storing soups and sauces, private label products, or sous vide cooking.

For your safety and protection, carefully read and follow this guide.

SAVE THESE INSTRUCTIONS

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Register Your VacMaster®

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www.vacmasterfresh.com/product-registration

VP320 Features



1 Seal Pad

2 Lid Gasket

3 Vacuum Chamber

4 Filler Plates - (not shown) Used to occupy space in the chamber. The plates allow for faster vacuum. When more space is occupied, there is less air to be removed from the chamber.

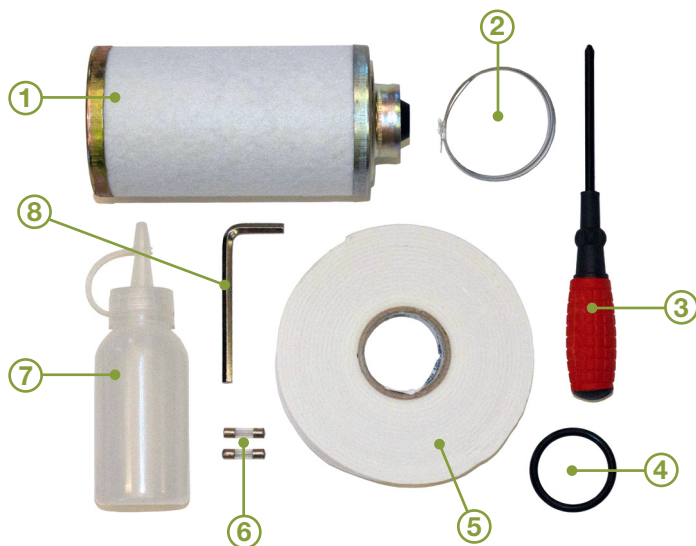
5 Seal Bar (not shown)

6 Lid Lock - This feature is used to keep the lid closed while the machine is in storage. DO NOT USE while the machine is operating.

7 Control Panel

VP320 Maintenance Kit

Included with your machine purchase is a VP320 Maintenance Kit that will help you with setting up and maintaining the machine.



- 1 Exhaust Filter (extra)** - See page 12 for Maintenance Instructions
- 2 Seal Wire** - Extra wire for the seal bars
- 3 Phillips Screwdriver**
- 4 Filter O-Ring**
- 5 Double-Sided Foam Tape** - Used if top seal pad falls off the lid
- 6 Fuses (x2)** - Replacements for the Control Transformer
- 7 Small Oil Bottle** - Used to transfer oil into the VP320
- 8 Allen Wrench** - Used to take out/tighten the Lid Screws
- 9 Oil** (not shown)

Important Safeguards

For your safety, always follow these basic precautions when using a VacMaster® VP320 Chamber Vacuum Sealer:

- Read all instructions in this User's Manual before use.
- Do not use the VP320 near a heat source or on a wet or hot surface.
- To protect against electrical shock, do not immerse any part of the vacuum sealer plug or power cord in water or any other liquid.
- Unplug the machine before cleaning or when not in use.
- To disconnect, unplug the power cord from the electrical outlet. Do not disconnect by pulling on the cord.
- Do not operate the VP320 if it has a damaged cord or plug.
- Do not operate the VP320 if it malfunctions or is damaged. Contact Customer Service at 800-821-7849.
- Use the VP320 only for its intended use.
- Closely supervise children when using any electrical appliance. Do not allow the VP320 to be used as a toy.
- The VP320 (120V appliances only) has a grounded plug. Use only a grounded electrical outlet. To reduce risk of electrical shock, do not modify the plug in any way.
- Do not use an extension cord.
- The power cord should not drape over a counter or tabletop, as the cord could be tripped over or pulled on unintentionally.
- Do not place or operate near an electric/gas burner or a heated oven.
- Extreme caution and care must be used when sealing or handling any pouches containing hot liquids.

Set Up - Adding Oil



IMPORTANT: Oil must be added to machine prior to use. Make sure the VP320 is turned OFF and unplugged before adding oil.



Required Supplies:

- VacMaster® vacuum pump oil (included)
- Empty oil bottle with spout (included)
- Wrench with 7/8" socket (not included)



- 1 Prepare the oil** - Fill the empty oil bottle with the vacuum pump oil.



