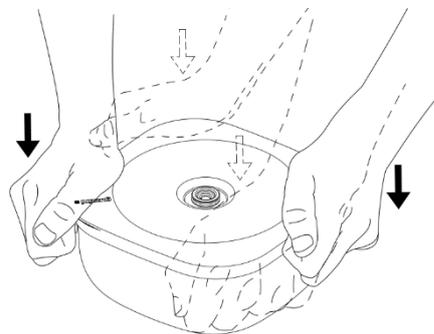




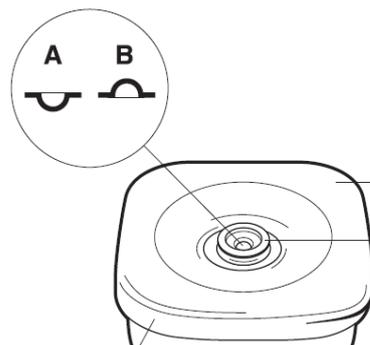
## “SAVE-IT” THE VACUUM SYSTEM

### What is the right way to close the container to be sure of a vacuum?

Close the container carefully, placing the lid first on one side and then, when completely inserted, pressing on the 4 edges as indicated below..



Place the pump in the specific housing and activate it. The middle valve in position A indicates when the correct vacuum level has been reached.



WATCH THE TUTORIAL

**Which foods can be vacuum packed?** All of them. For some foods, such as particularly soft foods, we recommend freezing before vacuum packing, so that they are not crushed. Before vacuum packing cooked foods, make sure they are completely cold. Do not vacuum pack defrosted foods unless you cook them first.

**How can I know if the vacuum has been created?** The pump stops automatically when a sufficient vacuum has been created.

**How do I eliminate the vacuum?** To discharge the vacuum from containers, simply open the valve. To discharge the vacuum from bags, simply open the edge

**What are the storage times of vacuum packed products?** The table below indicates the normal and vacuum packed **storage times** for various types of foods. The values are guideline and depend on the product's original quality, how it was prepared and the hygiene conditions during its preparation.

FOOD ALIMENTO	Fridge 4/5°C Frigo 4/5°C	Vacuum packed w/SAVE-IT container + Fridge 4/5°C Sottovuoto c/contenitore SAVE-IT + Frigo 4/5°C	Vacuum packed w/SAVE-IT bag + Freezer -18°C Sottovuoto c/sacchetto SAVE-IT + Freezer -18°C
 Bread / Pane	2 days /giorni	7-8 days /giorni	40 days /giorni
 Red and white meat (fresh) Carni rosse e bianche (fresche)	2-3 days /giorni	6-8 days /giorni	90 days /giorni
 Fish (fresh) / Pesce (fresco)	1-3 days /giorni	4-6 days /giorni	40 days /giorni
 Sliced cold cuts Salumi affettati	3-5 days /giorni	6-9 days /giorni	
 Vegetables / Ortaggi	2-3 days /giorni	7-10 days /giorni	90 days /giorni
 Fruit/ Frutta	4-6 days /giorni	15-22 days /giorni	90 days /giorni
 Soft cheeses / Formaggi molli	4-6 days /giorni	15-20 days /giorni	90 days /giorni
 Hard cheeses/ Formaggi duri	14-18 days /giorni	25-60 days /giorni	90 days /giorni
 Fresh pasta/ Pasta fresca	3-5 days /giorni	8-12 days /giorni	120 days /giorni
 Sweets (such as tarts)/ Dolci (tipo crostata)	3-5 days /giorni	10-15 days /giorni	70 days /giorni
 Cooked dishes / Piatti cotti	2-5 days /giorni	7-10 days /giorni	35 days /giorni

## CONTAINERS



**Can I put containers and lids in the dishwasher?** Yes, of course. Lids have removable seals for better cleaning.

**Can containers be filled to the brim?** No, do not fill containers more than 2/3 full with food.

**May containers become stained through contact with food?** Food may stain the sides of the container without affecting its quality or its efficacy in use.

**Where can containers be used?** Containers can be used in fridges and in microwaves without their lids

## REUSABLE VACUUM BAGS



**Can bags be reused?** Bags can be reused as long as they are in good condition. Wash the bag by hand with soap and water and leave to dry after each use.

**What is the right way to close the bag before the vacuum is applied?** Close the bag by sliding the clip incorporated in the pump, pressing the edge gently with your fingers.

**Can bag be filled to the brim?** No, to allow correct vacuum creation bags can be filled to underneath the valve.

**Can bags be used in the microwave?** Yes, only for defrosting foods, once they have been opened and the vacuum has been eliminated.

## ELECTRIC AND CORDLESS VACUUM PUMP



**How long does the battery take to charge completely?** A full charge takes four hours. Before using the pump always check the indicator light; if it is red, the battery is flat. Put the pump on charge and wait for the button to turn blue.

**How can I clean the pump?** Clean the pump with a damp soft cloth. The suction inlet on the front can be completely removed and can be washed easily, even in the dishwasher.

**Does the pump work with bags and containers supplied by other producers?** Yes, the SAVE-IT vacuum pump can be used with bags and containers supplied by other producers

**What happens if the pump accidentally sucks in liquid?** To avoid shortening the pump's working life, take care not to suck in liquid foods. If the pump accidentally sucks in liquid, it is expelled through the extractor hole on the side. If the pump smells unpleasant after liquid has been sucked in, simply pump hot water for about 10-15 seconds, then remove first the suction nozzle and then the removable front cover, shake the pump when empty and continue pumping for 10-15 seconds to discharge all the water drawn in by the vacuum pump through the water outlet (extractor hole), then replace the front cover and nozzle.

## MANUAL VACUUM PUMP



**When should I use the hand pump?** The hand pump is ideal when travelling or outside the home. Small and lightweight, it can be stowed in your bag or in a suitcase.

**How do I use it?** Just fit the pump on the valve and move the plunger 7-10 times to create the vacuum you require.

**How do I clean the hand pump?** Clean with a damp cloth. Lubricate the inside of the pump from time to

time.

## VACUUM WINE BOTTLE CAP



**Is the vacuum cap only for wine or can I use it for other liquids too?** The SAVE-IT vacuum wine cap is perfect for conserving wines, oil and juices. It is not suitable for sparkling beverages.

**What kind of bottles can I use it on?** The cap fits all standard bottle types.

**How is it different from an ordinary wine cork?** The vacuum wine bottle cap conserves wine's freshness, flavour and bouquet for much longer than ordinary storage methods.

**Can I use the cap with both SAVE-IT pumps?** Yes, the cap can be used with both the electric and the hand pumps.

**How do I use it?** Just place the cap on the mouth of the bottle and suck out the air with the SAVE-IT vacuum pump.

**Can I wash the cap in the dishwasher?** Of course, you can wash the cap either by hand or in the dishwasher.

**How do I eliminate the vacuum?** To release the vacuum just open the valve to let the air in.