EN

STATUS SV2000

VACUUM PACKING MACHINE

USER MANUAL

STATUS

innovations

1. SAFETY INSTRUCTIONS AND INTRODUCTION

1.1. OPERATING CONDITIONS

Maximum ambient temperature in normal use is +40°C; the average of temperatures over a 24-hour period should not exceed +35°C. Minimum ambient temperature allowed is -5°C.

Surrounding air should be clean; relative humidity should not exceed 50% at the maximum temperature of +40°C. Higher relative humidity is allowed at lower ambient temperature (e.g. 90 % at +20°C).

1.2. IMPORTANT SAFETY INSTRUCTIONS

a.) Working surface must be dry, normal temperature (not hot) and clear from obstructions.

b.) Check the power cable and electrical outlet before you plug in the machine.

c.) Machine should be cleaned only with a dry or slightly damp cloth.

d.) Never touch the Sealing Strip when using the machine (*Item 7 in Figure 1*) – it may be hot.

e.) Use the machine only for the purposes described in the User Manual.

f.) If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.

g.) This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabi lities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved.

h.) Children shall not play with the appliance. Cleaning and user maintenance shall not be made by children without supervision.

i.) Warranty is invalid if:
- the machine has been tampered with.
- you use the machine for unintended purposes.
- you do not respect safety regulations and do not follow the instructions in the User Manual.

The manufacturer will not accept responsibility for any damage that may occur as a result of not following the User Manual or improper use.

1.3. TIME INTERVALS FOR USING STATUS SV2000

For the proper operation of the machine there should be at least a 20-second time interval between individual cycles of sealing or vacuum packing.

When the cycles follow each other too quickly, the machine automatically stops. The *Overheating indicator* is lit (*Item 4 in Figure 1*).

Wait for the machine to cool down (approximately 45 minutes). When the *Overheating indicator* goes off, you can carry on using the machine as normal.

While the machine is cooling down, do not unplug it.

1.4. MAINTENANCE AND CLEANING

a.) Unplug the machine.

b.) Use a soft, damp cloth to clean the machine. Do not use anything which could scratch or damage the surface. **Never** submerge the machine in water or place it under running water. Never squirt detergent directly onto or into the machine.

c.) Before using the machine make sure that it is completely dry.

d.) The Sealing Strip is covered with Teflon. Remove any plastic residues using a soft cloth.

e.) You can only clean the Sealing Strip when the machine has cooled down. Never try to clean the sealing strip using a sharp object.

f.) If the black foam seals become contaminated with grease or liquid, then you can wash them in soapy water, rinse and dry them before replacing them. This will increase the lifespan of the foam seals.

1.5. GENERAL INFORMATION

STATUS SV2000 Vacuum Sealer is a household machine intended for long term food storage in a vacuum and is designed to vacuum pack and seal bags and vacuum containers. It has been developed and manufactured by the Status d.o.o. Metlika company from Metlika, Slovenia.

Most significant advantages of vacuum storage:

- Preserves vitamins, minerals, nutrients and the aroma of foodstuffs.
- Protects foodstuffs from the spread of mould and bacteria.
- Prolongs the shelf life of foodstuffs.
- Prevents the unpleasant mixing of odours in a refrigerator and freezer.

You can also prolong the freshness and shelf life of foodstuffs by using Status vacuum containers, lids, a canning jar sealer and a jug, which can all be vacuum sealed with a manual or an electric vacuum pump. All these products can also be vacuum sealed with SV2000 which comes equipped with a special tube for this type of vacuum packing.

We also have to mention that Status' SV2000 helps you save money, since you can buy in bulk, repackage your purchase in portions and then vacuum package. Food can be divided into smaller serving portions, vacuum packaged and stored in the refrigerator for a longer period of time.

The serial number is located on the technical label of each individual machine.

Before first use please read the user manual thoroughly and follow the instructions.

Contact us if you have additional questions, opinions or comments.
For more explicit video directions visit our website https://www.status-innovations.eu/knowledge-base/.

Online version of this user manual can be found at www.status-innovations.eu/wp-content/uploads/2021/01/SV2000_user-manual_EN.pdf.

1.6. TECHNICAL DATA

Dimensions	length: 385 mm width: 235 mm height: 93 mm
Weight	approximately 3,7 kg
Pump	double pump (self-oiling – no maintenance necessary)
Vacuum pressure	cca -800 mbar
Motor	230 V ~, 50 Hz Automatic cut-off in case of overheating.
Max RPM	2900
Transformer	220V AC, 50Hz/24V AC 0,8A /12V AC 0,4A
Pump volume	22 litres/min
Max. length of the sealing area	280 mm
Machine rated power and voltage	240 W, 230 V ~

1.7. COMPONENTS AND FUNCTION BUTTONS

The Figure 1 below shows the vacuum packing machine. The numbers in explanations of the operation of the machine are used in the same manner as in the Figure.

