

Frisper™ Freshkeeper™ 500

instruction manual



Smart. Simple. Delightful.

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elise™

Read all instructions before using this product
When using Frisper, basic safety precautions should always be followed, including the following:

- 1) Use Frisper only for its intended use.
- 2) To protect yourself against a risk of electric shock, do not immerse Frisper in water or other liquids.
- 3) Never yank cord to disconnect from the outlet. Grasp plug and pull to disconnect. Do not unplug Frisper when in use.
- 4) Clean Frisper's puncture mechanism and drip tray after handling raw meat to prevent bacterial contamination.
- 5) Frisper's puncture mechanism is sharp. Please take caution when handling it.
- 6) Frisper's heat coil stays warm for a few seconds after use. Please take caution when handling it.
- 7) Protect your fingers while you are closing the Frisper lid.
- 8) Keep the Vac-Snap™ bag away from babies and children.
- 9) Do not allow children to use Frisper. Close supervision is necessary for any appliance being used near children.
- 10) Only use the AC adaptor that was supplied with Frisper.

SAVE THESE INSTRUCTIONS

Welcome

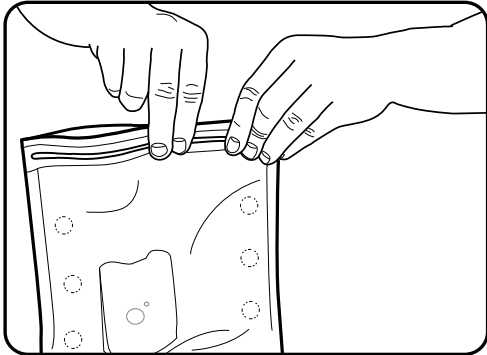
Thank you for purchasing the Oliso™ Frisper™ Freshkeeper™ Countertop Storage System. You're just a few steps away from a whole new way of storing your food. Follow the instructions in this manual and learn about Frisper's features and care. We hope you enjoy it!

Smart. Simple. Delightful.



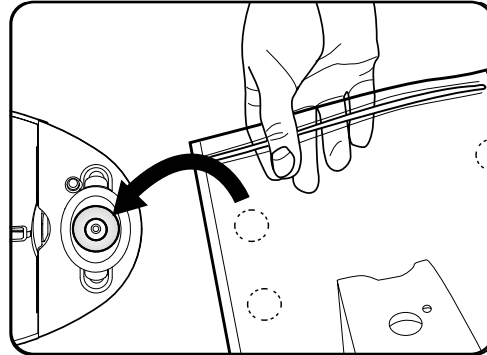
simple steps to start

1 FILL



Place the food in the Vac-Snap bag and close the zipper securely. If the zipper is not completely closed, the Frisper will not be able to draw a vacuum.

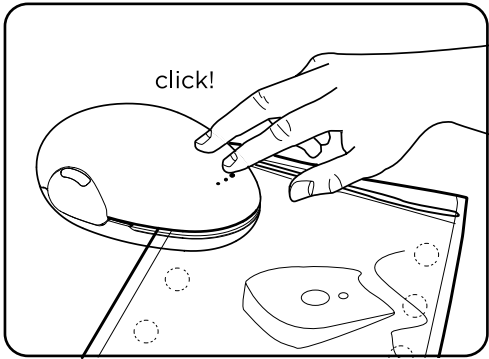
2 LINE UP



Line up the sealing circle on the bag with the orange ring on the Frisper.

3

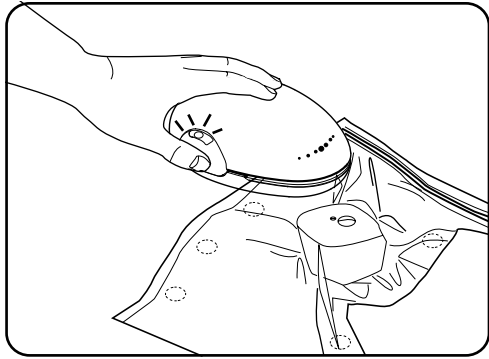
FRISP IT!



Close the lid over the Vac-Snap bag and press down until you hear a click. The Frisper vacuum will start and you can let go of the lid.

4

PUSH THE BUTTON



The process is complete when the light flashes green. Press the button to release the bag.

