



Vacuum Packaging Machine
Model VP-CN-0600
Item 43632
Instruction Manual



Revised - 10/04/2023



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Model VP-CN-0600

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General Information

Omcan Manufacturing and Distributing Company Inc., Food Machinery of America, Inc. dba Omcan and Omcan Inc. are not responsible for any harm or injury caused due to any person's improper or negligent use of this equipment. The product shall only be operated by someone over the age of 18, of sound mind, and not under the influence of any drugs or alcohol, who has been trained in the correct operation of this machine, and is wearing authorized, proper safety clothing. Any modification to the machine voids any warranty, and may cause harm to individuals using the machine or in the vicinity of the machine while in operation.

CHECK PACKAGE UPON ARRIVAL

Upon receipt of an Omcan shipment please inspect for external damage. If no damage is evident on the external packaging, open carton to ensure all ordered items are within the box, and there is no concealed damage to the machine. If the package has suffered rough handling, bumps or damage (visible or concealed), please note it on the bill of lading before accepting the delivery and contact Omcan within 24 hours, so we may initiate a claim with the carrier. A detailed report on the extent of the damage caused to the machine must be filled out within three days, from the delivery date shown in the shipping documents. Omcan has no recourse for damaged products that were shipped collect or third party.

Before operating any equipment, always read and familiarize yourself with all operation and safety instructions.

Omcan would like to thank you for purchasing this machine. It's of the utmost importance to save these instructions for future reference. Also save the original box and packaging for shipping the equipment if servicing or returning of the machine is required.

Omcan Fabrication et distribution Compañie Limité et Food Machinery d'Amérique, dba Omcan et Omcan Inc. ne sont pas responsables de tout dommage ou blessure causé du fait que toute personne ait utilisé cet équipement de façon irrégulière. Le produit ne doit être exploité que par quelqu'un de plus de 18 ans, saine d'esprit, et pas sous l'influence d'une drogue ou d'alcool, qui a été formé pour utiliser cette machine correctement, et est vêtu de vêtements de sécurité approprié. Toute modification de la machine annule toute garantie, et peut causer un préjudice à des personnes utilisant la machine ou des personnes à proximité de la machine pendant son fonctionnement.

VÉRIFIEZ LE COLIS DÈS RÉCEPTION

Dès réception d'une expédition d'Omcan veuillez inspecter pour dommages externes. Si aucun dommage n'est visible sur l'emballage externe, ouvrez le carton afin de s'assurer que tous les éléments commandés sont dans la boîte, et il n'y a aucun dommage dissimulé à la machine. Si le colis n'a subi aucune mauvaises manipulations, de bosses ou de dommages (visible ou cachée), notez-le sur le bond de livraison avant d'accepter la livraison et contactez Omcan dans les 24 heures qui suivent, pour que nous puissions engager une réclamation auprès du transporteur. Un rapport détaillé sur l'étendue des dommages causés à la machine doit être rempli dans un délai de trois jours, à compter de la date de livraison indiquée dans les documents d'expédition. Omcan n'a aucun droit de recours pour les produits endommagés qui ont été expédiés ou cueilli par un tiers transporteur.

General Information

Avant d'utiliser n'importe quel équipement, toujours lire et vous familiariser avec toutes les opérations et les consignes de sécurité.

Omcan voudrais vous remercier d'avoir choisi cette machine. Il est primordial de conserver ces instructions pour une référence ultérieure. Également conservez la boîte originale et l'emballage pour l'expédition de l'équipement si l'entretien ou le retour de la machine est nécessaire.

Omcan Empresa De Fabricacion Y Distribucion Inc. Y Maquinaria De Alimentos De America, Inc. dba Omcan y Omcan Inc. no son responsables de ningun daño o perjuicio causado por cualquier persona inadecuada o el uso descuidado de este equipo. El producto solo podra ser operado por una persona mayor de 18 años, en su sano juicio y no bajo alguna influencia de droga o alcohol, y que este ha sido entrenado en el correcto funcionamiento de esta máquina, y ésta usando ropa apropiada y autorizada. Cualquier modificación a la máquina anula la garantía y puede causar daños a las personas usando la máquina mientras esta en el funcionamiento.

