

Tupperware 1518-4

Tupperware Season Serve Jr. Marinade Keeper Container #1518-4 Instruction Manual

Model: 1518-4

1. INTRODUCTION

Thank you for choosing the Tupperware Season Serve Jr. Marinade Keeper Container, model #1518-4. This durable, food-grade container is designed to simplify your marinating process, ensuring even flavor distribution for smaller portions of meat, poultry, or vegetables. Its compact size and secure seal make it a practical addition to any kitchen.



Figure 1: The Tupperware Season Serve Jr. Marinade Keeper Container, featuring a paprika-colored base and a clear, frosted lid. This container is designed for efficient marinating.

2. COMPONENTS

The Tupperware Season Serve Jr. Marinade Keeper Container consists of two primary components:

- **Container Base:** The main rectangular vessel, colored paprika, designed to hold food and marinade.

- **Container Lid:** A clear, frosted lid that securely fits onto the base, creating a seal for marinating.

3. SETUP AND FIRST USE

1. **Unpack:** Remove the container and lid from any packaging materials.
2. **Wash:** Before first use, wash both the container base and lid thoroughly by hand with warm, soapy water. Rinse completely and allow to air dry. Refer to the "Care and Maintenance" section for detailed cleaning instructions.
3. **Inspect:** Ensure all parts are clean and free from any damage before use.

4. OPERATING INSTRUCTIONS

The Season Serve Jr. is designed for efficient marinating. Follow these steps for optimal results:

1. **Prepare Food:** Place your desired food item (e.g., chicken breasts, steak, vegetables) into the container base. Ensure the food fits comfortably within the container's dimensions (approximately 9"L x 7"W x 2"H).
2. **Add Marinade:** Pour your marinade over the food. The container's design helps distribute the marinade evenly.
3. **Seal Lid:** Place the clear lid securely onto the paprika base. Press down firmly around the edges to create a tight seal.
4. **Marinate:** Place the sealed container in the refrigerator. For best results, periodically turn the container over to ensure all sides of the food are exposed to the marinade. The internal ridges of the container assist in this process.
5. **Remove Food:** Once marinating is complete, remove the lid and take out the food for cooking.

5. CARE AND MAINTENANCE

Proper care will extend the life of your Tupperware container.

- **Hand Wash Only:** This container is **not dishwasher safe**. Wash both the base and lid by hand using warm water and a mild dish soap.
- **Rinse Thoroughly:** Ensure all soap residue is rinsed off to prevent taste transfer to food.
- **Drying:** Air dry or dry with a soft cloth.
- **Stain Removal:** For stubborn food stains, create a paste of baking soda and water, apply to the stain, let sit for a few hours, then wash as usual.
- **Odor Removal:** To remove odors, place crumpled newspaper inside the container for a day or two, or wash with a solution of baking soda and water.
- **Storage:** Store with the lid slightly ajar or separated from the base to allow air circulation and prevent odors.

6. TROUBLESHOOTING

- **Lid Not Sealing Properly:**
 - Ensure the rim of the container and the lid are clean and free from food debris.
 - Check for any damage or warping on the lid or base.
 - Press firmly around all four edges of the lid to create a complete seal.
- **Food Not Marinating Evenly:**
 - Ensure there is sufficient marinade to cover or partially submerge the food.
 - Periodically turn the container over during the marinating process to utilize the internal ridges for even

distribution.

- Ensure the food pieces are not too tightly packed.

- **Container Odors:** Refer to the "Care and Maintenance" section for odor removal tips.

7. SPECIFICATIONS



Figure 2: Dimensions of the Tupperware Season Serve Jr. Marinade Keeper Container.

Feature	Detail
Model Number	1518-4
Brand	Tupperware
Container Shape	Rectangular
Product Dimensions (L x W x H)	9" x 7" x 2"
Item Volume / Capacity	126 Cubic Inches
Item Weight	11.2 ounces
Material Feature	Food Grade
Base Color	Paprika
Lid Color	Clear Frosted
Dishwasher Safe	No (Hand Wash Only)
Microwaveable	Yes
Recommended Uses	Marinating Spices, Herbs, Meats, Vegetables

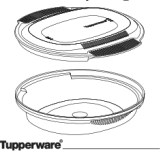

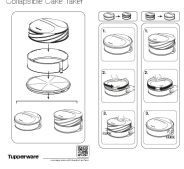


8. WARRANTY AND SUPPORT



Tupperware products are known for their durability and quality. For specific warranty information or support regarding your Season Serve Jr. Marinade Keeper, please refer to the official Tupperware website or contact their customer service directly.

Official Tupperware Website: www.tupperware.com



Related Documents - 1518-4

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<p>Collapsible Cake Taker</p>  <p>Tupperware®</p>	<p>Tupperware Collapsible Cake Taker - Usage Instructions</p> <p>Learn how to use the Tupperware Collapsible Cake Taker. This guide provides step-by-step instructions for expanding and collapsing the cake carrier for optimal storage and transport.</p>
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Impresión de la Ayuda en pantalla		
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