

VTC/VT Vacuum Tumbler series

Vacuum Tumbler

OPERATION INSTRUCTION

(Before using the machine please carefully read the strictly follow the operation instruction)

1. Description

Marinate meats in your restaurant to get the most flavor into every bite with the help of this vacuum meat marinator! Made of durable stainless steel. Each batch can only be marinated for up to 20 minutes. In those 20 minutes, the vacuum part of this machine pulls out the air and forces the marination to soak into the meat. It takes much less time to marinate than typical marinating processes which can take hours or even days, but it produces similar or even better results!

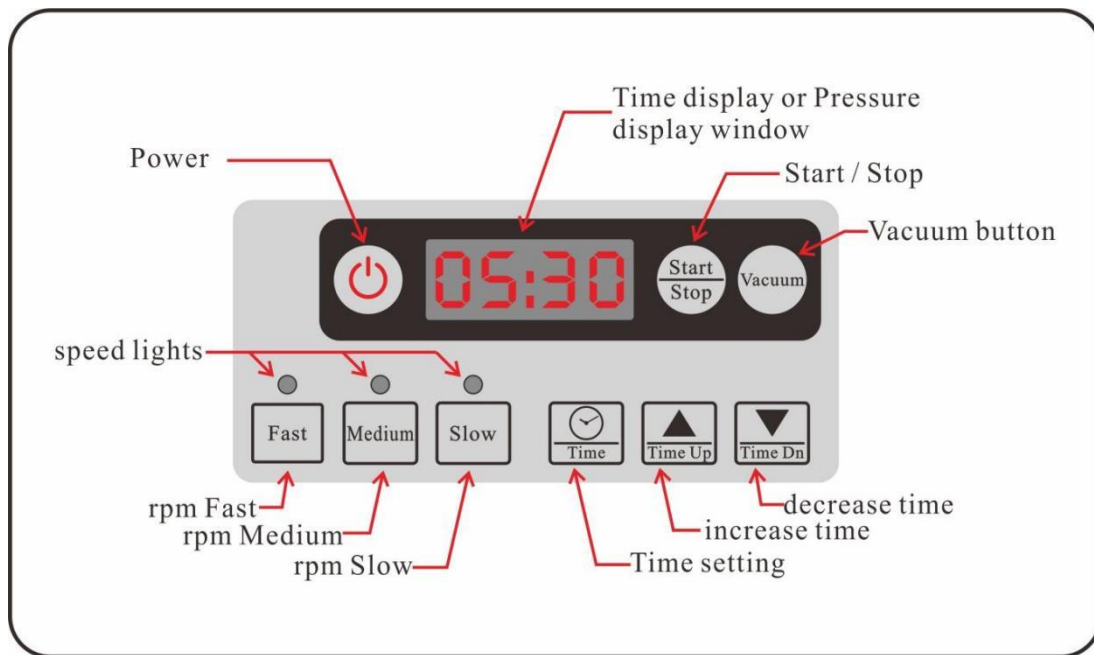
The control panel is easy to use, and you can set the time depending on how much meat you need to marinate. Two plastic containers are also included to fill with meat or marination so you can get started right away.

2. Specification

Model	Voltage (V)	Power (W)	Drum Capacity (L)	Maximum filling amount of meat (kg)	Product Size (mm)
YPC-2D-B	220-240	30	18	10	610*315*370
YPC-4D-B	220-240	240	38	30	750*410*830
YPC-1D-B	220-240	240	45	36	860*460*935
YPC-6D-B	220-240	330	60	45	860*460*935

Marinating time (for reference only)		
Chicken 25min	Whole chicken 40min	Chicken wings 20min
Beef 20min	Steak 20min	Kimchi 20min
Pork 20min	Chicken chop 20min	Sausage 20min

3. Operations



(1) Power on:

Plug in the power cord. The digital display shows "———" and flashes continuously, indicating that the device is in standby mode. Press the red "Power" button on the panel. The digital display will show the factory default time "05:30".

(2) Set marinating time:

- a. Press the "Time" button. The first two digits of the digital display will flash (minutes). Use the "▲" and "▼" keys to increase or decrease the time. Setting range: 1-99 minutes.
- b. 2) Press the "Time" button again. The last two digits of the digital display will flash (seconds). Use the "▲" and "▼" keys to increase or decrease the time. Setting range: 1-59 seconds.
- c. 3) Press the "Time" button again to save the settings.

