

FRESKO



V9 Automatic Vacuum Sealer

INSTRUCTION MANUAL



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support@freskoshop.com

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Essential safety precautions & tips







Safety precautions

- To ensure your safety, please keep following essential safety precautions when using the food vacuum sealer.
- Read all the instructions carefully in this manual before use.
- Do not use the device on wet surfaces.
- Liquid entering the device can cause interference and damage.
- To avoid electric shock, do not immerse any part of the device, power cord, or plug in any liquid. Unplug the device before cleaning or when not in use.
- To turn off the device, unplug the power cord from the wall socket. Do not pull the power cord to disconnect it.
- If the machine malfunctions or has any damage, contact the customer service department at support@freskoshop.com.
- Use this machine only for its intended purpose.
- Close supervision is necessary when any appliance is used by or near children. This appliance is not recommended for use by children.
- Note: A short power cord is provided to reduce the risk of entanglement or tripping. A longer power cord can be used if the specified power is not lower than the rated power. Keep all cords away from countertops or tables as they may be tripped over or accidentally pulled, especially by children.
- Do not place on or near hot gas stoves, electric stoves, or heating furnaces. Exercise caution when moving products containing hot liquids.
- Please keep hands, hair, clothing, and utensils away from the appliance when it is working to avoid injury or damage.
- Please place the appliance on a flat and stable surface when ready for use.

Tips

- Vacuum sealing is not a substitute for proper refrigeration or freezing of perishable items. Perishable items must still be refrigerated or frozen.
- For best results, we recommend using FRESKO vacuum sealer bags.
- During the vacuuming process, a small amount of liquid, debris, or food particles may accidentally be sucked into the vacuum channel, which can affect the vacuuming and sealing. Empty the drip tray after each use.
- Leave at least 51 mm (2 inches) of space between the food and the opening of the vacuum bag. This ensures a secure seal and prevents it from being pulled out of the vacuum channel.
- Flatten the opening of the vacuum bag when inserting it into the device. This will prevent the vacuum bag from leaking. Insert the vacuum bag into the vacuum chamber, then release it when the vacuum pump starts to work.
- If you are sealing food with sharp edges, wrap them in a soft cushioning material (e.g. kitchen paper) to avoid leaking by puncturing the vacuum bag.
- Use insulated glass jars with a 1 cm space at the top for sealing when use the external vacuum function.
- To seal marinated meat, soup, fruits, and blanched vegetables, pre-refrigerate them before vacuuming and sealing for best results. 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.

Packaging List

No.	Contents	Picture	Quantity
1	Vacuum Sealer		1
2	Roll Bag 11*19.68in (28*600 cm)		1
3	Roll Bag 7.87*19.68in (20*600 cm)		1
4	Foam Gasket		1
5	External Vacuum Round Rubber Interface		1
6	External Vacuum Hose		1
7	User Manual		1

