



Mobile Vacuum Packaging

Models VP-NL-0040-M, 0040-MS, 0063-M

Items 50003, 50004, 50005

Instruction Manual



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Model VP-NL-0040-M / Model VP-NL-0040-MS / Model VP-NL-0063-M

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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 Compagnie Limitée 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, sain 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 appropriés. 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 bon 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 leer y familiarizarse con todas las instrucciones de operación y seguridad.

Omcan quisiera darles las gracias por la compra de esta máquina. Es de la máxima importancia para guardar estas instrucciones para referencias en el futuro. También guarde la caja original y el embalaje para envío del equipo si el mantenimiento o la devolución de la máquina es necesaria.

Safety and Warranty

The manufacturer of this equipment accepts no liability whatsoever for damage or injury caused by failing to adhere to the directions and instructions in this manual, or through carelessness during the installation, use, maintenance and repair of the machine identified on the front of this document, or any of its accompanying options or components.

The owner of the machine is fully responsible at all times for the adherence to the locally applicable safety regulations and guidelines. Obey all safety instructions and guidelines as provided in this manual.

Safety and Warranty

INTENDED USE OF THE MACHINE

The machine is designed for vacuum packaging of food or other products for 8 hours a day, 5 days a week. Any other or extended use is not in accordance with this purpose and the manufacturer accepts no liability for any resulting damage or injury. Only use this machine while in perfect technical condition in accordance with the above mentioned purpose.

Safety Measures

The machine is equipped with the following standard safety devices:

- Short-circuit and overload safety.
- Pump fan guards.

All safety devices must be correctly installed and may only be removed to accommodate maintenance and repair activities by trained and authorized service personnel. The machine may never be operated while safety measures are incomplete, deactivated or absent. The safety devices may never be by-passed.

1 YEAR PARTS AND LABOR 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 www.omcan.com/warranty.html 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-NL-0040-M	VP-NL-0040-MS	VP-NL-0063-M
Seal Length	19.7" / 500mm		31.5" x 19.7" 800 x 500mm
Vacuum Pump	40 m ³		63 m ³
10 Programmable Control	YES		
Maximum Product Height	6.9" / 175mm		8.5" / 215mm
Useful Chamber Size	19.7" x 19.7" x 6.9" / 500 x 500 x 175mm		19.7" x 31.5" x 8.5" 500 x 800 x 216mm
Power Consumption	3.3 kW		3.5 kW
Electrical	220V / 60Hz / 3	220V / 60Hz / 1	220V / 60Hz / 3
Weight	330 lbs. / 150 kgs.		440 lbs. / 200 kgs.
Dimensions	26.8" x 27.4" x 40.8" / 680 x 695 x 1035mm		29.7" x 35.6" x 41.7" 755 x 905 x 1060mm
Item Number	50003	50004	50005

Installation

GENERAL

- Level the machine on a flat firm surface.
- Position the machine in such a manner that the pump is unobstructed and properly ventilated.
- Engage the locks on the wheels, if so equipped.
- Check the oil level in the pump; add oil if necessary.

Never operate the machine when the oil level is low.

TURNING ON MACHINE

- If so equipped, like some mobile and double-chamber models, turn on the main power switch on the back of the machine.
- Push the on/off button on the control panel of the machine.

GAS CONNECTION FOR MAP APPLICATIONS (MODIFIED ATMOSPHERIC PACKAGING)

- Connect the gas supply line to the inlet on the back of the machine.
- Maximum pressure: 1 bar.
- Anchor the gas cylinders securely to prevent them from falling over.
- Make sure that the work area is well-ventilated.
- To assure that you use the appropriate gas for your application, consult your dealer or gas supplier.
- Assure a good connection and use high-quality materials.

Installation

COMPRESSED AIR CONNECTION FOR ADDITIONAL SEALING PRESSURE

- Additional sealing pressure is usually recommended for MAP applications only.
- The M40-M80 and the L10-L60 models with the option Gas/MAP are standard equipped with a compressed air inlet.
- Extra sealing pressure is not necessary and not available for the Table-Top, M10, M20, M30.
- Consult your dealer for installation details.
- Maximum pressure: 1 bar.
- Assure a good connection and use high-quality connector.

Operation

DIGITAL CONTROL WITH LCD DISPLAY

Some Henkovac vacuum machines have a control system with just one Program (P1). Other machines have an optional expanded control system, which can accommodate up to 9 custom programs (P1-9).

ONE-PROGRAM CONTROL SYSTEM

Henkovac machines with the One-Program control system can be programmed for the following 2 functions:

1. Vacuum time (seconds).
 2. Sealing time (seconds).
- The values for vacuum and sealing times are selected by the user and saved in program P1.
 - During operation, the LCD display will show symbols to indicate the active function and the progress of the packing cycle.
 - The actual vacuum pressure is indicated by the analog vacuum gauge.

PLUG AND PLAY

- When turning on the machine for the first time:
 - Running time of the vacuum pump is pre-set at 30-40 seconds and the sealing time at 2 seconds.Vacuum is indicated on the analog vacuum gauge.
- When turning on the machine after that, program P1 will contain the most-recently used settings.
- The vacuum and sealing times are easily adjusted to match the needs for the application.

Operation

OPERATING THE MACHINE WITH ONE-PROGRAM CONTROL SYSTEM

	On: Turns the machine on: - The machine will start up in the most-recently used program. - The pump of a machine with a transparent cover will start when the cover is closed. Off: Turns the machine off: - When pressing the  button once, the  symbol will start blinking and the pump will stop after about 4 seconds. - When pressing the  button a second time, the pump will stop immediately. - Closing the cover will initiate the cool-down phase; the machine will complete a number of vacuum cycles before turning off automatically.
	Stop-function: - Stops the machine at any point in the packing cycle and aerates the chamber. Reset-function: - While programming, resets the program value to its original setting. Press the menu button  to return to the Home menu
	Stops the current function and initiates the next step in the cycle: - By pressing the  of the sealing button , the vacuum function stops and the program jumps to the sealing function. - While packing sauce or soup, the package may be sealed as soon as product boiling is detected.
	Entering the desired vacuum time : By pressing the + or – of the vacuum button, the vacuum time can be increased or decreased. The selected value is confirmed and saved by pressing the menu button : Press the  button to reset the original value.
	Entering the desired sealing time : - By pressing the + or – of the sealing button, the sealing time can be increased or decreased. The selected value is confirmed and saved by pushing the menu button : - Press the  button to reset the original value.
	Menu Button: - Confirms and saves the entered values for vacuum and sealing times. - Returns to the Home menu.
	When turning off the machine with the  button, the  symbol will start blinking: - The pump will stop after about 4 seconds. - Press the  button a second time and the pump will stop immediately. - Close the lid; the machine initiates the cool-down phase and perform a number of vacuum cycles before turning off automatically. - These additional cycles allow any moisture in the oil of the pump to evaporate. This increases the longevity of the machine and minimizes the need for oil changes and pump maintenance.

	Service Symbol: • After a number of operating hours or packing cycles, the service symbol will briefly appear on the display when the machine is turned on. In addition, the display indicates how many hours or cycles remain before an oil change is required. • Except for regularly changing the oil in the pump (important!), the machine requires little other routine maintenance. • To reset the service interval counters after the oil change: Start machine  and while the display shows the hours or cycles, press and hold the  button.
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TEN-PROGRAM CONTROL SYSTEM

In addition to vacuum and sealing times, Henkovac machines with a Ten-Program control system may be programmed for several additional functions. Each of the 9 customizable programs is either:

1. Time controlled.
2. Sensor controlled.

TIME-BASED OPERATION (VACUUM GAUGE: MBAR)

- The values for vacuum and sealing time, as well as the values for several optional functions, are selected by the customer and saved in any of 9 customizable programs P1-9.
- When operating a packaging machine with a time-based program, the actual vacuum pressure is indicated by the analog vacuum gauge. The number of seconds of vacuum time remaining is shown on the LCD display.

PLUG AND PLAY

- When turning on a time-based machine for the first time, it will start up in the PA program AUTOMATIC. This is a pre-set factory program with 30-40 seconds vacuum time and 2 seconds of sealing time.
- When turning on the machine after that, it will start up in the most-recently used program.

