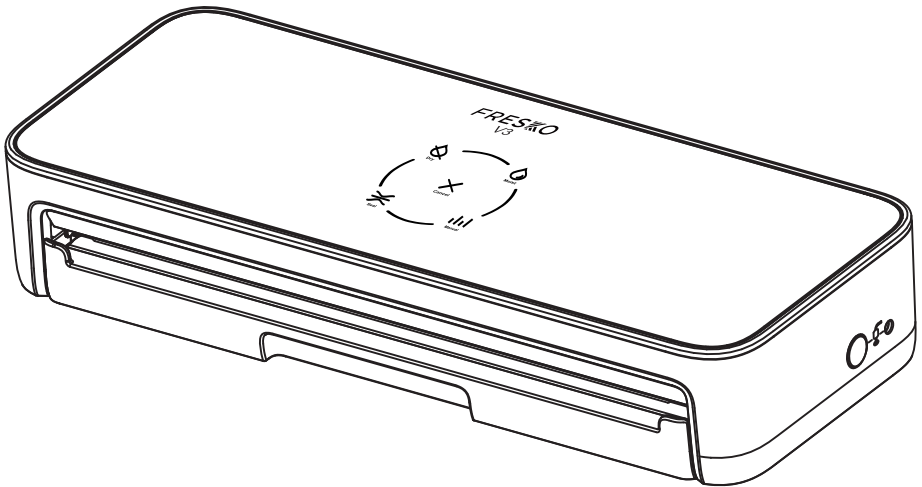


FRESKO



V3 Automatic Vacuum Sealer

OPERATION GUIDE

Customer Service: support@freskoshop.com



Introduction

Congratulations on the purchase of this modern and high-quality product. This instruction manual contains important information on safety, usage and disposal. Before using the product, familiarize yourself with all handling and safety guidelines. This device may only be used as described and for the purposes indicated. Please also pass these operating instructions on to any future owner(s).



Safety Instructions

Always abide by the following safety rules and instructions when using electrical appliances and read these instructions carefully before using the vacuum sealer.

Read all instructions.

- Do not touch hot surfaces. Use handles or knobs.
- To protect against electric shock do not immerse cord or main unit in water or other liquid.
- Close supervision is necessary when any appliance is used by or near children.
- Unplug from outlet when not in use and before cleaning.
- Do not operate the device with a damaged cable or plug or after a malfunction of the device or after damage. Contact customer service for inspection, repair or adjustment.
- Do not use outdoors.
- Do not let the cable hang over the edge of the table or counter and do not touch hot surfaces.
- Do not place on or near a hot gas or electric burner, or in a heated oven.
- Do not open the appliance cover during operations.
- Always ensure that the upper/bottom cover is in the correct location during operations.
- This product is only authorized for domestic use and not for commercial or industrial purposes. It is only intended for applications described in these instructions.
- This vacuum sealer may be used by children aged 8 years old and over if they are supervised by an adult and have been told how to use the appliance safely and are aware of potential risks.
- Cleaning and maintenance may not be carried out by children unless they are 8 years old or older and are supervised.
- Children must not play with the vacuum sealer.

WARNING: Do not immerse the vacuum sealer in water or other liquids when cleaning it. If the supplied power cord is damaged, it should be replaced by a qualified technician in order to avoid a hazard.

Save These Instructions

Operating Instructions

- If the SUPPLY CORD is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified person in order to avoid a hazard.
- A short power-supply cord is to be provided to reduce the risk resulting from becoming entangled in or tripping over a longer cord.
- Longer extension cords are available and may be used if care is exercised in their use.
- If an extension cord is used,
 - 1) The marked electrical rating of the extension cord should be at least as great as the electrical rating of the appliance;
 - 2) If the appliance is of the grounded type, the extension cord should be a grounding-type 2-wire cord;
 - 3) The longer cable should be arranged so that it does not hang over the countertop or tabletop where it can be pulled by children or where it can be accidentally tripped over.

