

# BABY FOOD VACUUM CONTAINERS, 5 PCS SET

## Instruction manual

### THE BENEFITS OF VACUUM PACKING

Your children deserve only the best. Pre-prepare a meal and store it in a vacuum container until lunch, snack or supper, to be enjoyed tomorrow, the day after tomorrow, or at a later time!

The containers are intended for storing pre-prepared meals for babies and toddlers, such as diced fruit or vegetables, and other snacks, but can also be used for storing spices and herbs.

#### Why choose vacuum packing?

- It is a natural way to extend the freshness and shelf life of foodstuffs by up to four times.
- Vitamins, minerals, other nutrients, and aromas are preserved.
- Vacuum protects foodstuffs from the spread of bacteria.
- It precludes an unpleasant mixing of aromas in a refrigerator and freezer.

#### The set includes:

- 4 vacuum containers with the capacity of 0.15 litres each
- 1 manual vacuum pump

*Developed and produced in Slovenia, EU.*

### INSTRUCTIONS FOR USE

- Before first use wash the vacuum containers and lids. Make sure that the edges of the containers, seals, valves, and lids are clean and dry.
- Place food in the container, close the lid and move the side clips downwards to hold it in place.
- Place the vacuum pump on the valve in the middle of the lid. To remove air from the container push the pump down and pull it back up several times until you feel significant resistance ( approx. 3 to 7 times). See picture 1.
- Open the container by using your index finger to move the valve aside on either side as seen on picture 2 (you will hear the sound of air flowing in). Unclip the lid and remove it from the container.

**Calendar on the lid:** We suggest marking a date of foods expiry date (especially when vacuuming delicate foods like different baby food) or the date the food was stored (for long term storage like flour, cereals, coffee, etc.).

### MAINTENANCE AND CLEANING

Vacuum containers and lids can be cleaned with regular dishwashing liquid. They are also dishwasher safe. Take care not to scratch or damage the fastenings (container edges, seals, or valve parts).

### RECOMMENDATIONS

Vacuum decelerates but cannot prevent the appearance of bacteria which is why food and foodstuffs should always be kept in the refrigerator.

A vacuum pump is a necessity in order to create vacuum in vacuum containers. It can be manual or electric. You can also use Status' vacuum packing machines for this task.

To prolong the pump smooth movement apply a small amount of paraffin oil or edible oil between the two tubes of the pump.

**NOTE: Vacuum containers may be used for reheating dishes in microwave oven uncovered and up to 2 min.**

### MATERIALS USED

- Containers: **Eastman tritan**, high quality BPA free material (health-friendly, extra resistant to impact and does not absorb the colours or aromas of stored foods).
- Valves on the lid and on the pump: **silicone**.
- Lids are from **ABS plastic** (durable material).

### COMPARATIVE FOOD STORAGE TABLE

(according to Status' Research and Development Department)

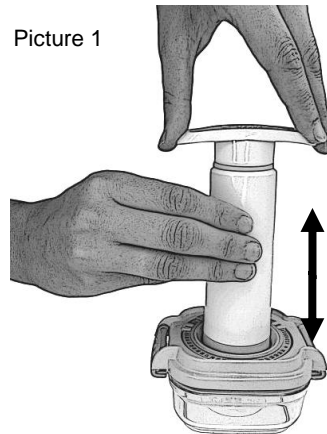
Type of Food	Storage in the refrigerator	Vacuum storage in the refrigerator
Cooked food	2 days	Up to 10 days
Fresh meat	2 – 3 days	Up to 6 days
Cooked meat	4 – 5 days	8 – 10 days
Fresh fish	2 – 3 days	4 – 5 days
Smoked salami (cold cuts etc.)	7 days	15 - 18 days
Hard cheese	10 – 12 days	25 - 35 days
Soft cheese	5 – 7 days	13 – 15 days
Raw vegetables	5 days	18 – 20 days
Washed salad greens	3 days	5 – 8 days
Fresh fruit	8 – 10 days	8 - 20 days
Bread	3 – 4 days	7 - 8 days
Desserts	5 days	15 - 20 days

The table lists merely shelf life estimates, because it is subject to variables such as the initial state (freshness) of a foodstuff, or the manner in which it was prepared. We presuppose that the food is stored in the fridge at a temperature of +3°C / +5°C.

### A HELPFUL HINT

The containers are stackable, designed to use maximum space in refrigerators, cupboards, on shelves, boats, nature trips and elsewhere, where an optimal arrangement of items can prove useful.

Picture 1



Picture 2



The entire life cycle of our products is envisioned and realized at Status – from **development**, through **production**, **marketing**, and **sales**, to the **service centre**. As our customers you represent the first and the last quality control point as we constantly strive to adapt our products to your needs. We are working hard to ensure that the **Status Innovations** brand is synonymous with quality, efficient and user-friendly products. Our range includes **products for storing food in vacuum as well as without vacuum**, **utensils for food preparation and cooking**, and **other household products**. Our range of products continues to expand.

# SET VAKUUMSKIH POSOD ZA OTROŠKO HRANO, 5-DELNI

Navodila za uporabo

## PREDNOSTI VAKUUMSKEGA SHRANJEVANJA ŽIVIL

Za najmlajše uporabite le najboljše. Pripravite obrok in ga shranite v vakuumsko posodo do kosila, malice ali večerje, za jutri, pojutrišnjem ali kasneje!