OPTIONAL INSTALLATION OF A SENSOR OR SOFT-AIR

- A machine with a time-based control program can be upgraded to sensor-based operation at a later date by installing the optional sensor kit.
- The Soft-Air feature can also be installed at a later date by ordering the optional soft-air kit.

SENSOR-BASED OPERATION (DIGITAL DISPLAY: MBAR)

- When operating a packaging machine with a sensor-based program, the actual vacuum pressure is digitally shown on the LCD display in mbar (standard setting) or in % vacuum.

PLUG AND PLAY

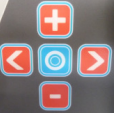
- When turning on a sensor-based machine for the first time, it will start up in the PA program AUTOMATIC. This is a pre-set factory program with 5 mbar of vacuum and 2 seconds of sealing time.
- When turning on the machine after that, it will start up in the most-recently used program.

OPTIONAL INSTALLATION OF SOFT-AIR

- The Soft-Air feature can also be installed at a later date by ordering the optional soft-air kit.

Operation

OPERATING THE MACHINE WITH TEN-PROGRAM CONTROL SYSTEM

	On: Turns the machine on: - The machine will start up in the most-recently used program. - The pump of a machine with a transparent cover will start when the cover is closed. Off: Turns the machine off: - When pressing the  button once, the  symbol will start blinking and the pump will stop after about 4 seconds. - When pressing the  button a second time, the pump will stop immediately. - Closing the cover will initiate the cool-down phase. - The machine will complete a number of vacuum cycles before turning off automatically.
	Stop-function: - Stops the machine at any point in the cycle and aerates the chamber. Reset-function: - While programming, resets the program value to its original setting. - Press the menu button  to return to the Home menu. Back function: - While reviewing programmed values, returns to the previous selection.
	Stops the active function and initiates the next step in the cycle: - While the machine is running, exits the active function and jumps to the next step in the cycle. - While packing sauce or soup, the package may be sealed as soon as product boiling is detected.
	Menu Button: - Toggles between Home menu  and Settings menu . - Save Function: During programming, confirms and saves the entered program values and returns to the Home menu. - Return Function: Returns to the Home menu.
	Review program values:   Cycles through programs P1 to P9, as well as PA and P H2O.  Displays the programmed value for each function; the function being reviewed will be blinking.   Displays the value for the next function.  Returns to the Home menu.
	Adjust program values and turn functions ON/OFF:   Forward or back; adjusted values are saved right away.   Increases or decreases function values.  Turns functions ON/OFF; specific functions, like soft-air, clean cut seal, etc., are turned either on or off. - If the function is turned on, the value may be adjusted by pressing the  and  buttons.  Resets the original value.  Saves changes and returns to the Home menu.

	Multi-Functional button: Performs various functions, depending on the active menu: Home menu  : • No effect while in the PA program. • For programs P1-9, displays the entered values. Settings menu  : • For specific functions, like soft-air, clean cut seal etc., the  button is used to turn the function ON/OFF.
P1 – P9	Programs 1 through 9: • Each program may be customized by turning certain functions on or off and by adjusting the function values.
PA AUTOMATIC	PA - Automatic: • Program with factory settings for vacuum and sealing functions, which is activated when turning on the machine for the first time.
P H₂O	P H₂O – Program: • To be used when packing liquids or semi-liquids, like sauces and soups. • Program jumps to the sealing function as soon as product boiling is detected; this prevents product loss through spillage and evaporation.
	When turning off the machine with the  button, the  symbol will start blinking on the LCD display: • The pump will stop after about 4 seconds. • Press the  button for a second time and the pump will stop immediately. • Close the lid; the machine will initiate the cool-down phase and perform a number of vacuum cycles before turning off automatically. • These additional cycles allow any moisture in the oil of the pump to evaporate. This increases the longevity of the machine and minimizes the need for oil changes and pump maintenance.
	Service Symbol: • After reaching a certain number of operating hours or packing cycles, the service symbol will briefly appear on the display when turning on the machine. In addition, the display indicates how many hours or cycles remain before an oil change is required. • Except for regularly changing the oil in the pump, the machine requires little other routine maintenance. • After reaching the service limit, the display will indicate the negative number of exceeded operating hours or cycles. • To reset the service interval counters after the oil change: Start machine  and while the display shows the hours or cycles, press and hold the  button to reset.

PROGRAMMING THE MACHINE

ONE-PROGRAM CONTROL SYSTEM

- The One-Program control system is standard on the S20, S30, S40, S50, M10, M30 (with 21m³ pump).
- The One-Program control system is time-based.
- The Ten-Program control system (time or sensor) is optional for these models, except for S20.

Operation

THE ONE-PROGRAM CONTROL SYSTEM PROVIDES ONLY ONE PROGRAM (P1)

- There is no memory to store additional values.
- The machine starts with the values that were most-recently used.
- The pump starts upon closing of the cover and stops when it is reopened.

PROGRAMMABLE FUNCTIONS

The following function values may be customized for P1:

-  Vacuum time: in seconds.
-  Sealing time: in seconds.

PROGRAMMING

1. Turn the machine on by pressing the on/off button.
 - a. The factory setting for the vacuum time is 30-40 seconds.
 - b. The factory settings for the seal time is 2 seconds.

REVIEWING VACUUM TIME AND SEALING TIME

1. Press the  button to display the programmed vacuum time the vacuum time is pre-set at the factory.
2. Press the  button to display the programmed sealing time the sealing time is pre-set at the factory at 2 seconds.

ADJUSTING VACUUM TIME FOR P1

1. Press twice on the  or  button.
 - After pressing once, the programmed value is displayed.
 - After pressing twice, the  symbol will start blinking and the value may be adjusted.
2. Save the new value by pressing the menu button.
3. To retain the original value, press the  button.
4. Exit the program by pressing the menu button.

ADJUSTING SEALING TIME FOR P1

1. Press twice on the  or  button.
 - After pressing once, the programmed value is displayed.
 - After pressing twice, the  symbol will start blinking and the value may be adjusted.
2. Save the new value by pressing the menu button.
3. To retain the original value, press the  button.
4. Exit the program by pressing the menu button.

TURNING OFF MACHINE

1. Turn the machine off by pressing the  button.
2. The  symbol on the display will start blinking.
3. Push the  button a second time and the pump will stop immediately.
4. If no action is taken the pump turns off after 4 seconds.
5. Close the cover and the machine will initiate the cool-down phase and perform a number of vacuum cycles

while the cover stays closed and the machine will turn off automatically after about 15 minutes.

- These cycles are necessary to cool down the machine and to allow any moisture in the oil of the pump to evaporate.

TEN-PROGRAM CONTROL SYSTEM

- The Ten-Program control system is standard time-based on the M20, M40-M80, L01-L60.
 - Sensor-based operation is an option, which can be installed at a later date.
- The Ten-Program control system provides:
 - 9 customizable programs (P1-P9).
 - Program PA; this is an - Automatic Program – Pre-set at the factory at a vacuum time of 30-40 seconds (or 5 mbar for a sensor-based program) and a sealing time of 2 seconds.
- Program P H₂O for liquid products.
 - When turning on the machine, the pump will start. After about 15 minutes of inactivity, the pump will stop automatically.

PROGRAMMABLE FUNCTIONS

The following functions may be customized for each program P1-P9:

-  **Vacuum time:** in seconds or mbar (only with sensor).
-  **Sealing time:** in seconds.
-  **Vacuum Plus:** on/off, in seconds.
-  **Gassing:** on/off, in seconds or mbar (only with sensor).
-  **Clean Cut Controlled (CCC) Seal:** on/off, in seconds.
-  **Soft-Air:** on/off, in seconds or mbar (only with sensor).
-  **Multi-cycle:** on/off, in number of cycles.

REVIEWING FUNCTION VALUES FOR P1-P9

1. Turn the machine on by pushing the  button.
2. The most-recently used program will be indicated.
3. All selected functions for this program are indicated at the bottom of the display.
4. To review the values for these functions, push the  button; use the  button to display each function value.
5. The values cannot be changed; this can only be done in the Settings menu.
6. Push the  button to return to the Home menu.

PROGRAMMING AND ADJUSTING VALUES FOR P1-P9

1. Select the program to be set up or adjusted.
2. Push the menu button to access the Settings menu.
3. All functions for the selected program are indicated at the bottom of the display.
4. Push the  button to select the blinking function to be adjusted.
5. Adjust the value of the selected function with the  button.
6. Press the  button to reset all functions to their original values.
7. Select the next function with the  button.

