

3.6 Discount

This refers to temporary promotions.

1. Discount amount

Call up a PLU.

TOOL→DISCOUNT AMOUNT

DISCOUNT AMOUNT ×

Current Total Price (\$)	5.00	7	8	9	
Discount Amount (\$)	1.00	4	5	6	
New Total Price (\$)	4.00	1	2	3	ENTER
		C	0	00	

For weighing goods, you need to place the goods on the pan.

2. Discount %

Call up a PLU.

TOOL→DISCOUNT %

DISCOUNT % X

Current Total Price (\$)
5.00

Discount (%)
50

New Unit Price (\$)
2.50

7	8	9	
4	5	6	
1	2	3	
C	0	00	ENTER

Discount (%) The value entered is the percentage that is subtracted.

3.7 Prepack Key

Prepack can automatically print items, and remove the weight of the item while still keeping the tare and unit price.

This function is only available for by-weight PLU.

Prepack Key locks AUTO and SAVE. Call up a PLU to place the item on the scale to automatically print the label.

Labels can be printed without a specific PLU.

3.8 X Key

The X key is available for all PLU. The X key can also be called the copy key.

Call up a PLU and place the product on the pan. Click the X key to enter the number of copied labels.

3.9 How to Change Sell By Date/Time

The Sell by Date can be printed on the label or cancelled manually.

1. Individual items are printed by date/time

Menu→PLU→PLU List→Choose a PLU→Edit→Extension

Turn on the Print Sell by Date switch  for Extension.

Click Save .

Click "Basic" to change the sell by date value, which represents the number of days after the sale date.

2. All items are printed on sell by date

Menu→Settings→Global Settings

Slide down to Specs 188 and 189.

188 is the Print SELL BY DATE.

189 is the Enable Global Print DATE, please refer to SPEC 187 and 189.

Click PLU List's Basic to change the sell by date value, which represents the number of days after the sale date.

3.10 How to Change Origin

Menu→PLU→Place of Origin

No.	Name	Project name	Basic Information	Description
1	Place of Origin	Add a origin	code	
			content	

3.11 How to Change PLU Type

Menu→PLU→PLU List

Call up a PLU.

Click EDIT to go to Basic.

Change the PLU type. There are three options: By Weight, By Non-Weight, and By Count.

