

## IMPORTANT GUIDELINES FOR YOUR CHEFMASTER VACUUM JUGS and AIRPOTS



For your safety and best performance, please read this guide carefully before use.

### IMPORTANT PRECAUTION

This product is for table-top use **only**. **To avoid spillage, please keep upright at all times.**

Never put your face close to the mouth of your CHEFMASTER vacuum jugs.

For the purpose of safety, remember that CHEFMASTER airpots and vacuum jugs maintain a very high thermal efficiency with hot beverages. Never forget to always handle with great care.

Always store the product in a safe place and keep away from children.

Do not fill with carbonated drinks of any kind. This will avoid leakage through the spout and possible damage to the interior of the product.

### HOW TO USE

Before using, pre-fill with warm water for hot beverage or cold water for cold beverage.

Always make certain you only fill 3 centimetres below the rim for both hot and cold beverages. This enables the lid to be safely secured to avoid accidental spillage and pouring.

### HOW TO CLEAN

Thoroughly rinse your CHEFMASTER jugs and airpots before use and with washing-up liquid after use. After the product is thoroughly cleaned, leave to drain and dry.

To remove stubborn stains inside the stainless steel container, add one dessert spoon of soda crystal and fill in hot water. Secure the lid and leave it overnight. Rinse well after this process, making sure that the inside of the container is absolutely clean.

We do not recommend put your CHEFMASTER vacuum jugs and airpots in a dishwasher.

Do not immerse in the water.

For your safety and health, do not clean with chemical cleaners or detergents other than mentioned herein.

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