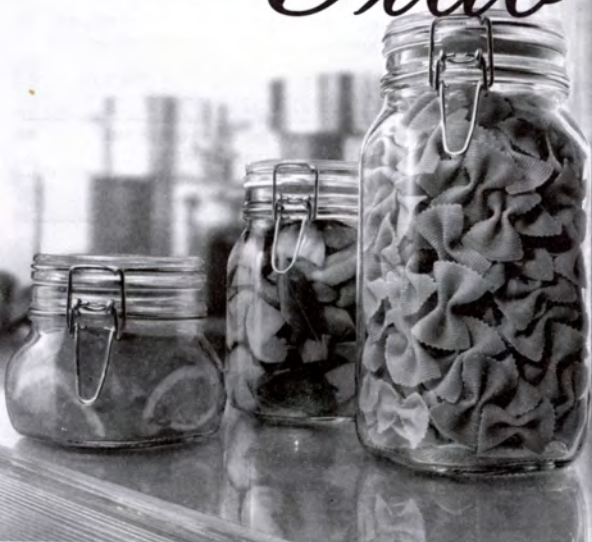




# Fido



## CONSIGLI D'USO

Use suggestions  
Conseils d'utilisation  
Consejos para el uso

Gebrauchsempfehlung  
Οδηγίες χρήσης  
Instruções de uso

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Cod. 079225905

MADE IN ITALY  
FABRIQUE EN ITALIE  
HERGESTELLT IN ITALIEN  
FABRICADO EN ITALIA  
ITAIKO TPION  
FABRICADO EM ITALIA



## 1 Preparing the jars

- Make sure the glass is not scratched or cracked and that there are no traces of previous contents or any other substances.
- Wash the jar and gasket by hand in hot water.
- Apply the gasket (which must be new and clean each time), fitting it to the lid.

## 2 Select fresh, premium quality ingredients

- Choose only fresh, premium produce which is suitable for preserving.
- Do not use frozen or defrosted products.

## 3 Prepare the food you wish to preserve

- Follow the recipe instructions.

## 4 Fill the jars

- As soon as you have finished cooking your recipe, fill the jars with the food while it is still warm (for this type of use, the jars must be pre-heated in hot water in order to prevent breakage).
- For jars up to 1.5 L in capacity, fill up to approx. 1 inch from the rim. For larger jars, fill up to approx. 1 1/2 inch from the rim.
- Check that the food is evenly distributed in the jar, with no air pockets.

## 5 Close the jars

- Check that the edge of the seals and the lids are perfectly clean and close the jars with the metal snap closures provided.

## 6 Pasteurization

- Wrap the jars in a dish towel to prevent them from knocking together.
- Fill a stockpot with warm water and gently place the jars inside.  
Warning: risk of burns!  
The jars must be stood upright in the pot with lids facing upwards.
- The jars must be completely covered with water. During boiling, keep the water level topped up.
- The cooking time given in the recipe begins from the moment the water starts boiling vigorously.
- When the cooking time has elapsed, remove the stockpot from the burner.
- Leave the jars to cool in the pot without opening the lids.
- When the jars are cold, store them in a cool, dry place away from the light.

## 7 Check if the preserving process has been successful

- Once the jars have cooled, check if the vacuum has effectively formed: open the metal snap closures and try to open the lid. If the lid remains "stuck" tightly to the jar, it means that the desired vacuum has formed correctly.
- If you notice that the lid does not stick tight to the jar, repeat the pasteurization process using a new seal.

## 8 Opening the jars

- Before opening the jars, check the vacuum has been maintained as at step 7, point 1.
- If you notice that the lid does not stick tight to the jar or if you have any doubt whatsoever regarding the successful and safe storage of your food, do not eat the product but discard it immediately, without even tasting it. Be sure that the food is discarded and in such a way that no-one, including children, can eat it or mistake it for a safe, edible product.
- The jars must be opened by an adult by pulling the tab on the seals in order to allow air to enter the jars. This breaks the vacuum, so that the lids no longer appear "stuck" fast to the jars.

## General advice on maintenance and washing

- 1) Jars should be washed by hand and wiped immediately.
- 2) Any rust or oxidation formed on the metal ring (which may occur as a normal reaction of the wet ring to air) has no influence on the proper function of the jar and the pasteurization process.

The description of the various steps given is not intended as Usage Instructions for the correct use of jars produced by Bormioli. It is merely intended to provide the user with a brief, summary illustration of a well-known process which is widely used to produce various kinds of preserves and adapted to suit the individual needs of users.

Since many factors come into play during the execution of the above guidelines and despite the fact that the process described above has been carefully tried and tested by Bormioli, Bormioli cannot in any way guarantee the successful outcome of preparations in terms of the creation of a vacuum, or the edibility of preserves, the healthiness and/or fitness for consumption of foods and/or products thus obtained.

Consequently, Bormioli will not accept any liability connected to or deriving from the preparation of preserves or products and/or their consumption, even if they are prepared, made and obtained, following the above instructions.