

# Hamilton Beach®

COMMERICAL

- GB** CHAMBER VACUUM SEALER  
Operation Manual – Original (2)
- FR** SCILLEUSE SOUS VIDE À CHAMBRE  
Manuel d'utilisation (11)
- ES** SELLADORA AL VACÍO CON CÁMARA  
Manual de Operación (20)
- PT** VEDANTE DE VÁCUO DE CÂMARA  
Manual do Utilizador (29)
- IT** MACCHINA PER SIGILLATURA  
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- NL** KAMER VACUUMSEALER  
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**HVC406-CE – 406 mm  
Chamber Vacuum Sealer  
With Gas Flush**

**FOR COMMERCIAL  
USE ONLY**

**840288601  
2/18**

**For more Good Thinking® visit [www.hamiltonbeachcommercial.com](http://www.hamiltonbeachcommercial.com)**

**IMPORTANT:** This operation manual should be reviewed with all equipment operators as part of your operator training program.

## IMPORTANT SAFETY INSTRUCTIONS

**WARNING** – When using electrical appliances, basic safety precautions should always be followed to reduce the risk of fire, electric shock, and/or injury to persons, including the following:

1. Read all instructions.
2. This appliance is not intended for use by persons with reduced physical, sensory, or mental capabilities, or lack of experience and knowledge, unless they are closely supervised and instructed concerning use of the appliance by a person responsible for their safety.
3. This appliance is not to be used by children. Close supervision is necessary when any appliance is used near children. Children should be supervised to ensure that they do not play with the appliance.
4. Never let the vacuum sealer run unattended. Disconnect the vacuum sealer from the power source before leaving the work area.
5. To protect against risk of electric shock, do not immerse cord, plug, or vacuum sealer in water or other liquid.
6. To reduce the risk of electric shock and injury to persons, disconnect from power supply when not in use, before cleaning and before servicing.
7. To provide continued protection against risk, do not operate any appliance with a damaged supply cord or plug, or after the appliance malfunctions or has been dropped or damaged in any manner. Supply cord replacement and repairs must be conducted by the manufacturer, its service agent, or similarly qualified persons in order to avoid a hazard. Call the provided customer service number for information on examination, repair, or adjustment.
8. The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
9. Do not use outdoors.
10. Do not let cord hang over edge of table or counter, or touch hot surfaces, including stove.
11. Do not disassemble this appliance beyond instructions provided. Doing so may result in personal injury.
12. Do not place on or near a hot gas or electric burner, or in a heated oven.
13. Do not use for other than intended purpose.
14. To comply with EN 61000-3-11, the product must only be connected to a power supply with system impedance ( $Z_{sys}$ ) of 0.4443 Ohms or less. Before connecting to a public power network, please contact the local power supply authority to ensure this requirement is met.
15. This appliance is for commercial use only.
16. **UK ONLY:** For models provided with a Type BS1363 plug employing a 13-amp fuse approved by ASTA to B.S. 1362. If you need a replacement fuse carrier, it must be replaced with the same colour-coded carrier with the same markings. Fuse covers and carriers can be obtained from approved service agents.

## SAVE THESE INSTRUCTIONS

### ⚠ WARNING



#### Electrical Shock Hazard

Plug into an earthed socket.  
Do not remove earthing connections and plug.  
Do not use an adapter.  
Do not use an extension cord.  
Disconnect power before cleaning, assembling, or disassembling.  
Failure to follow these instructions can result in death, fire, or electrical shock.

