

User Manual

Chamber Vacuum Sealer

Model: VP200



Thank you for purchasing the VP200 Vacuum Packaging Unit. With the help of the VP200, you will now be able to keep food fresher longer in the refrigerator, freezer and pantry. The VP200 effectively removes air and extends freshness up to five times longer than normal preservation methods. Also, the VP200 can be used to preserve and organize household items like keepsakes, small toys and easy-to-lose items. You will soon find your VP200 to be so versatile and convenient, it will never leave your countertop.

The VP200 is a chamber vacuum system, which offers two distinct advantages over non-chamber, external bag type units. First, a much higher level of vacuum can be achieved, which means a longer shelf life for foods that you package. Secondly, liquids and liquid-rich foods can be effectively vacuum packaged. Foods like fresh meats, fish, soups, stews, etc. are no longer a problem to vacuum package. The VP200 Chamber Machine uses commercial technology. Simply place the pouch to be sealed inside the chamber and close the lid. Push start and the 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, air flows back into the chamber. Wait for the beep, and the process is complete.

With the VP200, you can easily package a wide variety of sizes and shapes. Prep and store smaller, individual serving portions as well as bulk items. The maximum vacuum bag width is 260mm.

Table of Contents

Safety	3 - 4
Vacuum Packaging and Food Safety	4 - 6
The Vacuum Sealer Features	7 - 9
Maintenance	9
Getting Started with Vacuum Packaging.....	10
Packaging with Vacuum Pouches.....	11
Operating Instructions	11 - 13
Food Storage & Safety Information	13 - 14
Troubleshooting	14 - 16

Safety

For your safety, follow these precautions when using your VP200:

- **Read User's Manual guide carefully before using the machine for the first time.**
- **Do not use the VP200 on wet or hot surfaces, or near a heat source.**
- **Do not immerse machine or power cord in water or any other liquid.**
- **Plug VP200 into grounded power sources only, do not use extension cord.**
- **To disconnect, unplug directly from power source. Do not disconnect by pulling on cord.**
- **Do not operate appliance with damaged power cord.**
- **Only use the VP200 for its intended use.**
- **During the machine working, do not touch the vacuum lid, vacuum chamber and seal bar to avoid getting bruised, burns or damaging the machine.**
- **This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or**

mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved.

- Children shall not play with the appliance.
- Cleaning and user maintenance shall not be made by children without supervision
- Instructions shall be provided with the appliance so that the appliance can be used safely.

Vacuum Packaging and Food Safety

Vacuum packaging extends the life of foods by removing most of the air from sealed containers and prevents fresh air escaping into the sealed containers, thereby reducing oxidation. Vacuum packaging helps preserve flavor and overall quality. It also helps inhibit the growth of aerobic microorganisms, which can lead to the problems noted below under certain conditions:

Mold – Mold cannot grow in a low oxygen environment; therefore vacuum packaging can virtually eliminate it.

Yeast – Results in fermentation, which can be identified by smell and taste. Yeast needs water, sugar and a moderate

temperature to grow. It can also survive with or without air. Slowing the growth of yeast requires refrigeration, while freezing stops it completely.

Bacteria – Results in an unpleasant odor, discoloration and/or soft or slimy texture. Under the right conditions, clostridium botulinum (the organism that causes Botulism) can grow without air and cannot be detected by smell or taste. Although it is extremely rare, it can be very dangerous.

As with any other storage container, it is important to inspect food for spoilage prior to consuming.

To preserve foods safely, it is important to maintain low temperatures. You can significantly reduce the growth of microorganisms at temperatures of 4°C or below. Freezing at -17°C does not kill microorganisms, but stops them from growing. For long-term storage, always freeze perishable foods that have been vacuum packaged.

It is important to note that vacuum packaging cannot reverse the deterioration of foods. It can only slow down changes in quality. It is difficult to predict how long foods will retain their top-quality flavor, appearance or texture because it depends on the age and the condition of the food on the day it was vacuumed packaged.

