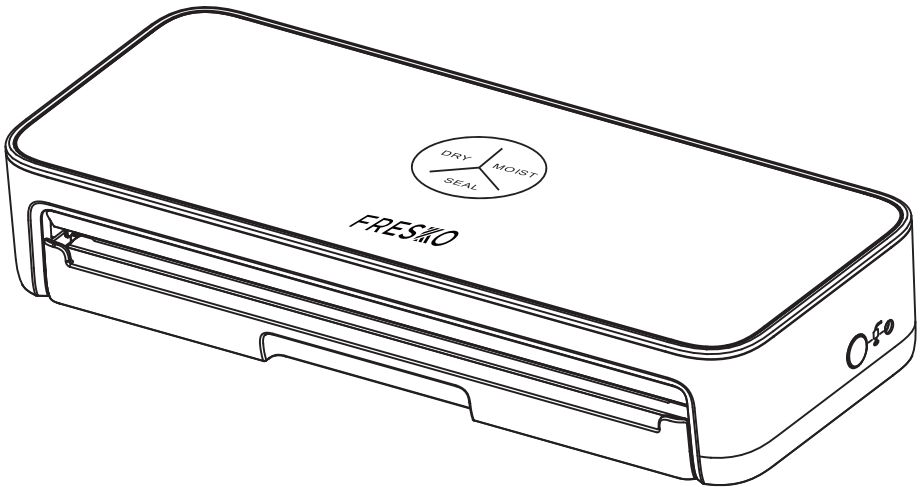


# FRESKO



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## V3 Automatic Vacuum Sealer **OPERATION GUIDE**

Customer Service: [support@freskoshop.com](mailto:support@freskoshop.com)





## Introduction

Congratulations on the purchase of this modern and high-quality product. This instruction manual contains important information on safety, usage and disposal. Before using the product, familiarize yourself with all handling and safety guidelines. This device may only be used as described and for the purposes indicated. Please also pass these operating instructions on to any future owner(s).

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## Safety Instructions

Always abide by the following safety rules and instructions when using electrical appliances and read these instructions carefully before using the vacuum sealer.

Read all instructions.

- Do not touch hot surfaces. Use handles or knobs.
- To protect against electric shock do not immerse cord or main unit in water or other liquid.
- Close supervision is necessary when any appliance is used by or near children.
- Unplug from outlet when not in use and before cleaning.
- Do not operate the device with a damaged cable or plug or after a malfunction of the device or after damage. Contact customer service for inspection, repair or adjustment.
- Do not use outdoors.
- Do not let the cable hang over the edge of the table or counter and do not touch hot surfaces.
- Do not place on or near a hot gas or electric burner, or in a heated oven.
- Do not open the appliance cover during operations.
- Always ensure that the upper/bottom cover is in the correct location during operations.
- This product is only authorized for domestic use and not for commercial or industrial purposes. It is only intended for applications described in these instructions.
- This vacuum sealer may be used by children aged 8 years old and over if they are supervised by an adult and have been told how to use the appliance safely and are aware of potential risks.
- Cleaning and maintenance may not be carried out by children unless they are 8 years old or older and are supervised.
- Children must not play with the vacuum sealer.

**WARNING:** Do not immerse the vacuum sealer in water or other liquids when cleaning it. If the supplied power cord is damaged, it should be replaced by a qualified technician in order to avoid a hazard.

# Save These Instructions

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## Operating Instructions

- If the SUPPLY CORD is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified person in order to avoid a hazard.
- A short power-supply cord is to be provided to reduce the risk resulting from becoming entangled in or tripping over a longer cord.
- Longer extension cords are available and may be used if care is exercised in their use.
- If an extension cord is used,
  - 1) The marked electrical rating of the extension cord should be at least as great as the electrical rating of the appliance;
  - 2) If the appliance is of the grounded type, the extension cord should be a grounding-type 2-wire cord;
  - 3) The longer cable should be arranged so that it does not hang over the countertop or tabletop where it can be pulled by children or where it can be accidentally tripped over.

## Placement

- Always place the vacuum sealer away from the edge of the countertop.
- Make sure the vacuum sealer is placed on a firm, flat surface.
- Do not use the vacuum sealer outdoors or near water.

