

FRESKO®

Innovative product, better life



Vacuum Sealer AutoMax V8

INSTRUCTION MANUAL

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Questions?

Contact customer service:

1-866-211-9344

or visit us online:

<https://freskoshop.com/>

Important safeguards








When using electrical appliances, basic safety precautions should always be followed to reduce the risk of fire, electric shock and personal injury, including the following:

1. READ ALL INSTRUCTIONS BEFORE USING THIS PRODUCT.

2. To reduce the risk of burns, do not touch the sealing press strip while using the appliance.
3. To prevent electric shock, do not place wires, plugs, or electrical appliances in water or other liquids.
4. This appliance should not be used by children or individuals with reduced physical, sensory, or mental capabilities.
5. Close supervision is required when using any appliance near children. Children should not play with the appliance.
6. Unplug the appliance from the outlet when not in use and before cleaning.
7. Do not use the appliance if the power cord or plug is damaged. Do not use the appliance if it is malfunctioning or damaged in any way. For more information, please contact consumer services.
8. Using an accessory that is not recommended by the appliance manufacturer for use with this appliance may result in fire, electric shock, or injury to persons.
9. Do not use in wet areas or outdoors. Do not use for commercial purposes.
10. Do not let cord hang over edge of table or counter, or touch hot surfaces.
11. Place cord where it cannot be tripped over, pulled on, cause user to become entangled with, especially by children, or cause the appliance to be overturned.
12. Do not place on or near wet surfaces, or heat sources such as a hot gas or electric burner, or heated oven. Always use appliance on a dry, stable, level surface.
13. Extreme caution must be used when sealing bags or moving an appliance containing hot liquids.
14. Use appliance only for its intended use.
15. Vacuum packaging is not a substitute for the heat process of canning. Perishables still need to be refrigerated or frozen.

16. When you are vacuum sealing items with sharp edges (dry spaghetti, silverware, etc.), protect bag from punctures by wrapping item in soft cushioning material, such as a paper towel.
17. Do not open the appliance Lid **(E)** during operations.
18. Do not immerse the vacuum sealer in water or other liquids when cleaning it.
19. To prevent wrinkles in the seal when vacuum sealing bulky items, gently stretch bag flat while inserting bag into Vacuum chamber**(J)** and continue to hold bag until vacuum pump starts.
20. This appliance has a polarized plug (one blade is wider than the other). For safety purposes, this plug is intended to fit in a polarized socket only one way. If the plug does not fit fully in the socket, reverse the plug. If it still does not fit, contact a qualified electrician. Do not attempt to defeat this safety feature.
21. For household use only! Do not immerse in water!
A household product provided with a power-supply cord that is less than 4-1/2 feet (1.4m) long shall be provided with instructions that include the following information:
 - a) A short power-supply cord (or detachable short power-supply cord) is provided to reduce the risks resulting from becoming entangled in or tripping over a longer cord.
 - b) Extension cords (or longer detachable power-supply cords) are available and can be used as long as they are used with care.
 - c)When an extension cord is used:
 - 1) The electrical rating marked on the detachable power-supply cord or extension cord should be no less than the electrical rating marked on the product.
 - 2) When the product is of the grounded type, the extension cord shall be a 3-wire grounding-type cord.
 - 3) The longer cord should be arranged in a way that it does not hang over the countertop or tabletop where it could be tripped over, caught, or pulled unintentionally, especially by children.

Package Contents

No.	Contents	Picture	Quantity
1	Vacuum Sealer		1
2	Roll Bag 11*20in[28*600 cm] (inside the machine)		1
3	Roll Bag 8*20in (20*600 cm)		1
4	Foam Gasket		1
5	Accessory Interface (inside the machine)		1
6	Accessory Hose (inside the machine)		1
7	User Manual		1

Tip:The complimentary vacuum bag is BPA-free.