Placement

- Always place the vacuum sealer away from the edge of the countertop.
- Make sure the vacuum sealer is placed on a firm, flat surface.
- Do not use the vacuum sealer outdoors or near water.

WARNING: When using the machine, please do not place the VACUUM sealer on a metal tray or metal surface.

Personal Safety

WARNING: To protect against fire, electric shock and personal injury, do not immerse the plug and vacuum sealer in water or any other liquid.

To reduce the risk of electric shock, this product has a polarized plug (one blade is wider than the other). This plug is intended to fit in a polarized outlet only one way. When the plug does not fit fully in the outlet, reverse the plug. When it still does not fit, contact a qualified electrician to install the proper outlet. Do not change the plug in any way.

Other Safety Considerations

- Only use officially-provided attachments and accessories.
- Do not use the vacuum sealer for any use other than its intended purpose.
- Keep the vacuum sealer away from heat sources.
- When using the vacuum sealer, make sure the lid is properly in place and secure before the operation.

CAUTION: To prevent damage to the vacuum sealer, do not use water or any liquid when cleaning.

Disposal of Packaging Materials

- The packaging protects the appliance from damage during carriage.
- The packaging materials have been selected for their environmental friendliness and ease of disposal, and are therefore recyclable.
- Returning the packaging to the materials cycle conserves raw materials and reduces the amount of waste that is generated. Dispose of packaging materials that are no longer needed in accordance with applicable local regulations.

Note:

If possible, keep the original packaging during the warranty period so that the device can be properly packed for return in the event of a warranty claim.

Scope of Delivery

The appliance is supplied with the following components as standard:

- 1 x Vacuum Sealer
- 1 x Power card
- 1 x Accessory
- 20x30cm 5PCS + 15x25cm 5PCS Vacuum Sealer Bags

Check the package for completeness and for signs of visible damage.

If the consignment is incomplete or damaged due to defective packaging or carriage, please contact us.

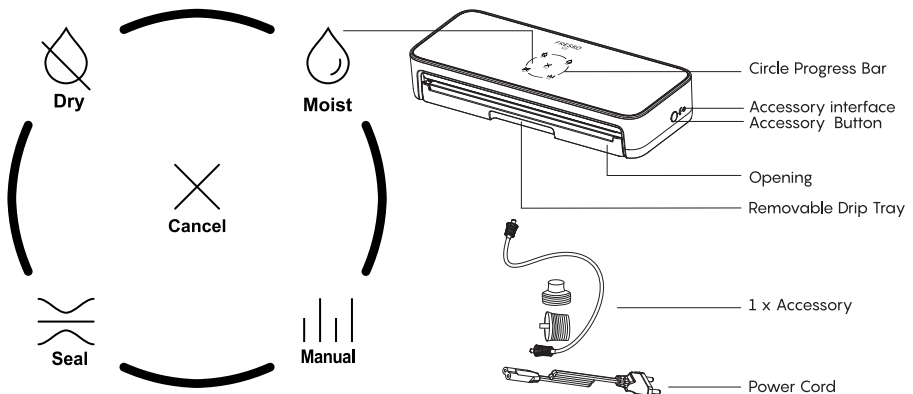
Installation Requirements

For safe and trouble-free operation of the device, the set-up location must fulfill the following requirements:

- When setting it up, place the appliance on a firm, flat and horizontal surface.
- Do not place the device in a hot, wet or extremely damp environment or in the vicinity of flammable materials.
- The mains power socket must be easily accessible, so that the power cable can be easily disconnected in the event of an emergency.

Electrical Connection

- Before connecting the device, compare the connection data (voltage and frequency) on the type plate with those of your power supply. This data must match to prevent damage to the device.
- Make sure that the power cord is undamaged and does not run over hot surfaces and/or sharp edges.
- Make sure that the power cord is not taut or bent.
- Do not let the power cable hang over edges (trip wire effect).
- Insert the plug into the mains power socket.



