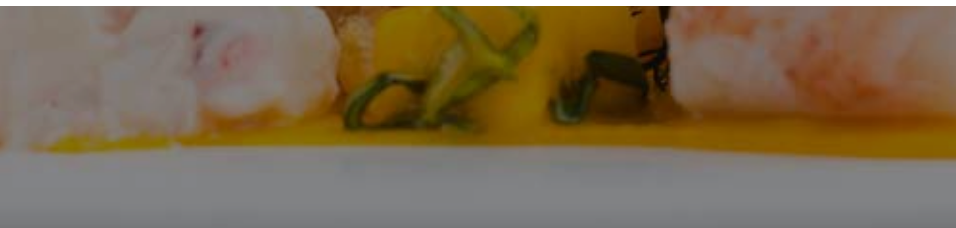


# SOUSVIDETOOLS

## FRESCO 400 VACUUM PACKING MACHINE



USER GUIDE



# IMPORTANT - READ BEFORE USE

**Please read this user manual carefully before using the appliance.**

**Keep these instructions with the appliance.**



## SAFETY REGULATIONS

- This appliance is intended for commercial use only and must not be used for household use.
- The appliance must only be used for the purpose for which it was intended and designed. The manufacturer is not liable for any damage caused by incorrect operation and improper use.
- Keep the appliance and electrical plug away from water and any other liquids. In the event that the appliance should fall into water, immediately remove plug from the socket and do not use until the appliance has been checked by a certified technician. Failure to follow these instructions could cause a risk to lives.
- Never attempt to open the casing of the appliance yourself.
- Do not insert any objects in the casing of the appliance.
- Do not touch the plug with wet or damp hands.
- Danger of electric shock! Do not attempt to repair the appliance yourself. In case of malfunctions, repairs are to be conducted by qualified personnel only.
- Never use a damaged appliance! Disconnect the appliance from the electrical outlet and contact the retailer if it is damaged.
- Warning! Do not immerse the electrical parts of the appliance in water or other liquids. Never hold the appliance under running water.
- Regularly check the power plug and cord for any damage. If the power plug or power cord is damaged, it must be replaced by a service agent or similarly qualified persons in order to avoid danger or injury.
- Make sure the cord does not come in contact with sharp or hot objects and keep it away from open fire. To pull the plug out of the socket, always pull on the plug and not on the cord.
- Ensure that the cord (or extension cord) is positioned so that it will not cause a trip hazard.
- Always keep an eye on the appliance when in use.
- Warning! As long as the plug is in the socket the appliance is connected to the power source.
- Turn off the appliance before pulling the plug out of the socket.
- Never carry the appliance by the cord.
- Do not use any extra devices that are not supplied along with the appliance.
- Only connect the appliance to an electrical outlet with the voltage and frequency mentioned on the appliance label.

# SAFETY REGULATIONS

- Connect the power plug to an easily accessible electrical outlet so that in case of emergency the appliance can be unplugged immediately. To completely switch off the appliance pull the power plug out of the electrical outlet.
- Always turn the appliance off before disconnecting the plug.
- Never use accessories other than those recommended by the manufacturer. Failure to do so could pose a safety risk to the user and could damage the appliance. Only use original parts and accessories.
- This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge.
- This appliance must not be used by children under any circumstances.
- Keep the appliance and its cord out of reach of children.
- Always disconnect the appliance from the mains if it is left unattended or is not in use, and before assembly, disassembly or cleaning.
- Never leave the appliance unattended during use.

