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FRESKO V3

FRESKO V3 Automatic Vacuum Sealer User Manual

Model: V3

Brand: FRESKO

1. INTRODUCTION

This manual provides comprehensive instructions for the safe and efficient operation, maintenance, and troubleshooting of your FRESKO V3 Automatic Vacuum Sealer. Please read this manual thoroughly before using the appliance to ensure proper function and longevity.



Image: The FRESKO V3 Automatic Vacuum Sealer, a sleek black appliance, is shown with two vacuum-sealed bags containing fresh meat and fish, demonstrating its primary function of food preservation.

2. IMPORTANT SAFETY INSTRUCTIONS

When using electrical appliances, basic safety precautions should always be followed, including the following:

- Read all instructions before using the appliance.
- Do not immerse the power cord, plug, or the appliance itself in water or other liquids.
- Close supervision is necessary when the appliance is used by or near children.
- Unplug from outlet when not in use and before cleaning.
- Do not operate any appliance with a damaged cord or plug, or after the appliance malfunctions or has been damaged in any manner.
- Use only attachments recommended or sold by the manufacturer.
- Do not use outdoors.
- Do not let the cord hang over the edge of a table or counter, or touch hot surfaces.
- Always place the appliance on a stable, level surface.
- This appliance is for household use only.

3. PRODUCT COMPONENTS AND OVERVIEW

Familiarize yourself with the parts of your FRESKO V3 Vacuum Sealer.

Starter Kit Includes



10 Vacuum Sealer Bags

(20x30cm 5PCS +15x25cm 5PCS)



2 External Vacuum Hose



1 User Manual



1 Power Cord

Image: A diagram showing the FRESKO V3 Vacuum Sealer along with its dimensions and the contents of the starter kit, including vacuum sealer bags, external vacuum hoses, a user manual, and a power cord.

Included Accessories:

- 1 x FRESKO V3 Vacuum Sealer
- 10 x Vacuum Sealer Bags (5pcs 20x30cm, 5pcs 15x25cm)
- 2 x External Hoses
- 1 x Power Cord
- 1 x User Manual

4. SETUP AND FIRST USE

Before first use, ensure all packaging materials are removed. Place the vacuum sealer on a flat, stable, and dry surface.

Connect the power cord to the appliance and then to a suitable electrical outlet.

Fully Automatic Vacuum Sealer

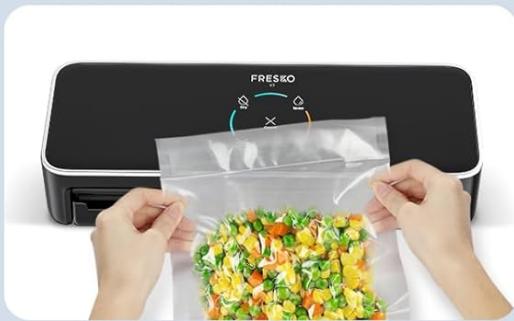
Easy to Use



1 Insert the vacuum bag flat into the vacuum sealer.



2 Touch the screen to select the mode you need.



3 Take out the sealed food.

Image: A visual guide demonstrating the simple three-step process of using the vacuum sealer: 1. Insert the vacuum bag, 2. Touch the screen to select a mode, 3. Take out the sealed food.

5. OPERATING INSTRUCTIONS

The FRESKO V3 features an easy-to-use touch operation with a visual progress bar and multiple selectable modes to suit various food preservation needs.

General Operation:

1. Ensure the appliance is plugged in and powered on.
2. Place the open end of the vacuum bag into the vacuum chamber. Ensure the bag is flat and extends into the chamber correctly.
3. Select the desired mode by touching the corresponding icon on the LED touch screen. The visual progress bar will indicate the sealing status.

4. Once the process is complete, remove the sealed bag.



Image: A close-up view of the FRESKO V3 Vacuum Sealer's top panel, highlighting the intuitive LED touch screen controls for various sealing modes.

Available Modes:

6 OPERATING MODES



Chips



Nuts



Meat



Bread



Jar



Seal



Dry



Moist



Manual



Cancel



External Vacuum



Image: An illustration of the FRESKO V3 Vacuum Sealer's six operating modes: Seal, Dry, Moist, Manual, Cancel, and External Vacuum, with examples of food types suitable for each mode.