Equipment Operation Instruction

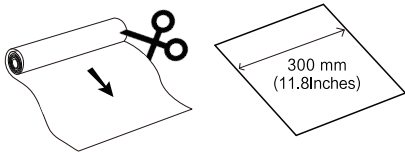
Note: After the machine finishes the single sealing, it needs rest time. (For the first time, the cooling process will be delayed for about 5 seconds, which means that it is improper to operate the machine in 5s, as the temperature of the machine is still very high and the rest time may be correspondingly longer to protect the machine). During the rest time, there is no response no matter pressing any buttons.

Automatic Standby

The machine will go to standby mode automatically if there is no operation after 10 minutes. In standby mode, only the "Seal" light is on, the other lights are off, please press "Seal" button to reawake.

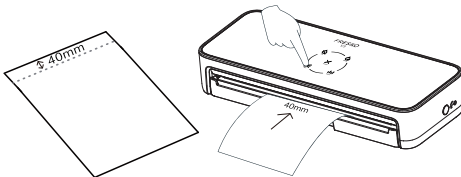
How to Make a Bag from a FRESKO Vacuum Seal Roll:

After using up the sheet bag we gave you as a gift, you can buy the roll bag for use if necessary.



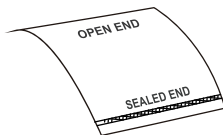
Pic 1

(1) Select a vacuum bag with a width of no more than 300mm(11.8inches), pull the roll bag and cut the roll bag with scissors (Pic.1)



Pic 2

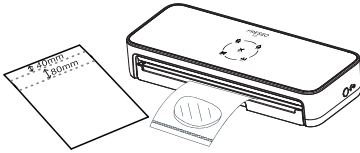
(2) Put the cut roll bag into the vacuum machine smoothly, and leave a distance of at least 40mm between the opening of the vacuum bag and the sealing of the vacuum bag. When the "seal" indicator light is off, press the "seal" button to complete the seal (Pic 2). You can take the bag out of the vacuum passage.



Pic 3

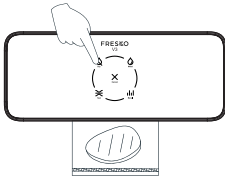
(3) You now have one sealed end (Pic.3). Now you are ready to vacuum seal with your new bag (see next page).

1. DRY



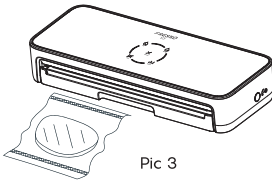
Pic 1

(1) Place the vacuum sealer on a flat surface and plug in the power. After filling the food to the vacuum bag, put the vacuum bag flatly into the vacuum sealer. Please leave at least 80mm (3.15 inches) from the edge of the food to the opening of the bag so as to keep enough space for vacuuming and sealing.



Pic 2

(2) Touch "Dry" (Dry icon). ("Dry" and "Cancel" buttons will light up, other lights will go off)(Pic.2).

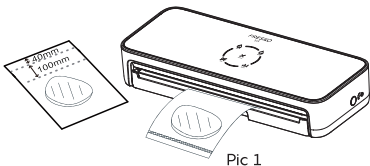


Pic 3

(3) End of vacuuming and sealing (Pic.3).

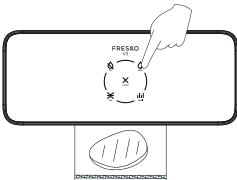
NOTE: Cancel (Cancel icon): Stop the working of machine

2. MOIST



Pic 1

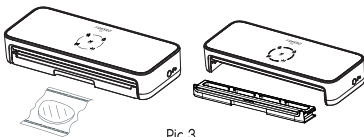
(1) Place the vacuum sealer on a flat surface and plug in the power. After filling the food to the vacuum bag, put the vacuum bag flatly into the vacuum sealer. Please leave at least 100mm (3.93 inches) from the edge of the food to the opening of the bag so as to keep enough space for vacuuming and sealing.