REVISE EL PAQUETE A SU LLEGADA

Tras la recepcion de un envio Omcan favor inspeccionar daños externos. Si no hay daños evidentes en el empaque exterior, Habra el carton para asegurarse que todos los articulos solicitados estén dentro de la caja y no encuentre daños ocultos en la máquina. Si el paquete ha sufrido un manejo de poco cuidado, golpes o daños (visible o oculto) por favor anote en la factura antes de aceptar la entrega y contacte Omcan dentro de las 24 horas, de modo que podamos iniciar una reclamación con la compañía. Un informe detallado sobre los daños causados a la máquina debe ser llenado en el plazo de tres días, desde la fecha de entrega que se muestra en los documentos de envío. Omcan no tiene ningun recurso por productos dañados que se enviaron a recoger por terceros.

Antes de utilizar cualquier equipo, siempre lea y familiarizarse con todas las instrucciones de funcionamiento y seguridad.

Omcan le gustaría darle las gracias por la compra de esta máquina. Es de la mayor importancia para salvar estas instrucciones para futuras consultas. Además, guarda la caja original y el embalaje para el envío del equipo si servicio técnico o devolución de la máquina que se requiere.

Safety and Warranty

RESIDENTIAL USERS: vendor assumes no liability for parts or labor coverage for component failure or other damages resulting from installation in non-commercial or residential applications. The right is reserved to deny shipment for residential usage; if this occurs, you will be notified as soon as possible.

1 YEAR PARTS AND LABOUR WARRANTY



Safety and Warranty

Within the warranty period, contact Omcan Inc. at 1-800-465-0234 to schedule an Omcan authorized service technician to repair the equipment locally.

Unauthorized maintenance will void the warranty. Warranty covers electrical and part failures, not improper use.

Please see <https://omcan.com/disclaimer> for complete info.

WARNING:

The packaging components are classified as normal solid urban waste and can therefore be disposed of without difficulty.

In any case, for suitable recycling, we suggest disposing of the products separately (differentiated waste) according to the current norms.

DO NOT DISCARD ANY PACKAGING MATERIALS IN THE ENVIRONMENT!

Technical Specifications

Model	VP-CN-0600
Production Cycle	1-2 per minute
Power	1.5 kW
Pump Capacity	20 m3/h (x2)
Useful Chamber Size	29.9" x 23.6" x 6.3" / 760 x 600 x 160mm
Sealer Dimensions	23.6" x 0.3" x 0.07" / 600 x 8 x 2mm
Electrical	220V / 60Hz / 3
Weight	613 lbs. / 278 kgs.
Packaging Weight	732 lbs. / 332 kgs.
Dimensions	59.4" x 27" x 37.8" / 1510 x 685 x 960mm
Packaging Dimensions	63.4" x 30" x 46" / 1610 x 760 x 1170mm
Item Number	43632

Installation

- Before operation, please read through the instruction manual about each operation rules and the safety

Installation

precautions.

- You must fill the vacuum pump with NO.68 or NO.100 vacuum pump oil before use. When running, the oil level should not be lower than 1/3 height of oil window. Do not fill beyond the 1/2 mark.
- The machine should be placed horizontally in good ventilation without corrosive gas and heavy dust.
- The power connection position may be located on a different side, so be sure to do grounding protection before use.
- Always ensure the top cover is open before turning the power on. Start the machine by pressing the top cover and the process will start automatically.
- Preheating of vacuum pump must be done in a low temperature working area. Turn off the heater selection switch at the control panel to off position. This is to prevent heating process and to cut down wear and tear of the unit. Run the vacuum pump a few time and machine will be ready to use.

SETTINGS

Please set every parameter first before starting the machine.