- **Dry Mode:** Ideal for normal dry food items. This mode ensures optimal vacuuming for foods without moisture.
- **Moist Mode:** Designed for foods with moisture, such as marinated meats or fruits. This mode adjusts the vacuum and sealing time to prevent liquid from interfering with the seal.
- **Seal Mode:** Used to seal bags without vacuuming. This is useful for fragile items that might be crushed by vacuum pressure, or for creating custom-sized bags from a roll.
- **Manual Mode:** Provides precise control over the vacuum process. Press and hold to vacuum, release to stop, then press Seal to seal. This is suitable for soft or delicate foods that require careful handling.
- **External Vacuum:** For use with external vacuum accessories like canisters, jars, or wine stoppers. Connect the external hose to the appliance and the accessory, then select this mode.
- **Cancel:** Stops the current operation.

Using the External Vacuum System:

The FRESKO V3 can be used with compatible vacuum canisters, jars, and wine stoppers for extended food preservation.

1. Connect one end of the external hose to the vacuum port on the side of the sealer.
2. Connect the other end of the hose to the port on your vacuum-compatible container or wine stopper.
3. Select the "External Vacuum" mode on the touch screen. The appliance will begin to remove air from the container.
4. Once the vacuum is complete, the appliance will stop automatically.

Accessory Vacuum System



Vacuum tank



Ziplock bag



Red wine bottle

Image: The FRESKO V3 Vacuum Sealer connected to an external vacuum tank for nuts and a red wine bottle with a vacuum stopper, illustrating the versatility of its accessory vacuum system.

The FRESKO V3 is designed for continuous operation, capable of vacuuming and sealing over 50 times consecutively, making it suitable for large batch food storage.



Continuous Working: 50 times

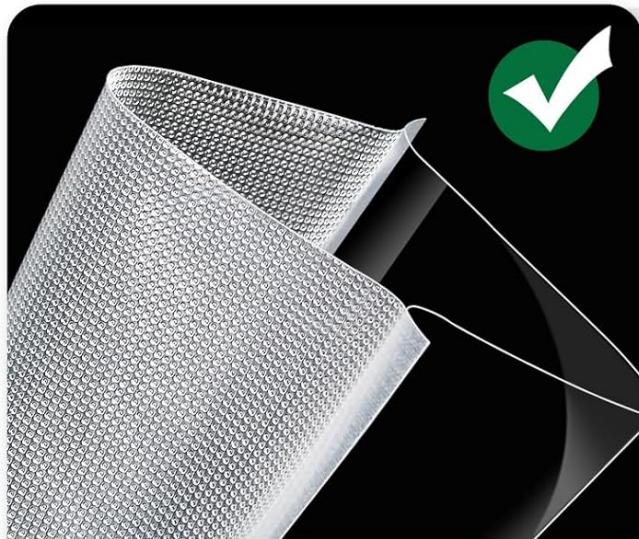
Efficient handling large amounts of food



Image: The FRESKO V3 Vacuum Sealer positioned amidst a variety of fresh and packaged foods, emphasizing its capability for continuous operation to efficiently handle large amounts of food.

Using FRESKO Vacuum Sealer Bags:

For optimal vacuum sealing results, it is recommended to use FRESKO vacuum sealer bags. These bags are designed with a specific texture to ensure a tight and consistent seal.



Round Texture



No Texture



Rectangular Texture



Double Sided Texture

Image: A visual comparison of vacuum bag textures, showing that bags with a round texture are recommended for achieving the best vacuum sealing effect, as opposed to bags with no texture, rectangular texture, or double-sided texture.

6. MAINTENANCE AND CLEANING

Regular cleaning ensures the optimal performance and longevity of your vacuum sealer.

- **Cleaning the Vacuum Chamber:** The magnetic removable vacuum chamber makes cleaning easy and safe. Detach the chamber and wash it with warm, soapy water. Rinse thoroughly and dry completely before reattaching.
- **Cleaning the Exterior:** Wipe the exterior of the appliance with a damp cloth. Do not use abrasive cleaners or immerse the unit in water.
- **Sealing Strip:** Periodically check the sealing strip for any debris or damage. Clean gently with a damp cloth if necessary.
- Always ensure the appliance is unplugged before cleaning.



Detachable Vacuum Chamber for Easy Cleaning

Image: A person is shown cleaning the detachable vacuum chamber of the FRESKO V3 under running water, illustrating the ease of maintenance for this component.

