

SMALLER RECTANGULAR VACUUM CONTAINERS, 5 PCS SET

Instruction manual

BENEFITS OF VACUUM PACKING

Vacuum containers enable natural storing of food and extending shelf life of raw and boiled food 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.

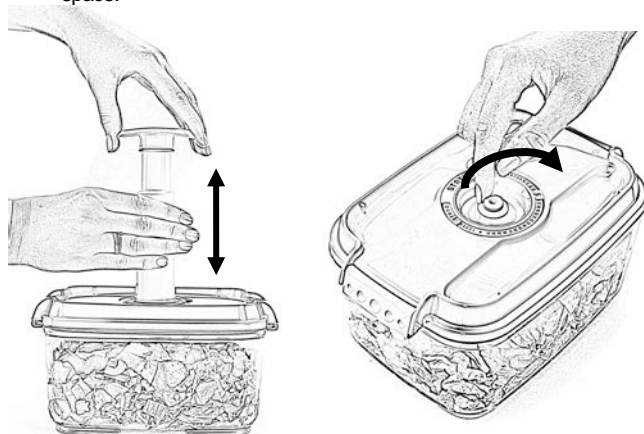
SET INCLUDES:

- 1 rectangular vacuum container volume 0,5 litres
- 1 rectangular vacuum container volume 0,8 litres
- 1 rectangular vacuum container volume 1,4 litres
- 1 rectangular vacuum container volume 2 litres
- 1 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. This is very important, particularly for powdery products.
- Close the container with the lid, fold the clip downwards 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.
- To open the container, press the valve in the centre of the lid. When the air has escaped, fold the clip upwards and remove the lid.
- Vacuum containers are stackable to ensure the quality use of space.



Calendar on the cover: 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.

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.

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

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.

Do not use any abrasive pads, rough cloths, sponges or abrasive cleaning agents. When cleaning, ensure that the locking parts (container rim, sealing ring and valve attachment for the pump) are not scratched or damaged.

Vacuum pump should only be cleaned with a moist cloth (do not put the pump in the dishwasher). To ensure smooth movement, 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.