

# VACUUM WINE SET, 9 PCS SET

## User manual

### DESCRIPTION

**Vacuum stopper** is intended for **sealing and vacuum packing** of beverage in the bottles, which **are not completely depleted** (wine, juice, vinegar or oil). We use it to vacuum pack **wine, juices** and other beverages. By vacuum packing of beverages, we extend its shelf life, freshness and flavour.

**Status Klike Universal vacuum pin** is used to (re)create vacuum in every jar and PP plastic container. It is especially useful for recreating negative pressure in jars with leftover pickled food. It can turn any polypropylene (PP) plastic container into vacuum container. The lid can be opened and vacuum sealed over and over again.

### Advantages of vacuum packing:

- Aroma, flavour and colour of the beverage are preserved.
- The oxidation process is much slower, which extends shelf life.
- Storage in vacuum prevents mixing of odours in the refrigerator or freezer.

### Set includes:

- 3 vacuum stoppers (white-grey),
- 5 Universal vacuum pins (stored in the vacuum pump),
- manual vacuum pump special edition.

*Developed and produced in Slovenia, EU.*

### INSTRUCTIONS FOR USE

#### Vacuum stoppers

- 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 or juice 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.**

Photo 1

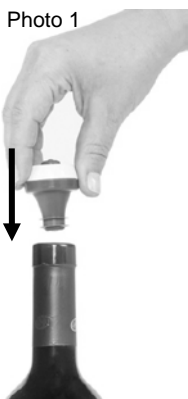


Photo 2



Photo 3



Photo 4

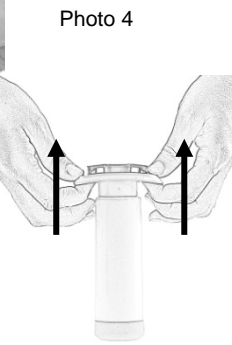


Photo 5

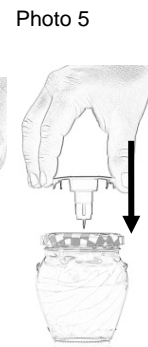


Photo 6

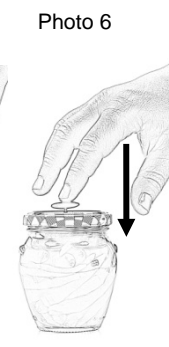
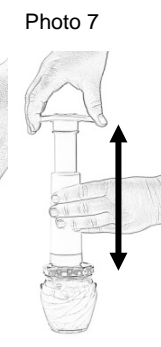


Photo 7



#### Status Klike Universal vacuum pin

- Remove the red hole maker from the Vacuum Pump's handle. **Universal vacuum pins are stored inside the pump** (photo 4).
- Use hole maker to make a hole in the lid of the canning jar or PP plastic container lid (photo 5).
- Attach the red Universal vacuum pin through the pierced hole (photo 6).
- Place the vacuum pump over the red pin and vacuum seal by actuating the pump several times until the resistance is noticeable (photo 7).

**NOTE:** After emptying the food from glass or container remove pin carefully from the lid.

**RECOMMENDATION:** To prevent Universal vacuum pins from getting lost store them inside the vacuum pump special edition.

### 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).

**The pump** should only be cleaned with a moist cloth. To ensure smooth movement, the outer tube should be lubricated on the inside with edible oil. Do not wash the pump in the dishwasher. Do not use any abrasive pads, rough cloths, sponges or abrasive cleaning agents. Silicone **Universal vacuum pins** can be cleaned with normal washing up liquid or in the dishwasher.

### MATERIALS USED

- The body of the vacuum stoppers and pump: **ABS plastic**.
- Universal vacuum pins, sealing parts on the vacuum stoppers and pump: **silicone**.

All materials are safe to use with food.

### 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. The vacuum does not prevent bacterial growth, so storing beverages in the fridge is recommended.

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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.**

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