Specifications






Model	AutoMax V8
Ratings	120V ~ 60Hz 140W
Product net weight	6.81lbs / 3.09KG
Dimensions	15.75*7.99*4.68 (Inch) / 400*203*119mm

Product Structure & Components



- A. Heating element
- B. Safety switch
- C. Bag mouth trigger block
- D. Accessory interface
- E. Lid
- F. Cutter rack
- G. Roll bag storage
- H. Accessory hose
- I. Safety switch contact
- J. Vacuum chamber
- K. Green baffle
- L. Red baffle
- M. Full Liquid Indicator
- N. Power Button
- O. Pulse Button
- P. Accessory Button
- Q. Accessory Port
- R. Function Indicator

Function Descriptions

Contents	Function
 POWER	1.Power up / Wake the machine. 2.Immediate stop for any function and turn into standby mode. (Power indicator light (green/blue). When the machine starts to work, the power indicator light will turn blue.)
 PULSE	Use manual control to regulate the vacuum process to prevent delicate items from being crushed.(For further information please see Pulse for Manual Vac section on pg. 7)
 Accessory	Press for use with accessory. Press  button to begin vacuum process automatically. If you wish to stop or cancel the vacuum sealing process, please press the  Power buttonn again.(For further information please see Accessory section on pg. 7)

After the machine is powered on, the correlation between the indicator light and the operational status is as outlined below:

Indicator	Indicator light	Function
R	Green light on	standby mood
	Blue light flashes	operating state
	Green light flashes	overheating protection
M	Red light flashes	Full liquid alarm*

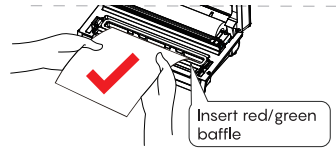
*When Full Liquid red light flashes, please clean the water from the Vacuum chamber and wipe it dry, the machine will return to standby mood.

Operating Instructions Notes:

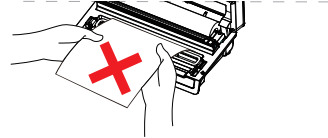
- Vacuum sealing is not a substitute for proper refrigeration or freezing of perishable items. Perishable items must still be refrigerated or frozen.
- Leave at least 51 mm (2 inches) of space between the food and the opening of the vacuum bag.
- When vacuum sealing food with liquid, please always keep the inside and outside of the vacuum bag's opening dry.
- Flatten the opening of the vacuum bag when inserting it into the device. This will prevent the vacuum bag from leaking.
- If you want to cancel the work in the middle, you can press "Power" button to stop.
- For better experience, we recommended to use FRESKO vacuum bags.
- After vacuuming and sealing moist foods, clean the Vacuum chamber(J) and dry the Heating element(A) and the Sealing Bar with a dry cloth.
- If you are sealing food with sharp edges, wrap them in a soft cushioning material(e.g., kitchen paper) to avoid leaking by puncturing the vacuum bag.
- Use insulated glass jars with a 1 cm space at the top when using the Accessory function.

How to Place the Vacuum Bag?

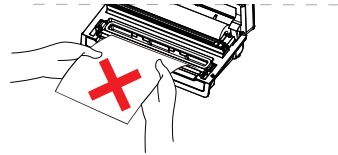
1. Insert the bag's opening under the Red baffle(L) or Green baffle(K).



2. Do not Place the bag's opening on top of the Red baffle(L) or Green baffle(K).

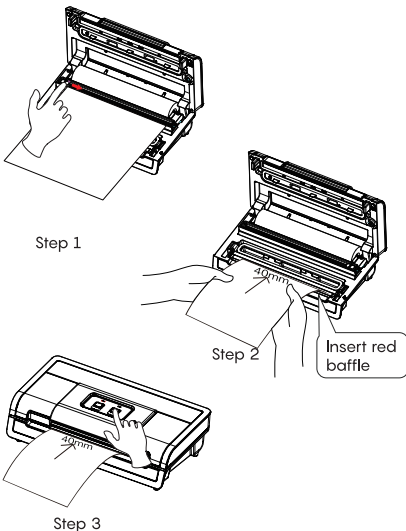


3. Do not Place the bag's opening in the middle of the Red baffle(L) and Green baffle(K).



How to use FRESKO vacuum roll bags

For better experience, we recommended to use FRESKO vacuum bags.