# SPECIAL SAFETY REGULATIONS

- This appliance is only intended for vacuuming and sealing plastic bags with food inside commercially. Any other use may lead to damage of the appliance or personal injury.
- Use the appliance only as described in this manual.
- **Important:** Make sure that the pump oil is between MIN and MAX marking.
- Use the supplied pump oil only. The pump oil level should be checked regularly by a qualified service technician. Do not use old pump oil.
- **Danger of burns. Never touch the sealing bar.** It is very hot even after use. There is a danger of burns. Wait until the appliance has cooled down. Also, do not touch the appliance while in use.
- The appliance must be cleaned and food residues must be removed regularly. If the appliance is not maintained in a clean condition, this will lead to a detrimental effect on the service life of the appliance and can result in a dangerous condition during use.
- Do not place the appliance on a heating object (gasoline, electric, charcoal cooker, etc.) Keep the appliance away from any hot surfaces and open flames. Always operate the appliance on a level, stable, clean, heat-resistant and dry surface.
- Do not use the appliance near explosive or flammable materials, credit cards, magnetic discs or radios.
- This appliance is not intended to be operated by means of an external timer or separate remote-control system.
- **Important:** Keep all ventilation openings in the appliance clear of obstruction. Allow at least 10 cm spacing around the appliance for ventilation purpose during use.
- **Important:** This appliance is suitable for sealing food in both solid state such as biscuits, chips & liquid state such as juice, soup, etc.
- **Danger of crushing hands.** Be careful when closing the lid.
- Special care should be taken when moving or transporting the machine due to heavy weight. With at least 2 people or using a trolley for assistance. Move the machine slowly, carefully and never be inclined over 45°.

# GROUNDING INSTALLATION

This appliance is classified as protection class I appliance and must be connected to a protective ground. Grounding reduces the risk of electric shock by providing an escape wire for the electric current. This appliance is equipped with a cord having a grounding wire with a grounding plug. The plug must be plugged into an outlet that is properly installed and grounded.

## THE FRESCO 400



### FRESCO 400 PRODUCT FUNCTIONS

- |                     |                               |
|---------------------|-------------------------------|
| 1 Lid               | 7 Control panel               |
| 2 Clamp lock        | 8 Sealing bar                 |
| 3 Ventilation holes | 9 Clamp for fixing vacuum bag |
| 4 Oil fill in port  | 10 Chamber                    |
| 5 Oil level display | 11 Main ON / OFF knob         |
| 6 Drain oil port    |                               |

# CONTROL PANEL



## A. STOP button

Press this button to stop the machine.

## C. Settings button

Press the SETTINGS button to choose between Vacuum, Gas, Sealing or Cooling

## C. TIME ADJUST button ( ^ Increase / v Decrease)

Press these buttons to adjust the time for each process.

## D. Digital display

- 1 It shows the remaining time of the 3 processes.
- 2 When the vacuum and sealing process is finished and the lid (1) is still closed. "CLO" will be displayed.

## E. Light indicator

- 1 With the lid (1) open, the indicator will light up blue, press the ^ or v to adjust the time of the corresponding process.
- 2 During each of the process, the corresponding light indicator is ON to show which part of the process is active.

## F. Vacuum gauge

It shows the pressure level inside the vacuum chamber.

# ACCESSORIES

1 Wrench (1x)

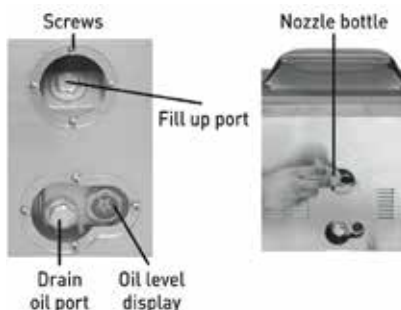
2 Screw driver (1x)

3 Empty bottle with nozzle (1x)

4 A bottle of pump oil (Volume: 300ml) (1x)

Note: Vacuum bag is not included.

## VACUUM PUMP OIL



Add oil to the pump if the following situations occur. Important! Make sure the pump oil is above MIN marking and check regularly.

- 1 Before first use, the pump needs to be filled with oil (Supplied).
- 2 When the oil level is below the MIN marking.
- 3 When the performance of the machine deteriorates.
- 4 Drain out and re-fill the pump with oil every six months.

### A) Adding oil procedures

- Use the screw driver (supplied) to loosen the screws (8) of the rear cover (6), remove the cover to expose the pump.
- Twist off the screw cap anti-clockwise using a tool (not included).
- Add pump oil using the oil bottle (supplied) until the oil level is above the MIN marking.
- Tighten the screw cap clockwise using a tool (not included).
- Reinstalling the glass cover (6) by fixing the screws (8) using a screw driver (supplied).

