



DB SCALE

DLP-300

Label Printing Scale
Specification Manual-Operation

version 1.4 2206

DLP-300

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MODE LIST

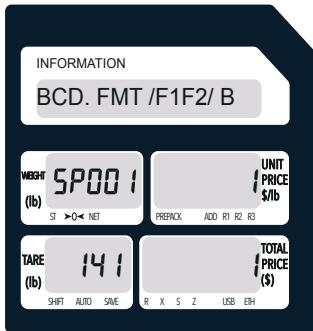
X		S		Z	
1	PLU List	1	PLU Fields Visible	1	Clear SPEC.
		2	PLU File	2	Clr Misc
		3	Shop Name File	3	Clr All PLU
		4	Department File	4	Clear Sales Date
		5	Main Group File	5	Clr MainGrp/ DEP
		6	Auto Dist PLU	6	Compress
		7	PLU Key File	7	ReCreate Main DB
		8	FUNC Key File	8	Clear All
		9	Upgrade	9	Init PLU
		10	System Time File	10	Get Syslog
		11	Browse System File	11	Get Upgrade Log
		12	Browse CAL Record	12	B/U Maindb (USB)
		13	MMX-Discount Rate	13	Get Cal Log
		14	MMX-New Price	14	Backup
		15	Clerk Information	15	Restore
				16	Save PLU to USB
				17	Load PLU from USB

2. ZERO+141 System Function Settings

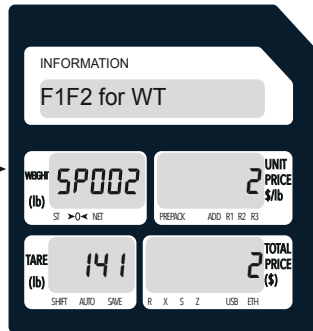
Press and hold the ZERO key and then click the numeric keypad 141.

Press the X button to go to the next option.

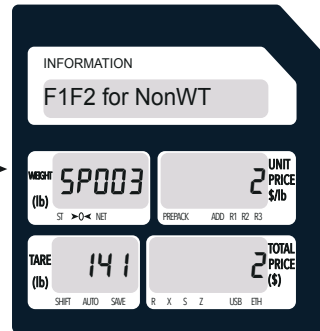
Press the Override button to go to the previous option.



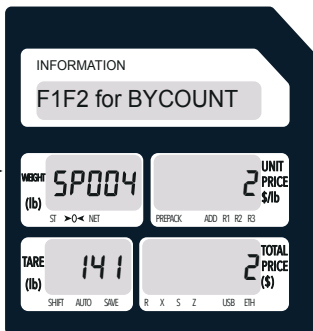
Option:
0. No
1. Yes



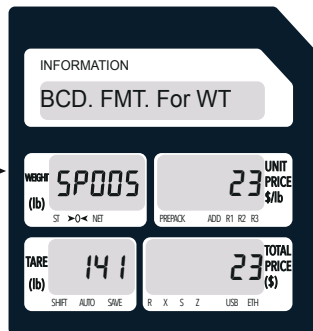
Option:1-99



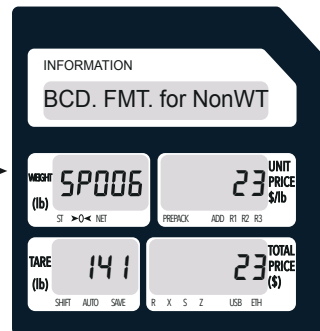
Option:1-99



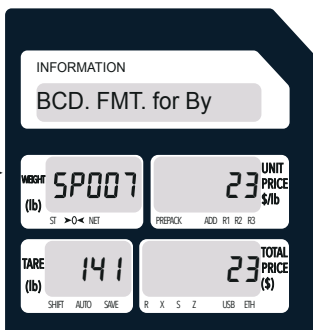
Option:1-99



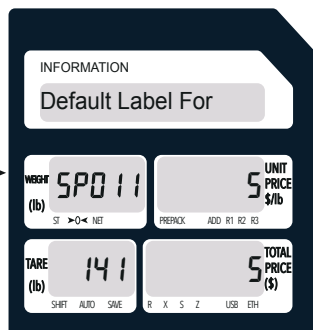
Option:(This option applies to SP002-007.)
0. 2F5C5XS 4. 2F5C5X5PS
1. 1F6C5XS 5. 1F6C5P5XS
2. 2F10CS 6. 1F6C5X5PS
3. 2F5C5P5XS 7. 2F4C6XS



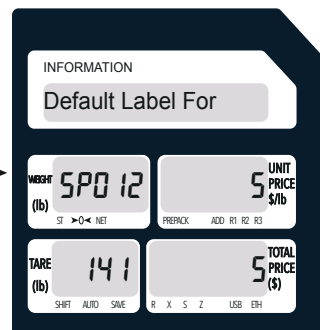
8. 1F4C7XS 12. 1F5C5X6PS
9. 1F5C6XS 13. 1F5C6P5XS
10. 2F4C5X6PS 14. None
11. 2F4C6P5XS 15. UDF1



16. UDF2 21. 2F4CXCD5XS
17. UDF3 22. 1F5CXCD5XS
18. UDF4 23. 2F5CXCD4XS
19. UDF5 24. 1F6CXCD4XS
20. UDF6 25. 1F5CXCD4PS
26. 1F5CN4PS 27. 1F5C5PS



Option:
0 - 99



Option:
0 - 99

INFORMATION

Default Label For

WEIGHT (lb) **SP013** UNIT PRICE \$/lb **5**

ST >0< NET PREPACK ADD R1 R2 R3

TARE (lb) **141** TOTAL PRICE (\$) **5**

SHIFT AUTO SAVE R X S Z USB E/H

Option:
0 - 99

INFORMATION

Default Label For

WEIGHT (lb) **SP014** UNIT PRICE \$/lb **5**

ST >0< NET PREPACK ADD R1 R2 R3

TARE (lb) **141** TOTAL PRICE (\$) **5**

SHIFT AUTO SAVE R X S Z USB E/H

Option:
0 - 99

INFORMATION

Default Label For

WEIGHT (lb) **SP015** UNIT PRICE \$/lb **0**

ST >0< NET PREPACK ADD R1 R2 R3

TARE (lb) **141** TOTAL PRICE (\$) **0**

SHIFT AUTO SAVE R X S Z USB E/H

Option:
0 - 99

INFORMATION

Wait Before Print Label2

WEIGHT (lb) **SP016** UNIT PRICE \$/lb **3**

ST >0< NET PREPACK ADD R1 R2 R3

TARE (lb) **141** TOTAL PRICE (\$) **3**

SHIFT AUTO SAVE R X S Z USB E/H

Option:
0 - 10

INFORMATION

Default Font For

WEIGHT (lb) **SP017** UNIT PRICE \$/lb **0**

ST >0< NET PREPACK ADD R1 R2 R3

TARE (lb) **141** TOTAL PRICE (\$) **0**

SHIFT AUTO SAVE R X S Z USB E/H

Option:
0. Control By PLU 4. G3 8. G7
1. G0 5. G4
2. G1 6. G5
3. G2 7. G6

INFORMATION

Default Font For

WEIGHT (lb) **SP018** UNIT PRICE \$/lb **0**

ST >0< NET PREPACK ADD R1 R2 R3

TARE (lb) **141** TOTAL PRICE (\$) **0**

SHIFT AUTO SAVE R X S Z USB E/H

Option:
0. Control By PLU 4. G3 8. G7
1. G0 5. G4
2. G1 6. G5
3. G2 7. G6

INFORMATION

Default Font For MSG

WEIGHT (lb) **SP019** UNIT PRICE \$/lb **0**

ST >0< NET PREPACK ADD R1 R2 R3

TARE (lb) **141** TOTAL PRICE (\$) **0**

SHIFT AUTO SAVE R X S Z USB E/H

Option:
0. Control By PLU 4. G3 8. G7
1. G0 5. G4
2. G1 6. G5
3. G2 7. G6

INFORMATION

PLUNO Length(Label)

WEIGHT (lb) **SP020** UNIT PRICE \$/lb **6**

ST >0< NET PREPACK ADD R1 R2 R3

TARE (lb) **141** TOTAL PRICE (\$) **6**

SHIFT AUTO SAVE R X S Z USB E/H

Option:6

INFORMATION

Default Font for MISC

WEIGHT (lb) **SP022** UNIT PRICE \$/lb **4**

ST >0< NET PREPACK ADD R1 R2 R3

TARE (lb) **141** TOTAL PRICE (\$) **4**

SHIFT AUTO SAVE R X S Z USB E/H

Option:
0. G0 4. G4
1. G1 5. G5
2. G2 6. G6
3. G3 7. G7

INFORMATION

Delay Open Cashbox

WEIGHT (lb) SP024 UNIT PRICE \$/lb 0

TARE (lb) 141 TOTAL PRICE (\$) 0

Option:
 0. Hardware Control 4. 160 8. 320
 1. 40 5. 200 9. 360
 2. 80 6. 240
 3. 120 7. 280

INFORMATION

Print Immediate(WT)

WEIGHT (lb) SP025 UNIT PRICE \$/lb 0

TARE (lb) 141 TOTAL PRICE (\$) 0

Option:
 0. No
 1. Yes

INFORMATION

Print Immediate(NONWT)

WEIGHT (lb) SP026 UNIT PRICE \$/lb 0

TARE (lb) 141 TOTAL PRICE (\$) 0

Option:
 0. No
 1. Yes

INFORMATION

Enable AUTO MISC.PLU

WEIGHT (lb) SP027 UNIT PRICE \$/lb 1

TARE (lb) 141 TOTAL PRICE (\$) 1

Option:
 0. No
 1. Yes

INFORMATION

Print WT Changed

WEIGHT (lb) SP028 UNIT PRICE \$/lb 0

TARE (lb) 141 TOTAL PRICE (\$) 0

Option:
 0. No
 1. Yes

INFORMATION

Brightness

WEIGHT (lb) SP029 UNIT PRICE \$/lb 2

TARE (lb) 141 TOTAL PRICE (\$) 2

Option:
 0. Lowest 4. Highest
 1. Low
 2. Normal
 3. High

INFORMATION

Lower Brightness

WEIGHT (lb) SP030 UNIT PRICE \$/lb 0

TARE (lb) 141 TOTAL PRICE (\$) 0

Option:
 0 - 9999999

INFORMATION

Close LED(second)

WEIGHT (lb) SP031 UNIT PRICE \$/lb 0

TARE (lb) 141 TOTAL PRICE (\$) 0

Option:
 0 - 9999999

INFORMATION

Ptrr Sleep(sec)

WEIGHT (lb) SP032 UNIT PRICE \$/lb 60

TARE (lb) 141 TOTAL PRICE (\$) 60

Option:
 0 - 9999999

INFORMATION
Auto Detect Paper

WEIGHT (lb) SP033 UNIT PRICE \$/lb

TARE (lb) 141 TOTAL PRICE (\$)

SHFT AUTO SAVE R X S Z USB EHF

Option:
0. No
1. Yes

INFORMATION
Standby Seconds

WEIGHT (lb) SP034 UNIT PRICE \$/lb

TARE (lb) 141 TOTAL PRICE (\$)

SHFT AUTO SAVE R X S Z USB EHF

Option:
0 - 60

INFORMATION
Barcode FMT. For SUM

WEIGHT (lb) SP035 UNIT PRICE \$/lb

TARE (lb) 141 TOTAL PRICE (\$)

SHFT AUTO SAVE R X S Z USB EHF

Option:
0. Control By PLU
1. 2F5C5XS
2. 1F6C5XS
3. 2F10CS
4. 2F5C5P5XS
5. 2F5C5X5PS
6. 1F6C5P5XS
7. 1F6C5X5PS
8. 2F4C6XS
9. 1F4C7XS
10. 1F5C6XS
11. 2F4C5X6PS
12. 2F4C6P5XS
13. 1F5C5X6PS
14. 1F5C6P5XS
15. None
16. UDF1
17. UDF2
18. UDF3
19. UDF4
20. UDF5
21. UDF6
22. 2F4CXCD5XS
23. 1F5CXCD5XS
24. 2F5CXCD4XS
25. 1F6CXCD4XS
26. 1F5CXCD4PS
27. 1F5CN4PS
28. 1F5C5PS

INFORMATION
Sum Disc Max

WEIGHT (lb) SP040 UNIT PRICE \$/lb

TARE (lb) 141 TOTAL PRICE (\$)

SHFT AUTO SAVE R X S Z USB EHF

Option:
0.0000 - 9999.9999

INFORMATION
Rate Disc Max

WEIGHT (lb) SP041 UNIT PRICE \$/lb

TARE (lb) 141 TOTAL PRICE (\$)

SHFT AUTO SAVE R X S Z USB EHF

Option:
1 - 99

INFORMATION
Enable PLU Discount

WEIGHT (lb) SP043 UNIT PRICE \$/lb

TARE (lb) 141 TOTAL PRICE (\$)

SHFT AUTO SAVE R X S Z USB EHF

Option:
0. No
1. Yes

INFORMATION
Enable Discount

WEIGHT (lb) SP044 UNIT PRICE \$/lb

TARE (lb) 141 TOTAL PRICE (\$)

SHFT AUTO SAVE R X S Z USB EHF

Option:
0. No
1. Yes

INFORMATION
Enable Discount

WEIGHT (lb) SP045 UNIT PRICE \$/lb

TARE (lb) 141 TOTAL PRICE (\$)

SHFT AUTO SAVE R X S Z USB EHF

Option:
0. No
1. Yes

INFORMATION
No Prt AMT Overf

WEIGHT (lb) SP046 UNIT PRICE \$/lb

TARE (lb) 141 TOTAL PRICE (\$)

