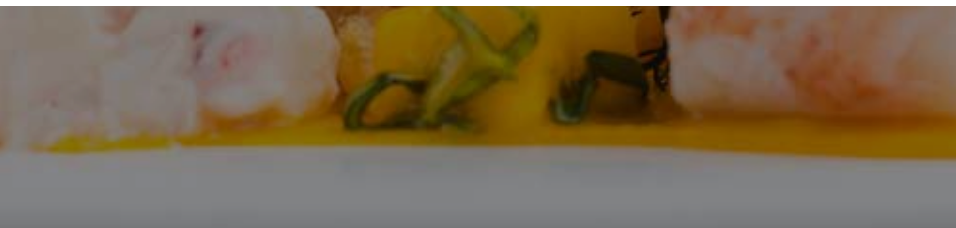


# SOUSVIDETOOLS

## FRESCO 300 VACUUM PACKING MACHINE



SVT-03005 | 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.

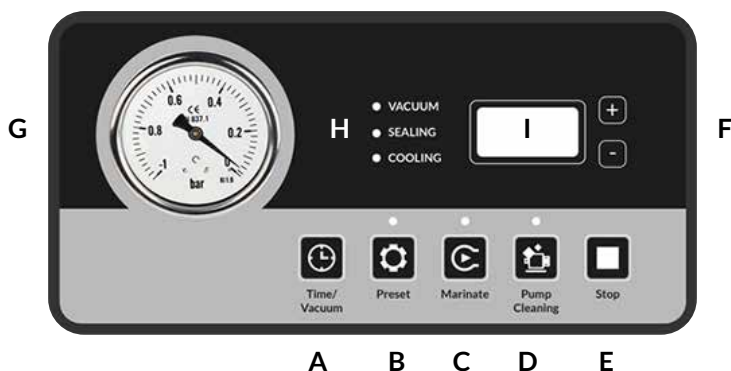
## THE FRESCO 300



### 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. Time/Vacuum Settings

The Time/Vacuum button serves to configure the vacuum, sealing, and cooling times. Upon powering up the machine, press the Time/Vacuum button to activate the Vacuum indicator light. Utilise the +/- buttons to adjust the vacuum time within the range of 5-90 seconds. Pressing the Time/Vacuum button once more will switch to the Sealing indicator light, allowing adjustment of the LED display value using the +/- buttons for sealing times ranging from 0-9 seconds. Pressing the Time/Vacuum button again transitions to the Cooling indicator light, enabling adjustment of the LED display value for cooling times within the range of 0-10 seconds.

## B. Preset Programmes

The Preset button is designed to select preset programs. Upon activation, the button illuminates, and the LED display indicates P0 along with the vacuuming time (alternating display), signifying the ongoing execution of the P0 program. The machine features 10 preset program groups denoted as P0-P9.

**Default parameters for each preset mode are as follows:**

- ON: Vacuum-sealing mode, VACUUM: 30s, SEALING: 3s, COOLING: 3s.
- P0: Vacuum-sealing mode, VACUUM: 20s, SEALING: 2s, COOLING: 3s.
- P1: Vacuum-sealing mode, VACUUM: 25s, SEALING: 2.5s, COOLING: 3s.
- P2: Vacuum-sealing mode, VACUUM: 30s, SEALING: 2.5s, COOLING: 3s.
- P3: Vacuum-sealing mode, VACUUM: 35s, SEALING: 3s, COOLING: 3s.
- P4: Vacuum-sealing mode, VACUUM: 40s, SEALING: 3s, COOLING: 3s.
- P5: Vacuum-sealing mode, VACUUM: 45s, SEALING: 3s, COOLING: 3s.
- P6: Vacuum-sealing mode, VACUUM: 50s, SEALING: 3s, COOLING: 3s.
- P7: Vacuum-sealing mode, VACUUM: 60s, SEALING: 3s, COOLING: 3s.
- P8: Marinating mode, Marinating time: 27 minutes, VACUUM: 20s.
- P9: Marinating mode, Marinating time: 45 minutes, VACUUM: 40s.