- Turn on the power supply, check through the settings on the panel and make sure “-----” must be shown after setting is done. Otherwise, operation of this machine will not work if the setting is not on this mode.
- Press the setting button, the indicator lamp of the unit will light to enter into the setting state of vacuum timing. Press the upward or downward key to increase or decrease vacuum time in the range of 0-99 seconds.
- Press the parameter set key, the heating indicator lamp lights up to enter into the heating setting state. Press the upward or downward key to increase or decrease the heating sealing time in the range of 0-3.5 seconds.
- After the heating time is set, press the set key again, the cooling indicator lamp lights up to enter into the setting state of cooling time in the range of 0-9.9 seconds.
- After the cooling time is set, press the set key again to finish the parameter setting, and “Ed” is shown in the panel.
- Press the “temperature selection” set key to enter into temperature set state. Press the set key once, indicate one corresponding temperature value, and the lamp shows an orange color; there are three selections such as “high temperature”, “middle temperature” and “low temperature”.

REMARKS & TIPS

Ways to quickly process a small item or product using a bigger chamber is to place a solid block into the chamber as to allow less vacuum time needed due to compact space.

IMPORTANT: DO NOT BLOCK THE AIR HOLE IN THE CHAMBER

NEW TYPE INSTRUCTIONS

Turn on the power supply, long press the “SET” to enter the memory function, there will “P0” to “P9” showed on the screen which means enter the memory setting mode, each time the “SET” is pressed which means to switch the preset parameter template, select P0 parameter template long press the “SET” to enter the P0 parameter template, press the “SEALING TEMPERATURE” to switch the sealing temperature, after that press the “SET” to set the vacuum, sealing and cooling time. Press the “SET” to return to the standby state. The complete process of parameter preset.

OLD TYPE INSTRUCTIONS

- Turn on the power supply and select a suitable vacuum packing bag for the product.
- Set the processing parameter and select the sealing temperature.
- Place the vacuum bag at the chamber with the opening end on top of the sealing bar. Clamp it with the hook provided.
- Close the acrylic cover and the machine will complete the processing procedure automatically.
- During processing, the vacuum chamber will form a vacuum self-lock state, the whole heating and sealing procedure are completed in a vacuum environment, and the LED display on panel shows the flow process.
- When the vacuum indicator on panel lights, the equipment is under vacuum state, the LED display shows the vacuum time, and it will enter into the next work state automatically after the timing is finished.
- When the heating indicator lights, the equipment enters into heating work state, and the panel shows the reverse timing of heating. It will enter into cooling state automatically after the timing is finished.
- According to the time setting, the machine doesn't act when cooling, the panel shows “□□” till the reverse timing is finished, air is returned, the cover opens automatically, and the whole processing is finished. Then prepare the next cycle.
- Press the E-Stop button for a sudden condition under processing state, the machine will go to return-air action automatically, the cover opens automatically after return-air action, so the processing ends.

NOTES:

- Silicone rubber strip come with one side nerving and the other for letter and number inserting. It will have embossed effect on sealing surface.
- Please do not run the machine without any vacuum bag attached. Otherwise, the heating element will have higher wear and tear.
- Cut off the power supply and disconnect the plug when not in use.
- The vacuum gauge/meter reading may be different due to different environments. At higher altitudes, the data in the vacuum meter will be lower.
- Please adopt suitable cooling measure when processing is done in a high temperature occasion.
- Please use the vacuum bag whose material does not bring any poisonous gas in the sealing.
- The machine should be placed horizontally in the transportation. The transportation must be proceeded strictly according to the instructing marks on the shipping case.
- The machine should be stored in a dry, ventilated, normal temperature location.
- Mind your head when the lid opens, avoid the lid striking your head.
- Please ask Omcan when requiring troubleshooting, do not attempt repairs by yourself.

IMPORTANT INFORMATION ABOUT COOLING: THE COOLING TIME MUST BE SET AT LEAST 1

Operation

SECOND LONGER THAN THE SEALING TIME, FAILURE TO DO SO MAY RESULT IN A FIRE.

