

# FRESKO®



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Vacuum Sealer  
AutoMax V8  
**INSTRUCTION MANUAL**

[support@freskoshop.com](mailto:support@freskoshop.com)



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## Questions?

Contact customer service:

**1-866-211-9344** (USA only)

**support@freskoshop.com**

or visit us online:

**<https://freskoshop.com/>**

# IMPORTANT SAFEGUARDS

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When using electrical appliances, it's important to follow basic safety precautions to reduce the risk of fire, electric shock and personal injury. Please take note of 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 the wire, plug or FRESKO vacuum sealer in water, or other liquids.
4. This appliance should not be used by children or individuals with reduced or impaired 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 Vacuum Sealer from the electrical outlet before cleaning and when not in use.
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 the Vacuum Sealer 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 the cord in a safe place where it cannot be tripped over or pulled on to avoid bodily harm.
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. Perishables that are vacuum sealed 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 during operations.

18. To prevent wrinkles in the seal when vacuum sealing bulky items, gently stretch the bag flat while inserting it into the Vacuum Chamber. From there, continue to hold the bag until the vacuum pump starts.

19. This appliance has a polarized plug, which means that one blade is wider than the other. For safety purpose the plug is intended to fit in a polarized socket only one way. If the plug doesn't fit fully into the outlet, try it in the opposite direction. If it still does not fit, do not force the plug into the outlet as this may cause harm or damage to your outlet.

20. For household use only! Do not immerse in water!

21. 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 if proper care is taken.

**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) If the product is of the grounded type, the extension cord must be a 3-wire grounding type.

3) The longer cord should be arranged so that it does not drape over the countertop or tabletop, where it could be tripped over, snagged, or pulled unintentionally, especially by children.

22. Do not vacuum seal items with obvious liquid. For foods with liquid, remove the liquid from the food and keep the vacuum bag as liquid-free as possible. Liquid entering the machine can cause electric shock injuries.

# SPECIFICATIONS

Model	AutoMax V8
Ratings	120 V-60 Hz 140 W
Dimensions	15.75 in.* 7.99 in. * 4.68 in. / 400 mm * 203 mm * 119 mm




# FEATURES AND BENEFITS



- A. Heating Element
- B. Cutter Holder
- C. Accessory Hose
- D. Vacuum Chamber
- E. Sealing Strip
- F. Accessory Interface
- G. Sealing Foam Gaskets
- H. Safety Switch
- I. Roll Bag Storage
- J. Green Baffle
- K. Red Baffle



- L. Liquid Full Indicator
- M. Pulse Button
- N. Lid
- O. Function Indicator
- P. Power Button
- Q. Accessory Port
- R. Accessory Button

Contents	Function
 POWER	<ol style="list-style-type: none"> <li>1. After connecting to the power supply, the machine will automatically power on, and the Function Indicator will turn green.</li> <li>2. Press the "POWER" button to stop any functions during operation, then press it again to restart.</li> <li>3. Press the "POWER" button to wake up the machine when it is in standby mode with all lights off.</li> <li>4. The Function Indicator will flash blue when the machine is operating.</li> </ol>
 PULSE	Press "PULSE" button to manually control the vacuum process to prevent delicate food from being crushed. The machine will start sealing automatically 2 seconds after releasing the "PULSE" button.
 Accessory	Press the "Accessory" button to vacuum with accessories such as canisters, jars, or zipper bags. The machine will automatically stop once the vacuum sealing is complete. To stop or cancel the function during the vacuum sealing process, press the "POWER" button.

After the machine is powered on, the indicator light and the operation status are as follows.

Indicator	Indicator Light	Function
O	Green	Standby mode
	Blue flash	Operating state
	Green flash	Overheating
L	Red flash	Liquid full alarm

\* When the Liquid Full light flashes red, it indicates that there is liquid in the vacuum chamber, please clean it and wipe it dry, the machine will return to standby mode.

# IMPORTANT TIPS

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- 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 4 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 function during operation, please press the "POWER" button to stop.
- For a better vacuum sealing, we recommend to use FRESKO vacuum bags.
- After vacuuming and sealing moist foods, clean the Vacuum chamber and dry the Heating Element and the Sealing Strip 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.
- When using the Accessory function, please leave at least 1 inch of space at the top of the canisters or containers.