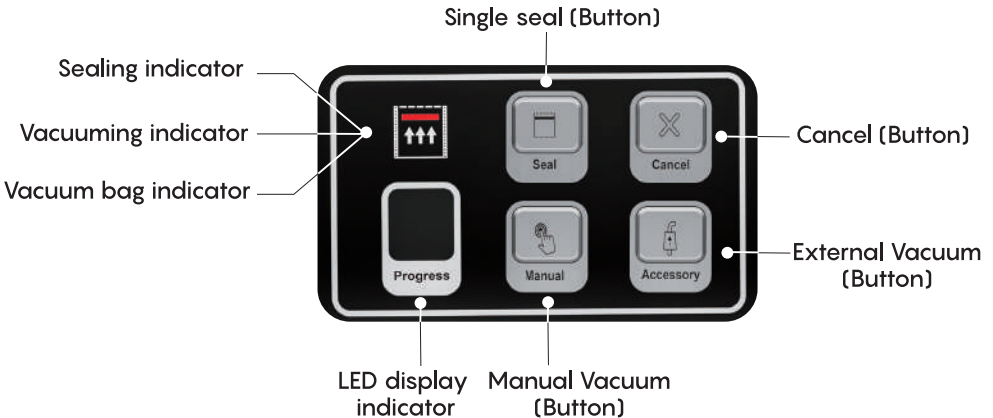
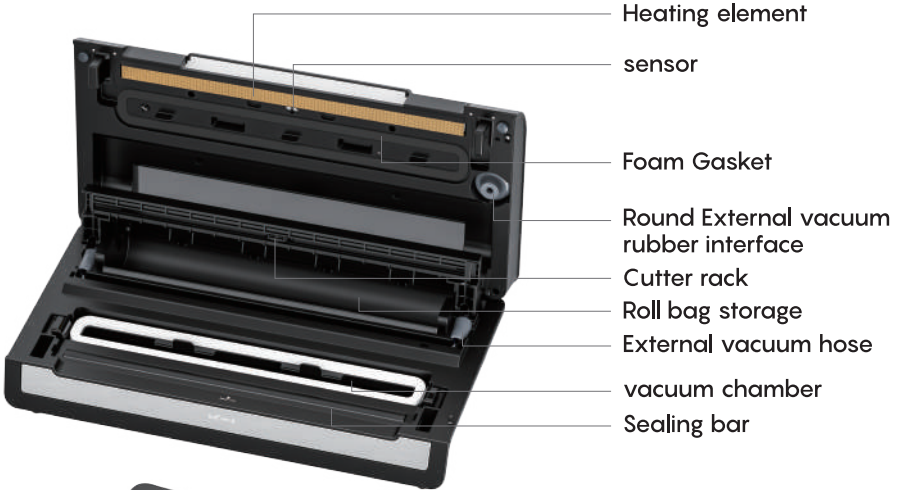
Storage instructions for external pumping units (5/6)








⑤. Open the top lid and pull out by inserting the connector of one end of the external hose into the round connector hole.


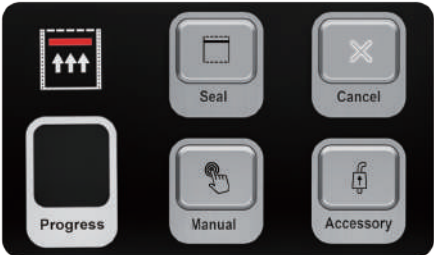
⑥. Open the top lid, flip open the cutter holder, and store the external extraction hose in the cutter slot.

Product structure



Button descriptions

Type	Function
 <p>Single Seal (Button)</p>	<p>Pressing creates a seal on the vacuum bag, making it airtight and impermeable. (See page8 - for details)</p>
 <p>Cancel (Button)</p>	<p>Press at any time during operation to immediately terminate the operation and return the machine to standby.Manual</p>
 <p>Manual Vacuum (Button)</p>	<p>Press this button to apply manual vacuum and release the button to stop. Repeat the process until the desired vacuum pressure is reached. Then press "Seal" to complete the vacuum seal. (See page9 - for details)</p>
 <p>External Vacuum (Button)</p>	<p>Insert the vacuum hose into the vacuum canister or zipper bag and click on the "Accessory" button (the machine will start running for a maximum of 60 seconds) to complete the pumping process (see page9-10 - for details).</p>
 <p>Indicator Status</p>	<p>Sealing: When the machine is performing the sealing function, the indicator will light up displaying a red horizontal bar. It will turn off after sealing is complete. Vacuuming: When the machine is performing the vacuuming function, the indicator will light up displaying a white arrow. If the program identifies wet vacuuming, the indicator will display a green arrow, it will turn off after vacuuming is complete. Bag Vacuuming: The box indicator will light up showing a green square when the machine is in normal vacuuming and sealing (not external vacuum) and standby mode. The cover opens and the indicator light flashes.</p>

Type	Function
 <p data-bbox="289 355 401 379">LED Display</p>	<ol style="list-style-type: none"> 1. Standby Mode: The LED light is in a state of "off". 2. Working Mode: The LED light shows the number "9" when the vacuuming and sealing will finish in 9 second and counts down. When it shows "0," the program is complete, and the light will turn off.
 <p data-bbox="259 751 453 775">Sleep Mode Setting</p>	<p>In sleep mode, the Cancel button will flash, and all other indicators will be off. Press the Cancel button to exit sleep mode.</p> <p>The machine enters sleep mode under the following conditions:</p> <ol style="list-style-type: none"> 1. If there are no operations for 10 minutes, the machine enters sleep mode. 2. Press and hold the cancel button for two seconds, the machine will start sleep mode.