Maintenance

FILLING THE OIL

Remove the cover board and unscrew the bottom nut from the oil tank to drain the old oil. Once drained, reconnect the nut and unscrew the top nut of the oil tank, fill with new food grade oil and reattach the screw.

WHEN TO CHANGE THE OIL

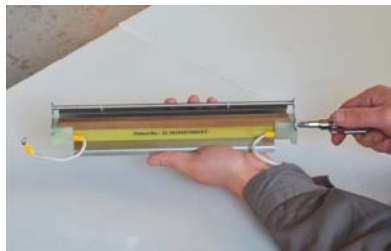
- If packing dry product: it is recommended to change the oil every 200 working hours.
- If packing wet product: it is recommended to change the oil every 150 working hours.

Note: hydraulic oil to be used is Omcan item 15713.

REPLACING THE SEALING TAPE AND HEATING WIRE



1. Disconnect the cable from the pin, then pick the complete sealing bar up from the vacuum chamber.



2. Remove the pressing stick from the complete sealing bar by cross screwdriver, then remove the stainless steel base.

Maintenance



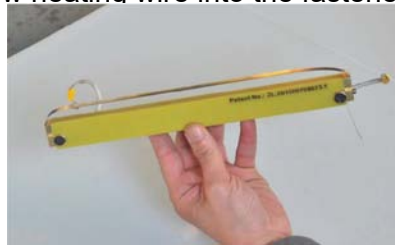
3. Pull the plastic parts out from the two sides of the sealing bar by hand, then tear off the sealing tape.



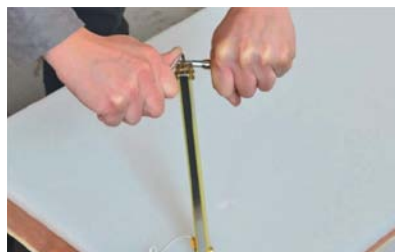
4. Remove the forcing screws from the two sides of the sealing bar with an Allen Key, then remove the heating wire.



5. Put one side of a new heating wire into the fastener groove and tighten it with the Allen Key.



6. Put the other side of the heating wire into the other side fastener groove, then screw it with the Allen Key.

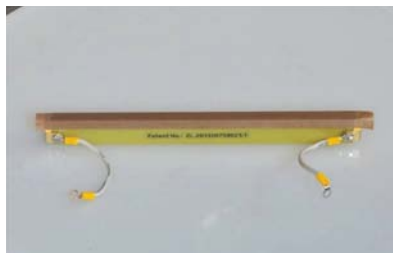


7. Fasten the heating wire, then cut the excess heating wire.

Maintenance



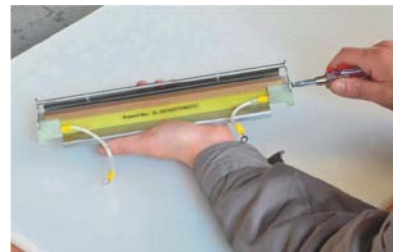
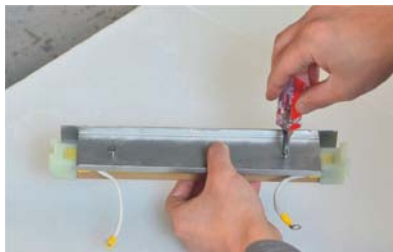
8. Take the new sealing tape at a proper length and stick it on the heating wire.



9. Cut the remaining sealing tape on the ends to allow them to fold over.



10. Put plastic clamps on the sides of the sealing bar.



11. Install the stainless steel base and pressing stick.



12. Connect the cable of the complete sealing bar to the pin, then put the sealing bar back in the vacuum chamber to complete the installation.

