







For any customer service needs, please see below:

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MADE IN SOUTH KOREA, MANUAL PRINTED IN SOUTH KOREA MODELS: B423044, B423064, B423045, B423026



## PLEASE READ BEFORE USE AND SAVE THESE INSTRUCTIONS

Thank you for purchasing the Cook's Companion® IntelliBags. Your IntelliBags will perform best when used as intended. To ensure the best performance of your items, please consistently follow these instructions.

Cook's Companion<sup>®</sup> IntelliBags provide an effective food storage solution and eliminate excessive waste with their reusability.

## **AVAILABLE SIZES**













## **GETTING STARTED**

- Remove all packaging and labels before use.
- With proper use, your IntelliBags are reusable up to 10 different times, depending on the items you are storing.
- When reusing your bags, it is recommended that you store the same type of food in that particular bag (e.g. Bag used for bananas can be reused with bananas, etc.) to avoid cross-contamination.
- Please note: Possible staining may occur with highly acidic or color-rich foods, such as tomato sauce.

#### **IMPORTANT SAFEGUARDS:**

- Please read all instructions before use.
- Do not microwave/boil your IntelliBag without any food/liquid inside.
- Do not microwave your bags if they contain food with high oil content.
- Do not use your bags to heat food/liquid inside microwaves for longer than 1 minute.
- For use in microwaves, your bags should be left slightly open (approximately ½ inch) in order to release hot air.
- Take extreme caution handling the bags when they contain hot food/liquid.
- Use extreme caution when opening the bags after cooking, as hot steam may be released.
- The IntelliBags should be kept away from open flames or direct heat.
- Do not let the bags come into direct contact with a heat source or cooking vessel
- Do not reuse your bags once they have been used for any meat/dairy products. Please always follow standard food safety requirements when storing food.
- Do not store sharp items inside of your bags to avoid puncture.
- Do not force the bags to open farther than intended. You may damage or rip the bags.

## USING YOUR COOK'S COMPANION® INTELLIBAGS

To open the IntelliBags, gently pull apart the two sides at the center of the top opening.

- To stand your bags upright, insert one hand into the bag and spread the two sides in opposite directions so the bottom material is flattened. The IntelliBags bags should now stand upright on flat surfaces.
- When storing fruits and vegetables at room temperature, it is recommended that you do not seal your bags completely. The bags should be kept open by approximately ½ an inch for optimum storing conditions, which may help your produce stay fresher for longer.
- When storing solid foods at room temperature, it is recommended that you
  only fill your bag up to 80% of full capacity. When storing liquids in the
  refrigerator or freezer, it is recommended that you only fill your bag up to
  70% of full capacity.
- Your bags should be sealed completely for storage inside refrigerators and freezers.

# USING YOUR COOK'S COMPANION® INTELLIBAGS CONTINUED

 Once you have filled the bags as desired, you can close the bags by applying pressure along the top pressure seal.



• For use inside microwaves, your bags should be left open approximately ½ an inch in order to release hot air.

- You should not use the IntelliBags in the microwave if they contain food with high oil content.
- Never use the IntelliBags in the microwave for longer than 1 minute at a time. If contents are not to your desired temperature, wait 1 minute before microwaving again.
- Always use caution and handle your bags with care when they contain hot food/liquid.
- When cooking or reheating in a pot, there should be liquid surrounding the bag so there is no direct contact with the pot itself. Do not use the bags in a dry pot, as this can cause damage to the bags and your cookware.
- You should not exceed a medium boil or 212°F when you are cooking or reheating with your IntelliBags on the stove.

### **HELPFUL TIPS**

- It is not recommended to rinse or wash produce prior to storing inside of your bags. Waiting to wash your produce until right before cooking/eating will help to preserve its freshness.
- If you find moisture builds inside the bags when storing food, you may periodically dry the bags and the items inside for best results.

Always use extreme caution when opening the bags after cooking, as hot steam may be released.

# CLEANING YOUR COOK'S COMPANION® INTELLIBAGS

- A thorough rinse is all that is needed after use with most items such as fruits, nuts, or vegetables.
- Do not use any harsh chemicals, cleaners, or rough materials to clean your IntelliBags.
- The IntelliBags are top rack dishwasher safe. However, it is recommended to hand wash in warm, soapy water and rinse thoroughly to prolong the life and beauty of the IntelliBags.
- Always ensure you dry the IntelliBags completely with a soft towel or set them aside to air dry before storage.
- To store your IntelliBags, ensure they are completely dry. Then, deflate and seal completely.
- Your bags should be stored in cool, dry, and sanitary locations at all times
- Do not reuse bags that have been used to store any raw meats or dairy products. You should always follow standard food safety requirements when storing food.
- With proper use, your IntelliBags can be used around 10 times depending on the items you are storing.
- Please note: Possible staining may occur with highly acidic or color-rich foods, such as tomato sauce.
- Cook's Companion® IntelliBags are BPA-free.