**WARNING:** When using the machine, please do not place the VACUUM sealer on a metal tray or metal surface.

## Personal Safety

**WARNING:** To protect against fire, electric shock and personal injury, do not immerse the plug and vacuum sealer in water or any other liquid.

To reduce the risk of electric shock, this product has a polarized plug (one blade is wider than the other). This plug is intended to fit in a polarized outlet only one way. When the plug does not fit fully in the outlet, reverse the plug. When it still does not fit, contact a qualified electrician to install the proper outlet. Do not change the plug in any way.

## Other Safety Considerations

- Only use officially-provided attachments and accessories.
- Do not use the vacuum sealer for any use other than its intended purpose.
- Keep the vacuum sealer away from heat sources.
- When using the vacuum sealer, make sure the lid is properly in place and secure before the operation.

**CAUTION:** To prevent damage to the vacuum sealer, do not use water or any liquid when cleaning.

## Disposal of Packaging Materials

- The packaging protects the appliance from damage during carriage.
- The packaging materials have been selected for their environmental friendliness and ease of disposal, and are therefore recyclable.
- Returning the packaging to the materials cycle conserves raw materials and reduces the amount of waste that is generated. Dispose of packaging materials that are no longer needed in accordance with applicable local regulations.

## Note:

If possible, keep the original packaging during the warranty period so that the device can be properly packed for return in the event of a warranty claim.

## Scope of Delivery

The appliance is supplied with the following components as standard:

- 1 x Vacuum Sealer
- 2 x Vacuum Tubes
- 1 x Power Cord
- 20 x Vacuum Bags (200x300 mm)

Check the package for completeness and for signs of visible damage.

If the consignment is incomplete or damaged due to defective packaging or carriage, please contact us.

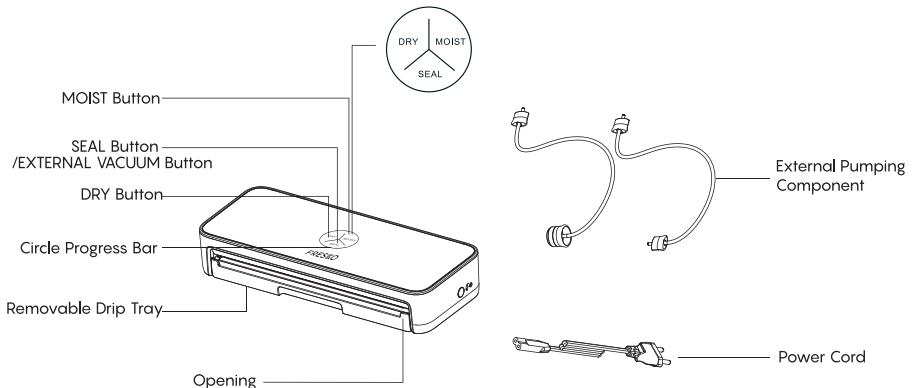
## Installation Requirements

For safe and trouble-free operation of the device, the set-up location must fulfill the following requirements:

- When setting it up, place the appliance on a firm, flat and horizontal surface.
- Do not place the device in a hot, wet or extremely damp environment or in the vicinity of flammable materials.
- The mains power socket must be easily accessible, so that the power cable can be easily disconnected in the event of an emergency.

## Electrical Connection

- Before connecting the device, compare the connection data (voltage and frequency) on the type plate with those of your power supply. This data must match to prevent damage to the device.
- Make sure that the power cord is undamaged and does not run over hot surfaces and/or sharp edges.
- Make sure that the power cord is not taut or bent.
- Do not let the power cable hang over edges (trip wire effect).
- Insert the plug into the mains power socket.



# Equipment Operation Instruction

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**Note:** After the machine finishes the single sealing, it needs rest time. (For the first time, the cooling process will be delayed for about 5 seconds, which means that it is improper to operate the machine in 5s, as the temperature of the machine is still very high and the rest time may be correspondingly longer to protect the machine). During the rest time, there is no response no matter pressing any buttons.

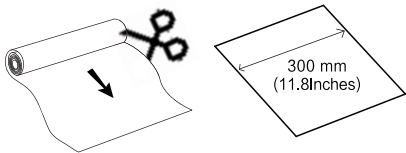
## Automatic Standby

The machine will go to standby mode automatically if there is no operation after 10 minutes. In standby mode, only the "Seal" light is on, the other lights are off, please press "Seal" button to reawake.