7. TROUBLESHOOTING

If you encounter issues with your FRESKO V3 Vacuum Sealer, refer to the following common problems and solutions:

Problem	Possible Cause	Solution
Appliance does not power on.	Power cord not properly connected; no power from outlet.	Ensure the power cord is securely plugged into both the appliance and a working electrical outlet. Test the outlet with another device.
Vacuum bag does not seal properly.	Bag not positioned correctly; sealing strip dirty or damaged; using non-compatible bags.	Ensure the open end of the bag is flat and fully inside the vacuum chamber. Clean the sealing strip. Use FRESKO vacuum sealer bags for best results.
Vacuum is weak or incomplete.	Bag not properly inserted; moisture in the vacuum chamber; bag has a leak.	Reposition the bag. Clean and dry the vacuum chamber. Check the bag for punctures or tears. For moist foods, use Moist mode.
Food is crushed during vacuuming.	Too much vacuum pressure for delicate food.	Use Manual mode to control the vacuum pressure, or use Seal mode for fragile items without vacuuming.

8. SPECIFICATIONS

Feature	Detail
Brand	FRESKO
Model Number	V3
Material	ABS, Polycarbonate
Color	A - Black Vacuum Sealer

Feature	Detail
Product Dimensions	15.71" L x 6.3" W x 2.83" H
Item Weight	4 Pounds
Power Source	Corded Electric
Operation Mode	Automatic
Wattage	1500 Watts
Voltage	230 Volts
Suction Strength	12L/min
Sealing Time	10-15 seconds

Best Choice to Keep Food Freshness



Suction Strength:
12L/min



Power Suction:
140 Watt



Sealing Time:
10-15s



4 Modes:
Dry/Moist/
Seal/Vac Seal



Image: The FRESKO V3 Vacuum Sealer with overlaid text indicating its key performance specifications: Suction Strength (12L/min), Power Suction (140 Watt), Sealing Time (10-15s), and 4 Modes (Dry/Moist/Seal/Vac Seal).

9. WARRANTY AND CUSTOMER SUPPORT

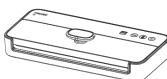
FRESKO is committed to providing high-quality products and excellent customer service. Your FRESKO V3 Vacuum Sealer comes with dedicated customer support.

- Customer Service:** For any questions or assistance with your appliance, please contact FRESKO customer service. We offer 7x24 hours customer service to address your inquiries.
- User Manual:** A digital copy of this user manual is available for download[here](#).

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Related Documents - V3

 <p>FRESKO V8 Pro Automatic Vacuum Sealer Customer Service: support@fresko.com #FreskoLLC</p>	<p>FRESKO V8 Pro Automatic Vacuum Sealer User Manual: Features, Operation, and Food Preservation</p> <p>Comprehensive user manual for the FRESKO V8 Pro Automatic Vacuum Sealer. Learn about its features, operating instructions, food preparation guidelines, troubleshooting, and maintenance for optimal food preservation.</p>
 <p>FRESKO V9 Automatic Vacuum Sealer INSTRUCTION MANUAL </p>	<p>FRESKO V9 Automatic Vacuum Sealer Instruction Manual</p> <p>This manual provides detailed instructions for operating the FRESKO V9 Automatic Vacuum Sealer, including safety precautions, button descriptions, operation procedures, troubleshooting, and maintenance.</p>
 <p>FRESKO V9 Automatic Vacuum Sealer INSTRUCTION MANUAL </p>	<p>FRESKO V9 Automatic Vacuum Sealer: Instruction Manual & User Guide</p> <p>Comprehensive instruction manual for the FRESKO V9 Automatic Vacuum Sealer. Learn about safety, operation, maintenance, troubleshooting, and food preservation tips.</p>

 <p>FRESKO V5 Automatic Vacuum Sealer</p> <p><small>Customer Service: support@fresko.com Version 1.2</small></p>	<p>FRESKO V5 Automatic Vacuum Sealer User Manual</p> <p>User manual for the FRESKO V5 Automatic Vacuum Sealer, covering important safeguards, operating instructions, food preparation guidelines, and troubleshooting.</p>
 <p>FRESKO V3 Automatic Vacuum Sealer</p> <p>OPERATION GUIDE</p> <p><small>Customer Service: support@fresko.com Version 1.2</small></p>	<p>FRESKO V3 Automatic Vacuum Sealer Operation Guide</p> <p>Comprehensive operation guide for the FRESKO V3 Automatic Vacuum Sealer. Learn about safety, usage, food preservation techniques, preparation guidelines for various foods, troubleshooting, and technical specifications to maximize food freshness and minimize waste.</p>
 <p>FRESKO V8 Pro Automatic Vacuum Sealer</p> <p><small>Customer Service: support@fresko.com Version 1.2</small></p>	<p>Fresko V8 Pro Automatic Vacuum Sealer Operation Guide</p> <p>Comprehensive operation guide for the Fresko V8 Pro Automatic Vacuum Sealer, covering setup, usage for various food types, maintenance, troubleshooting, and warranty information.</p>