Operation

- Press the menu button to save the entered values and to return to the Home menu.

TURNING PROGRAM FUNCTIONS ON/OFF

The following functions can be turned ON/OFF for each program P1-P9:

-  **Vacuum Plus:** on/off, in seconds.
-  **Gassing:** on/off, in seconds or in mbar (only with sensor).
-  **Clean Cut Controlled (CCC) Seal:** on/off, in seconds.
-  **Soft-Air:** on/off, in seconds or in mbar (only with sensor).
-  **Multi-cycle:** on/off, in number of cycles.

ADJUSTING ON/OFF FUNCTION VALUES

- Press the menu button to select the Settings menu.
- Use the  button to select the blinking function to be adjusted.
- Press the  button to select the desired value.
- Press the  button to reset all functions to their original values.
- Select the next function with the  button.
- Push the menu button to store all selected values and to return to the Home menu.

TURNING OFF MACHINE

- Follow the same procedure as for the One-Program control system.

Maintenance

GENERAL

Regular maintenance prevents equipment malfunctions and prolongs the life of the machine. In addition, it optimizes sanitary conditions.

- Always have a certified Henkovac dealer carry out repair and maintenance activities.

WARNING

- During maintenance activities, always turn the machine off at the main switch and/or unplug it from the electrical outlet.

ATTENTION

Observe the recommended service intervals. Overdue maintenance may lead to costly repairs and overhauls, and may void the equipment warranty.

- After reaching a programmed number of operating hours or packing cycles, the service symbol  will briefly appear on the display when the machine is started up. In addition, the display will indicate how many hours or cycles remain before an oil change is required.

Maintenance

- After passing the service limit, the display will indicate the negative number of excess operating hours or cycles.

VACUUM PUMP

To protect the vacuum pump, proper maintenance is important. Carry out the following tasks carefully:

- Check the vents and clean as necessary before turning on the machine to assure proper cooling of the pump.
- When the air filter is saturated with oil, an oil mist may be expelled; replacement of the filter is required.
- Use the cool-down/dehumidification feature. When turning off the machine  and closing the cover , the pump continues to run for some time. Any moisture in the oil of the pump will evaporate during this phase. This increases the longevity of the machine and minimizes the need for oil changes and pump maintenance.
- Check the oil level regularly and add as needed.
- Change the oil when the service symbol  appears on the display.

NOTE

To reset the service interval counters after the oil change: Start machine  and while the display shows the hours or cycles, press and hold the  button.

ADDING AND CHANGING THE PUMP OIL

WARNING

The operating temperature of the pump is 70° C / 158° F or higher. Wear gloves when servicing the pump or let it cool off sufficiently to prevent injuries.

ADDING OIL

1. Remove the oil filler cap
2. Add oil up to the maximum-level mark; use oil according to DIN 51506, lubrication oil group VC. When in doubt, consult your dealer.
3. Replace the oil filler cap.
4. After several packing cycles, check the oil level and add as needed.

CHANGING OIL

1. Remove the oil drain plug and drain the oil.
2. Replace the drain plug.
3. Remove the oil filler cap.
4. Add the correct oil up to the maximum-level mark.
5. Replace the oil filler cap.
6. To reset the service interval counters after the oil change: Start machine and while the display shows the hours or cycles, press and hold the  button.

NOTE

Collect the oil to have it processed and recycled according to the locally applicable regulations.

Maintenance

SEAL BEAMS AND COUNTER BEAMS

To achieve a quality seal, it is necessary that the seal beam and counter beam are in good condition.

1. Clean the seal and counter beams daily with a dry cloth.
2. Replace the Teflon tape on the seal beam if damaged and replace the sealing wire if kinked.
3. Replace the silicone rubber seal if it is burned in.

Depending on the type of machine, there are three seal beam versions:

1. Single-seal beam (T2).
2. Stainless steel seal beam.
3. Aluminum seal beam.

SINGLE-SEAL BEAM

REMOVE THE SEALING WIRE AND TEFLON TAPE AS FOLLOWS:

1. Grab the seal beam in the middle and pull it straight up and out of the machine.
2. The beam is held in place by 2 pins; some force may be necessary to loosen the beam.
3. Remove the brown Teflon tape that is applied to the seal beam.
4. Remove the two screws on the underside of the seal beam; this releases the sealing wire.
5. Clean the seal beam thoroughly and remove any glue residue off the Teflon tape.

NOTES

- Check the condition of the tensioning springs at both ends of the seal beam; replace if necessary.
- These springs maintain tension on the sealing wire.
- Using the seal beam without the springs may cause sealing wires to break.

INSTALL THE SEALING WIRE AND TEFLON TAPE AS FOLLOWS:

1. Position the sealing wire across the beam and fasten it on one side with a small bolt.
2. Apply tension on the wire by pulling it with a pair of pliers.
3. Fasten the wire on the opposite end of the beam with the second bolt and cut the wire to length; the ends of the sealing wire must be long enough to make electrical contact with the pins in the vacuum chamber.
4. Apply the Teflon tape smooth and tight over the seal beam; make sure that the beam is clean and free of grease.
5. Re-install the beam in the vacuum chamber; check to make sure that the ends of the sealing wire make contact with the steel pins.

ALUMINUM/STAINLESS STEEL SEAL BEAM

REMOVE THE SEALING AND CUTTING WIRES AS FOLLOWS:

1. Remove the old wires by pulling them loose from the seal beam contacts.
2. Loosen the clamp screws and remove the seal beam from the U-profile.
3. Remove the Teflon tape from the seal beam.
4. Remove the mounting plates on both ends of the seal beam by loosening the screws; this releases the sealing wires and/or sealing and cutting wires.
5. Clean the seal beam thoroughly.

Maintenance

NOTES

- After removal of the wires, check the strips of fiber glass for damage; replace if necessary.
- Check the condition of the tensioning springs at both ends of the seal beam; replace if necessary.
- Using the seal beam without the springs may cause the sealing wires to break.
- Check contact plate for damage; replace if necessary.

INSTALL THE SEALING AND CUTTING WIRES AS FOLLOWS:

1. If necessary, install new strips of fiber glass on the seal beam.
2. Insert the new wires behind one of the mounting plates and tighten the screws; make sure that the end of the wires line up with the bottom edge of the mounting plate.
3. Position the wires across the seal beam and loosely install the second mounting plate.
4. Carefully clamp the seal beam upside down in a bench vice.
5. Pull the wires as tightly as possible with a pair of pliers and secure the second mounting plate by tightening the screws.

NOTE

1. The wires can be further tightened by slightly loosening the screws of one of the mounting plates.
2. Pull the wires one-by-one tighter with a pair of pliers.
3. Re-tighten the screws after the correct tension has been achieved.
4. Cut the end of the wires flush with the bottom edge of the mounting plate.
5. Apply the Teflon tape smooth and tight over the seal beam without creases. Make sure that the beam is clean and free of grease.
6. Re-install the seal beam in the vacuum chamber and re-connect the wires.

ALUMINUM T-SHAPED SEAL BEAM

REMOVE THE SEALING WIRES AS FOLLOWS:

1. Remove the seal beam from the machine.
2. Remove the Teflon tape.
3. Loosen the screws on both sides of the beam; this will release the sealing wires.
4. Clean the seal beam thoroughly.

INSTALL THE SEALING WIRES AS FOLLOWS:

1. Apply new fiber glass to the beam if necessary.
2. Place new wires on the beam and fasten them on one side with mounting plates; tighten the screws.
3. Position the wires across the beam.
4. Fasten mounting plates; tighten screws.
5. Carefully clamp the beam in a bench vice.
6. Pull the wires as tightly as possible with a pair of pliers.
7. Secure the mounting plates with the screws.

NOTES

- Check the strip of fiber glass for damage and replace if necessary.
- Check the springs and replace if necessary.

Maintenance

- Using the seal beam without the springs may cause the sealing wires to break.

APPLYING TEFLON TAPE TO SEAL BEAM

1. Position the new Teflon tape on the seal beam and cut out the corners.
2. Remove the protective backing from the Teflon tape.
3. Apply the new tape to the seal beam; the tape has an adhesive strip on both sides.
4. Slide the seal beam onto the pins in the vacuum chamber (machines with transparent cover).
5. Slide the seal beam in the holder of the cover, tighten the mounting screws, and re-connect the wires (machines with metal cover).