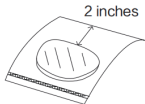
(1) Open the Lid(E) and Cutter rack(G). Take out the vacuum bag of required length. Then put down the Cutter rack(G) onto the vacuum bag firmly. Slide the cutter from left to right.

(2) Insert the vacuum bag opening under the Red baffle(L).

(3) Close the Lid(E), press the Power Button(N). The machine will seal automatically.

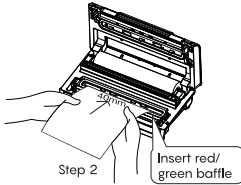
Automatic Vacuum & Seal

Automax V8 is an automatic vacuum sealer. Simply place the prepared vacuum bag in the machine and put down the Lid. the machine will automatically do the rest.



Step 1

(1) Place the food in the prepared bag. Please leave 2 inches of distance between the food and the bag opening.



(2))Open the Lid:

*insert the bag opening under the Green baffle, then put down the Lid.

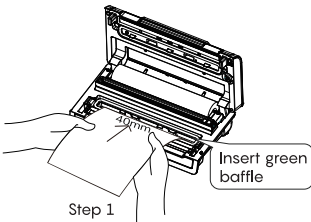
*If you only need the seal function, insert the bag under the Red baffle, then put down the Lid.



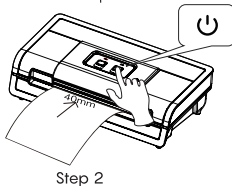
(3) Press the Power button, the machine will start vacuum sealing or sealing only automatically.

Pulse for Manual Vac

When vacuum sealing food with liquid, please always keep the inside and outside of the vacuum bag's opening dry.

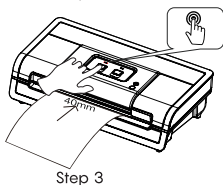


(1) Open the Lid(E), insert the bag opening under the Green baffle(K), then put down the Lid(E).



(2) Press Power Button(N) .

(3) Hold the Pulse Button(O) to start vacuuming and release to stop. Repeat until the required vacuum state is reached.



Note: Machine will automatically seal when button released.

External Vacuum

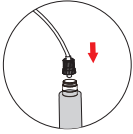
Red Wine



Step 1

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

(1) Insert the dedicated vacuum wine stopper into the red wine bottle.




Step 2

(2) Take out the Accessory hose(H),insert one end of the Accessory hose(H) into the machine's Accessory Port and the other end into the stopper. (If the container does not have an appropriate vacuum connection, The Accessory interface(D) may help)



Step 3

(3) Press the  button to complete the pumping process. The machine will start running automatically when the container enters a negative pressure state.

Note: If you want to stop or cancel the vacuum sealing process, please press the Power button again.

Vacuum tank, zipper bag operation



图 1

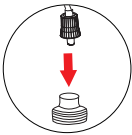


图 2

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


(2) Take out the Accessory hose(H),insert one end of the Accessory hose(H) into the machine's Accessory Port and the other end into the vacuum position of the container. (If the container does not have an appropriate vacuum connection, The Accessory interface(D) may help)

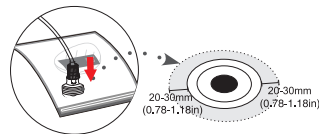


图 3



图 4

(3) Press the  button to complete the pumping process. The machine will start running automatically when the container enters a negative pressure state.



Vacuum zipper bags are compatible with vacuum tank operation!

Note: Always leave at least 20-30mm(0.78-1.18in) of space between contents and top of rim.