- 2 Remove the oil fill bolt** - Locate the oil fill bolt on the side of the machine. Using your 7/8" socket wrench, remove the oil fill bolt.



- 3 Fill the pump with oil** - Insert the spout into the open hole (oil fill bolt opening) and begin pouring the oil into the pump. Fill the pump until the oil level is at $\frac{1}{2}$ to $\frac{3}{4}$ in the site glass. DO NOT OVERFILL!



- 4 Replace the oil fill bolt**- Screw the oil fill bolt back in place.


The VP320 Chamber Vacuum Sealer is now ready for use.

How to Start Your VP320

- 1 Attach the power cord and plug the machine into a grounded electrical outlet (VP320)**
- 2 Open the machine lid** - Release the lid lock, located on the right side of the machine, and allow the lid to lift and remain open.



IMPORTANT: Do not turn the machine on until the lid lock has been released. The lid lock feature is used **ONLY** to keep the lid closed while the machine is in storage.

- 3 Turn the power switch on** - Locate the red switch on the side of the machine. Turn toward the front, switching from the “0” to the “1” position. The LED Screen on the control panel will illuminate showing a  symbol.



How to Use Your VP320

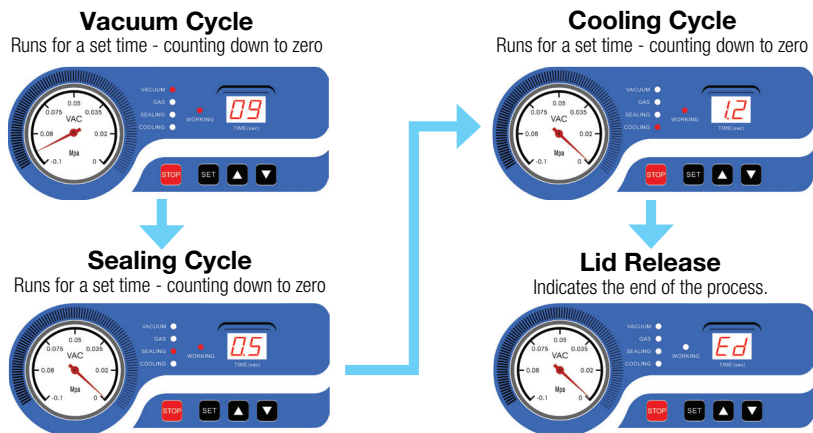
NOTE: After setting the timing controls, press the **SET** button until the function lights on the control panel are no longer illuminated. The machine will not start until all function lights are off.

- 1 Select a vacuum chamber pouch** - Select the proper size of vacuum chamber pouch for the product that you are packaging. Make sure that the mouth of the pouch does not exceed the length of the seal bar and make sure the entire pouch fits inside the chamber. Allow 2” of extra headspace at the top of the pouch to ensure a quality, air-tight seal. The VP320 accepts vacuum chamber pouches up to 16”W x 20”L in size.
- 2 Fill the pouch and place inside the chamber** - Fill the pouch with the product to be vacuum packaged and place the pouch inside the chamber.

Keep pouches that contain liquids or wet product below the height of the seal bar. Lay the pouch flat inside the chamber, with the opening of the pouch across the seal bar. Make sure that the pouch lies flat across the seal bar and is free of wrinkles.

NOTE: The entire pouch, including the opening, must remain inside the chamber.

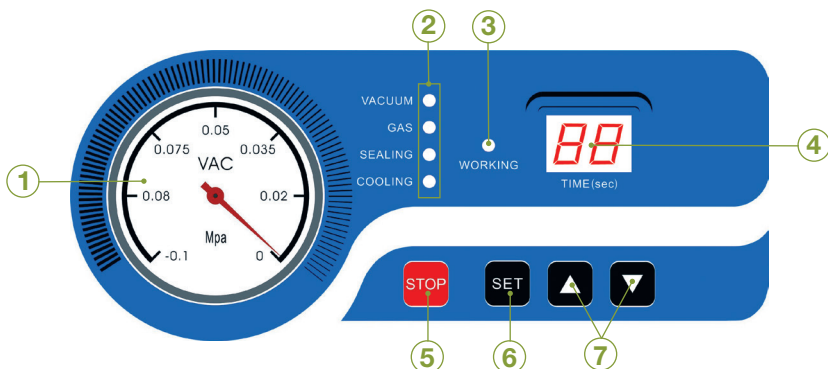
- 3 Close the machine lid to vacuum and seal** - Close the lid and press down firmly for 2-3 seconds or until the vacuum gauge begins to move.



