VOLLRATH®
Outperform every day.™

Operator's Manual

VACUUM PACKING MACHINE WITH DUAL 16" SEALING BARS AND ADVANCED CONTROL SYSTEM (ACS)

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

ETL LISTED
c ETL us
Conforms to ANSI/UL Std. 963
Conforms to ANSI/NSF 169
Certified to CAN/CSA Std. C22.2 No.68
Intertek 4010991

ETL SANITATION LISTED
Intertek

TABLE OF CONTENTS

Item	Model	Description	Voltage	HZ	Amps	Plug
40834	VPP16	Vacuum Packaging Machine with Dual 16" Sealing Bars and ACS	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.
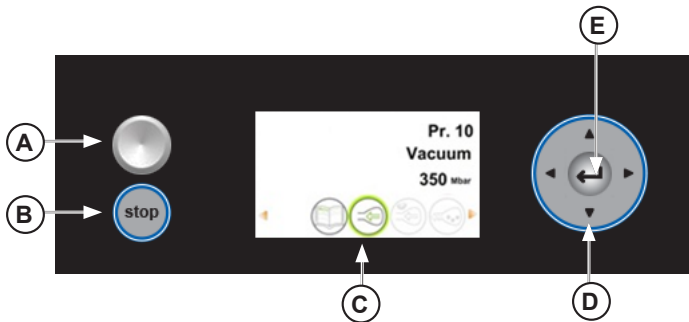
Overview

Machine Overview
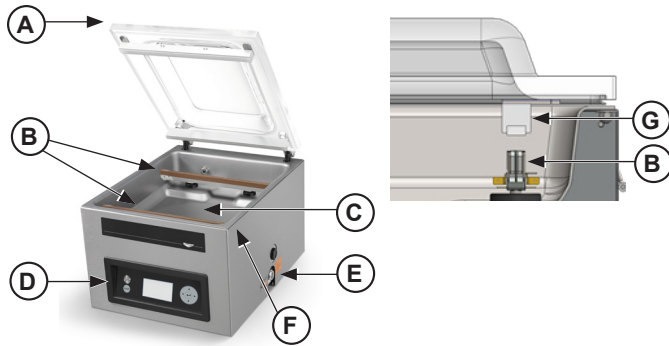
A	Lid	**E**	Oil Inspection Window
B	Seal Bars	**F**	Lid Retainer (not pictured)
C	Chamber	**G**	Seal Pad
D	Control Panel		

Control Panel Overview

A	On/Off Button	**D**	Navigation Buttons
B	Stop Button	**E**	Enter Button
C	Display		

Password Controlled Access

The machine has two levels of password controlled access - owner mode and user mode. The machine will arrive in owner mode. This allows full-access to all settings and programs. User mode locks the settings and programs so they cannot be changes. To switch to user mode, login to the machine using the user code.

Login As	Access To	Password
User	Run programs and adjust printer settings	0000
Owner	Change settings and edit programs	1324

NOTICE: **The machine will remember the last password used. To prevent unauthorized changes log in as user after changing settings.**

Clearance Requirements

- 6" (15 cm) clearance on all sides.
- 12" (30.5 cm) above the machine to allow the lid to open.
- 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

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

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.
4. Install the included 4" (10.2 cm) legs. ETL Sanitation requires machine to be used with included legs.
5. Check the oil gauge window on the side 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.**

6. 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.**

7. Run the Pump Conditioning program. See "Daily Cleaning" on page 11.

Set the Time and Date

The default time on the machine may not match your local time. If you plan to use HACCP logging it is important to set the correct time. There are also several date formats from which to choose. Both of these can be changed in the Settings menu.

1. Turn on the machine.
   Press and release the On/Off button. Allow approximately 7-10 seconds for the display to load. The start-up screen will display information about the software, time and date. For example:

1. Press ◄ until [icon] is highlighted. Press ↵.
2. Enter the owner password 1324. Press ↵.
   (Press ▲ to select a number. Press ► to enter to the next number.)
3. Press ↵ to enter the Settings menu.
4. Press ▼ to 1.3 Date and Time. Press ↵.

