

UNIVERSAL VACUUM LIDS

User manual

DESCRIPTION

The temperature and air (oxygen) cause food to oxidize, mould and spoil. Vacuum packing extends the shelf life up to 4 times and prolongs food freshness and aroma. Use universal vacuum lids to store fresh food or cooked meals in vacuum.

Universal vacuum lids can be used on containers, tins, jars, bowls, pans or smaller pots. Vacuum pump is necessary to establish vacuum in the container.

Developed and produced in Slovenia, EU.

- **Universal vacuum lids are available in different sizes and in set.**
- **Universal vacuum lid 1** (diameter 6 cm, suitable for dishes with diameter from 2,5 cm to 5 cm)
- **Universal vacuum lid 2** (diameter 8,2 cm, suitable for dishes with diameter from 4 cm to 7,5 cm)
- **Universal vacuum lid 3** (diameter 13,5 cm, suitable for dishes with diameter from 6 cm to 12 cm)
- **Universal vacuum lid 4** (diameter 21 cm, suitable for dishes with diameter from 10 cm to 20 cm)
- **Universal vacuum lid 5** (diameter 25,5 cm, suitable for dishes with diameter from 18,5 cm to 24,5 cm)
- **Set of universal vacuum lids consists of all 5 vacuum lids and a manual vacuum pump.**

INSTRUCTIONS FOR USE

- Wash the lids thoroughly before the first use. When in use the silicone ring and valve must be clean and dry.
- Place the lid on the container and ensure that the entire edge of the container to be sealed is inside the sealing ring.
- The edge of the container must be smooth, which means it should not have any damage or decorations, such as notches, curvatures, indentations, lid clips etc.

- Place the vacuum pump on the valve at the centre of the lid (photo 1).
- Draw the air out of the container by

Photo 1

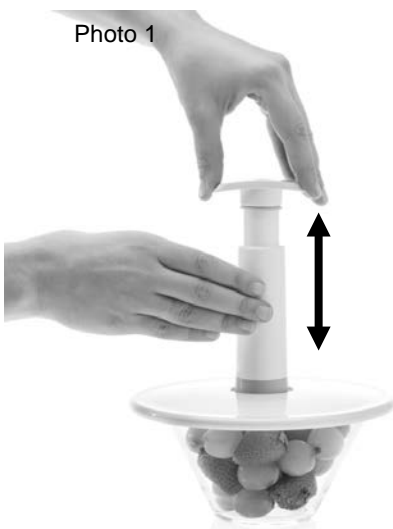


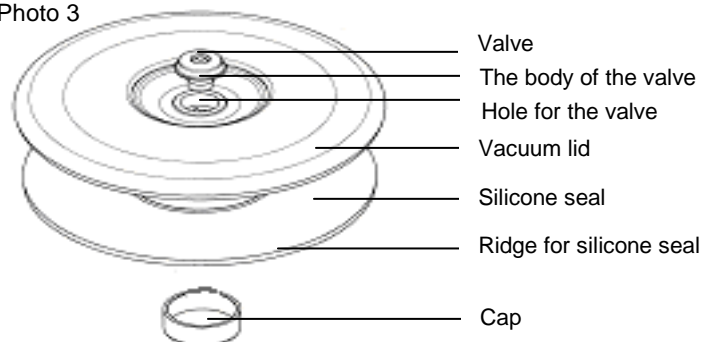
Photo 2



activating the pump several times until you feel resistance (photo 1).

- To open the container, press the valve to the side. You will hear the air flow (photo 2).

Photo 3



RECOMMENDATION

Manual vacuum pump is necessary for vacuum packing with universal vacuum lids. Its task is to remove the air from the container to establish high vacuum. The vacuum does not prevent bacterial growth. For this reason, perishable goods must be stored in the fridge after vacuuming. However, the perishability is considerably extended.

MAINTENANCE AND CLEANING

Disassemble and wash all parts with conventional detergent by hand or in the dishwasher. Do not use abrasive sponges or strong washing detergents. Be careful not to scratch or damage the closing parts (silicone seal and valve). When replacing the dry silicone ring, make sure that the ridge of the ring is pressed onto the indentation at the edge of the lid.

IMPORTANT

Silicone seal is not glued but gently attached to the lid to ensure easy removal and cleaning. Silicone is flexible material that stretches and shrinks with temperature, so it is possible that silicone falls out of its place. If this happens, simply push it back in.

MATERIALS

- Sealing parts and valve: silicone
- Universal lid: ABS plastic
- Both materials are safe to use with food and BPA free.

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We strive to make Status - innovations a brand of high-quality products that are efficient and easy to use. Our range of products includes products for storing food in vacuum as well as without vacuum, utensils for cooking and preparing food, home equipment products and others.