Note: vacuum packaging is not a substitute for refrigeration or freezing. Any perishable foods that require refrigeration must still be refrigerated or

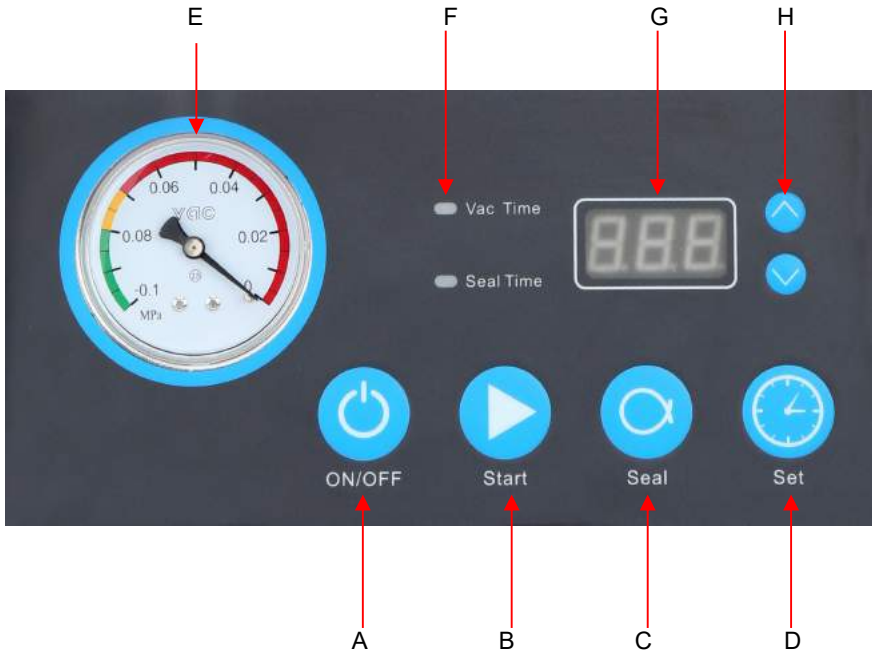
frozen after vacuum packaging.

Preparation Guidelines

Vegetables need to be blanched before vacuum packaging. This process stops the enzyme action, which leads to loss of flavor, color and texture. To blanch vegetables, place them in boiling water or in the microwave until they are cooked, but still crisp. Then, immerse the vegetables in cold water to stop the cooking process. Finally, dry the vegetables on a towel before vacuum packaging. Cruciferous vegetables (broccoli, sprouts, cabbage, cauliflower, kale, turnips) naturally emit gases during storage. Therefore, after blanching, they must be stored in the freezer only.

The Vacuum Sealer Features





A. On/Off Button (ON/OFF)

After the machine is plugged in, LED display (G) will show “OFF” .Press the “ON/OFF” button, LED display (G) will show the time (the last setting). Now the machine is ready to work. After using the machine, press the “ON/OFF” button before unplug the machine. During the working processes, press the “ON/OFF” button to stop any process.

B. Auto Vacuum Button (START)

After closing the lid, if the machine cannot work automatically, press “START” button, machine will vacuum and seal automatically.

C. Seal Button (SEAL)

Press “SEAL” button to stop vacuum cycle and instantly seal the bag to prevent crushing delicate items.

D. Setting Button (SET)

When the lid is open, press this button to activate the setting of vacuum time and

seal time. Press the button “^” or “v” to adjust the time of each setting.

E. Vacuum Gauge

Shows the vacuum level inside the vacuum chamber.

F. Indicate light

1. When the lid is open, and the indicate light is on, press the button “^” or “v” to adjust the time of each setting.
2. In the operation, the relative indicate light is on, which means that setting is adjusted last time.

G. LED Display

1. Show the vacuum/seal time.
2. When vacuum and seal is finished, or after pressing “ON/OFF” button when the machine is power on if the vacuum lid is not open, the LED display will show “CLO”.

H. Time adjust button (“^” “v”)

When the lid is open, press the button ^ or v to adjust the time of each setting.

Technical Data

Voltage: 220Vac 50Hz

Power: 1100W

Vacuum pump: dry pump

Pressure: -29.7”Hg / -1006mbar (±5%) directly in pump

-29.5”Hg/-999mbar (±5%) in vacuum chamber

Max bag width: 260mm

Seal wire width: 5 mm

Size: 480x330x356mm

Maintenance

- Unplug before cleaning.
- Regularly clean appliance with damp cloth and mild soap to remove crumbs, dust,

debris.

Getting Started with Vacuum Packaging

If you are part of the food processing or food service industry, there is a good chance that you already know the advantages of vacuum packaging. It has been used with success for many years as a safe and cost effective method for extending shelf life and maintaining the quality of food products. If vacuum packaging is new to your home or business, you will soon wonder how you lived without it!

