

LASTING FRESHNESS™

vacuum seal food storage system

INSTRUCTION MANUAL

Function

- Oven (glass container only), microwave, refrigerator, freezer and dishwasher safe.
- When properly vacuumed containers are spill proof, airtight and watertight even if the lid's hinges are open.
- Vacuuming air limits growth of airborne Bacteria and Fungi extending life of food up to 5 times longer.
- Vacuuming air prevents freezer burns.
- Buy or cook in bulk to save on grocery bills by eliminating food waste.
- Perfect for canning, preserving or faster marinating.
- Borosilicate Glass temperature resistant range -40°F to 752°F or -40°C to 400°C.
- PP Body, PP Lid and Silicone temperature resistant range -4°F to 230°F or -20°C to 110°C.

Notices

- DO NOT drop or throw. This may break container.
- DO NOT use if container is damaged or cracked.
- DO NOT over pump. Some deformation on the lid after pumping is normal, including lid's hinges unbuckling.
- DO NOT expose to thermal shock of 280°F in instant temperature difference.
- DO NOT microwave very greasy or sugary food as the temperature may rapidly reach 390°F.
- DO NOT use sharp objects to remove silicone gasket and valve.

Cleaning Process

- Wash Lasting Freshness™ products thoroughly before use.
- Silicon gasket and valve may be removed for cleaning purposes.
- Lasting Freshness™ pump is hand wash only.

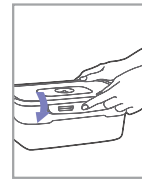
Tips

- A change of air pressure, temperature or long period of storage will reduce the vacuum conditions as normal results. Simply pump it again to keep vacuum seal.
- Vacuum sustainability will be reduced if there are any dirt of small particles remains in the air valve or gasket. Keep them clean.

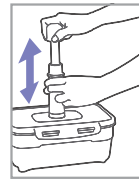
- **Warning:** Small parts, keep out of reach of children and pets.
- This product is not a toy.
- This product is not intended for sterilization purposes.

Airtight Usage: Use as any airtight container
Vacuum Usage:

HOW TO STORE



Fasten buckles to close lid.

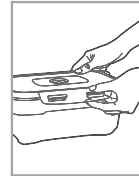


Place pump on the valve and pump air out.

HOW TO OPEN



Push the valve's edge to the side to release vacuum.



Unfasten buckles to open lid.

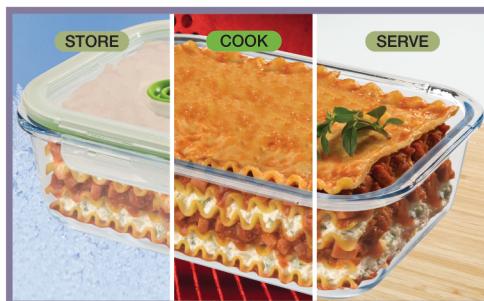
REHEAT IN MICROWAVE



Lift up the valve or take off the lid.

Place into microwave to reheat.

Push valve down into the closed position before vacuum sealing again.



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FAQs (Frequently Asked Questions)

- **What is the difference of Lasting Freshness containers compared to conventional containers?**
Lasting Freshness containers extend life of food up to 5 times longer. Vacuuming air limits growth of airborne Bacteria and Fungi. Vacuuming prevent freezer burns. Buy or cook in bulk. Perfect for canning, preserving and faster marinating. They are spill proof, airtight and liquid tight even if the lid tabs are open.
- **How long do vacuum stored products retain their freshness?**
The preservation periods depend on the initial freshness of the products, the way it is prepared, and whether the container is used correctly or not. Stored products should, in any case, be consumed before any expiration date stated on the package.
- **Is regular maintenance required?**
Clean and dry the Lasting Freshness™ container thoroughly when not in use.
- **How do I clean the vacuum seal?**
The silicone gasket and valve may be removed for cleaning if necessary. DO NOT use sharp objects to remove either the silicon valve or gasket.
- **How many days does the vacuum seal last?**
Under normal and correct usage conditions, the vacuum could be kept an average of 3-15 days or longer, depending on how much air has been pumped out from the container. A change in air pressure, temperature, or long storage period normally will reduce the vacuum pressure. Simply pump it again to keep the vacuum seal.
- **Are Lasting Freshness™ containers good for marinating or pickling food?**
Yes. The container can help marinate foods by speeding up the process more effectively than other storage methods. The vacuum environment opens up the pores of food to help absorb the marinade more quickly.
- **Are Lasting Freshness™ containers recyclable?**
Yes.
- **Can I defrost foods while they are still in the container?**
Yes, however, you need to defrost all perishable foods in the refrigerator first. Never leave any perishable foods at room temperature while they are still vacuum stored. Please note food in Lasting Freshness™ containers is for storage purposes only, not for sterilization.
- **Can I store food products in Lasting Freshness™ containers without putting them in the refrigerator?**
It is recommended to always store foods at the temperatures that are best for them whether in the container or not. For example, dry foods such as cereals, bread, crackers, etc. can be stored in Lasting Freshness™ containers at room temperature to extend freshness. Other items such as meats, salads, vegetables, dairy products, etc. will stay fresh in a Lasting Freshness™ container that is placed in the refrigerator.

Important:

Lasting Freshness container lids are designed to work with OR without the support buckles in locked position. The buckles are designed to reinforce the container and are not required for an optimal vacuum seal. If any or all of the support buckles should become unlocked during use, please know the vacuum seal will continue to hold until it is released. This is because the vacuum seal is entirely facilitated by our proprietary valve (with pumping action) and silicone gasket. For additional support, please contact Lasting Freshness customer service at 847-742-7700.



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