

# GASTRO VACUUM CONTAINERS WITH LIDS

## Instruction manual

### DESCRIPTION

Designed for usage in professional and industrial kitchens to store vegetables, fruit, cheeses, pre-prepared meals, sauces, dressings and other foods from today in a quality way overnight or for days. Store in vacuum to preserve food's quality and prolong the shelf-life. **Refrigerator and freezer safe.**

### BENEFITS OF VACUUM PACKING

Enables natural storing of food and extending shelf life of raw and boiled food without losing its quality.

- 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.

In 5 volumes: 2 L, 4 L, 6 L, 8 L and 10 L.

**Available for purchase:** containers individually, lids individually or in combo sets by 6 containers and lids (for example 6 2 L containers and 6 lids).

*Developed and produced in Slovenia, EU.*

### INSTRUCTIONS FOR USE

- Fill the container to maximum 1.5 cm below the edge. The edge of the container, seal, lid and valve must be clean and dry. This is very important, particularly for powdery products.
- Close the container with the lid and place the vacuum pump on the valve located in the centre of the lid (photo 1).
- Remove the air from the container by pressing the On/Off button on gastro electric vacuum pump (photo 2).
- To open the container, press the valve in the centre of the lid to the side. When the air has escaped, remove the lid (photo 3).

### SPACE SAVING SOLUTION

- **Stackable.**

All five of them share the same length and width (22,5 x 22,5 cm), they differ only in height. One vacuum lid fits all containers. Stackable when empty. They can be stored one on top of the other when full.



- **Containers are transparent.**

For organized kitchen and storage and without doubts where something is stored. They are marked with measurements in litres and quarts.



### MAINTENANCE AND CLEANING

- The vacuum containers should be cleaned prior to initial use.
- Vacuum containers and lids 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) are not scratched or damaged.

### 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 sealing ring are from silicone.

### 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.*

### RECOMMENDATION

Vacuum can be created with both Status electric vacuum pumps, all Status vacuum sealers or even with Status manual vacuum pump. We recommend you use extra strong **gastro electrical vacuum pump** to vacuum the container as you place it on the lid.

Photo 1



Photo 2



Photo 3



### Contact information:

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