Troubleshooting

VACUUM PUMP AND VACUUM SYSTEM

Vacuum pump does not start, the possible reasons are as follows:

- Limit switch is not pressed on:
 - Close the machine cover and adjust the limit switch.
 - Adjust the pull-rod for electric cover opening machine.
- Time relay of vacuum pump is damaged:
 - Replace it.
- Dynamo of vacuum pump is damaged:
 - Replace it.

Vacuum chamber cannot reach the vacuum degree, the possible reasons are as follows:

- Vacuum degree cannot be reached because vacuum pump is worn or damaged.
- Loose air pipe joint, broken pipe, damaged sealing ring of vacuum chamber or damaged solenoid valve causes the entry of air into vacuum chamber.
- Insufficient oil in vacuum pump.
- Vacuum timing is not enough.

Vacuum chamber cannot be opened, the possible reasons are as follows:

- Air-bleed solenoid valve is not turned on.
- For electric cover opening machine, the cover opening motor may be damaged, or pull rod is jammed.

Air remains in bag after processing is finished, the possible reasons are as follows:

- Wrong position resting on sealing bar.
 - Redo it.
- Uneven sealing pressure bar presses the bag opening side so that air cannot escape.

Abnormal sound or tripping when running, black smoke or oil drop at air vent:

- Abnormal sound of fan of pump motor, it should be repaired.
- Blockage may be seen in air intake and/or pipe.
- Insufficient oil of vacuum pump or the use of non-standard lubricant.
- Long-time running of pump or overheat running under high temperature, please keep the machine ventilated and heat radiated.
- Faulty vacuum pump motor or solenoid valve of vacuum pump or wear and tear due to usage.
- Replace parts or contact the manufacture factory.

HEAT SEALER

Incapable sealing, the possible reasons are as follows:

- The heating sealing selector switch is not selected and the heating power is not turned on.
- The heating element is damaged and the power connecting position of heating element is cut off.
- The heating time is set at "0".
- The heating time relay is damaged.
- The sealing solenoid valve does not act and gas bag does not bulge (or gas bag is damaged).