VACUUM PACK A PRODUCT

The machine includes 20 default programs. These programs can be named and the settings customized for specific needs. See "Create Custom Programs and Labels" on page 4 for instructions.

NOTICE:

Never pack products that can be damaged by vacuum packaging.

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

When packing food, always select a program that includes Liquid Sensor Control.

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

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. Rotate the lid retainer so it is not covering the lid. The lid retainer is used only for securing the lid when the machine is not in use.
2. Press and release the On/Off button and allow approximately 7-10 seconds for the display to load.
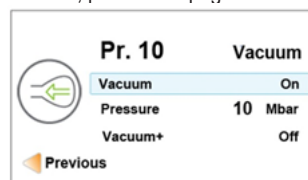
SELECT A PROGRAM

Packing a Food Product: Select a program that includes Liquid Control.

Packing a Liquid Product: See important information under "Packing Liquid Products" on page 4

1. Press ▲ or ▼ to select a program.
   Press ◄ or ► to view the functions in the program.
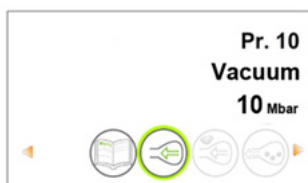
2. Press ⏎ to view the settings of a function. For descriptions of the functions, please see page 5.

PLACE THE PRODUCT IN THE CHAMBER

⚠ CAUTION

Burn Hazard.
Sealing bar may become hot after repeated use.

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

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.

RUN THE PROGRAM

1. Close the lid. **Do not use the lid retainer.** Using the lid retainer during a packing cycle will interfere with the cycle.
2. The program starts.
3. The lid opens when the last function is complete.
4. Remove the packed product.

STOPPING A CYCLE

Stop the vacuum function and continue to next function, press ► .

Stop and cancel the entire cycle, press (stop) .

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 positioning bars to position the bag so the liquid is below the sealing bar. Magnetic bars are shipped attached to the underside of the incline plate.

Magnetic bar   Incline plate

■ Use a program that includes the 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.

CREATE CUSTOM PROGRAMS AND LABELS

The default programs can be customized to fit your specific needs.

■ If you have access to a computer, use the online ACS Configurator Tool to create your custom programs and labels.

■ If you do not have access to a computer, use the control panel on the machine to create programs. See "Create Programs Using the Control Panel" on page 8.

CREATE PROGRAMS AND LABELS USING THE ONLINE ACS CONFIGURATOR

■ A USB stick (not included) is required.

The ACS Configurator provides an easy-to-use interface for creating custom programs and labels. Download and save the programs and labels to a USB stick for transferring to the machine.

Create Programs

You can create new programs or edit the default programs on the machine. To edit the default programs, you must first download the programs from the machine. See "Edit Programs or Label Data Using the ACS Configurator" on page 7. To create new programs, continue below.

1. Start a web browser such as Internet Explorer or Chrome.

2. Go to http://www.acs-configurator.com

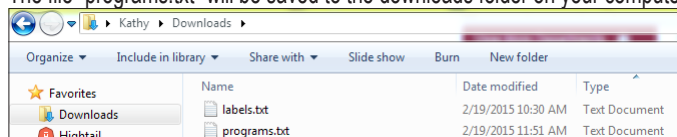3. Select **Program** and **Program 1**. Click **Go**.

4. Edit functions in Program 1.

Note: the Red Meat, Gas Flush, Sequential Vacuum and Cut-off functions are not available on this Vacuum Packing Machine. Settings for these functions are not used when the program is loaded into the machine.

