PolyScience®
Innovative Culinary Technology

400 Series Chamber Vacuum Sealer

Quick Start Guide



Setting Up

1 Machine Placement

Caution: Machine is heavy, do not lift alone!



Place machine on a secure level table and adujst the leveling feet if needed.

2 Protective Skin Covering



Remove white protective covering exposing 304 stainless steel.

3 AC Power

For 120V models supply 120V/20A circuit. All others consult an electrician.

Caution: Do not use extension cords or surge protectors.
Do not share the line with motors or compressors.

4 Power Switches & Resets

400 Series (back)



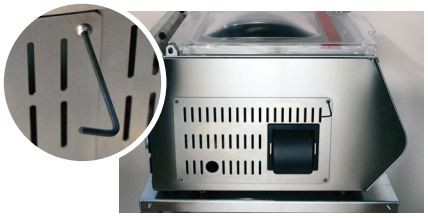
Main Power Switch

Setting Up

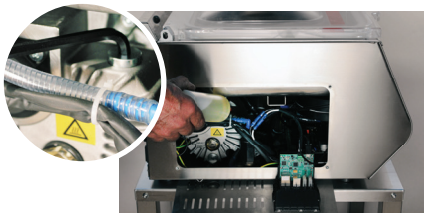
5 Adding Oil

Caution: Add oil before starting machine.
Mind the oil fill line, see label instructions on machine.

400 Series



Use 2.5mm hex wrench supplied and remove cover, location may vary.



Use wrench supplied to remove top oil plug and add oil, location may vary.

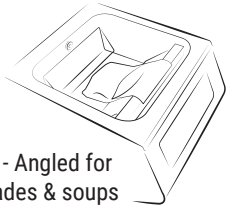
6 Flippin' Tray

POSITION 1



Pint - ideal for steaks & fillets

POSITION 2



Quart - Angled for marinades & soups

POSITION 3



Gallon - Bulk food, rib roast, etc.

7 Tips

Never tilt or lay vacuum machine on its side.
Pump oil may move into the filter & sensor creating numerous issues.

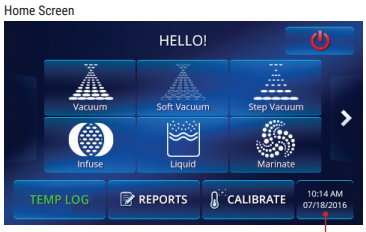
Change oil frequently, especially when vacuum sealing liquids.
Food products release moisture which over time will contaminate the oil.

Maintain a low sealing time.
A low sealing time will extend the life of the Teflon tape, seal wire and cushion.

Powering Up

1 Date & Time

Home Screen



Check the date & time

When powering up the machine for the first time, please check the date & time. If it needs to be changed, navigate to the Date & Time settings:

Home > Settings > Date & Time

Once you have set the date/time, touch the green check mark and the machine will restart.

2 Users & Passcodes

When setting up users, you can choose between Operator and Manager user types. An operator can start programs and download reports. A manager has full access to all settings, including adding/deleting products, users, logs, and reports.

Before setting up users on your machine, we recommend to write them down first:

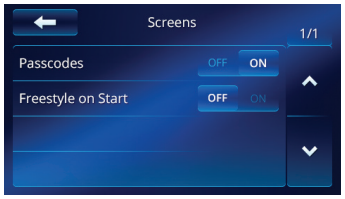
	User Type	First Name	Last Name or Initials	4-Digit PIN	Today's Date MM/DD/YY
1	☐ Manager ☐ Operator				
2	☐ Manager ☐ Operator				
3	☐ Manager ☐ Operator				
4	☐ Manager ☐ Operator				
5	☐ Manager ☐ Operator				
6	☐ Manager ☐ Operator				
7	☐ Manager ☐ Operator				
8	☐ Manager ☐ Operator				
9	☐ Manager ☐ Operator				
10	☐ Manager ☐ Operator				

Powering Up

2 Users & Passcodes



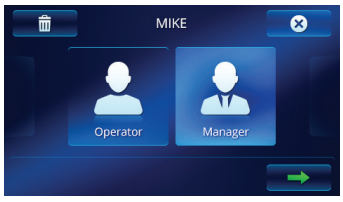
To set up users on the machien go to Home > Settings > Users and touch the Add User button .



Once you are done adding users, you have to activate the PIN prompt - go to Home > Settings > Screens and turn “On” Passcodes. Type in your PIN and it will take you back to the Home screen.