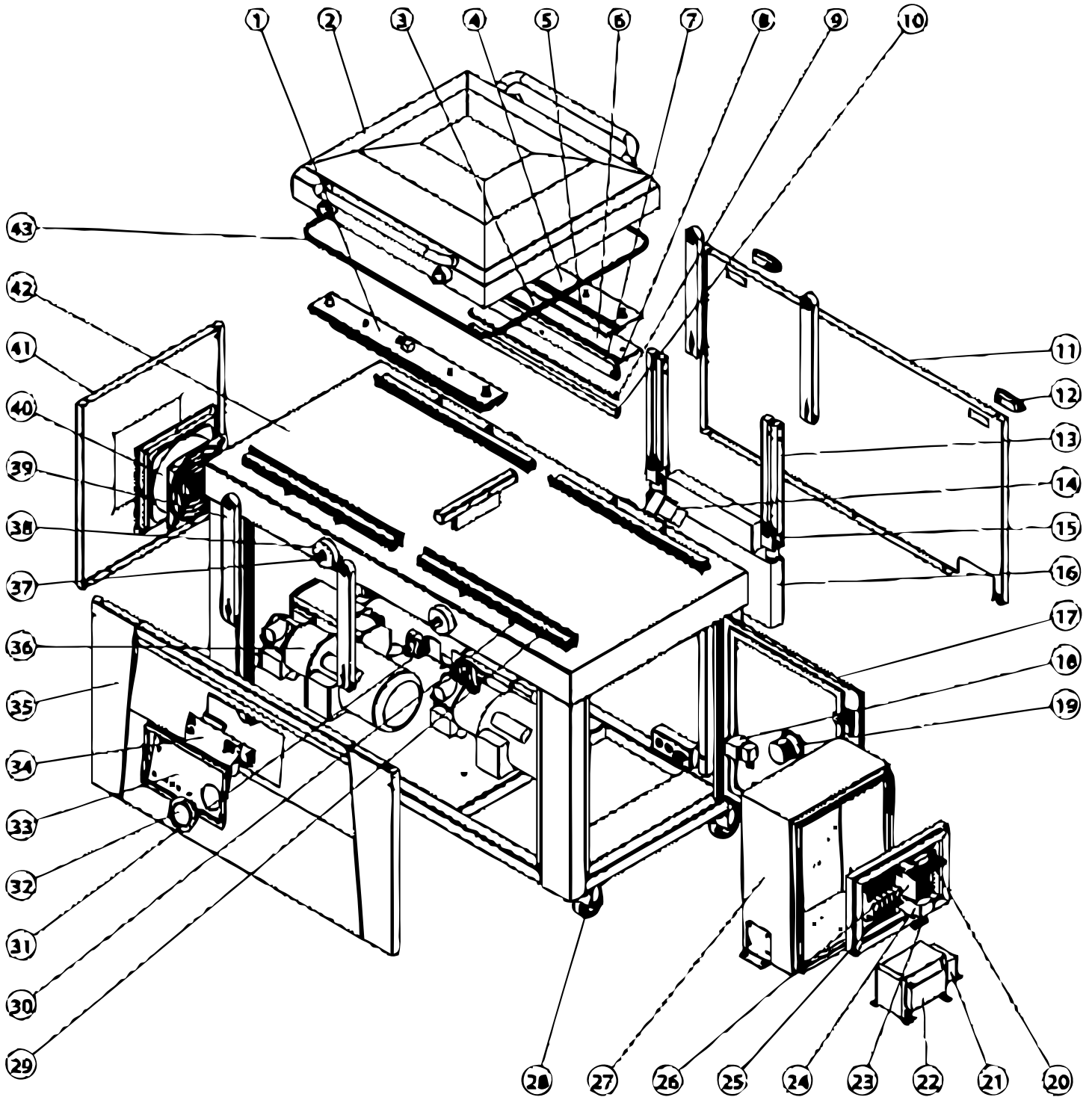
Troubleshooting

Uneven sealing veins, air bubble or not firm sealing, the reasons are as follows:

- Sealing rubber bar is unclean.
- Heating time is too short or temperature is too low.
- Sealing can't be pressed tightly caused by insufficient bulge of gas bag.
- Air bubble shrinks caused by insufficient cooling time.
- Heating sealing bar is damaged and the surface is not flat.

