



Thank you for your business!

We trust you will find this new Marinator to be quiet, efficient, and durable.

**Please return this completed page.
The owner is required to return this product registration information immediately.**

The model and serial numbers are stamped on the nameplate located next to the machine's drum.
Please print clearly.

-----Second Fold Line-----

Place stamp here

AyrKing Corporation
2013 Cobalt Drive
Louisville, KY 40299-2417
USA

-----First Fold Line-----Seal with tape-----Do not staple-----

Store Name: _____ Store I.D.#: _____

Address: _____

City: _____ State/Province/Region: _____

Country: _____ Postal Code: _____

Telephone: _____ Fax: _____

Store Owner: _____

Model: _____ Serial Number(s): _____

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VACUUM MARINATOR

Operation, Maintenance, and Warranty

for Model Numbers beginning with:
VM101



Read this manual thoroughly before operating machine.
The model and serial numbers are on the data plate mounted on the machine.
Record the model and serial numbers below.
Refer to these numbers in any correspondence with AyrKing Corporation.

Model _____

Serial Number(s) _____

Note: All procedures listed on these pages are general use guidelines.
Please refer to your company procedures for exact instructions.

IMPORTANT SAFETY INSTRUCTIONS

Read all instructions before operating. When using electrical appliances, basic safety precautions must be followed. Use this appliance only for its intended use as described in this manual. Verify that appliance is properly installed and electrically grounded by a qualified technician in accordance with local electrical codes. Do not attempt to repair or replace electrical components. A qualified technician should complete all servicing to these components. Before performing any service, disconnect the machine's power supply. Never wear loose-fitting or hanging garments while using any appliance. Ties, necklaces, etc. may catch on moving parts...possibly causing injury.

CAUTION - Risk of fire and/or electrical shock. Replace only with manufacturer's cord set:
120 volt unit uses part number **B319**
240 volt unit uses part number **B419**

DO NOT SPRAY MACHINE WITH WATER

Machine is designed to shed water & dust; however, **IT IS NOT WATER PROOF.**



INITIAL SETUP & OPERATION

(Numbers in parenthesis refer to parts view drawings)

SETUP:

- Plug in unit.
- The marinator comes pre-set from the factory for the tumble and vacuum cycle time. If this time needs to be adjusted, the access panel in front of the timer can be removed. The timer is located to the right of the start and stop switches. The top timer by the gear motor controls the rotation time of the drum. The bottom timer by the vacuum pump controls the vacuum time.
- The timer for the vacuum cycle should be preset for 2 minutes, 0 seconds. This is the required amount of time for vacuum pressure of the marinator to reach 8 psi (16.2 in Hg/411 mmHg). The timer display will be blank until the start button for the vacuum cycle is pressed. The timer relay should read “0”, “2”, “0”, “0”, indicating 02:00 minutes (mm:ss). The buttons below the display on the timer relay will change each individual setting. **WARNING:** Do *not* set the timer to 0 0 0 0. This will deactivate the timer.
- The timer for the marinating cycle relay should read “2”, “0”, “0”, “0”. The 2 0 0 0 setting will rotate the marinator drum for 20 minutes, 0 seconds (20:00). This timer can only be read and adjusted while the tumble cycle is running. The tumble cycle can only be run after the vacuum cycle. **WARNING:** Do *not* set the timer to 0 0 0 0. This will deactivate the timer.
- Attach the stainless steel access panel after timer adjustment.

DAILY ASSEMBLY:

- Begin each day with all components clean and thoroughly dry.
- Place blue star drive connection (7) slip-clutch assembly (8).
- Place drum (1) in blue star drive connection (7) and pillow-block (6).
- Place gasket (2) around drum opening.
- Install drum lid (3) over gasket. Position handle upside-down, perpendicular to the long side of the lid to place lid over opening. Once in place, turn handle to be parallel to the long side of the lid and pull right-side up to close the marinator.

OPERATION:

If anything seems unusual during the vacuuming or tumbling process, press the red stop-button (14) to terminate operation.

