



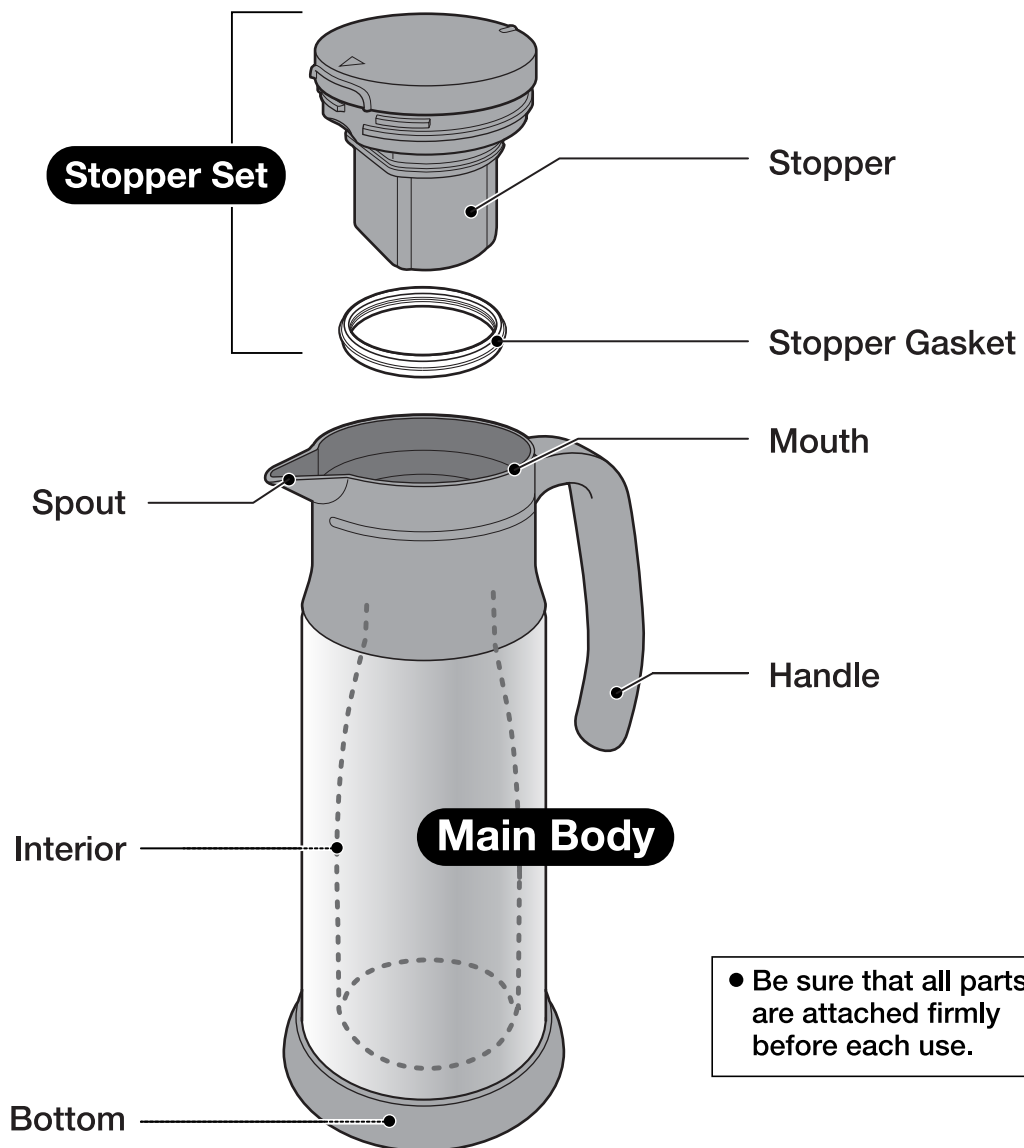
COLD ONLY

Stainless Vacuum Creamer / Dairy Server

Model No. SH-MAE10

Instruction Manual

Name of Each Part



● Be sure that all parts are attached firmly before each use.

● The illustrations used in this instruction manual may vary from the actual product you have purchased.

Please read these instructions before use, and keep for future reference.

Important Safeguards

- Please follow these instructions to prevent scalding, deterioration and discoloration of beverages, as well as malfunction and staining of the Server.