Parts Breakdown

Model VP-CN-0600 43632



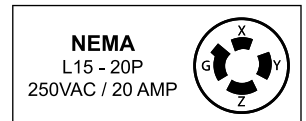
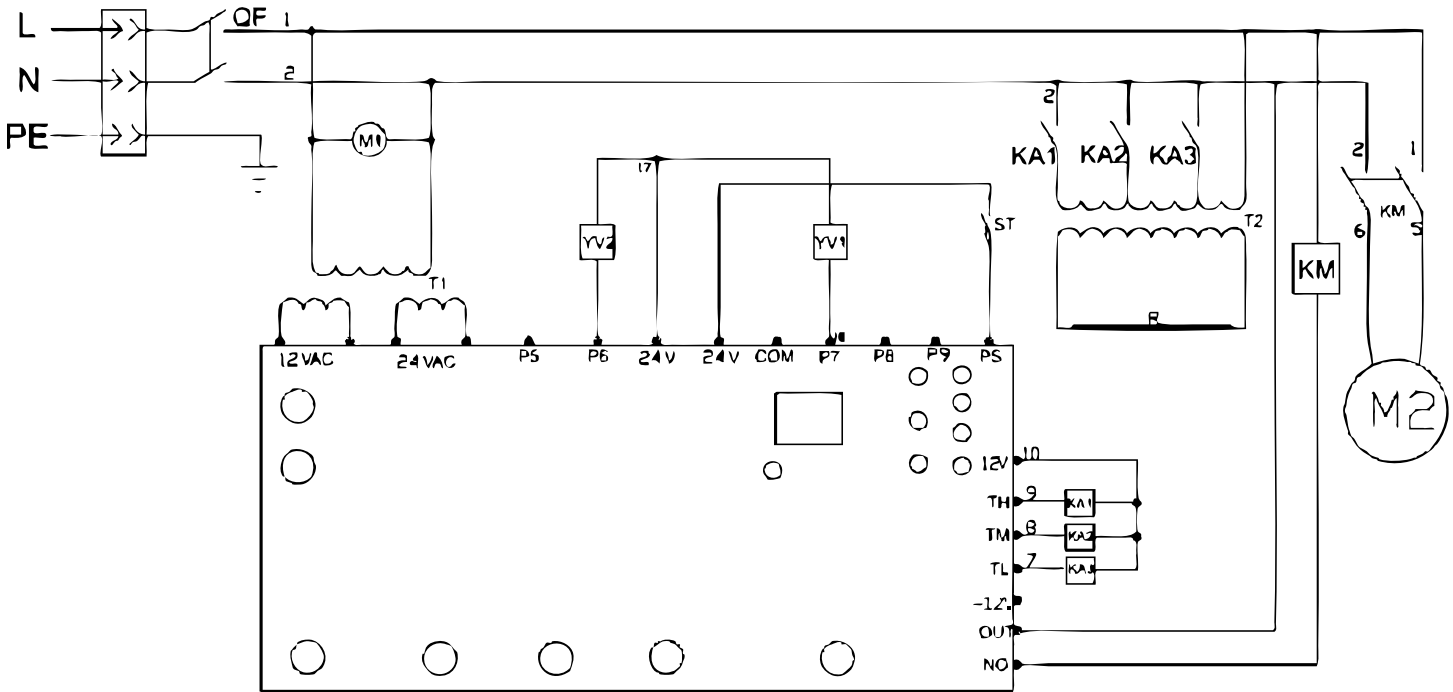
Parts Breakdown

Model VP-CN-0600 43632

Item No.	Description	Position	Item No.	Description	Position	Item No.	Description	Position
AC306	Assemble Sealing Bar for 43632	1	AK351	Balance Block for 43632	16	AC299	Lid Switch for 43632	31
AK339	Lid for 43632	2	AK352	Box Door for 43632	17	AK360	Vacuum Meter for 43632	32
AK340	Bar Fixing Pin for 43632	3	AC298	Assemble Valve for 43632	18	AK361	Plastic Frame for 43632	33
AK341	Gas Bag Base for 43632	4	AK353	Power Switch for 43632	19	AC302	Control Panel for 43632	34
AC304	Gas Bag for 43632	5	AC297	Relay Cards for 43632	20	AK362	Front Outer Case for 43632	35
AK342	Bar Base for 43632	6	AC294	Working Transformer for 43632	21	AC300	Vacuum Pump for 43632	36
AK343	Sealing Bar for 43632	7	AC295	Sealing Transformer for 43632	22	AK363	Rotating Shaft for 43632	37
AK344	Heating Wire Fastener for 43632	8	AK354	Zero Line Block for 43632	23	AK364	Cushion Plate for 43632	38
AK345	Heating Wire for 43632	9	AK355	Thermal Protector for 43632	24	AK365	Upper Swing Arm for 43632	39
AC308	Sealing Fabric (10M/Roll) for 43632	10	AC296	Contact for 43632	25	AK366	Fan for 43632	40
AK346	Back Outer Case for 43632	11	AK356	Circuit Breaker for 43632	26	AK367	Side Outer Case for 43632	41
AK347	Lock for 43632	12	AK357	Electrical Box for 43632	27	AK368	Vacuum Platform for 43632	42
AK348	Nether Swing Arm for 43632	13	AK358	Foot Case for 43632	28	AC303	Lid Gasket for 43632	43
AK349	Deflation Valve for 43632	14	AC305	Sealing Gasket for 43632	29			
AK350	Connect for 43632	15	AK359	Gas Flushing Nozzle for 43632	30			