### B) Draining procedures

- Take a collection container and place it beneath the oil draining port which is covered by the hex cap screw.
- Loosen the hex cap screw anti-clockwise by using the wrench (supplied).
- After all the oil is drained, screw the cap back on clockwise and tighten it.
- Reinstalling the lower glass cover (6) by fixing the screws using a screw driver (supplied).

### Important

- Please dispose of the drained pump oil according to the environmental regulations.
- After re-filling pump oil, please place the machine in a horizontal position. Do not tip the machine over.

# PREPARATIONS BEFORE USE

- Remove all protective packaging and wrapping. Check to make sure the appliance is undamaged and the completeness of the accessories. In case of incomplete delivery and damages. Do not use the machine and contact supplier (See Warranty).
  - Clean the appliance before use (See Cleaning and Maintenance).
  - Make sure the appliance is completely dry.
  - Place the appliance on a horizontal, stable and heat resistant surface that is safe from water splashes.
  - Ensure that there is sufficient ventilation. Keep a minimum distance of 10 cm around the appliance.
- Note: Add pump oil (supplied) between the MAX and MIN level for the first use.

## OPERATION

- Select the proper size of vacuum bag. (Bag width of 400mm). Allow a minimum of 3 ~ 4 cm of extra spacing at the top to ensure well sealing.
- With the lid (1) kept open, insert the power cord to the socket at the rear of the machine and the power plug to a suitable electrical power outlet.
- Then, turn the ON / OFF switch clockwise to the "ON " position. "ON " will be shown on the digital display (D).
- Next, press SET button (A) to select the VACUUM TIME, SEALING and COOLING process for setting.
- Then, press increase / decrease button (B) to adjust the time of each process.

See below for the setting range of different operations:

- 1 Vacuum Time: 5 ~ 90 seconds (With 5 seconds interval)
  - 2 Seal Time: Set up to 6 seconds (With 0,5 second interval, descending)
  - 3 Cooling Time: Set up to 10 seconds
- Put the food in a vacuum bag. Then, put the whole bag under the fixing clamp (9) inside the chamber (10) of the machine.
  - Please make sure that the opening of the vacuum bag is entirely and properly under the seal bar (8) for sealing. And the whole vacuum bag is locked properly by the fixing clamp (10) inside the chamber (9).
  - Close the lid (1) and put up the lid lock (2). The machine will start vacuum-and-seal process automatically
  - After that, VACUUM TIME indicator (G) will blink in blue and the machine will start countdown to show the remaining time on the display (D).
  - Similarly, SEALING & COOLING indicator (G) will blink in blue and the machine will start the countdown. Remaining time of sealing and cooling process will be shown on the display (D).
  - Now, air inside the vacuum bag and chamber is sucked out (9).
  - A beep will sound when the sealing process is finished.
  - "CLO" will be displayed on the display (D) for 15 seconds. After that "ON " will be shown on the digital display (D).
  - Put down the lid lock (2) to open the lid (1) and take away the packaged food.

### Note:

- When the machine is under "vacuum" process, you can press "STOP" button (C) to switch to "sealing" process instantly.
- When the display shows "CLO", the machine is in idle mode. In this mode, no matter which button you press, the machine will not work. Just put down the clamp lock (2) and open the lid (1). Then, the machine can return to normal operation.
- After the process, check the completeness of the sealing. If the seal is not correct, adjust the vacuum and sealing time.

# FOOD STORAGE & SAFETY

This vacuum chamber packaging machine uses the vacuum sealing method to pack food airtight. Vacuum packaging is an easy and efficient way of packaging a variety of food, because it can prevent spoilage and extend the shelf life of food. The lack of air in the bag hinders the growth of bacteria and molds. You can buy food in large quantities and vacuum pack them without the threat of food waste.

However, please keep in mind that not all kinds of food can benefit from vacuum packaging. Never use vacuum packaging to store garlic or fungi such as mushrooms. A dangerous chemical reaction will take place when air is removed, causing these foods to be dangerous if ingested. Vegetables should be washed and peeled before packaging to kill any enzymes that may cause deterioration when air is removed under vacuum packaging.