- Open the lid of the drum (3). Put the raw protein pieces and marinating solution into the drum (1).
- Make sure the drum lid gasket (2) is in place. Close the lid (3) of the drum. Rotate the handle so the inside latch keeps the lid from coming off. Lock the lid in place by rotating the cam handle down toward the drum cap. Make sure a portion of the top gasket is visible to ensure a good seal with the lid.
- Attach the quick coupling of the vacuum hose (35) to the drum. Press the vacuum button (16) on the control panel next to the pressure gauge (34) to start the vacuum pump. A green indicator light (17) next to the pressure gauge (34) should light up to show it is working.
- The vacuum timer (11) shuts off the vacuum pump (29) automatically after the designated time. The pressure gauge (34) will show the vacuum increasing during the vacuum cycle. After the cycle has finished, the dial should read at least 16 inches Hg.
- Unplug the quick coupling of the vacuum hose from the drum and connect to the safety switch (36) on the housing beneath the drum. **ATTENTION:** Before proceeding, the vacuum quick coupling (35) must be attached to its connection on the base, NOT on the drum.
- Press the marinating cycle button (16) to start the rotation of the drum (1). If anything seems unusual during the process, press the emergency stop button (14) to terminate rotation of the drum.
- The drum (1) stops rotating after the preset time has expired. Marinating is now complete.
- Place an unloading pan onto the lower shelf and take the lid (3) off the drum (1). Manually rotate drum so that marinated food pours out slowly into pan.

The vacuum cycle must be run before the tumble cycle. This is to prevent the vacuum cycle from being bypassed.



DAILY CLEANING

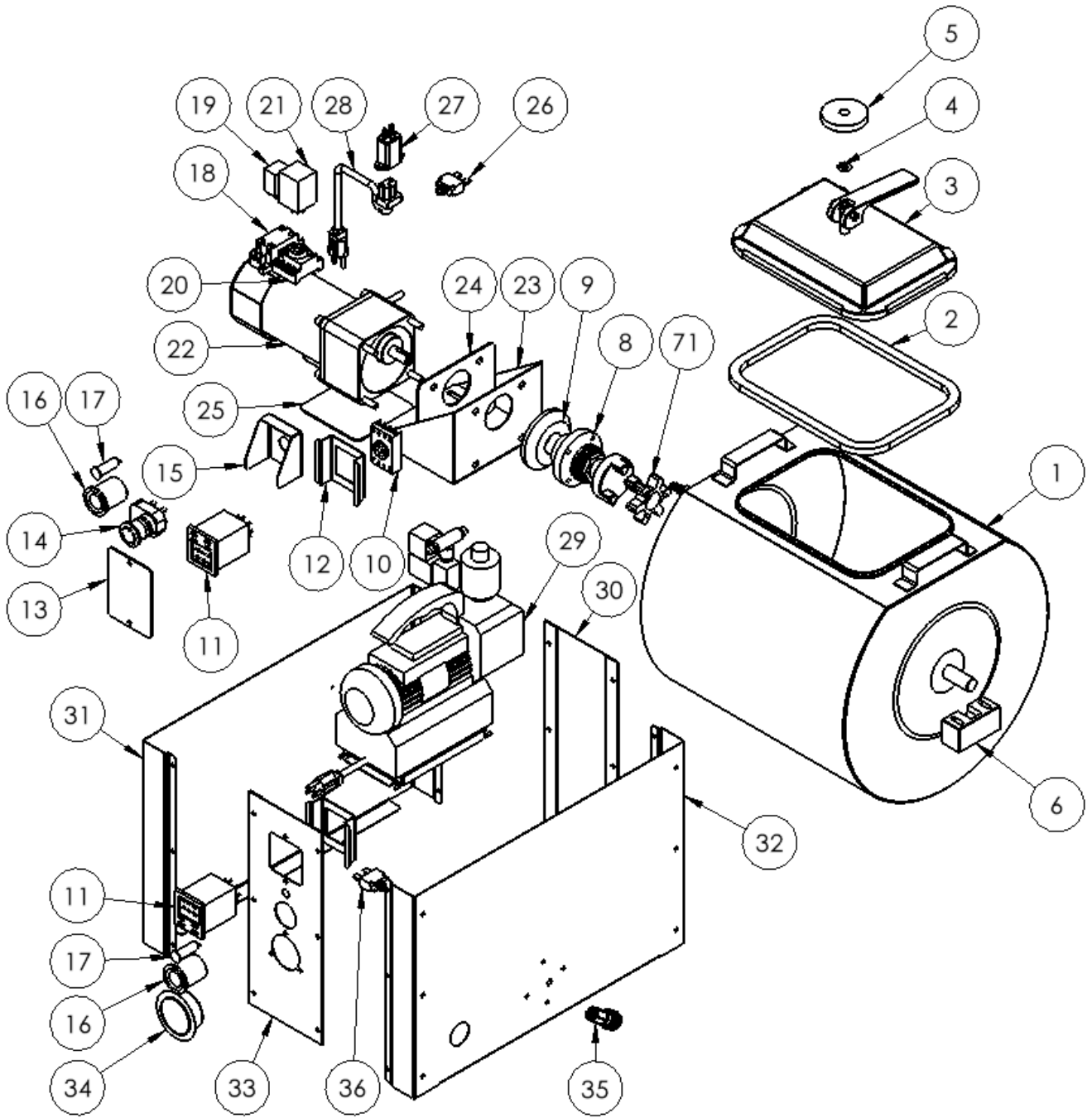
(Numbers in parenthesis refer to parts view drawings)

