

airtight—double  
seal



Patented  
vacuum technology

# MAG'C BOX

by  
*youmame*

ONE OF A KIND  
PREMIUM VACUUM CONTAINER  
FOR YOUR PROBIOTIC FERMENTATION  
&  
FOOD STORAGE NEEDS



MADE IN SOUTH KOREA



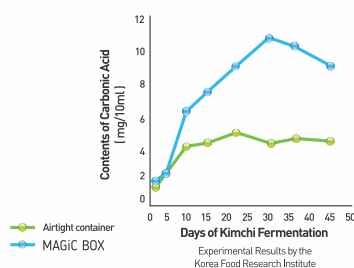
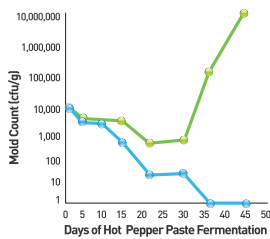
## Why this BOX is MAGiC?

- 🍷 Get better results fermenting kimchi, sauerkraut, cucumbers, tomatoes, peppers, onions, radish and other pickles. Make some magic.
- 🍷 Marinate meat and fish. Give yourself a treat.
- 🍷 Store vegetables, fruits, salads, kombucha and juice in airtight stackable containers to prolong shelf life and freshness. Love what you eat.
- 🍷 Preserve the aroma of your expensive coffee, tea, herbs, bakery and other products. Smell is as important as taste.
- 🍷 Completely lock intensive odours inside the MAGiC BOX container. Everyone will appreciate keeping away the smells of products like kimchi, dried fish or pet treats. It's extra karma points from your friends.
- 🍷 Transport your food to a party or picnic in a modern and convenient way without spilling or spreading the smell in a car. MAGiC BOX makes sharing easy.
- 🍷 Enjoy a modern product - square shaped MAGiC BOX takes way less space than round, can take the cold and the heat, durable and lightweight, easy to clean, dishwasher, microwave and freezer safe. They are stackable too!
- 🍷 Have fun in the kitchen! Why not?

Follow us on Facebook and Instagram to keep up with fermentation trends and friendly food enthusiasts.

## Fermentation

- When using MAGiC BOX for fermentation do not completely fill it up to the brim. During fermentation liquids and gasses are produced thus the content of container expands and may result in overflow.
- During the first days of fermentation the inner rubber valve should be open.
- You may close the rubber valve when the fermentation process starts to slow down. This will result in better preservation.
- The top lid should remain closed all the time.
- Do not forget to check on your fermentation progress from time to time. To do that, open the top lid, then slowly press down the inner vacuum plate (with the rubber valve open) until the excess gasses are forced out. Close everything back.



The study made by Korea Food Research Institute has shown that during fermentation MAGiC BOX protects your food from mold and excess carbonic acid better than most other airtight containers

## How To Use

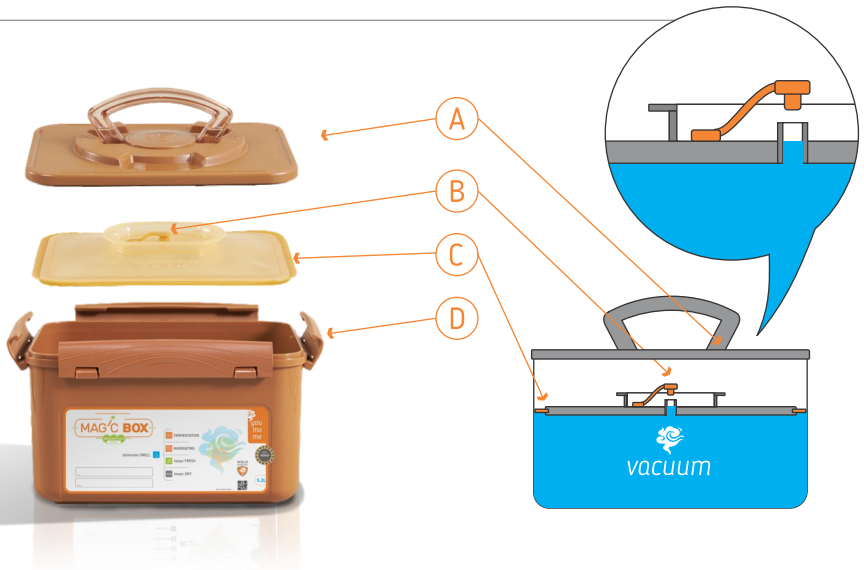
- (A) top lid
- (B) valve (rubber plug)
- (C) inner vacuum lid with gasket
- (D) four locks

### Opening:

1. Open the top lid and inner rubber valve.
2. Slowly pull the inner lid by raised handle in the middle so that it's slightly tilted, then continue to pull slowly.

### Closing:

1. Place food in the container.
2. Slowly push down the inner lid horizontally until it touches the surface of the food.
3. Close the valve (rubber plug) on the inner lid.
4. Close the outer lid and snap all four locks (MAGiC JAR does not have snap locks).



### Caution

- The inner lid valve should always be open when pressing down or removing inner vacuum plate.
- Moving inner lid should be done slowly without excessive force, otherwise it may result in damage or spill.
- Both lids (top and inner) must be off during microwaving and dishwashing.
- Avoid thermal shock.

Join our mailing list for fermentation ideas, new recipes, special offers and discounts.





### Did you know?

- The principles of MAGiC BOX are based on traditional Korean earthenware Onggi, which dates back to 57 BC.
- MAGiC BOX was invented by South Korean engineer Sung Chul Hong who was trying to help his mother make fermented foods easier.
- For optimal porosity up to 10% of "Clay brown" version of the container is made from natural clay.
- Health benefits of fermented foods (kimchi, sauerkraut, miso, kombucha etc.) - rich source of vitamins, probiotics and enzymes, digestion and skin aid, easier weight loss, reduced heart disease risk, better nutrient absorption and overall boost to your immune system.

## A Perfect Gift For Any Food Lover!

size guide

#### MAGiC BOX / clay brown & clear

	L×W×H (cm)
1.7L	18×11×15
3.4L	22×14.5×17
5.2L	26×20×15.5
6.4L	20×22×22
7.4L	26×23.5×18
8.2L	26×20×23.5
8.5L	29×22×20
11L	35×24×18.2
11.5L	26×23.5×27
12L	32×23×23
16L	35×27×22.5
17L	35×24×27

#### MAGiC JAR

	Ø×H (cm)
0.6L	12×7.5
1.5L	15×11
3L	19×13
5L	22×16
8L	25×20
12L	28×25
22L	32×32
32L	37×37
45L	42.5×42.5



Check out our WEB SHOP for more MAGiC BOX sizes. We add new products all the time!



[www.youname.eu](http://www.youname.eu)