## How to Make a Bag from a FRESKO Vacuum Seal Roll:

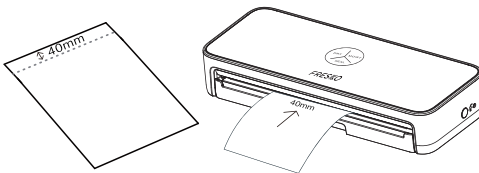
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After using up the sheet bag we gave you as a gift, you can buy the roll bag for use if necessary.



Pic 1

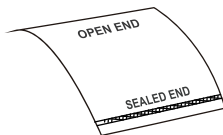
(1) Select a vacuum bag with a width of no more than 300mm(11.8inches), pull the roll bag and cut the roll bag with scissors (Pic.1)



Pic 2

**\*Note: vacuum bag bent face down**

(2) Put the cut roll bag into the vacuum machine smoothly, and leave a distance of at least 40mm between the opening of the vacuum bag and the sealing of the vacuum bag. When the "seal" indicator light is off, press the "seal" button to complete the seal (Pic 2). You can take the bag out of the vacuum passage.

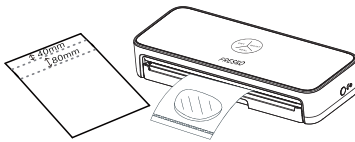


Pic 3

(3) You now have one sealed end (Pic.3). Now you are ready to vacuum seal with your new bag (see next page).

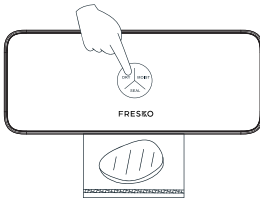
## 1. DRY

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Pic 1

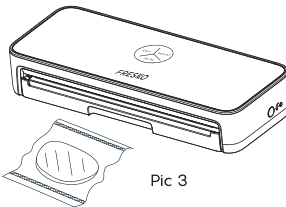
**\*Note: vacuum bag bent face down**



Pic 2

(1) Place the vacuum sealer on a flat surface and plug in the power. After filling the food to the vacuum bag, put the vacuum bag flatly into the vacuum sealer. Please leave at least 80mm (3.15 inches) from the edge of the food to the opening of the bag so as to keep enough space for vacuuming and sealing.

(2) Select the "DRY" button according to the food (Pic.2). Press the button and it will vacuum and seal automatically. At first, the "DRY" begins to flash in white light. Then the flashing "DRY" light stops and "SEAL" begins to flash. After the light of Circle Progress Bar comes in full, the machine finishes vacuuming and sealing.



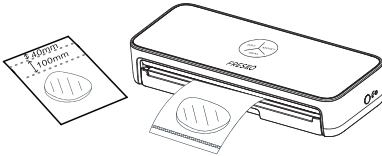
Pic 3

(3) "DRY" and "SEAL" restore the white light to stay on. After sealing, it will automatically deflate and reset, and you could take out the sealing bag (Pic.3).

**NOTE: To stop working, just press "DRY" button, the machine will automatically stop vacuuming or sealing.**

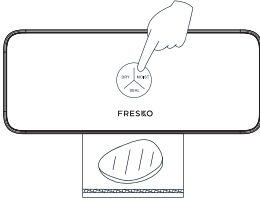
## 2. MOIST

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Pic 1

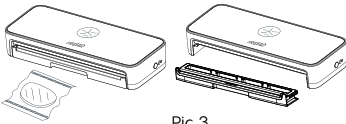
**\*Note: vacuum bag bent face down**



Pic 2

(1) Place the vacuum sealer on a flat surface and plug in the power. After filling the food to the vacuum bag, put the vacuum bag flatly into the vacuum sealer. Please leave at least 100mm (3.93 inches) from the edge of the food to the opening of the bag so as to keep enough space for vacuuming and sealing.

(2) Select the "MOIST" button according to the food (Pic.2). Press the button and it will vacuum and seal automatically. At first, the "MOIST" begins to flash in white light. Then the flashing "MOIST" light stops and "SEAL" begins to flash. After the light of Circle Progress Bar come in full, the machine finishes vacuuming and sealing.