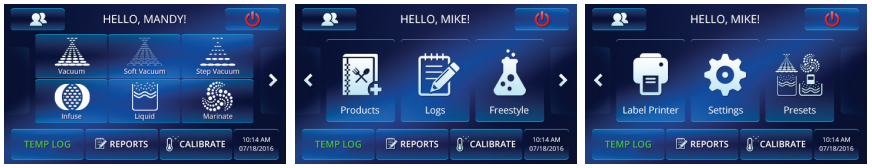


After restarting the machine, you will notice the Logout button on the Home screen. Touch it to switch between users.



Edit / Delete a User

Log in as a Manager, go to Home > Settings > Users and touch the user name you want to edit/delete. To delete, touch the Delete button in the top left corner. To edit, toggle through the screens by touching the Next button .



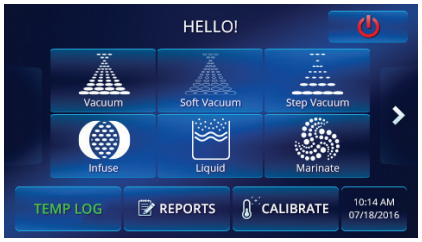
OPERATOR

MANAGER

Getting Started

1 Presets

Your 400 Series machine comes with 6 most commonly used Presets to get you started. The preset buttons are listed on the Home screen. Below is a description of their vacuum settings and how they are being used.



VACUUM

Vacuum seal in a bag/pouch for chilled storage or low temperature cooking. The preset removes 99.9% of the atmosphere from the chamber.

SOFT VACUUM

Soft Vacuum seals sausage and patties in a bag/pouch for chilled storage or low temperature cooking. The preset removes 97% of the atmosphere then returning the air slowly preventing damage.

STEP VACUUM

Step Vacuum seals fish fillets, and hams in a bag/pouch for chilled storage or low temperature cooking. The preset removes atmosphere in increments, preventing boiling which may harm the product.

INFUSE

Infuse flavors in a hotel pan or Vac-Box to create dramatic flavor & aroma to drinks. The preset preserves flavor, color & fruit crispness. Enhance the flavor of Spa Water, create Sangria in minutes.

LIQUID

Liquid seals in a bag/pouch for chilled storage, retherming or low temperature cooking. The preset allows the user to vacuum seal at temperatures below 150°F (65°C).

MARINATE

Marinate in minutes not hours to create that special flavor. The preset opens and closes the protein fibers allowing liquid marinade to penetrate. Use a hotel pan or Vac-Box to instantly marinate.

Note: food safety logging is being skipped for Presets



After touching the desired Preset button, place your food product in the bag, lay the open side over the sealing bar (see Flippin' Tray on page 3), close the lid and touch the green start button to start the vacuuming process.

Repeat with all products from the same batch. When you are done, touch the Home button to get back to the home screen.

Getting Started

2 Product Groups/Logs

Grouping food products organizes and speeds up the product look up process (PLU) as well as aids in HACCP planning. Select up to 6 groups that best define the food products you plan to place under vacuum. Each group stores up to 99+ unique food products, their vacuum settings and all information related to that unique product.

On the Home screen you can display either Presets or Groups. To show the Groups, go to the Home screen, and scroll to the right side and touch the Presets button 

- it will turn into Groups. Now you can see 6 groups on your Home screen:

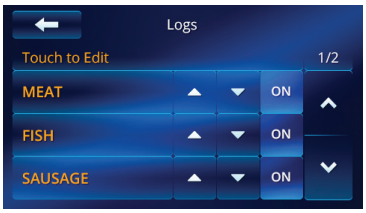


Factory pre-selected groups



All available groups

1. To change a group, go to Home > Logs and touch the group name you want to change.



2. Touch the Edit button  in the top right corner, and select a different group.



Each group has pre-set food safety questions. You will be asked these questions prior to vacuum packaging a batch of the product. You can turn on/off as well as change the wording of each question. Your answers are being logged and saved to a food safety report file (more details on page 9).

Getting Started

3 Save New Product

To add a new product you must be logged in as a Manager user.



Go to Home > Products and touch the Add Product button  in the top right corner of the screen.



Choose a Product Number (up to 5 digits long).
Tip: Keep products from the same group within the same range, for example: Fresh Meat 100-199, Poultry 200-299, etc.



Select a Group/Log for your product.

VACUUM SETTINGS



Air Out
Select how much air you want to take out - you can choose between mbar and %. Set a Hold time to keep your product at the set vacuum before releasing the air back into the chamber.