NOTE

- The Teflon tape must not adhere to the tension blocks.

REPLACING SILICONE RUBBER SEAL OF COUNTER BEAM

The rubber seal is clamped in the counter beam. Replace the counter beam seal as follows:

1. Pull the old rubber seal from the groove in the counter beam.
2. Clean the groove.
3. Evenly press the new rubber seal into the groove and make sure that it does not stick out at either end of the counter beam.

RUBBER SEAL OF VACUUM CHAMBER COVER

To assure that the vacuum chamber is properly sealed, it is important that the rubber seal is in good condition and is not damaged. Replace the cover seal as follows:

1. Copy the length of the original rubber seal.
2. Pull the original rubber seal from the groove.
3. Clean the groove.
4. Evenly press the rubber seal into the groove; position the ends of the seal tightly against each other to prevent leakage.

STRUTS, DAMPERS AND SPRINGS

- Machines with transparent covers are equipped with gas struts to open the cover.
- Machines with metal covers are equipped with oil dampers and springs to open the cover.
- Have the struts, dampers and springs checked by your dealer once every 5 years and have them replaced as necessary.
- Have the gas struts replaced if the lid no longer opens properly.

VACUUM HOSES AND TUBES

- Check the vacuum hoses and tubes for kinks, tears and porosity; replace if necessary.

Troubleshooting

Fault/Symptom	Possible Cause	Remedy
Machine does not work.	The machine is not plugged in.	Plug the machine into the electrical outlet.
	The ground fault safety in the electrical panel has tripped.	Check the electrical panel.
	A fuse in the electrical panel is faulty.	Check the electrical panel.
	A fuse in the machine is faulty.	Consult your dealer.
	The motor protection of the machine is switched off.	Consult your dealer.
The vacuum pump does not run at full speed.	The oil is too thick or contaminated.	Change the oil.
	The pump motor runs on two phases.	Check the voltage; if correct, consult your dealer.
The vacuum in the package is insufficient.	The programmed vacuum value is too high.	Lower the vacuum value in the program.
	The packaging material is of poor quality.	Select a better-quality packaging material.
	The product damages the bag.	Program a higher value for Soft-Air.
	The machine gases the package.	Turn off the gassing function.
The seal is leaking.	The package seam is poorly formed.	Increase the sealing time and/or reduce the MAP gas pressure.
	The package seam is burnt.	Decrease the sealing time.
	The opening of the vacuum bag is contaminated.	Try again and make sure that the opening of the bag stays clean.
	The sealing beam is dirty.	Clean the sealing beam.
	The Teflon lining of the sealing beam is damaged.	Replace the Teflon lining.
	The silicon rubber seal in the counter beam is damaged.	Replace the silicon rubber seal.
There is not enough gas in the bag.	The bag is too small.	Select a bigger bag.
	The programmed gas level is too low.	Increase the gas level value.
	The bag is not correctly positioned over the gas outlets.	Adjust the bag position.

Troubleshooting

The machine does not seal.	The bag is not correctly positioned over the sealing beam.	Adjust the bag position.
	The sealing wire is broken.	Replace the sealing wire.
	The thermal safety of the power supply was tripped.	Wait until the safety resets, which can take half an hour. Decrease the sealing time.
	The electrical contacts of the seal beam have fouled.	Remove the seal beam and clean the pins and contacts with sand paper.
The service symbol appears when turning on the machine, indicating the remaining production hours or cycles.	The service interval counters have reached their maximum programmed values.	To reset the service interval counters after the oil change: Start the machine and while the display shows the hours or cycles, press and hold the "X" button.

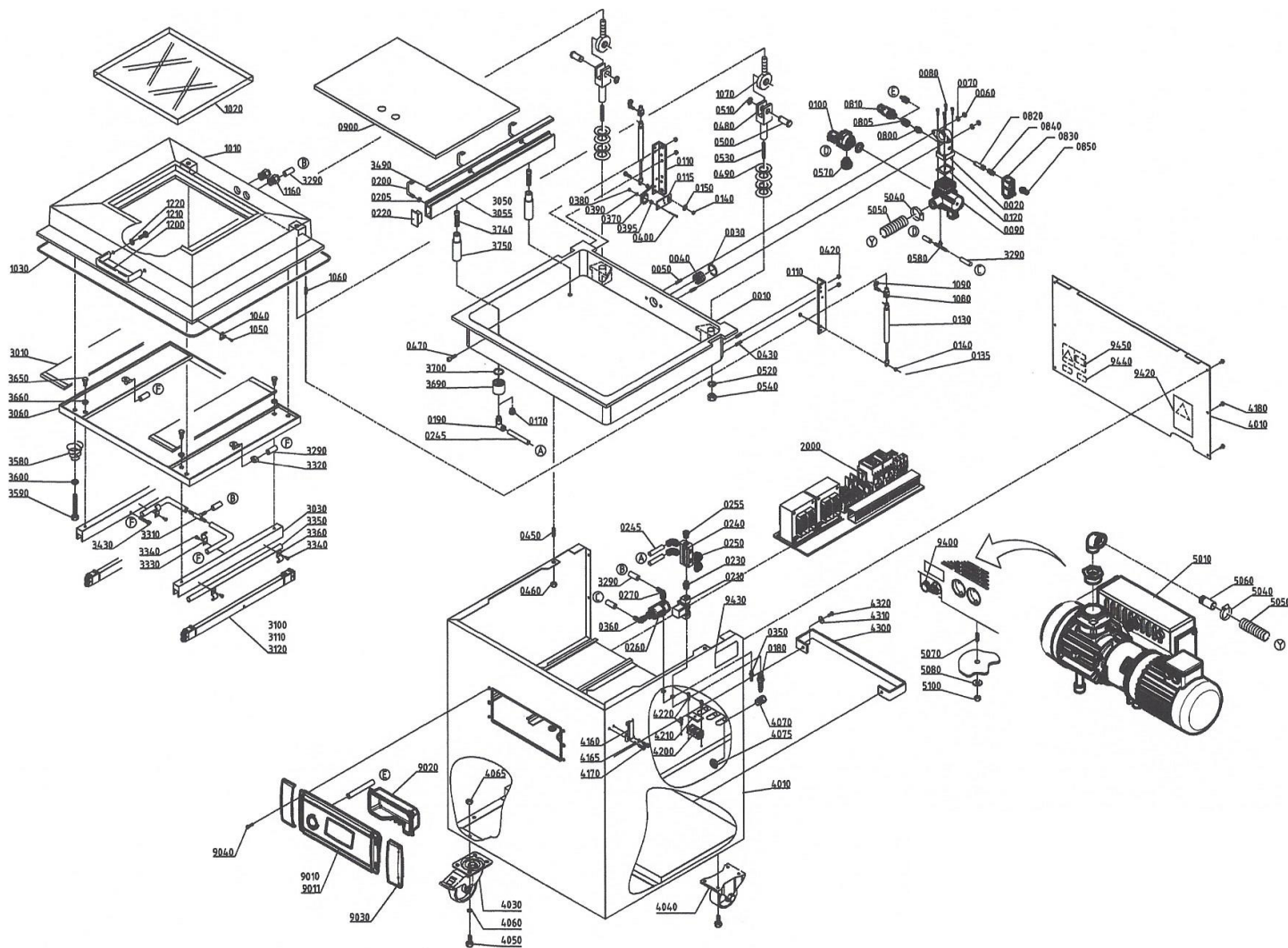
REFERENCE

Item Number	Model Number	Description	Manufacturer Model Number
50003	VP-NL-0040-M	Vac Pack Machine 20" x 20" / 500mm x 500mm 40 M3 Pump 10 Program 220/60/3 cMETus	M70-SS40
50004	VP-NL-0040-MS	Vac Pack Machine 20" x 20" / 500mm x 500mm 40 M3 Pump 10 Program 220/60/1 cMETus	M70-SS40
50005	VP-NL-0063-M	Vac Pack Machine 31" x 19 1/2" / 800mm x 500mm 63 M3 Pump 10 Program 220/60/3 cMETus	M80-LS63