- Always disconnect power supply when servicing or cleaning machine. **NEVER SPRAY MOTOR COMPARTMENT WITH WATER.**
- Remove the drum (1), gasket (2), and lid assembly (3) for cleaning. Clean vacuum line filter located on the inside of the drum. The filter can be removed using the Allen wrench provided. Take all items to wash sink.
- Clean marinator with a towel soaked in detergent/water solution. Be sure to clean all crevices. Wipe off soapy solution using water rinsed towel until all surfaces are clean. Soak towel in sanitizing solution (or bleach/water solution) and wipe all surfaces thoroughly.
- In wash sink, spray all removed items with hose to dislodge any pieces. Wash thoroughly with soap and water.
- Clean the drum (1) and lid (3) in wash sink with towel or scrub pad if required.
- Place items upside down on tabletop to air-dry. Allow all components to thoroughly dry before re-using. Once dry reinstall on unit and put the machine back together.

MAINTENANCE:

- Check the gasket and line filter screen each month, replace if damaged.
- Oil the vacuum pump once every three months. It is located behind the access panel with the pressure gauge. If the pump runs out of oil, it WILL BURN UP.
- Once a year the machine should be thoroughly inspected. Any damaged components should be replaced.

VM101 PARTS VIEW





VM101 PARTS LIST

EACH ITEM HAS DIFFERENT PART NUMBERS DEPENDING ON THE MARINATOR MODEL

REPLACEMENT PARTS FOUND AT: parts.ayrking.com

ITEM	PART #	DESCRIPTION
1	5002364-023	VACUUM MARINATOR DRUM, 40.6 L (10.7 GAL)
	5004306-001	VACUUM MARINATOR DRUM, 96 L (25.4 GAL)
2	5001996-040	MARINATOR DRUM GASKET
3	5004249-013	MARINATOR DRUM LID
4	5001996-090	O-RING
5	5001996-024	PLSATIC DISC FOR MARINATOR DRUM
6	5000989	MARINATOR DRUM PILLOW BLOCK BEARING
7	5001996-021	BLUE STAR DRIVE CONNECTION
8	5001996-122	MARINATOR DRIVE AND SLIP CLUTCH ASSEMBLY
9	5001996-081	MOTOR COMPARTMENT SEAL
10	3550413	DIGITAL TIMER BASE
11	3700016	DIGITAL TIMER
12	3550414	TIMER MOUNTING ADAPTER
13	5001996-038	TIMER COVER
14	3700014	RED EMERCENGY STOP SWITCH
15	5001996-016	GUARD FOR EMERGENCY STOP SWITCH
16	B137	GREEN START BUTTON
17	B133	GREEN LAMP
18	3550412	8 PIN RELAY BASE
19	3550411	8 PIN, 115V RELAY
	3550418	8 PIN, 230V RELAY
20	3550416	11 PIN RELAY BASE
21	3550410	11 PIN, 115V RELAY
	3550415	11 PIN, 240V RELAY
22	5004573-010	MARINATOR MOTOR
	5001996-080	230V MARINATOR MOTOR
	5004604-010	230V MARINATOR MOTOR, 50HZ, 42 RPM
23	5001996-083	MOTOR MOUNTING BRACKET
24	5001996-084	SILICON SHEET WITH MOTOR MOUNTING HOLES
25	5001996-085	SOLID SILICON SHEET
26	3550436	3 AMP BREAKER
27	B145	RECEPTACLE-UNIVERSAL 120/240V THREE-PRONG MALE WITH NOISE FILTER
28	B319	COILED POWER CORD,NEMA 5-15 PLUG 120V USA & CANADA [24" 610mm]]
	B419	POWER CORD, NEMA 6-15 PLUG - 240V [96" (2438mm)]
	B419E	POWER CORD, BRITISH 10A/250V PLUG WITH 10A FUSE [96" (2438mm)]
29	3550041	VACUUM MARINATOR PUMP, 115V
	3550041-1	VACUUM MARINATOR PUMP, 240V
30	5002364-012	BACK COVER
31	5002364-011	LEFT OUTSIDE COVER
32	5002364-017	RIGHT OUTSIDE COVER
33	5002364-010	FRONT COVER
34	3550426	BAROMETER
35	3550420	VACUUM FEMALE QUICK CONNECT FITTING
36	3500200	SAFETY SWITCH FOR VACUUM MARINATOR HOSE