- 4 Inspect the pouch** - When the lid opens, remove and inspect the pouch.
- 5 Vacuum confirmation** - Check the quality of the vacuum by looking at the tightness of the pouch and the product. Look for air pockets or air leaks. If you notice that the product is not vacuum packaged tightly, then increase the vacuum time by 5 seconds and vacuum and seal again.
- 6 Seal confirmation** - Inspect the pouch seal. A positive seal will appear clear upon inspection. If the seal is spotty or incomplete, increase the seal time by 0.1 second. If the seal appears white or milky, decrease the seal time by 0.1 second. Once the settings are determined for your application, vacuum and seal again.

When the product is vacuumed and sealed tightly, the process is complete.

Control Panel Features



1 Vacuum Gauge - Indicates the vacuum level inside the chamber

2 Function Lights -

Vacuum - Illuminates to adjust vacuum time and during the vacuum process. During set-up, adjust the vacuum time using the UP/DOWN Buttons.

Gas - This model does not offer the gas flush option.

Sealing - Illuminates to adjust sealing time and during the sealing process. During set-up, adjust the sealing time using the UP/DOWN Buttons.

Cooling - Illuminates to adjust cooling time and during the cooling process. During set-up, adjust the cooling using the UP/DOWN buttons.

3 Working Indicator Light - Illuminates to indicate the machine is in use.

4 LED Screen (Time) - Displays current function or cycle time, measured in seconds.

5 STOP Button - Press to stop the cycle and immediately seal the pouch. This button will only work when the machine is in the vacuum process.

6 SET Button - Press to select the vacuum time, sealing time, or cooling time. Use with the UP/DOWN buttons.

7 UP/DOWN Buttons - Press to increase or decrease vacuum time, sealing time, or cooling time.

Adjusting the Timing Controls



IMPORTANT: All timing adjustments must be made with the lid lock off and the lid open.

To adjust/set the timing controls, press the SET button on the control panel until the required label (Vacuum, Sealing or Cooling) is illuminated. For each selection, the current time setting will show on the LED Screen. All time settings are in seconds.

The time settings should be:

- Vacuum Time - 30 seconds
- Sealing Time - 0.6 seconds
- Cooling Time - 2.0 seconds



WARNING: Increasing the seal time will cause the seal bar to overheat, burn and need replaced.

Vacuum Time - To increase or decrease the vacuum time, press the SET button until VACUUM is illuminated and then use the UP/DOWN buttons to adjust the vacuum time accordingly. The time setting will display on the LED Screen on the control panel.

NOTE: Filler plates can be used to reduce the vacuum time required. Place the filler plates inside the chamber as desired. Filler plates occupy space, leaving less air to be removed from the chamber. If you require more space, remove the filler plates to accommodate your product.

Sealing Time - To increase or decrease the sealing time, press the SET button until SEALING is illuminated and then use the UP/DOWN buttons to adjust the sealing time to accommodate your application. **It is recommended that you make adjustments in 0.1 second increments to avoid melting the pouch.**

NOTE: For thicker pouches, you should increase the seal time in 0.1 increments until the pouch seals completely. In addition, for thinner pouches, you should decrease the seal time in 0.1 increments to avoid over-sealing the pouch.

Cooling Time - To increase or decrease the cooling time, press the SET button until COOLING is illuminated and then use the UP/DOWN buttons to adjust the cooling time accordingly.

NOTE: The VP320 settings will always default to the most recently used settings on the machine.

Maintaining the Vacuum Pump

Using the pump site glass, check the oil level and color frequently.



- 1 Oil must remain between $\frac{1}{2}$ to $\frac{3}{4}$ of site glass.
- 2 With use, the pump oil will become cloudy, dark, or even “milky.” Once oil becomes discolored, change the oil using new VacMaster® vacuum oil.

