

Instructions

If you would like to learn more about PressDome®...you're in the right place. When you receive your PressDome®, please be sure to read the enclosed *Use & Care Instructions* before your first use.

To ensure a long lasting seal, before each use:

1. Rinse the silicone sealing ring at the base of the PressDome® with water, or wipe with wet cloth to remove dust;



1. Make sure the sealing surface is smooth, non-porous and free of any scratches or food debris below the silicone sealing ring at the base of your PressDome®.

PressDome® can be used in one of two ways...it's your choice

1. For an **AIRTIGHT SEAL**, just place PressDome® over food on any smooth surface. In this case, there is no need to press the Built-In Vacuum Pump (that looks like a handle or knob) in the center of the dome. This method of use works particularly well when keeping prepped meats and veggies fresh on your cutting board during the cooking process or when sealing items to your countertop or tabletop if the surface is not completely smooth.
2. For a **VACUUM SEAL**, place your PressDome® over food on any smooth surface and press the Built-In Vacuum Pump (that looks like a handle or knob) in the center of the dome. To release the vacuum seal, hold the dome with one hand and pull UP on the handle with the other hand.

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 in 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.



PressDome® is refrigerator, freezer and top rack dishwasher safe. After dishwashing or refrigeration, it is normal to have water condensation on the clear top and side walls.

We do not recommend using PressDome™ in the microwave. Do not use in the oven, on the stove top or with abrasive cleaners or sharp objects.