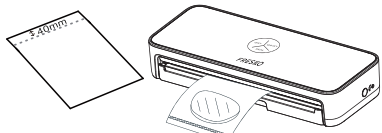
Pic 3

(3) "MOIST" and "SEAL" restore the white light to stay on. After sealing, it will automatically deflate and reset, and you could take out the sealing bag (Pic.3).

**NOTE: To stop working, just press "MOIST" button, the machine will automatically stop vacuuming or sealing.**

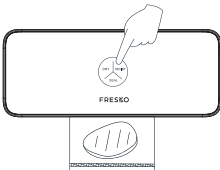
## 3. SEAL

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Pic 1

**\*Note: vacuum bag bent face down**



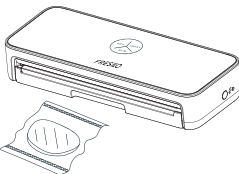
Pic 2

(1) After putting the food into the vacuum bag, put the vacuum bag flat in the vacuum sealing machine. The distance between the vacuum bag opening and the vacuum bag sealing should be at least 40mm.

(2) If you only need to seal the food but no need to evacuate air in the bag, just press the "SEAL" button (Pic.2), then the sealing white indicator flashes.

(3) The light stops flashing and stays on, which means that the machine has finished sealing. It is feasible to remove the bag at this time.

**NOTE: To stop working, just press "SEAL" button, the machine will automatically stop vacuuming or sealing.**

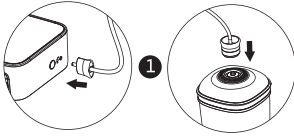


Pic 3

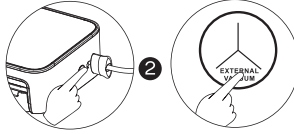


## 4. EXTERNAL VACUUM

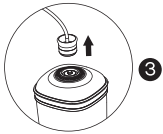
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(1) Connect the external pumping component to the external evacuation hole, then connect the other end of the external pumping component to the vacuum tank.



(2) Press the external pumping control button, the "EXTERNAL VACUUM" is on. When the vacuum sealer starts to work, and the "EXTERNAL VACUUM" button will flash in white light.



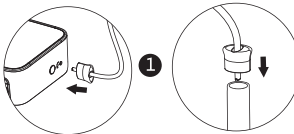
(3) The vacuum sealer stops pumping, "EXTERNAL VACUUM" stops flashing and stays on.

**NOTE:** When the external pumping function is no longer used, please remove the external pumping component, press the external pumping control button, and the white light of "EXTERNAL VACUUM" will be continuously switched to "SEAL" white light.

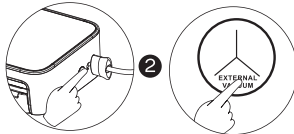
**NOTE:** To stop working, just press the external pumping control button, the machine will automatically stop vacuuming or sealing.

## 5. VACUUMING RED WINE

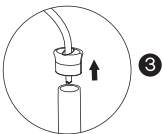
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(1) Connect the wine cork to the external evacuation hole, then connect the wine cork into the wine bottle.



(2) Press the external pumping control button, the "EXTERNAL VACUUM" is on. When the vacuum sealer starts to work, the "EXTERNAL VACUUM" button flashes in white light.



(3) The vacuum sealer stops pumping, "EXTERNAL VACUUM" stops flashing and stays on.

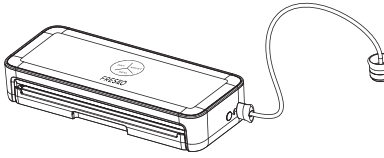
**NOTE:** After the machine finishes the single sealing, it needs rest time. (For the first time, the cooling process will be delayed for about 5 seconds, which means that it is improper to operate the machine in 5s, as the temperature of the machine is still very high and the rest time may be correspondingly longer to protect the machine). During the rest time, there is no response no matter pressing any buttons.

## 6. Zipper vacuum bag vacuuming

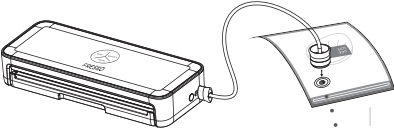
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Note: zipper vacuum bag range is not included in delivery.