SHFT AUTO SAVE R X S Z USB EHF

Option:
0. No
1. Yes

<p>INFORMATION</p> <p>Default ShopNo</p> <p>WEIGHT (lb) SP049 UNIT PRICE \$/lb</p> <p>TARE (lb) 141 TOTAL PRICE (\$)</p> <p>Option: 1-32</p>	<p>INFORMATION</p> <p>Enable RMO.</p> <p>WEIGHT (lb) SP053 UNIT PRICE \$/lb</p> <p>TARE (lb) 141 TOTAL PRICE (\$)</p> <p>Option: 0. No 1. Yes</p>	<p>INFORMATION</p> <p>Enable Reports(label)</p> <p>WEIGHT (lb) SP054 UNIT PRICE \$/lb</p> <p>TARE (lb) 141 TOTAL PRICE (\$)</p> <p>Option: 0. No 1. Yes</p>
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<p>INFORMATION</p> <p>Prt Afte Comm</p> <p>WEIGHT (lb) SP056 UNIT PRICE \$/lb</p> <p>TARE (lb) 141 TOTAL PRICE (\$)</p> <p>Option: 0. No 1. Yes</p>	<p>INFORMATION</p> <p>Maximum Number O</p> <p>WEIGHT (lb) SP057 UNIT PRICE \$/lb</p> <p>TARE (lb) 141 TOTAL PRICE (\$)</p> <p>Option: 1-5</p>	<p>INFORMATION</p> <p>Auto Backup Master DB</p> <p>WEIGHT (lb) SP058 UNIT PRICE \$/lb</p> <p>TARE (lb) 141 TOTAL PRICE (\$)</p> <p>Option: 0. No 1. Yes</p>
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<p>INFORMATION</p> <p>SpeedKey Auto PrINT</p> <p>WEIGHT (lb) SP066 UNIT PRICE \$/lb</p> <p>TARE (lb) 141 TOTAL PRICE (\$)</p> <p>Option: 0. No 1. Yes</p>	<p>INFORMATION</p> <p>Auto Load PLU(label)</p> <p>WEIGHT (lb) SP071 UNIT PRICE \$/lb</p> <p>TARE (lb) 141 TOTAL PRICE (\$)</p> <p>Option: 0. No 1. Yes</p>	<p>INFORMATION</p> <p>Use Combo Recall</p> <p>WEIGHT (lb) SP073 UNIT PRICE \$/lb</p> <p>TARE (lb) 141 TOTAL PRICE (\$)</p> <p>Option: 0. No 1. Yes</p>
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<p>INFORMATION</p> <p>Delete Transaction</p> <p>WEIGHT (lb) SP091 UNIT PRICE \$/lb</p> <p>TARE (lb) 141 TOTAL PRICE (\$) 0</p> <p>Option: 0. No 1. Yes</p>	<p>INFORMATION</p> <p>Print State</p> <p>WEIGHT (lb) SP121 UNIT PRICE \$/lb</p> <p>TARE (lb) 141 TOTAL PRICE (\$) 0</p> <p>Option: 0. No 1. Yes</p>	<p>INFORMATION</p> <p>Recheck WIFI</p> <p>WEIGHT (lb) SP124 UNIT PRICE \$/lb</p> <p>TARE (lb) 141 TOTAL PRICE (\$) 0</p> <p>Option: 1-60</p>
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<p>INFORMATION</p> <p>Bar Code Encodin</p> <p>WEIGHT (lb) SP140 UNIT PRICE \$/lb</p> <p>TARE (lb) 141 TOTAL PRICE (\$) 0</p> <p>Option: 0. EAN8/13 4. UPCE 1. EAN128 2. CODE128 3. UPCA</p>	<p>INFORMATION</p> <p>LOGO Of Receipt</p> <p>WEIGHT (lb) SP168 UNIT PRICE \$/lb</p> <p>TARE (lb) 141 TOTAL PRICE (\$) 0</p> <p>Option: 1-15</p>	<p>INFORMATION</p> <p>LOGO Of Receipt</p> <p>WEIGHT (lb) SP169 UNIT PRICE \$/lb</p> <p>TARE (lb) 141 TOTAL PRICE (\$) 0</p> <p>Option: 1-15</p>
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<p>INFORMATION</p> <p>Print Tran Barcode</p> <p>WEIGHT (lb) SP173 UNIT PRICE \$/lb</p> <p>TARE (lb) 141 TOTAL PRICE (\$) 0</p> <p>Option: 0. NoPrint 1. TZ 2. HFWC</p>	<p>INFORMATION</p> <p>Port Of Scanner</p> <p>WEIGHT (lb) SP176 UNIT PRICE \$/lb</p> <p>TARE (lb) 141 TOTAL PRICE (\$) 0</p> <p>Option: 0. None 1. COM1</p>	<p>INFORMATION</p> <p>Print WT Unit</p> <p>WEIGHT (lb) SP180 UNIT PRICE \$/lb</p> <p>TARE (lb) 141 TOTAL PRICE (\$) 0</p> <p>Option: 0. No 1. Yes</p>
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<p>INFORMATION</p> <p>Auto Upload Int</p> <p>WEIGHT (lb) SP 181 UNIT PRICE \$/lb 3</p> <p>TARE (lb) 141 TOTAL PRICE (\$) 3</p> <p>Option: 0. 10 Sec 4. 30 min 1. 1 Min 5. 60 min 2. 3 min 3. 10 min</p>	<p>INFORMATION</p> <p>Print Amount SIGN</p> <p>WEIGHT (lb) SP 185 UNIT PRICE \$/lb 1</p> <p>TARE (lb) 141 TOTAL PRICE (\$) 1</p> <p>Option: 0. No 1. Yes</p>	<p>INFORMATION</p> <p>Print Price Unit</p> <p>WEIGHT (lb) SP 186 UNIT PRICE \$/lb 0</p> <p>TARE (lb) 141 TOTAL PRICE (\$) 0</p> <p>Option: 0. No 1. Yes</p>
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<p>INFORMATION</p> <p>Print Pack Date</p> <p>WEIGHT (lb) SP 187 UNIT PRICE \$/lb 1</p> <p>TARE (lb) 141 TOTAL PRICE (\$) 1</p> <p>Option: 0. No 1. Yes</p>	<p>INFORMATION</p> <p>Prt Sell By Date</p> <p>WEIGHT (lb) SP 188 UNIT PRICE \$/lb 1</p> <p>TARE (lb) 141 TOTAL PRICE (\$) 1</p> <p>Option: 0. No 1. Yes</p>	<p>INFORMATION</p> <p>Write PLU Info To Buffer</p> <p>WEIGHT (lb) SP 190 UNIT PRICE \$/lb 0</p> <p>TARE (lb) 141 TOTAL PRICE (\$) 0</p> <p>Option: 0. No 1. Yes</p>
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<p>INFORMATION</p> <p>Write Buffer Cou</p> <p>WEIGHT (lb) SP 191 UNIT PRICE \$/lb 3</p> <p>TARE (lb) 141 TOTAL PRICE (\$) 3</p> <p>Option: 1-10</p>	<p>INFORMATION</p> <p>SPEC141 Via Z Mo</p> <p>WEIGHT (lb) SP200 UNIT PRICE \$/lb 0</p> <p>TARE (lb) 141 TOTAL PRICE (\$) 0</p> <p>Option: 0. No 1. Yes</p>	<p>INFORMATION</p> <p>Bar Code Check B</p> <p>WEIGHT (lb) SP220 UNIT PRICE \$/lb 0</p> <p>TARE (lb) 141 TOTAL PRICE (\$) 0</p> <p>Option: 0. +Check 1. -Check</p>
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<p>INFORMATION</p> <p>Deepness Of Receipt</p> <p>WEIGHT (lb) 5P425</p> <p>UNIT PRICE \$/lb 5</p> <p>TARE (lb) 141</p> <p>TOTAL PRICE (\$) 5</p> <p>Option: 0 - 9</p>	<p>INFORMATION</p> <p>IC Card Reader S</p> <p>WEIGHT (lb) 5P430</p> <p>UNIT PRICE \$/lb 0</p> <p>TARE (lb) 141</p> <p>TOTAL PRICE (\$) 0</p> <p>Option: 0. No 1. Yes</p>	<p>INFORMATION</p> <p>Compatible 9B90</p> <p>WEIGHT (lb) 5P450</p> <p>UNIT PRICE \$/lb 0</p> <p>TARE (lb) 141</p> <p>TOTAL PRICE (\$) 0</p> <p>Option: 0. Local Mode 1. Share Mode</p>
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<p>INFORMATION</p> <p>Enable Video Integration</p> <p>WEIGHT (lb) 5P460</p> <p>UNIT PRICE \$/lb 0</p> <p>TARE (lb) 141</p> <p>TOTAL PRICE (\$) 0</p> <p>Option: 0. No 1. Yes</p>	<p>INFORMATION</p> <p>Enable SYNC Clock</p> <p>WEIGHT (lb) 5P470</p> <p>UNIT PRICE \$/lb 0</p> <p>TARE (lb) 141</p> <p>TOTAL PRICE (\$) 0</p> <p>Option: 0. No 1. Yes</p>	<p>INFORMATION</p> <p>Network Speed</p> <p>WEIGHT (lb) 5P480</p> <p>UNIT PRICE \$/lb 4</p> <p>TARE (lb) 141</p> <p>TOTAL PRICE (\$) 4</p> <p>Option: 0. Lowest 1. Lower 2. Low 3. Normal 4. High 5. Higher 6. Highest</p>
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<p>INFORMATION</p> <p>Color Theme(To Restart)</p> <p>WEIGHT (lb) 5P489</p> <p>UNIT PRICE \$/lb 0</p> <p>TARE (lb) 141</p> <p>TOTAL PRICE (\$) 0</p> <p>Option: 0. All black 1. Gradient</p>	<p>INFORMATION</p> <p>Language</p> <p>WEIGHT (lb) 5P490</p> <p>UNIT PRICE \$/lb 1</p> <p>TARE (lb) 141</p> <p>TOTAL PRICE (\$) 1</p> <p>Option: 0. 舍竟檣匣 1. English 2. Korea 3. 郢竟檣匣</p>	<p>INFORMATION</p> <p>Electronic Scale</p> <p>WEIGHT (lb) 5P492</p> <p>UNIT PRICE \$/lb 0</p> <p>TARE (lb) 141</p> <p>TOTAL PRICE (\$) 0</p> <p>Option: 0. Auto 1. Label Scale (No Printer) 2. Receipt Scale (No Printer)</p>
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INFORMATION			
Enable Syslog			
WEIGHT (lb)	5P493	UNIT PRICE \$/lb	1
ST >0< NET		PREPACK ADD R1 R2 R3	
TARE (lb)	141	TOTAL PRICE (\$)	1
SHIFT AUTO SAVE		R X S Z USB ETH	

Option:
0. No
1. Yes

→

INFORMATION			
ARM9 supports LC			
WEIGHT (lb)	5P495	UNIT PRICE \$/lb	0
ST >0< NET		PREPACK ADD R1 R2 R3	
TARE (lb)	141	TOTAL PRICE (\$)	0
SHIFT AUTO SAVE		R X S Z USB ETH	

Option:
0. No
1. Yes

→

INFORMATION			
Show P mode			
WEIGHT (lb)	5P498	UNIT PRICE \$/lb	0
ST >0< NET		PREPACK ADD R1 R2 R3	
TARE (lb)	141	TOTAL PRICE (\$)	0
SHIFT AUTO SAVE		R X S Z USB ETH	

Option:
0. No
1. Yes

→

INFORMATION			
Trans Max			
WEIGHT (lb)	5P499	UNIT PRICE \$/lb	5000
ST >0< NET		PREPACK ADD R1 R2 R3	
TARE (lb)	141	TOTAL PRICE (\$)	5000
SHIFT AUTO SAVE		R X S Z USB ETH	

Option:
1000-20000

3. ZERO+145 Configuration

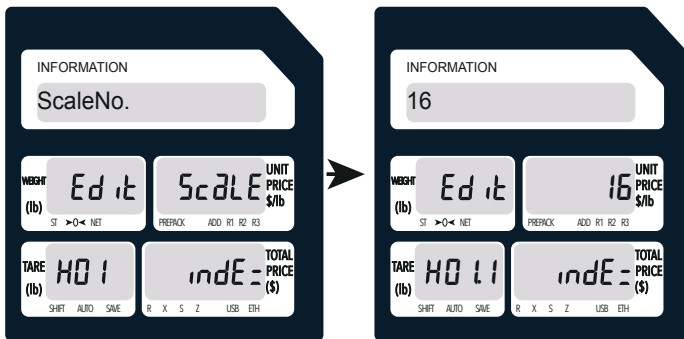
System Information			
#	SPEC	Default	Options
0	Version No.	1.0.5.1	
1	CPU Architecture	ARMX1	S3C2416
2	CPU core	ARM290T	
3	CPU Brand	S3C2416	
4	Frequence of CPU	400MHz	
5	Memory Capacity	28Mb	
6	Memo Used %	66	
7	Free Memo Space	9Mb	
8	Disk Capacity	128Mb	
9	Disc Load %	22	
10	Free Disc Space	99Mb	
11	Main Board Ver.	2.31	
12	Printer Serial No	034303130C19	
13	Ethernet Driver Name	DM9CE1	
14	Wifi Driver Name	NETRTWLANU1	
15	Printer Version	TMP503	Vr.4.000
16	Display Version	4.0.6.1	
17	Communication Ver.	20210714	
18	Curr Divison	1	

4. ZERO+112 Network Settings

Press and hold the ZERO key and then click the numeric keypad 112.

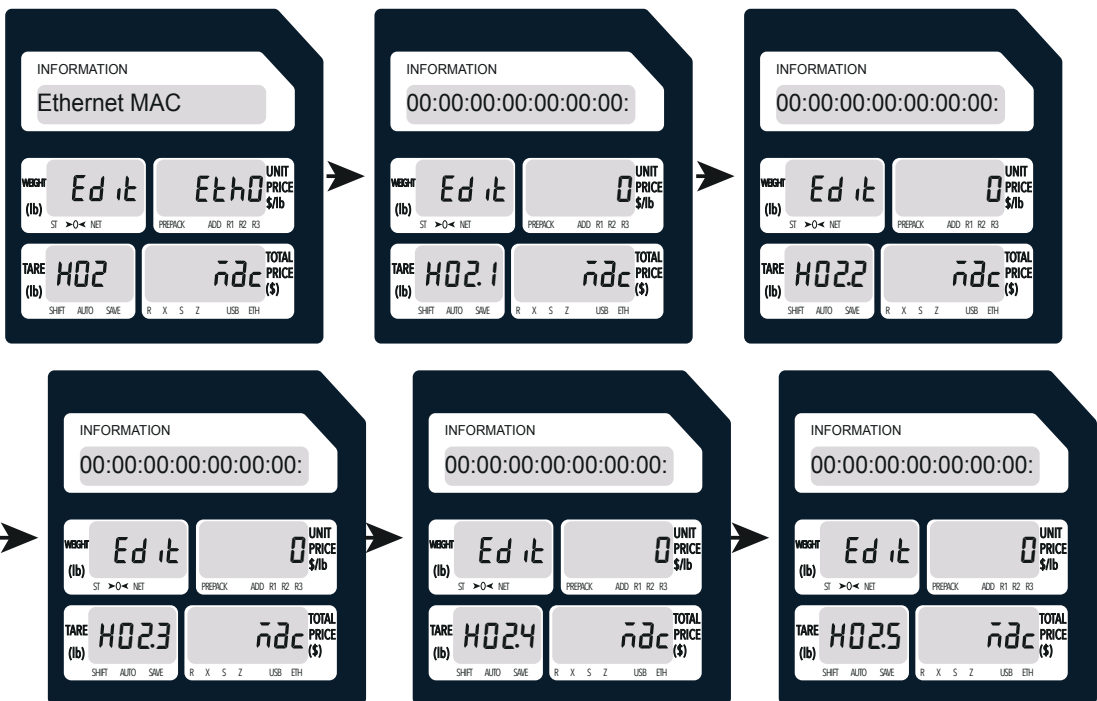
1.ScaleNo.

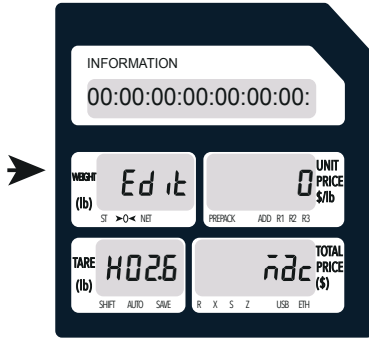
Click the print button to go to the next page.
Click the X button to go to the next option.