Pic 2

(2) Touch "Moist" (Moist icon). ("Moist" and "Cancel" buttons will light up, other lights will go off)(Pic.2).

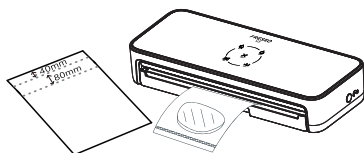
(3) End of vacuuming and sealing (Pic.3).



Pic 3

NOTE: Cancel (Cancel icon): Stop the working of machine
Before moving, or saving the machine, the drip box must be reinserted and the liquid emptied.

3. Manual




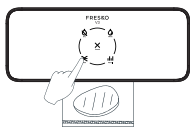
Pic 1

(1) Place the vacuum sealer on a flat surface and plug in the power. After filling the food to the vacuum bag, put the vacuum bag flatly into the vacuum sealer. Please leave at least 80mm (3.15 inches) from the edge of the food to the opening of the bag so as to keep enough space for vacuuming and sealing.



Pic 2

(2) Touch and hold Manual  button, it will vacuum the seal as your desired (Finger off the switch, the machine stops working) (Pic.2).



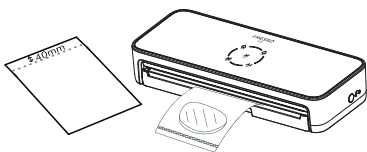
Pic 3

(3) Then touch Seal , it will automatically heat seal (Pic.3).

(4) End of vacuuming and sealing

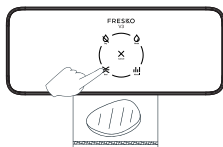
NOTE: Cancel  : Stop the working of machine

4. SEAL






Pic 1

(1) After putting the food into the vacuum bag, put the vacuum bag flat in the vacuum sealing machine. The distance between the vacuum bag opening and the vacuum bag sealing should be at least 40mm.



Pic 2

(2) Touch "Seal ". ("Seal " and "Cancel " buttons will light up, other lights will go off) (Pic.2).

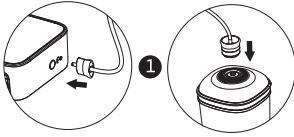
(3) End of vacuuming and sealing.


NOTE: Cancel  : Stop the working of machine



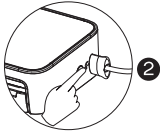
Pic 3

5. VACUUM JAR

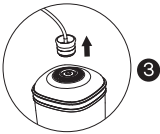


(1) Insert one end of the accessory assembly into the accessory interface of the machine , and the other end into the vacuum jar at the pumping position.

(2) Touch the accessory button on the right ("Cancel X" buttons will light up, other lights will go off).

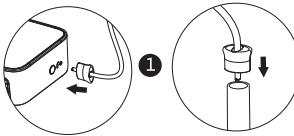



(3) End of vacuuming. Disassemble the outer accessory for preservation.



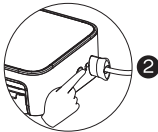
NOTE: Cancel X: Stop the working of machine

6. VACUUMING RED WINE

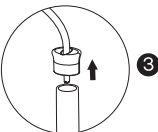


(1) Insert one end of the accessory assembly into the accessory interface of the machine , and the other end into the quasi red wine bottle stopper.

(2) Touch the accessory button on the right ("Cancel X" buttons will light up, other lights will go off).

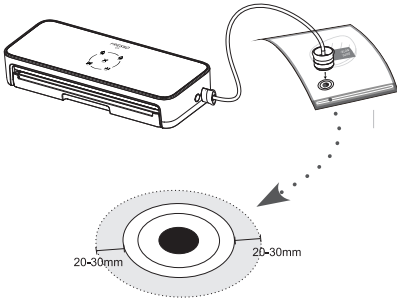


(3) End of vacuuming. Disassemble the outer accessory for preservation.