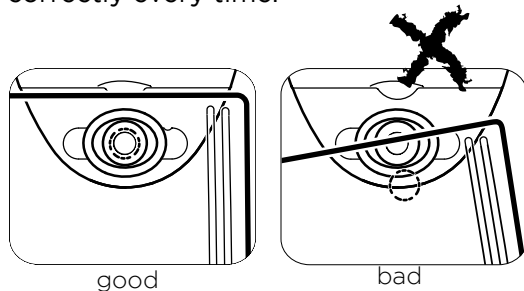
LIGHT SEQUENCE

green	orange	flashing green
on	vacuum & seal	done

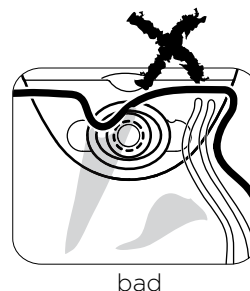
THE COLOR OF THE LIGHT INDICATES THE STAGES OF THE FRISPING PROCESS.

quick tips

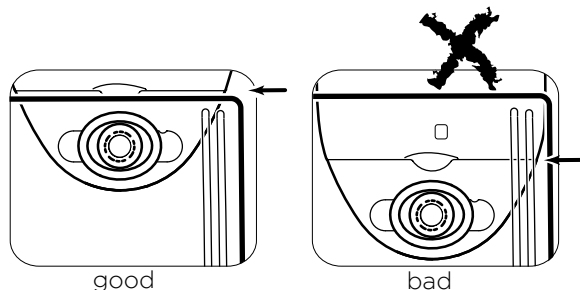
a. Use the sealing circles and bag guides to ensure that the bag is positioned correctly every time.



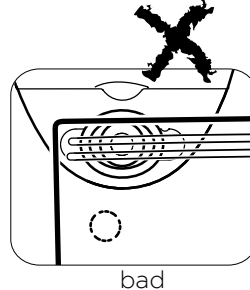
b. Position the bag so that it is flat and smooth over the sealing area.



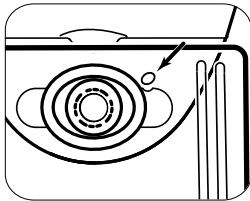
c. Make sure that the bag is on the Liquid Catch Tray but does not extend past it.



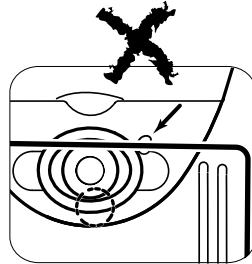
d. Make sure that the zipper is not vacuum sealed within the sealing area.



e. Check that the bag is covering the Bag Sensor.

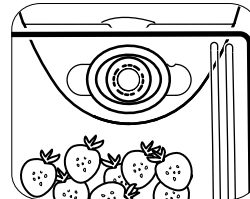


good

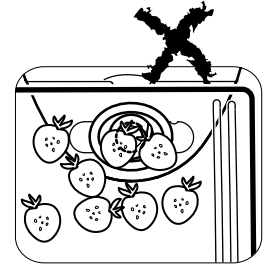


bad

f. Food should not be in the sealing area or interfere with the Frisper's lid.

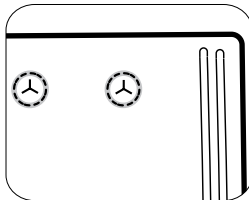


good

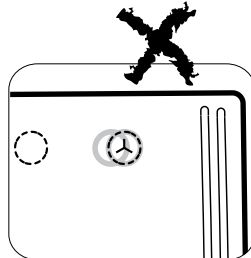


bad

g. Do not overlap the sealing circles. Each time you reuse a bag, use a new sealing circle.

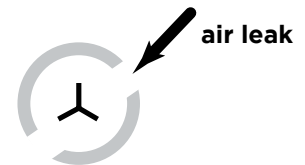


good

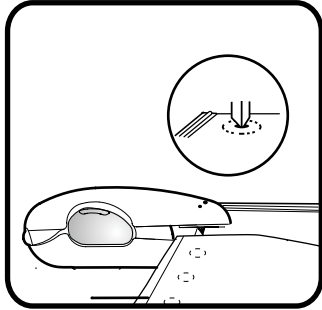


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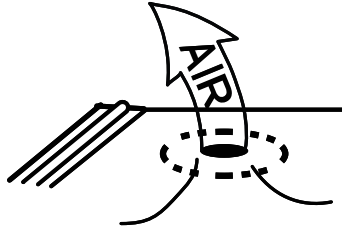
h. If the bag leaks after it has been sealed, the heat seal may be incomplete. To fix an incomplete seal, redo the vacuum seal process on the same location. Then vacuum seal again on a new sealing circle.