NOTE: The VP320 vacuum pump requires periodic oil changes. Follow this oil change schedule to ensure proper maintenance of your VP320.

- **First oil change:** After 25 hours of initial use.
- **Future oil changes:** Every 60 hours, 3 months or if oil becomes discolored.

Changing/Replacing Oil

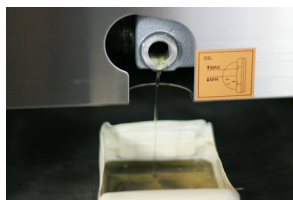


IMPORTANT: Make sure the VP320 is turned OFF and unplugged before adding oil. Do not plug in or use machine until oil has been properly filled.

- 1 **Prepare oil in the pump** - Run the vacuum process a few times. This will warm up the oil, allowing it to drain freely and remove any contaminants.



- 2 **Remove the oil drain bolt** - Locate the oil fill bolt on the side of the machine. Place an oil catch cup under drain bolt. Using your 7/8" socket wrench, remove the oil drain bolt. Oil will immediately begin to flow out of the machine.



- 3 **Capture oil** - When oil is completely drained, replace the drain bolt. Dispose of old oil properly, according to your local and state regulations.
- 4 **Refill pump with new oil** - Follow the “How To: Set Up - Adding Oil to the VP320” instructions on page 6.

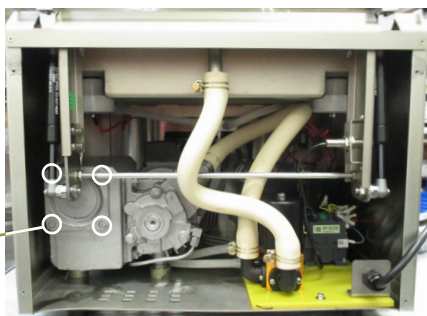
Cleaning and Care

- Disconnect the power cord from the electrical outlet by unplugging it. DO NOT disconnect by pulling on the cord.
- DO NOT immerse in water or spray directly with liquid.
- Check the Vacuum Chamber and Gasket, making sure they are clean and free of debris. If needed, use a clean, damp cloth with mild soap.
 - a. Wipe the vacuum chamber clean.
 - b. Wipe the gasket clean.
 - c. Wipe the seal area clean.
- Do not store the VP320 outside.
- DO NOT use any acetone-based or abrasive cleaners on the lid or other plastic parts. Only clean lid with a damp cloth and mild soap.

Changing the Filter

- 1 Remove the back panel**
- 2 Remove the screws that hold the Upper Chamber in place** - Two located on the front corners and two located on the back.
- 3 Pull the chamber assembly back about 3-4 inches**
- 4 Remove the 4 screws that hold the filter plate on the end of the pump**
- 5 Remove the plate and spring**
- 6 Remove the exhaust filter**
- 7 Install new filter** - Then reassemble all of the pieces in reverse order!

Plate Screws
(Step #4)



Vacuum Packaging Tips

Whether you are a pro or a beginning, here are good tips to make sure you are Vacuum Packaging correctly:

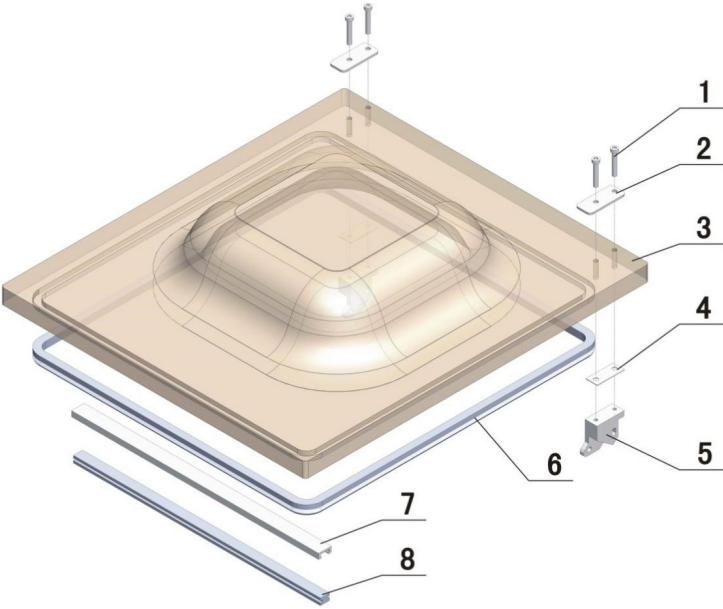
- Vacuum packaging is not a substitute for canning. All perishables still need to be refrigerated or frozen.
- Follow all food safety regulations as outlined by the FDA at www.FDA.gov.
- Vacuum packaging cannot reverse the deterioration of foods
- Use only VacMaster® Vacuum Chamber Pouches and accessories
- Some fruits and vegetables may release gases, known as outgassing. When packaging these fruits and vegetables, outgassing can cause the vacuum to be gradually lost over time. Blanching or freezing before vacuum packaging helps prevent this from occurring.