NOTE: After the machine finishes the single sealing, it needs rest time. (For the first time, the cooling process will be delayed for about 5 seconds, which means that it is improper to operate the machine in 5s, as the temperature of the machine is still very high and the rest time may be correspondingly longer to protect the machine). During the rest time, there is no response no matter pressing any buttons.

7.Zipper vacuum bag vacuuming



***Note: Always leave at least 20-30mm of space between contents and top of rim.**

Note: zipper vacuum bag range is not included in delivery.

(1) Place food into Zipper Bag. Make sure not to put any food under valve. Press zipper closed with finger while bag is lying down on a flat surface.

(2) Place the zipper bag on a flat table and align the vacuum suction cup with the round hole of the zipper bag. Press the accessory button on the right ("Cancel \times " buttons will light up, other lights will go off). **(Note: Make sure there is no food in the rubber gasket under the suction cup).**

(3) End of vacuuming. Disassemble the outer accessory for preservation.

Note: Before vacuumizing, press the zipper well by hand The external vacuum plug must be aligned with the round hole of the zipper bag. pressing any buttons.

Cleaning

- Unplug the unit before cleaning it.
- Make sure that no moisture can penetrate into the device.
- Do not use aggressive or abrasive cleaning agents, as these can damage the surface of the casing.
- Do not use hard or sharp objects to remove adhesive from the welding wire. Otherwise, the welding wire or insulation could be damaged.
- After the use of "MOIST" mode, a light will illuminate in the middle of the vacuum chamber so as to remind you of cleaning the Vac Slot.

Storage

Please remember to prevent the power cord from getting dirty or becoming a source of danger by hanging loosely.

Store the appliance in a clean, dry place protected from direct sunlight.

Warranty Claim Procedure

In order to ensure quick processing of your case, please observe the following notes:

The article number can be found as a sticker on the back or underside of the device. If functional or other defects occur, please contact the specified service center by e-mail or phone.

E-mail: support@freskoshop.com

Warranty

From the date of the first purchase. The warranty only covers material and manufacturing defects, but not transport damage, wear parts or damage to fragile components such as buttons or sealing rings.

The guarantee expires in case of improper handling, use of force and internal manipulations which are not carried out by our authorized service center. Your statutory rights are in no way limited by this warranty. The warranty period is not extended by repair under the warranty. This also applies to replaced and repaired parts. The device has been manufactured with care and carefully checked before delivery.

Please keep your receipt as proof of purchase. In case of a warranty please contact our customer service.

GUIDELINES

For Successful Vacuum Sealing

Vacuum Sealing and Food Safety

The vacuum sealing process extends the life of foods by removing most of the air from the sealed container, thereby reducing oxidation, which affects nutritional value, flavor and overall quality.

Removing air can also inhibit growth of microorganisms, which can cause problems under certain conditions:

Mold — Easily identified by its fuzzy characteristic. Mold cannot grow in a low oxygen environment, therefore vacuum sealing can slow the growth of mold.

Yeast — Results in fermentation, which can be identified by smell and taste. Yeast needs water, sugar and a moderate temperature to grow. It causes also survive with or without air. Slowing the growth of yeast requires refrigeration, while freezing stops it completely.

Bacteria — Results in an unpleasant odor, discoloration and/or soft or slimy texture. Under the right conditions, anaerobic bacteria such as *Clostridium Botulinum* (the organism that causes Botulism) can grow without air and sometimes cannot be detected by smell or taste. Although it is extremely rare, it can be very dangerous.

To preserve foods safely, it is critical that you maintain low temperatures. You can significantly reduce the growth of microorganisms at temperatures of 40°F (4°C) or below. Freezing at 0°F (-17°C) does not kill microorganisms, but stops them from growing. For long-term storage, always freeze perishable foods that have been vacuum sealed, and keep refrigerated after thawing.