Posode so namenjene za shranjevanje že pripravljenih obrokov za najmlajše, narezano sadje ali zelenjavo, razne manjše prigrizke in pa tudi za začimbe in zelišča.

Zakaj vakuumirati?

- Do 4-krat se podaljša svežina in obstojnost živil na naraven način,
- ohranijo se vitamini, minerali, hranljive snovi in aroma v živilu,
- vakuum ščiti živila pred širjenjem bakterij,
- preprečuje se mešanje neprijetnih vonjav živil v hladilniku in zamrzovalniku.

Set vključuje:

- 4 vakuumske posode volumna 0,15 litra
- ročno vakuumsko črpalko

*Razvito in proizvedeno v Sloveniji.*

## UPORABA

- Pred uporabo vakuumske posode in pokrove operite. Prepričajte se, da so robovi posode, tesnila ter pokrovi čisti in suhi.
- Živilo vstavite v posodo, zaprite posodo ter potisnite ročki navzdol.
- Vakuumsko črpalko nastavite natančno na ležišče ventila, ki se nahaja na sredini pokrova. Z večkratnim vlečenjem in potiskanjem črpalke navzdol in navzgor črpajte zrak iz posode, dokler ne pride do občutnega upora (približno 3 do 7 potiskov). Vidno na sliki 1.
- Posodo odprete tako, da s kazalcem odklonite ventil na pokrovu v poljubno smer, kot na sliki 2 (slišite šum zraka). Ročaja pokrova preklonite navzgor in odstranite pokrov s posode.

**Koledar na pokrovu posode:** Priporočamo, da si nanj označite datum, ko se pripravljen obrok shranili ali rok uporabe izdelkov (še posebej, ko shranjujete občutljiva živila, npr. mozzarella).

## VZDRŽEVANJE IN ČIŠČENJE

Vakuumske posode in pokrovi se lahko pomivajo z običajnimi sredstvi za ročno pomivanje ali v pomivalnem stroju. Pri čiščenju pazite, da ne sprskate ali poškodujete zapiralnih delov (robovi posod, tesnilni ter ventilni nastavki za črpalko).

## PRIPOROČILA

Vakuum upočasni, vendar ne more preprečiti nastajanja bakterij, zato hrano in živila vedno shranjujte v hladilniku.

Za vakuumiranje vakuumskih posod je **nujno potrebna vakuumska črpalka** – ročna ali električna. Lahko jih vakuumirate tudi s pomočjo Statusovih vakuumskih aparatov.

Da zagotovite gladko gibanje črpalke, zunanji del notranje cevke črpalke rahlo naoljite s parafinskim ali jedilnim oljem.

**POMEMBNO:** Vakuumske posode lahko uporabite v mikrovalovni pečici, a le brez pokrova in max. 2 min.

## UPORABLJENI MATERIALI

- Posode: **Eastman tritan**, visokokakovosten živilsko neoporečen, zdravju prijazen material, **brez Bisfenola A (BPA)**. Material je odporen na udarce in se ne navzame barve ali vonja shranjenega živila.
- Tesnila na pokrovu, črpalki in ventil: **silikon**.
- Pokrovi: **ABS plastika**, trpežen material.

## TABELA OBSTOJNOSTI HRANE

(po podatkih razvojnega oddelka podjetja Status)

Vrsta živila	Shranjevanje v hladilniku	Vakuumsko shranjeno v hladilniku
Kuhane jedi	2 dni	do 10 dni
Sveže meso	2 – 3 dni	do 6 dni
Kuhano meso	4 – 5 dni	8 – 10 dni
Sveže ribe	2 – 3 dni	4 – 5 dni
Prekajane salame (narezki ipd.)	7 dni	15 - 18 dni
Trdi sir	10 – 12 dni	25 - 35 dni
Mehki sir	5 – 7 dni	13 – 15 dni
Surova zelenjava	5 dni	18 – 20 dni
Oprana solata	3 dni	5 – 8 dni
Sveže sadje	8 – 10 dni	8 - 20 dni
Kruh	3 – 4 dni	7 - 8 dni
Slaščice	5 dni	15 - 20 dni

V tabeli je naveden le približen čas trajanja, ker je ta odvisen od začetnega stanja (svežine) in načina priprave živil. Izhajamo iz shranjevanja živil na temperaturi +3°C / +5°C v hladilniku.

## NASVET

Posode so oblikovane na način maksimalnega izkoristka in urejenosti prostora v hladilniku, v omaricah, na policah, ladjah, v naravi in drugod, saj jih lahko **zlagamo eno na drugo**.

Slika 1



Slika 2



V Statusu načrtujemo in izvajamo ves življenjski cikel izdelkov – od **razvoja, izdelave, tržnega komuniciranja in prodaje do servisnega centra**. Uporabniki ste prva in zadnja kontrolna točka, izdelke poskušamo prilagoditi vašim željam. Trudimo se, da so pripomočki z blagovno znamko **Status – izvorni hišni pripomočki** kakovostni, učinkoviti in enostavni za uporabo. V ponudbi najdete izdelke za **shranjevanje živil v vakuumu in brez vakuuma, pripomočke za kuhanje in pripravo hrane ter izdelke za dom**. Ponudbo nenehno dopolnjujemo.

Vabljeni tudi v **Statusovo prodajalno v Metliki**,

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