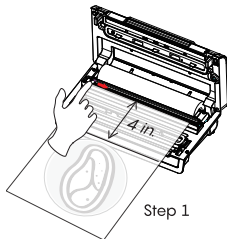
If no operation is performed within 10 minutes, the machine will automatically enter sleep mode. To resume use, press the "POWER" button to wake it up.

## USING YOUR VACUUM SEALER

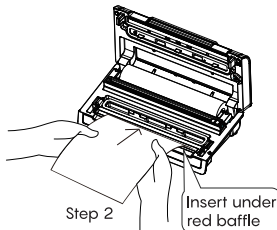
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### How to make a bag from a fresko roll

For a better vacuum sealing, we recommend to use FRESKO vacuum bags.



(1) **Customize the bag size:** Open the Lid and lift the Cutter Holder, place the food near the opening of the vacuum sealer, and pull out the bag until it completely covers the food ensuring there is enough space to accommodate the food. Then firmly place the Cutter Holder on the vacuum bag and slide the cutter from left to right to cut it. (See: Step 1)



(2) **Seal the bag:** Place the vacuum bag opening under the Red Baffle and close the Lid, the machine will seal automatically. (See: Step 2)

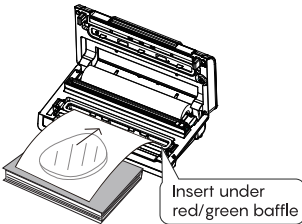
# How to vacuum seal automatically

Automax V8 is a fully automatic vacuum sealer. Simply place the food into the prepared vacuum bag, insert the bag opening into the vacuuming or sealing area, and put down the Lid. The machine will automatically do the rest.



Step 1

(1) Place the food in the prepared bag. Please leave 4 inches of distance between the food and the bag opening. (See: Step 1)



Step 2

(2) Open the Lid, place the bag opening under the Green Baffle. (See: Step 2)

\*If you only need to seal the bag, place the bag under the Red Baffle.

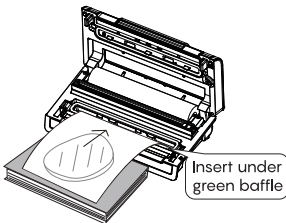
**Please note:** When placing the vacuum bag containing food into the vacuum sealer, it is recommended to place a support (such as a thick book) under the bag to ensure that the bag opening remains in place within the vacuum chamber.



(3) Close the Lid, the machine will automatically vacuum sealing or sealing only. (See: Step 3)

# How to vacuum seal with PULSE button

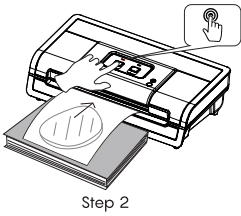
To vacuum seal delicate, easily deformable food, or food with liquid that you want to retain, please use the Pulse Function.



Step 1

(1) Open the Lid, place the bag opening under the Green Baffle, then close the Lid. (See: Step 1)

(2) Press and hold the "PULSE" button to start vacuuming until the required vacuum state is reached, release the button, the machine will automatically seal. (See: Step 2)



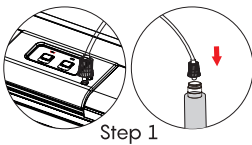
**Please note :**

1. After vacuuming foods with liquid, promptly clean the vacuum chamber with a soft cloth or kitchen paper. Failure to do so may result in liquid entering the machine and causing damage.

2. When placing the vacuum bag containing food into the vacuum sealer, it is recommended to place a support (such as a thick book) under the bag to ensure that the bag opening remains in place within the vacuum chamber.

## How to vacuum seal with accessory button

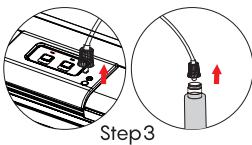
(1) Place the food into a zipper bag or a vacuum container such as jars, canisters etc., and close the Lid.