2.Ethernet MAC

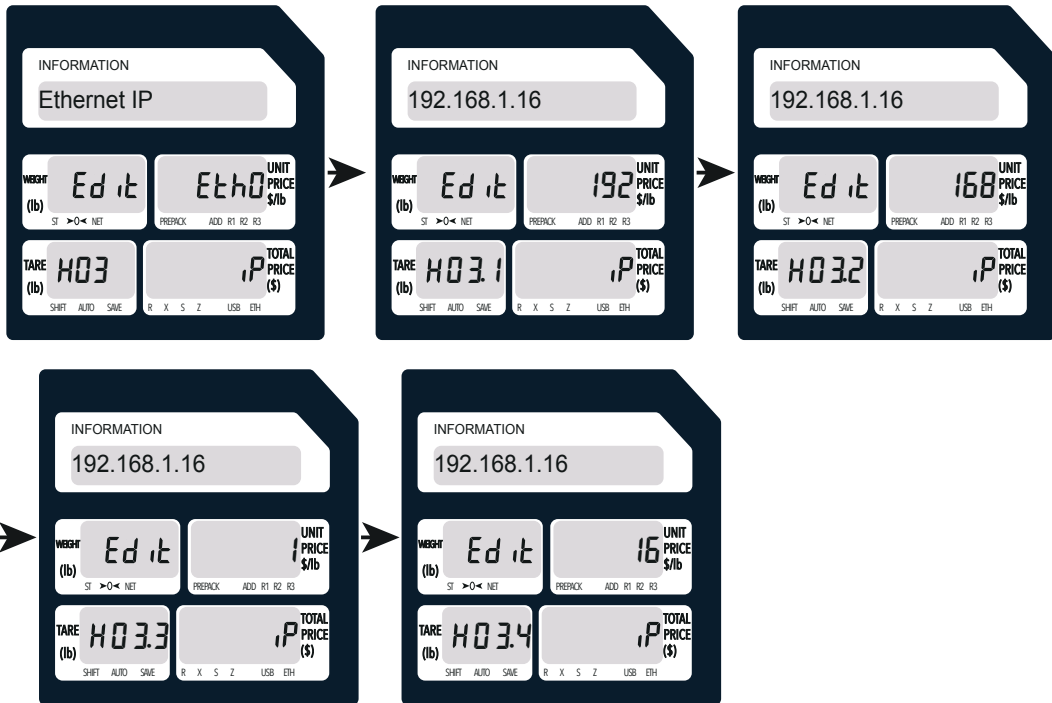
Click the print button to go to the next page.
Click the X button to go to the next option.





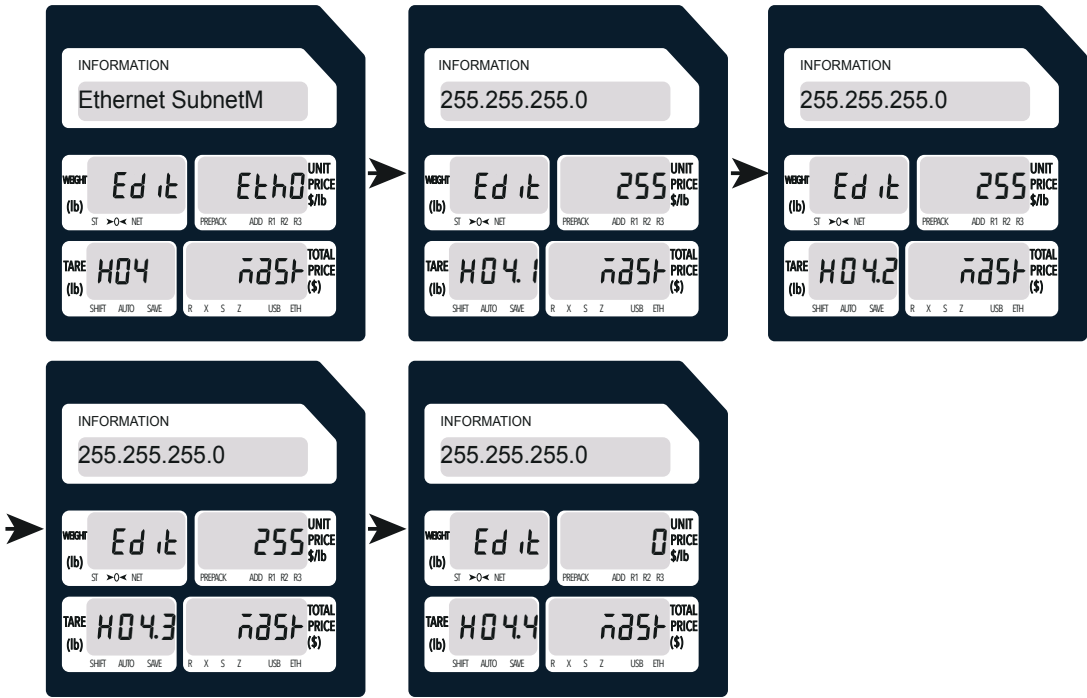
3.Ethernet IP

Click the print button to go to the next page.
Click the X button to go to the next option.



4. Ethernet SubnetM

Click the print button to go to the next page.
Click the X button to go to the next option.



5. Ethernet Gateway

Click the print button to go to the next page.
Click the X button to go to the next option.



6. Ethernet DNS

Click the print button to go to the next page.
Press the X button to go to the next option.



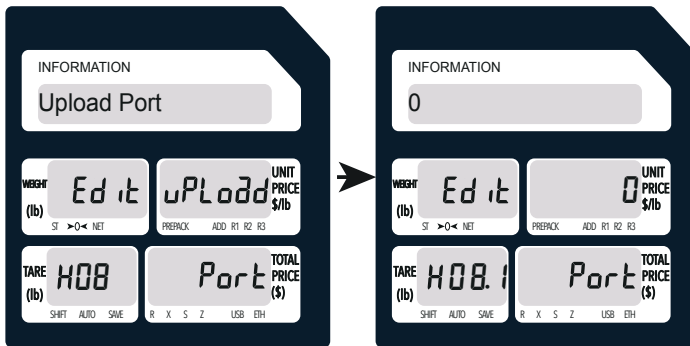
7. Upload IP

Click the print button to go to the next page.
Press the X button to go to the next option.



8.Upload Port

Click the print button to go to the next page.
Press the X button to go to the next option.



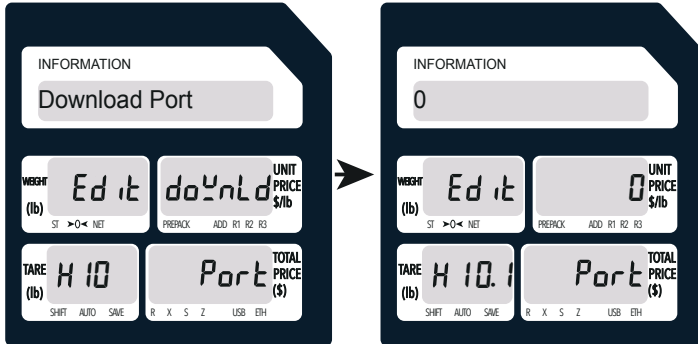
9.Download IP

Click the print button to go to the next page.
Press the X button to go to the next option.



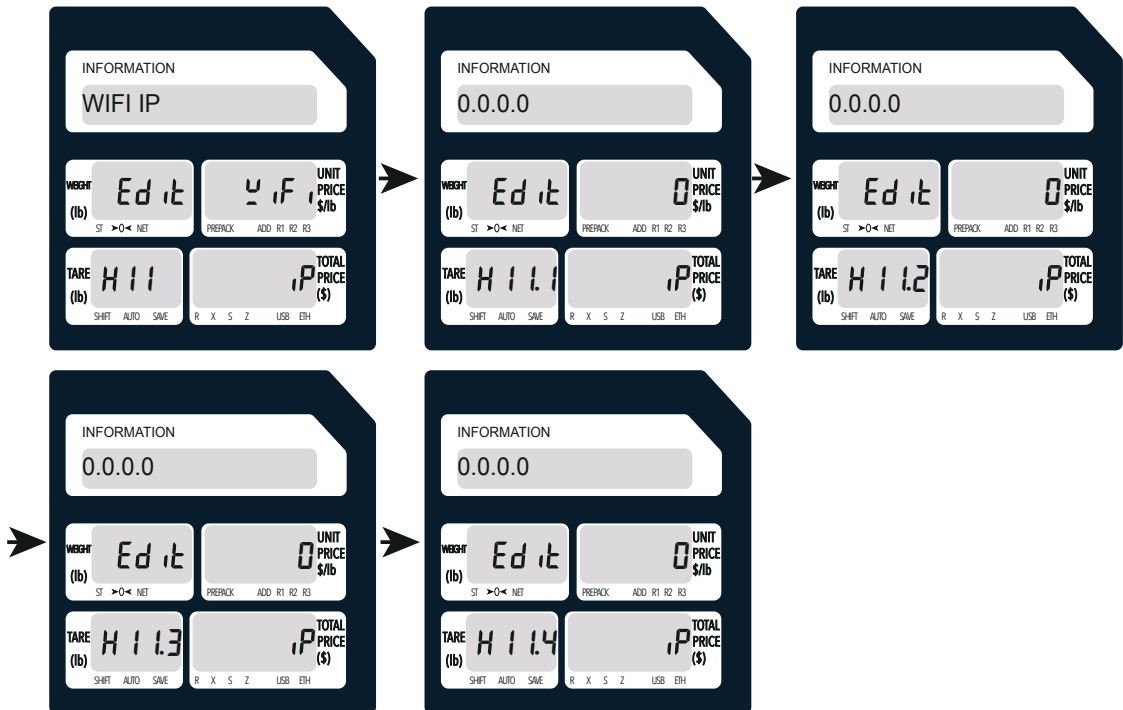
10.Download Port

Click the print button to go to the next page.
Press the X button to go to the next option.



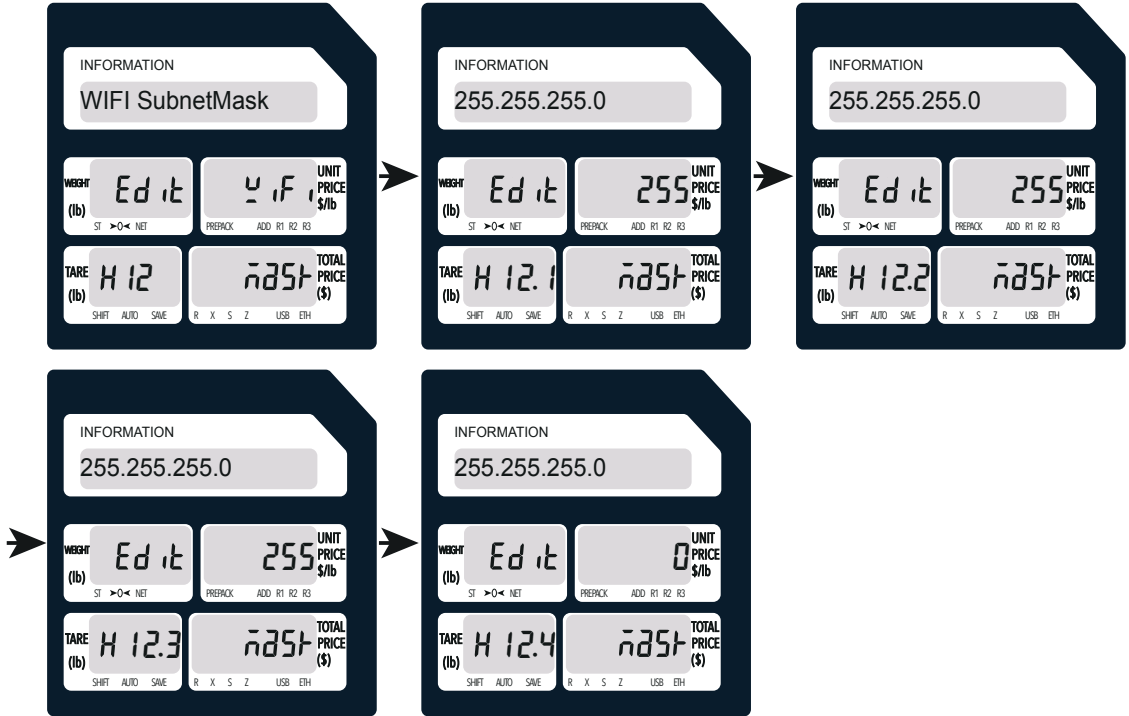
11.WIFI IP

Click the print button to go to the next page.
Press the X button to go to the next option.



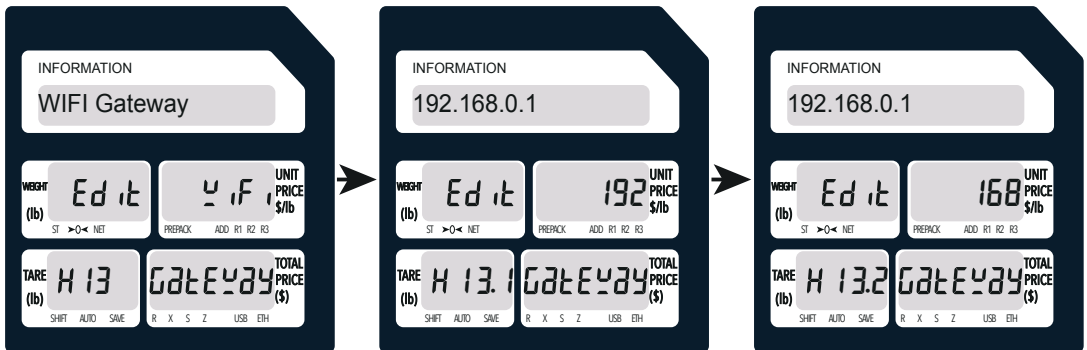
12.WIFI SubnetMask

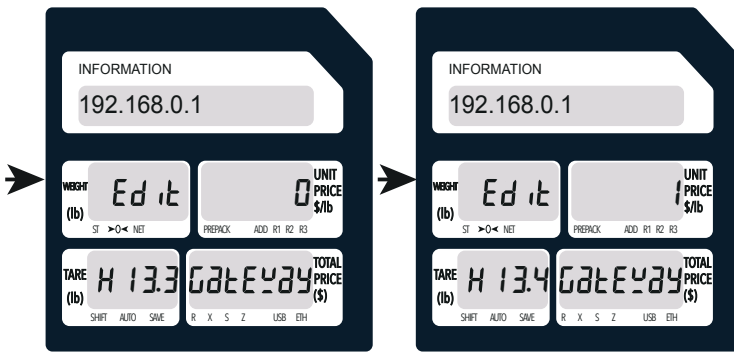
Click the print button to go to the next page.
Press the X button to go to the next option.