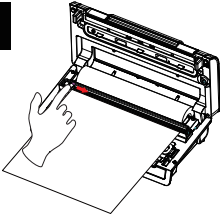
Specifications

Model	V9
Ratings	120V 60Hz
Power Consumption	120W
Dimensions	15.75*7.99*4.68 (Inch)
Net Weight	6.22lbs

How to use FRESKO vacuum roll bags

After using the roll bags we provide as a gift, you can purchase vacuum rolls for further use.

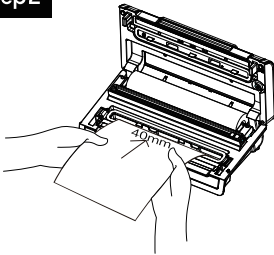
Step1



(1) Choose vacuum bags with a width not exceeding 300mm (11.8 inches).

(2) Open the top cover and place the vacuum roll into the Roll Bag Storage. Lift both sides of the cutter rack with your hands.

Step2



(3) Pull out the bag and drop the cutter rack, moving the cutter to the far left(Step1).

(4) Pull the roll as you need and cut it with cutter.

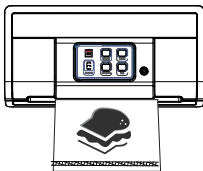
Step3



(5) Put the cut end of the rolled bag into the vacuum chamber, press the "Seal" button and wait for the single seal(Step2-3).

***Note: Vacuum bag bent side down aligned with vacuum chamber**

Step4

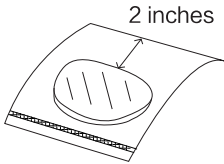


(6) Put the food into the vacuum bag, put into the unsealed end into the vacuum chamber, close the top lid and make sure the bag will not move, the machine will start sealing automatically(Step4).

(7) After sealing is completed, remove the vacuum bag.

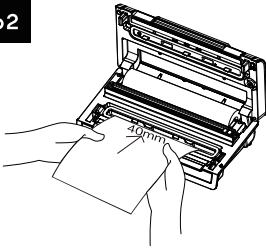
Automatic Vacuum Operation Procedure

Step1



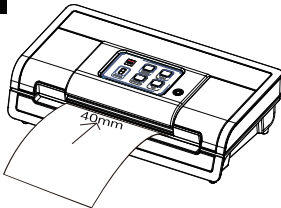
1. Put the food into the vacuum bag, it is recommended to keep a distance of 2 inches (51mm) between the food and the vacuum bag.

Step2



2. Open the top cover and put the vacuum bag into the vacuum chamber.

Step3

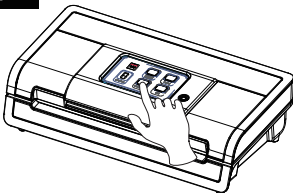


3. The machine will automatically detect if the food is dry or wet, then start and finish vacuuming and sealing (no need to press any button, see Figure 3).

4. After sealing is completed, remove the vacuum bag.

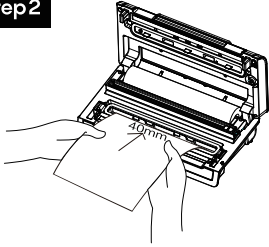
Seal Operation

Step1



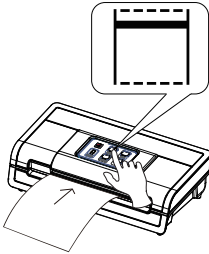
1. Click the "Seal" button first to prevent the vacuum from automatically evacuating the bag after it has been placed in the vacuum chamber.

Step2



2. Open the top cover and put the cut bag or the piece bag purchased from "FRESKO" into the vacuum chamber.

Step3

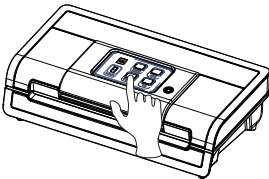


3. Click the "Seal" button again, the machine will carry out the single seal function.

4. After the single seal is completed, remove the vacuum bag.

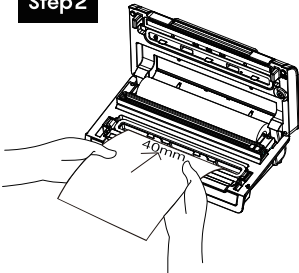
Manual Operation

Step1



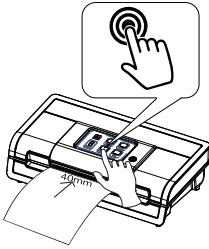
1. Click the "Manual" button first to prevent the vacuum from automatically evacuating the bag after it has been placed in the vacuum chamber.

