

BAGS AND ROLLS FOR VACUUMING FOODS

User manual

DESCRIPTION

Bags and foil rolls, which can be cut to fit your needs, are intended for **long term food storage in vacuum** and used with Status' vacuum sealing machines. They have been developed and manufactured by the **Status d.o.o. Metlika** company from Metlika, Slovenia. The most important advantages of vacuum packaging:

Metlika company from Metlika, Slovenia. The most important advantages of vacuum packaging:

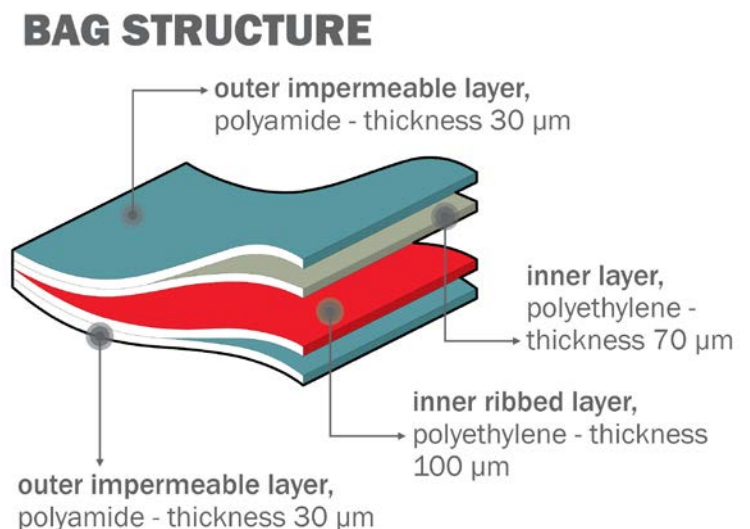
- Vitamins, minerals, nutrients and flavour are preserved.
- Multiplication of moulds and bacteria is prevented, which extends food shelf life.
- Vacuum-packaged food can also be stored in the refrigerator or freezer.
- Storage in vacuum prevents mixing of unpleasant odours in the refrigerator or freezer.

Its main characteristics are:

- Impermeable,
- 2 ply,
- germ-free,
- with neutral flavour and odour,
- can be reused,
- suitable for microwave and boiling.

Quality of bags and rolls assures combination of material and its way of cording (temperature treatment of material which results with ribbed bags). They are produced from 2 ply foil, from PA (polyamide – for impermeability) and PE (polyethylene – for quality sealing).

Foil thickness is **100 and 130 µm**, a professional thickness (usual bags is 20 µ thick) which enables quality food storage and impermeability.



Status' sets include:

- smaller bags: length 280 mm x width 200 mm, 40 pcs per set
- bigger bags: length 360 mm x width 280 mm, 25 pcs per set
- salami bags: length 550 mm x width 120 mm (for salami), 30 pcs per set
- narrow rolls: length 3000 mm x width 200 mm, 4 pcs per set
- wide rolls: length 3000 mm x width 280 mm, 3 pcs per set
- salami rolls: length 3000 mm x width 120 mm (for salami), 5 pcs per set

USAGE

- Activate the appliance.
- First, a bag should be made from foil according to the following procedure: Place the foil on the Sealing Strip and extend it to the Gasket. Close the appliance and press down on the Lid. Press the Sealing button on the label.
- When the bag is made, place food in it and vacuum package. Place the items to be vacuum packaged in the bag. Place the filled bag on the working surface in front of the appliance and pull it to the middle of the Vacuum Channel
- Activate the Vacuum Packaging of Bags button. The bag will be vacuum packaged and sealed automatically. Due to high vacuum power of the appliance the Lid stays closed while the appliance operates. When the process is complete, wait for the Lid to release the grip and check the sealed bag – the sealed rim should be smooth and clean.
- When vacuuming sensitive foods, press Start for manual vacuuming.

Detailed usage instructions are attached to each vacuum-sealing machine.

At Status we carry out the whole life cycle of our products. We take care of development, manufacture, market communication and sales, as well as provide a service centre for our users. We continuously complement our products with the wish to accommodate our users, who are our first and last checkpoint. We strive to make **Status - kitchen 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.