Parts Breakdown

Model VP-NL-0040-M 50003

Model VP-NL-0040-MS 50004



Parts Breakdown

Model VP-NL-0040-M 50003

Model VP-NL-0040-MS 50004

Item No.	Description	Position	Item No.	Description	Position	Item No.	Description	Position
35230	Vacuum Chamber Complete for M70	0010	35842	Blind Plug 3/8 MS/VN for M70	0255	35205	Brass Double Nipple 1/8 for M70	0840
35231	Branch Pipe HFE-1 Ready for M70	0020	35950	3-Way Valve for M70	0260	35225	Silencer ID-CL 1/8 for M70	0850
35232	O-Ring 32x3 for M70	0030	30015	Square Hose Coupling 1/4x6 Ext. for M70	0270	65830	Insertplate 200-Basic for M70	0900
35233	Filter for M70	0040	35844	Brass Hose Coupling 1/4x8 Ext. for M70	0350	35289	Vacuum Cover SB-520 Complete for M70	1010
35234	Adj.Screw/Soc.Head M8x30 DIN916 A2 for M70	0050	30015	Square Hose Coupling 1/4x6 Ext. for M70	0360	35290	Sight Glass 200 (380x280x20) for M70	1020
27814	Hexagon Nut M8 DIN934 A2 for M70	0060	35026	Washer M4 DIN 6798-A for M70	0370	35105	Sil.Profile Lidgasket 8mm 60 SH/25MTR for M70	1030
35236	Spring Ring M8 DIN127 A2 for M70	0070	27823	Hexagon Nut M3 DIN934 A2 for M70	0380	35292	Lid Locker Hook V951L7-1BP for M70	1040
35237	Hex.Socket Head Cap Screw M5x30 DIN912 A2 for M70	0080	27822	Castle Washer M3 for M70	0390	35293	Slotted Cheese Head Screw M3x5 A2 DIN84 for M70	1050
35238	Vacuum Valve without Decompr.Head 32mm for M70	0090	35266	Distance Bush PCB Main for M70	0395	27788	Adj.Screw/Soc.Head M6x25 DIN916 A2 for M70	1060
35851	Decompress Head Vacuumvalve 32mm for M70	0100	30011	Slotted Cheese Head Screw M3x20 A2 DIN84 for M70	0400	35295	Rodend Hinge Cover for M70	1070
35240	Support Gas Cylinder for M70	0110	27781	Hexagon Flangenut M6 DIN6923 A2 for M70	0420	27808	Adjusting Fork for M70	1080
35241	Support Microswitch MV3000 for M70	0115	27788	Adj.Screw/Soc.Head M6x25 DIN916 A2 for M70	0430	27809	Adjusting Fork Closingpin for M70	1090
35242	Packing Branchpipe Mobiles for M70	0120	35270	Adj.Screw/Soc.Head M6x20 DIN916 A2 for M70	0450	35298	Cable Gland M20x1.5 Brass for M70	1160
15756	Gascylinder 1000320 (1X) for M70	0130	27781	Hexagon Flangenut M6 DIN6923 A2 for M70	0460	35299	Handle GN-565-26-192-SW 800 for M70	1200
35880	Hexagon Screw M6x25 DIN933 A2 for M70	0135	35272	Hex.Socket Head Cap Screw M5x8 DIN912 A2 for M70	0470	35300	Hexagon Screw M8x20 DIN933 A2 for M70	1210
35910	Hexagon Nut M6 DIN934 A2 for M70	0140	35273	Hingepin for M70	0480	35947	Castle Washer Red Copper M8 for M70	1220
27786	Flat Washer M6 D9021 A2 for M70	0150	35274	Spring Collar for M70	0490	35302	Mounting Plate 160x45x5 for M70	2000
35867	Blind Stopper - O-Ring 1/4 MS/VN for M70	0170	35275	Safety Pin Hinge for M70	0500	35303	Combi-Transformer P200/460V-S24/32V for M70	2020
35843	Hose Coupling 1/2x10 Ext. for M70	0180	35276	Spring Ring 12mm DIN471 for M70	0510	35304	Earth Terminal PE 4-2/3 for M70	2030
35832	Elbow Coupling 10x1/4 for M70	0190	27827	Flat Washer M10 D9021 A2 for M70	0520	35305	End Fent for M70	2050
35836	Gas Nozzle Universal for M70	0200	27826	Adj.Screw/Soc.Head M10x50 D916 A2 for M70	0530	35306	Fuse Clamp 2.5-2/2SI for M70	2060
35837	Hexagon Nut M8x1 Low DIN439B for M70	0205	35279	Self Locking Hexagon Nut M10 DIN985 VZ for M70	0540	35307	Zekering Keram.5x20 2.5A Traag for M70	2070
35957	Gas Valve for Gas Distribution for M70	0210	27819	Square Hose Coupling 1/8"x6 Ext. for M70	0550	35308	Fuse 5x20 4A Slow for M70	2075
35881	Closing Plug Silicon Holder for M70	0220	35853	Decompressfilter 1/2 for M70	0570	35309	Fuse 5x20 8A Slow for M70	2076
35254	Reducing Nipple 1/2x3/8 for M70	0230	35883	T-Screw-In Hose Coupling 1/8x6 Ext. for M70	0580	35310	Motor Overload Relay 2.4-4.0A for M70	2080
35255	Distribution Block 4DVB/VP 3/8-1/4-4 for M70	0240	35203	Plug Plastic 1/8 for M70	0810	35311	Motor Overload Relay 4.0-6.0A for M70	2081
35890	Air Pressure Hose Blue 10x8 for M70	0245	35284	Extension Piece Oil drain for M70	0820	35312	Motor Overload Relay 6.0-10.0A for M70	2082
35873	Insert Coupling Straight 1/4x10 for M70	0250	35285	Valve 2/2 MA-222-003-P27-SAH 24 for M70	0830	35313	Motor Overload Relay 10.0-16.0A for M70	2083