(3) Set vacuum time: (Note that the first digit of the digital display will always show the letter "P")

- a. Press the "vacuum" button, then press the "Time" button. The second digit of the digital display will flash (minutes). Use the "▲" and "▼" buttons to increase or decrease the time. Setting range: 1-9 minutes.
- b. 2) Press the "Time" button again. The last two digits of the digital display will flash (seconds). Use the "▲" and "▼" buttons to increase or decrease the time. Setting range: 1-59 seconds.
- c. 3) Press the "Time" button again to save the settings. (The maximum vacuuming time is 2 minutes.)

(4) Loading:

Place the drum firmly on the shelf, press or tap the positive/reverse button, rotate the drum cylinder head vertically upward, and put the to-marinade food and marinade into the drum together, cover the lid and press.

(5) Vacuum:

The vacuum connection tube (mother head) to the valve body received to the drum (male head), the correct

connection will be heard "click" sound, if not heard please re-check until the sound is heard. And make sure to open the valve switch (the valve is open in the same straight line as the connecting tube), and press the vacuum button. The program will then draw a vacuum according to the set time, waiting for the countdown to end.. The buzzer emits a continuous "drip-drop-drip" prompt. Press the "start/stop" button to cancel the prompt. Close the body on the drum (the valve at a 90 degree angle from the connector), remove the vacuum connector and buckle it under the housing plate.

(6) Marinating:

Ensure the vacuuming process is complete (note the importance of removing the vacuum tube from the drum). Press the "Time" button, and the drum will rotate back and forth according to the preset marinating time until the time is up. If you need to stop running in the middle, press the "start/stop" button to stop the operation. When the countdown to the marinating time is over, the buzzer emits a "drip-drop"-drip continuous prompt. Press the start/stop button to cancel the prompt.

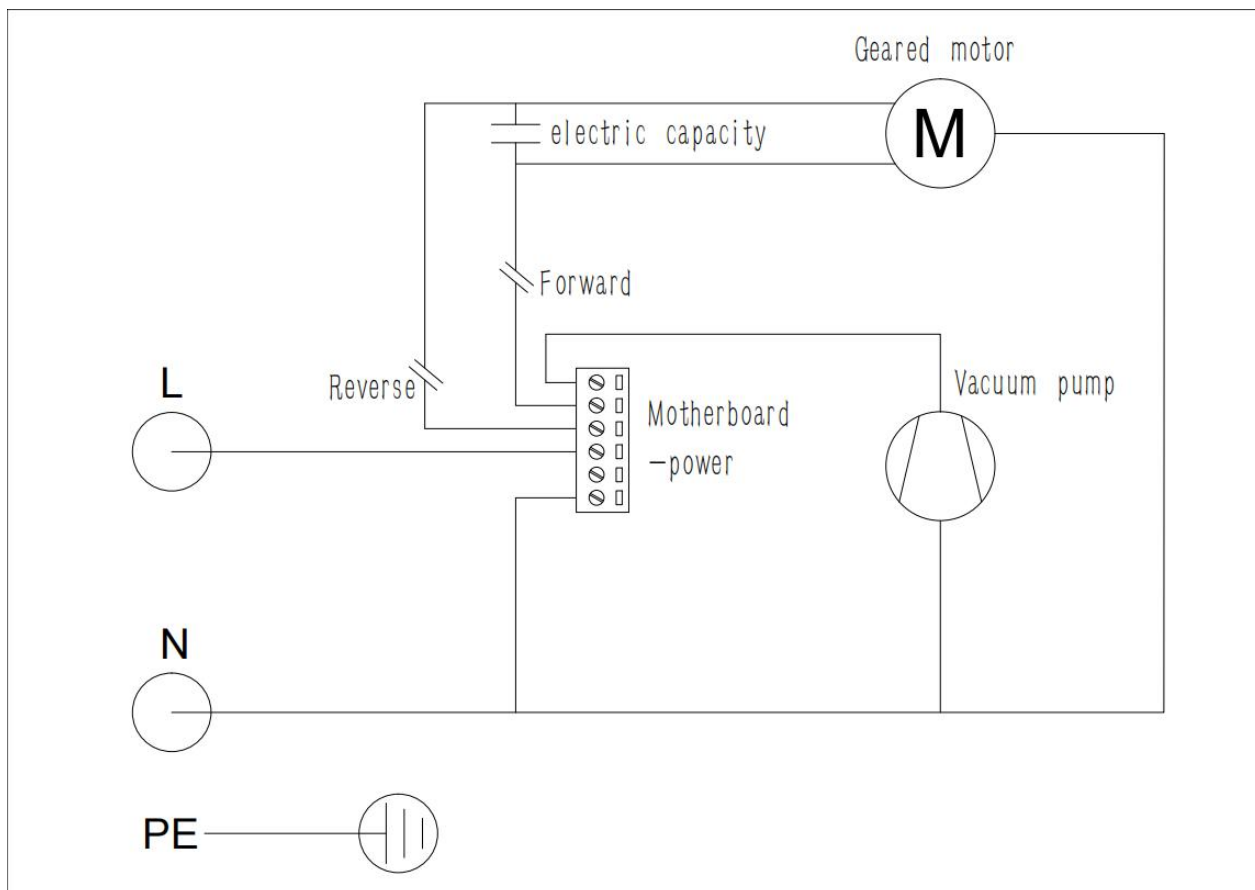
(7) Unload:

