

Manuals+

[Q & A](#) | [Deep Search](#) | [Upload](#)

[manuals.plus](#) /

› [FRESKO](#) /

› [FRESKO Smart Pro Vacuum Sealer Instruction Manual](#)

FRESKO V9

FRESKO Smart Pro Vacuum Sealer Instruction Manual

Model: V9

Brand: FRESKO

INTRODUCTION

The FRESKO Smart Pro Vacuum Sealer is designed to provide efficient and professional food preservation for home use. Equipped with advanced pump technology, this fully automatic vacuum sealer ensures quick and reliable sealing, extending the freshness of your food.

This manual provides detailed instructions on how to set up, operate, maintain, and troubleshoot your FRESKO V9 Vacuum Sealer. Please read it thoroughly before first use to ensure safe and optimal performance.

PRODUCT FEATURES

- High-Performance Vacuum Sealing:** Utilizes professional pump technology for effective and durable food preservation.
- Fully Automatic Operation:** Seals continuously over 50 times with an automatic locking function for a secure, airtight seal, allowing for one-handed operation.
- Intelligent Moisture Detection:** Patented smart technology automatically detects moisture levels and adjusts modes for optimal preservation of both dry and moist foods.
- User-Friendly Interface:** Features easy-to-use buttons and a visual countdown display for straightforward operation.
- Integrated Bag Storage and Cutter:** Conveniently store bag rolls and create custom-sized bags with the built-in cutter.
- Easy to Clean:** Smart liquid sensor system reminds you to disassemble the drip tray for easy cleaning, maintaining hygiene.
- Multiple Functions:** Includes Single Seal, External Vacuum, and Manual functions for versatile use.

PACKAGE CONTENTS

Upon unpacking, please verify that all items listed below are present and in good condition. If any items are missing or damaged, contact customer support.

Built-in Cutter and 11.8" Bag storage

Quickly and conveniently make custom bag



Image: The FRESKO V9 Vacuum Sealer shown with its full starter kit, including the main unit, two rolls of vacuum bags (11" x 19.68" and 7.87" x 19.68"), a foam gasket, an accessory hose, and the user manual.

- FRESKO V9 Automatic Vacuum Sealer Unit
- Roll Bags (11" x 19.68")
- Roll Bags (7.87" x 19.68")
- Foam Gasket
- Accessory Hose
- User Manual

SETUP

- 1. Unpack the Unit:** Carefully remove the vacuum sealer and all accessories from the packaging.
- 2. Inspect for Damage:** Check the unit and accessories for any signs of damage. Do not use if damaged.
- 3. Placement:** Place the vacuum sealer on a flat, stable, and dry surface. Ensure there is enough space around the unit for proper ventilation.
- 4. Power Connection:** Plug the power cord into a grounded electrical outlet (220 Volts DC).
- 5. Install Bag Roll (Optional):** If using the built-in bag storage and cutter:



Image: The FRESKO V9 Vacuum Sealer with its lid open, showing the internal compartment for bag roll storage and the integrated cutter. Blue arrows indicate the direction to feed the bag.

Open the lid of the vacuum sealer. Locate the bag roll storage compartment. Insert a roll of vacuum bags into the compartment. Pull the bag material through the slot and under the cutter bar, ensuring it is straight and flat.

Full Starter Kit



● FRESKO V9



Image: A close-up view of the FRESKO V9 Vacuum Sealer's internal mechanism, highlighting the cutter rack and the accessory port. The text "Open the cutter rack" points to the mechanism for cutting bags.

OPERATING INSTRUCTIONS

General Vacuum Sealing

Automatic Vacuum & Seal

Only One Step



Image: The FRESKO V9 Vacuum Sealer in action, with hands placing a bag of okra into the sealing chamber. The text "Automatic Vacuum & Seal Only One Step" indicates ease of use.