To use a preset program, select the desired one, close the vacuum cover, and the machine will operate according to the chosen program. If you wish to modify the vacuum time for a selected preset program, press the program button again, adjust the vacuuming time, and confirm the changes by pressing the marinate and time buttons.

### **C. Marination Programme**

Press the Marination button to activate marinating mode. The button light will illuminate, and the LED display will indicate the marinating time. The default marination cycle is 9 minutes, and you can adjust it before starting the process using the +/- buttons within the range of 9-99 minutes. Pressing the Marination button again will turn off the button light, exiting the marinating mode.

### **D. Pump Cleaning Programme**

When the machine is turned on, press the Pump Cleaning button to initiate the pump cleaning process. The button light will illuminate, and the LED display will show 900. Close the vacuum cover, and the function will begin. The LED display counts down from 900 to 0, indicating the completion of the cleaning. You can stop the process by pressing the Stop button midway through.

### **E. Stop Button**

Press the Stop button to enter the sealing mode when the vacuuming function is set. In Sealing or Pump Cleaning mode, use the Stop button to halt the machine.

### **F. Time Adjustment Button**

These buttons are utilised to adjust the vacuum time, sealing time, marinating time, and pump cleaning time.

### **G. Pressure Gauge**

The pressure gauge displays the real-time pressure value in the current vacuum chamber, with units in inHg and mbar.

### **H. Indicator Light**

In the setting mode, the VACUUM, SEALING, and COOLING lights illuminate, indicating that you can adjust the required parameters. In working mode, these lights are lit to represent the ongoing procedure.

### **LED Display**

This component displays the vacuum time, sealing time, pump cleaning time, and marination times.

# PREPARATIONS BEFORE USE

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

## OPERATION

### HOW TO VACUUM AND SEAL

- 1 Select Vacuum Pouch - Select the proper size vacuum pouch. Allow a minimum of 1" to 2" of extra headspace at the top of the pouch to ensure quality, air-tight seal.
- 2 Plug machine into grounded electrical outlet.
- 3 Open the lid of machine to prepare for working. - If the lid of the machine is closed the LED display will show CLO, and open the lid to prepare for work.  
If the lid of the machine is opened the LED display will show ON, and the machine is ready for work.  
**Note:** When LED display shows "CLO", the machine is in protection status. In this status, no matter which button you are pressing, the machine will not work. Open the vacuum lid then the machine can return to normal operation.
- 4 Then press "Time/Vacuum" button if you want to adjust the Vacuum time or Sealing time before working.  
When the indicator light of VACUUM lights up, you can adjust vacuum time between 5-90s by pressing the time adjustment button .  
Press "Time/Vacuum" button again after adjusting vacuum time to make the indicator of SEALING lighting up, that can adjust sealing time between 0-9s by pressing the time adjustment button. It is not going to seal if set to 0s.
- 5 Fill pouch and place in chamber - Keep pouches that contain liquids or wet product below the height of the seal bar.  
Open the clamp, put the pouch into the chamber, and make sure the opening of the pouch crosses the seal bar and lock it with the clamp.  
**Note:** The entire pouch, including the opening must remain inside the chamber.
- 6 Vacuum and seal - Close the vacuum lid and the machine will vacuum and seal automatically.  
When the vacuum lid is closed, the machine will enter the vacuum process automatically. The indicator of VACUUM lights is on, the number on the LED display will count down from the preset value (Vacuum time) to 0. When the vacuum is finished, the machine will seal automatically, and the indicator of SEALING lights is on. The number on the LED display will count down from the preset value (Seal time) to 0.  
Air is let back into the chamber. You will notice the bag tighten around the product in the vacuum pouch. When the machine beeps the cycle is complete.
- 7 Pouch Inspection - Vacuum - check the quality of the vacuum by looking at the tightness of the pouch and the product. If you notice air pockets increasing the vacuum time by 5 seconds, test again. The vacuum time could take up to 60 seconds depending on the pouch size and the volume of the product being packaged.  
Seal - Inspect the pouch seal.  
**Note:** A positive seal will look "clear" upon inspection. If the seal is "spotty or incomplete" increase the sealing time by 1 second. If the seal is "white or milky" decrease the seal time by 1 second.

