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› FLAIROSOL OLIVIA Oil Sprayer Instruction Manual (Model FL1003)

FLAIROSOL FL1003

FLAIROSOL OLIVIA Oil Sprayer Instruction Manual

Model: FL1003 | Brand: FLAIROSOL

1. INTRODUCTION

The FLAIROSOL OLIVIA Oil Sprayer is an advanced kitchen tool designed to provide a consistent, ultra-fine mist of cooking liquids. Its patented technology ensures precise portion control, making it ideal for various culinary applications while supporting calorie-controlled recipes. This manual provides essential information for the safe and effective use of your oil sprayer.

FLAIROSOL OLIVIA

A NEW ERA IN COOKING SPRAY TECHNOLOGY

THE ORIGINAL

PATENTED DESIGN AND TECHNOLOGY
 DESIGNED IN THE NETHERLANDS



Image 1.1: Overview of FLAIROSOL OLIVIA Oil Sprayer features.

2. PRODUCT FEATURES

- **Oil Control:** Delivers approximately 1 gram (0.04 oz) of oil per full spray for precise portioning.
- **Versatile Use:** Compatible with various cooking liquids including olive oil, avocado oil, soy sauce, wine, canola oil, and water.
- **Advanced Design:** Features an anti-drip trigger, built-in filter system to prevent clogging, and a unique buckle design for leak-proof transport.
- **Easy Refill:** Wide glass bottle opening facilitates simple and mess-free refilling.
- **Durable Construction:** Made from premium quality glass for lasting performance.



Image 2.1: Key design elements of the oil sprayer.

3. SETUP

1. **Unpacking:** Carefully remove all components from the packaging.
2. **Initial Cleaning:** Before first use, wash all parts of the sprayer (glass bottle, spray head, and internal tube) with warm, soapy water. Rinse thoroughly and allow to air dry completely.
3. **Filling:** Unscrew the spray head from the glass bottle. Pour your desired cooking oil or liquid into the wide opening of the glass bottle. Do not exceed the maximum fill line to ensure proper operation and prevent leaks.
4. **Reassembly:** Carefully reattach the spray head to the glass bottle, ensuring it is securely tightened to prevent leakage.
5. **Priming:** When using for the first time, or after refilling, press the trigger several times until a consistent mist is dispensed. This releases any air in the system and primes the sprayer for use.

FLAIROSOL® OLIVIA

GLASS BOTTLE
WIDE OPENING
FOR EASY
REFILLING



Image 3.1: Easy refilling process with the wide bottle opening.

Your browser does not support the video tag.

Video 3.1: Demonstrates the unboxing and filling process of the FLAIROSOL OLIVIA Oil Sprayer.

4. OPERATING INSTRUCTIONS

1. **Spraying:** Hold the sprayer upright and press the trigger firmly and consistently for a continuous, ultra-fine fan-shaped mist.
2. **Portion Control:** Each full squeeze of the trigger dispenses approximately 1 gram (0.04 oz) of liquid, allowing for precise control over oil usage.
3. **Versatile Application:** Use for frying, grilling, baking, seasoning, salad dressing, air frying, or drizzling.

FLAIROSOL[®] OLIVIA

PORTION CONTROL FOR A HEALTHY DIET

1G PER FULL SQUEEZE

- CONTROLLED DOSAGE
- RECIPE CONSISTENCY

1 SQUEEZE = 1GR

Image 4.1: Portion control feature for healthy cooking.

FLAIROSOL[®] OLIVIA

CONTINUOUS EVEN FAN SPRAY



Image 4.2: Continuous even fan spray for wide coverage.

Your browser does not support the video tag.

Video 4.1: Demonstrates the fine mist spraying capability of the oil sprayer.

5. MAINTENANCE

- **Cleaning:** The FLAIROSOL OLIVIA Oil Sprayer is designed for hand washing only. Do not place in a dishwasher.
- **Disassembly:** For thorough cleaning, unscrew the spray head from the glass bottle.
- **Washing:** Wash the glass bottle and spray head components with warm, soapy water. Use a small brush if necessary to clean the nozzle and internal tube to prevent oil buildup and clogging.
- **Rinsing:** Rinse all parts thoroughly with clean water to remove any soap residue.
- **Drying:** Allow all components to air dry completely before reassembling and refilling.

6. TROUBLESHOOTING

- **Sprayer not misting / only streams:**
 - Ensure the sprayer is adequately primed by pressing the trigger several times to release air.
 - Check if the liquid in the bottle is too thick. Thicker oils (e.g., some olive oils, avocado oils) may require more vigorous pumping or may naturally produce a less fine mist.
 - Inspect the nozzle for any clogs. Disassemble and clean the spray head and filter system as per maintenance instructions.
 - For a finer mist, try pulling the trigger faster. A slower pull might result in a more direct stream.
- **Leakage:**
 - Ensure the spray head is securely tightened onto the glass bottle.
 - Verify that the internal components are correctly assembled.
 - Check the anti-drip trigger mechanism for proper function.
- **Difficulty pumping:**
 - Ensure there is sufficient liquid in the bottle.
 - Check for any blockages in the internal tube or filter.

7. SPECIFICATIONS

Attribute	Detail
Brand	FLAIROSOL
Model Number	FL1003
Material	Glass (bottle), Plastic (spray head)
Capacity	130 Milliliters (4.4 Ounces)
Product Dimensions	3.7"W x 8.7"H
Item Weight	265 Grams (9.3 ounces)
Special Features	Leak Proof, Refillable, Reusable, Aerosol Free
Recommended Uses	Cooking Oil (Frying, grilling, baking, seasoning, salad dressing, drizzling)
Product Care	Hand Wash Only

8. WARRANTY AND SUPPORT

The FLAIROSOL OLIVIA Oil Sprayer is backed by a return policy allowing for refund or replacement within 30 days of purchase. For any product inquiries, support, or to explore other FLAIROSOL products, please visit the official FLAIROSOL store.

[Visit the FLAIROSOL Store](#)

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.

Name

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Email

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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

Answered questions about this manual

My Flairosol Genesis-V doesn't spray a fine mist and only sprays a direct single squirt. What do I need to do to get a fine mist?

If your Flairosol sprayer is producing a direct stream (squirt) instead of a fine mist, please try the following troubleshooting steps based on the manufacturer's guidelines: Pull the trigger faster: A slow pull on the...

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