Parts Breakdown

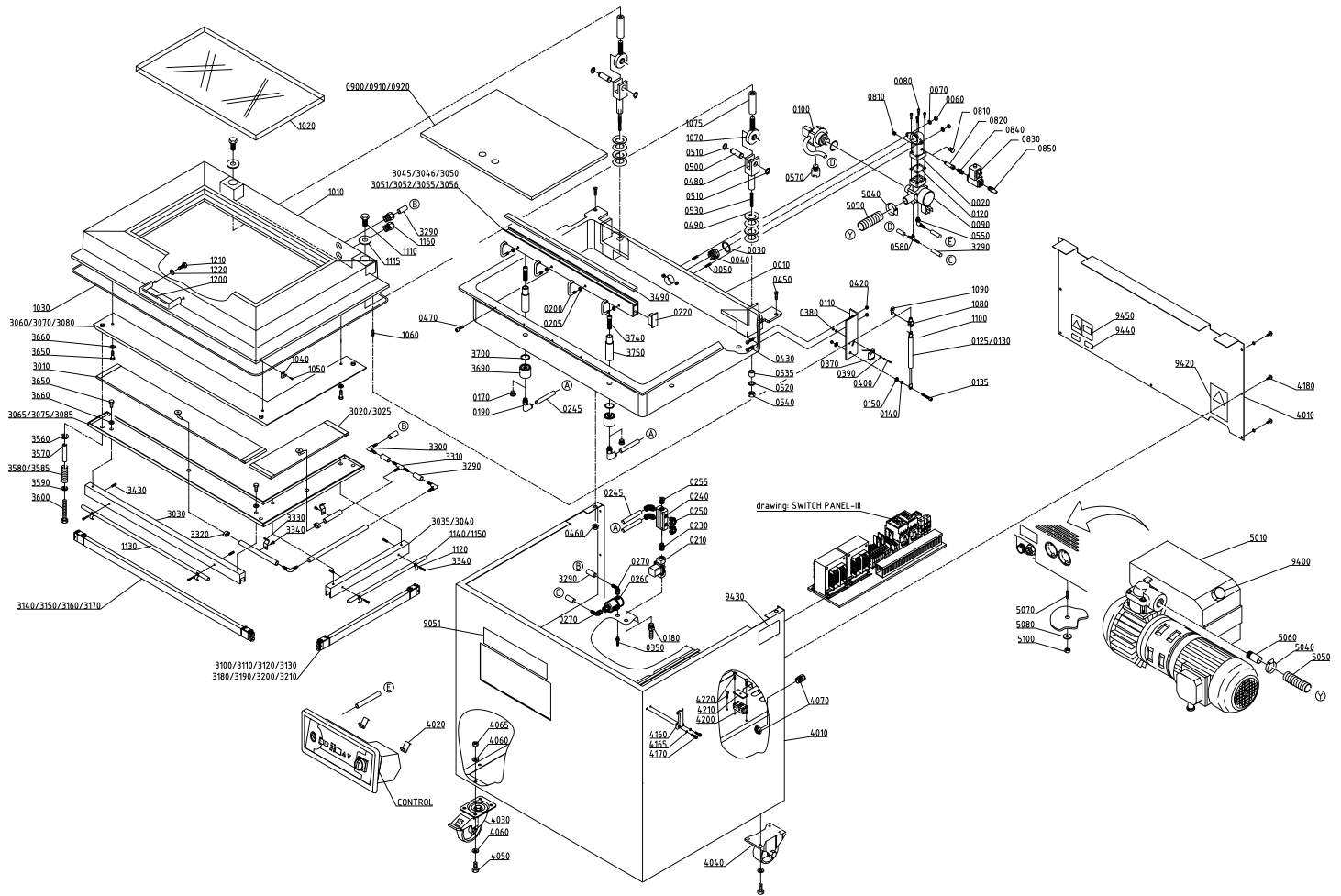
Model VP-NL-0040-M 50003

Model VP-NL-0040-MS 50004

Item No.	Description	Position	Item No.	Description	Position	Item No.	Description	Position
35314	Mounting Adapter Motor Overload Relay for M70	2085	35343	Silicon Holder for M70	3055	35920	Castle Washer M8 for M70	4060
35315	Double Clamp 2.5-2 for M70	2090	35344	Sealing Mechanism for M70	3060	27814	Hexagon Nut M8 DIN934 A2 for M70	4065
35316	Closed Contactor AB100-C09KJ400 24VAC for M70	2110	15889	Sealbeam Singleseal L=500mm Complete for M70	3100	35298	Cable Gland M20x1.5 Brass for M70	4070
35317	Earth Terminal PE 6-10 for M70	2130	35346	Sealbeam DS/1/495 for M70	3110	35375	Nut M20x1.5 MS for M70	4075
35318	Wireclamp 6-2/2 AN for M70	2140	65831	Sealbeam TS/1/495 for M70	3120	35376	Cable Gland M20x1.5 Plastic for M70	4080
35319	Rail JMV35SL 9-Hole 220mm for M70	2150	65832	Sealbeam 8mm/1/495 for M70	3130	35377	Lid Locker for M70	4160
35320	Hex.Socket Head Cap Screw M4x8 DIN912 A2 for M70	2170	27837	Hose (O2) Drago 6x13 for M70	3290	27822	Castle Washer M3 for M70	4165
34998	Flat Washer M4 D9021 A2 for 120/140 P32/Carriage Ring M4 for M70	2175	27836	Connectingpiece T-Piece 6mm for M70	3310	35293	Slotted Cheese Head Screw M3x5 A2 DIN84 for M70	4170
35322	Earth Terminal M4 1x45-GR for M70	2180	30019	Hose Clip Klemfa 12.8x14.8mm for M70	3320	35380	Slotted Cheese Head Screw M4x12 A2 DIN84 for M70	4180
35323	Endplate Wireconnector for M70	2190	35352	Cable Clamp 1x12mm DIN7257 for M70	3330	35381	Terminal Block 4-Pole for M70	4200
35324	Sealcord C1-07 for M70	2200	35353	Self Tapping Screw PIAS 3.5x9.5 for M70	3340	35382	Cover Connectionblock 4-Pole for M70	4210
35325	Sealcord KK C1-22 for M70	2205	35354	Tube Alu 10x1mm L=400mm for M70	3350	35933	Slotted Cheese Head Screw M4x16 A2 DIN84 for M70	4220
35326	Controlcable CC1-01 for M70	2210	35928	Cable Clip 1x10mm DIN72571 for M70	3360	35384	Safety Clamp Vacuum Pump for M70	4300
35327	Network-Cord CM 1-11 for M70	2220	35356	Adj.Screw/Soc.Head M6x6 DIN916 A2 for M70	3430	27786	Flat Washer M6 D9021 A2 for M70	4310
35328	Feed Main Switch CM2-04 for M70	2230	35015	Silicon Profile - 1m for M70	3490	27787	Hexagon Screw M6x16 DIN933 A2 for M70	4320
35329	Pump Cord CM4-09 for M70	2250	35358	Conical Compression Spring for M70	3580	35387	Vac Pump 040-132 230/400-3-50 E for M70	5010
35330	Valve Cord CC2-02 for M70	2260	35359	Hexagon Bolt M6x40 DIN931 A2 for M70	3590	35388	Hose Clip ABA 32-44mm for M70	5040
35331	Cable Channel 40x40 for M70	2280	27824	Castle Washer M6 for M70	3600	35389	PVC Suctionhose HNA-32x42mm for M70	5050
35332	Cable Microswitch for M70	2290	27787	Hexagon Screw M6x16 DIN933 A2 for M70	3650	35390	Pipe Nipple Half 1/2 1 for M70	5060
35333	WM01 Feed Transformer Primary for M70	2300	27824	Castle Washer M6 for M70	3660	35973	Adj.Screw/Soc.Head M8x25 DIN916 A2 for M70	5070
35334	WM05 Looping Transformer Primary for M70	2330	35820	Holing Block Siliconholder HD-03 for M70	3690	35219	Flat Washer M8 D9021 A2 for M70	5080
35335	WM06 Mas Pump-Threading Clamp for M70	2340	35866	O-Ring 27x2.5 for M70	3700	27814	Hexagon Nut M8 DIN934 A2 for M70	5100
35336	WM11 Pump Cable MAS-MBS 2.5 for M70	2350	35822	Mounting Screw Holing Block HD-03 for M70	3740	65754	Cover Protection 04-Control for M70	9020
35337	WC04 Control Transformer Fuse-Clip for M70	2360	35366	Spacer Sil.Holder Gas 42mm for M70	3750	65753	Cap Wide Holder 04-Control for M70	9030
35338	WE02 Groundcord Machine-PE 2.5 for M70	2370	35367	Bottom Section for M70	4010	27789	Slott.Rais.Counter.Head Screw M4x10 DIN7985 A2 for M70	9040
35339	Inter Connection Double MAS100C09 for M70	2380	35979	Spring Control Box for M70	4020	35419	Sticker Tension + Warning for M70	9420
15936	Sealbag 3000800-K(KL)L=340mm for M70	3010	35369	Swivel Castor Black ST.ST. 100mm for M70	4030	27794	Sticker Machinetype for M70	9430
35341	Pressure Beam for M70	3030	35370	Fixed Castor STST. for M70	4040	35223	Sticker 19x38 Yellow for M70	9440
35342	Silicon Holder for M70	3050	35211	Hexagon Screw M8x16 DIN933 A2 for M70	4050	35224	Sticker 98x65 Yellow for M70	9450

