

GLASS VACUUM CONTAINERS

Instruction manual

DESCRIPTION

Glass vacuum containers are used for **preparing, baking and serving, storing leftovers in vacuum and reheating**. High quality borosilicate glass is oven and freezer resistant, from -20°C to 300°C. When baking use only vacuum container, without the lid.

BENEFITS OF VACUUM PACKING

Only with the help of vacuum storage a suitable environment required to extend food freshness can be established – natural way to extend the shelf life of raw and boiled food without losing its quality.

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.

Glass vacuum containers are available separately or in set:

- 3 glass containers of different volumes: **0.5 l**, **1.5 l** and **3 l**
- 3 piece set: **0.5 l**, **1.5 l**, **3 l** and **manual vacuum pump**

Developed and produced in Slovenia, EU.

INSTRUCTIONS FOR USE

- Before use ensure that the lid, container and sealing ring are completely clean and dry.
- Fill the container to maximum 1,5 cm below the edge. The edge of the container, seal, lid and valve must be clean (important, particularly for powdery products).
- Close the container with the lid and place the vacuum pump on the valve located in the centre of the lid.
- Remove the air from the container by actuating the pump several times until resistance is noticeable (picture 1).
- To open the container, press the valve in the centre of the lid to the side (picture 2). When the air has escaped remove the lid.

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

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.

MAINTENANCE AND CLEANING

Products should be cleaned prior to initial use with normal washing up liquid or in the dishwasher. Ensure not to scratch or damage the locking parts (container rim and sealing ring).

The containers are stackable and designed for maximum use of space in refrigerators, cupboards, on shelves and boats. When empty put one inside the other, when full one on top of the other.

RECOMMENDATIONS

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

MATERIALS USED

- Containers are made of high quality, thermal shock resistant **borosilicate glass**.
- Valves are from **silicone**.
- Lids are from highly durable **ABS plastic**.

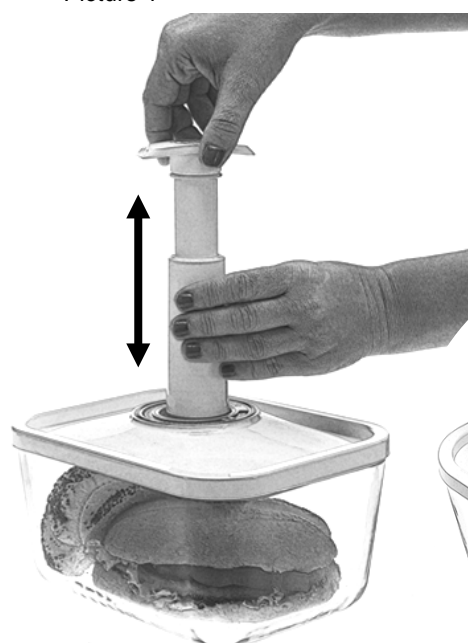
COMPARATIVE TABLE OF FOOD STORAGE

(according to the data of the Status' 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 estimated shelf life (due to variables such as the initial state i.e. 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.

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.