- 1. Prepare the Bag:** Ensure the open end of the vacuum bag is clean, dry, and flat. For custom bags, use the built-in cutter to create the desired length and seal one end using the "Seal" function.
- 2. Place Food in Bag:** Place the food item(s) inside the vacuum bag, leaving at least 2-3 inches of space from the open end.
- 3. Position the Bag:** Open the lid of the vacuum sealer. Place the open end of the bag into the vacuum chamber, ensuring it lies flat across the sealing bar.
- 4. Close and Lock:** Close the lid firmly until it clicks into place, indicating it is locked. The machine will automatically detect the bag and food type (dry/moist).

Fully Automatic Operation

Auto bag and dry/moist food detecting free your hands



Image: The FRESKO V9 Vacuum Sealer with an illustration showing its automatic detection of dry food (nuts) and moist food (meat) and adjusting the sealing process accordingly. The text "Fully Automatic Operation Auto bag and dry/moist food detecting free your hands" highlights this feature.

5. **Start Sealing:** The machine will automatically begin the vacuum and sealing process. The LED display will show the countdown or progress.
6. **Release:** Once the process is complete, the machine will automatically release the lid, or you may press the "Cancel" button to open it. Remove the sealed bag.

Control Panel and Functions

Multiple Functions

- **Single Seal:**

Press Seal before inserting the bag, for bag sealing only.

- **Cancel**

- **Work Progress Indicator**

- **LED Display Indicator**



- **External Vacuum:**

Connecting the external vacuum hose to vacuum the wine bottle or the food in vacuum jars, special zipper bags etc.

- **Manual Function:**

For soft and fragile food, press Manual firstly, insert the bag, press and hold the button to vacuum.



Image: A detailed view of the FRESKO V9 Vacuum Sealer's control panel, showing buttons for "Seal," "Cancel," "Manual," and "Accessory," along with a work progress indicator and LED display. Descriptions for each function are provided.

- **Single Seal:** Press "Seal" before inserting the bag for bag sealing only (e.g., to create a custom bag from a roll).
- **Cancel:** Stops the current operation.
- **External Vacuum:** Connect the external vacuum hose to vacuum wine bottles, vacuum canisters, or special zipper bags.

BIULT-IN EXTERNAL VACUUM HOSE



Image: A three-step visual guide showing how to use the built-in external vacuum hose. Step 1: Take out the hose. Step 2: Connect the hose to an external container (like a vacuum canister with bread). Step 3: Start the vacuum process using the machine.

- **Manual Function:** For soft and fragile foods, press "Manual" first, insert the bag, then press and hold the button to vacuum manually until desired vacuum level is reached, then press "Seal" to seal.
- **Work Progress Indicator:** Displays the current stage of the vacuuming/sealing process.
- **LED Display Indicator:** Shows the countdown or status.

MAINTENANCE AND CLEANING

Regular cleaning and maintenance will ensure the longevity and optimal performance of your FRESKO Vacuum Sealer.

1. **Unplug Before Cleaning:** Always unplug the appliance from the power outlet before cleaning.
2. **Clean Exterior:** Wipe the exterior of the unit with a damp cloth and mild soap. Do not immerse the unit in water.
3. **Clean Vacuum Chamber and Drip Tray:** The FRESKO V9 features a smart liquid sensor system that reminds you to clean the drip tray.

Detachable Design for Easy Cleaning



Image: A person is shown cleaning the detachable drip tray of the FRESKO V9 Vacuum Sealer under running water in a sink, demonstrating the ease of cleaning due to its detachable design.

Remove the detachable drip tray from the vacuum chamber. Wash it with warm, soapy water. Rinse thoroughly and dry completely before reinserting. Wipe the vacuum chamber with a damp cloth.

- Clean Sealing Strip:** Gently wipe the sealing strip with a damp cloth to remove any food residue. Ensure it is dry before closing the lid.
- Check Gaskets:** Periodically inspect the foam gaskets for any signs of wear or damage. Ensure they are clean and properly seated to maintain a good seal.
- Storage:** Store the vacuum sealer in a clean, dry place with the lid unlatched to prevent compression of the gaskets, which can lead to poor sealing over time.

