

VACUUM WINE STOPPER SET, 3 PCS SET

User manual

DESCRIPTION

Vacuum stopper is used for **vacuum closing** of beverage in the bottles (wine, juices, etc). It is especially useful with bottles, which **are not completely depleted**.

By vacuum packing of beverages, we extend its shelf life, freshness and flavour.

Advantages of vacuum packing:

- Aroma, flavour and colour of the beverage are preserved.
- The oxidation process is much slower, which extends shelf life.
- Storage in vacuum prevents mixing of odours in the refrigerator or freezer.

The set contains:

- 3 vacuum stoppers in colour (blue, green, violet)

Developed and produced in Slovenia, Europe.

INSTRUCTIONS FOR USE

- Push the stopper into the bottle and place the vacuum pump on the valve located in the centre of the stopper (photo 1).
- Remove the air from the bottle by actuating the pump several times until resistance is noticeable (photo 2).
- Your wine or juice is safely stored in vacuum.

- To open the bottle, press the valve in the centre of the stopper to the side (photo 3). You will hear the air flow. Pull out the stopper from the bottle.
- **NOTE: Vacuum stoppers are not available for closing sparkling wines or carbonated drinks.**

MAINTENANCE AND CLEANING

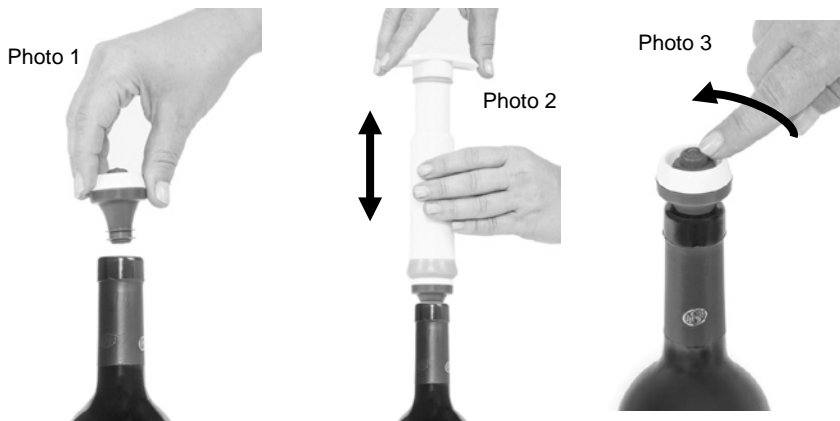
Vacuum stoppers can be cleaned with regular dishwashing liquid. They are also dishwasher safe. Take care not to scratch or damage the fastenings (sealing part or valve).

MATERIALS

The body is from **ABS plastics** (ensures long duration and usability of the product). The valves are from **silicone**. Both materials are **food safe**.

RECOMMENDATION

Manual vacuum pump **is necessary** for vacuum packing with vacuum stopper. Its task is to remove the air from the bottle to establish high vacuum. The vacuum does not prevent bacterial growth.



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