3.12 How to set Network

3.12.1 WIRELESS NETWORK SETTINGS

Step 1



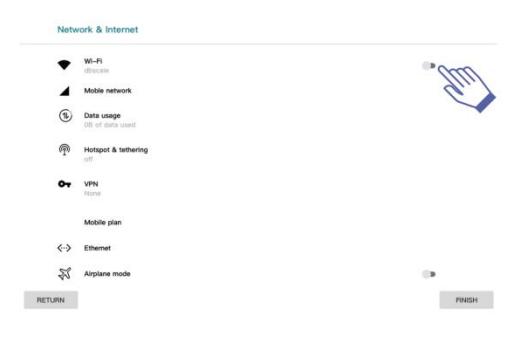
Step 2



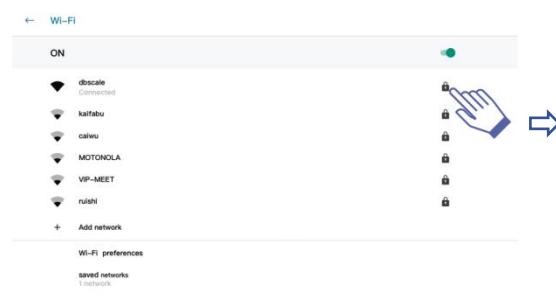
Step 3



Step 4



Step 5



Step 6



Step 7



Step 8



Step 9



Step 10



Step 11



3.12.2 WIRED NETWORK SETTINGS

Step 1



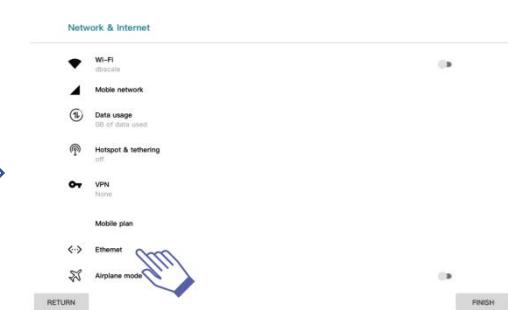
Step 2



Step 3



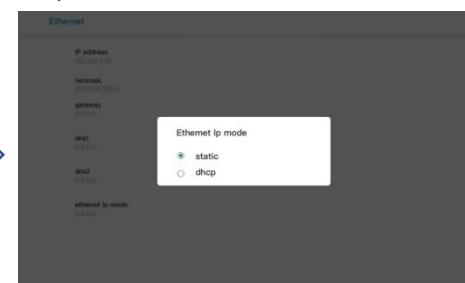
Step 4



Step 5



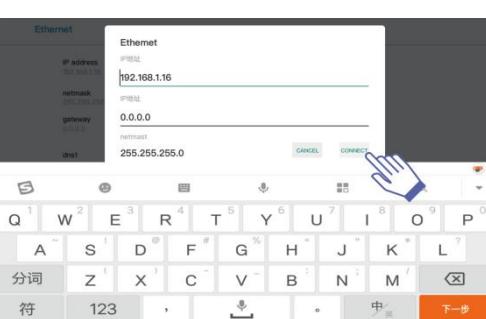
Step 6



Step 7



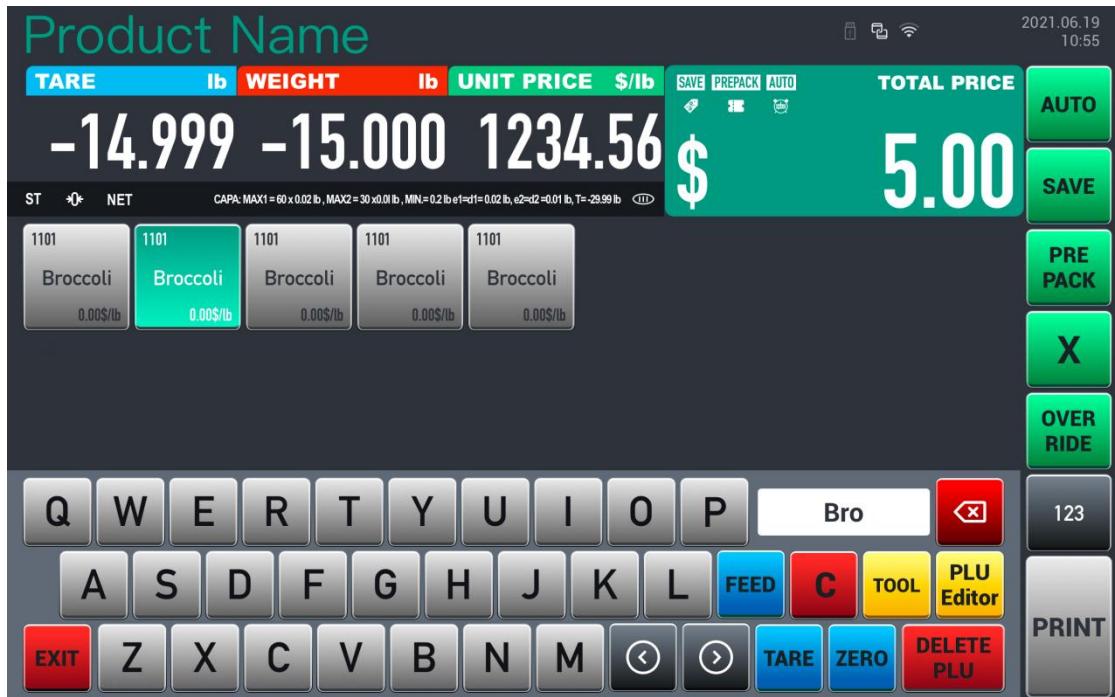
Step 8