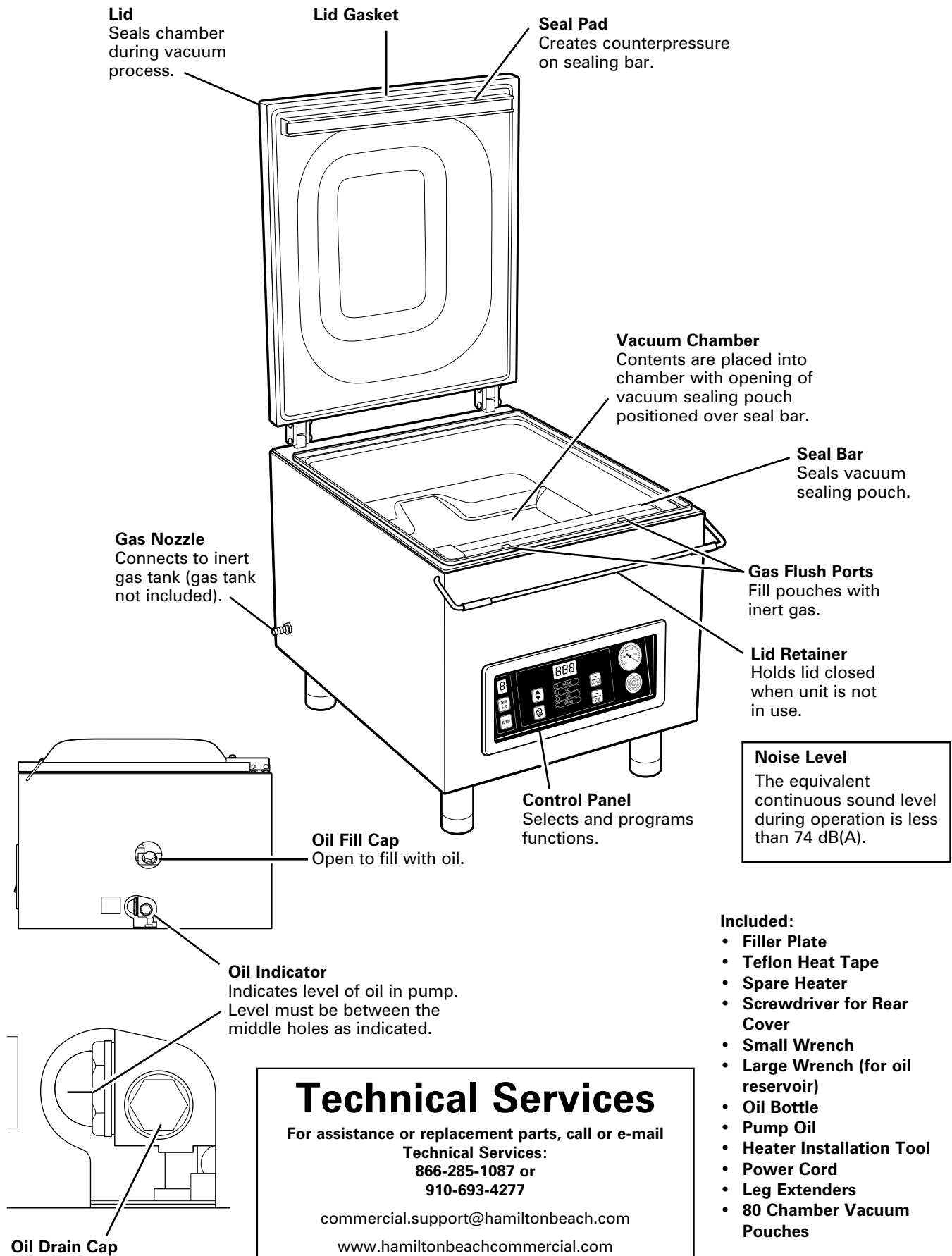
### ⚠ WARNING



#### Burn Hazard

Seal bar is hot. Avoid touching it.  
Allow unit to cool 10 seconds before making or vacuum-sealing another bag.  
Never open the lid during use.