Step2



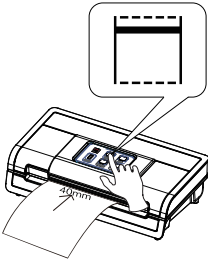
2. Open the top cover and put the cut bag or the piece bag purchased from "FRESKO" into the vacuum chamber.

Step 3



3. Press the "Manual" button again for manual vacuum, release the button to stop and repeat the process until the required vacuum pressure is reached. Then press "Seal" to complete the vacuum sealing.
(Step3/step4)

Step 4

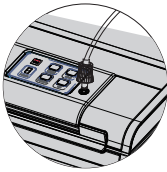


4. After sealing, remove the vacuum bag.

Vacuum red wine bottle stopper operation

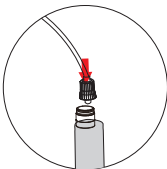
Red Wine

Step 1



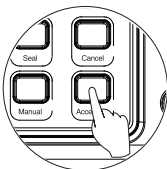
Note: The special red wine bottle stoppers and other accessories are for demonstration purposes only and are not included as standard.

Step 2



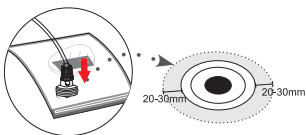
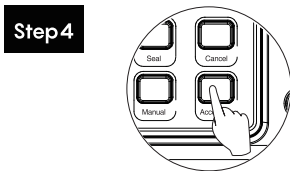
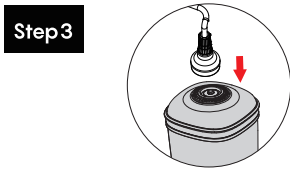
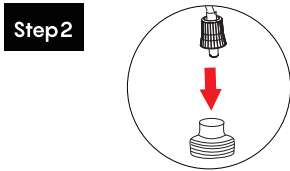
1. Insert the dedicated vacuum wine stopper into the red wine bottle.
2. Take out the external vacuum hose, insert one end of the external vacuum hose into the machine's external vacuum interface and the other end into the stopper.

Step 3



3. Press the Accessory button (Machine starts running, 60 seconds maximum).
4. When the LED Display countdown to "0" and a "beep" is heard, open the top cover after 2 seconds.
5. Take down the external vacuum hose.

Vacuum tank, zipper bag operation



1. Place the food into the vacuum container and cover it.

2. Take out the external vacuum hose. Insert one end of the external vacuum hose into the machine's interface (Step 1) and the other end into the vacuum position of the container. (Step 3)

If the top cover of vacuum container has no hole for inserting the external vacuum hose, please insert one end of the hose into the Round External Vacuum Rubber Interface coming with the packaging, (Step 2) then cover it to the interface of the vacuum container.

3. Press the "Accessory" button (Step 4) (Machine starts running, 60 seconds maximum).

4. When the LED Display countdown to "0" and a "beep" is heard, open the top cover after 2 seconds.

5. Take down the external vacuum hose.

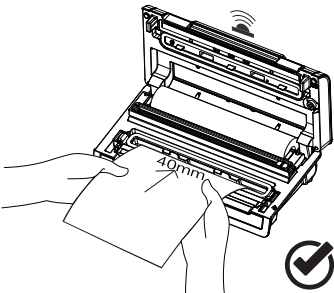
Vacuum zipper bags are consistent with vacuum tank operation!

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

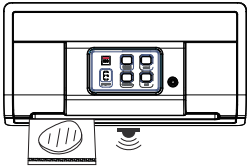
Operating Instructions (Different foods have different handling methods with the vacuum sealer)

Notes:

- If you put in the vacuum bag, the machine does not sense it. You need to take out the vacuum bag (make sure the vacuum bag roll mouth is facing down) and put it into the machine again.
- If there is no operation for 10 minutes, the machine will automatically enter sleep mode. All indicator lights will turn off, and the Cancel button will blink. During the sleep mode, pressing the Cancel button can immediately restore the machine to standby mode.
- When vacuum both dry and moist foods, it is recommended to vacuum dry foods firstly.
- After vacuuming and sealing moist foods, clean the vacuum chamber and dry the Heating Element and the Sealing Bar with a dry cloth.
- The vacuum bags need to cover the middle inductor at the bottom of the upper lid, (otherwise, the machine cannot get started).
- Click "Cancel" button to stop the machine operation.
- Do not overfill food into the vacuum bags. Leave a 2-inch (51mm) distance between the food and the bag opening.