13.WIFI Gateway

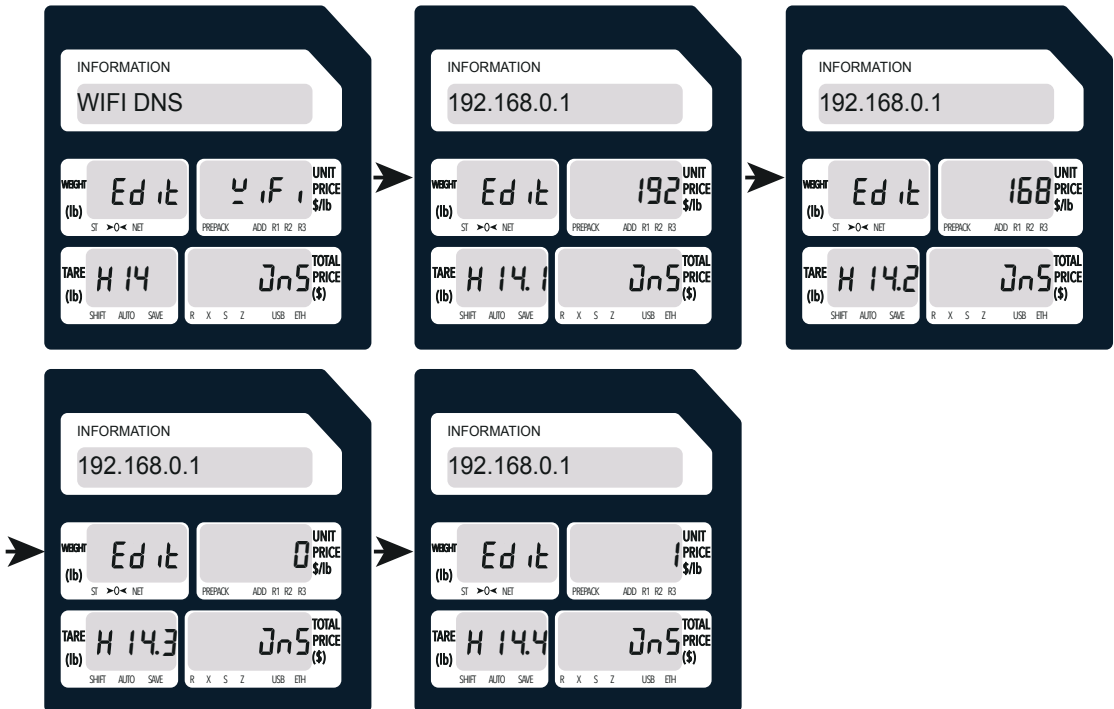
Click the print button to go to the next page.
Press the X button to go to the next option.





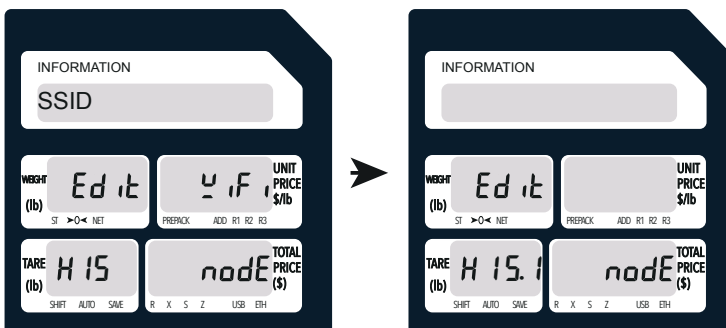
14. WIFI DNS

Click the print button to go to the next page.
Press the X button to go to the next option.



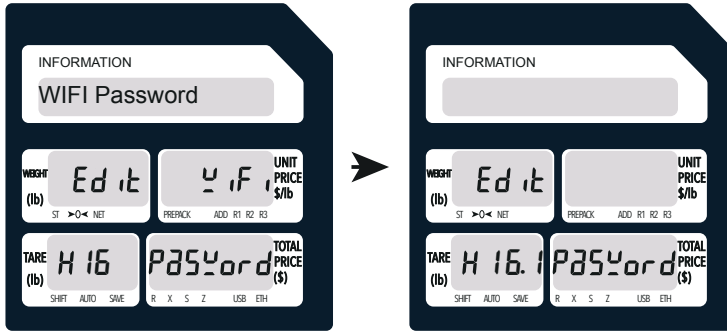
15. SSID

Click the print button to go to the next page.
Press the X button to go to the next option.



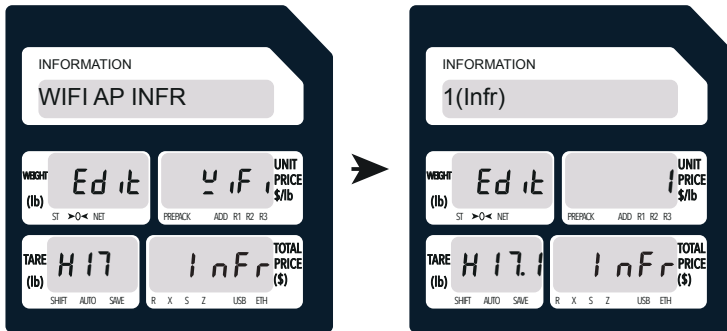
16.WIFI Password

Click the print button to go to the next page.
Press the X button to go to the next option.



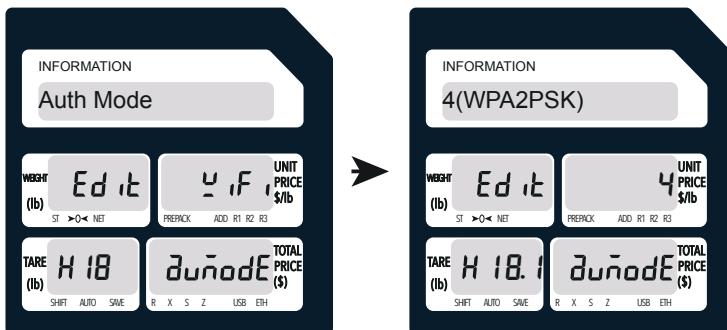
17.WIFI AP INFR

Click the print button to go to the next page.
Press the X button to go to the next option.



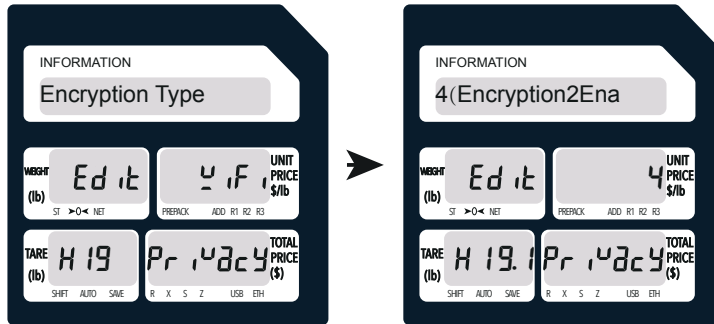
18.Auth Mode

Click the print button to go to the next page.
Press the X button to go to the next option.



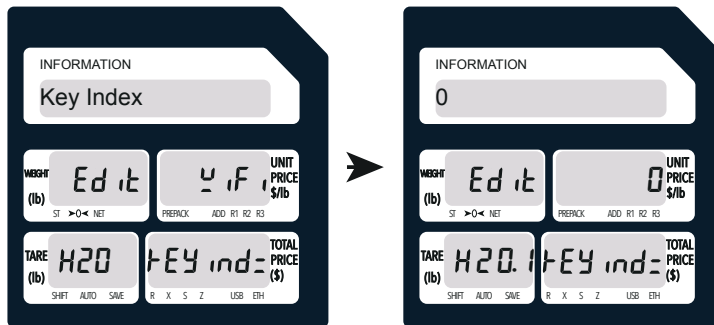
19. Encryption Type

Click the print button to go to the next page.
Press the X button to go to the next option.



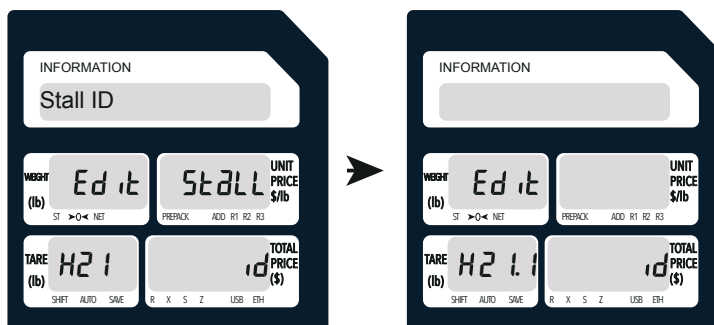
20. Key Index

Click the print button to go to the next page.
Press the X button to go to the next option.



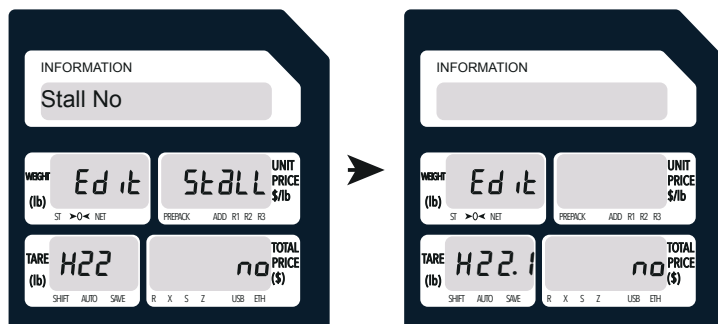
21. Stall ID

Click the print button to go to the next page.
Press the X button to go to the next option.



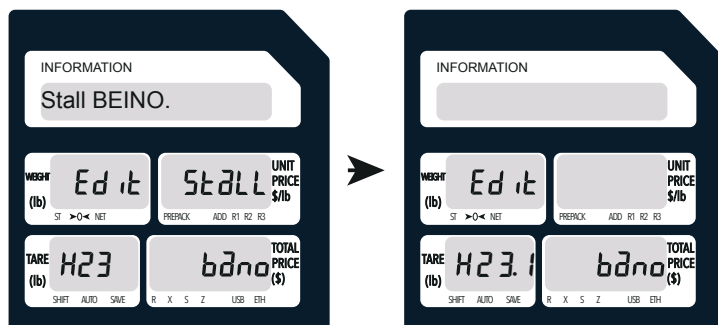
22. Stall No

Click the print button to go to the next page.
Press the X button to go to the next option.



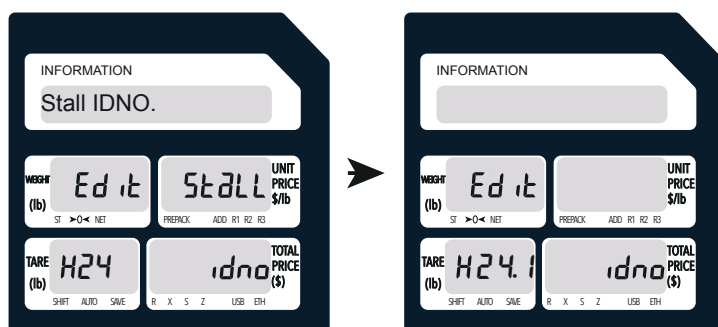
23. Stall BEINO.

Click the print button to go to the next page.
Press the X button to go to the next option.



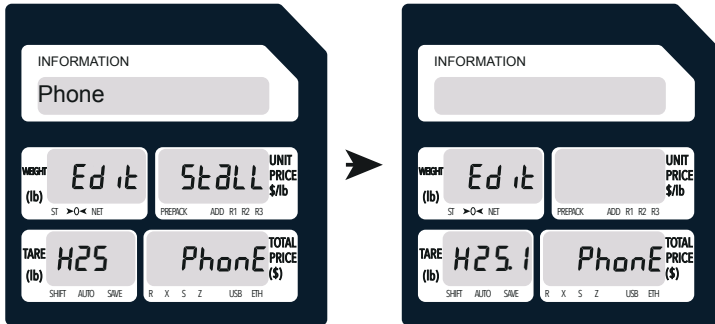
24. Stall IDNO.

Click the print button to go to the next page.
Press the X button to go to the next option.



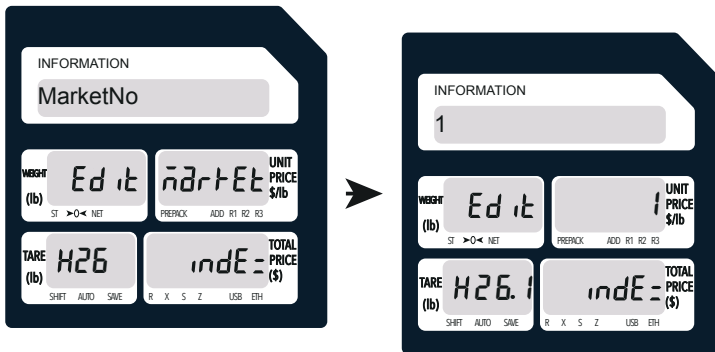
25. Phone

Click the print button to go to the next page.
Press the X button to go to the next option.



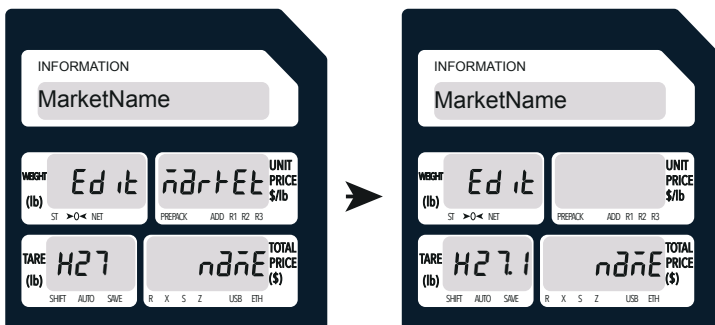
26. MarketNo

Click the print button to go to the next page.
Press the X button to go to the next option.



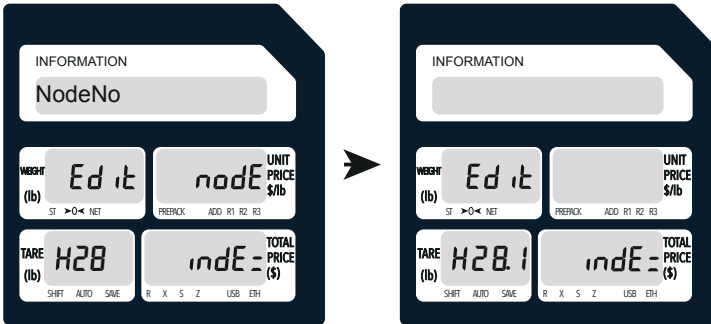
27. MarketName

Click the print button to go to the next page.
Press the X button to go to the next option.



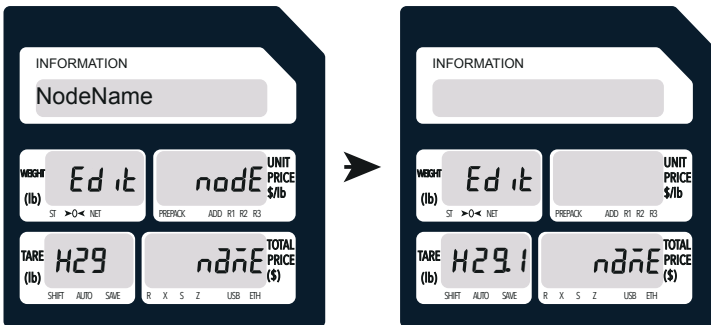
28.NodeNo

Click the print button to go to the next page.
Press the X button to go to the next option.



