



FRESH SEAL MANUAL



WARRANTY

Using Your Hand-Pumped Vacuum-Sealed Food Storage Containers

1. Center the pump on top of the valve located on the container's lid.
 - The pump must be flat and cover the entire valve to create an airtight seal.
2. Gently raise and lower the pump handle to evacuate the air.
 - Use a steady motion and pump until you feel resistance.
3. Check the seal by lightly lifting the lid to ensure it's firmly in place.
 - If the lid moves, if the seal isn't tight, repeat the pumping process.
4. If the seal remains loose, look at the valve and ensure it's in place and clean.
5. Opening: Release the vacuum seal by gently pressing the valve until you hear the air being released. Then carefully lift the lid.
6. For the vacuum bags, seal the zipper with the white clips. If there is liquid in the bag, elevate the bag valve and slowly remove the air with the pump.
7. If liquid gets in the pump, simply rinse it and air dry the pump.
8. Ensure the lid and valve are clean and dry before sealing.
9. Avoid overfilling the container—leave a little space below the lid for the best seal.
10. For liquids or foods with high moisture content, use a paper towel layer on top to prevent liquid from being drawn into the valve.

Care and Use Instructions:

1. Handle with care. Avoid dropping the glass. It can break.
2. Do not use the containers in the oven, on the stovetop, or over an open flame.
3. The glass container is dishwasher safe. We recommend hand washing the lid. If washing the lid in the dishwasher, remove the food dial and wash it by hand.
4. Allow food to cool before affixing the lid on the container.
5. For foods with high liquid content, ensure the liquid level remains below the valve before using the pump to avoid a mess and clogs.

Safely store the container and food in the refrigerator or freezer. Use the food dial for logging freshness. Store the clean, dry empty containers, bags, & pump in a dry location. Happy storing!

Using Your Hand-Pumped Vacuum-Sealed Food Storage Containers

Enjoy fresh, longer-lasting food with your vacuum-sealed storage containers! Follow these simple steps for the best results:

1. Sealing the Container:

- Center the pump over the valve on the lid, ensuring it lies flat and fully covers the valve.
- Gently raise and lower the pump handle in a steady motion to remove air. Continue until you feel resistance.
- Check the seal by lightly lifting the lid—if it stays firmly in place, your container is sealed!
- If the lid moves or the seal isn't tight, repeat the pumping process.
- If the seal remains loose, ensure the valve is properly positioned and free from debris.

2. Opening the Container:

- Release the vacuum seal by gently pressing the valve until you hear the air escaping.
- Carefully lift the lid.

3. Using Vacuum Bags:

- Seal the zipper tightly using the white clips.
- If the bag contains liquid, elevate the valve and slowly remove air with the pump.
- If liquid enters the pump, rinse it thoroughly and allow it to air dry.

Helpful Tips for Best Performance:

- Ensure the lid and valve are clean and dry before sealing.
- Avoid overfilling the container—leave space beneath the lid for an optimal seal.
- For liquids or foods with high moisture content, place a paper towel on top to prevent liquid from being drawn into the valve.

Care and Use Instructions:

- Handle with care—glass is durable but can break if dropped.
- Do not use the containers in the oven, on the stovetop, or over an open flame.

- The glass container is dishwasher safe. We recommend handwashing the lid. If placing the lid in the dishwasher, remove the food dial and wash it separately by hand.
- Allow food to cool before sealing the container to maintain a strong vacuum.
- When storing liquids, ensure the liquid level stays below the valve before using the pump to prevent spills or clogs.
- Keep food fresh by safely storing your sealed container in the refrigerator or freezer.
- Use the food dial to track freshness and enjoy your meals at peak quality.
- Store clean, dry containers, bags, and the pump in a dry location for longevity.

Happy Storing!

----- Claude AI -----

Your Guide to Fresher Food Storage

Getting Started with Your Hand-Pumped Vacuum-Sealed Food Storage Containers

Congratulations on your purchase! These innovative containers will help keep your food fresher longer while reducing food waste and saving you money.

