

# STATUS FV500

VACUUM PACKING MACHINE

## USER MANUAL





# 1. SAFETY INSTRUCTIONS AND INTRODUCTION

## 1.1. OPERATING CONDITIONS

The machine has been designed for use in a domestic environment at normal room temperature. Do not use or store the machine in damp or humid conditions.

Maximum ambient temperature in normal use is +40°C; the average of temperatures over a 24-hour period

should not exceed +35°C. Minimum ambient temperature allowed is -5°C. Surrounding air should be clean; relative humidity should not exceed 50% at the maximum temperature of +40°C. Higher relative humidity is allowed at lower ambient temperature (e.g. 90 % at +20°C).

## 1.2. IMPORTANT SAFETY INSTRUCTIONS

- a.) Working surface must be dry, normal temperature (not hot) and clear from obstructions.
- b.) Check the power cable and electrical outlet before you plug in the machine.
- c.) Machine should be cleaned only with a dry or slightly damp cloth.
- d.) Never touch the Sealing Strip when using the machine (Item 6 in Figure 1) – it may be hot.
- e.) Use the machine only for the purposes described in the User Manual.
- f.) If the power cord is damaged, it must be replaced by the manufacturer, their service dealer or any other similarly qualified person in order to avoid dangerous situations.
- g.) The machine is not to be used by physically and mentally unfit persons, persons with special needs or children under the age of 12. They can use the machine only in the presence of people qualified to work with persons with special needs, parents or guardians.
- h.) Children must be kept under supervision, so they do not play with the machine.
- i.) Warranty is invalid if:
  - the machine has been tampered with.
  - you use the machine for unintended purposes.
  - you do not respect safety regulations and do not follow the instructions in the User Manual.

The manufacturer will not accept responsibility for any damage that may occur as a result of not following the User Manual or improper use.

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### 1.3. TIME INTERVALS FOR USING STATUS FV500

For the proper operation of the machine there should be at least a 120-second time interval between individual cycles of sealing or vacuum packing. This prevents the machine from overheating.

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### 1.4. MAINTENANCE AND CLEANING

- a.) Unplug the machine.
- b.) Use a soft, damp cloth to clean the machine. Do not use anything which could scratch or damage the surface. Never submerge the machine in water or place it under running water. Never squirt detergent directly onto or into the machine.
- c.) Before using the machine make sure that it is completely dry.
- d.) The Sealing Strip is covered with Teflon. Remove any plastic residues using a soft cloth. You can only clean the Sealing Strip when the machine has cooled down. Never try to clean the sealing strip using a sharp object.
- e.) If the black foam seals become contaminated with grease or liquid, then you can wash them in soapy water, rinse and dry them before replacing them. This will increase the lifespan of the foam seals.

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## 1.5. GENERAL INFORMATION

FV500 Vacuum Sealer is a household appliance intended for long term food storage in a vacuum and is designed to vacuum pack and seal bags and vacuum containers. It has been developed and manufactured by the Status d.o.o. Metlika company from Metlika, Slovenia.

The most important advantages of vacuum packing:

- Vitamins, minerals, nutrients and flavour are preserved.
- Multiplication of moulds and bacteria is suppressed, which extends food shelf life.
- Storage in vacuum prevents mixing of odours in the refrigerator or freezer.

Two sets of premade vacuum bags and two sets of foil rolls are packed with the product. You can determine the length of the bags according to your needs.

Before using the machine for the first time, read the User Manual carefully and follow the instructions. If you have any questions, opinions or comments then please call or email us.

FV500 is simple to use and efficient. You will be able to store food in a completely natural and more healthy way. It will stay fresh longer and you will save time and money.

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## 1.6. TECHNICAL DATA

Dimensions	Width: 385 mm Depth: 176 mm Height: 78 mm
Weight	Approx. 2.2 kg
Material	ABS plastic (outer casing)
Pump	Single-piston pump (self-oiling – no maintenance necessary)
Vacuum pressure	-650 mbar
Motor	12 V DC, Automatic cut-off in case of overheating.
Max RPM	3900
Transformer	230V AC - 50 Hz/24 V AC – 1,0 A /12 V AC - 1,75 A
Pump volume	12 litres/min
Appliance rated power	180 W

# 1.7. COMPONENTS AND FUNCTION BUTTONS

The Figure 1 below shows the vacuum packing machine. The numbers in explanations of the operation of the machine are used in the same manner as in the Figure.