VM101 PARTS LIST CONTINUED

VM101 GENERAL PARTS & ACCESSORIES

3550434	SOLENOID VALVE FOR VACUUM PUMP
3550421	VACUUM MALE QUICK CONNECT FITTING
3550428	VACUUM LINE W/ CONNECTION
B631	MARINATOR CASTER, 3.5" WITH BRAKE
3600071-2	SQUARE LEG CASTER INSERT
5001996-155	SLIP-CLUTCH WRENCH
5001996-010	MARINATOR MOTOR BOX COVER
5004526-070	WHITE PLASTIC TUB
5004526-071	WHITE PLASTIC TUB WITH HOLES
B617	TUB
B618	STAINLESS STEEL GRID FOR B617 TUB BOTTOM



PROBLEM SOLVING GUIDE

Many problems have a simple solution. Please use this guide to help resolve operational difficulties. Contact AyrKing Corporation if unable to correct any problem.

PROBLEM

POSSIBLE SOLUTIONS

Marinator will not operate. No response if start button pushed.

Option 1) Verify the unit is plugged into power source. Verify power source is supplying power. Check if the stop-button is locked in place. If yes, turn the button clockwise to unlock.

Option 2) Check if the reset switch is tripped. Press button on switch to reset.

Option 3) Check if relay is damaged. If yes, contact a repair technician.

Note: Vacuum cycle must run before the tumble cycle.

Vacuum does not work. The lid is in place, vacuum hose is attached to the drum, and needle on the pressure gauge is vibrating, but not increasing.

Option 1) Check if the lid and gasket are in place; make sure the gasket is not damaged.

Option 2) Check if the filter screen on the inside of drum is clogged. If so, remove the residue. Remove the filter fitting with the Allen key and install the fitting again after the residue has been removed.

Option 3) Check if the quick coupling is damaged. Replace if damaged.

Option 4) Check if there is any leak in the vacuum hose. Replace if damaged.

Option 5) Check if the airline filter on the vacuum line is clogged. Replace if necessary.

Option 6) Make sure the gasket on the inside of the drum for the quick connect is not missing or damaged. Replace if missing or damaged.

Vacuum stops operation automatically after 2 minutes, 0 seconds, but the vacuum needle has not reached 16 in Hg.

There is a leak. Inspect accordingly and follow steps above.

The marinator is too noisy.

Oil the gear and bearing.

Vacuum needle quickly reaches 30 in Hg.

There is a blockage somewhere at the filter screen, quick coupling, or vacuum tube. Press the red button to stop the vacuum operation and disconnect the quick coupling. Locate the blockage and remove. Restart the vacuum process. The needle should slowly rotate to vacuum pressure.

The unit appears to be losing pressure during the marinating cycle.

Check the pressure again after the rotation is finished by connecting the vacuum hose. The gauge will register the current pressure in the drum. The reading should be close to 16 in Hg. If the reading is much less, it indicates a leak. Check all the gaskets on the drum and lid for damage.

The marinator is running but the drum slips or doesn't turn.

Tighten the slip clutch. Instructions to do this can be found on [YouTube](#).

<https://www.ayrking.com/maintenance/>



TERMS AND CONDITIONS

Description

This warranty is in effect for AyrKing equipment used within North America. See the International Claims section for warranty claims outside of North America. AyrKing warrants that the AyrKing equipment shall be free from original defects in workmanship and material, provided the equipment has been properly stored, installed, serviced, maintained, and operated. AyrKing extends this warranty to the original purchaser only. This warranty specifically covers the mechanical and electrical components for our equipment.