Covering the one induction points



No induction vacuum bag

Definition of Dry and Moist Modes:

- Dry: Foods that do not release liquid when squeezed.
- Moist: Foods with water on the surface, such as marinated meat, which release liquid when squeezed or have liquid present.

Troubleshooting

Problem	Reason	Solution
<p>Q1. The machine does not power on/buttons do not function</p>	<p>1. The power plug is not inserted properly.</p>	<p>Ensure the power plug is connected and inserted correctly</p>
	<p>2. The machine may activate overheating protection mechanism due to continuous operation.</p>	<p>Wait for 15 minutes to allow the machine to cool down and try again.</p>
	<p>3. The power cord is damaged</p>	<p>Please ask for a professional to replace the power cord with the same specifications or request a replacement.</p>
	<p>4. The PCBA is burnt</p>	<p>Request a replacement</p>
<p>Q2. The machine makes noise/does not vacuum or vacuums slowly</p>	<p>1. Check if the upper and lower sealing rings are loose, worn out, deformed, or have debris.</p>	<p>Clean any debris on the sealing ring, or take it out and replace it with a different side, and reinsert it into the machine, then try again.</p>
		<p>If the sealing gasket is deformed, leave it aside for 24 hours to regain its shape, then reinsert it into the machine and try again.</p>
		<p>Replace with a new sealing gasket if necessary</p>
	<p>2.The end of the bag is not placed flat inside the vacuum chamber, or the opening of the bag is wrinkled/overlapped.</p>	<p>Ensure the end of the bag is flat inside the vacuum chamber. Keep the bag flat until the machine starts vacuuming</p>
<p>3. The bag contains too much food, leaving insufficient space for the bag to insert into the vacuum chamber.</p>	<p>1. Avoid overfilling the bag. 2. Make a larger bag if needed. Ensure at least a 2-inch (51mm) space between the food and the opening of the bag.</p>	
<p>4.The bag opening is not cut flat, affecting the vacuuming process</p>	<p>Make a new bag with a flat opening. Ensure at least a 2-inch (51mm) space between the food and the opening of the bag.</p>	

Problem	Reason	Solution
Q2. The machine makes noise/does not vacuum or vacuums slowly	5. The bag is not sealed properly.	1. Ensure one end of the packaging bag is sealed. 2. Check for gaps, wrinkles, or holes in pre-sealed bags.
	6. Incorrect bags are being used.	Make sure to use specified vacuum sealing bags with a single or double textured surface. The bags with both smooth sides should not be used.
Q3. Sealing fails or sealing is difficult after vacuuming.	Liquid has entered the sealing area. (Moisture will affect sealing when dealing with high-moisture foods)	Before sealing high-moisture foods, open the bag opening, and wipe the inner side of the bag to ensure the opening is dry. To vacuum sealing liquid foods such as soup or stew, freezing them before packaging. This can improve the sealing effect.
	The heating element may be damaged	Request a replacement.
	The bags being used may have a higher melting point.	Please use FRESKO vacuum sealer bags, specifically designed for use with FRESKO vacuum sealers.
	Q4. Air leakage is observed in the sealed bag.	1. Sharp edges of food (such as bones or shells) may have punctured the bag.
2. Liquid has entered the sealing area. (Moisture will affect sealing when dealing with high-moisture foods)		To vacuum sealing liquid foods such as soup or stew, freezing them before packaging. This can improve the sealing effect. Before sealing high-moisture foods, open the bag opening, and wipe the inner side of the bag to ensure the opening is dry.
3. The sealed food may have generated gas due to fermentation, which may appear as air leakage		For fruits and vegetables, it is recommended to refrigerate them after sealing to prevent fermentation and achieve better preservation.
4. The bag is not properly sealed.		Reseal using a new bag.

