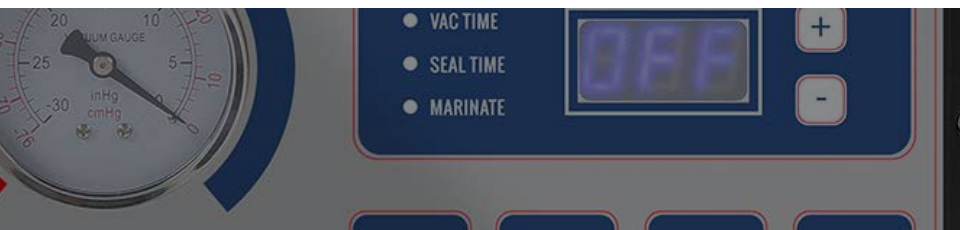


SOUSVIDETOOLS

FRESCO 300 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.
- Only connect the appliance to an electrical outlet with the voltage and frequency mentioned on the appliance label.

SAFETY REGULATIONS

- Do not use any extra devices that are not supplied along with the appliance.
- 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 at least over the OIL LEVEL.
- 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 300



FRESCO 300 PRODUCT FUNCTIONS

- | | |
|---------------------|--------------------------------|
| 1 Lid | 7 Pump oil level display |
| 2 Clamp lock | 8 Fixing screws for rear cover |
| 3 Ventilation holes | 9 Chamber |
| 4 Control panel | 10 Clamp for fixing vacuum bag |
| 5 Power cord socket | 11 Sealing bar |
| 6 Rear cover | |

CONTROL PANEL



A. ON/OFF button

Press this button to switch the machine on or off.

B. START button

The machine has an automatic start function which activates when the lid is closed. If this is not set use the START button (1).

C. SEAL button

Press the SEAL button to stop the vacuum process and start the sealing process.

D. SET button

With the lid (1) open, press the "SET" button to set the time of the 3 processes (VACUUM TIME, SEAL TIME and MARINATE).

E. Time adjust button (^ Increase / v Decrease)

Press these buttons to adjust the time for each process (VACUUM TIME, SEAL TIME and MARINATE).

F. Digital display

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

G. Light indicator (VACUUM TIME / SEAL TIME / MARINATE)

- 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.

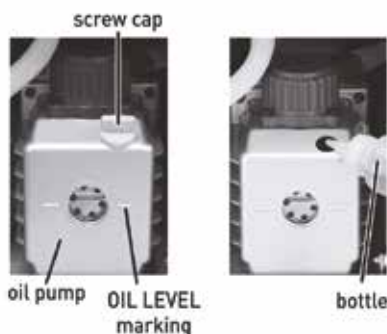
H. Vacuum gauge

It shows the pressure level inside the vacuum chamber.

ACCESSORIES

- | | |
|---------------------------------|---|
| 1 Wrench (1x) | 4 A bottle of pump oil (Volume: 230ml) (1x) |
| 2 Screw driver (1x) | Note: Vacuum bag is not included. |
| 3 Empty bottle with nozzle (1x) | |

VACUUM PUMP OIL



Add oil to the pump if the following situations occur Important! Make sure the pump oil is above OIL LEVEL 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 OIL LEVEL 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 OIL LEVEL marking.
- Tighten the screw cap clockwise using a tool (not included).
- Reinstalling the rear 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.



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.
- Add oil to the vacuum pump.

OPERATION

- Select the proper size of vacuum bag. (Bag width of 260mm for item 201428; 300mm for item 201435). Allow a minimum of 3 ~ 4 cm of extra spacing at the top to ensure well sealing.
- With the lid (1) kept open, insert a power plug to a suitable electrical power outlet "OFF" will be shown on the digital display (F). Press ON/OFF button (A) to enter into ready state.
- Next, press SET button (D) to select VACUUM TIME, SEAL TIME and MARINATE TIME, adjust the time of each process by using the increase/ decrease button (E).

