

Read the safety instructions before first use. Always inverse. More information, recipes and videos at [www.esferiko.com](http://www.esferiko.com)

**Before first use** ONCE ONLY



Fill the **vacuum pump** with oil between the **MIN** and **MAX** marks.



Rinse all parts that come into **contact with food**.



Place the unit on a **firm, level surface**. Switch on and register on the website.

**1 Prepare the SKIN** THE TUBE BATH



Fill the **BOWL** with low-calcium water up to the level mark.



Add **1 spoon (5 ml)** of esferiko SKIN.

1 × 5 ml



Select the cycle and press OK.

**BOWL › SKINER › OK**



Fill the **tube** with the SKIN mixture. The bath is ready.

**2 Prepare the MIX** THE LIQUID TO SPHERIFY



Put the **well-strained** product into the BOWL up to the level mark.



Add **3–4 spoons (5 ml)** of esferiko MIX.

3–4 × 5 ml



The unit blends and homogenises under vacuum.

**BOWL › MIX › AUTO › START**




Wait ≈ 5 min. Transfer the mixture to the **inner cup**, below MAX (300 ml).


MAX 300 ml

**!** The **SKIN bath** (tube) and the **MIX liquid** (inner cup) are separate preparations. Always use **low-calcium water** for the SKIN. **Inverse spherification** in all cases.

③ Create the esferikos THE BEAKER




Fit the **S nozzle** and the spoon according to the desired size.




Enter calibration. Press > until it dispenses liquid, then OK.

**BEAKER > AUTO**



Adjust **SIZE** with < > until ≈ 70 % of the spoon.

**< SIZE >**



**SKIN** sets the skin thickness. Press **START** and collect with the Lotus spoon.

**SKIN 1 · thin skin**

Nozzle & spoon BY FLUIDITY AND SIZE

**□ Nozzle — by fluidity**

|                        |                    |
|------------------------|--------------------|
| Thin liquids, alcohol  | <b>S · liquids</b> |
| Intermediate           | <b>M</b>           |
| Sauces, purées, creams | <b>L · creams</b>  |

+ fluid
+ viscous

Always start with the smallest diameter.

**∩ Auger spoon — by size**

|            |                   |
|------------|-------------------|
| S — Small  | <b>&lt; 18 mm</b> |
| M — Medium | <b>18 – 30 mm</b> |
| L — Large  | <b>&gt; 30 mm</b> |

XS
XL


The esferiko must exceed 70 % of the spoon.

Cleaning AFTER EACH USE



Jug, inner cup, tube, auger, spoons and nozzles: **water + soap** or dishwasher.


**dishwasher-safe**



**Outer cup:** damp cloth only. **Never wet** the contact pins.





**Dry the auger** well with a cloth to remove membrane residue.



Add water to the **BOWL** and use the **CLEAN** cycle for the blade.

 **Do not submerge** the central unit in water. Unplug it before cleaning.

 Do not place the unit on **heat sources** or induction hobs.

 After frying, the interior may be **very hot**: open a test esferiko before serving.