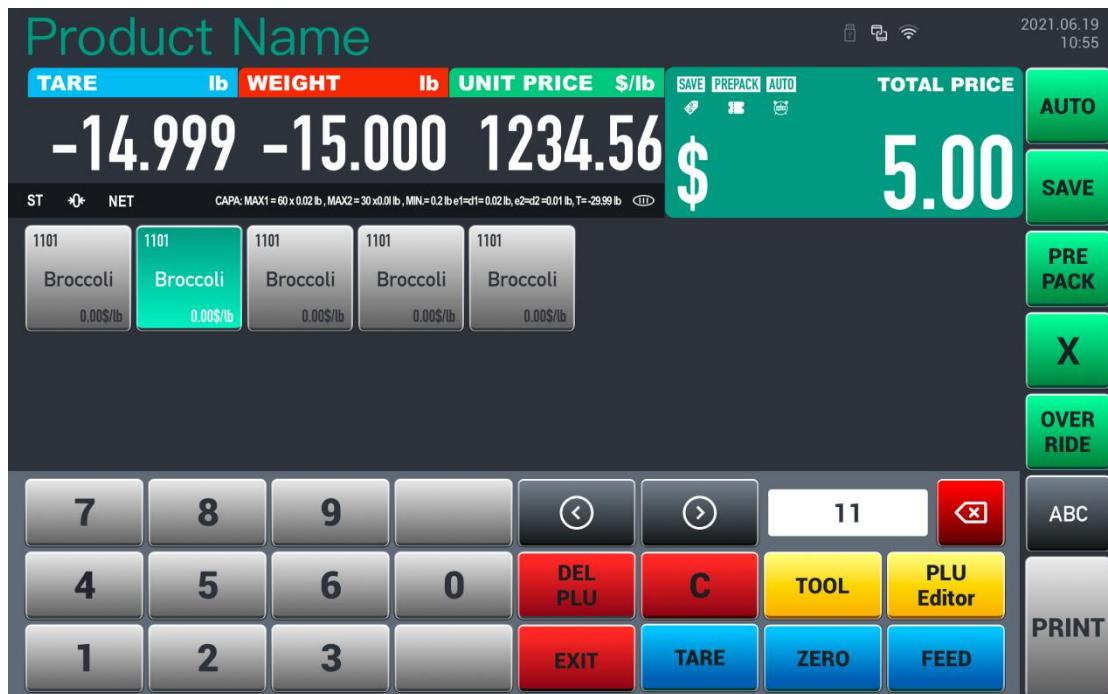
3.13 PLU Search

Home screen Search for products

1. Search by product name.



2. Search by PLU number.



3.14 How to Backup Data

Step 1

Plug the USB into your computer and create a new folder called dbscale. Create a new folder called backup inside it.

Step 2

Plug the USB into the scale. Next:

Menu→Settings→Backup and Restore

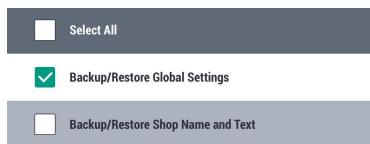
Step 3

Select the contents of a copy.

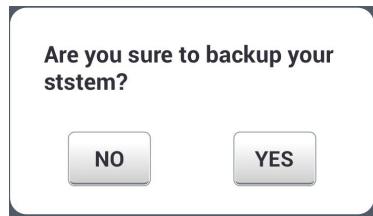


Step 4

Select all or part of the content. Click **BACKUP** .



