

# FLAIROSOL® OLIVIA

## DO IT WITH FLAIR

DO IT WITH TASTE USING THE PATENTED NEXT GENERATION SPRAY TECHNOLOGY FAVORED BY LEADING CHEFS FOR APPLYING COOKING OILS AND INGREDIENTS TO CULINARY MASTERPIECES. DO IT WITH CONTROL AS YOU GENERATE THE PRECISE AMOUNT OF FAN-SHAPED SPRAY FOR YOUR OWN SIGNATURE DISHES TO ACHIEVE EVEN COVERAGE AND CONSISTENT RESULTS. DO IT WITH STYLE WITH OUR ICONIC CUTTING-EDGE DESIGN COMPLEMENTING THE MOST CONTEMPORARY KITCHENS. AND, ABOVE ALL, DO IT WITH A SMILE KNOWING PROPELLANT-FREE AND REFILLABLE FLAIROSOL®OLIVIA IS THE SUSTAINABLE WAY TO DELIVER A HEALTHY LIFESTYLE. BON APPETIT!

*Team Flairosol*



ADVANCED FAN-SPRAY NOZZLE

ANTI-DRIP TRIGGER

ERGONOMIC  
HAND-FRIENDLY DESIGN

UNIQUE PRIMING MECHANISM

LEAK-PROOF

PRESSURE REGULATOR

REUSABLE GLASS BOTTLE

FILTER SYSTEM

FOOD GRADE, BPA FREE  
FDA 21 CFR 177.1520  
CERTIFIED MATERIALS



## PATENTED TECHNOLOGY AND DESIGN



CONTINUOUS EVEN  
FAN SPRAY



PORTION CONTROL



CONSISTENT RECIPES



ECONOMICAL



PROPELLANT FREE



REFILLABLE AND  
SUSTAINABLE

## WHAT'S COOKING?

FLAIROSOL®OLIVIA COMPLEMENTS YOUR FULL REPERTOIRE IN THE KITCHEN. SO HANDY, YOU CAN EVEN TAKE IT OUTSIDE FOR BBQs AND PICNICS.

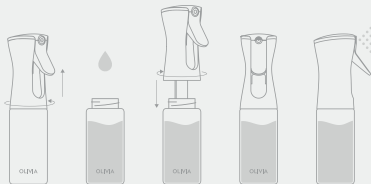
FRYING | GRILLING | BAKING | SEASONING  
DRIZZLING | SALAD DRESSING | PANCAKES  
CALORIE-CONTROLLED RECIPES

## INGREDIENTS FOR SUCCESS

FOOD-FRIENDLY FLAIROSOL®OLIVIA IS SO VERSATILE, YOU CAN ADD A LITTLE FLAIR TO ALL OF YOUR FAVOURITE DISHES USING:

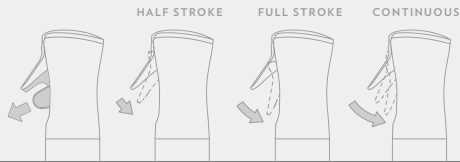
COOKING OILS | VINEGAR | SOY SAUCE  
COOKING WINE | WATER | OTHER NON-VISCOUS LIQUIDS

CAUTION: AVOID LIQUIDS WITH PARTICLES WHICH MAY CLOG UP THE NOZZLE.



## HOW TO USE FLAIROSOL® OLIVIA

1. TO OPEN, HOLD THE BOTTLE WITH ONE HAND, THEN SLIGHTLY PRESS THE SPRAY HEAD DOWN WITH YOUR OTHER HAND, AND TURN ANTI-CLOCKWISE 90°
2. REMOVE THE TRANSIT-LOCK BY PULLING IT DOWN
3. HAND-WASH PRODUCT WITH COLD OR LUKEWARM WATER AND DRY IT BEFORE USE
4. FILL THE BOTTLE WITH YOUR CHOSEN COOKING LIQUID (AVOID USING LIQUIDS WITH PARTICLES)
5. AFTER FILLING, PLACE THE HEAD BACK ONTO THE BOTTLE AND TURN CLOCKWISE UNTIL THE HEAD CLICKS INTO A LOCKED POSITION
6. WHEN USING FOR THE FIRST TIME, SQUEEZE THE TRIGGER AT LEAST 10 TIMES TO PRIME THE SYSTEM AND START THE CONTROLLED, FAN-SHAPED SPRAYING
7. TO COMPLEMENT DIFFERENT COOKING APPLICATIONS, YOU HAVE A CHOICE OF THREE SPRAY MODES. A HALF STROKE OF THE TRIGGER CAN BE USED FOR SMALL AREAS, ONE FULL STROKE SPRAYS APPROXIMATELY 0.04 OZ (1G) OF COOKING OIL WHILE MULTIPLE CONSECUTIVE TRIGGER STROKES GENERATE A CONTINUOUS, EVEN SPRAY TO COVER LARGER AREAS.
8. FOR BEST RESULTS, SQUEEZE THE TRIGGER WITH A FAST AND POWERFUL ACTION



## IMPORTANT USER NOTES

- DO NOT FILL WITH LIQUIDS AT 40°C/104°F OR ABOVE
- DO NOT SPRAY OIL ON OR NEAR OPEN FLAMES
- CLEAN THE ANTI-D RIP CHANNEL BY PUTTING UNDER THE TAP AND BLASTING WITH LUKEWARM WATER
- DO NOT FILL WITH THICK, HIGH-DENSITY OILS OR LIQUIDS WITH FLOATING PARTICLES WHICH MAY CLOG THE NOZZLE
- IF THE NOZZLE DOES BECOME CLOGGED, FILL THE BOTTLE WITH DILUTED VINEGAR AND SPRAY TO UNCLOG
- DO NOT PUT IN THE FREEZER OR THE MICROWAVE
- IDEAL STORAGE TEMPERATURE IS 10°C/50°F TO 30°C/86°F
- COOKING OILS WILL NATURALLY SOLIDIFY IN COOLER TEMPERATURES AND THE SPRAY EFFECT MAY BE AFFECTED BY LOW TEMPERATURES
- IF YOU ARE SWITCHING FROM ONE OIL OR LIQUID TO ANOTHER, CLEAN AND DRY THE SPRAY HEAD BEFORE REUSING
- CLEAN USING A SOFT CLOTH AND MILD DETERGENT, BEFORE RINSING WELL WITH COLD OR LUKEWARM WATER
- HAND WASH ONLY (DO NOT PLACE IN DISHWASHER)
- NON-PRESSURIZED AND SAFE FOR AIR TRAVEL



PROTECTED BY U.S AND INTERNATIONAL PATENT AND TRADEMARKS: [WWW.FLAIROSOL.COM/FLAIROSOL-IP](http://WWW.FLAIROSOL.COM/FLAIROSOL-IP)

**DESIGNED IN HOLLAND**

MADE IN CHINA

**ONFLAIR B.V.**

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