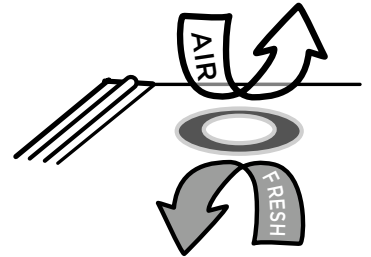
how Frisper works



As you close the lid, Frisper punctures a small hole in the bag.



The vacuum removes virtually all the air inside the bag.

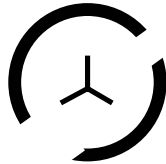


The hole is closed by a circular heat seal. This creates an airtight environment to maintain your food's freshness.

heat seals



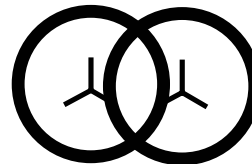
GOOD



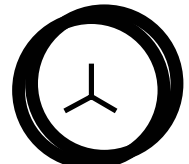
BAD



BAD



BAD



BAD

COMPLETE HEAT SEALS ENSURE THAT YOUR BAG IS AIRTIGHT.

DO NOT OVERLAP SEALING CIRCLES *

A good heat seal is a complete circle with even thickness. If the seal looks incomplete or deformed, repeat the vacuum sealing process in the exact same location.

When you are reusing a bag do not overlap the sealing circles as illustrated above. Sealing circles that are overlapping will not have an effective airtight seal.

*Note: You may overlap sealing circles if you are attempting to fix a broken seal.

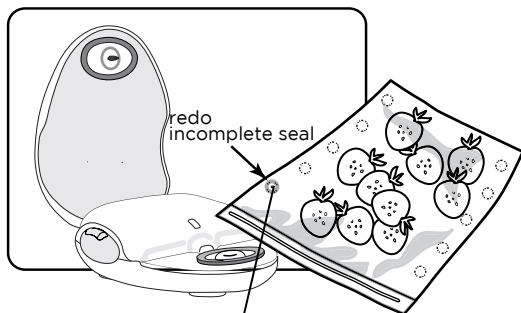
restoring incomplete seals

If the bag leaks after it has been sealed, the heat seal may be incomplete. To restore an incomplete heat seal:

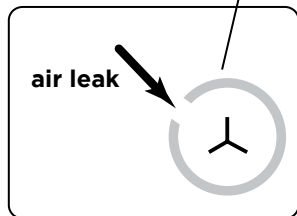
1

REDO SEAL

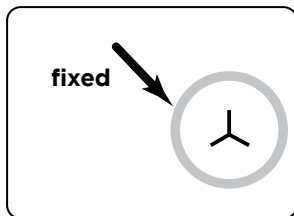
Redo the vacuum sealing process on the incomplete seal. **Note: This step will restore the incomplete seal but it will not vacuum seal the bag.**



air leak



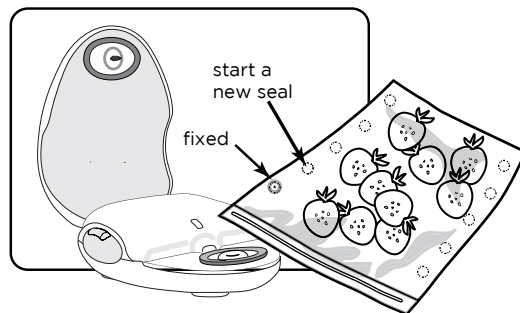
fixed



2

START A NEW SEAL

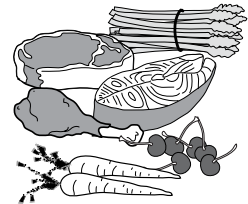
Once you have restored the bad seal, find a new sealing circle and start a new seal on this location.



vacuum sealing basics

Vacuum sealing is a great way to preserve food's quality.

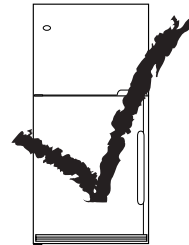
Frisper Freshkeeper, with its small size and one touch operation, makes the task convenient and easy.