## HOW TO MARINATE

- 1 Select Vacuum Pouch - Select the proper size vacuum pouch. Allow a minimum of 1" to 2" of extra headspace at the top of the pouch to ensure quality, air-tight seal.
- 2 Plug machine into grounded electrical outlet.
- 3 Open the lid of machine to prepare for working - If the lid of the machine is closed the LED display will show CLO, and open the lid to prepare for work.  
If the lid of the machine is opened the LED display will show ON, and the machine is ready for work.  
**Note:** When LED display shows "CLO", the machine is in protection status. In this status, no matter which button you are pressing, the machine will not work. Open the vacuum lid then the machine can return to normal operation.
- 4 Press "Marinate" button - The LED display shows the marinate time.  
You can adjust the marinating time by the time adjustment button.  
The default time is 9 minutes a cycle, that can be adjusted between 9 to 99 minutes for 1 to 10 cycles. The machine will remember the last setting.
- 5 Fill pouch and place in chamber - Keep pouches that contain liquids or wet product below the height of the seal bar.  
Open the clamp, put the pouch into the chamber, and make sure the opening of the pouch crosses the seal bar and lock it with the clamp.  
**Note:** The entire pouch, including the opening must remain inside the chamber.
- 6 Close the lid to work automatically - There is 9 minutes in one cycle which includes 1 minute for pumping and venting and 8 minutes for holding.
- 7 Finish marinating - When the process is finished, the machine will exude the buzzing sound. After that, open the lid and take out the food ready for the next process.

## HOW TO USE PRESET

- 1 Before starting, open the vacuum chamber cover and the LED display will show ON.
- 2 Press the "Preset" button to select the preset program that you need. You can choose between P0-P9, and the LED display will take turns to display the selected program number and the corresponding pumping time.
- 3 The default parameters of the machine preset mode are as follows:
  - ON: Vacuum-sealing mode, VACUUM: 30s, SEALING: 3s, COOLING: 3s.
  - P0: Vacuum-sealing mode, VACUUM: 20s, SEALING: 2s, COOLING: 3s.
  - P1: Vacuum-sealing mode, VACUUM: 25s, SEALING: 2.5s, COOLING: 3s.
  - P2: Vacuum-sealing mode, VACUUM: 30s, SEALING: 2.5s, COOLING: 3s.
  - P3: Vacuum-sealing mode, VACUUM: 35s, SEALING: 3s, COOLING: 3s.
  - P4: Vacuum-sealing mode, VACUUM: 40s, SEALING: 3s, COOLING: 3s.
  - P5: Vacuum-sealing mode, VACUUM: 45s, SEALING: 3s, COOLING: 3s.
  - P6: Vacuum-sealing mode, VACUUM: 50s, SEALING: 3s, COOLING: 3s.
  - P7: Vacuum-sealing mode, VACUUM: 60s, SEALING: 3s, COOLING: 3s.
  - P8: Marinating mode, Marinating time: 27 minutes, VACUUM: 20s.
  - P9: Marinating mode, Marinating time: 45 minutes, VACUUM: 40s.



- 4 If none of the above default parameters are applicable, you can customise the default parameters.
  - a) To modify the vacuum heat sealing mode, select the preset program number to be modified through the "preset" button, then press the "Time/Vacuum" button to modify the pumping and sealing time, and then press the "preset" and "Time/Vacuum" buttons at the same time to confirm the change.
  - b) To modify the marinating mode, select the preset program number to be modified by pressing the "Preset" button, then press the "Time/Vacuum" button to modify the pumping time, and press the "marinate" button to modify the marinating time, and then press the "preset" and "Time/Vacuum" buttons at the same time to confirm the change.
- 5 Get to work
  - a) After selecting the relevant program, place the vacuum bag containing the food into the machine cavity.
  - b) Close the vacuum cover, the machine will work automatically according to the preset program.
  - c) Wait until the buzzer sounds to confirm the job is done.

