



Luvelo Vacuum Storage Canister  
*Three Piece Set*



400ml / 850ml / 1900ml

Instructions

LVSC3PS



**Congratulations**

on the purchase of your new Luvelo *Canister Set*

# Introduction to your New Luvelo Vacuum Storage Canister set

**Please be sure to read all of the following instructions before using the Luvelo Vacuum Storage Canister Set. Keep the instructions for future reference.**

The Luvelo Vacuum Storage Canister Set lets you enjoy the convenience and benefits of storing premade meals, preserving leftovers, controlling portion sizes and simplifying reheating. They are great for storing foods or other items in the refrigerator, freezer or in the pantry.

The Luvelo Vacuum Storage Canisters are so versatile. You can use them to vacuum storage foods in the pantry, fridge or freezer. Foods will last between 3-5 times longer in a vacuumed state. Also, use the glass canisters to cook meals in the oven (without plastic lid), or reheat your left over in the microwave (without plastic lid).

## Safety Instructions

Remove all packaging material from your canister set before first use.

Do not place the glass canisters near the edge of a bench or table to prevent dropping and breaking the glass canister.

Young children should be supervised to ensure that they do not play with the glass canisters.

Do not use the glass canisters for any purpose other than its intended use.

This product is for home use only.

**WARNING - Do not put the plastic lids in the microwave or any type of oven.**

# Know your Luvelo Vacuum Canister

## Air Release Valve

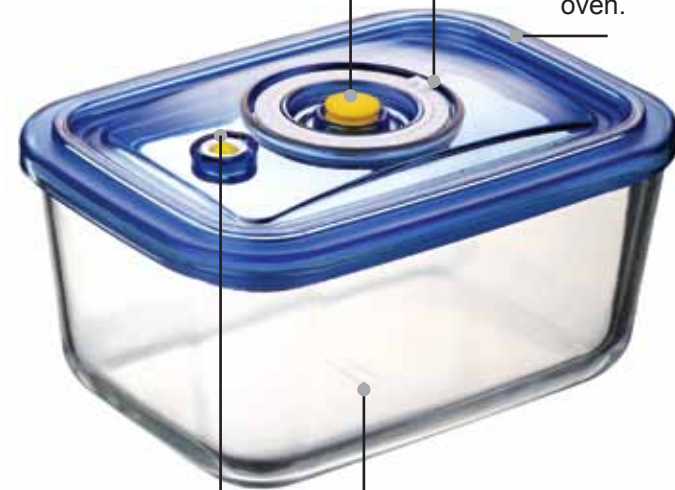
Press down fully when beginning vacuum sealing. To release the vacuum pressure, place your finger on the air release valve and lift up slowly.

## Date Recorder Dial

Use the dial to set the day of the month when storage began.

## BPA free Plastic Lid

Do not use lid in the oven or microwave oven.



## Air Pressure Indicator

The indicator will sink when vacuum pressure is applied. It will inflate when vacuum pressure is removed.

## Borosilicate Glass - Canister Base

The glass canister base can be used in the oven and microwave oven.

**Capacities 400ml / 850ml / 1900ml**

## Using your Luvelo Vacuum Canister

1. When placing food or liquids into the glass canister be sure not to overload the canister. Check the silicon ring is smoothly placed around the lid and that it is clean from any debris. Press the lid down firmly onto the glass canister, then make sure the air release valve is pressed in completely.
2. Place the large round end (blue part) of the hose accessory around the air release valve. Press down firmly until it grips. Then place the small end of the hose accessory into your compatible Luvelo Vacuum Sealer canister outlet.
3. Switch on the vacuum sealer, and press the canister button. After a few seconds of operation, the air pressure indicator will sink. Once the correct air pressure has been achieved the vacuum sealer will automatically turn off.
4. When the appliance has stopped operation, check that the air pressure indicator has sunk fully. If not, remove lid and repeat above process.
5. Once your canister has been vacuum sealed, you can then set the preservation date by dialing the date recorder to your desired day range. NOTE - Do not touch the air releasing valve during preservation period.
6. To release the vacuum pressure, place your finger on the air release valve and lift up slowly. The air pressure will be released; it is now ready to remove the lid.

**Tip - During the period of preservation, it is suggested to check the air pressure indicator from time to time. If it is inflated at all, this indicates that air has leaked into the canister. Repeat above process to remove air from canister.**

## Hints & Tips

1. Luvelo Vacuum Storage Canisters are great for vacuum sealing pre-made meals, leftovers and creating healthy portion sizes.
2. Make sure there are no crumbs or food debris on the canister lid or valve, as gaps or an improper seal will prevent air from being removed.
3. Do not overfill the canister base with food or liquid.
4. Store the vacuum sealed canister in an upright position.
5. Easily microwave foods in your container, simply remove the lid and place the container base in your microwave
6. Some deformation of the canister lid may occur during vacuuming. This is normal and does not affect performance.
7. Do not vacuum package soft cheese, mushrooms, onions or garlic.
8. Vacuum sealer canister can be used in the freezer.
9. Cruciferous vegetables such as broccoli, cauliflower, cabbage and brussels sprouts give off gases when they are stored. Vegetables should be blanched before vacuum packaging. This process stops the enzyme action that could lead to loss of flavour, colour and texture.

### **IMPORTANT:**

**Vacuum packaging is NOT a substitute for refrigeration or freezing. Any perishable foods that require refrigeration must still be refrigerated after vacuum packaging.**

### **Cleaning**

The canister base and lid, can be safely washed in the top rack of the dishwasher. You can also wash both pieces in warm, soapy water; rinse well and dry thoroughly.



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