Creating the Perfect Vacuum Seal

1. Place the lid securely on your container, ensuring the edges align properly.
2. Position the pump directly over the valve located on the container's lid. For best results, make sure the pump sits flat and completely covers the valve to create an effective seal.
3. Using a steady, even motion, gently raise and lower the pump handle. Continue pumping until you feel resistance, which indicates that air has been successfully evacuated.
4. Verify your seal by gently attempting to lift the lid. A properly sealed container will have the lid firmly attached to the base. If the lid moves or feels loose, simply

repeat the pumping process.

5. If you're still experiencing difficulty achieving a tight seal, inspect the valve to ensure it's clean and properly positioned.

Opening Your Container

When you're ready to access your fresh food:

1. Simply press the valve gently until you hear the satisfying sound of air entering the container.
2. Once the vacuum is released, you can easily lift the lid and enjoy your perfectly preserved food.

Using Vacuum Bags

For vacuum bags in your collection:

1. Secure the zipper closure using the white clips provided.
2. When storing items containing liquid, position the bag with the valve elevated and slowly remove air with the pump.
3. If any liquid enters the pump during this process, simply rinse it thoroughly and allow it to air dry before next use.

Tips for Perfect Preservation

- Always ensure the lid and valve are clean and completely dry before creating a seal.
- Leave a small amount of space between your food and the lid for optimal vacuum creation.

- When storing foods with high moisture content, place a paper towel on top to prevent liquid from being drawn into the valve.
- Use the convenient food dial to track freshness dates and eliminate guesswork.

Care Instructions

- Handle your glass containers with appropriate care to prevent breakage.
- While the glass container is dishwasher safe, we recommend hand washing the lid to maintain optimal performance.
- If you choose to clean the lid in the dishwasher, remove the food dial first and wash it separately by hand.
- Allow hot food to cool completely before sealing to prevent condensation and maintain food quality.
- For foods with high liquid content, ensure the liquid remains below the valve level before pumping to prevent valve clogging.
- Store sealed containers safely in your refrigerator or freezer for extended freshness.
- When not in use, store all components in a clean, dry location.

Safety Notes

- These containers are not designed for use in the oven, on stovetops, or over open flames.

Enjoy the benefits of fresher, longer-lasting food with your new vacuum-sealed storage system!

----- DeepSeek -R1-----

****Welcome to Using Your Hand-Pumped Vacuum-Sealed Glass Food Storage Containers****

1. **Sealing Properly**

- Center the pump on top of the valve located on the container's lid.
- Ensure the pump is flat and covers the entire valve to create a sealing bond.

2. **Evacuating Air**

- Gently raise and lower the pump handle with steady motion until you feel resistance, effectively removing any trapped air inside.

3. **Checking the Seal**

- Lightly lift the lid after pumping to check for a tight seal.
- If the lid moves or there's loose seal, repeat the pumping process as needed.

4. **Opening Your Container**

- Gently press the valve until you hear air being released.
- Carefully lift the lid once the seal is confirmed.

5. **Sealing Vacuum Bags**

- For vacuum bags, ensure the zipper is closed tightly.
- If there's liquid in the bag, gently elevate the valve and remove air with your pump.
- If the pump contains liquid, simply rinse it and air-dry before use.

6. ****Preparing for Use****

- Ensure the lid and valve are clean and dry to maintain airtightness.
- Avoid overfilling the container; leave some space below the lid for optimal sealing.
- For liquids or foods with high moisture content, place a paper towel on top to prevent absorption.

7. ****Safety Guidelines****

- Handle the glass with care to prevent breakage and misuse in oven, stovetop, or open flames.
- The container is dishwasher-safe; recommend hand washing the lid for hygiene.

8. ****Storage Tips****

- Store containers, bags, and pump in a dry location after use.
- Use the food dial to track freshness and store clean contents in the refrigerator or freezer.

9. ****Customer Engagement****

- Happy Storing! We're committed to helping you preserve and enjoy your food with confidence.

This version maintains clarity while adding warmth and encouragement for customers, making it more engaging and positive.