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)
 - 3 Marinate Time: 9 ~ 99 minutes (One cycle last for 9 minutes, can be set up to 11 cycles)
- Put the food in a vacuum bag. Then, put the whole bag under the fixing clamp (10) inside the chamber (9) of the machine. Please make sure that the opening of the vacuum bag is entirely and properly under the seal bar (11) for sealing. And the whole vacuum bag is locked by the clamp (10) inside the chamber (9)

A) Vacuum and Seal process

- Close the lid (1) and put up the clamp lock (2). The machine will start vacuum-and-seal process automatically. If the machine does not work automatically, press "START" button (B) and the machine can start the operation.
- VACUUM TIME indicator (G) will light up in blue and the machine will start countdown
- The digital display (F) will show the remaining time of vacuum process. When the vacuum process finish, it will enter into the sealing process automatically.
- Similarly, SEAL TIME indicator (G) will light up and the digital display (F) will start the countdown. Remaining time of sealing process will be shown on the digital display (F).
- Now, air inside the vacuum bag and chamber is sucked out (9).
- A beep will sound 3 times when the sealing process is finished.
- "CLO" will be displayed (F).
- Put down the clamp lock (2) and take away the packaged food.

B) Vacuum and Marinate process

- Select marinate process first, then close the lid (1) and put up the clamp lock (2).
- The machine will start the vacuum-and-marinate process automatically.
- One cycle of marinate process is 9 minutes (1 minute for vacuum process + 8 minutes maintaining the vacuum).
- A beep will sound when the marinate process is finished.
- "CLO" will be displayed (F).
- Put down the clamp lock (2) and take away the packaged food.

Note:

- 1 When the machine is operating "vacuum" process, you can press "SEAL" button (C) to switch to "sealing" process instantly.
- 2 When the machine is operating, you can press the "ON / OFF" button (A) to stop the process at any time.
- 3 When the display shows "CLO" the machine is in idle mode and can't perform any tasks no matter which button is pressed. Open the lid (1) to get the machine out of this mode.
- 4 Check if the seal and vacuum is sufficient. If not, adjust the vacuum and/or seal time.

FOOD STORAGE & SAFETY

This vacuum chamber packaging machine uses the vacuum sealing method to airtight pack food. 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 through the display (7). The oil should be clear, bright and above the MIN level.
- If the pump oil becomes muddy and darkens, it means that the oil contains impurities and needs to be replaced.
- 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. The ON/OFF button is not pressed.	Make sure the power plug is connected properly with the electrical power outlet. Press ON/OFF button to start the machine if it cannot start automatically.
The vacuum bag is not vacuum and/or sealed completely.	Vacuum/ Seal time is not long enough. The opening of the vacuum bag was not entirely and properly placed under the sealing bar (11). The sealing bar (11) and the inside vacuum chamber (9) is not clean enough. There is some moisture, food particles or debris on the seal area of the vacuum bag.	Set longer Vacuum/Seal time. 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. Wipe the surface of the sealing bar (11) and inside the vacuum chamber (9) to keep clean, dry and free of debris. 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. Some food can release gases also food can release gases due to food spoilage.	Cut off the sharp points or cover it before packing. Blanch or frozen the food properly before packaging. Discard the food if in doubt.

Error Code	Possible Cause	Troubleshooting
E01	The lid is not properly closed. Oil pump is defective. Machine internal system is defective.	The lid is not properly closed. Contact the supplier. Contact the supplier.
E02	The lid is not properly closed. Machine internal system is defective.	The lid (1) is not properly closed. 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.	201428	201435
Operating voltage and frequency	220-240V~ 50 / 60 Hz	
Rated input power	1000W	950W
Protection class	Class I	
Max vacuum bag width	260 mm	300 mm
Pump capacity	133.3 L/min	
Pressure	-29.9" Hg / -1012 mbar (± 3%) directly at the pump -29.8" Hg / -1009 mbar (± 3%) in vacuum chamber	
Width of sealing bar	5mm	
Dimension	330 x 480 x (H) 356 mm	359 x 425 x (H) 356 mm
Net weight approx.	28kg approx.	27 kg

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.



sousvide tools.com

HEADQUARTERS

Central Barn, Claughton Business Park,
Hornby Road, Claughton, Lancaster, LA2 9JX

0800 678 5001

01524 770 060

enquiries@sousvidetools.com

www.sousvidetools.com