

VACUUM JUG

Instruction manual

DESCRIPTION

Vacuum jug is appropriate for vacuum storage of freshly-squeezed juices, other beverages and milk. The jug's volume is 1 litre. Its shape (27 x 14.5 x 10 cm) is specially designed for storage in refrigerator door.

BENEFITS OF VACUUM PACKING

Only with the help of vacuum packing a suitable environment required to extend food freshness can be established. Food vacuum storing extends shelf life of raw and boiled food up to 4 times 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.

Developed and produced in Slovenia, EU.

INSTRUCTIONS FOR USE

- Wash the jug before first use. Make sure it is completely clean and dry.
- Fill the jug to maximum 1.5 cm below the edge.
- Close the jug with the lid and place the vacuum pump on the valve located in the centre of the lid.
- Remove the air from the jug by actuating the pump several times until resistance is noticeable.
- To open the jug, press the valve in the centre of the lid.

Note: A vacuum pump is necessary for vacuum packing operation.

To ensure that vacuumed food remains fresh, a check must be made every few days to ensure that the vacuum is present. Please

convince yourself once more by pumping until resistance is noticeable.

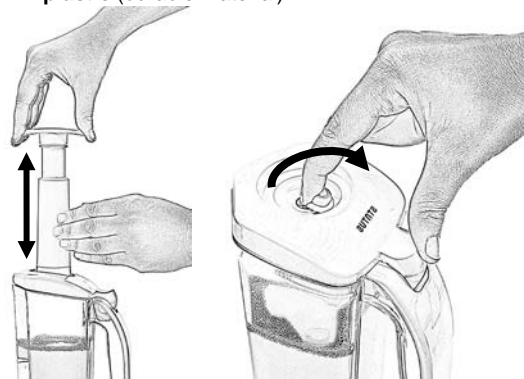
The vacuum within the container does not prevent bacterial growth. For this reason, perishable goods must be stored in the fridge after vacuuming. However, the perishability is considerably extended.

MAINTENANCE AND CLEANING

The jug should be cleaned prior to initial use. It can be cleaned with normal washing up liquid or in the dishwasher. Do not use any abrasive pads, rough cloths, sponges or abrasive cleaning agents. When cleaning, ensure that the locking parts (jug rim, sealing ring and valve attachment for the pump) are not scratched or damaged.

MATERIALS USED

- Vacuum jug: **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**.
- The pump and lid of the jug: **ABS plastic** (durable material).



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