

MISTO COMINHKPR17476

Misto Gourmet Olive Oil Sprayer User Manual (Set of 2)

Brand: MISTO | Model: COMINHKPR17476

1. INTRODUCTION AND PRODUCT OVERVIEW

The Misto Gourmet Olive Oil Sprayer is designed for health-conscious cooking, offering a convenient way to apply oils, vinegars, and other liquids without aerosols or chemical propellants. This set includes two sprayers, one silver and one black, allowing for versatile use in your kitchen.

It is an environmentally friendly choice for low-fat, high-flavor cooking, grilling, sautéing, roasting, and basting. The Misto sprayer is ideal for use with olive oil on salads, pasta, vegetables, breads, pizza, chicken, beef, and fish. It can also function as a plant mister when filled with water.

MISTO®

ITM. / ART. 476671

The Gourmet Olive Oil Sprayer®

- The healthy choice for low-fat/high-flavor cooking!
- Uses no aerosol or chemical propellants • Environmentally friendly
- Misto can be used with any olive oil



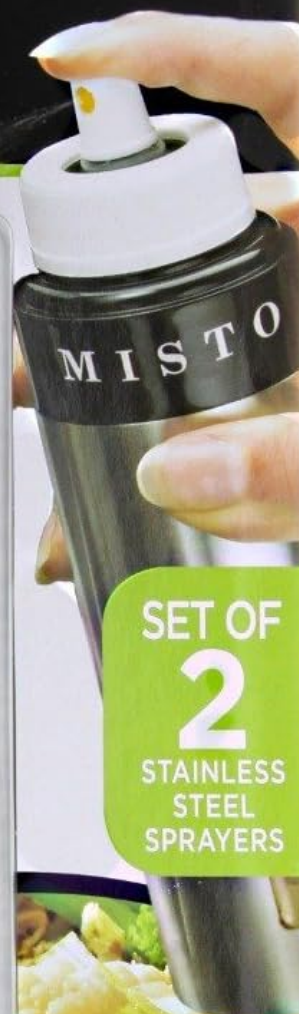
SPRAY COOKWARE



GRILLING



SALADS



SET OF
2
STAINLESS
STEEL
SPRAYERS

MODEL 5173161

Made in China • Fabriqué en Chine • Hecho en China
Accessories not included • Accessoires non inclus • Accesorios no incluidos

Image 1.1: Misto Gourmet Olive Oil Sprayer Set, featuring one silver and one black sprayer in their retail packaging.

2. SETUP AND FIRST USE

1. **Initial Cleaning:** Before first use, wash both the bottle and the sprayer mechanism with warm, soapy water. Rinse thoroughly and allow to air dry completely.

2. **Filling the Sprayer:** Unscrew the top pump mechanism from the bottle. Fill the bottle with your desired liquid (e.g., olive oil, vinegar, lemon juice). Do not overfill; leave some space at the top for the pump mechanism.
3. **Securing the Pump:** Screw the pump mechanism back onto the bottle tightly to ensure an airtight seal.
4. **Pressurizing the Sprayer:** Pump the top cap 7-10 times until resistance is felt. This builds pressure inside the bottle, which is necessary for a fine mist.

The clear window on the side of each sprayer allows you to monitor the liquid level.

3. OPERATING INSTRUCTIONS

Once pressurized, the Misto sprayer is ready for use. Point the nozzle towards the desired surface or food item and press the spray button firmly.

- **For Cookware:** Lightly spray cooking oil onto pans, baking sheets, or grill grates to prevent sticking.

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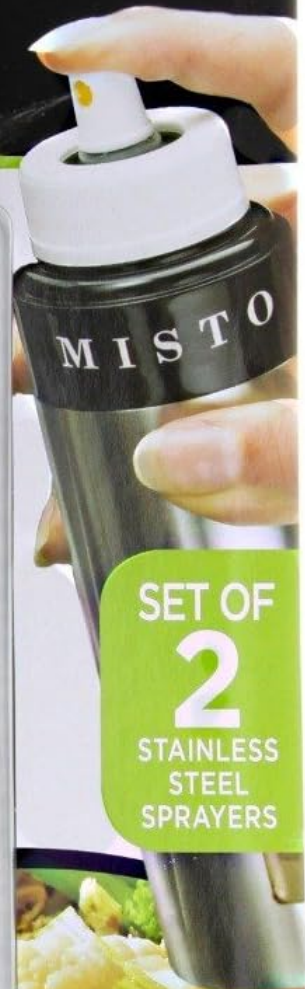
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Image 3.1: Illustrative example of the Misto sprayer being used to coat cookware with oil.

