

Fellow Atmos 1.2L

Fellow Atmos Vacuum Coffee Canister 1.2L Glass User Manual

[Overview](#)[Setup](#)[Operation](#)[Maintenance](#)[Troubleshooting](#)[Specifications](#)[Warranty & Support](#)

1. OVERVIEW

The Fellow Atmos Vacuum Coffee Canister is engineered to preserve the freshness of your stored goods by actively removing air and limiting oxygen exposure. This innovative design helps prevent oxidation, a primary cause of staleness in coffee, tea, and other perishables. The canister features a robust vacuum seal mechanism and a powerful silicone ring to ensure an airtight environment. This manual provides essential instructions for the proper setup, operation, and maintenance of your Atmos canister to ensure optimal performance and longevity.

The Atmos canister is versatile and suitable for storing a variety of items that benefit from reduced air exposure, including:

- Coffee beans (whole or ground)
- Loose-leaf tea
- Spices
- Peppercorns
- Other dry goods sensitive to air and moisture



Image showing three Fellow Atmos Vacuum Canisters of varying sizes, all filled with roasted coffee beans. The canisters feature clear glass bodies and black vacuum-seal lids, demonstrating the product's design and capacity options.



GUARD THE GOODS

Vacuum-sealed storage to keep items fresh longer

MORE THAN COFFEE

Stash peppercorns, loose-leaf tea, peanuts, spices, & more

AIRTIGHT SEAL

Powerful silicone ring keeps out air, moisture, & odors

A Fellow Atmos canister filled with biscotti, illustrating its use for various food items beyond coffee. Accompanying text highlights its vacuum-sealed storage, versatility for items like peppercorns, tea, and spices, and its powerful silicone

2. SETUP

Before using your Fellow Atmos canister for the first time, it is important to prepare it properly:

1. **Unpack:** Carefully remove all components from the packaging.
2. **Initial Cleaning:** Hand wash the glass body and the lid with warm, soapy water.
3. **Rinse Thoroughly:** Ensure all soap residue is completely rinsed off.
4. **Dry Completely:** Allow all components to air dry thoroughly before assembly and use. Any residual moisture can affect the vacuum seal.
5. **Inspect Seal:** Verify that the silicone seal on the underside of the lid is clean, free of debris, and properly seated in its groove.

Important: Do not use abrasive cleaners, harsh chemicals, or scrubbers, as these can damage the glass and the delicate sealing components of the lid.

3. OPERATING INSTRUCTIONS

Follow these steps to effectively use your Fellow Atmos Vacuum Coffee Canister:

1. **Fill Canister:** Place your desired contents (e.g., coffee beans, tea leaves, spices) into the glass body of the canister. Ensure you do not overfill; leave at least an inch of space from the rim to allow the lid mechanism to function correctly.
2. **Attach Lid:** Place the lid firmly onto the canister.
3. **Create Vacuum Seal:** To activate the vacuum seal, twist the lid back and forth repeatedly. You will feel resistance as air is extracted from the canister. Continue twisting until the small green indicator dot on the lid is fully visible. This indicates a successful vacuum seal.
4. **Release Vacuum and Open:** To open the canister, press the small button located in the center of the lid. You will hear a distinct hiss as air re-enters the canister, and the green indicator dot will disappear. Once the air has been released, you can easily lift the lid.

The vacuum seal is designed to maintain freshness for approximately one week when the canister remains unopened. For optimal freshness, re-seal the canister after each use.



A close-up image of a hand twisting the black lid of a Fellow Atmos canister filled with coffee beans, demonstrating the vacuum-sealing action. A small green indicator dot is visible on the lid.

4. MAINTENANCE

Proper care and maintenance will ensure the longevity and effectiveness of your Atmos canister:

- **Hand Wash Only:** The Fellow Atmos canister is not dishwasher safe. Always hand wash the glass body and the lid.
- **Cleaning Procedure:** Wash all parts with warm, soapy water after each use. Rinse thoroughly to remove any soap residue or food particles.
- **Drying:** Ensure all components are completely dry before reassembling and storing. Moisture can compromise the vacuum seal and potentially lead to mold growth.
- **Seal Inspection:** Periodically inspect the silicone ring on the lid for any signs of wear, cracks, or damage. A damaged seal can prevent the canister from holding a vacuum.
- **Storage:** Store the canister in a cool, dry place away from direct sunlight.

5. TROUBLESHOOTING

If you encounter issues with your Atmos canister, refer to the following common problems and solutions:

Problem: Canister not holding vacuum / Green dot not appearing

- **Solution 1:** Ensure the lid is properly seated and twisted firmly until the green dot is fully visible. Sometimes a few extra twists are needed to achieve a complete vacuum.
- **Solution 2:** Check the silicone seal for any debris, damage, or improper seating. Clean the seal and the rim of the canister, then reposition the seal if necessary. Even small particles can compromise the seal.
- **Solution 3:** Verify that the canister rim and the underside of the lid are clean and dry, free from any particles or moisture that could prevent a proper seal.

Problem: Difficulty opening the canister

- **Solution 1:** Press the release button firmly and hold it until you hear the air hiss. If the button feels stuck, gently wiggle it while pressing.
- **Solution 2:** If the canister has been sealed for an extended period, the vacuum might be very strong. Ensure the release button is fully depressed to allow sufficient air re-entry.

Problem: Canister capacity concerns

- **Information:** A 1.2L Atmos canister is generally designed to hold a standard 12 oz (approximately 340g) bag of whole coffee beans. Larger bags (16 oz or more) may require multiple canisters or a larger Atmos model.

FAQ

AND ANSWERS



WOULD THIS WORK FOR LOOSE LEAF TEA, SPICES, PEANUTS, PASTA, CEREAL, AND MORE?

It will help with anything that deteriorates when exposed to air.

HOW MUCH COFFEE DOES IT HOLD?

A 12 oz bag of whole coffee beans can fit in the 1.2 L, while 16 oz bags and larger may need to be divided into multiple canisters.

CAN YOU GET REPLACEMENT SEALS?

Yes, we can help you get replacement parts. Please reach out to us!

An informational graphic addressing frequently asked questions about the Fellow Atmos canister. It clarifies that the canister works for various items that deteriorate when exposed to air, specifies that a 1.2L canister holds a 12 oz bag of coffee beans, and confirms the availability of replacement seals.

6. SPECIFICATIONS

Feature	Detail
Brand	Fellow
Model	Atmos Vacuum Coffee Canister
Capacity	1.2 Liters (approx. 40.5768 Fluid Ounces)
Material	Glass (BPA Free, Durable, Non-Porous, Transparent)
Dimensions (L x W x H)	10.9" x 4.33" x 6.75"
Item Weight	0.45 Kilograms
Closure Type	Lid with Vacuum Seal Mechanism

Care Instructions	Hand Wash Only, Not Dishwasher Safe, Not Microwaveable
Specific Uses	Food storage, coffee bean storage

> Clear Glass



A clear glass Fellow Atmos canister filled with coffee beans, displaying its dimensions: 4.33 inches diameter and 6.57 inches height, with a 1.2L capacity label.

7. WARRANTY & SUPPORT

For detailed warranty information regarding your Fellow Atmos Vacuum Coffee Canister, please refer to the official Fellow website or contact their customer support directly. Fellow Industries is committed to product quality and customer satisfaction.

If you require replacement parts, such as silicone seals, or need further assistance with your product, please reach out to Fellow customer service. They can provide guidance and support for any product-related inquiries.

Manufacturer: Fellow Industries