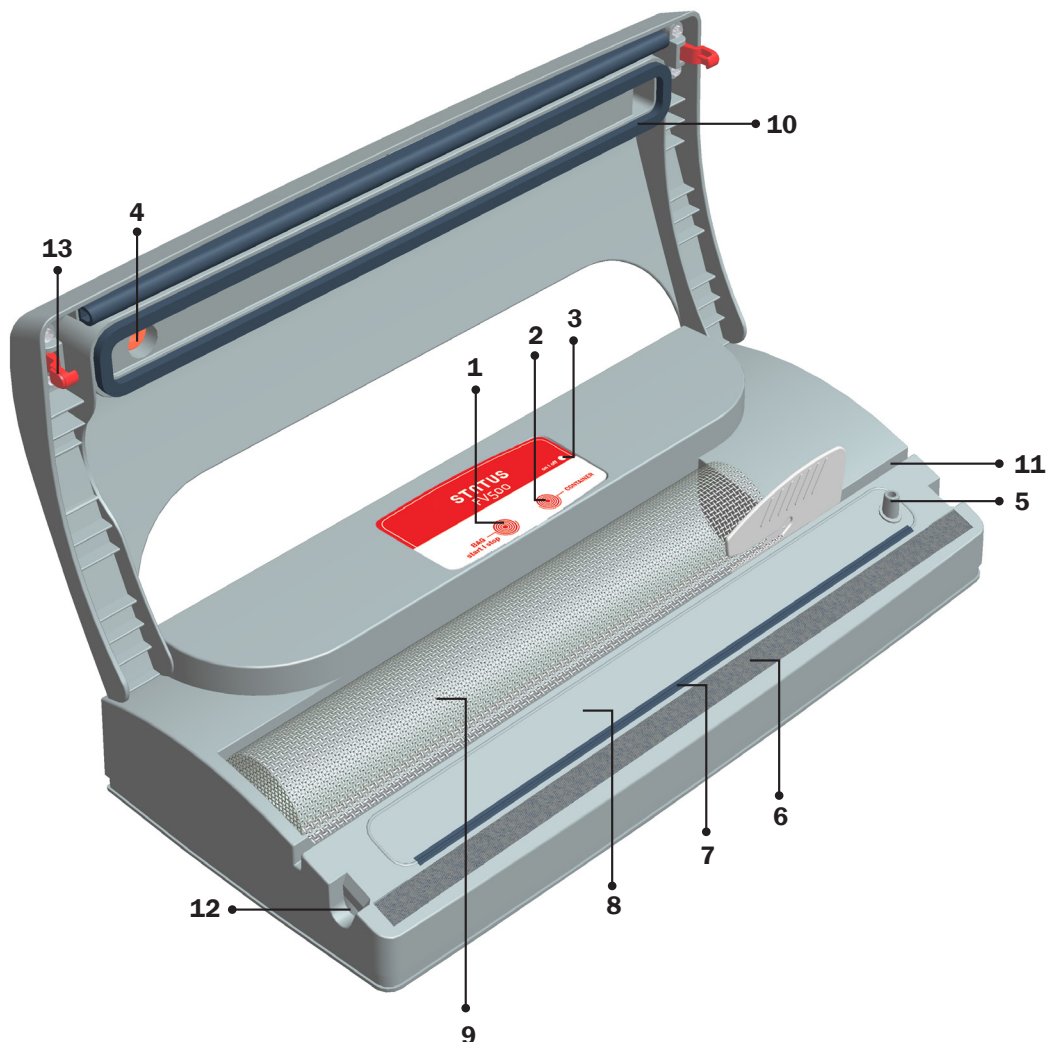


Figure 1: FV500 – components are marked with numbers

1.	<b>Bag</b> <ul style="list-style-type: none"> <li>• <b>Seal Button</b> – Starts the sealing process (without vacuum packing). You can use this to seal the open end of a roll.</li> <li>• <b>Vacuum Packing of Bags Button (Vacuum)</b> – Start of vacuum packing and sealing process. The bag will first be vacuum packed and then automatically sealed.</li> <li>• <b>Start/Stop</b> – Starting and Stopping of vacuum packing process when storing sensitive foods.</li> </ul>
2.	<b>Container</b> <ul style="list-style-type: none"> <li>• <b>Vacuum Packing of Containers Button</b> – Vacuum packing of containers with Accessory Port and Hose. Vacuum packing process automatically stops when the correct vacuum is reached.</li> </ul>
3.	<b>On/Off Indicator</b> – When the appliance is connected to electric mains, indicator light turns on. During the sealing process, the light illuminates.
4.	<b>Valve</b> – After completed vacuum packing and sealing of Bags, push Valve lightly to move it aside.
5.	<b>Accessory Port</b> used for vacuum packing of Containers
6.	<b>Sealing Strip</b> covered with Teflon foil
7.	<b>Silicon Gasket</b> – When sealing, place bag only as far as to Silicon Gasket.
8.	<b>Vacuum Compartment</b> - When vacuum packing, the bag must be set to the point in the middle of the compartment.
9.	<b>Continuous Roll Compartment</b>
10.	<b>Vacuum Gasket</b> on the upper part of Lid
11.	<b>Channel for manual Roll Cutter</b> , intended for cutting Foil.
12.	<b>Space for Lock</b>
13.	<b>Lock for Securing the Lid</b> (manual operation or transportation)