It is important to note that vacuum sealing is NOT a substitute for canning and it cannot reverse the deterioration of foods. It can only slow down the changes in quality. It is difficult to predict how long foods will retain their top-quality flavor, appearance or texture because it depends on age and condition of the food on the day it was vacuum sealed.

IMPORTANT: Vacuum sealing is NOT a substitute for refrigeration or freezing. Any perishable foods that require refrigeration must still be refrigerated or frozen after vacuum sealing.

Food Preparation and Reheating Tips



Thawing and Reheating Vacuum-Sealed Foods:

Always thaw foods in either refrigerator or microwave — do not thaw perishable foods at room temperature.

To reheat foods in a microwave in a bag, always cut corner of the bag before placing it on a microwave-safe dish. However, to avoid hot spots, do not reheat bone-in meat or greasy foods in microwave within a bag. You can also reheat foods in bags by placing them in water at a low simmer below 170°F (75°C).



Preparation Guidelines for Hard Cheeses:

To keep cheese fresh, vacuum seal it after each use. Make your bag extra long, allowing one inch of bag material for each time you plan to open and reseal in addition to the 3-inch room you normally leave between contents and seal. Simply cut sealed edge and remove cheese. When you're ready to reseal the cheese, just drop it in bag and reseal.

IMPORTANT: Due to the risk of anaerobic bacteria, Soft cheeses should never be vacuum sealed.



Preparation Guidelines for Meat and Fish:

For best results, pre-freeze meat and fish for 1-2 hours before vacuum sealing in a bag. This helps retain the juice and shape, and guarantees a better seal.

If it's not possible to pre-freeze, place a folded paper towel between meat or fish and top of bag, but below seal area. Leave paper towel in bag to absorb excess moisture and juices during vacuum sealing process.

Note: Beef may appear darker after vacuum sealing due to the removal of oxygen. This is not an indication of spoilage.

Preparation Guidelines for Vegetables:

Vegetables need to be blanched before vacuum sealing. This process stops the enzyme action that could lead to loss of flavor, color and texture.

To blanch vegetables, place them in boiling water or in the microwave until they are cooked, but still crisp. Blanching times range from 1 to 2 minutes for leafy greens and peas; 3 to 4 minutes for snap peas, sliced zucchini or broccoli; 5 minutes for

carrots; and 7 to 11 minutes for corn on the cob. After blanching, immerse vegetables in cold water to stop the cooking process. Finally, dry vegetables on a towel before vacuum sealing.

Note: All vegetables (including broccoli, brussels sprouts, cabbage, cauliflower, kale, turnips) naturally emit gases during storage. Therefore, after blanching, they must be stored in freezer only.

Food Preparation and Reheating Tips (cont.)

When freezing vegetables, it is best to pre-freeze them for 1-2 hours or until solidly frozen. To freeze vegetables in individual servings, first place on a baking sheet and spread them out so they are not touching. This prevents them from freezing together in a block. Once they are frozen, remove from baking sheet and vacuum seal vegetables in a bag. After they have been vacuum sealed, return them to the freezer.

IMPORTANT: Due to the risk of anaerobic bacteria, Fresh mushrooms, onions and garlic should never be vacuum sealed.



Preparation Guidelines for Baked Goods:

To vacuum seal soft or airy baked goods, we recommend using a Canister so they will hold their shape. If using a bag, pre-freeze for 1-2 hours or until solidly frozen. To save time, make cookie dough, pie shells, whole pies, or mix dry ingredients in advance and vacuum seal for later use.



Preparation Guidelines for Leafy Vegetables:

For best results, use a canister to store leafy vegetables. First wash the vegetables, and then dry with a towel or salad spinner. After they are dried, put them in a canister and vacuum seal as normal. Store in refrigerator.