Food	Vacuum & freezer storage	Vacuum & fridge storage	Typical storage
Fresh beef & veal	1 - 2 years	3 - 4 weeks	1 - 2 weeks
Fresh pork	1 - 2 years	3 - 4 weeks	1 week
Fresh fish	1 - 2 years	2 weeks	3 - 4 days
Fresh fruits	1 - 2 years	2 weeks	3 - 4 days

## Note:

- Above table is just for reference only and suggest to follow local hygienic and epidemiological regulations.
- Vacuum packaging can only slow down the process of food spoilage, but it cannot stop food spoilage. The food still need to be put in the freezer or fridge.

# CLEANING & MAINTENANCE

**Attention:** Always unplug the machine from the electrical power outlet and let it cool down completely before cleaning & storage.

## Cleaning

- Never immerse the machine in water or other liquids.
- Clean the cooled exterior surface with a slightly damp cloth or sponge with some mild soap solution.
- Never use abrasive sponges or detergents, steel wool or metallic utensils to clean the interior or exterior parts of the appliance.

## Pump oil

- Check the colour of the pump oil regularly. The oil should be clear and bright. If the oil becomes muddy and darken, it means that the oil contains impurities and need to be replaced.
- Check the oil level at least once a week through the window cover to make sure it is at least above the MIN level.
- Change the pump oil for at least every 6 months.

## Storage

- Before storage, always make sure the machine is disconnected from the electrical outlet and cooled down completely.
- Store the machine in a cool, clean and dry place and make sure the lid is closed and secured with the clamp.

# TROUBLESHOOTING

If the machine does not function properly, please check the below table for the solution. If you are still unable to solve the problem, please contact the supplier/service provider.

Error	Possible Cause	Troubleshooting
The machine doesn't switch on.	Power plug is not connected properly with the electrical power outlet.	Make sure the power plug is connected properly with the electrical power outlet.
The vacuum bag is not vacuum and/or sealed completely.	The opening of the vacuum bag was not entirely and properly placed under the sealing bar (8).	Pack the food in a new bag and place properly in the chamber so the entire opening can be sealed. Don't use bags that don't fit the sealing bar.
	The sealing bar (8) and the inside vacuum chamber (9) is not clean enough.	Wipe the surface of the sealing bar (8) and inside the vacuum chamber (10) to keep clean, dry and free of debris.
	There is some moisture, food particles or debris on the seal area of the vacuum bag.	Wipe the seal area of the vacuum bag to make sure it is dry and clean.
Vacuum bag loses vacuum after being sealed.	Inside the vacuum bag has food with sharp points to penetrate the bag and thus air enters into the vacuum bag.	Cut off the sharp points or cover it before packing.
	Some food can release gases also food can release gases due to food spoilage.	Blanch or frozen the food properly before packaging. Discard the food if in doubt.

Error Code	Possible Cause	Troubleshooting
E01	The lid (1) is not properly closed. Oil pump is defective. Machine internal system is defective.	The lid (1) is not properly closed. Contact the supplier. Contact the supplier.
LP	Machine lost electrical power supply suddenly during operation.	Check the electrical power supply.

# TECHNICAL SPECIFICATION

**Note:** Technical specification is subjected to change without prior notification.

Item no.	201442
Operating voltage and frequency	220-240V~ 50 / 60 Hz
Rated input power	1100W
Protection class	Class I
Max vacuum bag width	410 mm
Pump capacity	333.3 L/min
Pressure	-29.9" Hg / -1012 mbar ( $\pm 3\%$ ) directly at the pump -29.8" Hg / -1009 mbar ( $\pm 3\%$ ) in vacuum chamber
Width of sealing bar	2 x 3.5 mm
Dimension	505 x 567 x (H) 465 mm
Net weight approx.	60kg

## WARRANTY

Any defect affecting the functionality of the appliance which becomes apparent within one year after purchase will be repaired by free repair or replacement provided the appliance has been used and maintained in accordance with the instructions and has not been abused or misused in any way.

Your statutory rights are not affected. If the appliance is claimed under warranty, state where and when it was purchased and include proof of purchase (e.g. receipt).

In line with our policy of continuous product development we reserve the right to change the product, packaging and documentation specifications without notice.

## DISCARDING & ENVIRONMENT

At the end of the life of the appliance, please dispose of the appliance according to the regulations and guidelines applicable at the time.

Throw packing materials like plastic and boxes in the appropriate containers.



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