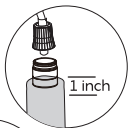
(2) Open the Lid, insert one end into the machine's Accessory Port and the other end into the vacuum position of the zipper bag or container. (If the zipper bag or container lacks a suitable vacuum connection, the included Accessory Interface may be used.) (See: Step 1)



(3) Press the "Accessory" button, the machine will start the external vacuum function and automatically stop when it reaches a certain negative pressure. (See: Step 2)

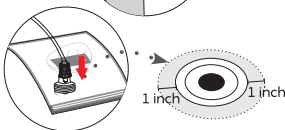


(4) Once the vacuum process is complete, remove the Accessory Hose and Interface, and place them back in their designated positions inside the machine. (See: Step 3)



**Please note :**

1. When vacuum sealing jars or canisters, please leave at least 1 inch of space at the top of the containers.



2. When vacuum sealing zipper bags, please always leave at least 1 inch of space between the contents and the valve.

# VACUUM SEALING AND FOOD SAFETY PRACTICES

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## **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, place a coffee filter or paper towel at the top of the bag or jar before vacuum packaging. You can also place the food in its original packaging bag or use a specified Lid to cover the original container for vacuum packaging.

### **Liquid Preparation Tips:**

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

### **Meal Prep, Leftovers, and Sandwich Preparation Tips:**

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

### **Snacks Preparation Tips:**

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

### **Vacuum Packaging Non-food Items:**

Vacuum packaging is also suitable for non-food items, as it protects them from oxidation, corrosion, and moisture. Simply follow the instructions for vacuum packaging with bags, including jars (not included) and accessories. To vacuum package silverware, wrap forks in soft cushioning material like paper towels to prevent piercing the bag. Your vacuum-sealed bags are ideal for outdoor hiking. When camping and backpacking, keep matches, maps, and food dry and compact. 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

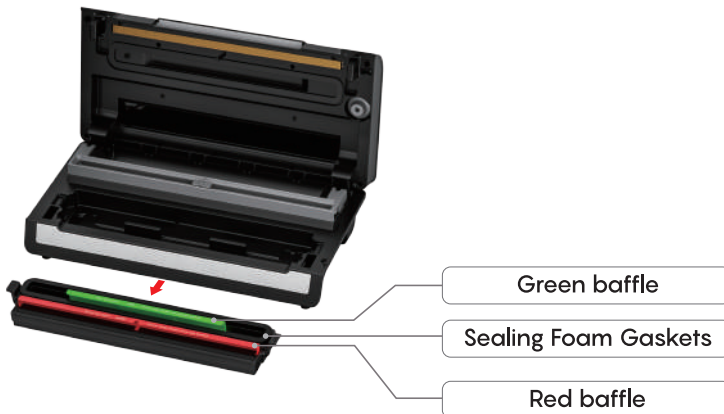
Room temperature (77±35.6°F)	Non-vacuum storage	Vacuum storage
meat	1-2 days	6-8 days
rice/flour	2-4 months	over 1 year
peanut/dried beans/tea	2-3 months	over 1 year

**Please 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.

# CLEANING AND MAINTENANCE

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- Before cleaning and maintenance, make sure to unplug the power cord from any outlets.
- Do not immerse the machine or any of its parts in liquid for cleaning. Instead, clean the appliance's surface with a lightly damp cloth and mild detergent.
- 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.
- With a damp cloth, open the lid of the appliance and wipe the upper and lower gaskets, as well as the sealing strip. Make sure to dry the appliance before using it again.
- The green part and whole vacuum chamber are removable for cleaning.
- Once the appliance is dry, store it in a safe place that is flat and out of the reach of children.
- If the sealing foam gaskets is deformed, please set it aside for 24 hours to allow it to regain its shape, and then try again.
- If the sealing foam gasket is damaged, please replace it with a new one.