29.NodeName

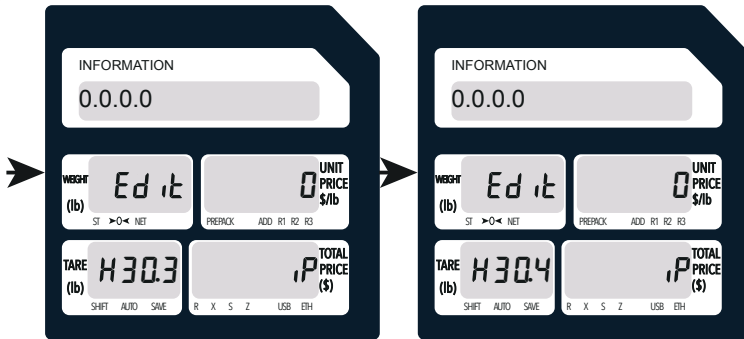
Click the print button to go to the next page.
Press the X button to go to the next option.



30.Internet Upgrade

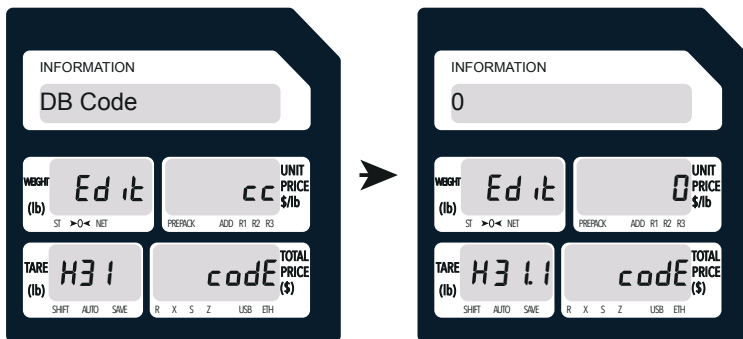
Click the print button to go to the next page.
Press the X button to go to the next option.





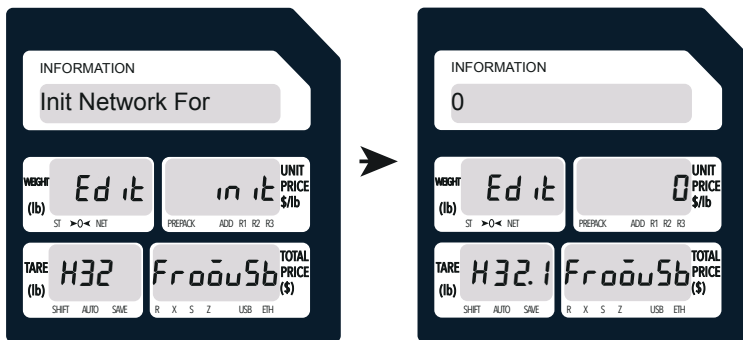
31.DB Code

Click the print button to go to the next page.
Press the X button to go to the next option.



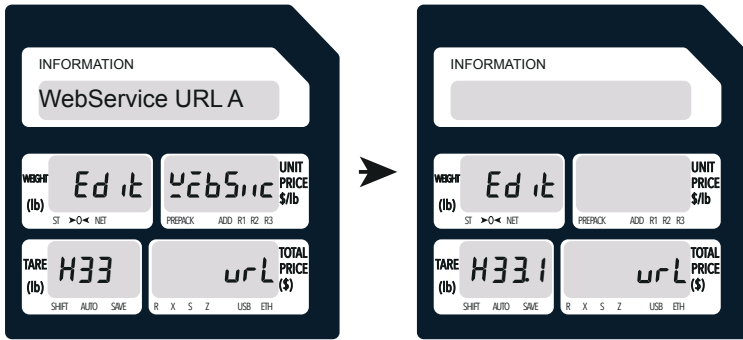
32.Init Network For

Click the print button to go to the next page.
Press the X button to go to the next option.



33. WebService URL A

Click the print button to go to the next page.
Press the X button to go to the next option.



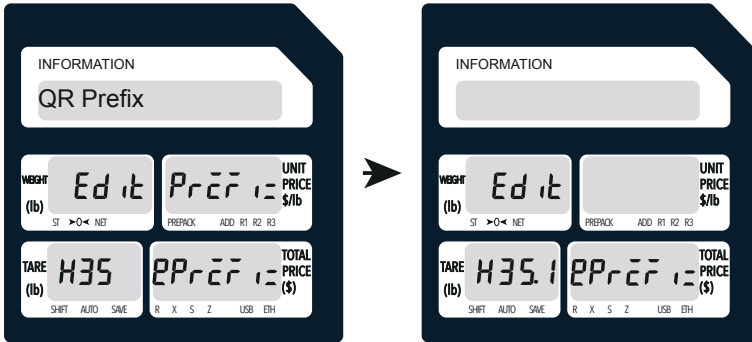
34. Video Integrated

Click the print button to go to the next page.
Press the X button to go to the next option.



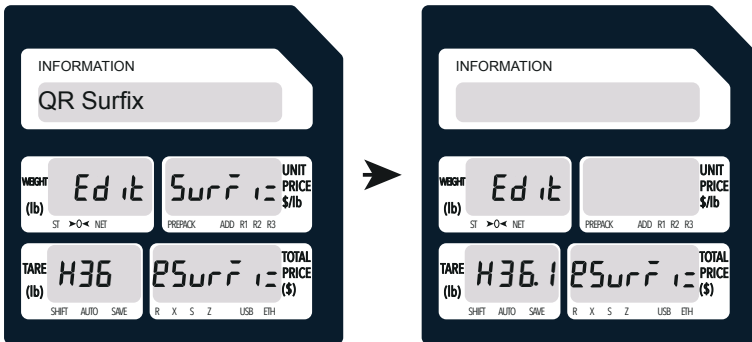
35. QR Prefix

Click the print button to go to the next page.
Press the X button to go to the next option.



36. QR Surfix

Click the print button to go to the next page.
Press the X button to go to the next option.

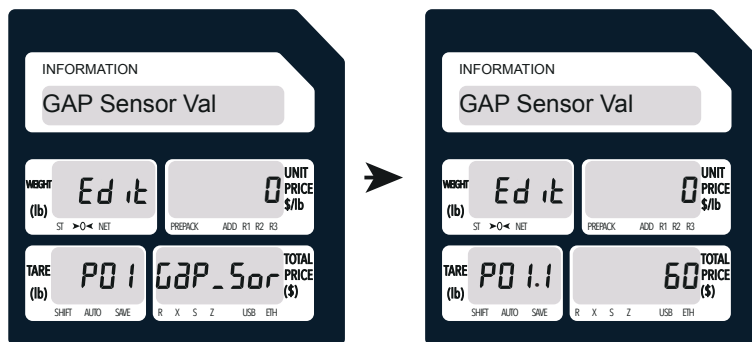


5. ZERO+113 Printer Settings

If you want to modify the interface, press the print button to enter the modification interface. If you don't need to modify, press the X button to enter the next option.

1.GAP Sensor Val

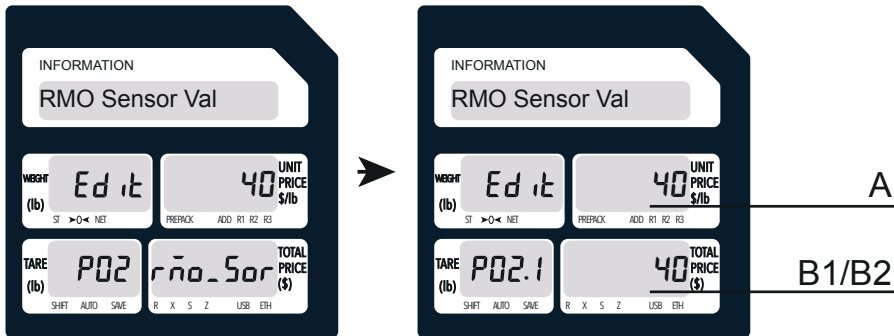
Press and hold the Mode key and enter 113.
Press the print button to modify the content.



- The default value is 0, which means automatic detection. P01 is to obtain the sensor value automatically, and the value can also be modified manually.
- Click the Print button to enter the options to modify.
- If the paper is out of the detection range, you need to enter it manually. Methods as below:
A: The amount of light reflection that exists with paper;
B: The amount of light reflection that exists without paper.
The intermediate threshold is calculated by the formula $(A + B) / 2$.
Determine whether there is a label in the print port through an intermediate threshold.
Done.

2.RMO Sensor Val

Press the X button to go to the next option.
Press the print button to modify the content.



The default value of ROM Sensor Val is 40.

If you modify the value of ROM Sensor Val, you can use the following methods:

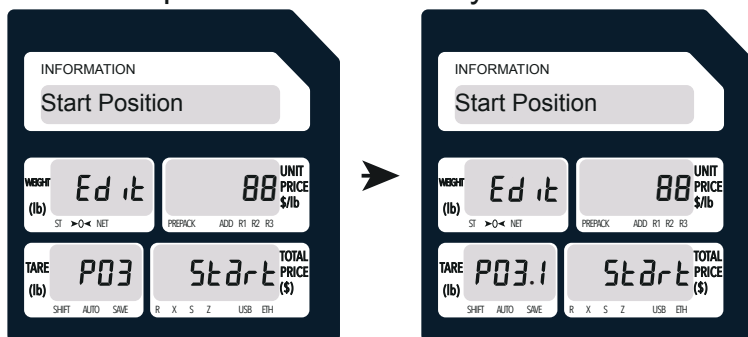
B1: A value that appears when the paper is fed; B2: A value that appears after the paper is removed.

The value of ROM Sensor Val can be obtained by calculating the value of A by $(A + B) / 2$.

Done.

3.Start Position

Press the X button to go to the next option.
Press the print button to modify the content.



64point=8mm
Starting point



Move down 2mm.
48point=6mm

- After replacing the new label paper, the paper height needs to be detected again. Press the Feed button to feed or print a second label to change the print start position.
- The default label printing position is 64 points from the bottom up.
- Unit switching: 8 points = 1mm, 64 points = 8mm
The set number is a multiple of 8, for example, if the starting position is 8mm, the value needs to be set to 64.
- If you need to move the marked area down 2mm, 64 points-16 points = 48 points.

4.Auto Detect Paper

Press the X button to go to the next option.
Press the print button to modify the content.

Values:
0. Allow
1. Not allow

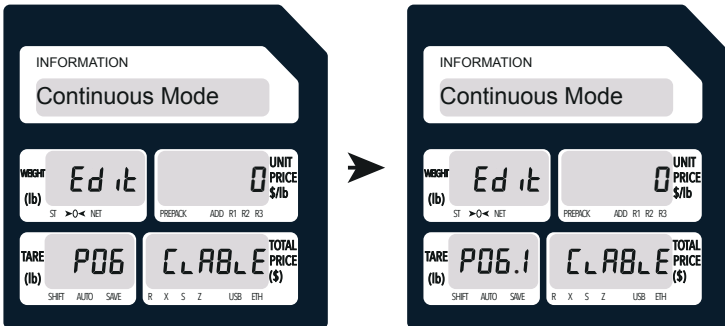
5.Enable RMO.

Press the X button to go to the next option.
Press the print button to modify the content.

Values:
0. Allow
1. Not allow

6. Continuous Mode

Press the X button to go to the next option.
Press the print button to modify the content.



Values :
0. Allow
1. Not allow

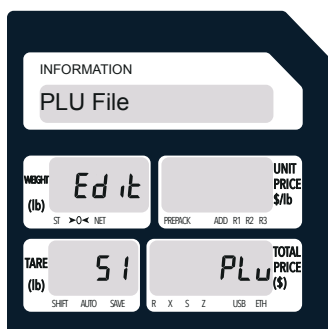
6. Change System Language

Note:

1. The default interface is English.
2. Press the SHIFT button to switch between upper and lowercase.
3. The FONT / INPUT METHOD key contains three input methods, which are Zone Bit Code, UNICODE and Korean.
4. Here are the steps to switching fonts:

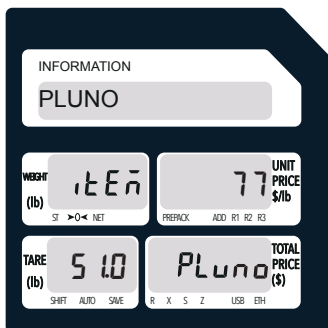
Step 1:

Double-click the **Mode** key to enter S mode.



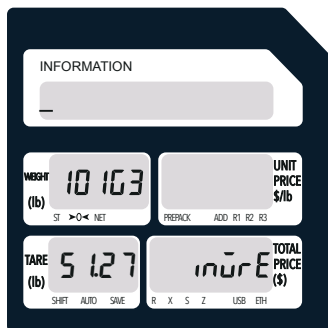
Step 2:

Click the **Print** button to enter the PLU File option.



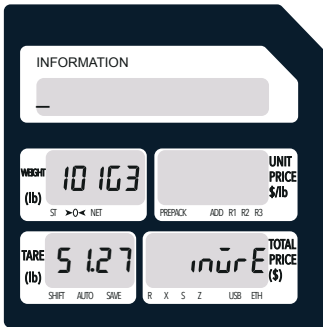
Step 3:

Click the **OVER RIDE** key 3 times to the "_" option, which can enter the product name.

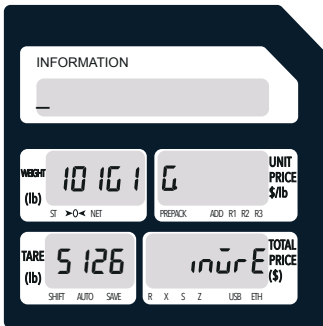


Step 4:

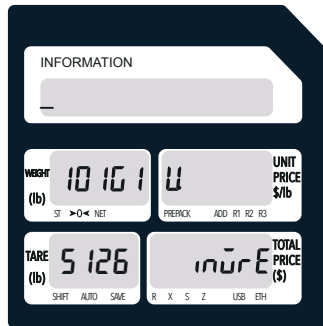
The default language is English. Press **SHIFT** and then **FONT / INPUT METHOD** to switch to Zone Bit Code, UNICODE, or Korean.