## 1.8. FOIL ROLLS AND BAGS USED FOR VACUUM PACKING

<b>Foil roll</b>	4 ply foil (PA/PE) <ul style="list-style-type: none"> <li>• length 3000 mm x width 200 mm</li> <li>• length 3000 mm x width 280 mm</li> <li>• length 3000 mm x width 120 mm (for salami)</li> </ul>
<b>Bags</b>	4 ply foil (PA/PE) <ul style="list-style-type: none"> <li>• length 280 mm x width 200 mm</li> <li>• length 360 mm x width 280 mm</li> <li>• length 550 mm x width 120 mm (for salami)</li> </ul>
<b>Foil thickness</b>	100 µm (smooth, unribbed part) /130 µm (structured, ribbed, part of the foil)
<b>Foil quality</b>	Impermeable, 2 ply, germ-free, with neutral flavour and odour, can be reused, suitable for microwave and boiling.

## 2. USAGE

### 2.1. GENERAL INSTRUCTIONS

- a.) When taking the machine out of its packaging check that all components are included and undamaged.
- b.) **Read the User Manual before you use the machine for the first time.**
- c.) STATUS FV500 is a professional machine with the

technology and capacity adjusted to be used in households. The machine is due to its functionality suitable to be stored on the kitchen top where it can be conveniently used every day. Place it on an even, smooth surface with enough space for placing food into bags.

### 2.2. INSTRUCTIONS FOR USE

Use the machine according to the following instructions:

#### 2.2.1. PLUG IN THE MACHINE AND PREPARE IT FOR OPERATION

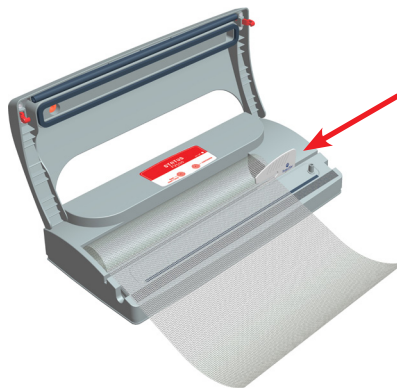
Every time you start working with the FV500 you should warm up the machine. Close the lid, press the **Seal** button (Item 1 in Figure 1) and press down on the lid. Wait for the *On/Off Indicator* to stop illuminating intensely. This first cycle will warm the sealing strip. When using vacuum bags skip paragraph 2 and continue with instructions in paragraph 3.

#### 2.2.2. FIRST, MAKE A BAG FROM THE ROLL

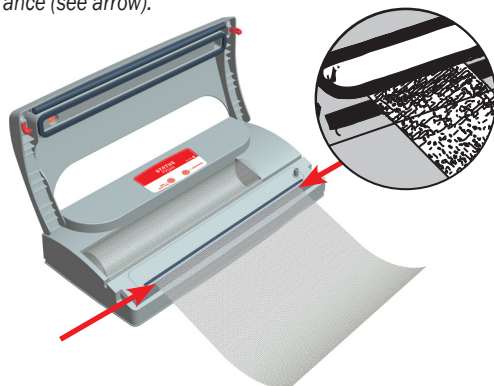
- a.) Determine the length needed. A bag should be about 5 cm longer than the item to be vacuum packed. To reuse the bag leave additional 2.5 cm of bag material for each time you plan to reuse it or next time use the bag for smaller items.
- b.) Cut off the desired length with the included cutter (Figure 2). Use Channel (Item 11 in Figure 1) to cut off bag evenly.
- c.) Place the roll on the Sealing Strip and extend it to the grey Silicon Gasket (Item 7 in Figure 1, see Figure 3). Make sure that the edge is straight and level.
- d.) Close the lid.
- e.) Press the **Bag/Start/Stop** button (Item 1 in Figure 1) and press down on lid with your hand and hold it. The lid will automatically stick down and seal the bag. If the Lid can be opened during the process, you didn't press down hard enough, so repeat the procedure. During sealing, the light (On/

Off) will be illuminated 100%.