Parts Breakdown

Model VP-NL-0063-M 50005



Parts Breakdown

Model VP-NL-0063-M 50005

Item No.	Description	Position	Item No.	Description	Position	Item No.	Description	Position
35590	Vacuum Chamber SB-820 Complete for M80 LS	10	35873	Insert Coupling Straight 1/4"x10 for M80 LS	250	35285	Valve 2/2 MA-222-003-P27-SAH 24 for M80 LS	830
35231	Branch Pipe HFE-1 Ready for M80 LS	20	35842	Blind Plug 3/8" MS/VN for M80 LS	255	35205	Brass Double Nipple 1/8" for M80 LS	840
35232	O-Ring 32x3 for M80 LS	30	35950	3-Way Valve for M80 LS	260	35225	Silencer ID-CL 1/8 for M80 LS	850
35233	Filter for M80 LS	40	30015	Square Hose Coupling 1/4"x6 Ext. for M80 LS	270	35647	Protection Suction Hole SB-820-LL for M80 LS	860
35234	Adj.Screw/Soc.Head M8x30 Din916 A2 for M80 LS	50	35844	Brass Hose Coupling 1/4"x8 Ext. for M80 LS	350	35648	Insert Plate SB-820 KL for M80 LS	900
27814	Hexagon Nut M8 Din934 A2 for M80 LS	60	35026	Micro Controller MV3003L for M80 LS	370	35649	Insert Plate SB-820 LL for M80 LS	910
35236	Spring Ring M8 Din127 A2 for M80 LS	70	27823	Hexagon Nut M3 Din934 A2 for M80 LS	380	35650	Insert Plate SB-820 KK for M80 LS	920
35597	Hex.Socket Head Cap Screw M5x35 Din912 A2 for M80 LS	80	27822	Castle Washer M3 for M80 LS	390	35651	Vacuum Cover SB-820 Complete for M80 LS	1010
35238	Vacuum Valve without Decomp.Head 32mm for M80 LS	90	30011	Slotted Cheese Head Screw M3x20 A2 Din84 for M80 LS	400	35652	Sight Glass SB-820 (560x315x20) for M80 LS	1020
35851	Decompress Head Vacuum Valve 32mm for M80 LS	100	27781	Hexagon Flangenut M6 Din6923 A2 for M80 LS	420	35105	Sil.Profile Lid Gasket 8mm 60°SH/25MTR for M80 LS	1030
35600	Support Gas Cylinder SB-820 for M80 LS	110	35858	Hex.Sock.Counter Head Screw M6x20 D7991 A2 for M80 LS	430	35292	Lid Locker Hook V951L7-1BP for M80 LS	1040
35242	Packing Branch Pipe Mobiles for M80 LS	120	35628	Hex.Sock.Counter Head Screw M6x16 D7991 A2 for M80 LS	450	35293	Slotted Cheese Head Screw M3x5 A2 Din84 for M80 LS	1050
35602	Gas Cylinder 084190 / 700N for M80 LS	125	27781	Hexagon Flangenut M6 Din6923 A2 for M80 LS	460	27788	Adj.Screw/Soc.Head M6x25 Din916 A2 for M80 LS	1060
35603	Gas Cylinder 084174 / 500N for M80 LS	130	35272	Hex.Socket Head Cap Screw M5x8 Din912 A2 for M80 LS	470	35295	Rod End Hinge Cover for M80 LS	1070
35604	Hexagon Screw M8x30 Din933 A2 for M80 LS	135	35273	Hinge Pin for M80 LS	480	35658	Wire Bush M12 (Cover SB-820) for M80 LS	1075
27814	Hexagon Nut M8 Din934 A2 for M80 LS	140	35274	Spring Collar for M80 LS	490	27808	Adjusting Fork for M80 LS	1080
35219	Flat Washer M8 D9021 A2 for M80 LS	150	35275	Safety Pin Hinge for M80 LS	500	27809	Adjusting Fork Closing Pin for M80 LS	1090
35867	Blindstopper + O-Ring 1/4" MS/VN for M80 LS	170	35276	Spring Ring 12mm Din471 for M80 LS	510	35661	Bearing Bush PAP-0606-P10 for M80 LS	1100
35843	Hose Coupling 1/2"x10 Ext. for M80 LS	180	27827	Flat Washer M10 D9021 A2 for M80 LS	520	35662	Hexagon Screw M12x25 Din933 A2 for M80 LS	1110
35832	Elbow Coupling 10x1/4" for M80 LS	190	35636	Adj.Screw/Soc.Head M10x60 Din913 A2 for M80 LS	530	35663	Flat Washer M12 Din9021 A2 for M80 LS	1115
35836	Gas Nozzle Universal for M80 LS	200	35637	Bush Hinge Pin SB-820 for M80 LS	535	35928	Cable Clip 1x10mm Din72571 for M80 LS	1120
35837	Hexagon Nut M8x1 Low Din439B for M80 LS	205	35279	Self Locking Hexagon Nut M10 Din985 VZ for M80 LS	540	35665	Tube Alu 10x1mm L=680mm SB-820 for M80 LS	1130
35957	Gas Valve for Gas Distribute Pot for M80 LS	210	27819	Square Hose Coupling 1/8"x6 Ext. for M80 LS	550	35666	Tube Alu 10x1mm L=370mm SB-820 for M80 LS	1140
35881	Closing Plug Silicone Holder for M80 LS	220	35853	Decompress Filter 1/2 for M80 LS	570	35667	Tube Alu 10x1mm L=420mm for M80 LS	1150
35254	Reducing Nipple 1/2"x3/8" for M80 LS	230	35883	T-Screw-in Hose Coupling 1/8"x6 Ext. for M80 LS	580	35298	Cable Gland M20x1,5 Brass for M80 LS	1160
35255	Distribution Block 4DVB/VP 3/8"-1/4"-4 for M80 LS	240	35203	Plug Plastic 1/8" for M80 LS	810	35299	Handle GN-565-26-192-SW 800 for M80 LS	1200
35890	Air Pressure Hose Blue 10x8 for M80 LS	245	35284	Extension Piece Oil Drain for M80 LS	820	35300	Hexagon Screw M8x20 Din933 A2 for M80 LS	1210

Parts Breakdown

Model VP-NL-0063-M 50005

Item No.	Description	Position	Item No.	Description	Position	Item No.	Description	Position
35947	Castle Washer Red Copper M8 for M80 LS	1220	35698	Feed Main Switch CM2-02 for M80 LS	2231	35725	Silicon Holder SB-820-K-(KL)-G Left for M80 LS	3052
35672	Plate 495x230x5 for M80 LS	2000	35329	Pump Cord CM4-09 for M80 LS	2250	35726	Silicon Holder SB-820-L for M80 LS	3055
35303	Combi-Transformer P200/460V-S24/32V for M80 LS	2020	35700	Pump Cord CM4-13 for M80 LS	2251	35727	Silicon Holder SB-820-L-G for M80 LS	3056
35304	Eearth Terminal PE 4-2/3 for M80 LS	2030	35330	Valve Cord CC2-02 for M80 LS	2260	35728	Sealing Mechanism SB-820-L Top for M80 LS	3060
35305	End Fent for M80 LS	2050	35702	Cable Looping Sealbeam for M80 LS	2270	35729	Sealing Mechanism SB-820-LL Bottom for M80 LS	3065
35306	Fuse Clamp 2.5-2/ZSI for M80 LS	2060	35331	Cable Channel 40x40 for M80 LS	2280	35730	Seal Mechanism SB-820-KL Top for M80 LS	3070
35307	Zekering Keram.5x20 2.5A Traag for M80 LS	2070	35332	Cable Microswitch for M80 LS	2290	35731	Seal Mechanism SB-820-KL Bottom for M80 LS	3075
35308	Fuse 5x20 4A Slow for M80 LS	2075	35333	WM01 Feed Transformer Primary for M80 LS	2300	35732	Seal Mechanism SB-820-K Upper for M80 LS	3080
35309	Fuse 5x20 8A Slow for M80 LS	2076	35706	WM02 Looping Mas Seal 1 2.5 for M80 LS	2310	35733	Seal Mechanism SB-820-KK Under for M80 LS	3085
35310	Motor Overload Relay 2.4-4.0A for M80 LS	2080	35334	WM05 Looping Transformer Primary for M80 LS	2330	15889	Seal Beam SS SB-820KL/520K for M80 LS	3100
35314	Mounting Adapter Motor Overload Relay for M80 LS	2085	35335	WM06 Mas Pump-Threading Clamp for M80 LS	2340	35346	Seal Beam DS/1/495 for M80 LS	3110
35315	Double Clamp 2.5-2 for M80 LS	2090	35336	WM11 Pump Cable Mas-Mbs 2.5 for M80 LS	2350	62573	Seal Beam TS/1/495 for M80 LS	3120
35316	Closed Contactor AB100-C09KJ400 24Vac for M80 LS	2110	35710	WC01 Control-Cable Mas Seal 1,0 for M80 LS	2360	62574	Seal Beam 8mm/1/495 for M80 LS	3130
35317	Earth Terminal PE 6-10 for M80 LS	2130	35711	WC03 Looping Clixon for M80 LS	2370	15894	Seal Beam SS SB-820L for M80 LS	3140
35318	Wire Clamp 6-2/2 AN for M80 LS	2140	35337	WC04 Control Transformer Fuse-Clip for M80 LS	2380	62575	Seal Beam DS/1/795 for M80 LS	3150
35319	Rail JMV35SL 9-Hole 220mm for M80 LS	2150	35338	WE02 Ground Cord Machine-PE 2,5 for M80 LS	2390	62576	Seal Beam TS/1/795 for M80 LS	3160
35687	Wire Clamp 2.5-2/2 AN for M80 LS	2160	35339	Inter Connection Double Mas100C09 for M80 LS	2400	62577	Seal Beam 8mm/1/795 for M80 LS	3170
35688	Clamp Connector 2.5/2 for M80 LS	2165	15935	Seal Bag 2" L=620mm SB-820-L for M80 LS	3010	35742	Seal Beam DS/1/540 for M80 LS	3180
35320	Hex.Socket Head Cap Screw M4x8 Din912 A2 for M80 LS	2170	15936	Seal Bag 2" L=320mm SB-820 KL-K for M80 LS	3020	62578	Seal Beam TS/1/540 for M80 LS	3190
34998	Flat Washer M4 D9021 A2 for M80 LS	2175	15937	Seal Bag 2" L=375mm SB-820-K for M80 LS	3025	62579	Seal Beam 8mm/1/540 for M80 LS	3200
35322	Earth Terminal M4 1x45-GR for M80 LS	2180	35718	Pressure Beam SB-820-L for M80 LS	3030	15891	Seal Beam SS SB-820K for M80 LS	3210
35323	End Plate Wire Connector for M80 LS	2190	35719	Pressure Beam SB-820-K(KL) for M80 LS	3035	27837	Hose (O2) Drago 6x13 for M80 LS	3290
35324	Seal Cord C1-07 for M80 LS	2200	35720	Pressure Beam SB-820-K for M80 LS	3040	30016	Square Connect Piece 6mm for M80 LS	3300
35326	Control Cable CC1-01 for M80 LS	2210	35721	Silicon Holder SB-820-K for M80 LS	3045	27836	Connecting Piece T-Piece 6mm for M80 LS	3310
35327	Network-Cord CM 1-11 for M80 LS	2220	35722	Silicon Holder SB-820-K-G for M80 LS	3046	30019	Hose Clip Klemfa 12.8x14.8mm for M80 LS	3320
35696	Network-Cord CM1-03 for M80 LS	2221	35723	Silicon Holder SB-820-K (KL) for M80 LS	3050	35352	Cable Clamp 1x12mm Din7257 for M80 LS	3330
35328	Feed Main Switch CM2-04 for M80 LS	2230	35724	Silicon Holder SB-820-K-(KL)-G Right for M80 LS	3051	35353	Self Tapping Screw Pias 3.5x9.5 for M80 LS	3340