# Parts and Features





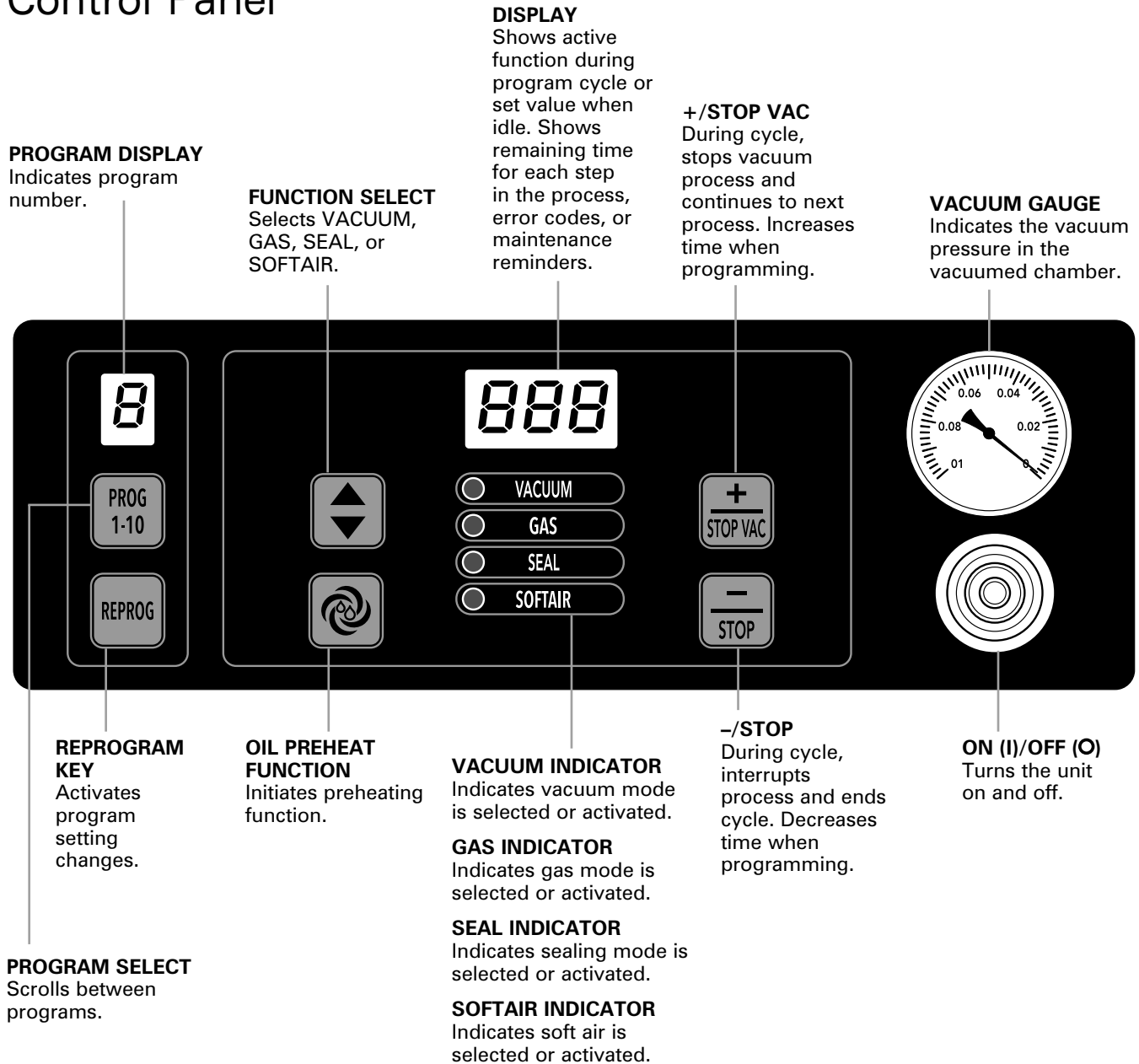
The complete CE declaration of conformity documentation for this appliance is available in the Technical Support section of our website [www.hamiltonbeachcommercial.com](http://www.hamiltonbeachcommercial.com).



