

# FULL TRITAN VACUUM CONTAINERS

## Instruction manual

### WHY CHOOSE STATUS FULL TRITAN VACUUM CONTAINERS?

- They enable natural storing of food and extending shelf life of raw and boiled food without losing its quality.
- Tritan transparent lid enables keeping track of stored food: no need to open and check what is stored in container.
- Tritan is durable material that will last for generations, that means your contribution for keeping environment safe.
- **NEW: Green vacuum indicator** helps you to quickly check if the vacuum is present in the container.

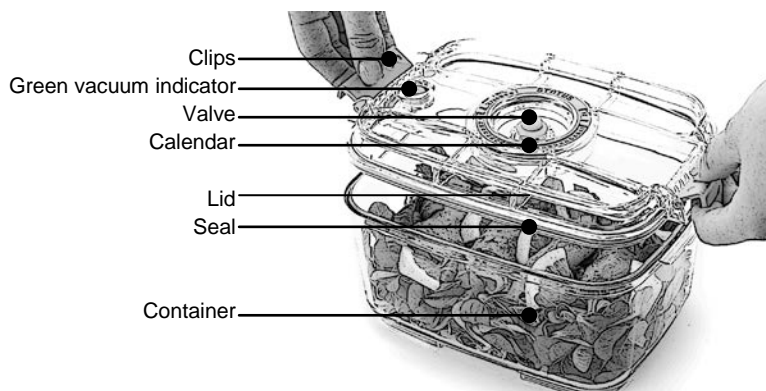
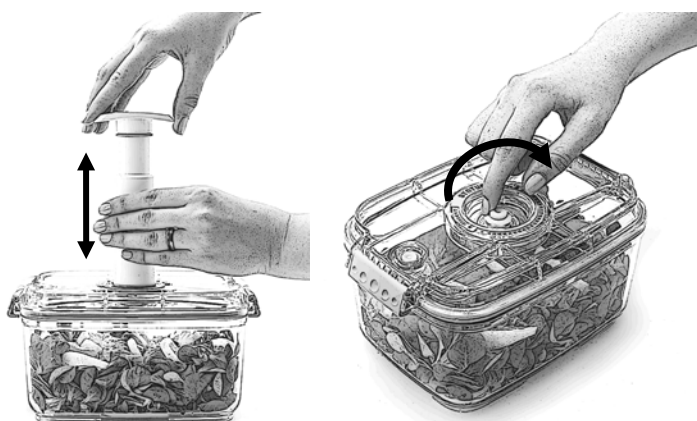
### The most important advantages of vacuum packing:

- Extends food shelf life up to four times!
- Vitamins, minerals, nutrients and flavour are preserved.
- Multiplication of moulds and bacteria is suppressed.
- Storage in vacuum prevents mixing of odours in the container and unpleasant odours in refrigerator or freezer.

### Available in different sizes:

- Full tritan rectangular vacuum containers, individually: volume 0.5 L, 0.8 L, 1.4 L, 2 L, 3 L, 4.5 L.
- Smaller full tritan rectangular vacuum containers set, 5-piece set (rectangular vacuum containers 0.5 L, 0.8 L, 1.4 L, 2 L and manual vacuum pump).
- Bigger full tritan rectangular vacuum containers set, 5-piece set (rectangular vacuum containers 3 L, 4.5 L, 2 drip trays and dividers and manual vacuum pump).
- Additional drip trays and dividers available for purchase separately.

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.

- 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.
- Vacuum indicator will bend inwards. Your food is safely stored.
- To open the container, press the valve in the centre of the lid. To the side. You will hear the air flow. Unfold the clips and remove the lid.

**Vacuum containers are stackable to ensure the quality use of space.**

**Calendar on the cover:** Mark foods expiry date (especially when storing delicate foods) or the date the food was stored (for long term storage like flour, cereals, coffee, cookies etc.).

**Note:** To ensure that vacuumed food remains fresh, a check must be made every few days to ensure that the vacuum is present. If not, vacuum the container again.

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

**Vacuum containers and lids** should be cleaned prior to initial use 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 inner tube should be lubricated on the outside with paraffin or edible oil.

### FOOD SAFE MATERIALS

- Containers and lids: **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: **silicone**.
- The body of manual vacuum pump: **ABS plastic**.

**COMPARATIVE FOOD STORAGE TABLE** (according to Research and Development Department in the company)

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, they are subjected to variables such as the initial state (freshness) of food 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.*