Vacuum sealing is not intended to replace refrigeration or freezing. Foods that normally require refrigeration (below 40°F/4°C) or freezing (0°F/-17°C) even when vacuum sealed, should still be refrigerated or frozen. Vacuum sealing helps food retain flavor, color and texture. It may not stop the growth of certain kinds of bacteria and yeast fermentation. Vacuum sealing is not a substitute for heat-preserving or canning.

Vacuum sealers cannot restore or revive food that is past its prime.

Do not serve or consume food that has the odor, texture, or appearance of food that has gone bad.



freezing

Vacuum sealing helps prevent freezer burn by removing the air in a bag. There are other ways to further extend the life of food in your freezer.

PLACEMENT

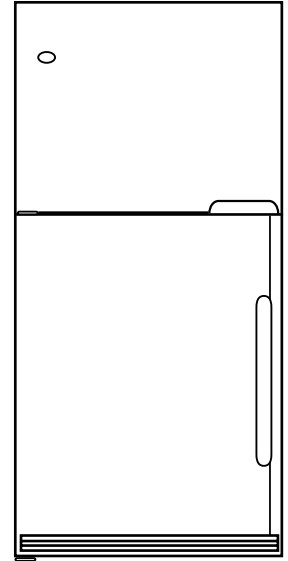
The back of a freezer has a more constant temperature than areas near the door of a freezer. Delicate foods which may thaw easily should be kept at the back of the freezer.

THAWING FOOD

For best results, thaw frozen foods in a refrigerator. Never thaw raw meats, fish, dairy, or poultry at room temperature. Thawing by microwave may affect the texture of foods. If thawing by microwave, begin cooking process immediately after thawing, to prevent bacteria growth.

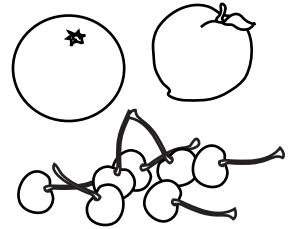
VACUUM SEALING SOUPS AND SAUCES

To vacuum seal soups and sauces, pour liquid in Frisiper bag and leave at least 2" of space at the top of the bag. Do not vacuum seal at this point. Place filled bag upright in freezer and allow liquid to freeze. Remove frozen bag and vacuum seal it.



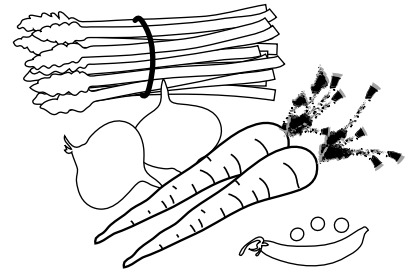
fruit

For best results freeze fruit before vacuum sealing. Wash and dry fruit. Then spread on a tray or cookie sheet. Place the cooking sheet in the freezer for about 2 hours, then transfer fruit to a Vac-Snap bag and vacuum seal.



vegetables

Frozen vegetables sometimes turn black if they are not blanched before freezing. To blanch vegetables, fill a 4-5 quart pot with water and bring to a boil. Also, fill a large bowl with ice water and have a colander or strainer on hand. Add vegetable to boiling water and cook for the times suggested on the next page. Vegetables should retain a vibrant color and remain crisp and “undercooked”. Remove from boiling water and plunge into ice water until completely chilled. Drain as necessary, dry, and transfer to a Vac-Snap bag for vacuum sealing.



vegetable blanching guide

FOOD	BLANCHING TIME
Broccoli florets - trimmed	3-4 minutes
Carrots - will depend on size and maturity	Start checking at 5 minutes
Cauliflower florets - trimmed	3-4 minutes
Corn on the cob	6-10 minutes
Green beans	3-4 minutes
Herbs - fresh	15 seconds
Leafy greens such as spinach or Swiss chard	1-2 minutes
Peas (shelled)	1-1.5 minutes
Sugar Snap™ peas	3-4 minutes
Summer squash sliced	3-4 minutes

cruciferous vegetables

Because of the gasses they emit over time, cruciferous vegetables should be kept in the freezer rather than refrigerator after vacuum sealing. These vegetables include broccoli, cabbages and Brussels sprouts, cauliflower, collards, kale, kohlrabi, rutabagas and turnips.