Preparation Guidelines for Coffee and Powdery Foods:

To prevent food particles from being drawn into vacuum pump, place a coffee filter or paper towel at top of bag or canister before vacuum sealing. You can also place the food in its original bag inside a bag, or use a Universal Lid with the original container to vacuum seal.



Preparation Guidelines for Fruits:

When freezing soft fruits or berries, it is best to pre-freeze them for 1-2 hours or until solidly frozen. To freeze fruit in individual servings, first place on a baking sheet and spread them out so they are not touching. This prevents them from freezing together in a block. Once they are frozen, remove from baking sheet and vacuum seal fruit in a bag. After they have been vacuum sealed, return them to the freezer.

You can vacuum seal portions for baking, or in your favorite combinations for easy fruit salad all year round. If storing in the refrigerator, we recommend using a Canister.



Preparation Guidelines for Make-ahead

Meals, Leftovers and Sandwiches:

Efficiently store your make-ahead meals, leftovers and sandwiches in the stackable, lightweight containers. They are microwavable, top rack dishwasher safe and come with a custom adaptor. The lightweight containers will be ready to head off to the office, to school or the great outdoors whenever you are!



Preparation Guidelines for Snack Foods:

Your snack foods will maintain their freshness longer when you vacuum seal them. For best results, use a Canister for crushable items like crackers.

Vacuum Sealing Non-Food Items

The vacuum Sealing System also protects non-food items from oxidation, corrosion and moisture. Simply follow the directions to vacuum seal items using bags, Canisters and Accessories.



- To vacuum seal silver, wrap fork tines in soft cushioning material, such as a paper towel, to avoid puncturing bag, and seal as normal. Your silver will be clean, fresh and untarnished right when you need it for your next dinner gathering.



Preparation Guidelines for Liquids:

Before you vacuum seal liquids such as soup stock, pre-freeze in a casserole dish, loaf pan or ice cube tray until solid. Remove frozen liquid from pan and vacuum seal in a bag. You can stack these "frozen bricks" in your freezer. When you're ready to use, just cut corner of bag and place in a dish in microwave or drop into water at a low simmer, below 170°F (75°C).

To vacuum seal non-carbonated bottled liquids, you can use a Bottle Stopper with the original container. Remember to leave at least one inch of room between contents and bottom of Bottle Stopper. You can re-seal bottles after each use. ein Zentimeter Platz bleibt. Sie können die Flaschen nach jedem Gebrauch wieder verschließen.



- Your bags are ideal for outdoor excursions. For camping and hiking, keep your matches, maps and food dry and compact.



- To have fresh water for drinking, simply fill a bag with ice, vacuum seal it, and when needed, let the ice pack melt. You can trim the corner off the bag to make a spout for drinking or pouring.



- If you're going sailing or boating, you can vacuum seal your food, extra batteries, memory cards, cash, identification cards, boating license and a dry change of clothes. Just remember to bring scissors or a knife to open the bags when you need them!



- To keep emergency kits safe and dry, vacuum seal flares, batteries, flashlights, matches, candles, first aid kits, extra food and other necessities. Your emergency items will stay dry and organized in your home, car, boat or RV.

Freshness Comparison Table

Freezer cabinet (5±3°C)	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

Freezing chamber (-16~ -20°C)	Non-vacuum storage	Vacuum storage
meat	2-3 months	1 year
seafood and fish	1-3 months	1 year

Room temperature (25±2°C)	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: The fruit itself will release gas for the ripening effect, and it is easy to deteriorate in a closed environment. It is recommended to keep it fresh for a short time, not for long.