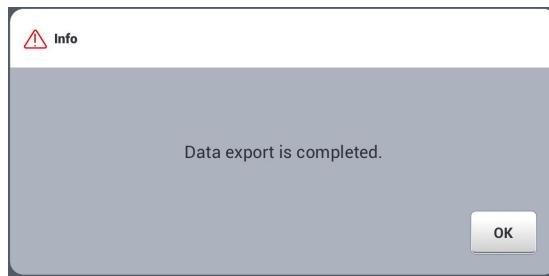
Prompt whether to back up files.



Step 5

Click  to back up the content.

If the backup is successful, the following information is displayed:



The backup is complete.

3.15 How to Restore Data

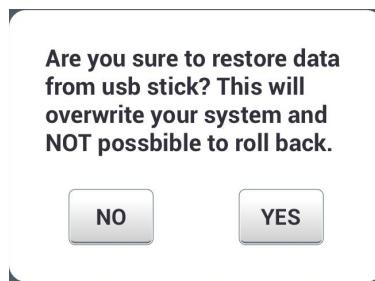
Step 1

Plug the USB into the scale. Next:

Menu→Settings→Backup and Restore

Step 2

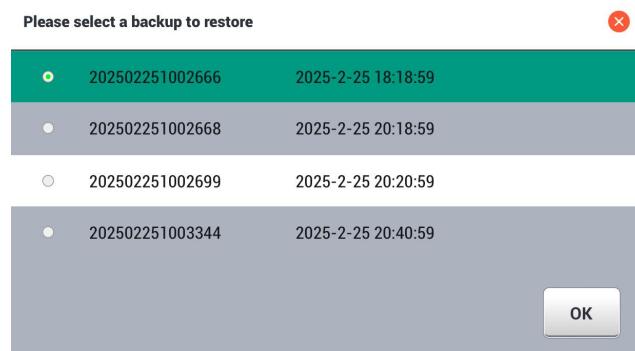
Select all or part of the content. Click .



You cannot roll back after the restore.

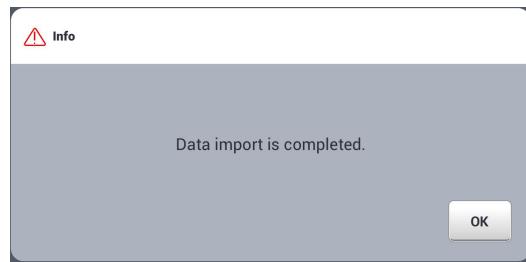
Step 3

Click  and select the folder.



Step 4

Click  to complete the restore.



4. APPENDIX

4.1 Label Format

Mode	Sample
No.1 60*30 LST 8000	<p>Pork Loin Fillet 猪肉 돼지고기</p> <p>TARE(LB): 0.02 000001 05-02-20 05-08-20 1.39 18.88 PACKED ON SELL BY WT./LBS. PRICE PER LB. \$26.24 TOTAL(\$ PRICE</p> <p>VisionTechShop.com 1.201.679.7793 100 TEMPLE AVE, HACKENSACK, NJ 07601</p>
No.2 60*30 LST 8000	<p>Salmon Fillets 三文魚 연어 Cured With Up To 35% Solution Of Water, Salt, Sodium Phosphate, Sodium Nitrite, Sodium Erythorbate.</p> <p>TARE(LB): 0.10 000005 05-02-20 05-02-20 10.16 11.99 PACKED ON SELL BY WT./LBS. PRICE PER LB. \$121.82 TOTAL(\$ PRICE</p> <p>VisionTechShop.com 1.201.679.7793 100 TEMPLE AVE, HACKENSACK, NJ 07601</p>
No.3 60*30 LST 8000	<p>Pork Loin Fillet 猪肉 돼지고기</p> <p>TARE(LB): 0.04 000009 05-02-20 05-02-20 10.22 8.88 PACKED ON SELL BY WT./LBS. PRICE PER LB. \$90.75 TOTAL(\$ PRICE</p> <p>VisionTechShop.com 1.201.679.7793 100 TEMPLE AVE, HACKENSACK, NJ 07601</p>
No.4 60*30 LST 8000	<p>Pork Loin Fillet 猪肉 돼지고기</p> <p>TARE(LB): 0.02 000001 22:43 05-02-20 05-08-20 0.60 18.88 PACKED ON SELL BY WT./LBS. PRICE PER LB. \$11.33 TOTAL(\$ PRICE</p> <p>VisionTechShop.com 1.201.679.7793 100 TEMPLE AVE, HACKENSACK, NJ 07601</p>
No.5 60*40 LST 8010	<p>California Roll 加州卷 김밥</p> <p>TARE(LB): 1.23 PACKED ON SELL BY WT./LBS. 05-02-20 05-09-20 11.15</p> <p> 000004 8.79 0200004098014 PRICE PER LB. \$98.01 TOTAL(\$ PRICE</p> <p>VisionTechShop.com 1.201.679.7793 100 TEMPLE AVE, HACKENSACK, NJ 07601</p>