NOTE: Due to the risk of anaerobic bacteria, soft cheeses, fresh mushrooms, garlic and onion should never be vacuum packaged.

- Delicate foods can be frozen prior to packaging to protect them from getting crushed by the vacuum.
- Use VacMaster® Bone Guard to cover an item's sharp edges to prevent pouch punctures.
- Allow foods and liquids to cool before vacuum packaging.
- Avoid overfilling the pouch. Leave a minimum of 3" of space between the contents and the open end of the pouch. This is called head space. This will prevent spills during the vacuum sealing process.
- To prevent wrinkles from forming in the seal, gently stretch the pouch flat along the seal bar before closing the lid.
- VacMaster® pouches are boilable, freezable, and microwavable
- When microwaving, it is important to pierce or make a small cut in the pouch.

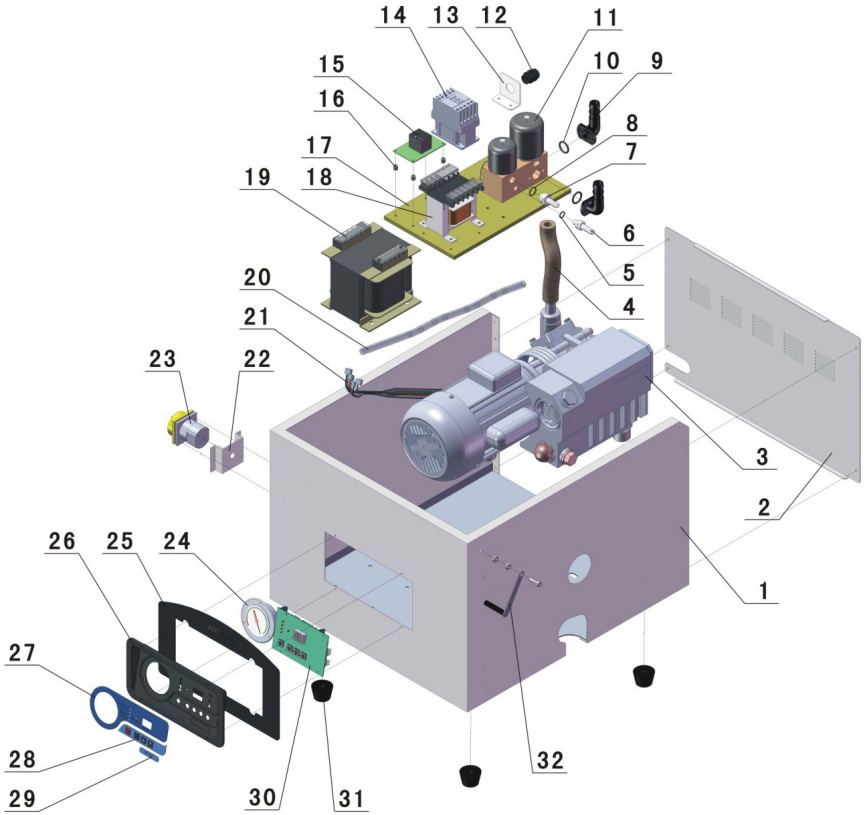
NOTE: Beef and other proteins may look darker after being vacuum packaged. This is due to the removal of oxygen and is not an indication of spoilage.