Zone Bit Code



UNICODE



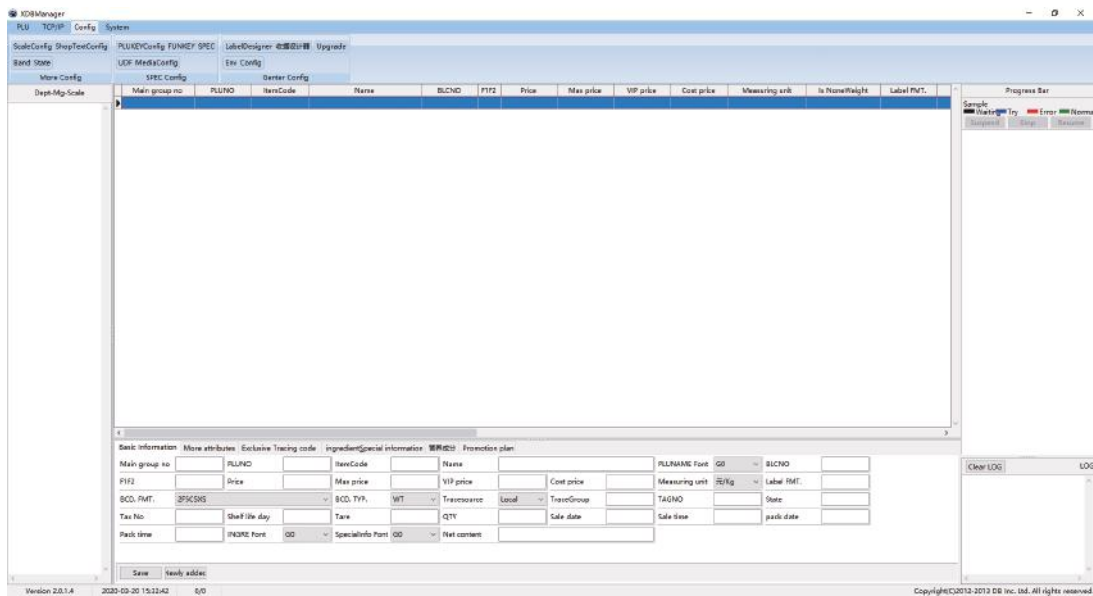
Korean



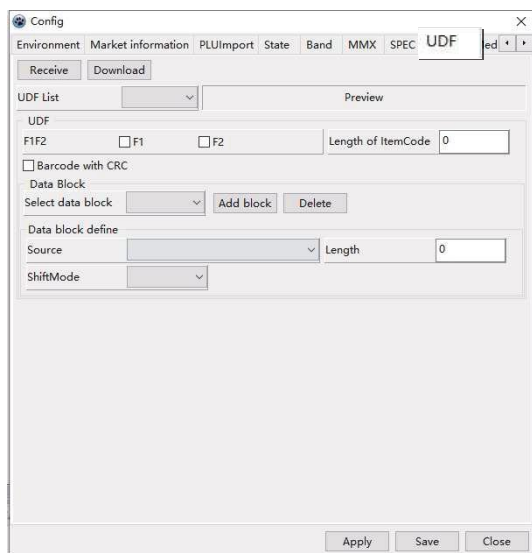
7. Set a Label Format

Step 1:

Browse the XDB manager software, then click the Config option.



The Config options are as follows, and click the UDF tab.



- A total of 6 barcode formats can be set.
- Each barcode can modify the F1F2 data segment and the length of the itemcode.
- The number of data segments or the type of data segments can be arbitrarily selected.

Step 2:

If you would like to add a barcode, please follow the instructions below:

1) Enter 5 (or the number of digits you would like for your itemcode) in the length of your itemcode. In Data Block define, select the source you want to add to your barcode; for example, select WT (weight) with a length of 2 digits.

The screenshot shows the 'Config' window with the 'UDF' tab selected. The 'UDF List' is set to 'UDF1' and the 'UDF' value is 'F1F2CCCCWWS'. The 'F1F2' section has checkboxes for 'F1' and 'F2' both checked, and the 'Length of ItemCode' is set to '5'. The 'Barcode with CRC' checkbox is checked. Under 'Data Block', the 'Select data block' dropdown is set to 'Data Block'. The 'Data block define' section shows 'Source' set to 'WT' and 'Length' set to '2'. The 'ShiftMode' is set to 'No shift'. Buttons for 'Apply', 'Save', and 'Close' are at the bottom.

2) Add additional data segments; for example, if you want the barcode to show the amount information, select the Amount in Source under Data block define with a length of 3 digits.

The screenshot shows the 'Config' window with the 'UDF' tab selected. The 'UDF List' is set to 'UDF1' and the 'UDF' value is 'F1F2CCCCWWSPPPS'. The 'F1F2' section has checkboxes for 'F1' and 'F2' both checked, and the 'Length of ItemCode' is set to '5'. The 'Barcode with CRC' checkbox is checked. Under 'Data Block', the 'Select data block' dropdown is set to 'Data Block'. The 'Data block define' section shows 'Source' set to 'Amount' and 'Length' set to '3'. The 'ShiftMode' is set to 'No shift'. Buttons for 'Apply', 'Save', and 'Close' are at the bottom.

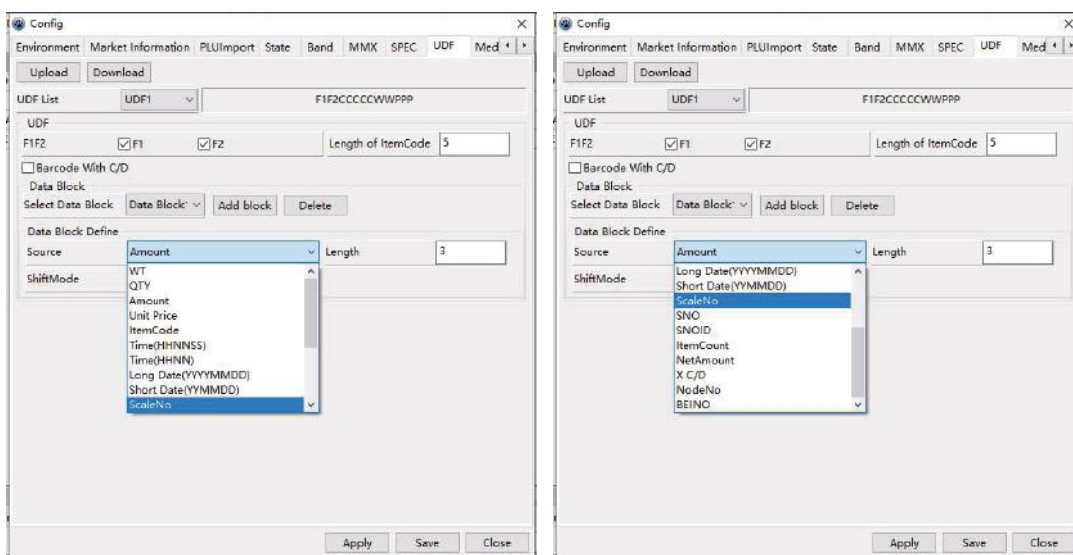
- Increase the data segment option according to the required barcode length.
- A total of 18 different data segments can be added, or the same fields can be added at the same time.

3) Make changes based on data segment options. If you need to delete a data segment, select the wrong data segment and click Delete.

Step 3:

Now you can see the bar code with F1F2, 5-digit Item code, 2-digit weight and 3-digit amount.

Along with WT and Amount information, you may also select different sources as shown below (see images).



Step 4:

Click Upload to finish.


8. Fix Label Format

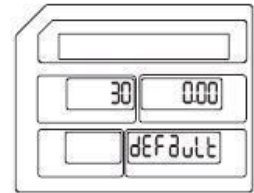
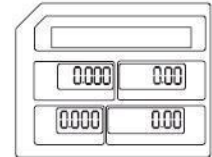
I. Label format

When "Default Label Format Number" is selected, the product label printed is the default label format number.

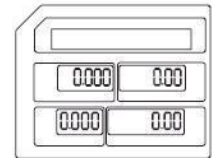
When "Label Format in the Commodity File" is selected, the product label format printed is the label format in the commodity file. The setting operation is as follows:

Hold [ZERO] button with your right hand, and then

press [] with your left hand, then release your hands, the screen display as [ZERO] + [P30]



After the operation is completed, the product labels format change to No.30 label format.

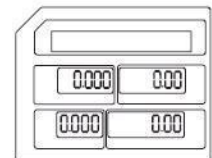


(Note: after operating [ZERO] + [P48], the product label format is the label format in the product file).

Method 2: Enter "User Setting", change SP014 parameters, use label format

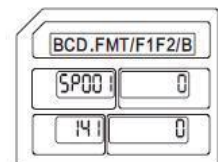
Use the default label format

For example, use the No.30 label format.



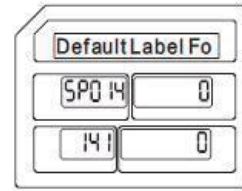
Enter "User Setting", hold [ZERO] with your right hand, and press [141] with your left hand at the same time, then release your hands.

the screen display as [ZERO] + [141]



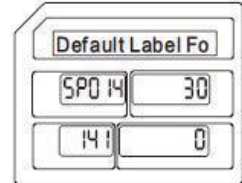
Change to SP014

Press [14 X]



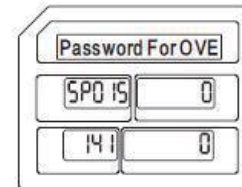
Use the No.30 label format

Press [30]



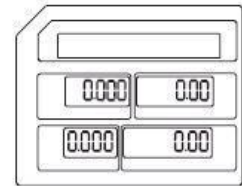
Confirm

Press [PRINT]



Save

Press [SAVE]



After the operation is completed, the product labels format change to No.30 label format.

(Note: When using No. 0 label format, the product label format is the label format in the product file)

The default label format is shown in the table.

Pork Loin Fillet 猪肉 돼지고기			
TARE(LB): 0.02	000001		
05-02-20	05-08-20	1.39	18.88
PACKED ON	SELL BY	WT./LBS.	PRICE PER LB.
			\$26.24
TOTAL(S) PRICE			
VisionTechShop.com 1.201.679.7793 100 TEMPLE AVE, HACKENSACK, NJ 07601			

NO:1 60*30
LST 8000

Salmon Fillets 三文魚 연어 Cured With Up To 35% Solution Of Water. Salt, Sodium Phosphate, Sodium Nitrite, Sodium Erythorbate.			
TARE(LB): 0.10	000005		
05-02-20	05-02-20	10.16	11.99
PACKED ON	SELL BY	WT./LBS.	PRICE PER LB.
			\$121.82
TOTAL(S) PRICE			
VisionTechShop.com 1.201.679.7793 100 TEMPLE AVE, HACKENSACK, NJ 07601			

NO:2 60*30
LST 8000

Pork Loin Fillet 猪肉 돼지고기			
TARE(LB): 0.04	000009		
05-02-20	05-02-20	10.22	8.88
PACKED ON	SELL BY	WT./LBS.	PRICE PER LB.
			\$90.75
TOTAL(S) PRICE			
VisionTechShop.com 1.201.679.7793 100 TEMPLE AVE, HACKENSACK, NJ 07601			

NO:3 60*30
LST 8000

Pork Loin Fillet 猪肉 돼지고기			
TARE(LB): 0.02	000001		
22:43			
05-02-20	05-08-20	0.60	18.88
PACKED ON	SELL BY	WT./LBS.	PRICE PER LB.
			\$11.33
TOTAL(S) PRICE			
VisionTechShop.com 1.201.679.7793 100 TEMPLE AVE, HACKENSACK, NJ 07601			

NO:4 60*30
LST 8000

California Roll 加州卷 김밥			
TARE(LB): 1.23			
	PACKED ON	SELL BY	WT./LBS.
	05-02-20	05-09-20	11.15
	000004		
0200004098014	8.79		\$98.01
	PRICE PER LB.		TOTAL(S) PRICE
VisionTechShop.com 1.201.679.7793 100 TEMPLE AVE, HACKENSACK, NJ 07601			

NO:5 60*40
LST 8010

Corned Beef 불고기 咸牛肉 Cured With Up To 35% Solution Of Water. Salt, Sodium Phosphate, Sodium Nitrite, Sodium Erythorbate.			
TARE(LB): 0.05			
	PACKED ON	SELL BY	WT./LBS.
	05-03-20	05-03-20	12.42
	000008		
0200008121848	9.81		\$121.84
	PRICE PER LB.		TOTAL(S) PRICE
VisionTechShop.com 1.201.679.7793 100 TEMPLE AVE, HACKENSACK, NJ 07601			

NO:6 60*40
LST 8010

Corned Beef 불고기 咸牛肉			
TARE(LB): 0.05			
	PACKED ON	SELL BY	WT./LBS.
	05-03-20	05-03-20	0.58
	000008		
0200008108986	187.89		\$108.98
	PRICE PER LB.		TOTAL(S) PRICE
VisionTechShop.com 1.201.679.7793 100 TEMPLE AVE, HACKENSACK, NJ 07601			

NO:7 60*40
LST 8010

Corned Beef 불고기 咸牛肉			
		PRICE PER LB.	WT./LBS.
		187.89	0.58
0200008108986			
TARE(LB): 0.05	000008		\$108.98
05-03-20	05-03-20		TOTAL PRICE
PACKED ON	SELL BY		
VisionTechShop.com 1.201.679.7793 100 TEMPLE AVE, HACKENSACK, NJ 07601			

NO:8 60*40

Corned Beef 불고기 咸牛肉
 Keep refrigerated. Cooking instructions: 1. Preheat oven to 375 degrees F. 2. Place pork loin fillet into a shallow

PRICE PER LB.	WT./LBS.	\$108.98
187.89	0.58	

TARE(LB): 0.05
 05-03-20 05-03-20
 PACKED ON SELL BY

VisionTechShop.com 1.201.679.7793
 100 TEMPLE AVE, HACKENSACK, NJ 07601

NO:9 60*40

Corned Beef 불고기 咸牛肉

PRICE PER LB.	WT./LBS.	\$108.98
187.89	0.58	

TARE(LB): 0.05
 05-03-20 05-03-20
 PACKED ON SELL BY

VisionTechShop.com 1.201.679.7793
 100 TEMPLE AVE, HACKENSACK, NJ 07601

NO:10 60*40

Pork Loin Fillet 猪肉 돼지고기
 Keep refrigerated. Cooking instructions: 1. Preheat oven to 375 degrees F. 2. Place pork loin fillet into a shallow roasting pan (line pan with foil for easy cleanup). 3. Roast

Weight (LB)	Price \$/LB	\$31.91
1.69	18.88	

TARE(LB): 0.02
 05-03-20 05-09-20
 PACKED ON SELL BY

VisionTechShop.com 1.201.679.7793
 100 TEMPLE AVE, HACKENSACK, NJ 07601

NO:11 60*40
 BLANK

Pork Loin Fillet 猪肉 돼지고기

Weight (LB)	Price \$/LB	\$31.91
1.69	18.88	

TARE(LB): 0.02
 05-03-20 05-09-20
 PACKED ON SELL BY

VisionTechShop.com 1.201.679.7793
 100 TEMPLE AVE, HACKENSACK, NJ 07601

NO:12 60*40

Pork Loin Fillet 猪肉 돼지고기

TARE(LB): 0.02	000001	\$235.81
05-03-20 05-09-20	12.49 18.88	

PACKED ON SELL BY NET WT/LBS PRICE PER LB TOTAL(S) PRICE

VisionTechShop.com 1.201.679.7793
 100 TEMPLE AVE, HACKENSACK, NJ 07601

SAFE HANDLING INSTRUCTIONS
 THIS PRODUCT WAS PREPARED FROM INSPECTED AND PASSED MEAT AND/OR POULTRY. SOME FOOD PRODUCTS MAY CONTAIN BACTERIA THAT COULD CAUSE ILLNESS IF THE PRODUCT IS MISHANDLED OR COOKED IMPROPERLY. FOR YOUR PROTECTION, FOLLOW THESE SAFE HANDLING INSTRUCTIONS.
 KEEP REFRIGERATED OR FROZEN. THAW IN REFRIGERATOR OR MICROWAVE.
 KEEP RAW MEAT AND POULTRY SEPARATE FROM OTHER FOODS.
 WASH WORKING SURFACES (INCLUDING CUTTING BOARDS, UTENSILS, AND HANDS) AFTER TOUCHING RAW MEAT OR POULTRY.
 COOK THOROUGHLY. KEEP HOT FOODS HOT. REFRIGERATE LEFTOVERS IMMEDIATELY OR DISCARD.