Whether you are a beginner or expert, there are certain basic guidelines that should always be followed in order to package foods safe to eat. Neglecting these basic guidelines can result in food spoilage, and in some cases, illness or death.

Once you familiarize yourself with the VP200 procedures, you will feel at ease using the Chamber Machine and enjoy a higher quality of stored foods.

- Package only fresh foods. Do not package old or rancid foods. An already bad product does not improve with vacuum packaging.
- Fresh foods (Meats, vegetables, cheeses, etc.) should be refrigerated at 34°F or below or frozen after vacuum packaging.
- Vacuum packaging removes a high percentage of air. This slows the growth of most living microorganisms, which degrade food, such as aerobic bacteria and molds. However, some forms of bacteria such as clostridium botulinum (responsible for botulism) are anaerobic and grow in the absence of oxygen.
- The foods susceptible to botulinum should be refrigerated for a short term and frozen for long-term storage. Consume immediately after heating.
- Vegetables such as cauliflower, broccoli and cabbage will emit gasses when vacuum sealed. To prepare these foods for vacuum packaging, you must blanch them first.
- All perishable foods must be refrigerated or frozen to prevent spoilage.
- Vacuum packaging is not a substitute for canning.

Packaging with Vacuum Pouches

With the VP200, you can easily package a wide variety of sizes and shapes. You can also prep and store smaller individual serving portions as well as bulk items.

- Keeps food fresh 3-5 times longer than conventional storage bags.
- Several sizes available to meet your packaging needs.
- Terrific for hundreds of applications in and out of the kitchen.
- Safe for freezer, refrigerator and microwave use. Pouches can also be boiled.
- Pouch thickness available in standard 3mil or heavy duty 4mil.
- Pouches are economically priced, giving you a better value.
- Vegetables must be blanched before being packaged. Place in boiling water or microwave until heated through but still crunchy. Vacuum package as normal.

Operating Instructions

Read all instructions before operating VP200.

1. Select Vacuum Pouch

Select the proper size vacuum pouch. Allow a minimum of 1" to 2" of extra headspace at the top of the pouch to ensure quality, air-tight seal.

2. Plug machine into grounded electrical outlet.

The LED on the control panel will read "OFF".

3. Press "ON/OFF" button

- When the vacuum lid is open, LED display will show the last setting time, Put the vacuum bag with food into the vacuum chamber directly, and then close the vacuum lid. The machine will work automatically.

- When the vacuum lid is close, LED display will show "CLO". Open the vacuum lid first, and then put the vacuum bag with food in to the vacuum chamber,

close the vacuum lid. The machine will work automatically.

Notes: When LED display shows “CLO”, the machine is in protection status. In this status, no matter which button you are pressing, the machine will not work. Open the vacuum lid then the machine can return to normal operation.

4. Adjust / Set Timing Controls

- **Vacuum Time:** Keep the lid open, press the SET button and make sure the indicate light of Vac Time is on。 Press “^” or “v”button to increase or decrease vacuum time。 For the initial test, set the vacuum time to 30 seconds. Adjust vacuum time accordingly to achieve the vacuum required. Depending on the pouch size and the amount of product in the package, the vacuum time can vary from 5-90 seconds.
- **Sealing Time:** Keep the lid open, press the SET button and make sure the indicate light of Seal Time is on。 press “^” or “v”button to increase or decrease seal time。 For the initial test, set seal time to 5 seconds. Adjust the time accordingly to achieve a perfect seal, the seal time can vary from 0-6 seconds.

Note: All time adjustments must be made with machine power “ON”, plus make sure the lid is open.

5. Fill pouch and place in chamber

- a. Keep pouches that contain liquids or wet product below the height of the seal bar.
- b. Lay the pouch flat in the chamber with the opening of the pouch across the seal bar.

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

6. The Process (Vacuum and Seal)

- a. Close the vacuum lid, the machine will vacuum and seal automatically.
- b. When the vacuum lid is closed, the machine will enter vacuum process automatically, the number on LED display will count down from preset value (Vacuum time) to 0.
- c. When the vacuum is finished, the machine will seal automatically. The

number on LED display will count down from preset value (Seal time) to 0.
d. Air is let back into chamber. You will notice the bag tighten around the product in the vacuum pouch.

e. When the machine BEEPS the cycle is complete.