- **For Grilling:** Apply a fine mist of oil to meats, vegetables, or fish before grilling for even cooking and flavor.

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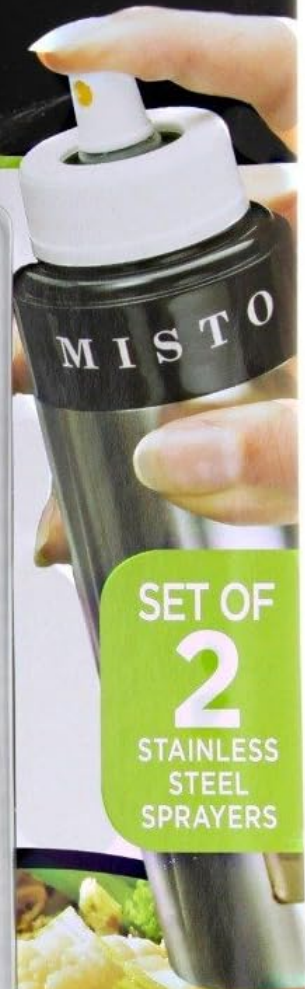
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Image 3.2: Illustrative example of the Misto sprayer being used to apply oil to food on a grill.

- **For Salads and Breads:** Lightly spray olive oil or vinegar onto salads, pasta, or bread for a delicate and even coating.



Image 3.3: Illustrative example of the Misto sprayer being used to mist a salad.

If the mist becomes weak or turns into a stream, re-pressurize the sprayer by pumping the cap again.

4. MAINTENANCE AND CLEANING

Regular cleaning is essential to ensure optimal performance and prevent clogging of the nozzle.

1. **Daily Cleaning (Recommended):** After each use, especially with thicker oils, it is recommended to spray a small amount of warm water through the nozzle to clear any residue.
2. **Deep Cleaning:**
 - Empty any remaining liquid from the sprayer.
 - Fill the bottle with warm water and a small amount of dish soap.
 - Screw the pump back on and pressurize. Spray the soapy water through the nozzle until the bottle is empty.
 - Rinse the bottle and pump mechanism thoroughly with clean warm water.
 - For stubborn clogs or residue, fill the bottle with a mixture of warm water and white vinegar (e.g., 1:1 ratio), pressurize, and spray through.
 - Allow all parts to air dry completely before reassembling or refilling.
3. **Storage:** Store the sprayer in a cool, dry place.

5. TROUBLESHOOTING

Problem	Possible Cause	Solution
Sprayer produces a stream instead of a mist.	Insufficient pressure or clogged nozzle.	Pump the cap 7-10 times until firm resistance is felt. If the issue persists, perform a deep clean of the nozzle as described in Section 4.
Sprayer does not spray at all.	No pressure, empty bottle, or completely blocked nozzle.	Check liquid level. Ensure the cap is screwed on tightly. Pump the cap to build pressure. Perform a deep clean.
Liquid leaks from the cap.	Cap not screwed on tightly enough.	Ensure the cap is securely tightened onto the bottle.

6. SPECIFICATIONS

Feature	Detail
Product Dimensions	13.5 x 10.25 x 2 inches
Item Weight	1.2 pounds
Manufacturer	Misto
ASIN	B009I5U3GY
Model Number	COMINHKPR17476
Material	Stainless Steel (exterior)
Color	Silver & Black (Set of 2)

7. IMPORTANT SAFETY INFORMATION

- Spray evenly on food.
- Avoid spraying directly into an open flame or heat source.

- Do not use for other liquids unless specified by the manufacturer.
- Store in a cool, dry place, away from direct sunlight and extreme temperatures.
- Keep out of reach of children.

8. WARRANTY AND SUPPORT

MISTO products are manufactured to high-quality standards. For specific warranty information or technical support, please refer to the product packaging or contact MISTO customer service directly. Contact details can typically be found on the manufacturer's official website or product documentation.

Please retain your proof of purchase for any warranty claims.

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