- f.) When the sealing process is completed, push Valve (Item 4 in Figure 1) lightly to move it aside. Open the lid and check the seal. It should be smooth and transparent over its whole width.



**Figure 2:** Cut the roll with the included cutter. To make work easier, you can incorporate the cutter in the appliance (see arrow).



**Figure 3:** Place the roll on the Sealing Strip and extend it to the grey Silicon Gasket to seal (see arrows).



## WHEN THE BAG IS MADE, PLACE FOOD 2.2.3. IN IT AND VACUUM PACK

The bag should be at least 5 cm longer than the space, occupied by the item to be vacuum packed.

- Place the items to be vacuum packed in the bag.
- Make sure that inner surfaces (for the sealing edge) are clean, dry and free from food materials.\*



**Figure 4:** Place the filled bag in the middle of the Vacuum Compartment (between salient circle line - see arrows).

- Place the filled bag on the work surface in front of the appliance and pull it to the middle of the Vacuum Compartment (see Figure 4 and Item 8 in Figure 1).
- Make sure that the bag placed on the Sealing Strip is completely smooth (not creased).
- Close the appliance, press on the lid and hold it down.
- Activate the **Bag/Start/Stop** button (Item 1 in Figure 1). Hold lid pressed until indicator light begins to shine with its full power. The bag will be vacuum packed and sealed automatically. Due to high vacuum pressure the lid stays closed while the machine operates. If the lid opens during this process then press the lid down firmly.

**\*RECOMMENDATION:** When vacuum packing greasy products (especially bacon) it is strongly recommended to reverse the outside edges of bag, put the item inside and reverse the edges back again. This keeps the area to be sealed free of grease.

**WARNING:** If the machine starts sucking liquid when an

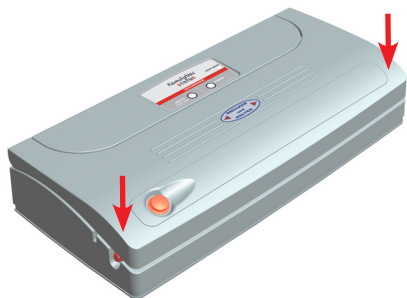
item is vacuum packed, interrupt the vacuum packing process **immediately** by pressing the **Stop** button (Item 7 in Figure 1). You should then use the “manual vacuum packing” function to vacuum pack the item at a lower vacuum so that the liquid is not drawn into the machine.

## VACUUM PACKING OF FOODS WHICH 2.2.4. ARE EASILY CRUSHED

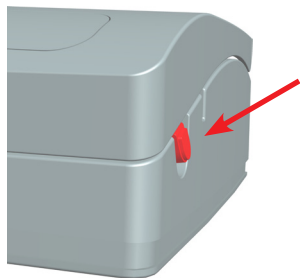
When vacuum packing foods which are easily crushed or contain a lot of water (fresh fruit, salads, mushrooms, bread, pastry) less vacuum should be used (from 0 to -300 mbar).

With the “manual vacuum packing” function you can interrupt the automatic process and initiate the sealing of the bag at reduced pressure.

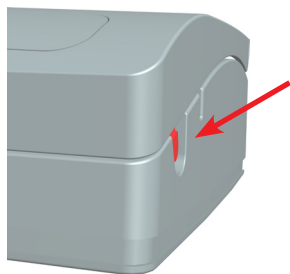
- Place the items to be vacuum packed in the bag.
- Make sure that inner surfaces to be sealed are clean, dry and free from food materials.
- Place the filled bag on the work surface in front of the appliance and pull it to the middle of Vacuum Compartment (Item 8 in Figure 1).
- Make sure that the bag placed on the Sealing Strip is completely smooth (not creased).
- Close the lid and secure it with side locks (Items 12 and 13 in Figure 1): press on one of the Lid edges and push the lock horizontally to set it in the allotted space (see the figures below).
- Activate the **Bag/Start/Stop** button and press on the Lid.
- When you are satisfied with the amount of the air removed, or when the liquid starts pouring towards appliance, press the same **Bag/Start/Stop** button (Item 1 in Figure 1). The pump stops immediately and the sealing process begins.
- During sealing, the light (On/Off) illuminates 100%.
- Unlock the appliance: press on the lid edges to open the lock. You can press both edges simultaneously or individually. Push valve (Item 4 in Figure 1) lightly to move it aside for lid to relax.
- Check the seal, it should be transparent and uniform. If it is not, repeat the sealing process only on the rim of the bag (as in the procedure for making a bag from a foil roll). It is recommended to follow these instructions each time you vacuum package manually.