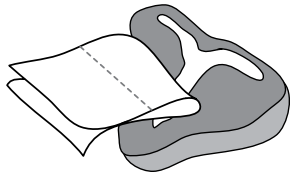
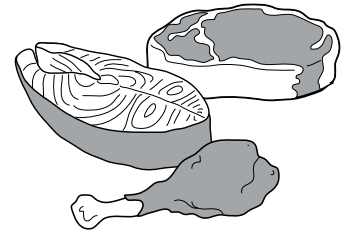
mushrooms

Mushrooms need to breathe and should never be sealed in plastic. The best way to store mushrooms is to place them in a brown paper sandwich bag and keep them in the refrigerator.



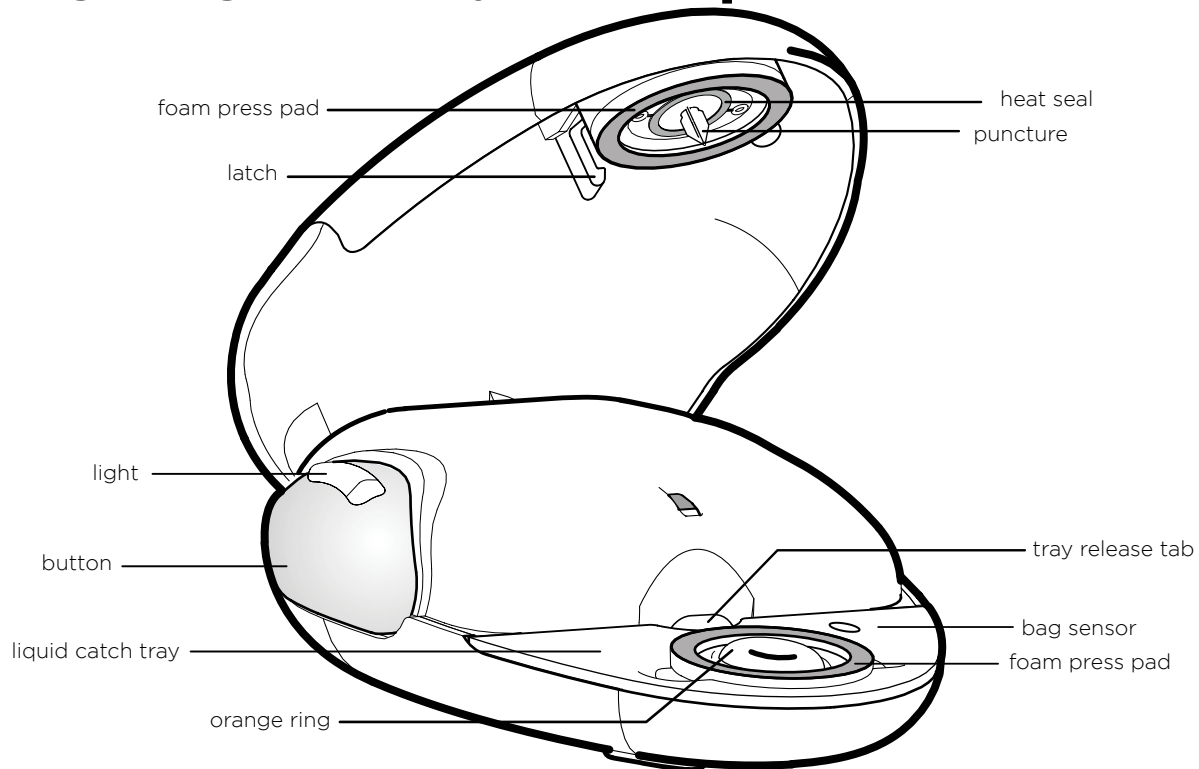
meat, fish, & poultry

For best results, wash and gently pat dry poultry or fish. Beef, veal, lamb and pork should be patted dry. This extra step saves you time when you are ready to cook and also helps to maintain good moisture levels and shape. You can also insert a paper towel into the bag before vacuum sealing to absorb excess moisture and juices.

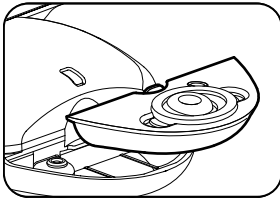


Use a clean paper towel to pat dry raw meats before Frisping.

getting to know your Frisper™

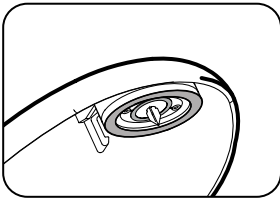


liquid catch tray



Your Frisper has an antibacterial liquid catch tray which will hold any liquids that have been vacuumed out of your bag. This allows you to vacuum seal wet foods like raw meat and fish. It is dishwasher-safe for easy cleaning.

