

RECTANGULAR VACUUM CONTAINERS

Instruction manual

BENEFITS OF VACUUM PACKING

Vacuum containers are intended for natural storing of food and extending shelf life of raw and boiled food without losing its quality. Only with the help of vacuum packing a suitable environment required to extend food freshness can be established.

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.

Vacuum containers are available separately or in sets:

- rectangular vacuum containers of different volumes: **0.5 l, 0.8 l and 1.4 l, 2 l, 3 l and 4.5 l.**
- 5 piece smaller set: vacuum containers of **0.5 l, 0.8 l, 1.4 l, 2 l and manual vacuum pump.**
- 5 piece bigger set: vacuum containers **3 l, 4.5 l, 2 drip trays 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.)

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).

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 and pump are from **ABS plastic** (durable material).

A HELPFUL HINT

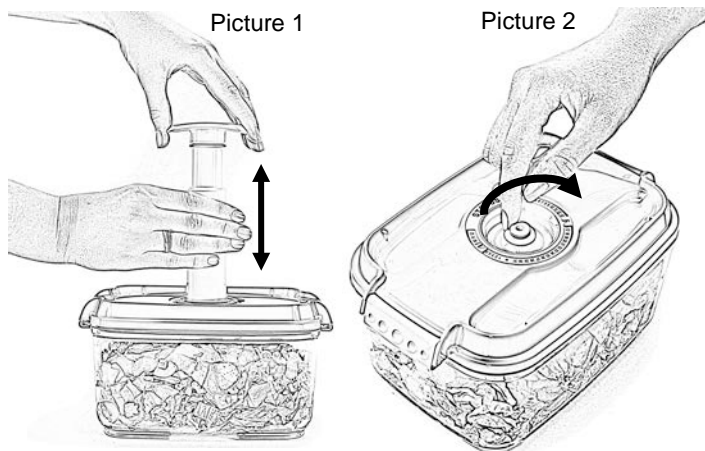
The containers are stackable, designed to use maximum space in refrigerators, cupboards, on shelves, boats etc.

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.



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.