TROUBLESHOOTING

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

Problem	Possible Cause	Solution

Problem	Possible Cause	Solution
Machine does not turn on.	Not plugged in; power outlet issue; unit malfunction.	Ensure power cord is securely plugged into a working outlet. Try a different outlet. If problem persists, contact customer support.
Bag does not vacuum properly.	Bag not positioned correctly; bag opening is wet or wrinkled; gaskets are dirty or damaged; vacuum chamber is not clean.	Ensure bag opening is flat and fully inside the vacuum chamber. Dry the bag opening. Clean or replace gaskets. Clean the vacuum chamber and drip tray.
Bag does not seal.	Sealing strip is dirty or damaged; bag material is incompatible; too much moisture in the bag.	Clean the sealing strip. Use only FRESKO or compatible vacuum sealer bags. For moist foods, use the "Moist" setting or pre-freeze liquids.
Vacuum is weak or inconsistent.	Lid not fully locked; gaskets are worn or misaligned; vacuum pump issue.	Ensure the lid is firmly closed and locked. Check and clean/replace gaskets. If problem persists, contact customer support.
Machine stops mid-operation.	Overheating; sensor triggered.	Allow the machine to cool down for 20-30 minutes. Check for any obstructions or excessive moisture.

SPECIFICATIONS

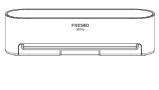
Brand	FRESKO
Model Number	V9
Color	Stainless Steel
Product Dimensions (L x W x H)	40 x 9 x 11.9 cm (15.8 x 3.5 x 4.7 inches)
Item Weight	2.69 Kilograms (5.93 lbs)
Power	120 Watts
Voltage	220 Volts (DC)
Material	Stainless Steel
Operation Mode	Automatic
Special Features	Automatic bag and dry/moist food detection, Fully automatic operation, Automatic locking

WARRANTY AND SUPPORT

FRESKO products are manufactured to the highest quality standards. For warranty information, technical support, or replacement parts, please refer to the contact information provided on the product packaging or visit the official FRESKO website.

Please retain your proof of purchase for warranty claims.

Related Documents - V9

 FRESKO V9 Automatic Vacuum Sealer INSTRUCTION MANUAL 	<p>FRESKO V9 Automatic Vacuum Sealer: Instruction Manual & User Guide Comprehensive instruction manual for the FRESKO V9 Automatic Vacuum Sealer. Learn about safety, operation, maintenance, troubleshooting, and food preservation tips.</p>
 FRESKO V5 Automatic Vacuum Sealer <small>Customer Service: support@freskoapp.com Version 0.1</small>	<p>FRESKO V5 Automatic Vacuum Sealer User Manual User manual for the FRESKO V5 Automatic Vacuum Sealer, covering important safeguards, operating instructions, food preparation guidelines, and troubleshooting.</p>
 FRESKO V8 Pro Automatic Vacuum Sealer <small>Customer Service: support@freskoapp.com Version 0.1</small>	<p>FRESKO V8 Pro Automatic Vacuum Sealer User Manual: Features, Operation, and Food Preservation 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>
 FRESKO V5 Automatic Vacuum Sealer <small>Customer Service: support@freskoapp.com Version 0.1</small>	<p>FRESKO V5 Automatic Vacuum Sealer User Manual and Guide Comprehensive user manual for the FRESKO V5 Automatic Vacuum Sealer, detailing operation, food preparation, preservation tips, cleaning, troubleshooting, and warranty information. Learn how to effectively seal various foods to extend freshness.</p>
	<p>FRESKO AutoMax V8 Vacuum Sealer Instruction Manual This manual provides comprehensive instructions for the FRESKO AutoMax V8 Vacuum Sealer, covering essential safety precautions, detailed specifications, features, operating procedures for various sealing modes, food safety guidelines, freshness comparison data, cleaning and maintenance advice, troubleshooting common issues, and warranty information.</p>

FRESKO®



Vacuum Sealer
AutoMax V8
INSTRUCTION MANUAL

[FRESKO AutoMax V8 Vacuum Sealer Instruction Manual](#)

This manual provides instructions for the FRESKO AutoMax V8 Vacuum Sealer, covering important safeguards, specifications, features, usage, food safety practices, cleaning, troubleshooting, and warranty information.