NO:13 60*50
 LST 8030

Salmon Fillets 三文魚 연어
 Cured With Up To 35% Solution Of Water, Salt, Sodium Phosphate, Sodium Nitrite, Sodium Erythorbate.

TARE(LB): 0.10	000005	\$149.04
05-03-20 05-03-20	12.43 11.99	

PACKED ON SELL BY NET WT/LBS PRICE PER LB TOTAL(S) PRICE

VisionTechShop.com 1.201.679.7793
 100 TEMPLE AVE, HACKENSACK, NJ 07601

SAFE HANDLING INSTRUCTIONS
 THIS PRODUCT WAS PREPARED FROM INSPECTED AND PASSED MEAT AND/OR POULTRY. SOME FOOD PRODUCTS MAY CONTAIN BACTERIA THAT COULD CAUSE ILLNESS IF THE PRODUCT IS MISHANDLED OR COOKED IMPROPERLY. FOR YOUR PROTECTION, FOLLOW THESE SAFE HANDLING INSTRUCTIONS.
 KEEP REFRIGERATED OR FROZEN. THAW IN REFRIGERATOR OR MICROWAVE.
 KEEP RAW MEAT AND POULTRY SEPARATE FROM OTHER FOODS.
 WASH WORKING SURFACES (INCLUDING CUTTING BOARDS, UTENSILS, AND HANDS) AFTER TOUCHING RAW MEAT OR POULTRY.
 COOK THOROUGHLY. KEEP HOT FOODS HOT. REFRIGERATE LEFTOVERS IMMEDIATELY OR DISCARD.

NO:14 60*50
 LST 8030

Salmon Fillets三文魚 연어

TARE(LB): 0.10 000005
 05-03-20 05-03-20 12.43 11.99
 PACKED ON | SELL BY | NET WT./LBS. | PRICE PER LB. | TOTAL(S) PRICE

\$149.04

VisionTechShop.com 1.201.679.7793
 100 TEMPLE AVE, HACKENSACK, NJ 07601

SAFE HANDLING INSTRUCTIONS
 THIS PRODUCT WAS PREPARED FROM INSPECTED AND PASSED MEAT AND/OR POULTRY. SOME FOOD PRODUCTS MAY CONTAIN BACTERIA THAT COULD CAUSE ILLNESS IF THE PRODUCT IS MISHANDLED OR COOKED IMPROPERLY. FOR YOUR PROTECTION, FOLLOW THESE SAFE HANDLING INSTRUCTIONS.
 KEEP REFRIGERATED OR FROZEN. THAW IN REFRIGERATOR OR MICROWAVE.
 KEEP RAW MEAT AND POULTRY SEPARATE FROM OTHER FOODS.
 WASH WORKING SURFACES (INCLUDING CUTTING BOARDS), UTENSILS, AND HANDS AFTER TOUCHING RAW MEAT OR POULTRY.
 COOK THOROUGHLY. KEEP HOT FOODS HOT. REFRIGERATE LEFTOVERS IMMEDIATELY OR DISCARD.

NO:15 60*50
LST 8030

Pork Loin Fillet
 猪肉 돼지고기

Keep refrigerated. Cooking instructions: 1. Preheat oven to 375 degrees F. 2. Place pork loin fillet into a shallow roasting pan (line pan with foil for easy cleanup). 3. Roast 000001

PACKED ON
05-03-20
SELL BY
05-09-20

\$31.91
TOTAL PRICE

VisionTechShop.com 1.201.679.7793
 100 TEMPLE AVE, HACKENSACK, NJ 07601

NO:16 60*50

Pork Loin Fillet
 猪肉 돼지고기

Keep refrigerated. Cooking instructions: 1. Preheat oven to 375 degrees F. 2. Place pork loin fillet into a shallow roasting pan (line pan with foil for easy cleanup). 3. Roast

PACKED ON
05-03-20
SELL BY
05-09-20

\$31.91
TOTAL PRICE

VisionTechShop.com 1.201.679.7793
 100 TEMPLE AVE, HACKENSACK, NJ 07601

NO:17 60*50

Pork Loin Fillet
 猪肉 돼지고기

PACKED ON
05-03-20
SELL BY
05-09-20

\$31.91
TOTAL PRICE

VisionTechShop.com 1.201.679.7793
 100 TEMPLE AVE, HACKENSACK, NJ 07601

NO:18 60*50

Pork Loin Fillet
 猪肉 돼지고기

Keep refrigerated. Cooking instructions: 1. Preheat oven to 375 degrees F. 2. Place pork loin fillet into a shallow roasting pan (line pan with foil for easy cleanup). 3. Roast for 40 minutes, uncovered or to an internal temperature of 150 degrees F. 4. Let loin fillet stand for five minutes before slicing.

TARE(LB): 0.02 000001
 05-03-20 05-09-20 12.82
 PACKED ON | SELL BY | WT./LBS. | PRICE PER LB. | TOTAL(S) PRICE

\$242.04

VisionTechShop.com 1.201.679.7793
 100 TEMPLE AVE, HACKENSACK, NJ 07601

NO:19 60*60
LST 8020

Apples Honeycrisp 사과 사과

Cured With Up To 35% Solution Of Water, Salt, Sodium Phosphate, Sodium Nitrite, Sodium Erythorbate. Keep refrigerated. Cooking instructions: 1. Preheat oven to 375 degrees F. 2. Place pork loin fillet into a shallow roasting pan (line pan with foil for easy cleanup). 3. Roast for 40 minutes, uncovered or to an internal temperature of 150 degrees F. 4. Let loin fillet stand for five minutes before slicing.

TARE(LB): 0.07 000010
 05-03-20 05-03-20 11.62
 PACKED ON | SELL BY | WT./LBS. | PRICE PER LB. | TOTAL(S) PRICE

\$67.16

VisionTechShop.com 1.201.679.7793
 100 TEMPLE AVE, HACKENSACK, NJ 07601

NO:20 60*60
LST 8020


 0200010067165
Apples Honeycrisp 사과 苹果

Cured With Up To 35% Solution Of Water. Salt, Sodium Phosphate, Sodium Nitrite, Sodium Erythorbate. Keep refrigerated. Cooking instructions: 1. Preheat oven to 375 degrees F. 2. Place pork loin fillet into a shallow roasting pan (line pan with foil for easy cleanup). 3. Roast for 40 minutes, uncovered or to an internal temperature of 150 degrees F. 4. Let loin fillet stand for five minutes before slicing.

000010

\$67.16

PACKED ON	SELL BY	PRICE PER LB.	WT./LBS.
05-03-20	05-03-20	11.62	5.78

VisionTechShop.com 1.201.679.7793
 100 TEMPLE AVE, HACKENSACK, NJ 07601

NO:21 60*60

Pork Loin Fillet

Keep refrigerated. Cooking instructions: 1. Preheat oven to 375 degrees F. 2. Place pork loin fillet into a shallow roasting pan (line pan with foil for easy cleanup). 3. Roast for 40 minutes, uncovered or to an internal temperature of 150 degrees F. 4. Let loin fillet stand for five minutes before slicing.

PACKED ON	SELL BY	PRICE PER LB.	WT./LBS.
05-03-20	05-09-20	18.88	12.82


 0200001242045

\$242.04

VisionTechShop.com 1.201.679.7793
 100 TEMPLE AVE, HACKENSACK, NJ 07601

NO:22 60*60

Pork Loin Fillet

Keep refrigerated. Cooking instructions: 1. Preheat oven to 375 degrees F. 2. Place pork loin fillet into a shallow roasting pan (line pan with foil for easy cleanup). 3. Roast for 40 minutes, uncovered or to an internal temperature of 150 degrees F. 4. Let loin fillet stand for five minutes before slicing.

PACKED ON	SELL BY	PRICE PER LB.	WT./LBS.
05-03-20	05-09-20	18.88	12.82


 0200001242045

\$242.04

VisionTechShop.com 1.201.679.7793
 100 TEMPLE AVE, HACKENSACK, NJ 07601

NO:23 60*55

Pork Loin Fillet
猪肉 돼지고기

Keep refrigerated. Cooking instructions: 1. Preheat oven to 375 degrees F. 2. Place pork loin fillet into a shallow

SELL BY	PRICE PER LB.	TOTAL(S) PRICE
05-09-20	18.88	\$242.04
PACKED ON	WT./LBS.	
05-03-20	12.82	

VisionTechShop.com 1.201.679.7793
 100 TEMPLE AVE, HACKENSACK, NJ 07601

NO:24 56*37

Pork Loin Fillet
猪肉 돼지고기

Keep refrigerated. Cooking instructions: 1. Preheat oven to 375 degrees F. 2. Place pork loin fillet into a shallow roasting pan (line pan with foil for easy cleanup). 3. Roast for 40 minutes, uncovered or to an internal temperature of 150 degrees F. 4. Let loin fillet stand for five minutes

SELL BY	PRICE PER LB.	TOTAL(S) PRICE
05-09-20	18.88	\$242.04
PACKED ON	WT./LBS.	
05-03-20	12.82	

VisionTechShop.com 1.201.679.7793
 100 TEMPLE AVE, HACKENSACK, NJ 07601

NO:25 56*37

Pork Loin Fillet

Keep refrigerated. Cooking instructions: 1. Preheat oven to

SELL BY	PRICE PER LB.	TOTAL(S) PRICE
05-09-20	18.88	\$242.04
PACKED ON	WT./LBS.	
05-03-20	12.82	

VisionTechShop.com 1.201.679.7793
 100 TEMPLE AVE, HACKENSACK, NJ 07601

NO:26 56*37

Pork Loin Fillet
 猪肉 돼지고기



0200001031915

1.69 18.88
 Weight (LB) Price \$/LB

PACKED ON:
 05-03-20
 SELL BY:
 05-09-20

\$31.91
 TOTAL PRICE

VisionTechShop.com 1.201.679.7793
 100 TEMPLE AVE, HACKENSACK, NJ 07601

NO:27 50*40

Pork Loin Fillet
 猪肉 돼지고기

Keep refrigerated. Cooking instructions: 1. Preheat oven to 375 degrees F. 2. Place pork loin fillet into a shallow roasting pan (line pan with foil for easy cleanup). 3. Roast



0200001031915

1.69 18.88
 Weight (LB) Price \$/LB

PACKED ON:
 05-03-20
 SELL BY:
 05-09-20

\$31.91
 TOTAL PRICE

VisionTechShop.com 1.201.679.7793
 100 TEMPLE AVE, HACKENSACK, NJ 07601

NO:28 50*40

Pork Loin Fillet



0200001031915

1.69 18.88
 Weight (LB) Price \$/LB

PACKED ON:
 05-03-20
 SELL BY:
 05-09-20

\$31.91
 TOTAL PRICE

VisionTechShop.com 1.201.679.7793
 100 TEMPLE AVE, HACKENSACK, NJ 07601

NO:29 50*40

Pork Loin Fillet
 猪肉 돼지고기

Keep refrigerated. Cooking instructions: 1. Preheat oven to 375 degrees F. 2. Place pork loin fillet into a shallow roasting pan (line pan with foil for easy cleanup). 3. Roast for 40 minutes, uncovered or to an internal temperature of 150 degrees F. 4. Let loin fillet stand for five minutes before slicing.



0200001242045

TARE (LB): 0.02

12.82 18.88
 WT./LBS. PRICE PER LB.

PACKED ON:
 05-03-20
 SELL BY:
 05-09-20

000001

\$242.04
 TOTAL(S) PRICE

VisionTechShop.com 1.201.679.7793
 100 TEMPLE AVE, HACKENSACK, NJ 07601

NO:30 50*55

Pork Loin Fillet

Keep refrigerated. Cooking instructions: 1. Preheat oven to 375 degrees F. 2. Place pork loin fillet into a shallow roasting pan (line pan with foil for easy cleanup). 3. Roast for 40 minutes, uncovered or to an internal temperature of 150 degrees F. 4. Let loin fillet stand for five minutes before slicing.



0200001242045

TARE (LB): 0.02

12.82 18.88
 WT./LBS. PRICE PER LB.

PACKED ON:
 05-03-20
 SELL BY:
 05-09-20

000001

\$242.04
 TOTAL(S) PRICE

VisionTechShop.com 1.201.679.7793
 100 TEMPLE AVE, HACKENSACK, NJ 07601

NO:31 50*55

Pork Loin Fillet
 猪肉 돼지고기

Keep refrigerated. Cooking instructions: 1. Preheat oven to 375 degrees F. 2. Place pork loin fillet into a shallow roasting pan (line pan with foil for easy cleanup). 3. Roast for 40 minutes, uncovered or to an internal temperature of 150 degrees F. 4. Let loin fillet stand for five minutes before slicing.

PACKED ON	SELL BY	PRICE PER LB.	WT./LBS.
05-03-20	05-09-20	18.88	12.82



0200001242045

\$242.04
 TOTAL(S) PRICE

VisionTechShop.com 1.201.679.7793
 100 TEMPLE AVE, HACKENSACK, NJ 07601

NO:32 60*55

California Roll 加州卷 김밥			
TARE (LB): 1.23	PACKED ON 05-03-20	SELL BY 05-10-20	WT./LBS. 10.43
	000004	8.79	\$91.68
0200004091688	PRICE PER LB.	TOTAL PRICE	
VisionTechShop.com 1.201.679.7793 100 TEMPLE AVE, HACKENSACK, NJ 07601			
SAFE HANDLING INSTRUCTIONS			
THIS PRODUCT WAS PREPARED FROM INSPECTED AND PASSED MEAT AND/OR POULTRY. SOME FOOD PRODUCTS MAY CONTAIN BACTERIA THAT COULD CAUSE ILLNESS IF THE PRODUCT IS MISHANDLED OR COOKED IMPROPERLY. FOR YOUR PROTECTION, FOLLOW THESE SAFE HANDLING INSTRUCTIONS.			
	KEEP REFRIGERATED OR FROZEN. THAW IN REFRIGERATOR OR MICROWAVE.		COOK THOROUGHLY.
	KEEP RAW MEAT AND POULTRY SEPARATE FROM OTHER FOODS.		WASH WORKING SURFACES INCLUDING CUTTING BOARDS, UTENSILS, AND HANDS AFTER TOUCHING RAW MEAT OR POULTRY.
	KEEP RAW MEAT AND POULTRY SEPARATE FROM OTHER FOODS.		KEEP HOT FOODS HOT. REFRIGERATE LEFTOVERS IMMEDIATELY OR DISCARD.

