

how to create a vacuum seal



1. Place food in container.



2. Place lid on container, matching handles on lid to tabs on container.



3. Fold down handles simultaneously.



4. Lower freshvac™ lever to closed position.



5. To create a vacuum, PRESS on CENTER of lid several times.



6. Store in refrigerator, freezer or pantry.



To release vacuum: lift lever.



To reseal: follow steps 1-5.

vacuum valve operation



Valve assembly:

- Date Dial:** can be set to date you stored the food. Date dial turns clockwise.
- Vacuum Indicator:** shows when the vacuum has been created or released.
- Lever:** mechanism that releases the vacuum seal.
- Vacuum Pipe Gasket:** provides a tight seal, so the vacuum can occur.



To change out valve parts: lift the lever to the open position at a 90 degree angle. Put thumb on underside of lever inside the circle and gently push the date dial and vacuum indicator out. Replace parts per diagram.

For your convenience, spare parts have been included.



Lever in open position



Lever in closed position: Domed: no vacuum is created.



Lever in closed position: Inverted: vacuum seal has been created.

Vacuum Indicator shows if a seal has been created or released  
Date Dial can be set to show when food was stored  
Food Grade Silicone Seal secures a vacuum seal

freshvac Lever

Lid

Handles guide lid into place

Container



Limited Warranty

This certifies that freshvac™ food storage containers are manufactured from the highest quality materials. Each piece has been carefully produced, assembled, and inspected. The warranty does not cover damage caused by accident, misuse or abuse of the container which includes damage due to melting, warping, burning, or scratches. To replace the parts as covered under the above warranty, please send the defective part and a dated sales receipt from an authorized retailer to:

Freshvac Customer Service ■ 6714 Walker Street ■ St. Louis Park, MN 55426

For more information including innovative ways to cook, store and more please visit us at: [www.freshvac.com](http://www.freshvac.com)

## user tips

- Make sure silicone seal is dry and free of food, debris or crumbs (see Fig 1).
- Do not fill to the top of the container – allowing the vacuum valve to work properly.
- Press down firmly on the center of the lid several times to create the strongest vacuum (see Fig 2).
- Some common foods such as raw broccoli, cauliflower, fresh garlic cloves and coffee emit gasses, causing the valve to release the seal.
- When storing foods for an extended time, periodically check the vacuum indicator as temperature and pressure changes can affect the vacuum seal.
- For best results, produce should be stored in its most natural state.
- Keep stored food out of direct sunlight. Heat will cause the vacuum to release.
- While microwaving foods, make sure lever is in open position, allowing steam to escape.



**Fig 1:** Make sure silicone seal is dry and free of food, debris or crumbs.



**Fig 2:** Press down firmly on the center of the lid until you no longer hear air being forced out.

## trouble-shooting

### If the container won't maintain a seal:

- Make sure **freshvac™** lever is in closed position.
- Create a vacuum and then turn the date dial clockwise one full rotation.
- Check vacuum indicator for holes, cracks or tears. Replace if necessary.
- Press silicone seal around outer edge of lid making sure it is smooth and snugly in place (see Fig 3).



**Fig 3:** Run finger around outer edge of lid making sure it is smooth and snugly in place.

### If the date dial will not move:

- Lift the **freshvac** lever to the open position: to a 90 degree angle.
- Put thumb on underside of **freshvac** lever inside of circle, gently push the date dial and vacuum indicator through (see Fig 4).
- Once the date dial is out, notice its two small prongs; gently press them inward.
- Return the parts to their original position, turn the date dial clockwise.
- Repeat the process if necessary.



**Fig 4:** Put thumb on underside of **freshvac** lever inside of circle, gently push the date dial and vacuum indicator through.

### Still having problems?

- Email us at [customerservice@freshvac.com](mailto:customerservice@freshvac.com)

## benefits

### Easy to use:

- Just press.
- No pumps or electricity.

### Simple design, durable and attractive:

- Clear tops make food items visible. No mystery as to the contents.
- Date dial lets you know exactly when you stored your food.
- Versatile. From freezer, to microwave, to refrigerator.

### Saves money:

- Less waste. Foods stay fresher longer.
- Fewer trips to the grocery store – buy in bulk – store in **freshvac**.

### Saves time:

- Prepare, cook, serve and store leftovers in the same container.
- Prepare make-ahead meals that will maintain its freshness and flavor.
- Cook or steam in microwave.
- Healthy eating. Portion control is easy.
- Great marinating tool. Flavors meats, seafood and vegetables in minutes.
- Buy in bulk – storing in **freshvac** means fewer trips to the grocery store.



Prepare, cook, serve and store leftovers in the same container.



Great marinating tool. Flavors meats and seafood in minutes.



Cook or steam in microwave.

## cleaning

### Cleaning:

- Before first use; wash with warm soapy water. Rinse well. Dry all parts completely.
- Lid is top rack dishwasher safe.
- Container is dishwasher safe.
- Do not use abrasive cleaners.

### Safety:

- Vacuum sealing is not a substitute for properly handling foods. Perishable foods must be stored in the refrigerator or freezer.
- Always adhere to the products expiration date and handling recommendations.
- Do **NOT** use containers in conventional ovens, on a grill, under a broiler, on a stovetop or convection oven.
- Caution- container may retain heat when cooking in the microwave oven.
- Allow foods to cool before vacuum sealing the lid. Do not place hot food under a vacuum.

**WARNING:** Contains small parts which may present choking hazard to children.