**Recycling the Product at the End of Its Service Life**

The wheeled bin symbol marked on this appliance signifies that it must be taken over by a selective collection system conforming to the WEEE Directive so that it can be either recycled or dismantled in order to reduce any impact on the environment. The user is responsible for returning the product to the appropriate collection facility, as specified by your local code. For additional information regarding applicable local laws, please contact the municipal facility and/or local distributor.

## Control Panel



# Setup

## Space Requirements

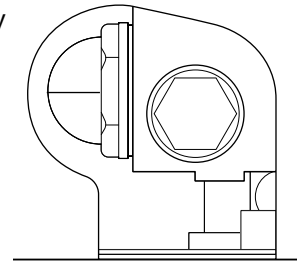
Unit must be set on flat and level surface with about 5"-7" (13-18 cm) of clearance for side vents.

## Before First Use

**NOTE: This unit was shipped without oil. See "How to Add Oil" for instructions. Do not operate without oil or with low oil since this will damage the pump.**

### How to Add Oil


1. Unplug from outlet and from cord inlet.
2. Use wrench to remove the oil fill cap on right side of unit.
3. Fill with only Lubriplate L0944 "Light" vacuum pump oil. If not available, a suitable ISO Viscosity Grade (VG) 46 hydraulic oil may be used. ISO VG 46 is approximately SAE 15W.
4. Make sure oil level is between MIN and MAX in oil indicator.
5. Make sure complete and intact seal ring is fitted within the oil fill cap, and replace as needed.
6. Use the wrench to turn the oil fill cap and close.
7. Wait a few minutes.
8. Check whether the oil level is between MIN and MAX of oil level sight glass. Fill with more oil if lower than MIN.
9. If the oil level is between MIN and MAX of oil level sight glass, oil level is accurate.
10. Check the oil level every week and fill as needed.



# Oil Preheating Program



The machine has a preprogrammed function that heats up and conditions the oil in the pump to ensure maximum performance and durability. It heats up the oil and separates impurities from the oil, prolonging the life of the pump. It is recommended to run this procedure if the unit has not been used for a while (24-plus hours). The procedure takes 15 minutes to run.


1. Plug into outlet.
2. Press ON (I)/OFF (O) button. The unit will be in standby mode and display will show "ooo."
3. Press and hold OIL PREHEAT FUNCTION  button until program display shows "C," and display shows "15."
4. Close lid.
5. Unit will run 15 consecutive 1-minute cycles. Display will count down number of cycles until cycles are completed. When completed, lid will open and display will return to "ooo," indicating it is ready for use.

## Operation

1. Plug into outlet.
2. Press ON (I)/OFF (O) button to turn on unit.
3. If unit has not been used in the last 24 hours, run preheating program (see above).
4. Place food in a vacuum-sealing pouch. Place pouch into chamber with open end positioned over sealing bar.

### NOTES:

- If the contents are small, use insert plates to minimize space in chamber. This will reduce cycle time.
- The pouch should not extend outside chamber and should be placed over sealing bar, free of folds.
- Multiple pouches can be placed over sealing bar if sealing bar is longer than pouch openings.  
Do not overlap pouches.

5. Press PROGRAM SELECT  button until desired program is displayed.
6. Close lid. **Do not use lid retainer.** Cycle begins automatically.
7. Lid opens automatically when cycle is complete.
8. Remove contents and wait 10 seconds before beginning another cycle.

### NOTES:

- To stop vacuum process and move to next step, press +/STOP VAC  button.
- To stop and cancel cycle, Press -/STOP  button.



# Changing Preset Vacuum and Sealing Times

This unit comes with 10 preset programs that can be customized with user preferences depending on most frequent usage.

## Factory Default for All 10 Programs (P0 to P9)

Vacuum time: 30 seconds. Can be adjusted from 10 to 60 seconds.



















Gas flush: 5 seconds. Can be adjusted from 0.0 to 30 seconds.

Seal time: 2 seconds. Can be adjusted from 0.0 to 3.0 seconds.

Soft air: 2 seconds. Can be adjusted from 2.0 to 30 seconds.

