

GASTRO VACUUM WINE SET, 13-PCS SET

User manual

DESCRIPTION

Gastro vacuum wine set is **designed for professionals like sommeliers, wine makers and bartenders** in exclusive wine bars.

With vacuum storage the oxidation process in the wine is slower and wine keeps the quality for a couple of days or longer. The colour, flavor and scent are preserved the best way.

Advantages of vacuum packing:

- Prolongs the aroma, flavour and colour of wine.
- Slows the oxidation process and prolongs the shelf life of beverage.
- Vacuum storing prevents unpleasant the appearance of odours and fragrances in the refrigerator or freezer.

The set contains:

- 12 vacuum stoppers (white-grey),
- 1 manual vacuum pump.

Developed and produced in Slovenia, Europe.

INSTRUCTIONS FOR USE

- Push the stopper into the bottle and place the vacuum pump on the valve located in the centre of the stopper (photo 1).

- Remove the air from the bottle by actuating the pump several times until resistance is noticeable (photo 2).
- Your wine is safely stored in vacuum.
- To open the bottle, press the valve in the centre of the stopper to the side (photo 3). You will hear the air flow. Pull out the stopper from the bottle.
- **NOTE: Vacuum stoppers are not available for closing sparkling wines or carbonated drinks.**

MAINTENANCE AND CLEANING

Vacuum stoppers can be cleaned with regular dishwashing liquid. They are also dishwasher safe. Take care not to scratch or damage the fastenings (sealing part or valve). Vacuum pump does not need cleaning. If it gets dirty, wipe it with soft moist cloth. Do not place it under running water.

MATERIALS USED

The body of the **vacuum stoppers** is from ABS plastics (ensures long duration and usability of the product). The valves are from silicone. Both materials are food safe. **Vacuum pump** is made of ABS plastic and silicone.

RECOMMENDATION

Manual vacuum pump **is necessary** for vacuum packing with vacuum stopper. Its task is to remove the air from the bottle to establish high vacuum.

Photo 1



Photo 2



Photo 3



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We strive to make Status - 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.