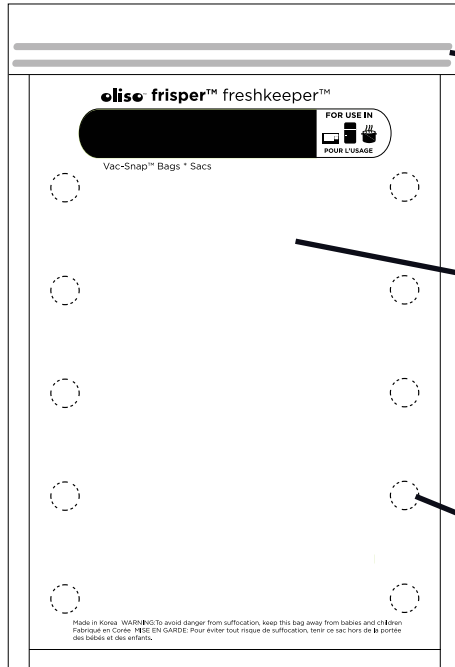
bag puncture



The bag puncture is made of an antibacterial plastic to prevent the growth of bacteria and germs. However, it should still be cleaned with water and soap after contact with raw meat and other food liquids.

The bag puncture creates a small hole in the Vac-Snap bag, allowing your Frisper to vacuum out the air. Then the heat seal permanently closes the hole keeping the bag airtight.

Vac-Snap™ bags



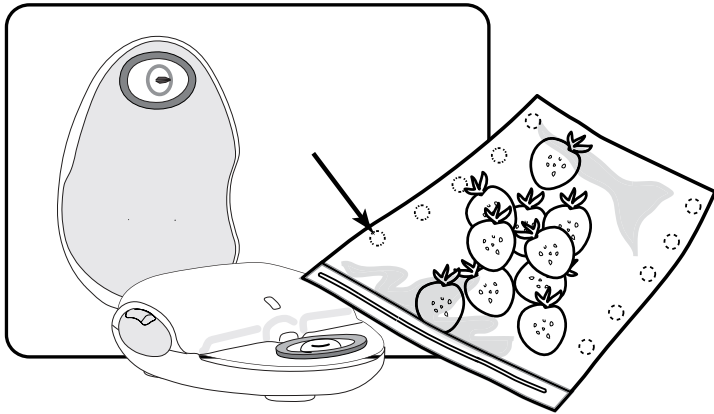
Zipper: Vac-Snap bags have zipper tops for easy, anytime access to your fresh food. Place your food in the bag and securely close the zipper.

Uses: Vac-Snap bags can be used for the fridge, freezer, and pantry. Vac-Snap bags can also be used in the microwave and can be simmered.

Sealing Circle: These circles provide a guide to aligning the bag for vacuum sealing. Always align the circle over the orange ring on the Frisper to insure proper alignment.

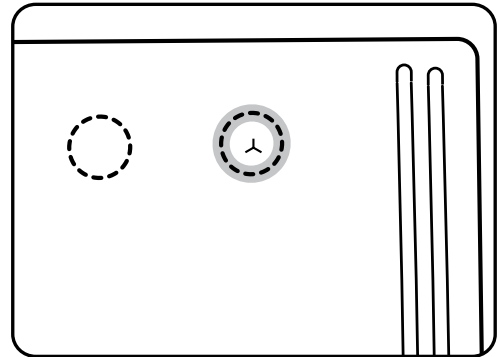
reusing Vac-Snap™ bags

1 USE A SEALING CIRCLE



The first time you use a bag, use any sealing circle.

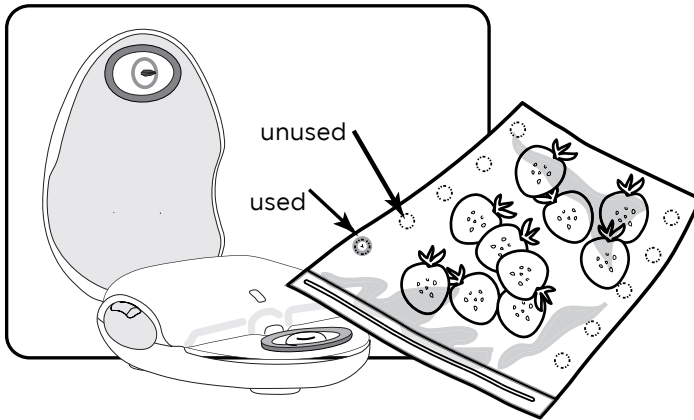
2 LINE UP



After vacuum sealing, bag will be melted around sealing circle, creating an airtight seal.