Pulse9™
Pulse lets you run up to 9 cycles in a row. This feature gives you superior results for *Infusion* and *Marination*. Air Return defines how much air to let back in before the next Pulse begins.

Turn on/off each individual Pulse
Navigate between the Pulses



Seal
We recommend to use Bar Up = 0.2s, Seal = 1.4s, Cure = 0.2s. If you are using thicker/tinner bags than the common 3mil bags, you might have to increase/decrese the Seal slightly.



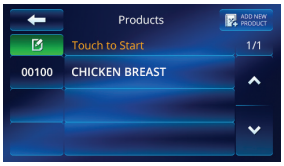
SofAir
We recommend to use Air Return = 100%, Pause = OFF. If you are packaging sausges, burger patties, or bone-in products, please read SofAir on page 9.



Type in a Product Name and touch the green checkmark  to save the product. It is now saved in the selected group.

Getting Started

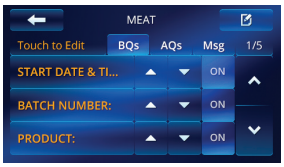
4 Edit/Delete a Product



Log in as a Manager user, go to Home > Products and touch the Edit button - it will turn green color. Now touch the product name you want to edit/delete.
To delete, touch the Delete button in the top left corner. To edit toggle through the product by touching the Next button .

Food Safety

1 Food Safety Log (Questions)



You can set specific food safety log questions for each group. Go to Home > Logs and touch the log you want to manage the questions for.

A log cosists of 3 categories: BQs AQs Msg

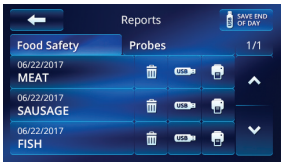
BQs = Before Questions - asked before packaging
AQs = After Questions - asked after packaging
Msg = Messages - CCPs listed on the final report file



Touch the on/off button next to each question to turn it on or off.

Note: the machine is already pre-programmed with the most common questions for each group. You can edit the questions as well as turn them on/off.

2 Save/Delete Reports



Note: Your USB flash drive must be formatted in FAT32 file system and the volume name must be one single word. For detailed instructions on how to format your USB flash drive, go to www.minipack.us/usb-format.pdf

Plug in your USB flash drive into one of the two USB ports on the side of the machine, and go to: Home > Reports. Select which reports you want to save: Food Safety or Probes. Touch the Save to USB button to save the report as a PDF file.

To delete a report from the machine, login as a Manager user and go to: Home > Reports and touch the Delete button next to the report's name.

Operator users cannot delete reports.

Settings

1 Freestyle Mode



This mode is useful for experimenting or trying to find the right vacuum settings before saving it as a product.

To access Freestyle Mode login as a Manager user and go to Home > Freestyle. You can change all Vacuum Settings on the fly by touching the icons at the bottom



To reset the settings back to factory default, touch the Refresh button .

Note: food safety logging is being skipped in Freestyle

2 AirOut - Hold vs. Plus



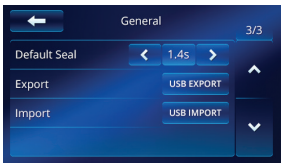
When AirOut = 98.9% or lower, you can define a Hold time. The Hold timer will start once the AirOut value has been reached.
When AirOut = 99%, you can define a Plus time. Plus will keep the vacuum pump running for the set time to achieve the maximal vacuum possible, having the tiniest air pockets being pulled out of your product.

3 SofAir



Use the SofAir settings when vacuum packaging formed products, beef patties, product with bones, shellfish in the shell, and sausages.
We recommend the settings Air Return = 10%, and Pause = 1.0s, however you may adjust these settings to fit your needs. This setting will let the air return to the chamber in 10% steps preventing ruptured sausage casings, squished product, and holes in the bag from bones.

4 Default Seal



To change the seal time for the Presets and the default seal time in the Freestyle Mode (when touching the Refresh button), go to Home > Settings > General and change the seal time under Default Seal. Restart the machine to take effect.

We recommend 1.4 seconds for the 400 Series.

HACCP Portal Registration

HACCP Portal provides you with an easy way to create a thorough HACCP plan for Reduced Oxygen Packaging (ROP) and Sous Vide Cooking.



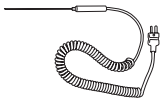
To get started with your HACCP plan, visit the website below.

