

! This summary **does not replace the esferiko® PRO instruction manual**. For your safety, use the unit following the specific manual and pay special attention to the safety instructions. Failure to follow these instructions may void warranty claims. **Inverse spherification in all cases** · www.esferiko.com

① **Before first use** INITIAL SETUP

✓ **DO**

- Fill the **vacuum pump with oil** between the **MIN** and **MAX** marks before switching on for the first time.
- Rinse all parts that come into contact with food.
- Place the unit on a **clean, firm and level** surface, with the side air intake unobstructed.
- Register on the website to access recipes and techniques. ✓

✗ **DON'T**

- Start the unit **without oil** in the vacuum pump.
- Block the **side air intake**.
- Use **non-original** accessories or those from previous generations. ✗

② **Preparing the liquid** BOWL · INNER CUP

✓ **DO**

- Fill the BOWL **up to the level mark**.
- Strain the product well: **no solid particles**.
- Use **low-calcium water** to prepare the **SKIN**.
- **Homogenise** the mixture well before dispensing. ✓

✗ **DON'T**

- Exceed **MAX (300 ml)** or go below the minimum (half) of the inner cup.
- Products with **fat > 10 %**: they come out poorly formed.
- In cocktails, exceed the **amount of alcohol** marked on the bowl.
- Dispense an alginate mixture with an **oily appearance** (poorly homogenised). ✗

③ **Nozzle and spoon** FLUIDITY · SIZE

✓ **DO**

- Always start with the **smallest-diameter** nozzle.
- Liquids nozzle (**S**) for thin fluids; creams nozzle (**L**) for viscous ones.
- Choose the spoon by size: **S** <18 mm · **M** 18–30 mm · **L** >30 mm.
- Adjust **SIZE** until the esferiko reaches ≈ **70 %** of the spoon. ✓

✗ **DON'T**

- Use the **creams nozzle with very thin liquid**: the spheres break.
- Make a sphere **too small** relative to the spoon: it tends to deform. ✗

④ **Electrical safety and heat** CENTRAL UNIT

✓ **DO**

- **Unplug** before cleaning.
- Periodically check the **cable and plug**.
- Connect only to a socket installed by a **qualified electrician**.

✗ **DON'T**

- **Submerge the central unit** in water or place it under running water.
- Place it on **stoves or induction hobs**, or near heat sources.
- Use the unit with a **damaged cable**.
- **Repair it yourself**: contact the technical service.

⑤ **Cleaning** AFTER EACH USE

✓ **DO**

- Wash the jug, inner cup, tube, auger, spoons and nozzles with **water + soap** or in the dishwasher.
- **Dry the auger** well with a cloth to remove membrane residue.
- Check that the **propeller is properly seated** before filling the cup.

✗ **DON'T**

- **Submerge or wet the outer cup**: clean it only with a damp cloth.
- Wet the **contact pins** under any circumstances.
- Prolonged dishwasher use of the **nozzles (rubber seals)**: it degrades them.

⑥ **During the process and intended use** SAFE OPERATION

✓ **DO**

- Restrict use to **adults**.
- Press **RELEASE (⏏)** if the sauce starts to rise while applying vacuum.
- After frying, open a **test esferiko**: the interior may be very hot.

✗ **DON'T**

- Use by **minors**, even when supervised. Keep cable and unit out of their reach.
- Process **products not intended for human consumption**.

🔌 **After frying**: the liquid inside the esferiko can reach high temperatures. Always break a test one before serving.

Operating issues SYMPTOM · CAUSE · SOLUTION

SYMPTOM	POSSIBLE CAUSE	SOLUTION
The screen does not turn on when the switch is activated.	Cable unplugged or blown fuse.	Check the connection. Replace the fuse (spare included). Press the I/O button.
The first spheres come out well, but from the 4th–5th they deform.	Alginate with an oily appearance: poorly homogenised mixture.	Homogenise better before use.
Spheres with marks or deformities.	Insufficient viscosity or unstrained product.	Increase esferiko MIX . Strain the liquid well.
Spheres that break easily.	Creams nozzle used with a high-fluidity liquid.	Switch to the liquids nozzle .
Deformed sphere.	Viscosity too high.	Change the nozzle or increase the size (it must exceed 70 % of the spoon).

✦ Problem persists? Write to info@esferiko.com or use the virtual assistant at www.esferiko.com · Support line 9 am–1 pm, Monday to Friday.

Storing the esferikos HOLDING LIQUIDS

<p>Savoury</p> <p>Store them in oil or in their own holding liquid.</p>	<p>Sweet</p> <p>Use a TPT (simple syrup) or their own holding liquid.</p>	<p>Alcoholic</p> <p>TPT, their holding liquid or the alcohol itself. Alcohol hardens the membrane.</p>
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ⓘ If you store non-alcoholic spheres in a medium containing alcohol, the membrane will take on an alcohol flavour; the longer it sits, the more alcohol penetrates inside.