**Figure 5:** Lock the appliance: press on the lid edges (simultaneously or individually) and push side locks inwards.



**Figure 6:** Unlocked vacuum sealer.



**Figure 7:** Locked vacuum sealer.

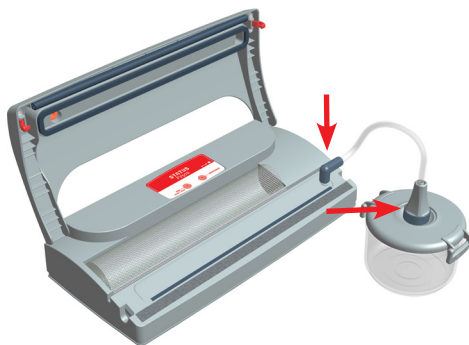
## 22.5. VACUUM PACKING USING VACUUM CONTAINERS AND LIDS

The FV500 also includes an Accessory Hose and Port which can be used for vacuum packing of Status' vacuum containers and lids.

- Insert the opening of the Accessory Hose into the Accessory Port (see Figure 8) on the right side of the Vacuum Compartment.
- Attach the Accessory Hose and Port to the valve of

the chosen vacuum container.

- Press the **Container** button (Item 2 in Figure 1) to vacuum the container. When the correct negative pressure is reached, the process stops automatically.

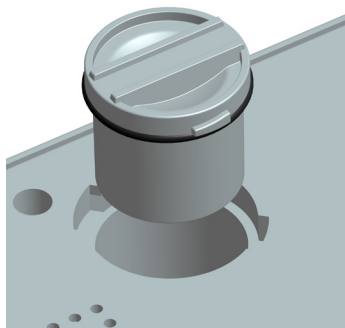


**Figure 8:** Vacuum Packing Using Containers.

When vacuum packing liquid foods (soups, sauces, etc.) there should be at least 1.5 cm between the surface of the liquid and the lid.

## 22.7. TROUBLESHOOTING: HAVE YOU VACUUM PACKAGED AN ITEM CONTAINING A LOT OF LIQUID?

A liquid trap is incorporated in the machine. Its task is to prevent serious damages when the liquid from foods enters the machine. The liquid trap can be emptied if necessary.



**Figure 9:** Container for excess liquid.

This small container is designed to collect small amounts of excess liquid from foods. The liquid trap is located on the bottom of the machine. If you need to empty it, follow the instructions below.

- a.) Unplug the machine.
- b.) Remove the container by twisting it anticlockwise, and pulling out.
- c.) Drain liquid, clean the container, clean the filter thoroughly (dark pad) and dry it.

- d.) Insert the container back into the machine and make sure you twist fully clockwise.

**WARNING:** The container is only intended for collecting a small quantity of liquid (a few drops). If a larger quantity of liquid enters the machine then switch the machine off **immediately** and consult an authorised repair service.

### 3. VACUUM PACKING DIFFERENT TYPES OF FOOD

Vacuum packing is not a substitute for freezing or refrigeration. Despite being vacuum packed foods still have to be stored in the refrigerator or freezer or in a cool place (e.g. dried meat products in a cellar).

#### **Do not use bags or rolls for packing foods which contain a lot of liquid!**

Soups, sauces and liquids should be either pre-frozen before packing in a vacuum bag or vacuum packed in an acrylic container.

**Boiled meat, raw meat and fish:** For best results we recommend you to pre-freeze meat and fish for 1-2 hours prior to vacuum packing to ensure the retention of juices and shape, and to help guarantee a good seal. If pre-freezing is not possible, place a folded paper towel between the meat and the top of the bag, avoiding the area to be sealed. Leave the paper towel in the bag when vacuum packing to absorb excess moisture and juices.

**Note:** Beef may appear darker after vacuum packing due to the removal of oxygen. However, this does not indicate it is spoiled.

**Vegetables:** Vegetables should be blanched prior to vacuum packing. The process of blanching stops the enzyme action and preserves flavour, colour and texture. One to two minutes in boiling water is enough for fresh leaf vegetables or beans. For chopped zucchini or broccoli and other cruciferous vegetables allow 3 to 4 minutes, for carrots allow 5 minutes and 7 to 11 minutes for cereals. After blanching, submerge the vegetables in cold water to stop the process then dry them with a paper towel prior to vacuum packing.

