

# PROVAC MARINATING SET, 2 PIECE SET

Instruction manual

## SPEED UP THE MARINATING AND TENDERIZING PROCESS WITH MARINATING IN VACUUM.

### The set consists of:

- 2 L square vacuum container and
- accessory tube for marinating to connect vacuum sealer Status Provac 360 and vacuum container.

*Developed and made in Slovenia, EU.*

**Meat and fish are marinated faster in vacuum, since vacuum opens the pores of the food and allows the marinade to quickly and thoroughly penetrate deep into the food.** By performing a series of consecutive vacuum packing and unpacking operations it is possible to achieve great effect in 18 minutes that would otherwise take several hours to attain.

### USE FOR MARINATING

- Connect the tube aperture to the attachment on the extreme left edge of the vacuum packing machine.
- Connect it to the container for marinating.
- Press Marinator to start the marinating programme.

The 18 minutes programme is entirely automated and while »running« the light Marinator blinks. 150 seconds of vacuum and 60 seconds of rest equals one cycle that is repeated five times. After it is concluded, the machine enters standby mode – the Power light turns on.

**NOTE:** Marinating is possible with all Status' vacuum packing machines, although the process is done automatically with Provac 360 and manually with other machines. In the marinating process can be used any Status' vacuum container, though we recommend the 2-litre square or 2-, 3-, or 4.5 litre rectangular vacuum containers.

### VACUUM STORING

Vacuum containers are intended for natural storing of food and extending shelf life of raw and boiled food without losing its quality.

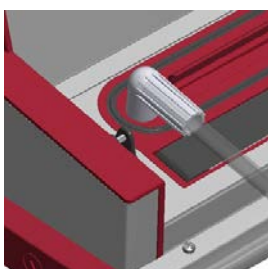
**Only with the help of vacuum packing a suitable environment required to extend food freshness can be established.**

### 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.

### USE AS VACUUM CONTAINER

- The set includes accessory tube for marinating, which is different than accessory tube for vacuum packing.
- To make vacuum you need Vacuum Valve for regular container, which you insert into the opening in the middle of the Lid. Contact the producer for additional one or use the one from your ordinary Vacuum Container from Status. Manual Vacuum Pump or Vacuum Accessory Tube are also necessary to make vacuum and may be bought additionally.
- 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. This is very important, particularly for powdery products.

- Close the Container with the Lid, fold the Clip downwards and place the Vacuum Pump or Vacuum Accessory Tube on the Valve located in the centre of the Lid.
- Remove the air from the Container by actuating the Pump or a vacuum packing machine until resistance is noticeable.
- To open the container, press the Valve in the centre of the Lid to the side. When the air has escaped, fold the Clip upwards and 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.).

**NOTE:** 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.

**Vacuum containers may be used for reheating dishes in microwave oven, but only uncovered and up to 2 min.**

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 vacuum container and lid should be cleaned prior to initial use. Vacuum containers can be cleaned with normal washing up liquid or in the dishwasher.

When cleaning, ensure that the locking parts (container rim, sealing ring and valve attachment for the pump) are not scratched or damaged. Manual vacuum pump should only be cleaned with soft and moist cloth. Do not wash the pump in the dishwasher.

**RECOMMENDATION:** To ensure smooth movement of the pump, the outer tube should be lubricated on the inside with paraffin or edible oil.

### MATERIALS USED

- Containers are made of 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 are from silicone.
- Lids are from ABS plastic which ensures the durability and usability of products.

### 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.*

At Status we carry out the whole life cycle of our products. We take care of development, manufacture, market communication and sales, as well as provide a service centre for our users. We continuously complement our products with the wish to accommodate our users, who are our first and last checkpoint. We strive to make Status - kitchen 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.

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