HACCP Portal is included with your 400 Series and your machine's serial number is your free ticket:

www.haccp-portal.com/400series

Accessories

1 Temperature Probe

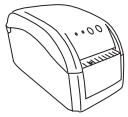




Sous Vide Probe, K-Type (3", dull tip)
#ST200045

Product Probe, K-Type (4", sharp tip)
#ST200040

2 Label Printer

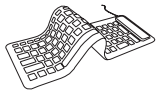


Direct Thermal
Label Printer (USB)
#ST200009



2x3" Labels - Case
(425 labels/roll, 12 rolls/case)
#ST200060

3 Keyboard



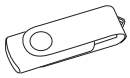
Water-Resistant Silicone
Keyboard (USB)
#ST200012

4 Inkjet Report Printer



Canon Pixma MG2550 (USB)
#ST200015

5 USB Flash Drive



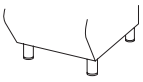
Pre-formatted (4GB)
#ST200062

6 Cart



Stainless Steel
#ST200025

7 Leg Extensions



Stainless Steel
#ST200020



To order accessories call: +1-714-283-4200

Important Product Information

One-Year Limited Warranty

***This warranty ONLY applies to the Original Purchaser and Owner of the new equipment and ONLY applies to manufacturer's defects.**
This warranty will ONLY be honored if minipack america, inc. determines by EVALUATION that damage is not due to Non-Warranty Items listed below.

WARRANTY

Machines manufactured by minipack are warranted to be free of defects in parts and craftsmanship under normal use and with recommended service. The warranty period for non-wearable parts is (1) year from the date of installation. minipack america, inc.'s exclusive obligation under this warranty is limited to repairing or, at its option, replacing any minipack part that is determined by minipack america, inc. to be defective.

NON-WARRANTY

• Wearable parts such as Teflon tape, sealing wires, rubber components, filters, oil, etc.

• Damage from freight, installation, improper electrical connection, moisture damage, accident, neglect, misuse, improper maintenance, alteration, modification, or repair by anyone other than a minipack america, inc. authorized re-seller.

• In the event of highly corrosive or high moisture applications, special protective coating or stainless steel construction might be needed.

Component subsystems manufactured by minipack carry the warranty as stated herein. The warranty does not apply to subsystem component parts which are not manufactured by minipack. Subsystem component parts not manufactured by minipack, shall be subject to any warranty of their manufacturer. minipack-torre and minipack america, inc. shall not be liable if minipack-torre equipment or components are used with accessory equipment not manufactured by minipack.

Representations and/or warranties, by whomever made (even if made by minipack america, inc. authorized distributors/dealers), which are inconsistent with the terms herein shall not constitute a term of the minipack-torre and minipack america, inc express warranty, and shall not be binding to minipack-torre or minipack america, inc.

EXCLUSION

THE LIMITED WARRANTY SET FORTH ABOVE IS THE SOLE AND ENTIRE WARRANTY PERTAINING TO THE PRODUCT, AND IS IN LIEU OF AND EXCLUDES ALL OTHER WARRANTIES OF ANY NATURE WHATSOEVER, WHETHER EXPRESSED, IMPLIED OR ARISING BY OPERATION OF LAW, INCLUDING, BUT NOT LIMITED TO ANY IMPLIED WARRANTIES OF MERCHANTABILITY OR FITNESS FOR PARTICULAR PURPOSE. THIS WARRANTY DOES NOT COVER OR PROVIDE FOR THE REIMBURSEMENT OR PAYMENT OF INCIDENTAL OR CONSEQUENTIAL DAMAGES OF ANY TYPE, MANNER, OR DEGREE, AND ANY LIABILITY BY MINIPACK-TORRE OR MINIPACK AMERICA, INC FOR SUCH INCIDENTAL OR CONSEQUENTIAL DAMAGES HEREBY DISCLAIMED.
Some states do not allow this exclusion or limitation of warranties and/or damages, so the above limitations and/or exclusions might not be applicable to you. This warranty gives you specific legal rights, and you might also have other rights that vary from state to state.

SERVICE WITHIN WARRANTY PERIOD

• For Repair or Service please contact the entity from whom you purchased the machine from.

• The Original Purchaser must contact minipack america, inc. for an RMA Request Form to request the return or repair of the machine or part. The Original Purchaser or Owner of the equipment is responsible for all shipping charges, including outbound and inbound freight charges. In the case that our minipack america, inc. evaluation determines there is a manufacturer's defect, no shipping charges will apply and the outbound freight charges initially paid by the customer, will be reimbursed by minipack america, inc. Freight reimbursement applies only to standard shipping charges.

Sanitation Approved Electrical Approved