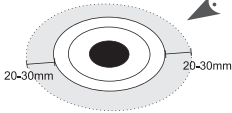
(1) Pull out the external vacuum plug, the "DRY"& "MOIST"& "SEAL white lights turn off, and the "EXTERNAL VACUUM" illuminates white light.



(2) Place food into Zipper Bag. Make sure not to put any food under valve. Press zipper closed with finger while bag is lying down on a flat surface.



(3) Put the pressed zipper bag on a smooth table top, aim the external vacuum plug at the round hole of the zipper bag, press the "external vacuum" button, the vacuum sealing machine starts to work, and the white light of the "external vacuum" button flashes (Make sure rubber gasket underneath lids as well as rim of marinating canister is free from food materials.)



\*Note: Always leave at least 20-30mm of space between contents and top of rim.

(4) The vacuum sealer stops pumping, "EXTERNAL VACUUM" stops flashing and stays on.

# Cleaning

- Unplug the unit before cleaning it.
- Make sure that no moisture can penetrate into the device.
- Do not use aggressive or abrasive cleaning agents, as these can damage the surface of the casing.
- Do not use hard or sharp objects to remove adhesive from the welding wire. Otherwise, the welding wire or insulation could be damaged.
- After the use of "MOIST" mode, a light will illuminate in the middle of the vacuum chamber so as to remind you of cleaning the Vac Slot.

# Storage

Please remember to prevent the power cord from getting dirty or becoming a source of danger by hanging loosely.

Store the appliance in a clean, dry place protected from direct sunlight.

# Warranty Claim Procedure

In order to ensure quick processing of your case, please observe the following notes:

The article number can be found as a sticker on the back or underside of the device. If functional or other defects occur, please contact the specified service center by e-mail or phone.

E-mail: [support@freskoshop.com](mailto:support@freskoshop.com)

# Warranty

The warranty for this device is 12 months from the date of the first purchase. The warranty only covers material and manufacturing defects, but not transport damage, wear parts or damage to fragile components such as buttons or sealing rings.

The guarantee expires in case of improper handling, use of force and internal manipulations which are not carried out by our authorized service center. Your statutory rights are in no way limited by this warranty. The warranty period is not extended by repair under the warranty. This also applies to replaced and repaired parts. The device has been manufactured with care and carefully checked before delivery.

Please keep your receipt as proof of purchase. In case of a warranty please contact our customer service.

# Guidelines for Vacuum Packaging

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## Vacuum Packaging and Food Safety

The vacuum packaging process extends the life of foods by removing most of the air from the sealed container, thereby reducing oxidation, which affects nutritional value, flavor and overall quality. Removing air can also inhibit growth of microorganisms, which can cause problems under certain conditions.

**Mold**—Easily identified by its fuzzy characteristic. Mold cannot grow in a low oxygen environment, therefore vacuum packaging can slow the growth of mold.

**Yeast**—Results in fermentation, which can be identified by smell and taste. Yeast needs water, sugar and a moderate temperature to grow. It can also survive with or without air. Slowing the growth of yeast requires refrigeration, while freezing stops it completely.

**Bacteria**—Results in an unpleasant odor, discoloration and/or soft or slimy texture. Under the right conditions, anaerobic bacteria such as *Clostridium botulinum* (the organism that causes Botulism) can grow without air and sometimes cannot be detected by smell or taste. Although it is extremely rare, it can be very dangerous.

To preserve foods safely, it is critical that you maintain low temperatures. You can significantly reduce the growth of microorganisms at temperatures of 4°C or below. Freezing at -17°C does not kill microorganisms, but stops them from growing. For long-term storage, always freeze perishable foods that have been vacuum packaged, and keep refrigerated after thawing.

It is important to note that vacuum packaging is NOT a substitute for canning and it cannot reverse the deterioration of foods. It can only slow down the changes in quality. It is difficult to predict how long foods will retain their top-quality flavor, appearance or texture because it depends on age and condition of the food on the day it was vacuumed packaged.

### **IMPORTANT:**

**Vacuum packaging is NOT a substitute for refrigeration or freezing.** Any perishable foods that require refrigeration must still be refrigerated or frozen after vacuum packaging.