Problem	Reason	Solution
Q5. Melting occurs when sealing the vacuum bag	1. The heating strip may overheat after more than 10 consecutive operations, resulting in bag melting.	Allow a 40-second cool down after each sealing. If the bag still melts, open the lid of the machine, and let it cool for a few minutes before another use.
	2. The heating strip may overheat after more than 10 consecutive operations, resulting in bag melting.	Allow a 40-second cooldown between sealing two bags. If the bag still melts, open the lid of the machine and let it cool for a few minutes before another use.
	3. Incorrect bags are being used.	Please use FRESKO vacuum sealer bags, specifically designed for use with FRESKO vacuum sealers.
Q6. The green light flashes, but the buttons do not respond	The flip cover is not closed, or there is an obstacle preventing the flip cover from closing.	Check for any foreign objects inside the machine, remove them, ensure the flip cover can close properly. When the green light stays on, it means the machine can function correctly.
Q7. The red light flashes, and the machine does not work	The machine is in overheating protection mode	Allow the machine to rest for 15 minutes, and it will return to normal standby status.
Q8. The "Cancel" button light flashes, and other lights are off with no alarm sound	The machine is in sleep mode.	Press the "Cancel" button briefly to exit sleep mode.
Q9. The "Cancel" button light flashes with an alarm sound.	The vacuum chamber of the machine has a full-water alarm.	Clear the water in the vacuum chamber to restore the machine's normal functionality.
Q10. The cutter holder cannot be opened	The cutter holder cannot be pulled open	The cutter holder has grips on both sides. Pull them simultaneously to open the cutter holder.
Q11. The machine lid cannot be opened	If the machine lost power during operation, the lid may not be opened.	Connect power to the machine again, and it will return to standby mode. Then, the flip cover can be opened.

Problem	Reason	Solution
Q12. The machine can't vacuum properly.	1. Check if the vacuum chamber is properly placed.	The vacuum chamber must be placed into the machine before vacuuming
	2. Check if the bag opening is placed into the vacuum chamber totally.	The vacuum bag opening must be fully placed into the vacuum chamber before vacuuming.
	3. Check if there are notable wrinkles at the bag opening.	Ensure the bag opening is placed flat to avoid wrinkles and prevent air leakage.
Q13. The machine does not start when the vacuum bag is inserted	1. The bag is not centered or placed into the vacuum chamber	The bag should be placed centered to cover the inductor and into the vacuum chamber.
	2. The bag is inserted before the machine enters standby mode.	After the completion of the previous program, there is a short recovery time. Wait until all the LED display lights are off and the green light stays on before inserting the bag and starting the program.
Q14. Machine maintenance	After handling high-moisture foods, promptly clean the water in the drip tray. Failure to do so may result in liquid accidentally entering the machine and causing damage.	The vacuum chamber can be removed and placed under running water for rinsing. When it is dry, put it back into the machine for continued use.
Q15. The machine can't vacuum but can seal.	The vacuum bags you are using are from other brands or low-quality.	It is recommended to use FRESKO vacuum bags.
		If using vacuum bags from other brands, please wait for 2-5 minutes between each use.

The Guidelines of Vacuum Sealing

Vacuum Sealing and Food Safety

- Vacuum sealing helps extend the shelf life of food by removing most of the air in the sealed container, which reduces oxidation and preserves nutritional value, flavor, and overall quality. Removing air can also inhibit microbial growth that can cause healthy issues under certain conditions.
- Molds, easily identified by their fuzzy appearance, cannot grow in low-oxygen environments, so vacuum sealing can slow their growth.
- Yeasts, the result of fermentation that can be identified by smell and taste, require water, sugars and moderate temperatures to grow. They can survive with or without air. Slowing yeast growth requires refrigeration, while freezing can completely stop yeast growth.
- Bacteria produce foul odors, discolor and/or soften or slimy food textures. Under the right conditions, anaerobic bacteria like *Clostridium botulinum* (which causes botulism) can grow in the absence of air, sometimes undetectable by smell or taste. Although extremely rare, it can be very dangerous.
- Maintaining cold temperatures is essential for safely preserving food. At temperatures of 4°C or lower, microbial growth is significantly reduced. Freezing at -17 °C does not kill microorganisms but prevents their growth. Vacuum-sealed perishable foods should always be frozen for long-term storage and kept refrigerated after thawing.
- It's worth noting that vacuum sealing cannot replace canning or reverse food spoilage but only delay quality changes. It's difficult to predict how long foods will retain their highest quality flavor, appearance, or texture as this depends on the age and condition of the food when it is vacuum sealed.