After the marinating, open the lid, press or tap the positive/reverse button, rotate the drum cylinder head to the bottom, and then remove the food.

(8) Mode switch:

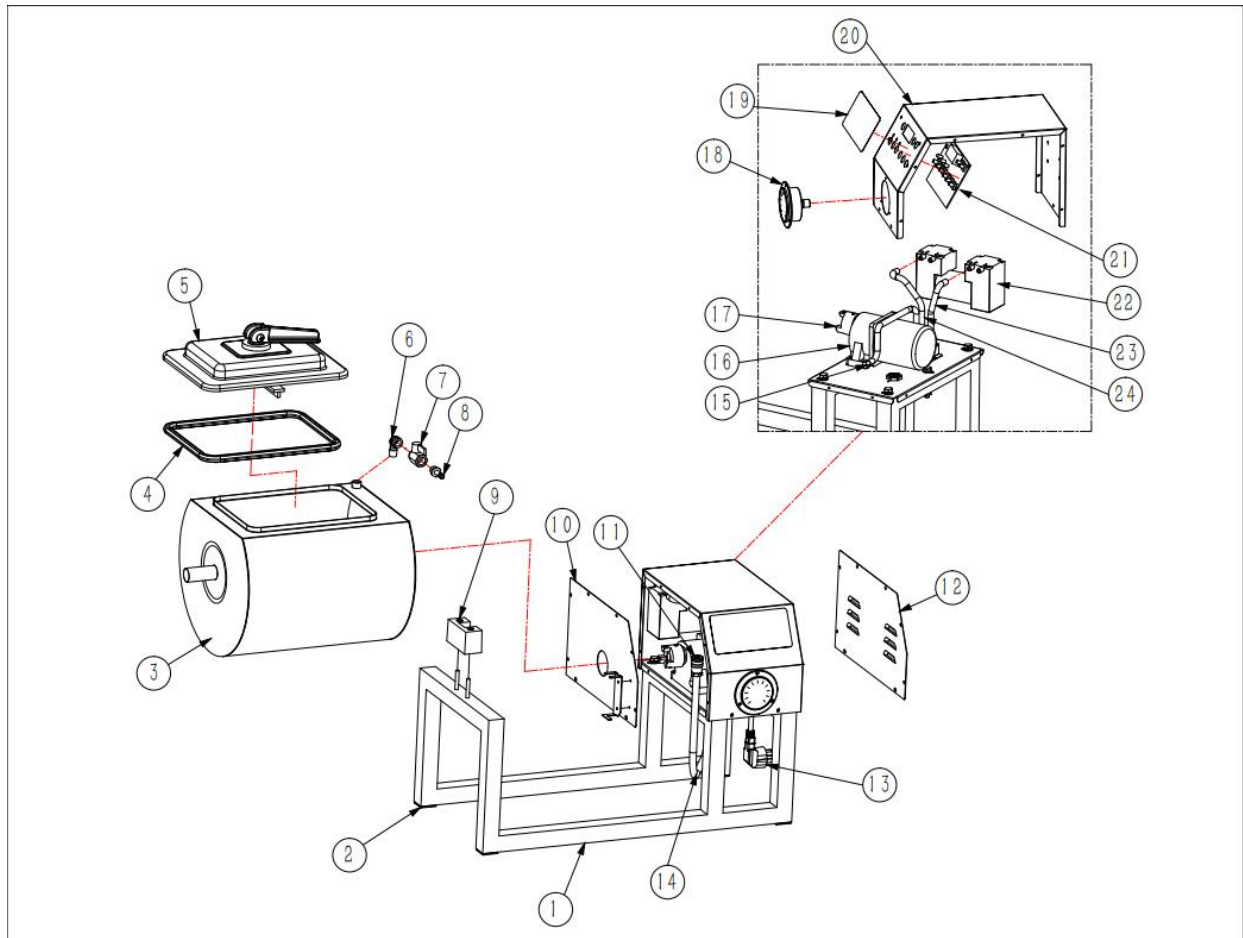
This model has fast-medium-slow three-stop adjustable, users can choose according to their own needs

