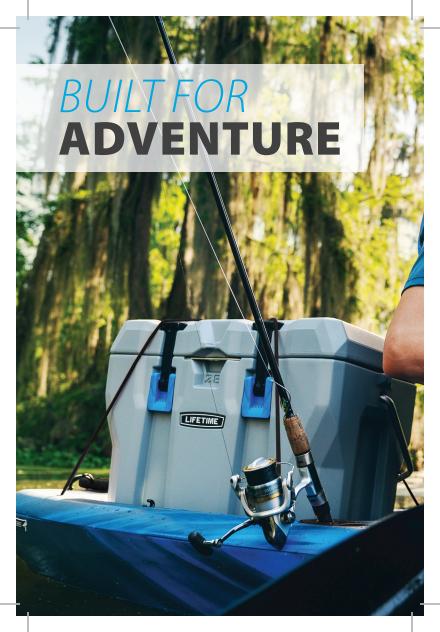


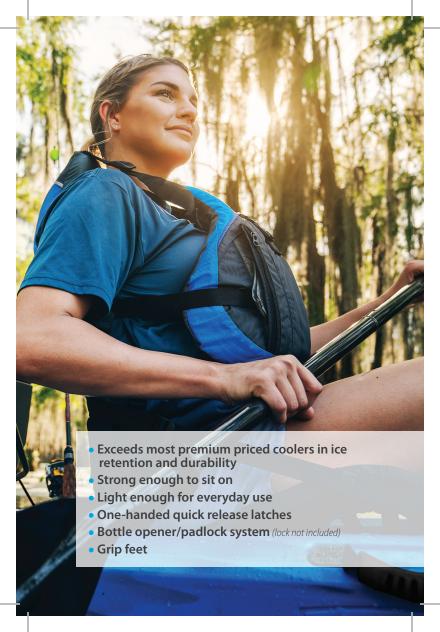
LIFETIMECOOLER FAMILY

Every Lifetime Cooler is built for maintaining extended ice retention and supreme durability. Follow this guide to see some of the great features and helpful tips you can use to get the most out of your cooler.

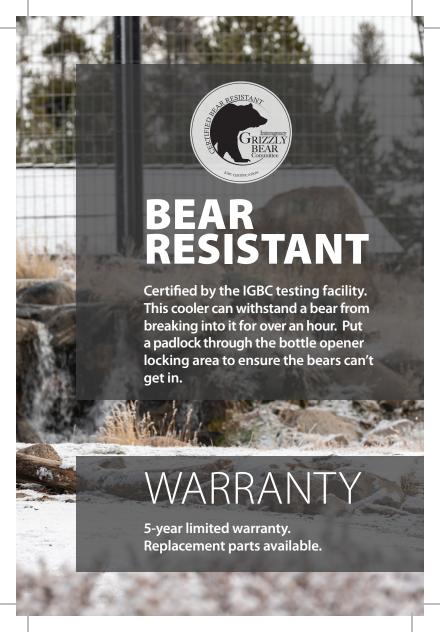














1. USE PLENTY OF ICE:

Coolers maintain the average temperature of the items inside. More ice means colder temperatures and longer-lasting ice.

2. PRE-CHILL FOOD AND DRINKS:

The colder the contents, the longer the ice will last.

3. LAYER YOUR COOLER:

Keep food surrounded in ice and extend the time it spends below 40 degrees Fahrenheit (The FDA's recommended temperature for safe food).

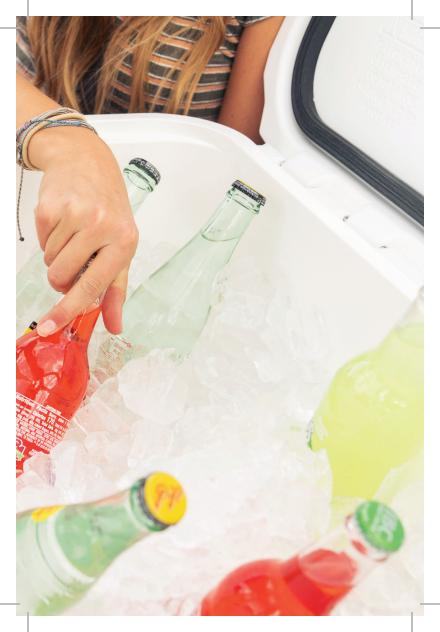
PRO TIP: Always top with a layer of ice for the best results.

4. KEEP THE LID CLOSED:

Keep the cold air in and the hot air out.

5. KEEP IT IN THE SHADE:

Direct sunlight and extreme heat will cause your cooler to heat up faster.





Soggy food isn't very appealing. If you want to avoid making a soggy sandwich, try a dry cooler setup. Use ice packs or frozen water bottles to keep food cold and dry. Use the same layering tips and plenty of ice packs to get the coldest temperatures and the best results. Your adventure will change for the better.



MOST EFFECTIVE ICE LAYOUTS

LAYERS:

- From bottom to top: Food-Ice-Food-Ice.
- Always make ice your top layer.
- Freeze or pre-chill all food before placing in cooler.









SURROUND AND TOP:

- Arrange ice packs so they surround your food and drink.
- Always top with ice packs.
- Crushed ice can be used as a bottom layer.

TIPS TO KEEP YOUR COOLER AT ITS BEST

- Store with latches undone to avoid stretching.
- Ensure drain plug nut is fully tightened.
- Check washer in drain cap to make sure it is flat against the cap.
- With 55qt. and 77qt., lift side of cooler to slide easily.