5. Click **Save**. An asterisk in front of the program indicates it has been saved.

6. To create another program select **Program 2**. Press **Go**.

7. Enter and save data for each program.

8. Click **Export** to save the programs to your computer.

9. The file "programs.txt" will be saved to the downloads folder on your computer.

10. Copy the file "programs.txt" to a USB stick.

NOTICE: Do not rename "programs.txt." Programs will not load into the machine if the name has been changed.

Function Descriptions

Final Vacuum Pressure % - Sets vacuum to reach a set pressure.

- Recommended minimum is 50%.

   Vacuum + - Extends the vacuum cycle to enable air trapped in the product to escape the bag.

   - **To use this function, Final Vacuum Pressure must be set to 99.8%**.

Liquid Control - Use when packing food. Detects the boiling point, stops the vacuum and advances to the next step to produce a better quality product and prevents damage to the pump from moisture in the product.

   Liquid Control + - Similar to Vacuum +. Extends the vacuum cycle to enable air trapped in the product to escape the vacuum bag.

Sealing Time - Sets the seal time.

- 2.0 to 2.5 seconds recommended for most bags.

Soft-Air - Gently forms the bag to protect delicate products or prevent damage to the bag from sharp edges on product.

Tenderize - Uses vacuum pressure to quickly marinate food. Set pressure and marinate time. Can only be programmed through the control panel. Not available in the ACS Configurator.

Print - Select a label to print with a program.

Create Label Data

■ Label printer, USB cable and labels are required to print labels, but are not included.

Use the online configurator tool to enter data for labels. Download and save label data to a USB stick for loading into the machine. Label data can include: product name, description, storage temperature, expiration date, vacuum pressure and the name of person who packed the product.

1. Start a web browser such as Internet Explorer or Chrome.

2. Go to http://www.acs-configurator.com

3. Select **Label** and **Label 1**. Click **Go**.

4. Enter the data for Label 1.

5. Click **Save**. An asterisk in front of the label indicates the data has been saved.

6. To enter data for another label, select **Label 2**. Press **Go**.

7. Enter and save data for each label.

8. Click **Export** to save the labels to your computer.

> **Select a file to import**
>
> [Choose File] No file chosen   [Go]
> [Export]

9. The file "labels.txt" will be saved to the downloads folder on your computer.

10. Save "labels.txt" to a USB stick.

> **NOTICE: Do not rename "labels.txt." The labels will not load into the machine if the file has a different name.**

Load Program and Label Data into the Machine

1. Insert the USB stick into the USB port at the back of the machine.

2. Press ◄ to select 📖 . Press ◄┘.

3. Enter the owner password **1324**. Press ▲ to select a number. Press ▶ to enter to the next number. Press ◄┘ .

4. Select **Import/Export**. Press ◄┘.

5. Select **Import Data** from USB to copy the programs and labels into the machine. Press ◄┘.

Edit Programs or Label Data Using the ACS Configurator

You can also use the ACS Configurator to edit existing programs or labels.

1. If the programs or labels are in the machine, export the information to a USB stick. Reverse the procedure for Loading Programs and Label Data into the Machine.

1. Start a web browser such as Internet Explorer or Chrome.

2. Go to http://www.acs-configurator.com

3. Click **Choose File**.

> **Select a file to import**
>
> [Choose File] No file chosen   [Go]
> [Export]

4. Navigate to the location of the "programs.txt" or "labels.txt" file containing the label data. Click **Open**.

> **Select a file to import or export**
>
> [Choose File] programs.txt   [Go]
> [Export]
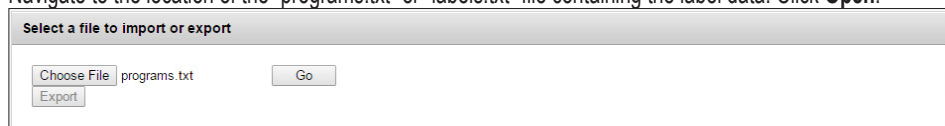
5. Click **Go** to load your label data into the configurator.