No.6
60*40
LST 8010



No.7
60*40
LST 8010



No.8
60*40



No.9
60*40



No.10
60*40



No.11
60*40
BLANK



No.12
60*40



No.13
60*50
LST 8030



No.14
60*50
LST 8030



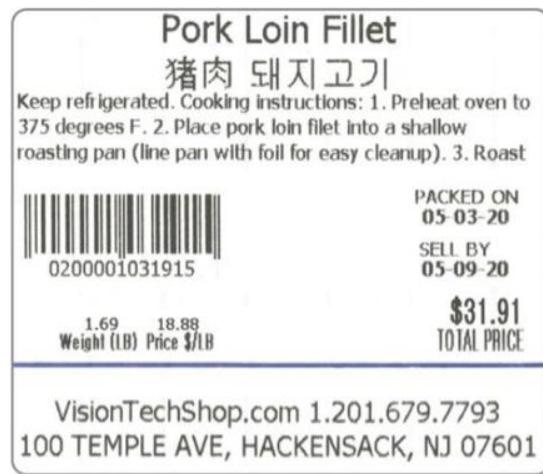
No.15
60*50
LST 8030



No.16
60*50



No.17
60*50



No.18
60*50



No.19
60*60
LST 8020



No.20
60*60
LST 8020



No.21
60*60



No.22
60*60



No.23
60*50

Pork Loin Fillet

Keep refrigerated. Cooking Instructions: 1. Preheat oven to 375 degrees F. 2. Place pork loin filet into a shallow roasting pan (line pan with foil for easy cleanup). 3. Roast for 40 minutes, uncovered or to an internal temperature of 150 degrees F. 4. Let loin filet stand for five minutes before slicing.

PACKED ON	SELL BY	PRICE PER LB.	WT./LBS.
05-03-20	05-09-20	18.88	12.82

000001 **TOTAL(\$ PRICE**
\$242.04
0200001242045

VisionTechShop.com 1.201.679.7793
100 TEMPLE AVE, HACKENSACK, NJ 07601

No.24
56*37

Pork Loin Fillet
豬肉 돼지고기

Keep refrigerated. Cooking Instructions: 1. Preheat oven to 375 degrees F. 2. Place pork loin filet into a shallow roasting pan (line pan with foil for easy cleanup). 3. Roast for 40 minutes, uncovered or to an internal temperature of 150 degrees F. 4. Let loin filet stand for five minutes before slicing.

SELL BY	PRICE PER LB.	TOTAL(\$ PRICE
05-09-20	18.88	\$242.04
PACKED ON	WT./LBS.	
05-03-20	12.82	

VisionTechShop.com 1.201.679.7793
100 TEMPLE AVE, HACKENSACK, NJ 07601

No.25
56*37

Pork Loin Fillet
豬肉 돼지고기

Keep refrigerated. Cooking Instructions: 1. Preheat oven to 375 degrees F. 2. Place pork loin filet into a shallow roasting pan (line pan with foil for easy cleanup). 3. Roast for 40 minutes, uncovered or to an internal temperature of 150 degrees F. 4. Let loin filet stand for five minutes before slicing.