Contents may spill if the Server is tipped over.

Do not use for other than intended purposes.

This Server is for keeping beverages cold.

Never fill with hot beverages.

Doing so may cause burns.

Do not place near open flames (from gas stoves) or on top of electric heaters or IH cooking devices.

Doing so may cause fires, burns, or damage.

Do not allow infants or small children to use this product. Keep out of the reach of infants and small children.

Mishandling may cause injury or scalding.

Do not use under direct sunlight or near open flames from sources such as stoves.

Doing so may cause deformation or discoloration of the Server.

When carrying the Server, hold the handle firmly and do not tilt the Main Body.

- **Do not tilt the Server or carry it on its side.**

Doing so may cause the contents to spill.

- **Do not hold the Server by the Stopper Set.**

The Server may fall and be dangerous.

Do not place inside moving vehicles when filled.

Doing so may cause leakage, stains, or damage.

Always clean the inside of the Main Body, the Stopper, and the Stopper Gasket thoroughly after each use.

Not doing so may cause to rust or perforate, decay, mold, odor, or discoloration.

Always make sure that the Stopper Gasket is attached.

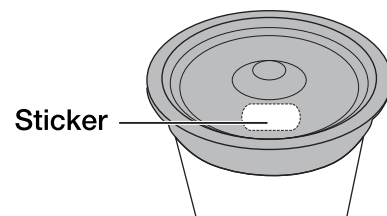
Otherwise, the Stopper Set may become loose during use and cause the beverage to pour from parts other than the Spout.

Do not disassemble the Main Body.

Doing so may lead to damage or accidents.

Do not remove the sticker on the bottom of the Main Body.

Doing so may cause rust or holes.



Important Safeguards

- Please follow these instructions to prevent scalding, deterioration and discoloration of beverages, as well as malfunction and staining of the Server.
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Do not fill the Server with the following:

- **Dry ice and carbonated drinks:** Contents may spill out.
 - **Liquids high in sodium:** Although the liner is made of 18/8 stainless steel, salt may cause rust resulting in loss of thermal insulation.
 - **Fruit pulp and tea leaves:** May become caught on the Stopper Gasket and cause contents to spoil.
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Avoid dropping or hitting against hard surfaces.

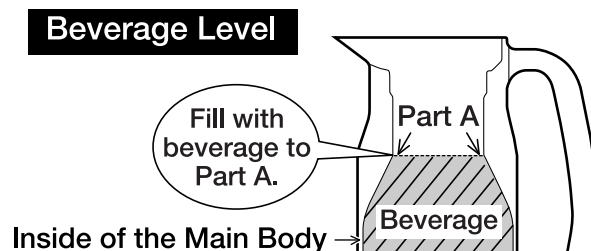
Damage to the plastic or the stainless steel surface of the Server may reduce its ability to keep beverages cold.

Always ensure that the Stopper Set is closed securely during use.

Otherwise, the Stopper Set may come off when the beverage is poured.

Only fill beverages to the level indicated in the illustration.

Be careful not to over fill the Main Body. Over filling may cause leakage.



Consume beverages within the same day to prevent from spoiling.

If left inside for a long period of time, the Server may deteriorate or corrode.

Warnings & Cautions

Do not force large ice cubes in.

Doing so may cause deformation or damage to the product.

At highly humid conditions, condensation may form on the Stopper Set.

Do not attach parts other than those specifically for this product.

Doing so may cause leaks or breakage.



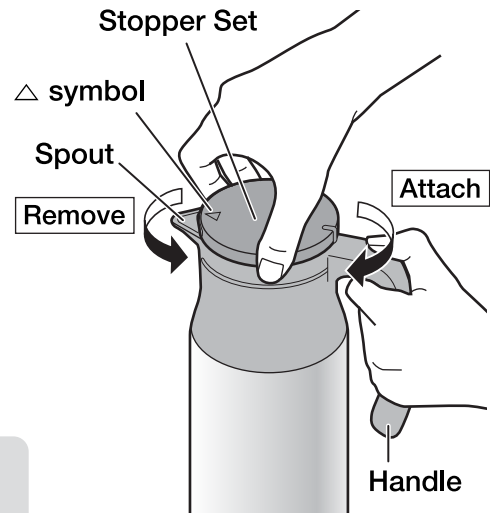
How to Use

- Before use, rinse the Stopper Set and the interior of the Main Body thoroughly with lukewarm water.