CREATE PROGRAMS USING THE CONTROL PANEL

1. **Enter programming mode.**

   Press ◄ until [book icon] is highlighted. Press ◄⌐.
   Enter the owner password 1324.
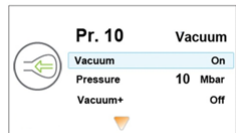   (Press ▲ to select a number. Press ► to enter to the next number.)
   Press ◄.

2. **Select a program to edit.**
   Press ▲ or ▼ to scroll through programs.
   Press ◄⌐ to select the program.
   Confirm the owner password.

   Pr. 10
   Vacuum
   10 Mbar
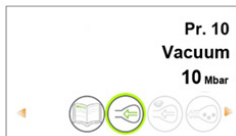
3. **Select a function to edit.**
   Press ◄ or ► to view functions.
   Press ◄⌐ to select the function.

   Pr. 10   Vacuum
   Vacuum   On
   Pressure   10 Mbar
   Vacuum+   Off

4. **Edit the settings in a function.**

Select a setting	▲ or ▼
Edit the selected setting	◄⌐
Change the setting	
Increase	▲
Decrease	▼
Go to previous or next character	◄ or ►
Confirm the change	◄⌐
Go back	◄

   A downward pointing arrow at the bottom of a screen indicates more options. Press ▼ to see the options.
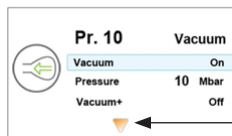
   Pr. 10   Vacuum
   Vacuum   On
   Pressure   10 Mbar
   Vacuum+   Off
   ◄———— More options

   ### Vacuum Pressure

   1. Set the vacuum pressure.
      - Recommended minimum is 50%.
      - To use Vacuum+, vacuum pressure must be set to 99.8%.
   2. To edit the Vacuum + function, continue below.

   ### Vacuum +

   1. Turn on Vacuum Plus.
   2. Set the time.

   When Vacuum + is selected the plus sign in the program ICON is highlighted blue.

Liquid Control

Settings in Liquid Control override any settings in Vacuum function.

1. Turn Liquid Control On.
2. Set the vacuum pressure.
3. To edit the Liquid Control + function, continue below.

Liquid Control +

1. Turn on Liquid Control +.
2. Set the Liquid Control + Time.

When Liquid Control + is selected the plus sign in the program ICON is highlighted blue.

Tenderize (Marinate)

NOTICE: When using the Tenderize function you must also turn on Liquid Control.

Tenderize will vacuum to the pressure set in the Tenderize function or until Liquid Control detects boiling.

1. Turn Tenderize On.
2. Set a vacuum pressure.
3. Set the time.

Sealing Time

1. Set the number of seconds.
   - 2.0 -2.5 seconds recommended for most bags.

Soft Air

1. Turn Soft Air On or OFF.
2. Set the time.

Print

1. Turn label print On or Off.
2. Select which label to print.
3. Set the number of labels to print per cycle.

5. **Edit another function in the current program.**
   Press ◄.

6. **Exit owner mode and return to user mode.**
   This will prevent unauthorized changes to settings and programs.

   Press ◄ until [book icon] is highlighted. Press ◄⌐.

   Enter the user password 0000 and press ◄⌐.

NAME THE PROGRAMS

The default programs are named Pr. 1 through Pr. 20. You can change the program names to be more descriptive. For example, Fish, Soup, Steak, Cheese, Vacuum 85%, etc. The new program names display at the program select level. But the default name displays when viewing the details of the functions in the program.

1. Press ◄ until ⬚ is highlighted. Press ⏎.

2. Enter the owner password 1324.
   (Press ▲ to select a number. Press ► to enter to the next number.)

3. Press ⏎ to enter the Settings menu.

4. Press ▼ to 1.7 Program Names. Press ⏎.

5. Press ▼ to Select a Program. Press ⏎.

6. Press ▲ or ▼ to select a program number. Press ⏎.

7. Press ▼ to Name. Press ⏎.

8. Use arrow buttons to enter a name.

9. Press ⏎.

10. To name another program, press ◄.

11. Login using the user password 0000 to prevent unauthorized changes to the machine.

CREATE LABELS

Enter the data you wish to print on labels.