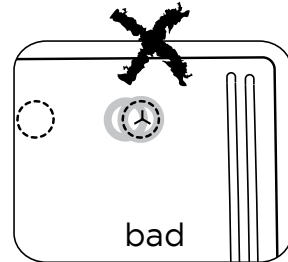
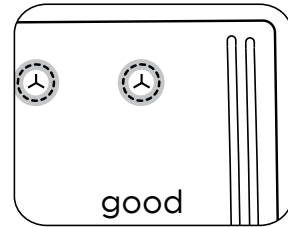
3

USE A NEW SEALING CIRCLE



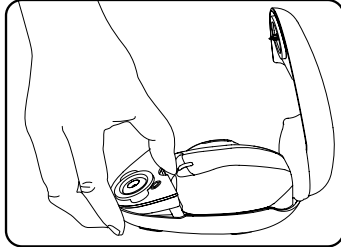
To vacuum seal a bag again,
use a different sealing circle.

DO NOT REUSE SEALING CIRCLES OR
OVERLAP HEAT SEALS

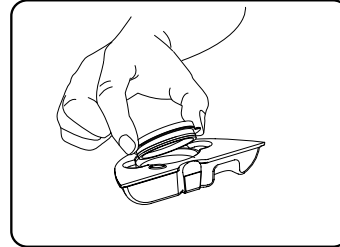


care and maintenance

1) Liquid Catch Tray The liquid catch tray can be removed from your Frisper. It can be cleaned with warm, soapy water or in the dishwasher.



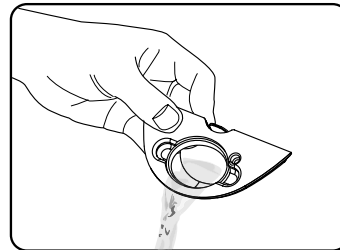
1 USE THE RELEASE TAB TO DETACH THE CATCH TRAY.



2 REMOVE THE TRAY COVER.



3 THE ITEMS ON THE LEFT ARE DISHWASHER-SAFE. THE ITEMS ON THE RIGHT ARE NOT.



4 POUR OUT LIQUIDS. WASH WITH SOAP OR PLACE IN THE DISHWASHER.

care and maintenance

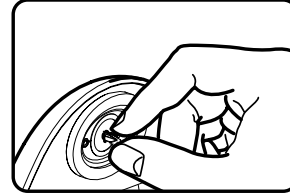
2) Bag Puncture: The bag puncture is removeable, replaceable, and dishwasher safe.

Removing the Bag Puncture: Unscrew the puncture counter-clockwise to remove it. The puncture can be cleaned with warm soapy water. Your frisper comes with an extra bag puncture.

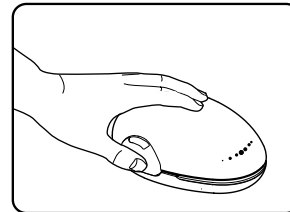
Replacing the Bag Puncture: Insert it into its slot and screw it clockwise. Do not over-tighten it. Note: The puncture is somewhat sharp. Please use care when handling it.

3) Storing Your Frisper: Frisper is small enough to stay on your counter. It can also be stored in a cabinet or drawer.

It is best to store your Frisper with the lid unlocked. This allows the foam press pads to retain their original shape and size.



UNSCREW THE BAG PUNCTURE COUNTERCLOCKWISE TO RELEASE IT. THE BAG PUNCTURE IS SHARP. USE CARE WHEN HANDLING IT.



PRESS THE BUTTON TO UNLOCK THE LID BEFORE STORING YOUR FRISPER. THIS HELPS KEEP THE FOAM PADS IN GOOD SHAPE.

One (1) Year Limited Warranty

Oliso, Inc. warrants that for a period of one year from the date of the original purchase, this product will be free from defects in material and workmanship, when utilized for normal household use. Oliso, Inc. will repair or replace this product or any component of the product found to be defective during the warranty period without charge to the customer. If a replacement product is sent, it will carry the remaining warranty of the original product. Replacement will be made with a new or remanufactured product or component. If the product is no longer available, replacement may be made with a similar product of equal or greater value. This is your exclusive warranty.