Always make sure that the Stopper Gasket is properly attached before using. Otherwise, the Stopper Set may become loose during use and cause the beverage to pour from parts other than the Spout.

1 Remove the Stopper Set from the Main Body.

Hold the Handle with one hand and turn the Stopper Set in the direction labeled **Remove** in the illustration.

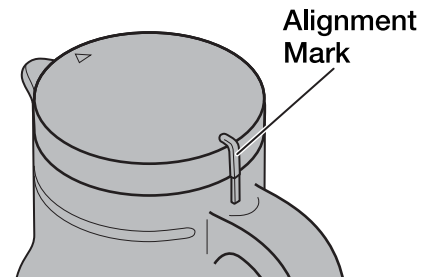


2 Fill with beverage and attach the Stopper Set securely.

- Attach the Stopper Set securely so that the Alignment Mark is even. The $\triangle$ symbol should line up with the Spout.

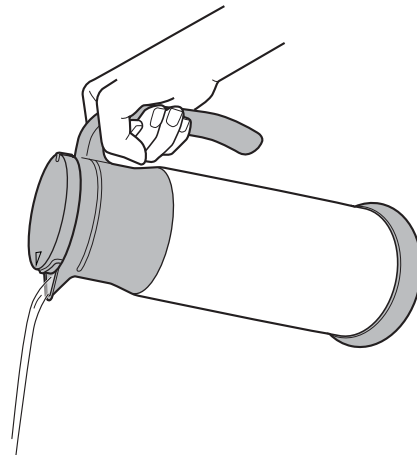


Precool the Main Body with cold water for about one minute for better cold retention.



3 Pour beverages.

Tilt the Server to pour.

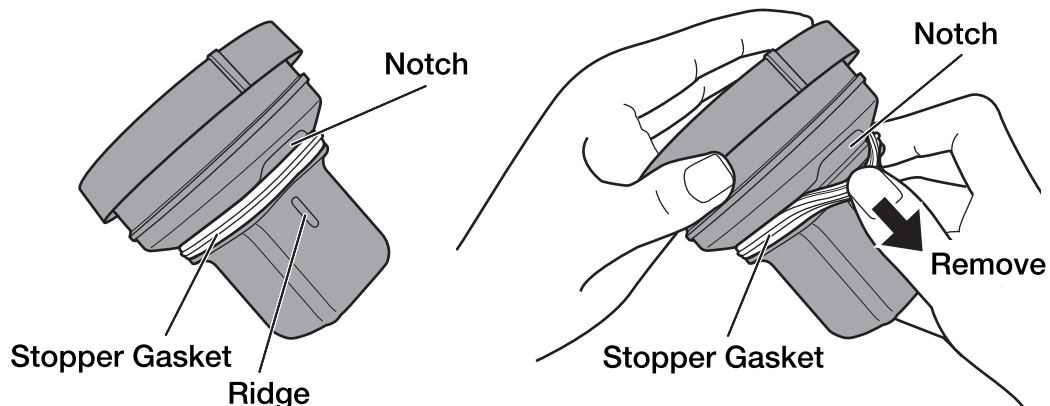


How to Remove and Attach Parts

■ Stopper Gasket

To Remove

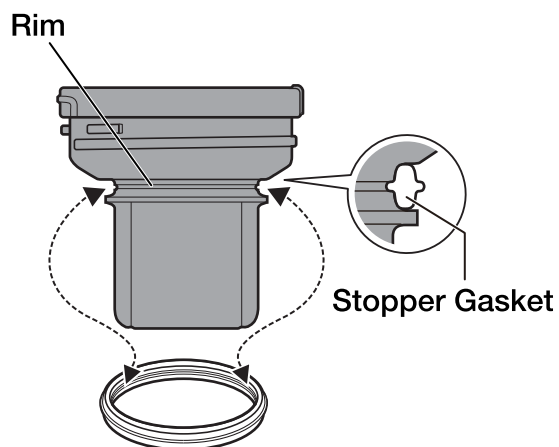
- Place your finger on the notch near the ridge located at the back of the Stopper and pull in the direction of the arrow as shown in the illustration to remove.