NO:33 60*60
LST 8040

Salmon Fillets 三文魚 연어			
Cured With Up To 35% Solution Of Water, Salt, Sodium Phosphate, Sodium Nitrite, Sodium Erythorbate.			
TARE (LB): 0.10	PACKED ON 05-03-20	SELL BY 05-03-20	WT./LBS. 11.57
	000005	11.99	\$138.72
0200005138726	PRICE PER LB.	TOTAL PRICE	
VisionTechShop.com 1.201.679.7793 100 TEMPLE AVE, HACKENSACK, NJ 07601			
SAFE HANDLING INSTRUCTIONS			
THIS PRODUCT WAS PREPARED FROM INSPECTED AND PASSED MEAT AND/OR POULTRY. SOME FOOD PRODUCTS MAY CONTAIN BACTERIA THAT COULD CAUSE ILLNESS IF THE PRODUCT IS MISHANDLED OR COOKED IMPROPERLY. FOR YOUR PROTECTION, FOLLOW THESE SAFE HANDLING INSTRUCTIONS.			
	KEEP REFRIGERATED OR FROZEN. THAW IN REFRIGERATOR OR MICROWAVE.		COOK THOROUGHLY.
	KEEP RAW MEAT AND POULTRY SEPARATE FROM OTHER FOODS.		WASH WORKING SURFACES INCLUDING CUTTING BOARDS, UTENSILS, AND HANDS AFTER TOUCHING RAW MEAT OR POULTRY.
	KEEP RAW MEAT AND POULTRY SEPARATE FROM OTHER FOODS.		KEEP HOT FOODS HOT. REFRIGERATE LEFTOVERS IMMEDIATELY OR DISCARD.

NO:34 60*60
LST 8040

Pork Loin Fillet 猪肉 돼지고기			
TARE (LB): 0.04	PACKED ON 05-04-20	SELL BY 05-04-20	WT./LBS. 2.81
	000009	8.88	\$24.95
0200009024957	PRICE PER LB.	TOTAL PRICE	
VisionTechShop.com 1.201.679.7793 100 TEMPLE AVE, HACKENSACK, NJ 07601			
SAFE HANDLING INSTRUCTIONS			
THIS PRODUCT WAS PREPARED FROM INSPECTED AND PASSED MEAT AND/OR POULTRY. SOME FOOD PRODUCTS MAY CONTAIN BACTERIA THAT COULD CAUSE ILLNESS IF THE PRODUCT IS MISHANDLED OR COOKED IMPROPERLY. FOR YOUR PROTECTION, FOLLOW THESE SAFE HANDLING INSTRUCTIONS.			
	KEEP REFRIGERATED OR FROZEN. THAW IN REFRIGERATOR OR MICROWAVE.		COOK THOROUGHLY.
	KEEP RAW MEAT AND POULTRY SEPARATE FROM OTHER FOODS.		WASH WORKING SURFACES INCLUDING CUTTING BOARDS, UTENSILS, AND HANDS AFTER TOUCHING RAW MEAT OR POULTRY.
	KEEP RAW MEAT AND POULTRY SEPARATE FROM OTHER FOODS.		KEEP HOT FOODS HOT. REFRIGERATE LEFTOVERS IMMEDIATELY OR DISCARD.

NO:35 60*60
LST 8040

Salmon Fillets 三文魚 연어			
TARE (LB): 0.10	PACKED ON 05-03-20	SELL BY 05-03-20	WT./LBS. 11.99
	000005	0.74	\$8.87
0200005008876	PRICE PER LB.	TOTAL PRICE	
VisionTechShop.com 1.201.679.7793 100 TEMPLE AVE, HACKENSACK, NJ 07601			

NO:36 60*30
LST 8000

Salmon Fillets 三文魚 연어			
TARE (LB): 0.10	PACKED ON 05-04-20	SELL BY 05-04-20	WT./LBS. 2.78
	000005	11.99	\$33.33
0200005033335	PRICE PER LB.	TOTAL PRICE	
VisionTechShop.com 1.201.679.7793 100 TEMPLE AVE, HACKENSACK, NJ 07601			
SAFE HANDLING INSTRUCTIONS			
THIS PRODUCT WAS PREPARED FROM INSPECTED AND PASSED MEAT AND/OR POULTRY. SOME FOOD PRODUCTS MAY CONTAIN BACTERIA THAT COULD CAUSE ILLNESS IF THE PRODUCT IS MISHANDLED OR COOKED IMPROPERLY. FOR YOUR PROTECTION, FOLLOW THESE SAFE HANDLING INSTRUCTIONS.			
	KEEP REFRIGERATED OR FROZEN. THAW IN REFRIGERATOR OR MICROWAVE.		COOK THOROUGHLY.
	KEEP RAW MEAT AND POULTRY SEPARATE FROM OTHER FOODS.		WASH WORKING SURFACES INCLUDING CUTTING BOARDS, UTENSILS, AND HANDS AFTER TOUCHING RAW MEAT OR POULTRY.
	KEEP RAW MEAT AND POULTRY SEPARATE FROM OTHER FOODS.		KEEP HOT FOODS HOT. REFRIGERATE LEFTOVERS IMMEDIATELY OR DISCARD.

NO:37 60*50
LST 8030

Salmon Fillets 三文魚 연어			
TARE (LB): 0.10	PACKED ON 05-03-20	SELL BY 05-03-20	Weight (LB): 2.73
	000005	11.99	\$32.73
0200005032734	PRICE /LB.	TOTAL PRICE (\$)	
VisionTechShop.com 1.201.679.7793 100 TEMPLE AVE, HACKENSACK, NJ 07601			

NO:38 60*30
BLANK

Salmon Fillets 三文魚 연어
 Cured With Up To 35% Solution Of Water, Salt, Sodium Phosphate, Sodium Nitrite, Sodium Erythorbate.
 PACKED ON 05-03-20 WT.(LB): 0.75 PRICE \$/LB 11.99 TOTAL PRICE \$8.99
 TARE(LB): 0.04
 05-03-20 TARE(LB): 0.10 000005
 VisionTechShop.com 1.201.679.7793
 100 TEMPLE AVE, HACKENSACK, NJ 07601

NO:39 60*30
 BLANK

Pork Loin Fillet 猪肉 돼지고기
 Cured With Up To 35% Solution Of Water, Salt, Sodium Phosphate, Sodium Nitrite, Sodium Erythorbate. Keep refrigerated. Cooking instructions: 1. Preheat oven to 375 TARE(LB): 0.04
 PACKED ON: 05-03-20
 0.78 8.88 \$6.93
 0200009006939 Weight (LB) Price \$/LB TOTAL PRICE
 VisionTechShop.com 1.201.679.7793
 100 TEMPLE AVE, HACKENSACK, NJ 07601

NO:40 60*40
 BLANK

Pork Loin Fillet 猪肉 돼지고기
 Keep refrigerated. Cooking instructions: 1. Preheat oven to 375 degrees F. 2. Place pork loin fillet into a shallow roasting pan (line pan with foil for easy cleanup). 3. Roast TARE(LB): 0.04
 PACKED ON: 05-15-20 09:26 000009
 1.22 8.88 \$10.83
 0200009010837 Weight (LB) Price \$/LB TOTAL PRICE
 VisionTechShop.com 1.201.679.7793
 100 TEMPLE AVE, HACKENSACK, NJ 07601

NO:41 60*40
 BLANK

Pork Loin Fillet 猪肉 돼지고기
 Keep refrigerated. Cooking instructions: 1. Preheat oven to 375 degrees F. 2. Place pork loin fillet into a shallow roasting pan (line pan with foil for easy cleanup). 3. Roast for 40 minutes, uncovered or to an internal temperature of 150 degrees F. 4. Let loin fillet stand for five minutes before slicing. Keep refrigerated. Cooking instructions: 1. Preheat oven to 375 degrees F. 2. Place pork loin fillet into a shallow roasting pan (line pan with foil for easy cleanup). 3. Roast for 40 minutes, uncovered or to an internal temperature of 150 degrees F. 4. Let loin fillet TARE(LB): 0.02
 PACKED ON: 05-04-20 000001
 2.86 18.88 \$54.00
 0200001054006 Weight (LB) Price \$/LB TOTAL PRICE
 VisionTechShop.com 1.201.679.7793
 100 TEMPLE AVE, HACKENSACK, NJ 07601

NO:42 60*60
 BLANK

Pork Loin Fillet 猪肉 돼지고기
 Keep refrigerated. Cooking instructions: 1. Preheat oven to 375 degrees F. 2. Place pork loin fillet into a shallow roasting pan (line pan with foil for easy cleanup). 3. Roast for 40 minutes, uncovered or to an internal temperature of 150 degrees F. 4. Let loin fillet stand for five minutes before slicing. Keep refrigerated. Cooking instructions: 1. Preheat oven to 375 degrees F. 2. Place pork loin fillet into a shallow roasting pan (line pan with foil for easy cleanup). 3. Roast for 40 minutes, uncovered or to an internal temperature of 150 degrees F. 4. Let loin fillet TARE(LB): 0.04
 PACKED ON: 05-04-20 000009
 2.84 8.88 \$25.22
 0200009025220 Weight (LB) Price \$/LB TOTAL PRICE
 VisionTechShop.com 1.201.679.7793
 100 TEMPLE AVE, HACKENSACK, NJ 07601

NO:43 60*60
 BLANK

Pork Loin Fillet 猪肉 돼지고기
 Keep refrigerated. Cooking instructions: 1. Preheat oven to 375 degrees F. 2. Place pork loin fillet into a shallow roasting pan (line pan with foil for easy cleanup). 3. Roast TARE(LB): 0.02
 PACKED ON: 05-03-20 000001
 2.90 18.88 \$54.75
 0200001054754 Weight (LB) Price \$/LB TOTAL PRICE
SAFE HANDLING INSTRUCTIONS
 THIS PRODUCT WAS PREPARED FROM RESPECTED AND PASSED MEAT AND OR POULTRY. SOME FOOD PRODUCTS MAY CONTAIN BACTERIA THAT COULD CAUSE ILLNESS IF THE PRODUCTS IS MISHANDLED OR COOKED IMPROPERLY. FOR YOUR PROTECTION, FOLLOW THESE SAFE HANDLING INSTRUCTIONS:
 - KEEP REFRIGERATED OR FROZEN TILL IN REFRIGERATOR OR MICROWAVE
 - KEEP FROM MEAT AND POULTRY REMAINS FROM COOK THEREAFTER OTHER FOODS
 - WASH WORKING SURFACES KEEP HOT FOODS HOT - INCLUDING CUTTING BOARDS, UTENSILS AND PLASTIC
 - ATE LEFTOVERS HANDS AFTER TOUCHING RAW MEAT OR POULTRY IMMEDIATELY WASH HANDS
 - IF DISCARD
 VisionTechShop.com 1.201.679.7793
 100 TEMPLE AVE, HACKENSACK, NJ 07601

NO:44 60*60
 BLANK

Pork Loin Fillet 猪肉 돼지고기

Cured With Up To 35% Solution Of Water, Salt, Sodium Phosphate, Sodium Nitrite, Sodium Erythrate. Keep refrigerated. Cooking instructions: 1. Preheat oven to 375

TARE (LB): 0.04 SELL BY: 05-03-20 000009
 PACKED ON: 05-03-20

0200009025664 2.89 8.88 **\$25.66**
 Weight (LB) Price \$/LB TOTAL PRICE

SAFE HANDLING INSTRUCTIONS
 THIS PRODUCT WAS PREPARED FROM SELECTED AND INSPECTED MEAT AND/OR POULTRY. SOME FOOD PRODUCTS MAY CONTAIN BACTERIA THAT COULD CAUSE ILLNESS IF THE PRODUCTS IS MISHANDLED OR COOKED IMPROPERLY. FOR YOUR PROTECTION, FOLLOW THESE SAFE HANDLING INSTRUCTIONS:

KEEP REFRIGERATED OR FROZEN TILL IN REFRIGERATOR OR MICROWAVE
 EAT IT EARLY AND USE IT SOON AFTER COOKING THOROUGHLY OTHER
 COOK, WASH WORKING SURFACES KEEP HOT FOODS HOT (INCLUDING
 CUTTING BOARDS, UTENSILS AND REFRIGERATE ALL LEFTOVERS HANDS AFTER
 TOUCHING RAW MEAT OR POULTRY. IMMEDIATELY DISCARD IF DISCARDED

VisionTechShop.com 1.201.679.7793
 100 TEMPLE AVE, HACKENSACK, NJ 07601

NO:45 60*60
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II. Barcode format selection

User sets SP140 to "Barcode Encoding Format"

0: EAN8/13; 1: EAN128; 2: CODE128; 3: UPCA; 4: UPCE

1. If EAN128 or CODE128 is selected, the barcode length must be an even number;
2. If EAN8/13 is selected, EAN8 encoding is used when the barcode length is 8; and EAN13 encoding is used when the barcode length is 13.
3. If UPCA is selected, the barcode length must be 12 digits;
4. If UPCE is selected, the barcode length must be 8 digits.

If the above conditions are not met, the barcode will not be printed.

9. Printer Error messages

Error code	Error message	Description
E012	Opened	The print head is turned on.
E013	NoPaPER	The print head is out of paper.
E014	MovLabl	The label paper is not removed.
E016	Hot	The print head is too hot.
E017	Busy	The printer is busy.
E018	PmtErr	Printer communication error.
E024	NoDetct	No tag parameters were detected.
E025	Full	The printer buffer is full.

10. System Error messages

Error code	Error message	Description
E000	db Err	The system database operation failed.
E001	No SEnsor	No sensor signal.
E019	No ForMat	No label format.
E020	in Err	The product PLUNO is not entered.
E021	no PLu	The product does not exist.
E023	quota iSn't EnouGh	The weight of the traceability code is insufficient.
E026	indEx not Find	The serial number of the traceability code does not exist.
E027	notSaLE	Commodities are prohibited from sale.
E028	buSY	The system is busy.
E031	diScaMt error	The discount amount is wrong.
E032	diScrat Error	The discount rate is wrong.
E033	PAMT Zero	The payment amount is 0.
E034	ChAge Error	The change amount is wrong.
E035	ChAge InVald	The change amount is unreasonable.
E036	Pay InVald	The payment amount is unreasonable.
E042	PAY Error	Consumption card (similar to Ma Dasao card) payment failed.
E043	noUSb	No USB storage device found.
E044	noFILE	The upgrade package file is not found in the USB storage device.
E045	Low Battery	Low battery warning.
E046		The citizen card reading operation failed.
E047	cant diScaMt	Discounts are prohibited (for products that have already been discounted, discounted, promoted, or "discounted discounts" in the product attributes, this error will be reported if a single discount is made).
E048	cant diScrat	Prohibition of discounts (for products that have already been discounted, discounted, promoted, or "prohibited discounts" in the product attributes, this error will be reported if a single discount is made).
E049	aMt oVEr	Label amount overflow (label mode only).
E051	UniPaY ErrXX	UnionPay payment error, "XX" is the actual error code.
E053	Key Dupl	Duplicate records.
E054	OF	Overweight.
E055	UF	Underweight.

E056	ZERO Error	Zero error.
E057		Please press the [Clear] key first.
E058	Price Error	The price cannot be modified (the unit price is not open, the R3 light is not on, or the limit price is exceeded).
E059		Undefined commodity key.
E060		The product PLUNO is not entered.
E061		Wrong password.
E062		The amount is 0 error.
E063		The weight is too small.
E064		The number must not exceed 99.
E065		The product cannot be called in non-weighing mode.

SHANGHAI DIGITAL BALANCE ELECTRONIC CO., LTD.

Add: No. 788 Songxiu Road, Qingpu Industrial Park, Shanghai 201703 P.R. China

Tel: 0086-21-59757333

Fax: 0086-21-69758587

Http: www.dbscale.com.cn

0086-21-59757333