This warranty is valid for the original retail purchaser from the date of initial retail purchase and is not transferable. Keep the original sales receipt. Proof of purchase is required to obtain warranty performance. Oliso, Inc. dealers or retail stores selling Oliso, Inc. products do not have the right to alter, modify or in any way change the terms and conditions of this warranty.

The liability of Oliso, Inc. is limited solely to the cost of repair or replacement of the product at its option. This warranty does not cover normal wear of parts and does not apply to any product that has been tampered with or used for commercial purposes. This warranty does not cover damage caused by misuse, abuse, use on improper voltage or current, use contrary to the operating instructions, negligent handling or damage due to faulty packaging or mishandling in transit. This warranty does not cover damage or defects caused by or resulting from damages from shipping or repairs, service or alteration to the product or any of its parts, which have been performed by a repair person not authorized by Oliso, Inc. Further, the warranty does not cover Acts of God such as fire, flood, hurricanes, and tornados.

This warranty is extended to the original purchaser of the product and excludes all other legal and/or conventional warranties. The responsibility of Oliso, Inc. is limited to the specific obligations expressly assumed by it under the terms of the limited warranty. In no event shall Oliso, Inc. be liable for any incidental or consequential damages caused by breach of any express, implied or statutory warranty or condition.

Except to the extent prohibited by law, any implied warranty or condition of merchantability or fitness for a particular purchase is limited in duration to the duration of the above warranty. Oliso, Inc. disclaims all other warranties, conditions, or representations, express, implied, statutory or otherwise. In no event shall Oliso, Inc. be liable for any indirect, special, incidental or consequential losses or damages (including but not limited to interruption of business or loss of business or profit) resulting from the use of or inability to use the product, any breach of contract, fundamental or otherwise, or for any claim brought against purchaser by any other party. Some states or jurisdictions do not allow the exclusion or limitation of incidental or consequential damages or limitations on how long an implied warranty lasts, so the above limitations or exclusion may not apply to you.

If you have any question regarding this warranty or would like to obtain warranty service, please email Oliso, Inc. at customerservice@frisper.com, and a service center address will be provided to you. If you have further questions, you may call 1-800-481-7978.

troubleshooting

PROBLEM	THINGS TO CHECK	SOLUTION
Frisper is not working. Sound is present.	Sealing circles are overlapping.	Re-seal the overlapped circle. Then find a new sealing circle to use. See page 10.
	Sealing on the same sealing circle.	Find a new sealing circle to use. See page 10.
	Sealing circle is lined up with the silicone ring.	Re-seal the overlapped circle. Then find a new sealing circle to use. See page 10.
	Existing seals form a full circle with even thickness. See page 9.	If you have performed steps on page 10 and you continue to have air leaks, throw away bag.
	The Liquid Catch Tray is clogged.	Remove the tray and clean it. See page 21.
	Press Pads are obstructed.	Clear out any food that is in the sealing area and reposition the bag. See page 7.
	Bag is not flat and smooth over the sealing area.	Re-position the bag so that there are no creases or folds in the sealing area. See page 6.
	Zipper is not securely closed.	Close the zipper securely. Run your fingers through the zipper-top. See page 4.
	Parts are missing or incorrectly installed.	Assemble the parts as illustrated on page 21.
	Press Pads are deformed.	Remove the press pads and let it sit out for several hours to return to original shape. See page 21-22.

troubleshooting

PROBLEM	THINGS TO CHECK	SOLUTION
Frisper is not working. Sound is not present.	LED is on and green.	Plug in the AC Adaptor.
	Bag sensor is engaged.	Reposition the bag using the same picture hole so that the bag sensor is covered. See page 7e.
	Lid is closed and locked.	Put your finger over the dots on Frisper and push down until you hear a click. See page 5.
Heat seal is incomplete.	Using the wrong AC Adaptor	Use the supplied Oliso AC Adaptor.
	Bag and food is too wet.	Minimize food liquids. Pat dry raw meat. See pages 12-15 for recommendations on handling food.
	Heat seal is too hot.	Wait at least 5 seconds between each use of Frisper.
Bag is leaking.	Existing seals are incomplete or leaking. See page 9-10.	Re-seal the incomplete circle. Then find a new sealing circle to use. See page 10.
	Zipper is not securely closed.	Close the zipper securely. Run your fingers through the zipper-top. See page 4.

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