Technical Data

Model No.: V3

Operating Voltage: 120V 60Hz

Power Consumption: 120W

Max. Width for Shrink-wrapping: 300mm

Product Dimension: 399 × 160 × 72 mm

Troubleshooting

No	Problem	Reason	Solution
1	The indicator does not light up, the key does not respond	The machine is not plugged into the power	Plug in the power
		User's fingers or machine touch keys with liquid such as sweat, oil stains, or dust. Electrostatic interference in winter.	Dry the machine touch screen and fingers with a soft dry cloth. Retouch
2	Put in the vacuum bag, the machine does not respond	Not plugged in, or no power to the electrical outlet	Plug in the power; replace the socket
		Vacuum bag roll mouth up, into the machine, did not trigger the induction function	Remove the vacuum bag, roll the mouth down and put it back into the machine.
3	Vacuum, sealed after the vacuum bag, save a period of time, air leakage	Seal position with foreign matter, vacuum bag seal position with air bubbles	Keep the machine seal position clean
		Vacuum bag mouth is not flush, bag mouth roll mouth, there are creases, not completely into the machine	Keep the opening of the vacuum bag flush and put it into the machine to the drip box stopper position (about 50 mm). If the vacuum bag opening is rolled, place it into the machine with the rolled opening facing downward.
		Vacuum bags are punctured by food (sealed bones, or food with sharp edges)	Check the bag to make sure no sharp food has punctured the vacuum bag. Seal bones, or food with sharp edges, use paper towels to separate the sharp edges from the vacuum bag to avoid the vacuum bag being punctured
4	Seal effect is not good, there is an obvious gap of air leakage	For wet foods, use the "DRY" function	Select the appropriate mode by food attributes
		Too much liquid from food	Freeze food as solid and then vacuum seal
5	Vacuum bag seal is melted	The use of bags "non-vacuum packaging machine special vacuum bags (not high temperature resistant)	Use of vacuum bags suitable for vacuum packaging machines
		The high temperature tape on the surface of the machine heating component is broken	Keep seal area clean/ tape intact (torn need to be replaced)
		Continuous work, heating wire overheating	Let the machine stand and cool naturally for about 15 minutes
		Dry food, choose "wet pumping mode"	Select "DRY" or "MOIST" mode according to food type

No	Problem	Reason	Solution
6	Vacuum bag seal with white spots, air bubbles, air leakage	Heating wire bulge	Using a round metal bar, roll to flatten the bumps
7	The "SEAL" light is flashing and no other functions are available	The machine enters the overheat protection state and the use of the function use is restricted	Leave the machine, unplug the power cord, natural cooling for about 15 minutes, plug in the power cord, wait for the button panel to light up, you can resume use
8	Accessory function failed	Gasket leakage, not installed properly	Reinstall the gasket
9	Vacuum bag air can not be extracted, about 45 seconds before sealing; vacuum bag can only be extracted part of the air, the machine pumping, about 45 seconds before sealing	The vacuum bag is broken, the bag opening is not cut flat, creased, overlapping	Apply intact vacuum bag, keep the bag opening cut smoothly, no damage to the bag
		The vacuum bag is not properly placed in the machine	Vacuum bag roll mouth down, put the bag mouth correctly into the vacuum cavity
		Too much food in the vacuum bag (no blank space of at least 50mm reserved)	Reduce the food in the vacuum bag, re-vacuum and seal
		Vacuum bag opening width greater than 300mm	Use vacuum bags suitable for vacuum machines (size: 200mm*300mm bags)
		The use of vacuum bags that are not striped and bumpy	Use striped, bumpy vacuum bags
		Machine sealing work area is not flat, there are foreign objects	Keep the machine sealing work area clean and free of foreign objects
		Loose gasket, missed installation	Installing the gasket correctly into the machine
10	The "Seal" function button flashes continuously	The machine has entered the "Accessory" continuous empty pumping protection state, and the use of other functions is restricted at this time.	After the power cord is disconnected and "Seal" is off, plug in the power again and turn on the machine.

ENVIRONMENT FRIENDLY DISPOSAL

Disposal:



Guideline 2012/19/EC concerning the handling, collection, recycling and disposal of electrical and electronic equipment and their components 'waste electrical and electronic equipment', known as 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.




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

FRESKO

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