It's important to note:

Vacuum sealing does not replace refrigeration or freezing. Any perishable foods requiring refrigeration must still be refrigerated or frozen after vacuum sealing.

Thawing and Reheating Tips:

Always thaw and reheat vacuum-sealed foods in the refrigerator or microwave oven - do not thaw perishables at room temperature.

To heat bagged foods in a microwave, cut off a corner of the bag before placing it on a microwave-safe dish. However, to avoid uneven hot spots, do not reheat meat with bones or greasy foods in the bag. Foods in bags are also recommended being reheated in water with the temperature lower than 75 °C.

Meat and Fish Preparation Tips:

For best results, freeze meat and fish for 1-2 hours before vacuum sealing. This helps maintain the food texture and shape, and ensures a better sealing.

If not pre-frozen, place a folded kitchen paper between the meat or fish and sealing area of the bag. The kitchen paper will absorb excess liquids during the vacuum sealing process.

Note: Beef can appear darker in color after vacuum sealing due to deoxygenation. This is not a sign of spoilage.

Hard Cheese Preparation Tips:

To keep the cheese fresh, it is necessary to vacuum and seal it after each use. Make your bag extra-long, leaving 101.6 mm of space between the contents and the seal as usual, and leave an inch of space each time you plan to open and reseal it. Simply cut along the sealed edge to remove the cheese. When you're ready to repackage the cheese, just place it in the bag and reseal it.

Note: Because of the risk of anaerobic bacteria, soft cheeses should never be vacuum sealed.

Vegetable Preparation Tips:

Vegetables need blanching before vacuum packaging. This process helps prevent enzyme activity, which can cause vegetables to lose flavor, color, and texture. To blanch vegetables, place them in boiling water or microwave them until they are cooked but still crisp. The blanching time for leafy greens and peas is 1-2 minutes, while crunchy peas, zucchini slices, or broccoli require 3-4 minutes. Carrots should be blanched for 5 minutes, and corn cobs for 7-11 minutes. After blanching, immerse the vegetables in cold water to stop the cooking process. Finally, pat dry the vegetables with a towel before vacuum packaging.

Note:

All vegetables, including broccoli, Brussels sprouts, cabbage, cauliflower, kale, and radishes, naturally release gases during storage. Therefore, it is essential to freeze them after blanching. When freezing vegetables, it is recommended to pre-freeze them for 1-2 hours or until solid. For freezing vegetables individually, spread them out on a baking sheet so they don't touch each other. This prevents them from freezing together. Once frozen, remove the vegetables from the baking sheet and vacuum package them in bags. After vacuum packaging, return them to the freezer.

Note: Due to the risk of anaerobic bacteria, fresh mushrooms, onions, and garlic should not be vacuum packaged.

Leafy Greens Preparation Tips:

For optimal results, store leafy greens in vacuum jars. Wash the vegetables thoroughly, and then dry them with a towel or salad spinner. Once dried, place them in the jar and vacuum package. Store them in the refrigerator.

Fruit Preparation Tips:

When freezing soft fruits or berries, it is best to pre-freeze them for 1-2 hours or until solid. To freeze fruits individually, place them on a baking sheet and spread them out so they don't touch each other. This prevents them from freezing together. Once frozen, remove them from the baking sheet and vacuum package them in bags. After vacuum packaging, return them to the freezer.

You can use vacuum-sealed portions for baking or create a simple fruit salad with your favorite combinations all year round. If storing in the refrigerator, we recommend using jars.

Baked foods Preparation Tips:

For vacuum packaging soft or baked foods, we recommend using a jar to help them maintain their shape. If using bags, pre-freeze them for 1-2 hours or until solid. To save time, you can pre-make cookie dough, pie crusts, whole pies, or mix dry ingredients and vacuum package them for later use.

Coffee and Powdered Food Preparation Tips:

To prevent food powders from being sucked into the vacuum chamber, place a coffee filter or paper towel at the top of the bag or jar before vacuum packaging. You can also place the food in its original packaging bag or use a specified lid to cover the original container for vacuum packaging.