SELL BY	PRICE PER LB.	TOTAL(\$ PRICE
05-09-20	18.88	\$242.04
PACKED ON	WT./LBS.	
05-03-20	12.82	

VisionTechShop.com 1.201.679.7793
100 TEMPLE AVE, HACKENSACK, NJ 07601

No.26
56*37

Pork Loin Fillet

Keep refrigerated. Cooking Instructions: 1. Preheat oven to 375 degrees F. 2. Place pork loin filet into a shallow roasting pan (line pan with foil for easy cleanup). 3. Roast for 40 minutes, uncovered or to an internal temperature of 150 degrees F. 4. Let loin filet stand for five minutes before slicing.

SELL BY	PRICE PER LB.	TOTAL(\$ PRICE
05-09-20	18.88	\$242.04
PACKED ON	WT./LBS.	
05-03-20	12.82	

VisionTechShop.com 1.201.679.7793
100 TEMPLE AVE, HACKENSACK, NJ 07601

No.27
50*40



No.28
50*40



No.29
50*40



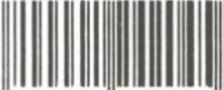
No.30
50*55



No.31
50*55

Pork Loin Fillet

Keep refrigerated. Cooking Instructions: 1. Preheat oven to 375 degrees F. 2. Place pork loin fillet into a shallow roasting pan (line pan with foil for easy cleanup). 3. Roast for 40 minutes, uncovered or to an internal temperature of 150 degrees F. 4. Let loin fillet stand for five minutes before slicing.

		PACKED ON 05-03-20
		SELL BY 05-09-20
0200001242045 TARE(LB): 0.02 12.82 WT./LBS.		000001 18.88 PRICE PER LB.
		\$242.04 TOTAL(\$) PRICE
VisionTechShop.com 1.201.679.7793 100 TEMPLE AVE, HACKENSACK, NJ 07601		

No.32
60*55

Pork Loin Fillet
猪肉 돼지고기

Keep refrigerated. Cooking Instructions: 1. Preheat oven to 375 degrees F. 2. Place pork loin fillet into a shallow roasting pan (line pan with foil for easy cleanup). 3. Roast for 40 minutes, uncovered or to an internal temperature of 150 degrees F. 4. Let loin fillet stand for five minutes before slicing.

PACKED ON 05-03-20	SELL BY 05-09-20	PRICE PER LB. 18.88	WT./LBS. 12.82
		\$242.04 TOTAL(\$) PRICE	
0200001242045			
VisionTechShop.com 1.201.679.7793 100 TEMPLE AVE, HACKENSACK, NJ 07601			

