

Herb keeper

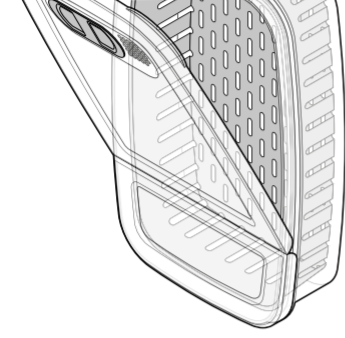
Dear Customer

Your new herb keeper will keep herbs fresh for longer. It is ideal for rosemary, thyme, mint, parsley, coriander and other longer stemmed herbs.

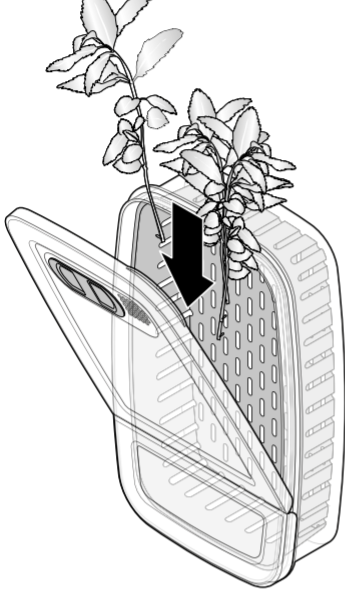
Your Tchibo Team

Use

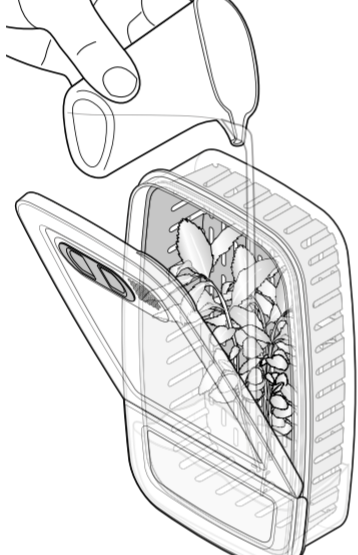
1. Open the lid.



2. Fill the herb keeper with your herbs, making sure the roots and cut stems point downwards.

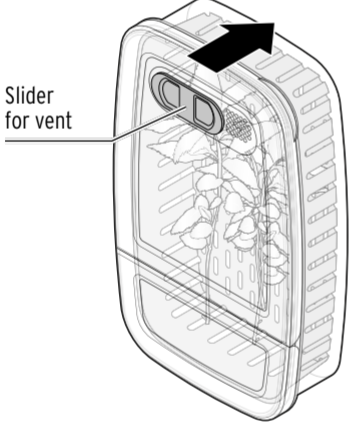


3. While not exceeding the maximum water level, which is just under the fold in the lid, pour in enough water to immerse the ends of the roots or cut stems.



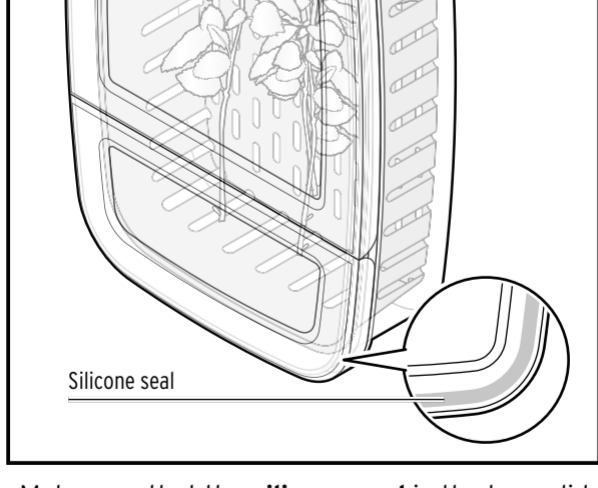
4. Close the box and slide open the vent.

5. Place the herb keeper in the **door shelf in your fridge, keeping it upright as illustrated.**



Important information

- To remove the herbs, simply open the upper lid section.
- To keep the water fresh for longer, try to prevent any leaves from coming into contact with it. To this end, only ever pour in small amounts of water and remove any leaves that you find floating in the container. Regularly check to see if there is enough water in the container. The herbs will keep for longer if the water is changed on a daily basis.
- Keep the vent open when using the herb keeper to store herbs.
- Clean the herb keeper with hot water and a little washing-up liquid before using it for the first time and after every subsequent use. Then dry it off thoroughly. The herb keeper is dishwasher safe.



- Make sure that the **silicone seal** in the lower lid section is correctly fitted before putting on and closing the lid. Otherwise, the herb keeper will not be **leak-proof** when upright.
- You can remove the silicone seal from the lid for cleaning purposes. When you put it back on, make sure that it is properly fitted.
- Not suitable for freezing or warming foods in.
- Tip: leftover vegetables (e.g. radishes, carrots, asparagus, lettuce, cabbage) will also keep for longer when stored in the herb keeper.