1. Press ◄ until ⬚ is highlighted. Press ⏎.

2. Enter the owner password 1324.
   (Press ▲ to select a number. Press ► to enter to the next number.)

3. Press **Enter** to enter the Settings menu.

4. Press ▼ to 1.1 Printer. Press ⏎.

5. Press ▼ to Set Labels.

6. Enter the label data.

7. To create another label, press ◄.

8. Login using the user password 0000 to prevent unauthorized changes to the machine.

Tip:	
To enter:	Press
Lowercase letter	▼
Uppercase letter	▲

HACCP Data Log

The machine can log HACCP information. Each entry in the log contains: date, time, user, selected programs and settings, selected label and number of cycles.

- HACCP can only be turned On or Off by the owner. Once it is turned on, data can be logged by logging into the machine using the following codes: owner: 1324, user 2: 3821, user 3: 5718, user 4: 6982, user 5: 9217. The generic user code 0000 cannot be used.

- A new entry is started each time a different user logs in or when programs and program settings are changed.

- The HACCP log can hold up to 100 entries.

- Log data is saved as a .txt file and can be exported to a USB stick.

- After exporting the data, the log will automatically be cleared.

User:hm started 28-3-2013 16:42
Program 2=, Vac:98%, Seal:0.3 sec, Labelnr.:1, Amount of cycles:2

User:he started 28-3-2013 16:43
Program 1=, Vac:99.8% Seal:0.4 sec, Labelnr.:1, Amount of cycles:1

User:hm started 28-3-2013 16:44
Program 3=, Vac:90%, Seal:2.5 sec, Labelnr.:1, Amount of cycles:2

User: started 28-3-2013 16:45
Program 3=, Vac:95% Seal:2.5 sec, Labelnr.:1, Amount of cycles:1

(A) The initials of the person who has logged in
If no initials are entered in the settings, nothing is displayed here (see the last entry of the sample log)

(B) Start time and date of the production

(C) The program number used

(D) The maximum vacuum reached for the package

(E) The seal time used

(F) The label printed with this package

(G) The total number of operating cycles

Turn On HACCP Logging

Use the control panel to turn on HACCP. Before logging HACCP data, set your machine to your local time and preferred date format.
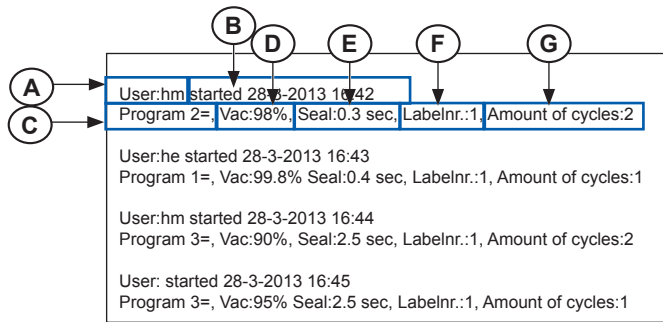
1. Press ◄ until [icon] is highlighted. Press ◄┘.
2. Enter the owner password 1324.
   (Press ▲ to select a number. Press ► to enter to the next number.)
3. Press ◄┘ to enter the Settings menu.
4. Turn on HACCP.
5. Assign user initials to each User (Pin Code) (optional).
   Select a User (Pin Code).
   Press ▼ to Name to enter user initials.
6. Log into the machine as owner or with one of the HACCP PINs.

Export HACCP Data

1. Insert a USB stick into the USB port on the back of the machine.
2. Press ◄ until [icon] is highlighted. Press ◄┘.
3. Enter the owner password 1324.
   (Press ▲ to select a number. Press ► to enter to the next number.)
4. Press ◄┘ to enter the Settings menu.
5. Select Import/Export menu. Press ◄┘.
6. Select Export data.