**Food Preparation and Reheating Tips Thawing and Reheating Vacuum Packaged Foods** Always thaw foods in either refrigerator or microwave — do not thaw perishable foods at room temperature.

To reheat foods in a microwave in a FoodSaver® Bag, always cut corner of the bag before placing it on a microwave-safe dish. However, to avoid hot spots, do not reheat bone-in meat or greasy foods in microwave within a FoodSaver® Bag. You can also reheat foods in FoodSaver® Bags by placing them in water at a low simmer below 75°C.

### **Preparation Guidelines for Meat and Fish:**

For best results, pre-freeze meat and fish for 1–2 hours before vacuum packaging in a FoodSaver® Bag. This helps retain the juice and shape, and guarantees a better seal.

If it's not possible to pre-freeze, place a folded paper towel between meat or fish and top of bag, but below seal area. Leave paper towel in bag to absorb excess moisture and juices during vacuum packaging process.

### **Note:**

Beef may appear darker after vacuum packaging due to the removal of oxygen. This is not an indication of spoilage.

### **Preparation Guidelines for Hard Cheeses:**

To keep cheese fresh, vacuum package it after each use. Make your FoodSaver® Bag extra long, allowing one inch of bag material for each time you plan to open and reseal in addition to the 101.6mm room you normally leave between contents and seal. Simply cut sealed edge and remove cheese. When you're ready to repack the cheese, just drop it in bag and reseal.

### **IMPORTANT:**

**Due to the risk of anaerobic bacteria, Soft cheeses should never be vacuum packaged.**

## **Preparation Guidelines for Vegetables:**

Vegetables need to be blanched before vacuum packaging. This process stops the enzyme action that could lead to loss of flavor, color and texture.

To blanch vegetables, place them in boiling water or in the microwave until they are cooked, but still crisp. Blanching times range from 1 to 2 minutes for leafy greens and peas; 3 to 4 minutes for snap peas, sliced zucchini or broccoli; 5 minutes for carrots; and 7 to 11 minutes for corn on the cob. After blanching, immerse vegetables in cold water to stop the cooking process. Finally, dry vegetables on a towel before vacuum packaging.

### **Note:**

All vegetables (including broccoli, brussels sprouts, cabbage, cauliflower, kale, turnips) naturally emit gases during storage. Therefore, after blanching, they must be stored in freezer only. When freezing vegetables, it is best to pre-freeze them for 1-2 hours or until solidly frozen.

To freeze vegetables in individual servings, first place on a baking sheet and spread them out so they are not touching. This prevents them from freezing together in a block. Once they are frozen, remove from baking sheet and vacuum package vegetables in a FoodSaver® Bag. After they have been vacuum packaged, return them to the freezer.

**IMPORTANT: Due to the risk of anaerobic bacteria, Fresh mushrooms, onions, & garlic should never be vacuum packaged.**

## **Preparation Guidelines for Leafy Vegetables:**

For best results, use a canister to store leafy vegetables. First wash the vegetables, and then dry with a towel or salad spinner. After they are dried, put them in a canister and vacuum package. Store in refrigerator.

## **Preparation Guidelines for Fruits:**

When freezing soft fruits or berries, it is best to pre-freeze them for 1-2 hours or until solidly frozen. To freeze fruit in individual servings, first place on a baking sheet and spread them out so they are not touching. This prevents them from freezing together in a block. Once they are frozen, remove from baking sheet and vacuum package fruit in a FoodSaver® Bag. After they have been vacuum packaged, return them to the freezer.

You can vacuum package portions for baking, or in your favorite combinations for easy fruit salad all year round. If storing in the refrigerator, we recommend using a FoodSaver® Canister.

## **Preparation Guidelines for Baked Goods:**

To vacuum package soft or airy baked goods, we recommend using a FoodSaver® Canister so they will hold their shape. If using a bag, pre-freeze for 1-2 hours or until solidly frozen. To save time, make cookie dough, pie shells, whole pies, or mix dry ingredients in advance and vacuum package for later use.

## **Preparation Guidelines for Coffee and Powdery Foods:**

To prevent food particles from being drawn into vacuum pump, place a coffee filter or paper towel at top of bag or canister before vacuum packaging. You can also place the food in its original bag inside a FoodSaver® Bag, or use a FoodSaver® Universal Lid with the original container to vacuum package.