## Programming and Storing

**NOTE:** P0 cannot be changed.

1. In standby mode, display will show “ooo” and PROGRAM DISPLAY will show current program number.
2. Press PROG 1-10  button to scroll through programs to find desired program number.
3. Press REPROG  button. Program number will flash until desired program is set. VACUUM INDICATOR  will illuminate to show selected vacuum time.
4. Press +/STOP VAC  or -/STOP  to change vacuum time.
5. Press FUNCTION SELECT . GAS INDICATOR  will illuminate to show selected GAS time.
6. Press +/STOP VAC  or -/STOP  to change GAS time.
7. Press FUNCTION SELECT . SEAL INDICATOR  will illuminate to show selected SEAL time.
8. Press +/STOP VAC  or -/STOP  to change SEAL time.
9. Press FUNCTION SELECT . SOFTAIR INDICATOR  will illuminate to show selected SOFTAIR time.
10. Press +/STOP VAC  or -/STOP  to change SOFTAIR time.
11. Press REPROG  to save parameters.

These are the programmable ranges for each of the four steps:

Name	Time
Vacuumping Time	10–60 seconds
Gas	0.0–30.0 seconds
Sealing Time	0.0–3.0 seconds
Soft Air Time	2.0–30.0 seconds


## Using Inert Gas

**NOTE:** Gas tank pressure gauge should not exceed 14.5 psi.

1. Connect inert gas tank to gas nozzle on left side of machine.
2. Program should be set from following above directions.
3. Minor adjustments can be made by adjusting pressure of inert gas from tank. DO NOT EXCEED 14.5 psi.
4. Place pouch opening around gas flush ports and straight across seal bar.
5. Close lid.

**NOTE:** If no gas is needed and tank is connected to chamber vacuum sealer, then gas time should be set at “0.0”.

# How to Seal Food With Liquids







1. Cool foods before placing in vacuum-sealing pouch. Hot foods rapidly reach their boiling point which may result in an insufficient seal and shorten the life of the pump.  
**NOTE:** Hot foods create condensation, which may damage pump.
2. Monitor vacuum process through clear lid.
3. When you see a bubble appear in the vacuum-sealing pouch, press the +/STOP VAC  button to stop the vacuum process and begin the seal process.

## Change the Cooling Times

### Cooling Time



Your vacuum-sealing machine is equipped with a COOLING TIME feature that allows for sealing bar to cool off while setting a secure seal on the vacuum-seal pouch. It can be adjusted from factory setting of 3.0 seconds up to 9.9 seconds, allowing enough time to set seal in thicker pouches.

FEATURE	CODE	UNIT	RANGE
Cooling Time	F01	Seconds	3.0–9.9

1. In standby mode, display will show “ooo.” Press and hold FUNCTION SELECT  button for 3 seconds until “F01” appears on the display.
2. Press the FUNCTION SELECT  button to view the set time.
3. Press the +/STOP VAC  and –/STOP  buttons to adjust desired time.
4. Press the FUNCTION SELECT  button to confirm time. Display will show “F01” again.
5. Press and hold FUNCTION SELECT  button for 3 seconds to save cooling time.
6. Unit will return to standby mode and display will show “ooo.”

**NOTE:** Cooling times are applied to all programs. Regardless of which program is selected, cooling times are the same.

## Reset Functions to Factory Setting

In standby mode, display shows “oo.” Press and hold +/STOP VAC  and –/STOP  buttons at same time for 5 seconds until displays shows “a.1.” All parameters will be reset to the factory setting.

PROGRAM NUMBER	VACUUMING TIME	GAS INFLATION TIME	HEAT SEALING TIME	SOFT AIR TIME	COOL TIME
0	30	5.0	2.0	2.0	3.0
1	30	5.0	2.0	2.0	3.0
2	30	5.0	2.0	2.0	3.0
3	30	5.0	2.0	2.0	3.0
4	30	5.0	2.0	2.0	3.0
5	30	5.0	2.0	2.0	3.0
6	30	5.0	2.0	2.0	3.0
7	30	5.0	2.0	2.0	3.0
8	30	5.0	2.0	2.0	3.0
9	30	5.0	2.0	2.0	3.0



# Troubleshooting Guide

## **Control panel does not illuminate.**

- Unit is not connected to an electrical outlet. Plug into outlet.
- Circuit breaker is tripped. Reset circuit breaker.