Liquid Preparation Tips:

When vacuum packaging liquids such as soup stocks, pre-freeze them in a pot or loaf pan until solid. Remove the frozen liquid from the pot and vacuum package it in a bag. You can stack these "frozen bricks" in your freezer. When ready to use, simply cut a corner of the bag, place it in a dish for microwave heating, or simmer it gently in water below 75°C. To vacuum package non-carbonated bottled liquids, you can use a bottle stopper with the original container. Remember to leave at least one inch of space between the contents and the bottom of the bottle stopper. You can reseal the bottle after each use.

Meal Prep, Leftovers, and Sandwich Preparation Tips:

Efficiently store ready-to-eat meals, leftovers, and sandwiches in stackable lightweight containers. They are microwavable and top rack dishwasher safe. These lightweight containers will be ready for you to head off to the office or school!

Snacks Preparation Tips:

After vacuum packaging, snacks stay fresh for longer. For optimal results, use jars for delicate foods like cookies.

Vacuum packaging non-food items

Vacuum packaging is also suitable for non-food items, as it protects them from oxidation, corrosion, and moisture. Simply follow the instructions for vacuum packaging with bags, including jars (not included) and accessories.

To vacuum package silverware, wrap forks in soft cushioning material like paper towels to prevent piercing the bag. Your vacuum-sealed bags are ideal for outdoor hiking. When camping and backpacking, keep matches, maps, and food dry and compact. For fresh drinking water, fill the bag with ice, seal it, and let the ice melt when needed. If you're going sailing or boating, vacuum package your food, rolls of film, and a set of dry clothes for changing. Just remember to bring scissors or a knife to open the bags.

To ensure the safety and dryness of emergency kits, vacuum package essentials such as 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 (41±37.4°F)	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

Freezer cabinet (3.2~ -4°F)	Non-vacuum storage	Vacuum storage
meat	2-3 months	1 year
seafood and fish	1-3 months	1 year

Room temperature (77±35.6°F)	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: Fruits naturally release gases to facilitate ripening, and they can deteriorate quickly in an enclosed environment. It is recommended to keep them fresh for a short period and avoid long-term storage.

Environmental 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.

Direttive:



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.

Cleaning

- Unplug the machine before cleaning.
- Ensure that no moisture can penetrate into the device.
- Do not use corrosive or abrasive cleaners as they can damage the surface of the housing.
- Do not use hard or sharp objects to remove adhesive from the solder wire, as this can damage the wire or insulation.



The vacuum chamber is removable for cleaning!

- Clean the surface of the device with a slightly damp cloth and a mild cleanser.
- Wipe the upper and lower sealing rings and the sealing bar with a damp cloth. Make sure the device is dry before using it.

Warranty

The machine comes with a 1-year limited warranty, starting from the date of your initial retail purchase from us. The warranty is non-transferable to any subsequent buyers or recipients.

We stand by our product and offer a 30-day money-back guarantee. During this period, if the product has manufacturing defects, you can return it without any additional cost. Rest assured that return shipping is free in case of manufacturing defects. Otherwise, the customer will be responsible for paying the shipping fees. Products that have been sold can also be returned.

If the product does not meet your expectations, please email us within 30 days of receiving it. We will assist you with the return or exchange. You will be fully refunded through your original payment form. Orders beyond 30 days may incur a 20% restocking fee, and all shipping and handling costs will be the customer's responsibility. Additional return details are listed below. Products purchased from Fresko after 60 days are not eligible for a refund.


If you receive a damaged product, you must notify Fresko within 48 hours of delivery. Fresko will investigate the claim and inform the shipping company about the damages. Please retain all packaging in case Fresko or the shipping company needs to inspect it. These investigations may take several days, but the replacement of the goods will be processed as soon as possible.

We are sorry to hear that your Fresko product arrived with defects or damages. We aim to address this issue immediately with the help of our customer support team and quality assurance team. They will need some information about your order and the issues you encountered while using the Fresko product. To report your issue, please contact our customer support team with your order number via email at support@freskoshop.com. We may require you to make a short video or take some photos of the product defects and send them to support@freskoshop.com. After an initial analysis of the video or Pics, if defects are confirmed upon the arrival of the goods, we will immediately send you a brand-new replacement. If we determine that you misrepresented the condition of the Fresko product and there is no defect in the product, we will provide you with the correct instructions and assist you in using the product correctly.


If you have any questions or concerns, please contact us at: support@fresko-shop.com.

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