7. Pouch Inspection

Vacuum – check the quality of the vacuum by looking at the tightness of the pouch and the product. If you notice air pockets increase the vacuum time by 5 seconds, test again. The vacuum time could take up to 60 seconds depending on the pouch size and the volume of the product being packaged.

Seal – Inspect the pouch seal.

Note: A positive seal will look “clear” upon inspection. If the seal is “spotty or incomplete” increase the sealing time by 1 second. If the seal is “white or milky” decrease the seal time by 1 second.

Food Storage and Safety Information

The VP200 will revolutionize the way you buy and store food. Because vacuum packaging works to eliminate freezer burn and slow food spoilage, you are now able to take advantage of buying food in bulk without the threat of food waste.

Vacuum packaging with the VP200 removes up to 90% of the air from the package.

This will help keep food fresher up to 5 times longer than under normal circumstances. Dry foods like pasta, cereals and flour will stay fresh from start to finish. Plus vacuum packaging prevents weevils and other insects from infesting dry goods. Package only the freshest foods possible.

However, please keep in mind that not all foods benefit from vacuum packaging.

Never vacuum package garlic or fungi like mushrooms. A dangerous chemical reaction takes place when air is removed, causing these foods to be dangerous if ingested. Vegetables should be blanched before packaging to kill any enzymes that may cause deterioration of out-gassing when vacuumed.

Foods	Vacuum Freezer Storage	Vacuum Fridge Storage	Typical Storage
Fresh Beef & Veal	1-3 years	1 month	1-2 weeks
Ground Meat	1 year	1 month	1-2 weeks
Fresh Pork	2-3 years	2-4 weeks	1 week
Fresh Fish	2 years	2 weeks	3-4 days
Fresh Poultry	2-3 years	2-4 weeks	1 week
Smoked Meats	3 years	6-12 weeks	2-4 weeks
Fresh Produce, Blanched	2-3 years	2-4 weeks	1-2 weeks
Fresh Fruits	2-3 years	2 weeks	3-4 days
Hard Cheeses	6 months	6-12 weeks	2-4 days
Sliced Deli Meats	not recommended	6-12 weeks	1-2 weeks
Fresh Pasta	6 months	2-3 weeks	1 week

Troubleshooting

Under the proper circumstances, your VP200 will give you top-notch vacuum performance. In some instances, problems may arise. Please consult the troubleshooting menu before calling customer support.

VP200 will not turn on

- Ensure that the machine is properly plugged into a grounded outlet.
- Check the power cord for tears and frays. Do not use machine if power cord is damaged.
- Make sure the “ON/OFF” button was properly pressed. LED screen will be illuminated when on.

VP200 does not pull a complete vacuum with pouch

- Vacuum/seal time may not be set high enough. Set vacuum and seal times higher and vacuum again.
- To vacuum and seal properly, the opening of pouch must be within the vacuum chamber.
- If packaging from a roll pouch, make sure first seal is complete and there are no gaps in either seal.

- VP200 and vacuum pouch need to be clean, dry and free of debris for the vacuum process to be successful. Wipe surface of seal bar and inside of pouch and try again.

Vacuum pouch loses vacuum after being sealed

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

VP200 is not sealing pouch properly

- Seal time may not be long enough. Increase seal time and try again.
- 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.
- Pouch must be properly placed along the seal bar. Make sure the entire pouch is over the seal bar and there are no wrinkles in pouch material.


Error Code and Troubleshooting

Error code	Causes	Troubleshooting
E01	When the machine is vacuuming for some time, the pressure switch doesn't close.	1) Check if the lid is closed tight. 2) Check if the gasket is installed in correct position. 3) check if the pump is working or not.

		4)check the pressure switch system is in normal working or not (hose, pressure switch and 10P data cord)
E02	When the machine goes into sealing mode, the micro switch doesn't close.	1)Check if the lid is closed tight. 2)check if the micro switch system is in normal working or not (GAS1 cable, micro switch, 10P data cord)
LP	Machine loses power during the working	1)check the power supply. 2)check the power supply system of machine(power cord, 10P data cord)

Thank you for purchasing the Chamber Vacuum Sealer VP200.

Happy Vacuuming!

Correct Disposal of this product	
	<p>This marking indicates that this product should not be disposed with other household wastes throughout the EU. To prevent possible harm to the environment or human health from uncontrolled waste disposal, recycle it responsibly to promote the sustainable reuse of material resources. To return your used device, please use the return and collection systems or contact the retailer where the product was purchased. They can take this product for environmental safe recycling.</p>