## **Unit is on but is not functioning once the lid is closed.**

- Lid microswitch needs to be adjusted. Contact Technical Services.
- Pump is damaged. Contact Technical Services.

## **Lid does not open automatically.**

- Gas spring is damaged. Contact Technical Services.

## **Display shows "err".**

- Lid does not open correctly. Inspect lid.

## **Display shows "OIL".**

- Unit needs a scheduled oil change. Contact Technical Services.

## **Final vacuum is insufficient.**

- Set vacuum time is too short. Extend vacuum time.
- There is not enough oil in the vacuum pump. Contact Technical Services.
- Extraction hole in back of chamber is partially covered by vacuum pouch during extraction. Place pouch closer to the sealing bar.
- Lid gasket is worn down. Replace lid gasket.
- Oil is contaminated. Change oil or contact Technical Services.
- Oil exhaust filter is wet. Change exhaust filter or contact Technical Services.

## **Unit extracts air too slowly.**

- Oil exhaust filter is wet. Change exhaust filter or contact Technical Services.
- Vacuum pump's extraction filter is blocked. Contact Technical Services.

## **Vacuum pouch is sealed improperly.**

- Vacuum pouch is being placed on sealing bar incorrectly. Place pouch neatly on the sealing bar ensuring that the opening of the pouch is inside the chamber.
- Sealing time is either too short or too long. Adjust sealing time accordingly.
- Sealing pad beneath lid is worn or damaged. Replace seal pad.
- Sealing wire needs replacement. Replace sealing wire.
- Vacuum pouch opening is soiled. Clean pouch opening.

# Maintenance

Visit <http://www.hamiltonbeachcommercial.com/en/technical-services-how-to-videos.html> for directions on changing oil and replacing parts.

Inspect vacuum sealer and its various parts and replace as follows:

## Weekly

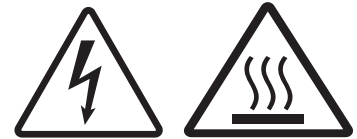
- Check oil by looking at the oil indicator.
- Check seal pad under lid for wear.
- Check lid gasket and lid.
- Check seal bar for wear.

## Every 6 Months

- Replace oil in vacuum pump. Contact Technical Services.
- Replace seal pad under lid.
- Replace lid gasket.
- Replace sealing tape and sealing wires.

## Yearly

- Check oil exhaust filter. Contact Technical Services.



# Cleaning

Inspect the vacuum sealer and its various parts and clean as follows:

## Run the Preheating Program

- Run the Preheating Program daily. See page 6.

## Clean Inside and Outside

- Unplug unit.
- Let unit cool completely before cleaning.
- Wipe vacuum chamber, lid, sealing bar, silicone holder, and exterior with a clean, moist cloth.
- Do not use abrasive materials, scratching cleansers, or scouring pads to clean since these may damage the finish or spoil the clarity of the lid.
- Wipe off all mild soap and chemical cleansers since residue may corrode the finish.

# Tips

## Vacuum Confirmation

- To check quality of vacuum, check tightness of the pouch and its contents. Check for air leaks and pockets. If you find that contents are not tightly vacuumed, increase the vacuum time by 5 seconds and run the vacuum again.

## Seal Confirmation

- To check quality of the seal, check seal of pouch. A complete seal will appear clear while an incomplete seal will appear bubbly. If the seal is incomplete, increase seal time by 0.1 second. If the seal appears white, decrease seal time by 0.1 second. After determining the appropriate time adjustments, vacuum and seal again.



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[www.hamiltonbeachcommercial.com](http://www.hamiltonbeachcommercial.com)