Electrical Schematics

Model VP-CN-0600 43632





Warranty Registration

Thank you for purchasing an Omcan product. To register your warranty for this product, complete the information below, tear off the card at the perforation and then send to the address specified below. You can also register online by visiting:

Merci d'avoir acheté un produit Omcan. Pour enregistrer votre garantie pour ce produit, complétez les informations ci-dessous, détachez la carte au niveau de la perforation, puis l'envoyer à l'adresse spécifiée ci-dessous. Vous pouvez également vous inscrire en ligne en visitant:

Gracias por comprar un producto Omcan usted. Para registrar su garantía para este producto, complete la información a continuación, cortar la tarjeta en la perforación y luego enviarlo a la dirección indicada a continuación. También puede registrarse en línea en:

<https://omcan.com/warranty-registration/>

For mailing in Canada

Pour postale au Canada

Por correo en Canadá

OMCAN

PRODUCT WARRANTY REGISTRATION

3115 Pepper Mill Court,

Mississauga, Ontario

Canada, L5L 4X5

For mailing in the US

Pour diffusion aux États-Unis

Por correo en los EE.UU.

OMCAN

PRODUCT WARRANTY REGISTRATION

4450 Witmer Industrial Estates, Unit 4,

Niagara Falls, New York

USA, 14305

or email to: service@omcan.com



Purchaser's Information

Name: _____

Address: _____

City: _____ Province or State: _____ Postal or Zip: _____

Country: _____

Dealer from which Purchased: _____

Dealer City: _____ Dealer Province or State: _____

Invoice: _____

Model Name: _____ Model Number: _____

Machine Description: _____

Date of Purchase (MM/DD/YYYY): _____

Would you like to extend the warranty? Yes No

Company Name: _____

Telephone: _____

Email Address: _____

Type of Company:

Restaurant Bakery Deli

Butcher Supermarket Caterer

Institution (*specify*): _____

Other (*specify*): _____

Serial Number: _____

Date of Installation (MM/DD/YYYY): _____

Thank you for choosing Omcan | Merci d'avoir choisi Omcan | Gracias por elegir Omcan



Since 1951 Omcan has grown to become a leading distributor of equipment and supplies to the North American food service industry. Our success over these many years can be attributed to our commitment to strengthen and develop new and existing relationships with our valued customers and manufacturers. Today with partners in North America, Europe, Asia and South America, we continually work to improve and grow the company. We strive to offer customers exceptional value through our qualified local sales and service representatives who provide convenient access to over 6,500 globally sourced products.

Depuis 1951 Omcan a grandi pour devenir un des “leaders” de la distribution des équipements et matériel pour l’industrie des services alimentaires en Amérique du Nord. Notre succès au cours de ces nombreuses années peut être attribué à notre engagement à renforcer et à développer de nouvelles et existantes relations avec nos clients et les fabricants de valeur. Aujourd’hui avec des partenaires en Amérique du Nord, Europe, Asie et Amérique du Sud, nous travaillons continuellement à améliorer et développer l’entreprise. Nous nous efforçons d’offrir à nos clients une valeur exceptionnelle grâce à nos ventes locales qualifiées et des représentants de service qui offrent un accès facile à plus de 6500 produits provenant du monde entier.

Desde 1951 Omcan ha crecido hasta convertirse en un líder en la distribución de equipos y suministros de alimentos en América del Norte industria de servicios. Nuestro éxito en estos años se puede atribuir a nuestro compromiso de fortalecer y desarrollar nuevas relaciones existentes con nuestros valiosos clientes y fabricantes. Hoy con socios de América del Norte, Europa, Asia y América del Sur, que trabajan continuamente para mejorar y crecer la empresa. Nos esforzamos por ofrecer a nuestros clientes valor excepcional a través de nuestro local de ventas y representantes de los servicios que proporcionan un fácil acceso a más de 6,500 productos con origen a nivel mundial.