## **Preparation Guidelines for Liquids:**

Before you vacuum package liquids such as soup stock, pre-freeze in a casserole dish, loaf pan or ice cube tray until solid. Remove frozen liquid from pan and vacuum package in a FoodSaver® Bag. You can stack these "frozen bricks" in your freezer. When you're ready to use, just cut corner of bag and place in a dish in microwave or drop into water at a low simmer, below 75°C. To vacuum package non-carbonated bottled liquids, you can use a FoodSaver® Bottle Stopper with the original container. Remember to leave at least one inch of room between contents and bottom of Bottle Stopper. You can re-seal bottles after each use.

## **Preparation Guidelines for Make-ahead Meals, Leftovers and Sandwiches:**

Efficiently store your make-ahead meals, leftovers and sandwiches in the stackable, lightweight FoodSaver® containers. They are microwaveable and top rack dishwasher safe. The lightweight containers will be ready to head off to the office or school when you are!

## **Preparation Guidelines for Snack Foods:**

Your snack foods will maintain their freshness longer when you vacuum package them. For best results, use a FoodSaver® Canister for crushable items like crackers.

## **Vacuum Packaging Non-Food Items**

The FoodSaver® vacuum packaging system also protects non-food items from oxidation, corrosion and moisture. Simply follow the directions to vacuum package items using FoodSaver® Bags, Canisters (not included) and Accessories.

To vacuum package silver, wrap fork tines in softcushioning material, such as a paper towel, to avoid puncturing bag. Your FoodSaver® Bags are ideal for outdoor excursions. For camping and hiking, keep your matches, maps and food dry and compact. To have fresh water for drinking, simply fill a FoodSaver® Bag with ice, seal it and when needed, let the ice pack melt. If you're going sailing or boating, vacuum package your food, film and a dry change of clothes. Just remember to bring scissors or a knife to open the bag.

To keep emergency kits safe and dry, vacuum package flares, batteries, flashlights, matches, candles and other necessities. Your emergency items will stay dry and organized in your home, car or boat.

# Freshness Comparison Table

Freezer cabinet (5±3°C)	Non-vacuum storage	Vacuum storage
meat	2-3 days	12-13 days
seafood and fish	1-3 days	6-8 days
cooked meat	3-5 days	10-18 days
vegetables	3-5 days	7-10 days
fruit	4-6 days	14-20 days
egg	10-15 days	30-50 days

Freezing chamber (-16~ -20°C)	Non-vacuum storage	Vacuum storage
meat	2-3 months	1 year
seafood and fish	1-3 months	1 year

Room temperature (25±2°C)	Non-vacuum storage	Vacuum storage
meat	1-2 days	6-8 days
rice/flour	2-4 days	over 1 year
peanut/dried beans/tea	2-3 days	over 1 year

**Note: The fruit itself will release gas for the ripening effect, and it is easy to deteriorate in a closed environment. It is recommended to keep it fresh for a short time, not for long.**