### HOW TO CLEAN THE PUMP

When the machine is turned on, press the Pump Cleaning button to initiate the pump cleaning process. The button light will illuminate, and the LED display will show 900. Close the vacuum cover, and the function will begin. The LED display counts down from 900 to 0, indicating the completion of the cleaning. You can stop the process by pressing the Stop button midway through.

### RESTORING DEFAULTS

When the machine is on and it displays ON, press "Time/Vacuum" button and + simultaneously for 3 seconds. When the machine sounds DE and displays "rS", then it is successful to restore the defaults setting.

#### Default parameters for each preset mode are as follows:

- ON: Vacuum-sealing mode, VACUUM: 30s, SEALING: 3s, COOLING: 3s.
- P0: Vacuum-sealing mode, VACUUM: 20s, SEALING: 2s, COOLING: 3s.
- P1: Vacuum-sealing mode, VACUUM: 25s, SEALING: 2.5s, COOLING: 3s.
- P2: Vacuum-sealing mode, VACUUM: 30s, SEALING: 2.5s, COOLING: 3s.
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- P7: Vacuum-sealing mode, VACUUM: 60s, SEALING: 3s, COOLING: 3s.
- P8: Marinating mode, Marinating time: 27 minutes, VACUUM: 20s.
- P9: Marinating mode, Marinating time: 45 minutes, VACUUM: 40s.

# ACCESSORIES

1 Wrench (1x)

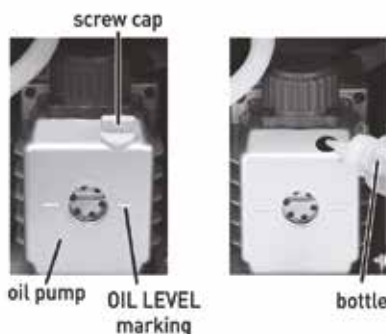
2 Screw driver (1x)

3 Empty bottle with nozzle (1x)

4 A bottle of pump oil (Volume: 230ml) (1x)

Note: Vacuum bag is not included.

## VACUUM PUMP OIL



Add oil to the pump if the following situations occur  
Important! Make sure the pump oil is above 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.

# FOOD STORAGE & SAFETY

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

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

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

## Note:

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

# CLEANING & MAINTENANCE

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

## Cleaning

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

## Pump oil

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

## Storage

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

# TROUBLESHOOTING

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

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

Error Code	Possible Cause	Troubleshooting
E01	The lid 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.	SVT-03005
Operating voltage and frequency	220-240V~ 50 / 60 Hz
Rated input power	950W
Pump	Oil pump
Protection class	Class I
Pump capacity	133.3 L/min
Pressure	-29.9" Hg / -1012 mbar ( $\pm 3\%$ ) directly at the pump -29.8" Hg / -1009 mbar ( $\pm 3\%$ ) in vacuum chamber
Width of sealing bar	5 mm
Sealing bar	300mm
Max bag width	300mm
Dimensions	359 x 425 x (H) 366 mm
Net weight approx.	25.2kg

## 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.

# WARRANTY & AFTER SALES SERVICE

- 1 Make sure the working platform is flat, clean and tidy.
- 2 Warranty is limited to damage caused by production defects.
- 3 The cost of parts and maintenance will be charged due to improper use or other non-product quality problems.
- 4 Please keep the purchase vouchers.

## Maintenance Card

First Name:

Last Name:

Phone:

Email:

Address:

Machine Model:

Purchase Date:

Supplier:

## Repair Record

Date	Cause	By



**sousvide** tools.com

**HEADQUARTERS**

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