We recommend you to store leaf vegetables in vacuum containers. They should first be washed and dried with a paper towel, and then stored in a vacuum container. This way, spinach and lettuce will stay fresh up to 2 weeks when refrigerated.

**Mushrooms, raw garlic and raw potatoes:** We do not recommend vacuum packing. If you want to do it anyway, strictly follow the instructions in paragraph 9.3.

**Thawing of vacuum packaged foods:** Foods should always be thawed in the refrigerator to preserve quality.

## 4. WARRANTY

This warranty is valid for two years from the date of purchase. Evidence of original purchase is required for warranty services, so it is important to keep your sales receipt.

This warranty only covers breakdown caused by electrical or mechanical failure. It does not cover damage caused by liquid entering the machine or breakdown caused by failure to follow the manufacturers instructions.

If you have any comments or questions concerning the functioning of the machine or warranty, please contact us:

**STATUS d.o.o. Metlika**

Ulica Belokranjskega odreda 19, 8330 Metlika

e-mail: [info@status.si](mailto:info@status.si)

For more information visit our website [www.status.si](http://www.status.si).

## 5. DECLARATION OF CONFORMITY

The machine complies with all European directives:

- a.) Directive on electrical equipment designed for use within certain voltage limits (OJ of the Republic of Slovenia, no. 27/04)  
Directive 73/23/EEC, 93/68 EEC and its amendments

- b.) Regulation on electromagnetic compatibility (OJ of the Republic of Slovenia, no. 132/2006)  
Directive 2004/108 EC and its amendments

EC declaration of conformity guarantees that the machine is safe and has been inspected and tested to meet all the requirements specified in the applicable standards, directives and regulations.

## 6. TROUBLESHOOTING

PROBLEM:	WHAT TO DO:
FV500 does not respond when I press the buttons.	<ul style="list-style-type: none"><li>• Make sure the machine is switched on and plugged in.</li><li>• If socket is on but you have no power, check the socket with another appliance that you know works.</li><li>• Check the power cord for any damage – cracks or splitting.</li><li>• Your machine may switch off automatically to avoid overheating. Allow it to cool down for a few minutes and then carry on as normal. We strongly recommend you take into account 120 seconds between each vacuum packing.</li></ul>
Air remains in the bag.	<ul style="list-style-type: none"><li>• Make sure you have fully placed open end of the bag in the middle of Vacuum Compartment.</li><li>• Ensure that the lid of the machine is firmly pressed down to make certain a vacuum is established. If you can open it, you didn't press hard enough and the vacuum couldn't have been established. Repeat the procedure.</li><li>• Check your bag for any damage – splits, perforations or bubbles.</li></ul> <p>Test: Seal bag and submerge it in water. On the places where bag is damaged, bubbles will appear.</p> <ul style="list-style-type: none"><li>• When using continuous rolls make sure that the first sealing edge is firmly sealed.</li></ul>

<b>PROBLEM:</b>	<b>WHAT TO DO:</b>
<b>The vacuum doesn't hold on the bags.</b>	<ul style="list-style-type: none"> <li>• Check the sealing areas of the lid are free from any dirt, grease or food particles, and that they are firmly in place.</li> <li>• Ensure that the bag is totally clean on the edges – thoroughly remove any food particles or liquid and ensure the bag is completely dry.</li> <li>• If you are sealing anything with sharp edges (e.g. bones) make sure they cannot pierce the bag during the vacuum process.</li> <li>• Note: Cover sharp edges with a paper towel, or similar, prior to sealing.</li> </ul>
<b>Bag melts or cannot be sealed completely.</b>	<ul style="list-style-type: none"> <li>• Make sure you are using bags that are at least 100/130 µm thickness and 2 ply.</li> <li>• Before sealing ensure that the edges of the bag are clean and dry.</li> </ul>
<b>The vacuum doesn't hold when using a container.</b>	<ul style="list-style-type: none"> <li>• Ensure that your Hose is correctly inserted as shown in Figure 1 Item 5.</li> <li>• Make sure your container lid is clean and dry and in the correct position.</li> <li>• Make certain that your container valve is clean and dry.</li> </ul>
<b>FV500 sealed several bags (up to 5 items) and it seems it is not working anymore.</b>	<ul style="list-style-type: none"> <li>• We strongly recommend vacuum bags of thickness at least 100/130 µm. There are many different types of vacuum bags available on the market so put special attention on quality. Our recommendation is to use original vacuum bags from Status, which are 2 ply and 100/130 µ thick.</li> </ul>

## 7. BENEFITS OF VACUUM PACKING

Oxygen provokes a chemical change on food and is an important factor in the formation of moulds and bacteria. As a consequence, grease can go rancid, food colour changes, moulds and bacteria multiply, and flavour, vitamins, aroma and minerals are lost. Vacuum packing holds up such undesired effects, prolongs shelf life and preserves food quality. Only with the help of vacuum packing, i.e. removing air from packing using manual or pump, a suitable environment required to extend food freshness can be established. The process of vacuum packing in containers or bags creates negative pressure.