Troubleshooting:

Problem	Reason	Solution
Q1.Machine doesn't power up/Buttons don't function	1.The power plug isn't inserted properly.	Make sure the power plug is connected and inserted correctly.
	2.The machine is broken.	Return and Exchange.
Q2.Green light is on, no response when pressing Pulse Button.	No response when pressing Pulse Button.	The bag needs to be placed under the vacuum baffle to be used.
Q3.Green light is on, but machine doesn't work.	The safety switch is not triggered, resulting in no response from the machine.	1.Check if the safety switch and the Safety switch contact(I) are blocked or disconnected. If there are foreign objects or debris at the switch, please remove them. If the Safety switch contact(I) is disconnected, please make a return or exchange.
		2.Check if the Bag mouth trigger block(C) is broken. If it is broken, please make a return or exchange.
Q4.Green light is flashing. But the machine doesn't work.	The machine is in overheating protection mode.	Allow the machine to rest for 15 minutes, and it will return to normal standby mode.
Q5.Red light is flashing. liquid-full indicator is on.	The machine is giving a full-liquid alarm.	Clean the water from the Vacuum chamber(J) and wipe it dry, the machine will return to normal function.
Q6.No light is on of the control panel	The machine is in sleep mode.	Press the Power Button to exit the sleep mode.

Troubleshooting:

Problem	Reason	Solution
<p>Q7.The machine makes noise but doesn't vacuum or vacuums slowly.</p>	<p>1. Check if the upper and lower sealing gaskets are loose, worn out, deformed, or have debris.</p>	<p>Clean the debris from the sealing gasket, replace one side and place it back into the appliance. Then try again.</p>
		<p>If the sealing gasket is deformed, leave it aside for 24 hours to regain its shape then reinsert it into the appliance and try again.</p>
		<p>Replace a new sealing gasket if necessary.</p>
	<p>2.Check if the bag opening is placed into the correct Seal Baffle Vacuum chamber(J) Baffle.</p>	<p>When the opening of the vacuum bag is placed under the Red baffle(L). The appliance will only seal without vacuuming. When the vacuum bag opening is placed under the Green baffle(K). The appliance will seal and vacuum.</p>
	<p>3.The bag contains too much food, leaving insufficient space for the bag to insert into the Vacuum chamber(J)</p>	<p>1. Avoid overfilling the bag. 2. Make a larger bag if needed. Ensure at least a 2-inches space between the food and the opening of the bag</p>
	<p>4. Sharp edges of food(such as bones or shells) may have punctured the bag</p>	<p>Wrap the food with food paper and reseal with a new bag.</p>
<p>5. The sealed food may have generated gas due to fermentation, which may appear as air leakage</p>	<p>Vegetables need blanching before vacuum packaging. (Reference Manual Catalog FOOD PREPARATION AND REHEATING TIPS for storing vegetables).</p>	
<p>Q8.Sealing fails or sealing is difficult after vacuuming.</p>	<p>The liquid has flowing out of the vacuum bag.</p>	<p>When vacuum sealing food with liquid, please always keep the inside and outside of the vacuum bag's opening dry.</p>

Troubleshooting:

Problem	Reason	Solution
<p>Q8. Sealing fails or sealing is difficult after vacuuming.</p>	<p>The liquid has flowing out of the vacuum bag.</p>	<p>To vacuum sealing liquid foods (such as soup or stew), freezing them before packaging. This can improve the sealing effect.</p>
		<p>Placing the kitchen paper between the sealing position of the vacuum bag and the food will achieve a more effective vacuum seal. (Remove as much liquid as possible from the bag.)</p>
		<p>Here is a slight possibility that the machine may fail to detect the liquid, leading to an ineffective sealing. Wipe any liquids from the bag opening and repeat the sealing process.</p>
<p>Q9. Melting occurs when sealing the vacuum bag</p>	<p>1. The machine is working continuously, and the heating element is overheating which may melt the bags.</p>	<p>Open the Lid(E) and let the machine cool for at least 15 minutes.</p>
	<p>2. The insulation tape of the heating component is uneven and bulging.</p>	<p>Please wait for the machine to cool down and flatten the thermal insulation tape before using it again</p>
	<p>3. Improper bag is being used, which melting point is higher.</p>	<p>Please use FRESKO vacuum sealer bags, specifically designed for use with FRESKO vacuum sealers.</p>
<p>Q10. The machine doesn't start when the vacuum bag is inserted.</p>	<p>The bag is not placed in the center.</p>	<p>The machine sensor is centered and the bag needs to be centered in order to sense the bag and start the program.</p>
<p>Q11. The machine Lid(E) can't be opened.</p>	<p>The machine powers off during operation, resulting in the Lid(E) being unable to be opened.</p>	<p>Re-energize the machine and it will return to standby and the Lid(E) can be opened.</p>

