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› Prepworks by Progressive Flour ProKeeper Instruction Manual

Prep Works PKS-100

Prepworks by Progressive Flour ProKeeper Instruction Manual

Model: PKS-100

INTRODUCTION

The Prepworks by Progressive Flour ProKeeper is designed to provide optimal storage for your flour, keeping it fresh and easily accessible. Its airtight seal and integrated leveling bar make baking preparation simple and mess-free. This manual provides essential information on setting up, operating, maintaining, and troubleshooting your Flour ProKeeper.

COMPONENTS

- Clear Container Body (4-quart capacity)
- Airtight Lid with Stainless Steel Hinges
- Silicone Seal
- Removable Leveling Bar



Image: Prepworks by Progressive Flour ProKeeper container filled with flour, showcasing its clear body and dark gray lid with an integrated leveling bar.



Image: An empty Prepworks Flour ProKeeper container, displaying the clear body and visible measurement markings on the side for easy volume assessment.

SETUP

Initial Cleaning

Before first use, wash all components of the Flour ProKeeper with warm, soapy water or place them in the dishwasher. Ensure all parts are thoroughly dry before assembly and storage.

Preparing for Use

To open the container, simply lift the dark gray latch on the front of the lid. The lid will flip open, revealing the interior. To close, press the lid down firmly until the latch clicks into place, ensuring an airtight seal.



Image: The underside of the ProKeeper lid, illustrating how the removable leveling bar is securely stored when not in use.



Image: A detailed close-up of the clear container's side, showing the embossed measurement markings for precise ingredient tracking.

OPERATING INSTRUCTIONS

Filling the Container

Open the lid and pour your desired amount of flour into the container. The clear body allows you to easily monitor the fill level against the integrated measurement guide on the side.

Using the Leveling Bar

The removable leveling bar is designed for precise measurements. It clips across the bin, allowing you to easily level off measuring cups or spoons for accurate ingredient portions. When not in use, the leveling bar can be snapped and stored conveniently under the lid.



Image: A hand demonstrating the proper technique for using the leveling bar to ensure precise flour measurements.



Image: A measuring cup is shown being leveled against the integrated bar within the flour container, ensuring an exact measurement.

CARE AND MAINTENANCE

Cleaning

The Prepworks Flour ProKeeper is dishwasher safe for easy cleaning. For best results, place the container and lid on the top rack of your dishwasher. Hand washing with mild soap and water is also an option.

Storage

Store the container in a cool, dry place away from direct sunlight to maintain the freshness of its contents. The compact design allows for efficient pantry organization.

TROUBLESHOOTING

Lid not sealing properly

Ensure the silicone seal around the lid is clean and free of any debris or food particles. Press down firmly on the lid until the latch fully engages and clicks into place.

Contents not staying fresh

Verify that the lid is securely closed and the silicone seal is intact. Avoid storing the container in areas with high humidity or fluctuating temperatures, as this can affect the freshness of dry goods.

SPECIFICATIONS

Product Dimensions	8.3"L x 6.5"W x 8.5"H
Capacity	4 Quarts (128 Fluid Ounces)
Material	Plastic (BPA Free)
Closure Type	Clip-On
Dishwasher Safe	Yes
Item Weight	1.1 Pounds
Model Number	PKS-100
Manufacturer	Progressive

WARRANTY AND SUPPORT

For any questions regarding your Prepworks by Progressive Flour ProKeeper, or for information on warranty and support, please contact the manufacturer directly through their official website or customer service channels. Keep your purchase receipt for any warranty claims.

ASK A QUESTION ABOUT THIS MANUAL

Ask about setup, troubleshooting, compatibility, parts, safety, or missing instructions. Manuals+ will review the question and use this page’s manual context to help answer it.

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Question

Example: How do I reset this device or fix this error?

Details

Model number, symptoms, what you tried, or the section of the manual you are using.

Submit question