Parts



No.	Description	Qty	Part Number
1	Lid Screws	4	
2	Upper Plate for Lid	2	
3	Lid	1	979301
4	Lower Plate for Lid	2	
5	Hinge (Set)	2	979352
6	Lid Gasket	1	979426
7	Holder for Seal Pad	1	979305
8	Seal Pad	1	979306

Parts

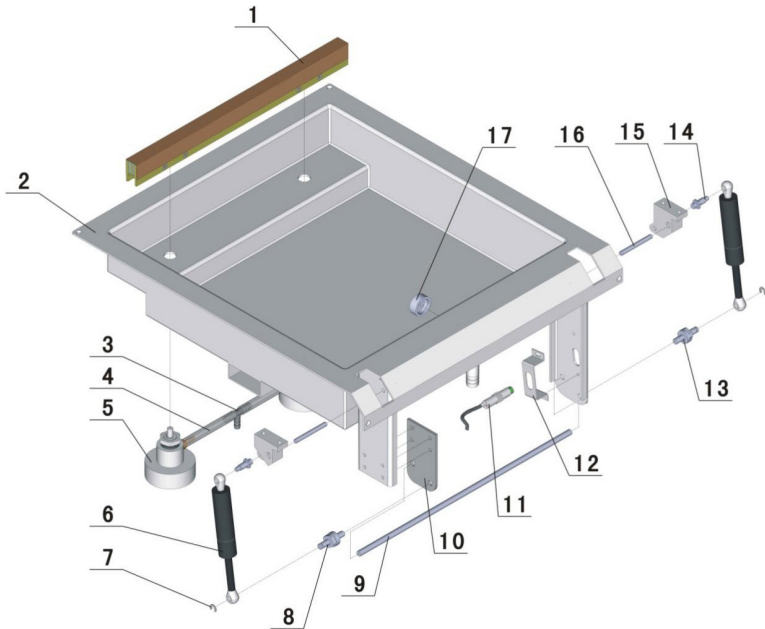


Parts

No.	Description	Qty	Part Number
1	Machine Housing	1	
2	Housing Cover	1	
3	Vacuum Pump	1	979320
4	Vacuum Pump Hose	1	
5	O-Ring	1	
6	Hose Barb for Solenoid	1	
7	Hose Barb for Solenoid	1	
8	O-Ring	1	
9	Connector Pipe	2	
10	O-Ring Connector Pipe	2	
11	Solenoid Valve Pack	1	979360
12*	Cord Clamp	1	
13	Bracket for Cord	1	
14	Relay Contactor	1	979141
15	Relay Timer		979136
16	Spacer for Relay Timer	4	
17	Mounting Board	1	
18	Control Transformer	1	979139
19	Seal Transformer	1	979340
20	Hose	1	
21	Control Cable	1	979342
22	Bracket for Power Switch	1	979137
23	Power Switch	1	979138
24	Vacuum Gauge	1	979126
25	VacMaster Panel Decal	1	979130
26	Control Mounting Panel	1	979125
27	Control Panel Decal	1	979122
28	Settings Decal	1	979122
29	Decal Model VP320	1	979122
30	Circuit Board	1	979129
31	Foot Rubber	5	979159
32	Lid Latch	1	979170

*For EU model, refer to Fuse Socket Plug

Parts - Chamber



No.	Description	Qty	Part Number
1	Complete Seal Bar	1	979300
1	Seal Tape (Tape Only)	1	979420
2	Chamber	1	
3	Tee for Piston Hose	1	
4	Hose for Piston	2	
5	Piston for Seal Bar (Complete)	2	979380
6	Gas Shock	2	979356
7	Split Washer	2	
8	Left Bottom Anchor Bolt	1	979357
9	Anchor Rod	1	
10	Gas Shock Bracket	1	
11	Proximity Switch	1	979355
12	Bracket for Proximity Switch	1	979354
13	Right Bottom Anchor Bolt	1	979357
14	Top Anchor Bolt	2	979358
15	Hinge (Set)	2	979352
16	Pin Hinge	2	979353
17	Vac Port (White)	1	

Troubleshooting

VP320 will not turn on -

- 1 Make sure the machine is properly plugged into a grounded outlet.
- 2 Check the power cord for tears and frays. Do not use this machine if the power cord is damaged.
- 3 Make sure the power switch is turned on. The LED screen will be illuminated when on.
- 4 If you see 'F1' displayed on the LED screen and the machine will not function, make sure the lid is open and turn the power off. Turn the machine back on and it should return to working order.