To Attach

- Be sure to attach the Stopper Gasket correctly to prevent malfunction or leaking of beverages.

Be sure to properly attach the Stopper Gasket to the rim as shown in the illustration.



Q&A

Problem	Cause	Solution
The beverage (Interior, Stopper Set) has an odor.	Are you leaving beverages in the Main Body for long periods of time, or are the Interior, Stopper Set or Gasket dirty?	Refer to the section on how to take care of this product, and follow those instructions. (See pg. 7)
The product does not keep beverages cold.	Is the beverage you are placing in the Main Body cold enough?	Fill this product with adequately cold beverages to the proper level. (See pg. 3) For better cold retention, fill with cold water for about 1 minute. (See pg. 4)
There is a rattling noise when the Server is shaken.	The noise comes from the copper foil in the vacuum insulation to increase cold retention and does not indicate a malfunction.	



How to Take Care of Your Server

- Clean the product after each use to prevent odors and mold, and to keep the product sanitary.

1. CLEANING THE INTERIOR

- ① Fill the Server with clean hot water and empty the Server.
- ② Fill the Server full using a food safe coffee pot cleaner and let sit for 10 to 15 minutes.
- ③ After the recommended time has elapsed use a large cleaning brush to thoroughly clean the inside of the Server.
- ④ Empty the content of the Server.
- ⑤ Refill Server with clean water, rinse and repeat until water is clear.

2. CLEANING THE PARTS

Use the three sink cleaning and sanitizing method to clean and sanitize the Stopper Set. The first sink filled with warm water and detergent solution, the second sink filled with warm clean water, and the third sink filled with cool water and sanitizer solution. Wash the Stopper and the Stopper Gasket with a dish washing liquid.

- ① Wash the Stopper with warm water and dishwashing liquid using a small brush.
- ② Rinse the Stopper with warm water.
- ③ Sanitize the Stopper by soaking in a sink filled with the sanitizer solution for 5 minutes.
- ④ Allow to air-dry completely.

3. SANITIZING THE MAIN BODY

- ① Fill the Main Body completely with sanitizer solution and allow to sit for 5 minutes.
- ② Empty sanitizer solution completely; make sure no sanitizer solution remains.
- ③ Allow the Main Body to air-dry completely.

When Cleaning Your Product:

- Do not use a dishwasher or dish-dryer. Do not boil to sanitize.
- Do not clean with thinner, benzene, abrasive cleaners or other harsh cleaners.
- Do not use chlorine type bleach.
- The product is washable, but do not soak it in water for an extended period of time.
- Wipe moisture off thoroughly to prevent water stains or rusting.



How to Take Care of Your Server

- Clean the product after each use to prevent odors and mold, and to keep the product sanitary.

- When storing the Server, place it inside a plastic bag before placing it in the box. Keep the box away from places with high temperature and humidity. Make sure that the product is clean and dried thoroughly before storing.

Replacement Parts (Stopper, Stopper Gasket)

- We take care in only using materials that are safe and hygienic for food contact. However, if plastic parts become damaged or its surface becomes rough, please replace them for optimum performance. The Stopper may need to be replaced due to time and wear. Please check them about once a year. When replacing parts, please record the model number and part name beforehand. Then contact either the store where you purchased the product or Zojirushi Customer Service. Replacement parts may be available for an additional charge.

SPECIFICATIONS:

Product: STAINLESS VACUUM CREAMER / DAIRY SERVER

Model No.	Capacity	Weight	Cold Retention (Below)
SH-MAE10	34 oz. (1.0 liter)	22 oz. (0.6 kg)	41°F (5°C) @ 4 hrs.

■ Cold Retention: 41°F (5°C) @ 4 hours. Rating is based on water at a starting temperature of 35±1°F (1.5±0.5°C) filled to full capacity and with the Stopper Set placed, at an ambient temperature of 86±3°F (30±2°C), with the product temperature pre-stabilized at an ambient temperature of 70±5°F (21±2.5°C).

Materials:	Inner Liner	Stainless Steel
	Exterior	Stainless Steel
	Mouth	Polypropylene
	Stopper	Polypropylene
	Gasket	Silicon

Manufacturer: Zojirushi Corporation

Address: 1-20-5 Tenma, Kita-ku, Osaka 530-8511, Japan