Vacuum Sealing Guidelines

It's important to note:

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

Thawing and Reheating Tips:

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

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

Meat and Fish Preparation Tips:

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

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

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

Hard Cheese Preparation Tips:

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

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

Vegetable Preparation Tips:

Vegetables need blanching before vacuum packaging. This process helps prevent enzyme activity, which can cause vegetables to lose flavor, color, and texture.

To blanch vegetables, place them in boiling water or microwave them until they are cooked but still crisp. The blanching time for leafy greens and peas is 1-2 minutes, while crunchy peas, zucchini slices, or broccoli require 3-4 minutes.

Carrots should be blanched for 5 minutes, and corn cobs for 7-11 minutes. After blanching, immerse the vegetables in cold water to stop the cooking process.

Finally, dry the vegetables with a towel before vacuum packaging.

Baked foods Preparation Tips:

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

Coffee and Powdered Food Preparation Tips:

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

Liquid Preparation Tips:

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

Meal Prep, Leftovers, and Sandwich Preparation Tips:

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

Snacks Preparation Tips:

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

Vacuum packaging non-food items :

Vacuum packaging is also suitable for non-food items, as it protects them from oxidation, corrosion, and moisture. Simply follow the instructions for vacuum packaging with bags, including jars (not included) and accessories. To vacuum package silverware, wrap forks in soft cushioning material like paper towels to prevent piercing the bag. Your vacuum-sealed bags are ideal for outdoor hiking. When camping and backpacking, keep matches, maps, and food dry and compact. If you're going sailing or boating, vacuum package your food, rolls of film, and a set of dry clothes for changing. Just remember to bring scissors or a knife to open the bags. To ensure the safety and dryness of emergency kits, vacuum package essentials such as flares, batteries, flashlights, matches, candles, and other necessities.

Freshness Comparison Table

The parameters shown are derived from the test data provided by the FRESKO Lab.

Freezer cabinet (41±37.4°F)	Non-vacuum storage	Vacuum storage
meat	2-3 days	12-13 days
seafood and fish	1-3 days	6-8 days
cooked meat	3-5 days	10-18 days
vegetables	3-5 days	7-10 days
fruit	4-6 days	14-20 days
egg	10-15 days	30-50 days

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

Room temperature (77±35.6°F)	Non-vacuum storage	Vacuum storage
meat	1-2 days	6-8 days
rice/flour	2-4 days	over 1 year
peanut/dried beans/tea	2-3 days	over 1 year

Note: Fruits naturally release gases to facilitate ripening, and they can deteriorate quickly in an enclosed environment. It is recommended to keep them fresh for a short period and avoid long-term storage.

Environmental disposal

Disposal:



Guideline 2012/19/EC concerns the handling, collection, recycling, and disposal of electrical and electronic equipment and their components, commonly referred to as Waste Electrical and Electronic Equipment (WEEE).

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

Directive:



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

Cleaning

- Unplug the machine before cleaning.
- Ensure that no moisture can penetrate into the device.
- Do not use corrosive or abrasive cleaners as they can damage the surface of the housing.
- Do not use hard or sharp objects to remove adhesive from the solder wire, as this can damage the wire or insulation.
- Clean the surface of the device with a slightly damp cloth and a mild cleanser.
- Wipe the upper and lower sealing rings and the sealing bar with a damp cloth.
- Make sure the device is dry before using it.
- The green part is removable for cleaning.
- Sealing gaskets foam is replaceable.



Warranty

The machine comes with a 3-year limited warranty, starting from the date of your initial retail purchase from us. The warranty is non-transferable to any subsequent buyers or recipients.

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

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

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

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

If you have any questions or concerns, please contact us at:

support@freskoshop.com.

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