## Technical Data

Model No.: V3

Operating Voltage: 120V, 60Hz

Power Consumption: 120W

Max. Width for Shrink-wrapping: 300mm

Suction power: 55~80kpa

Product Dimension: 399 × 160 × 72 mm

# Troubleshooting Table

No.	Problems	Causes	Solution
1	Do not vacuumize	<p>Sealing leakage will lead to no vacuumization or vacuumization without sealing, the reasons include:</p> <ol style="list-style-type: none"> <li>1. Vacuum bag: if the bag is damaged, the opening of the bag is not cut flat, the opening of the bag is not placed in the air extraction chamber, the opening of the bag is wrinkled/overlapped, the bag is much full, or the reserved sealing width of the bag is insufficient, or the vacuum bag for non-vacuum machine is used</li> <li>2. The machine sealing work area is not smooth, resulting in seal leakage: for example, the gray sealing pad of the drip box is loose and not smooth, and there are foreign bodies left at the seal</li> </ol>	<ol style="list-style-type: none"> <li>1. Select the "DRY" or "MOIST" function. Install the external tap back to the machine before use</li> <li>2. Use a bag suitable for vacuum machine (size: 200mm*300mm bag), and the size and capacity meet the requirements of the product, keep the bag opening cut smooth, no damage to the bag; Place the opening of the bag at the entrance of the machine correctly according to the instructions, and push it to the bottom (it is better if the opening of the roll belt is downward)</li> <li>3. Put the gray sealing pad of the drip box back into the machine and press it flat to keep the sealing working area clean and free of foreign matter residue</li> </ol>
2	Vacuumizing is slow, vacuuming is not sealed	<ol style="list-style-type: none"> <li>1. Choose the "external pumping" mode</li> <li>2. The size of the vacuum bag is too large, or the vacuum bag is damaged and not sealed completely</li> <li>3. The vacuum bag is much full</li> </ol>	<ol style="list-style-type: none"> <li>1. In external pumping mode, the machine will not automatically seal. Re-select the "DRY" or "MOIST" function</li> <li>2. Select the "DRY" or "MOIST" mode, and select a vacuum bag that meets the size and capacity of the product. For details, see "No vacuum-pumping"</li> <li>3. It is recommended that the vacuum bag be filled with no more than 2/3 of the bag capacity</li> </ol>
3	Vacuum bag sealing is incomplete, there is an opening	<ol style="list-style-type: none"> <li>1. There are foreign bodies in the sealing work area</li> <li>2. The opening of the vacuum bag is not even, folded or overlapped, so it is not enough to put into the machine</li> </ol>	<ol style="list-style-type: none"> <li>1. Clean/keep the surface of parts in the machine sealing working area clean and without damage</li> <li>2. Keep the opening of the vacuum bag flat, press it tightly and put it flat into the entrance of the machine, and push it to the end to contact the baffle of the drip box (about 50mm). If the vacuum bag is used, it is better to put the opening of the drip box downward into the machine instead of sheet bag</li> </ol>



4	Vacuum bag sealing melt through	<p>1. Use of the bag non-vacuum packaging machine special vacuum bag (not high temperature resistance)</p> <p>2. Choose "wet pumping mode" when sealing dry substance</p> <p>3. The adhesive tape on the surface of the heating component of the machine is damaged (the brown adhesive tape is located above the dripping box of the machine, and the part that drops and touches the vacuum bag when vacuumizing).</p>	<p>1. Select a vacuum bag suitable for the vacuum packaging machine</p> <p>2. Select the "DRY" or "MOIST" mode according to the substance type</p> <p>3. Keep the sealing area clean/tape intact (the damaged should be replaced)</p>
5	The SEAL key is blinking continuously. Other functions cannot be used	The machine entered the set state of overheating protection, at this time the use of other functions is restricted	After about 15 minutes of the machine standing, the natural cooling machine can be restored to use after the aperture of the button panel is lit
6	The "EXTERNAL VACUUM" button continues to blink	The machine entered the "EXTERNAL VACUUM" continuous air pumping protection state, at this time, other functions are restricted	After about 15 minutes of the machine standing, the natural cooling machine can be restored to use after the aperture of the button panel is lit
7	After the "DRY" or "MOIST" function is started, the vacuuming keeps working continuously	The machine enters the state of "DRY" or "MOIST" continuous empty vacuuming, because there is a leak in the seal when vacuuming	Restarting the "DRY" or "MOIST" function key in the middle can interrupt the operation of the machine. The normal use can be restored after troubleshooting according to the "Do not vacuum" abnormal phenomenon

# ENVIRONMENT FRIENDLY DISPOSAL

## Disposal:



Guideline 2012/19/EC concerning the handling, collection, recycling and disposal of electrical and electronic equipment and their components 'waste electrical and electronic equipment', known as WEEE"

The crossed symbol on a rubbish container indicates that the machine or device is not allowed to be disposed of, but must be handed over to an appropriately equipped collection point for proper recycling or disposal.

## Directives:



This machine corresponds to the requirements according to EU Guideline 2014/30/EU entitled 'Electro-Magnetic Compatibility' 2014/35/EU entitled 'Low-Voltage Guidelines'



The packaging materials have been selected for their environmental friendliness and ease of disposal and are therefore recyclable. Dispose of packaging materials that are no longer needed in accordance with applicable local regulations.



# FRESKO

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