Vacuum machine, containers and universal lids are indispensable in every kitchen. They are intended for natural storing of food and extending shelf life of raw and boiled food without losing its quality. Storing in the refrigerator, pantry or packaging that extends food freshness does not prevent the oxygen coming in contact with food.

We also have to mention that Status' FV500 helps you save money, since you can buy in bulk, repackage your purchase in portions and then vacuum package. Food can be divided into smaller serving portions, vacuum packaged and stored in the refrigerator for a longer period of time.

## 8. USEFUL ADVICE

### 8.1. WHAT IS VACUUM?

Vacuum or negative pressure is removal of oxygen from a closed space, in our case from a bag or vacuum canister. Reducing the oxygen level in the packaging lowers the risk of harmful oxidation reactions. Oxygen is an

important factor in the formation of moulds and bacteria. Oxygen pumping (vacuuming) from a closed canister or bag prevents or slows down spoilage of food.

### 8.2. WHAT IS FREEZER BURN?

Signs of freezer burn are rancid meat, rotten vegetables and tasteless fruit. Freezer burn appears, when the packaging is permeable to air (common 1 ply PE bags) and frozen food comes into contact with oxygen. Consequently, water evaporates and the surface of frozen

food dries out. Oxygen penetrates through the porous cracks and initiates oxidation. As a consequence, food loses its aroma and fresh taste. We can recognize freezer burn by the white and dun stains on the food.

### 8.3. DEEP FROZEN OR CHILLED

The advantage of storing deep frozen food is in preserving its essence – vitamins, minerals and taste. Besides, at temperatures between -30° C and -40° C the texture of raw food changes only to a minimum extent (e.g. meat). Freeze food as quickly as possible.

Reason: When you are freezing food slowly, big ice crystals are formed on the surface. They overgrow food cells and subsequently damage their structure. When you are freezing food quickly, small ice crystals are formed, which do not damage the food to such an extent. If possible, freeze food at constant temperature (-18°C at the most). Only food of the

highest quality should be frozen. Some foods have to be blanched (scalded) in order to avoid unwanted changes when freezing or deeply refrigerating (enzyme activation, ceased germination). Blanched or in any other way heat treated foods must be chilled before freezing. Otherwise, already stored food can start thawing and become damaged or vacuum can be lost when storing food in vacuum containers. To ensure better quality of stored fruit, use sugar as additive. This also preserves aroma and colours. In the freezer, containers should be kept together as close as possible. The rest of them can be kept in the refrigerator.

### 8.4. THAWING

Thawing should be a slow (the most suitable way of thawing is in the refrigerator) and natural process. It should not be forced (as it is when putting a bag into hot water or thawing food in the microwave). Once the food is defrosted, it should not be refrozen. When refreezing, mechanical damages occur and food can perish

more quickly. Taste, colour and aroma are decomposed. Micro-organisms (bacteria, mould) multiply much faster. These consequences cannot be eliminated by refreezing. It is therefore recommended that once the foods are thawed, they should be used as soon as possible.

### 8.5. SAILING, CAMPING AND PICNICKING

Vacuum packing is also suitable for picnics, sailing and camping. Food, equipment and documents stay dry and protected. Batteries, mobile phones and cameras can also be vacuum packaged to keep them from getting

wet. Vacuum packing prevents mixing of odours and keeps food from perishing due to moisture. This is particularly important in small spaces.

## 9. COMPARATIVE STORAGE TABLES

Source: Status' Development Dept. manufacturer

### 9.1. COMPARATIVE TABLE OF FOOD STORAGE IN THE REFRIGERATOR

Type of food	Regular storage	Vacuum storage
Boiled food	2 days	10 days
Fresh meat	2 days	6 days
Fresh poultry	2 days	6 days
Boiled meat	4-5 days	8-10 days
Fresh fish	2 days	4-5 days
Cold meats	3 days	6-8 days
Smoked sausages	90 days	365 days
Hard cheeses	12-15 days	50-55 days
Soft cheeses	5-7 days	13-15 days
Fresh vegetables	5 days	18-20 days
Fresh herbs	2-3 days	7-14 days
Washed lettuce	3 days	6-8 days
Fresh fruit	3-7 days	8-20 days
Desserts	5 days	10-15 days

Tip: Before vacuum packing properly chill the food.