# TROUBLESHOOTING YOUR FRESKO VACUUM SEALER

Problems	Reasons	Solutions
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 to your outlet.
	2. The machine is broken.	Contact us via: support@freskoshop.com or 1-866-211-9344 (USA only) To begin the return and exchange process.
Q2. Green light is on, no response when pressing Pulse Button.	The vacuum bag opening is not placed under the vacuum baffle.	Please place the bag opening under the vacuum baffle.
Q3. Green light is on, but machine doesn't work.	The safety switch is not triggered, resulting in no response from the machine.	Check if the safety switch are blocked or disconnected. If there are foreign objects or debris at the switch, please remove them. If the Safety switch is damaged, 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, and the liquid-full indicator is on.	There is liquid in the Vacuum Chamber.	Clean the liquid in the Vacuum Chamber and wipe it dry, the machine will return to normal function.
Q6. The machine is powered on, but no light is on.	The machine is in sleep mode.	Press the "Power" Button to exit the sleep mode.

Problems	Reasons	Solutions
<p>Q7. The machine makes noise but doesn't vacuum or vacuums slowly.</p>	<p>1. Check if the upper and lower sealing foam gaskets contain debris, or are deformed, loose, worn out.</p>	<p>Debris: Clean the debris from the sealing gasket. From there, replace one side and then place it back into the appliance to resume use.</p>
		<p>Deformed: If the sealing gasket is deformed, wait 24 hours for it to regain shape. Once it has regained shape, reinsert it into the appliance and try again.</p>
		<p>Loose: Remove the sealing gasket and put it in the refrigerator compartment for 2 hours, then reinsert it into the appliance and try again.</p>
		<p>Worn out: Please contact us to get a new one for replacing.</p>
	<p>2. The bag opening isn't placed into the correct position.</p>	<p>For seal only, please place the bag opening under the Red Baffle. If you want to vacuum seal, please place the bag opening under the Greed Baffle.</p>
<p>3. The vacuum bag is overfilled with food, leaving insufficient space for the bag's opening to fit into the vacuum chamber.</p>	<p>Avoid overfilling the bag or use a larger bag if needed. Ensure at least a 4-inch space between the food and the bag opening.</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>Q8. The machine is either not sealing properly or the bags are leaking after being vacuum sealed.</p>	<p>1. The sealed food may have generated gas due to fermentation, which may appear as air leakage</p>	<p>Vegetables need blanching before vacuum packaging. (For more information on this: Reference the VACUUM SEALING AND FOOD SAFETY PRACTICES section of this manual.).</p>
	<p>2. When vacuum sealing foods with liquids, the liquid can be drawn out of the bag, causing residue to remain at the sealing area of the bag.</p>	<p>When vacuum sealing food with liquid, please always keep the inside and outside of the vacuum bag's opening dry.</p>

Problems	Reasons	Solutions
<p>Q8. The machine is either not sealing properly or the bags are leaking after being vacuum sealed.</p>	<p>When vacuum sealing foods with liquids, the liquid can be drawn out of the bag, causing residue to remain at the sealing area of the 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. The vacuum bag melts during sealing.</p>	<p>1. The Heating Element of the machine may be overheating, which may melt the bags.</p>	<p>Open the Lid 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 bags are being used, which may have a different melting point.</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 can't be opened.</p>	<p>The machine powers off during operation, resulting in the Lid being unable to be opened.</p>	<p>Press the <b>"Power"</b> button to re-energize the machine and it will return to standby state and the Lid can be opened.</p>

# WARRANTY

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

The warranty will be void if the product is mishandled, subjected to excessive force, or modified without authorization from our service center. Your statutory rights are in no way limited by this warranty. The warranty period is not extended by repairs, including replaced or repaired parts. The device has been manufactured with care and thoroughly inspected before delivery.

Please keep your receipt as proof of purchase. In case of warranty issues, please contact our customer service at:

[support@freskoshop.com](mailto:support@freskoshop.com)

# DISPOSAL AND RECYCLING INSTRUCTIONS

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## 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.





## **Manufacture: Bonsen Electronics Limited**

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✉ : [support@freskoshop.com](mailto:support@freskoshop.com)

☎ : 1-866-211-9344

**Made in China**

AutoMax V8 2024-11-27 A2

Please note that the actual product may differ from the images or illustrations in this manual due to ongoing updates and improvements of the product. We reserve the right to modify the product, packaging, and documentation without prior notice.