Parts Breakdown

Model VP-NL-0063-M 50005

Item No.	Description	Position	Item No.	Description	Position	Item No.	Description	Position
35356	Adj.Screw/Soc.Head M6x6 Din916 A2 for M80 LS	3430	35376	Cable Gland M20x1,5 Plastic for M80 LS	4080	30010	Brass Nut 1/4" for M80 LS	9070
35015	Silicon T-Profile 40° Shore - 25M for M80 LS	3490	35377	Lid Locker for M80 LS	4160	35402	Square Hose Coupling 1/8"x4 Ext. for M80 LS	9080
35918	Castle Washer M10 for M80 LS	3560	27822	Castle Washer M3 for M80 LS	4165	35403	Plastic Check Nut PG 16 for M80 LS	9090
35755	Protect.Case Bolt Seal.Mechanism 10x1x50mm for M80 LS	3570	35293	Slotted Cheese Head Screw M3x5 A2 Din84 for M80 LS	4170	35404	Cover Control Box for M80 LS	9100
35756	Spring Cutting System TPS/Seal M. SB-820 for M80 LS	3580	30026	Slott.Rais.Counter.Head Screw M4x12 Din7985 A2 for M80 LS	4180	35571	Cross Recessed Raised Cheese Head Screw M3.5x10 for M80 LS	9110
35920	Castle Washer M8 for M80 LS	3590	35381	Terminal Block 4-Pole for M80 LS	4200	35406	Cable Gland PG16 IP65 Plastic for M80 LS	9120
35896	Hexagon Screw M8x60 Din933 A2 for M80 LS	3600	35382	Cover Connection Block 4-Pole for M80 LS	4210	35407	Sealing Washer 0-1/4 for M80 LS	9130
27787	Hexagon Screw M6x16 DIN933 A2 for M80 LS	3650	35885	Slotted Cheese Head Screw M4x12 A2 Din84 for M80 LS	4220	35408	Reducing Ring 1/4"x1/8" for M80 LS	9140
35931	Spring Ring M6 Din127 A2 for M80 LS	3660	35782	Vac.Pump 063-122 230/400-3-50 E for M80 LS	5010	27819	Square Hose Coupling 1/8"x6 Ext. for M80 LS	9150
35820	Holing Block Silicon Holder HD-03 for M80 LS	3690	35388	Hose Clip ABA 32-44mm for M80 LS	5040	34998	Flat Washer M4 D9021 A2 for M80 LS	9160
35866	O-Ring 27x2.5 for M80 LS	3700	35389	PVC Suction Hose HNA-32x42mm for M80 LS	5050	35411	Hexagon Nut M4 Din934 A2 for M80 LS	9170
35822	Mounting Screw Holing Block HD-03	3740	35390	Pipe Nipple Half 1/2 1" for M80 LS	5060	15943	Vacuum Meter 40mm for M80 LS	9190
35764	Spacer Sil.Holder Gas 68mm	3750	35973	Adj.Screw/Soc.Head M8x25 Din916 A2 for M80 LS	5070	35839	Elbow 1/4" Int Brass for M80 LS	9200
35765	Bottom Section SB-820 for M80 LS	4010	35219	Flat Washer M8 D9021 A2 for M80 LS	5080	35414	Slang Pilaar 1/4"x4 BU R Norma for M80 LS	9210
35979	Spring Control Box for M80 LS	4020	27814	Hexagon Nut M8 Din934 A2 for M80 LS	5100	35415	Plug Blac R5 for M80 LS	9310
35369	Swivel Castor Black ST.ST. 100mm for M80 LS	4030	35394	Control 03-Turbovac for M80 LS	9010	35416	Plug Blac R6 for M80 LS	9320
35370	Fixed Castor STST. for M80 LS	4040	35395	Control Turbovac Basic for M80 LS	9011	35417	Plug Blac R10 for M80 LS	9330
35211	Hexagon Screw M8x16 Din933 A2 for M80 LS	4050	35396	Packing Control + Glue-Layer for M80 LS	9020	15712	Oil 3-Phase Vacuum Pump (060510) for M80 LS	9400
35920	Castle Washer M8 for M80 LS	4060	35397	Main Switch 3-P 25 A for M80 LS	9040	35419	Sticker Tension + Warning for M80 LS	9420
27814	Hexagon Nut M8 Din934 A2 for M80 LS	4065	35398	Control Panel Holder Turbovac for M80 LS	9050	27794	Sticker Machine Type for M80 LS	9430
35298	Cable Gland M20x1,5 Brass for M80 LS	4070	35399	Upper Sticker Turbovac 03 for M80 LS	9051	35223	Sticker 19x38 Yellow for M80 LS	9440
35375	Nut M20x1.5 MS for M80 LS	4075	35400	Packing Cover Control + Glue-Layer for M80 LS	9060	35224	Sticker 98x65 Yellow for M80 LS	9450

Model VP-NL-0040-MS 50004

Model VP-NL-0063-M 50005



Notes

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PRODUCT WARRANTY REGISTRATION

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USA, 14305

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Purchaser's Information

Name: _____

Address: _____

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

Country: _____

Dealer from which Purchased: _____

Dealer City: _____ Dealer Province or State: _____

Invoice: _____

Company Name: _____

Telephone: _____

Email Address: _____

Type of Company:

☐ Restaurant ☐ Bakery ☐ Deli

☐ Butcher ☐ Supermarket ☐ Caterer

☐ Institution (*specify*): _____

☐ Other (*specify*): _____

Model Name: _____ Model Number: _____ Serial Number: _____

Machine Description: _____

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

Would you like to extend the warranty? ☐ Yes ☐ No

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 3, 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 3500 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 3, 500 productos con origen a nivel mundial.