### 9.2. COMPARATIVE TABLE OF FOOD STORAGE IN CUPBOARDS AND ON SHELVES

Type of food	Regular storage	Vacuum storage
Bread/rolls	2-3 days	7-8 days
Pastry	120 days	300 days
Dried food	10-30 days	30-90 days
Raw rice/pasta	180 days	365 days
Coffee/tea	30-60 days	365 days
Wine	2-3 days	20-25 days
Non-alcoholic drink (sealed)	7-10 days	20-25 days
Non-alcoholic drink in a vacuum jar	2-3 days	7-10 days
Baking goods	2-3 days	7-10 days
Hazelnuts, walnuts etc.	30-60 days	120-180 days
Crackers/potato chips	5-10 days	20-30 days

## 9.3. COMPARATIVE TABLE OF FOOD STORAGE IN THE FREEZER

Type of food	Regular storage	Vacuum storage
Fresh meat	6 months	18 months
Ground meat	4 months	12 months
Poultry	6 months	18 months
Fish	6 months	18 months
Fresh vegetables (remark number 1)	8 months	24 months
Mushrooms (remark number 3)	8 months	24 months
Herbs (remark number 4)	3-4 months	8-12 months
Fruit	6-10 months	18-30 months
Cold meats	2 months	4-6 months
Baking goods	6-12 months	18 months
Coffee beans	6-9 months	18-27 months
Ground coffee (remark number 2)	6 months	12-34 months
Bread/rolls	6-12 months	18-36 months

Only approximate time of duration is indicated in the tables, as it depends on the initial state (freshness) and way of preparing food. We have considered storage of food at +3 °C / +5 °C in the refrigerator and at -18 °C in the freezer.

(1)

Blanch before freezing or wash food before storing it in the refrigerator. Chopped food containing a lot of water is not suitable for vacuum packing (cucumbers, zucchini etc.).

(2)

If you want to properly vacuum package coffee or other ground food with FV500, leave the items in their original packaging and place them into the Status' bag. If you do not have the original packaging, use a regular bag and insert it in the Status' bag. This way you can prevent beans or ground items from being sucked into the machine.

(3)

Mushrooms: We strongly recommend the "manual vacuum packing" function. Only hard, meaty and fresh mushrooms are suitable for vacuum packing and freezing. First wash and dry the mushrooms, then chop them with a fine knife and store them in small quantities. Almost all types of mushrooms should be blanched. We recommend that you put them in the freezer for half an hour before vacuum packing. Do not thaw the mushrooms before preparing them. Boil frozen mushrooms in hot salty water or add them to sauces.

(4)

Herbs containing a high portion of essential oils, such as sage, thyme, rosemary or peppermint are not suitable for vacuum packing but only for drying. Basil, tarragon, garden dill, parsley and chive should be frozen. If dried, they lose too much flavour.



## 10. CORRECT DISPOSAL OF YOUR VACUUM MACHINE



The symbol on the product or its packaging indicates that at the end of its life, the product may not be treated as ordinary household waste and must be disposed of in accordance with your local authority's instructions and at properly designated sites. You can also use

an official WEEE collection service provider in accordance with directive 2002/96/EC.

Separate collection of individual components of EE equipment prevents negative effects of environmental pollution and minimizes danger to human health, which may occur as a result of improper product disposal. In addition, it enables reuse and recovery of the material, thus saving energy and raw materials. For detailed information on collecting, sorting, reuse and recycling of the product contact the provider of WEEE collection services or the shop where you bought the equipment.

The date of manufacture can be found on the warranty sheet which you received at purchase.

## 11. STATUS FV500 SET

The set includes:

- 1 STATUS FV500 machine
- 1 Foil Roll – 200 mm (W) X 1500 mm (L)
- 1 Foil Roll – 280 mm (W) X 1500 mm (L)
- 3 Small Bags – 200 mm (W) x 280 mm (L)
- 3 Large Bags – 280 mm (W) x 360 mm (L)
- 1 Connector used for vacuum packing of containers
- 1 Manual Cutter used for cutting foil
- 1 User Manual

[illegible]