Daily Cleaning

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.

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. Turn on the machine.
2. Press ◄ or ► until ⊛ is highlighted.
3. Close the lid.
4. The program starts.
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.

Clean the exterior and interior

⚠ 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.

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.
4. Thoroughly wipe off any mild soap or chemical cleaners. Residue could corrode the surface of the machine.

Maintenance

NOTICE: The machine must be moved or transported 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 and lid gasket
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.

ENGLISH

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
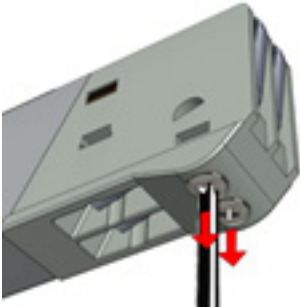- Replacement sealing wire

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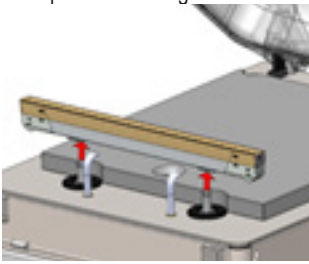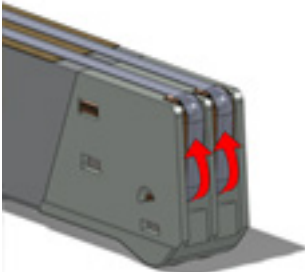

2. Remove the Teflon tape that protects the sealing wires.

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.
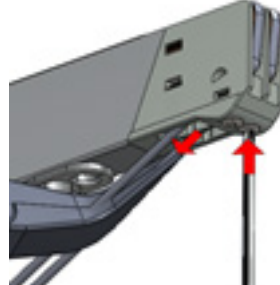
11. Pull the wire across the sealing bar straight and tight.
12. Attach it by tightening the screw.
13. Repeat steps 10 through 12 for the second wire.
14. Trim the wires.
15. Cut a piece of Teflon tape the same length of the sealing bar, plus about 2 inches (5 cm).
16. Apply the tape smoothly over the 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.
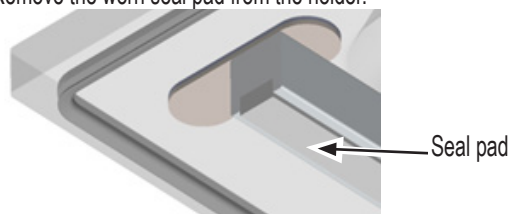
REPLACE THE SEAL PAD

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.

Seal pad

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.

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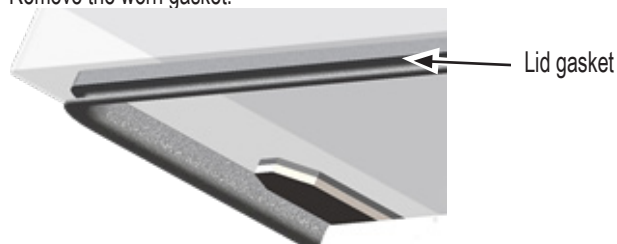
2. Cut a new piece of gasket slightly longer than the old one. Position the new gasket so the lip faces downward and outward.
3. Press the gasket into the slot evenly.
4. Trim the gasket so the ends come tightly together to prevent leakage. The ends must be cut off straight. If the lid gasket is too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

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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.
	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.	
F2 in display	The printed circuit board or liquid control sensor has malfunctioned.	Contact Vollrath Technical Services.
Please call your dealer for a service check	The oil in the pump needs to be checked and or needs to be changed.	Contact Vollrath Technical Services.
	Machine usage has reached a scheduled maintenance point.	
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 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.

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Maintenance Log

Date	Company	Maintenance Performed	Comments

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PROGRAM DETAILS

Program	Use For	Settings