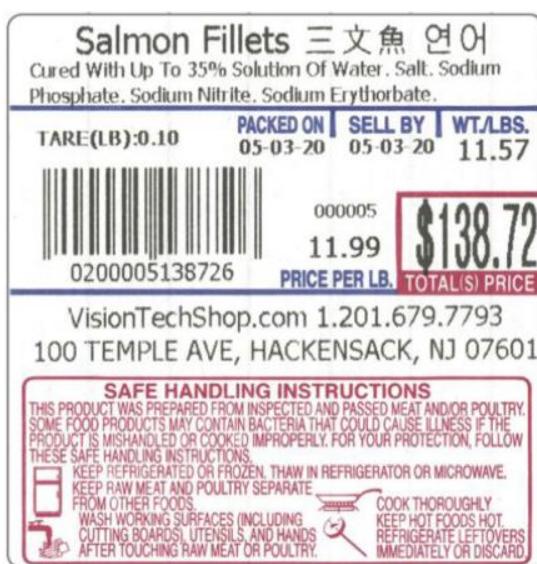
No.33
60*60
LST 8040

California Roll
加州卷 김밥

TARE(LB):1.23
PACKED ON
05-03-20
SELL BY
05-10-20
WT./LBS.
10.43

		000004 8.79 PRICE PER LB.	\$91.68 TOTAL(\$) PRICE
0200004091688			
VisionTechShop.com 1.201.679.7793 100 TEMPLE AVE, HACKENSACK, NJ 07601			
SAFE HANDLING INSTRUCTIONS THIS PRODUCT WAS PREPARED FROM INSPECTED AND PASSED MEAT AND/OR POULTRY. SOME FOOD PRODUCTS MAY CONTAIN BACTERIA THAT COULD CAUSE ILLNESS IF THE PRODUCT IS MISHANDLED OR COOKED IMPROPERLY. FOR YOUR PROTECTION, FOLLOW THESE SAFE HANDLING INSTRUCTIONS. KEEP REFRIGERATED OR FROZEN. THAW IN REFRIGERATOR OR MICROWAVE. KEEP RAW MEAT AND POULTRY SEPARATE FROM OTHER FOODS. WASH WORKING SURFACES (INCLUDING CUTTING BOARDS), UTENSILS, AND HANDS AFTER TOUCHING RAW MEAT OR POULTRY. COOK THOROUGHLY. KEEP HOT FOODS HOT. REFRIGERATE LEFTOVERS IMMEDIATELY OR DISCARD.			

No.34
60*60
LST 8040



No.35
60*60
LST 8040



No.36
60*30
LST 8000



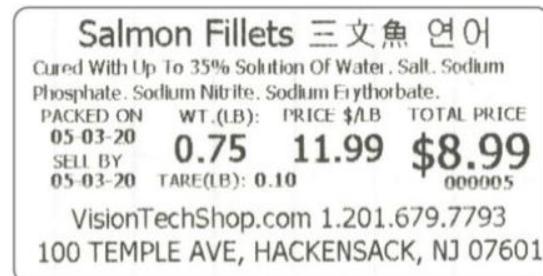
No.37
60*50
LST 8030



No.38
60*30
BLANK



No.39
60*30
BLANK



No.40
60*40
BLANK



No.41
60*40
BLANK



No.42
60*60
BLANK



No.43
60*60
BLANK



No.44
60*60
BLANK



No.45
60*60
BLANK



VLP-500 SERIES

Label Printing Scales

FCC Warning

This device complies with Part 15 of the FCC Rules. Operation is subject to the following two conditions:

(1) This device may not cause harmful interference, and (2) this device must accept any interference received, including interference that may cause undesired operation. NOTE 1: This equipment has been tested and found to comply with the limits for a Class B digital device, pursuant to part 15 of the FCC Rules. These limits are designed to provide reasonable protection against harmful interference in a residential installation. This equipment generates, uses and can radiate radio frequency energy and, if not installed and used in accordance with the instructions, may cause harmful interference to radio communications. However, there is no guarantee that interference will not occur in a particular installation. If this equipment does cause harmful interference to radio or television reception, which can be determined by turning the equipment off and on, the user is encouraged to try to correct the interference by one or more of the following measures:

- Reorient or relocate the receiving antenna.
- Increase the separation between the equipment and receiver.
- Connect the equipment into an outlet on a circuit different from that to which the receiver is connected.
- Consult the dealer or an experienced radio/TV technician for help.

NOTE 2: Any changes or modifications to this unit not expressly approved by the party responsible for compliance could void the user's authority to operate the equipment. The device has been evaluated to meet general RF exposure requirement. The device can be used in portable exposure condition without restriction.

SHANGHAI DIGITAL BALANCE ELECTRONIC CO., LTD.

Add: No. 788 Songxiu Road, Qingpu Industrial Park, Shanghai 201703 P.R. China

Tel: 0086-21-59757333

Fax: 0086-21-69758587

[Http: www.dbbalance.com.cn](http://www.dbbalance.com.cn)