



Eat Fresher!™

Frequently Asked Questions

What should I do if my PressDome® lost its vacuum seal?

Vacuum seal is known to be the most difficult seal to make and keep because even a small scratch or dust under the seal can cause vacuum leakage. To ensure a long lasting vacuum seal, you should

1. Before using, wipe the silicone sealing ring, located at the base of the dome, with a wet cloth to remove any dust. Also be sure to wipe away any food debris on the plate or other sealing surface.



2. Check to be sure the surface you are sealing PressDome® to is smooth, non-porous and does not have any scratches, cracks or food debris below the silicone sealing ring.
3. Press the built-in vacuum pump (that looks like a handle or knob) in the center of the dome, down about 1" to vacuum seal. If the pump rises, the sealing surface is probably not smooth or has scratches or food debris. We recommend you use an alternate round plate.

Why didn't PressDome® vacuum seal to my square or oval plate?

PressDome® is round and designed to fit round plates.

If you have a square or oval plate, PressDome® may not fit well to form a vacuum seal. However, you may still use it as a cover, to keep your food fresher, by simply placing it over the plate without pressing the built-in vacuum pump (that looks like a handle or knob) in the center of the dome.

Can I put PressDome® in the dishwasher, refrigerator or freezer?

Yes, it is refrigerator and freezer, and top-rack dishwasher safe.

Is PressDome® BPA FREE?

Yes. All materials used in PressDome® are BPA free.

Can I use PressDome® in the microwave?

We do not recommend using it in the microwave.

Can I vacuum seal directly to my countertop or tabletop?

If your countertop or tabletop surface is smooth, non-porous as well as does not have any scratches, cracks or food debris in the way of the silicone sealing ring at the base of the dome, you can vacuum seal directly to your countertop or tabletop.

However, keep in mind, some surfaces, like marble, can appear smooth but are actually porous so a vacuum seal will not be maintained for more than a few hours or even minutes. Tile countertops with grout will not allow a vacuum seal to form properly either.

On such porous or surfaces with scratches or grout, just cover the food with PressDome® and do not press the pump. For example, place Jumbo PressDome™ over a bunch of bananas on the countertop. Even if you don't press the pump, you still have an airtight seal that will keep your bananas fresher much longer than if you didn't use PressDome®.

What's the best way to release the vacuum seal?

Use one hand to hold the dome in place and use the other hand to pull up the built-in vacuum pump (that looks like a handle or knob) in the center of the dome.

How hard should I press the handle or knob to vacuum seal?

The handle or knob actually contains the built-in vacuum pump. You can press it approximately 1". If your hand is not strong enough, you may even use your elbow to press.

What do I do if the silicone ring comes off?

The silicone sealing ring at the base of the PressDome® is designed to be removable.

If the ring comes off, just line the groove up on the silicone ring, with the plastic rim on the bottom of the PressDome®. Work your way around the rim as you stretch the silicone ring back into place.



How do I use the Date Dial™?

The Date Dial™ is on the top of the built-in vacuum pump (that looks like a handle or knob) in the center of the dome. When you store food in your PressDome®, simply turn the dial to the current day of the month (day 1-30) and you will be able to easily keep track of how long your food has been stored.

How do I know which size PressDome® to use?

We offer three PressDome® sizes to accommodate a wide range of round plate and bowl sizes. PressDomes® don't require an exact fit.

- **Universal PressDome®** - Use on dinner size plates or larger platters.
- **Jumbo PressDome®** Use on dinner size plates or platters for higher profile foods.
- **Junior PressDome®** Use on salad plates, soup bowls and for smaller adult or kids meals.

What are the popular ways PressDome® is used at home or on the go?

PressDome® is EVERYDAY Vacuum Food Sealer because it's so easy to use.

- Vacuum insulates to keep meals warm
- Quickly vacuum seal leftovers
- Prepare meals in advance, seal, stack & store in the fridge or freezer
- Vacuum keeps all kinds of food fresher up to 3X longer
- Easy transport to lunch at work without any spills or mess
- Easily transport food to picnics, parties, potlucks & take along on camping trips - it's leak-proof

What is the flexible material on the top of the PressDome®?

It is a high-tech, BPA-free, food-safe elastomer. This material is designed to be used over and over again and a key part of the vacuum sealing process.

Putting the lid under HOT water re-tightens the "elastomer" which can stretch out. You can also re-tighten the elastomer by washing it in the top rack of the dishwasher.

If you have any questions, please contact our Customer Care Team at CARE@chefconcepts.com or call 360-574-6335.

Information provided by United Home Technologies, LLC.