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INSTRUCTION MANUAL FOR GLASS VACUUM CANISTERS WITH STAINLESS STEEL LID



**MODELS: CLVC-270LGP
CLVC-480LGP
CLVC-650LGP**



FOOD-SAFE



FREEZER-SAFE



OVEN-SAFE



DISHWASHER-SAFE



MICROWAVE-SAFE

Read carefully these instructions before using the appliance
and keep them for future reference

Safety instructions

- The vacuum canisters are designed for vacuum packing, storage, heating and freezing of food.
- If the canisters are used for a different kind of use and/or unintended use, danger can occur.
- Study the procedures that are described in this instruction manual.
- Always check the containers for external damage, before use.
- Never use a damaged container.
- For any problems might occur due to unintended use, the user shall be responsible.

A. Procedure for vacuum packing canisters

Preparation:

- Fill the canister leaving 0.5 cm free space at the top. Close canister with the lid.
- Slightly press down the canister lid when starting the vacuum packing process.
- Fruits and vegetables that gas up, such as onions or cabbage, should be blanched before vacuuming, as they release gases and thus the vacuum is lost within a few hours.

The vacuum packing procedure in canisters can be performed by different ways, as described below:

1. Vacuum packing using vacuum packing devices

The vacuum canisters can be vacuum packed with all commercially available vacuum packing devices with a hose connector and an adapter. In order to see this procedure, you can consult the instruction manual of your vacuum machine.

The hose of your machine, should be connected to your device and the adapter should be connected to the valve on the lid of the vacuum canisters. Make sure that you check all the connections, before starting the vacuum procedure, to ensure the best possible vacuum seal.

NOTE:

Canisters evacuate very rapidly in a chamber vacuum sealer, typically achieving a sufficient vacuum in just **5 seconds**. To **prevent potential damage** to the canister due to excessive pressure, you must **interrupt the vacuum cycle immediately** after this short period. Please handle this process with great care.

2. Vacuum packing using electric hand pump or manual hand pump

You can also vacuum the containers with electric hand vacuums.

Fill the canister with the procedure explained above. Then place the electric or manual pump at the middle of the valve on the canister lid and start the vacuum procedure to remove the air from the canister.

B. Using the canisters to heat or freeze food

You can use the containers **(without the lids)** to warm food in the microwave or the oven (up to 350 °C). Let the food cool completely before proceeding to vacuum seal it.

ATTENTION:

To **prevent burns or injury**, use protective aids (such as potholders or gloves) when handling containers and food that have been heated, due to the scalding hazard.

Under no circumstances should the canister be heated directly over a heat source like fire or a burner.

You can also use these canisters to freeze food (down to -18°C). When filling the canister, take account for the volume increase of food upon freezing.

Injury Hazard: Avoid transferring containers directly from the freezer to a hot oven. The extreme temperature change can cause the container material to shatter or crack violently.

C. Procedure for opening the vacuumed canisters

To open the vacuumed canisters, shift the vacuum valve to one side, in order to allow air entry.

D. Cleaning

Before using the canisters for the first time and after every time they are used, both the canisters and the lids should be cleaned.

This can be done either by putting them in the dishwasher or by using warm dishwater. You can remove the seal in the lid in order to clean under it, as it can accumulate dirt.

Don't forget to also clean the vacuum hose, by rinsing it under running water and the adapter, using a damp cloth.

ATTENTION

The canister should be cleaned after each vacuum process, otherwise it can result to the growth of fungus and bacteria and danger to health.

Never use any aggressive or abrasive cleaning agents or solvents.

Avoid using hard or sharp objects to remove persistent residues.

Storage guide

Food	Storage conditions	Normal storage	Vacuum storage
Seafood	In the refrigerator	1-2Days	4-6Days
Meat	In the refrigerator	1-2Days	4-6Days
Bread/Cake	In dry & cool environment	2-3Days	7-8Days
Vegetables/Fruit	In the refrigerator	3-5Days	10-15Days
Grains	In dry & cool environment	90Days	365Days
Coffee/Tea leaves	In dry & cool environment	25-30Days	80-100Days
Biscuit/Candy	In dry & cool environment	15-20Days	70-90Days