VP320 does not pull a complete vacuum with pouch -

- 1 The vacuum time may not be set high enough. Set the vacuum time higher and vacuum again.
- 2 To vacuum and seal properly, the opening of the pouch must be within the vacuum chamber. For detailed instructions, refer to "How To Use the VacMaster® VP320 Chamber Vacuum Sealer".
- 3 The seal bar, lid gasket and vacuum pouch need to be clean, dry and free of debris for the vacuum process to be successful. Wipe surface of the seal bar, lid gasket and the inside of the pouch and try again.

Vacuum pouch loses vacuum after being sealed -

- 1 Sharp items can poke small holes in pouches. To prevent this, cover sharp edges with a paper towel or VacMaster® Bone Guard and vacuum in a new pouch.
- 2 Some fruits and vegetables can release gases (out-gassing) if not properly blanched or frozen before packaging. Open the pouch. If you think food spoilage has begun, discard the food. If food spoilage has not yet begun, consume immediately. If in doubt, discard the food.

VP320 is not sealing pouch properly -

- 1 The seal time may not be long enough. Increase the seal time and try again.
- 2 Pouches will not seal if any moisture, food particles or debris are present in the seal area. Wipe the inside of the pouch clean and try again.
- 3 Pouches must be properly placed along the seal bar. Make sure the entire pouch is over the seal bar and there are no wrinkles in the pouch material.

Limited Warranty

ARY, Inc., a distributor and manufacturer of vacuum packaging and other machines (collectively, the “Goods”), extends to the purchaser of the Goods a Limited One Year Warranty, from the receipt of the Goods, under terms and conditions set out herein.

All Goods sold by ARY, Inc. are warranted to be free from defects in material and workmanship at the time of delivery to purchaser. Defective material may be returned to ARY, Inc. after inspection by an agent of ARY, Inc. and upon receipt from ARY, Inc. of shipping instructions specific to the defective Goods authorized by ARY, Inc. to be returned. ARY, Inc. at its sole option, may either (i) replace or repair any defective materials and workmanship (and return the Goods to purchaser without charge), (ii) refund the purchase price, or (iii) grant a reasonable allowance with the foregoing procedure.

This warranty is subject to the following limitations:

- I ARY, Inc.’s responsibility and the purchaser’s exclusive remedy under this warranty is limited to the repair or replacement of defects in material and workmanship, refund of the purchase price, or grant of a reasonable allowance on account of such defects, all as set forth above. ARY, Inc. is not responsible for any consequential damages resulting from the breach of this or any other express or implied warranty with respect to the Goods.

- II This express warranty is the only warranty applicable. It excludes all other express oral or written warranties and all warranties implied by law with respect to the Goods, including any warranties or merchantability or fitness for a particular purpose.

- III Every claim under this warranty shall be deemed waived by purchaser unless made in writing within one (1) year of the receipt of the Goods to which such claim relates.

- IV This warranty, as to the Goods, is void (a) to repairs made by anyone other than ARY, Inc. without prior authorization from ARY, Inc., (b) to performance of any system of which ARY, Inc.’s Goods are a component part, (c) to deterioration by corrosion or any cause of failure other than defect of material or workmanship, (d) to any components of the Goods, including, without limitation, Teflon tape, lid gaskets and seal wire, or (e) if any of the Good or parts thereof have been tampered with or altered by someone other than ARY, Inc., or subjected to misuse, neglect, abuse, or misuse in application.

ARY, Inc.’s maximum liability hereunder, arising from any cause whatsoever, whether based in contract, tort (including negligence), strict liability, or any other theory of law, shall not exceed the purchase price. A suit based on any aforementioned cause of action must be commenced within one year from the date said action accrues.

ARY

ARY, Inc.
P.O. Box 412888
Kansas City, MO 64141

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