

# 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
- manual vacuum pump

#### Developed and produced in Slovenia.

Meat and fish are marinated faster in vacuum, because vacuum opens the pores of the food and allows the marinade to quickly and thoroughly penetrate deep into the food. By vacuum packing meat in the marinade it is possible to achieve great effect quicker. Vacuum cuts down the process that would otherwise take several hours to attain.

#### MARINATING

- Put meat or other foods you would like to marinate in the container. Add the marinade. Fill the container maximum 1.5 cm below the edge.
- Close the lid and fold the clips downwards to lock it.
- Place the vacuum pump on the valve in the centre of the lid.
- Remove the air from the container by actuating the pump several times until the 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.
- The meat is marinated after an hour or two, depends on the thickness of the pieces.

**NOTE:** 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 due to the volume.

#### USE AS VACUUM CONTAINER

Vacuum containers are used 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.

To vacuum store any fresh or cooked food into Status' vacuum container follow the same instructions as for marinating. Vacuum prolongs the food freshness up to 4 times.

**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.