

Stainless Steel Food Storage Containers



Usage Instructions & Care Guide

1. Before First Use

- ▶ Wash containers and lids in warm soapy water.
- ▶ Rinse thoroughly and air-dry completely.

2. Loading Food

- ▲ For liquids/soups: Fill below max fill line (①)
- ▲ For freezing: Leave 1-inch headspace for expansion.
- ▲ Hot foods: Cool to room temperature before sealing.

3. Activating the Leakproof Seal

- ① Place lid on container rim.
- ② Press down firmly on all edges until a click is heard.
- ③ Check security: Lift container by the lid only.

4. Storage Locations

- ✓ Refrigerator: Ideal for fruits/leftovers (3-7 days freshness)

✓ Freezer (-18°C/0°F):

- Pre-freeze liquids upright for 2 hrs before stacking.
- Label with date & contents (use freezer-safe tape).

✓ Deep Freezer: Compatible for long-term storage.

5. Thawing Safely

- Transfer from freezer → refrigerator (12-24 hrs).
- NEVER microwave sealed container.
- For quick thawing: Place sealed container in cold water bath.

6. Cleaning & Maintenance

- Hand wash recommended (preserves seal integrity).
- If dishwasher used: Top-rack only. Avoid abrasive cleaners.
- Dry completely before reassembly to prevent odor/mold.

□ □ Critical Warnings (Must Include):

- ▶ FREEZER ALERT: Overfilling causes cracks/spills.
- ▶ MICROWAVE PROHIBITED: Metal damages appliances.
- ▶ ACIDIC FOODS (tomatoes, citrus): Store ≤ 3 days to prevent metallic taste.
- ▶ LID SAFETY: Discard if cracks/flexibility loss occurs.