

User Manual of Product 1:

Misto Brushed Aluminum Oil Sprayer, Silver

User Manual of Product 2:

Misto Aluminum Olive Oil Sprayer, Tomato -,Red

M I S T O®

The Gourmet Olive Oil Sprayer®

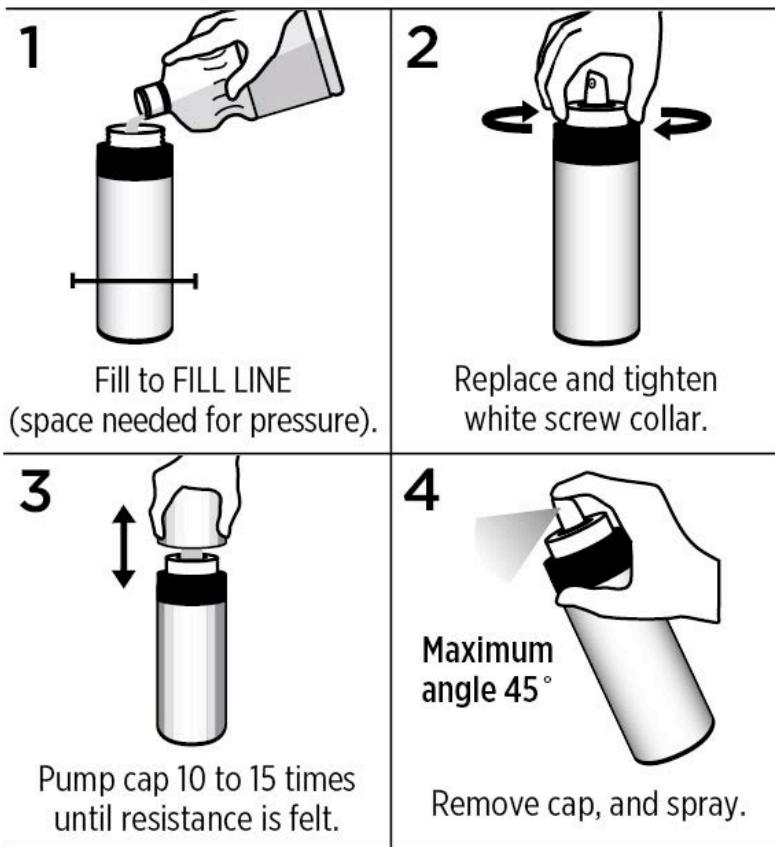
Just fill, pump, and spray for low-fat, high-flavor cooking!

Directions for Use

1. Fill bottle to fill line with oil.
2. Tighten screw collar.
3. Pump cap until resistance is felt.
4. Remove cap and press nozzle to spray. After use, replace top cap.

MISTO can be used with any oil (except coconut oil), vinegar, or lemon or lime juice. To clean, wash with hot, soapy water.

DIRECTIONS



At full pressure, MISTO will spray for about 15 seconds before needing to be pumped again.

Important Notes

Fill Level

Never fill the container more than the FILL LINE with oil. The remaining space is needed for air pressure that builds when the cap is pumped. This allows MISTO to deliver a fine spray without chemical propellants, which results in healthier cooking.

Pumping

Pump the cap until resistance is felt. This indicates sufficient air pressure exists to deliver a perfect spray. The less oil there is in the container, the more pumps will be needed to achieve resistance. If the spray strength weakens, re-pumping the cap is necessary to re-pressurize the container. Remember: NEVER fill the container more than the FILL LINE with oil.

Oil Types

Although MISTO is designed to work with all oils, coconut oil should NEVER be used, due to its tendency to solidify.

Spraying

To deliver the most effective oil mist, hold the bottle vertically while spraying. This ensures a constant flow of oil from the container to the nozzle, which produces an even, steady mist. Never tilt the bottle at an angle greater than 45 degrees while spraying.

Depressurizing

After each use of MISTO, loosen the screw collar to release any remaining air pressure in the container. This helps ensure an even, steady flow of oil is delivered to the nozzle the next time MISTO is used. Re-tighten the screw collar and store at room temperature until next use.

Safeguards

Do not spray near an open flame. When not in use, do not leave your pressurized MISTO on a hot surface or near a heat source.

Storage

ALWAYS store MISTO at room temperature. Do not store in the refrigerator.

Cleaning

To clean, fill bottle with hot tap water and add one drop of liquid detergent. Pump the cap until resistance is felt, then spray into the sink. To rinse, repeat the sequence using fresh hot water. It is recommended you clean your MISTO every 6–8 weeks. This ensures the best performance since oil can build up in the sprayer.

In the event of clogging, remove white nozzle, run under warm water, dry and replace.

LIFETIME LIMITED WARRANTY

This fine product is warranted to be free from defects in material and workmanship. Any piece found to be defective under normal use and care will be repaired or replaced at no charge with the same item or an item of equal or better value. Individual pieces should be returned postage prepaid to: MISTO® Products, c/o Lifetime Brands, Inc., Customer Service Department, P.O. Box 9750, Trenton, NJ 08650–1750. You may have other rights, which vary from state to state.

For questions, email service@misto.com.

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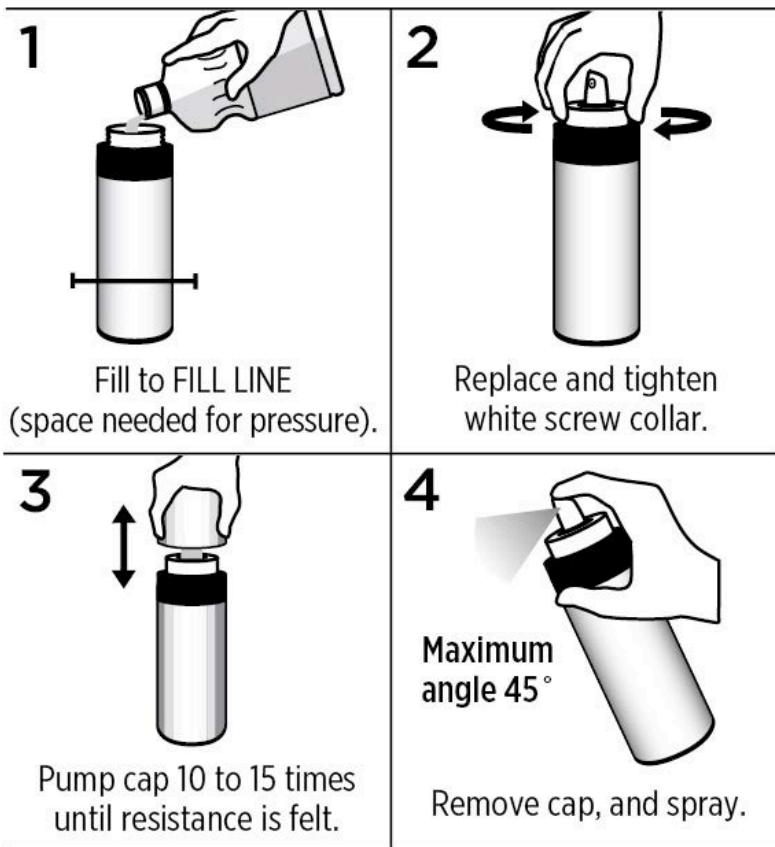
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