4. Electrical schematic diagram



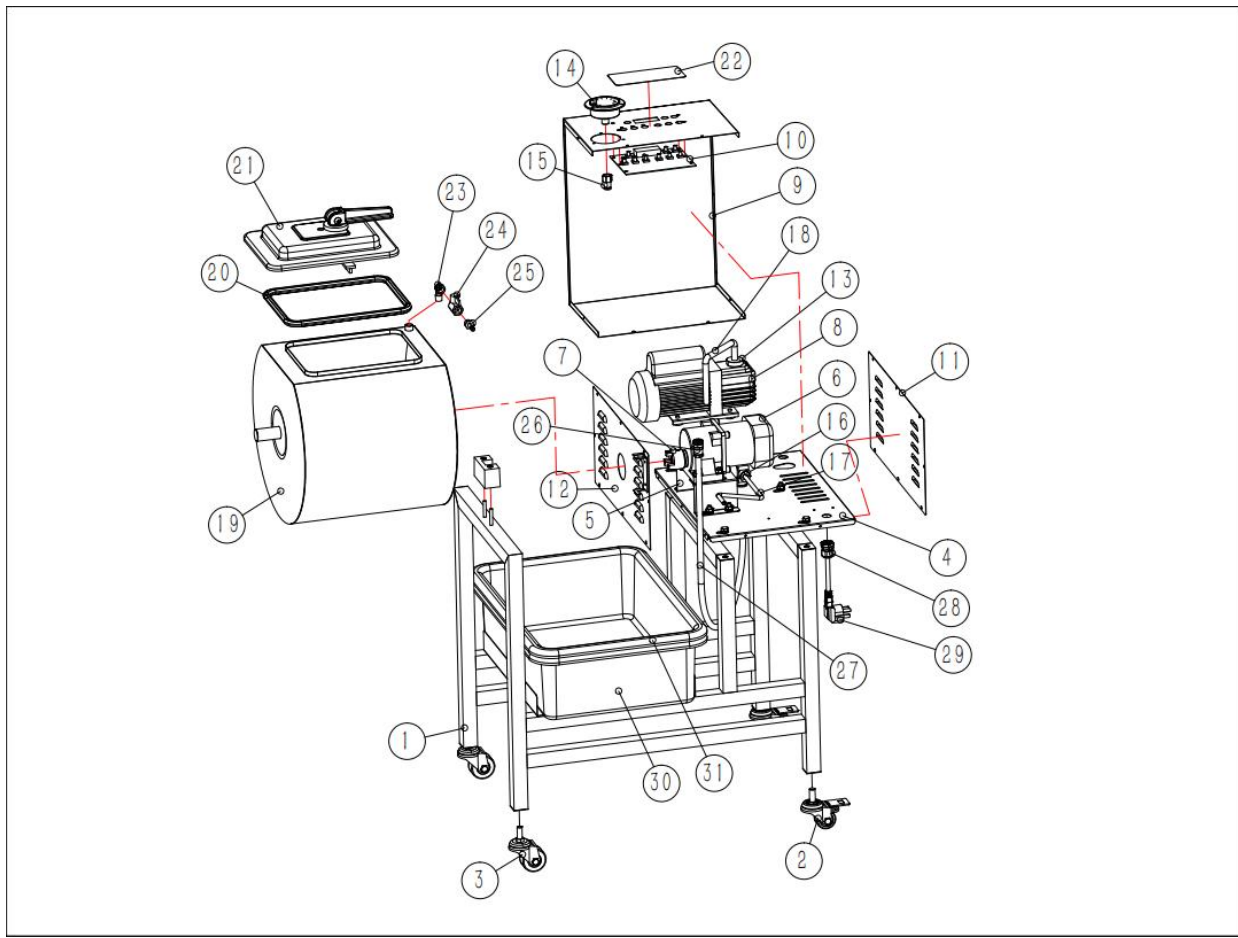
5. Exploded view

Exploded view of YPC-2D-B



NO.	Product Name	Qty	NO.	Product Name	Qty
1	Stainless Steel Frame	1	13	Power Cord	1
2	Glue Feet	4	14	High-pressure Trachea Section-4	1
3	Drum	1	15	High-pressure Trachea Section-3	1
4	Sealing Strip	1	16	Geared Motor	1
5	Lid	1	17	Coupling-1	1
6	Elbow	1	18	Vacuum Gauge	1
7	Mini Valve	1	19	Operation Panel	1
8	Tracheal male head	1	20	Motor Cover	1
9	Drum Seat	1	21	PCB Board	1
10	Motor Front Seal Plate	1	22	Vacuum Pump	1
11	Tracheal female head	1	23	High-pressure Trachea Section-2	1
12	Motor Back Seal Plate	1	24	High-pressure Trachea Section-1	1