Registration

The end user must register ownership of their equipment with AyrKing Corporation by returning the warranty card supplied with the machine or registering their equipment on the AyrKing website at <https://www.ayrking.com>.

Coverage

This warranty provides non-prorated replacement of defective components and labor coverage. This warranty begins on the date of first use or 60 days (about 2 months) from the date of shipment from AyrKing's warehouses, whichever occurs first unless proof of installation can be provided. **The parts warranty is in effect for 12 months. The labor warranty is in effect for 90 days (about 3 months).**

The manufacturer's obligation under this warranty shall be the replacement or repair of defective parts within the warranty period. Excessive labor (more than 1/2 hour) required to access AyrKing equipment built into cabinets, tables, or structures by others, is NOT covered under this labor warranty. All labor shall be performed during regular working hours. AyrKing will not reimburse overtime premiums.

If, upon inspection, it is determined that this AyrKing equipment has not been properly installed, used appropriately, modified or maintained, the warranty will be void. If the equipment has been subjected to misuse or misapplication, neglect, abuse, accident, damage during transit or delivery, fire, flood, riot or acts of God, then this warranty shall also be void. When any situation occurs which voids the warranty then AyrKing shall not be liable for any damage to any person or any property which may result from the use of the equipment thereafter. The warranty is limited to AyrKing manufactured equipment only and does not apply to other equipment which may be connected to or installed within.

Claims

Notify AyrKing of any performance failure (1-502-266-6270). Specify model and serial number of the equipment when contacting AyrKing. AyrKing personnel will help in evaluating the cause of failure, ship any necessary replacement components, and authorize a service agency call if applicable. Replacement components will be supplied and shipped at no cost (via least expensive route) to the end user if they return the defective part within two weeks (if required by AyrKing). AyrKing reserves the right to test and evaluate the failed part to determine whether the failure is covered by this warranty. If AyrKing does not receive defective components within two weeks of replacement part shipment (if required by AyrKing) or if the failure is determined not to be covered under this warranty, AyrKing will invoice the end user for the replacement part, shipping costs, and labor charges if applicable.

****AyrKing will reimburse up to 1 Hour of labor charges. Contact AyrKing tech support for approval if any repair will take over 1 hour to complete.** 502-266-6270 Tech Support

****AyrKing reserves the right to deny all labor (time) charges considered excessive for any repair.**

****AyrKing will not reimburse the cost of warranty parts bought from other vendors or parts suppliers.**

International Claims

Please contact your kitchen equipment supplier to process warranty claims. AyrKing will reimburse the supplier for warranty repairs. The parts warranty is in effect for 12 months. The labor warranty is in effect for 90 days.



TERMS AND CONDITIONS (CONTINUED)

Missing or damaged Items

Claims of items missing from a shipment or damaged in transit must be reported within five (5) business days of receipt of the merchandise. Anytime you receive items, please take some time to carefully inspect the equipment. Each shipment will include a packing label on the box. Please verify the receipt of all items listed on the packing label.

Order Cancellation

- **Unshipped Order:** If the order is still open in AyrKing's system, please contact AyrKing's customer care team to cancel the order. The customer may not be charged any shipping or restocking fees if the order has not been prepared or shipped.
- **Shipped Order:** If the customer order has already shipped, the customer may refuse the shipment when it arrives, or the customer can accept the order and start a return authorization through AyrKing's returns process. When a shipment is refused, it will come back to AyrKing's warehouse, and the customer will be charged a restocking fee and any shipping fees associated with the return.
- **Received Order:** If the customer already received their purchased item(s), the customer must contact AyrKing's customer appreciation team to start a return. The customer will be provided with a return authorization number and instructions on how to ship their items back.

Standard Returns

Unused, regularly stocked items may be returned by contacting AyrKing's customer relations team within **90 days (about 3 months)** of the invoice date. A representative will create a return authorization and provide further instructions for completing the return process. Each return is subject to a 20 percent restocking fee which will be deducted from the refund amount. The customer will also be responsible for securing a shipping agent to return the merchandise, plus all shipping fees incurred.

Restocking Fees

There are many costs involved in processing a return. AyrKing charges a 20 percent restocking fee for all items returned.