Exploded view of YPC-4/1/6D-B



NO.	Product Name	Qty	NO.	Product Name	Qty
1	Stainless Steel Frame	1	17	High-pressure Trachea Section-1	1
2	Swivel caster (excl 4D)	2	18	High-pressure Trachea Section-2	1
3	Swivel castor with brake (excl 4D)	2	19	Drum	1
4	Motor base plate	1	20	Sealing Strip	1
5	Motor base	1	21	Lid	1
6	Geared motor	1	22	Operation Panel	1
7	Coupling-1	1	23	Elbow	1
8	Vacuum pump	1	24	Mini Valve	1
9	Motor cover	1	25	Tracheal male head	1
10	PCB Board	1	26	Tracheal female head	1
11	Motor Back Seal Plate	1	27	High-pressure Trachea Section-3	1
12	Motor Front Seal Plate	1	28	cable lock	1
13	link header	1	29	Power Cord	1
14	Vacuum gauge	1	30	PE Food basin	1
15	Tracheal joint	1	31	PE Sieve basin	1
16	T type tracheal joint	1			

6. Maintenance and maintenance

A. Routine inspection

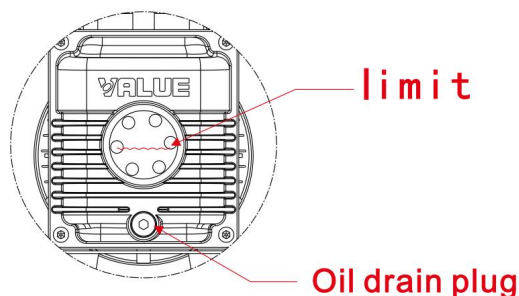
Please disassemble the back panel of the marinating machine monthly and check the pump oil in the vacuum pump through the oil window to see if it is clear. If you find that the pump oil is emulsified or contaminated, please replace the vacuum pump oil in time.

B. Vacuum oil selection

The type and condition of the pump oil are crucial factors in determining whether the pump can achieve its ultimate vacuum. To maintain optimal pump performance, we recommend using pump oil compatible with this model. (We recommend using #48 turbocharger oil.)

C. Vacuum oil change procedure

1. Ensure the pump is warm; the pump needs to run for approximately 1 minute before changing the oil.
2. While the pump is running, open the air inlet to force the oil in the pump chamber to flow out. After the switch is turned off and the pump stops, open the drain plug, put the waste oil into a suitable container, and dispose of it properly.
3. When the oil stops flowing, tilt the pump body to completely remove any remaining waste oil;
4. Tighten the drain plug;
5. Open the filler cap and fill the tank to the level shown in the image below; the peak fill volume is 120ml. Be careful not to fill too quickly to prevent the pump from overflowing.



6. Turn on the power switch and the pump will start running. After running for about 1 minute, check the oil level in the oil window. If the oil level is too low, turn off the machine and add oil. Finally, screw the oil filler plug back in.

D. The factory default vacuuming time is 30 seconds. Please set the vacuuming time according to the following instructions. Setting it for too long will affect the lifespan of the vacuum pump and vacuum chamber.

Model	Vacuum time	Vacuum pump oil volume	Refueling Interval
YPC-2D-B	60sec	unnecessary	unnecessary
YPC-4D-B	30sec	120ml	6-12 months
YPC-1D-B	50sec	120ml	6-12 months
YPC-6D-B	60sec	120ml	6-12 months

*If the vacuum oil in the vacuum pump is found to have deteriorated, replace the vacuum oil immediately. There is no need to understand the oil filling interval.

E. Please clean the section of vacuum tubing on the container before each vacuuming operation.

7. Trouble shooting

Symptoms	Cause	Solutions
No power after turning on switch	No line voltage	Check wall jack power
	Faulty Switch	Replace switch
	power cord	Replace power cord
There is power but motor does not work	Faulty motor	Replace motor
	Faulty motor capacitor	Replace motor capacitor
	Loose circuitry	Check filter circuitry
	Damaged PCB board	Replace PCB board
Unable to create a vacuum	Faulty vacuum pump	Replace vacuum pump
	Insufficient vacuum oil	Add vacuum oil
	Vacuum pipe blockage	Replace vacuum connectors
		Replace vacuum tubes
	Damaged PCB board	Replace PCB board
	Damaged seal	Replace seal