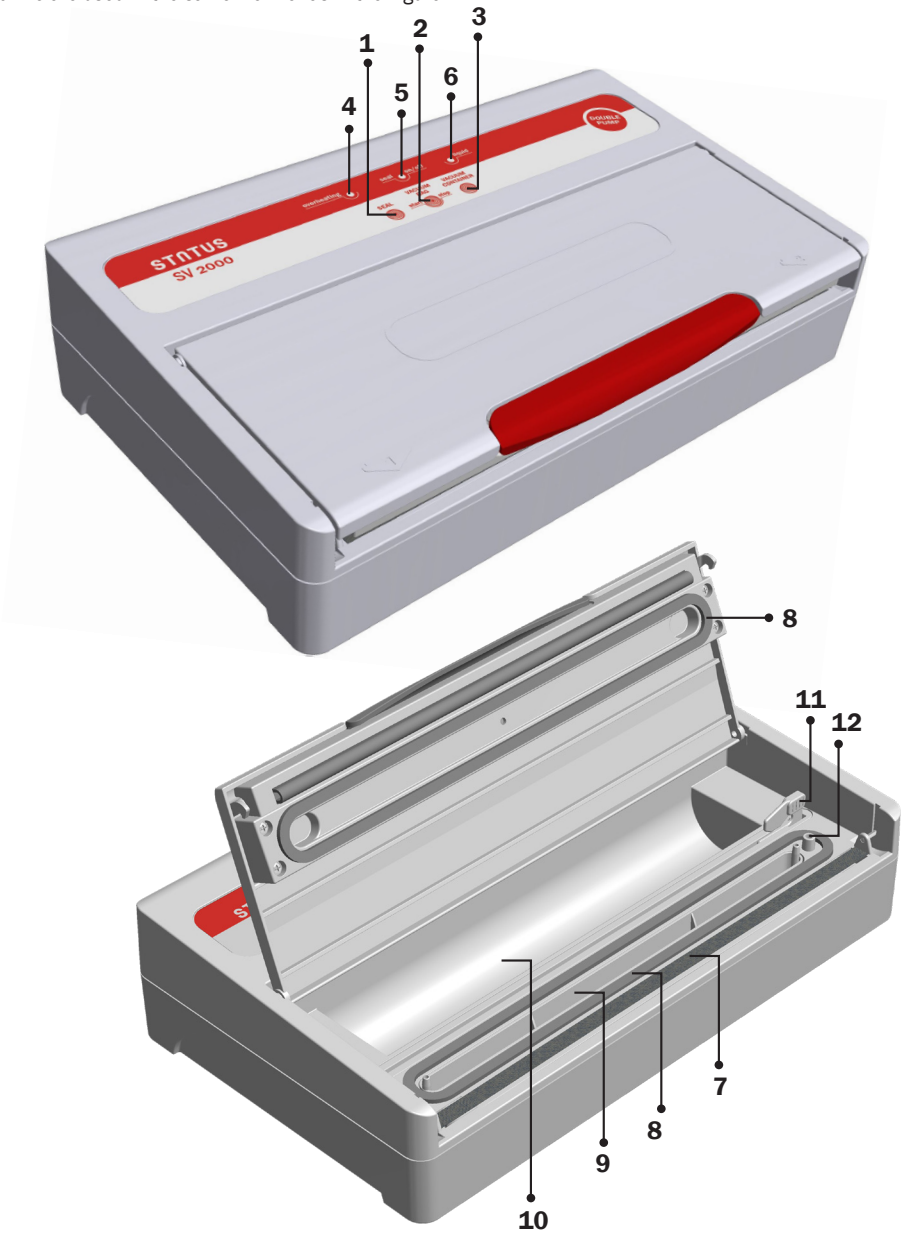


Figure 1: *STATUS SV2000 – components are marked with numbers.*

1.	**Seal Button** Starts the sealing process (without vacuum packing). You can use this to seal the open end of a roll.
2.	**Vacuum Packing of Bags / Start / Stop Button** Start of vacuum packing and sealing process. The bag will first be vacuum packed and then automatically sealed. Also for vacuum packing of softer and moister foods. Press this Button again at any time during the vacuum packing process to manually activate sealing process.
3.	**Vacuum Packing of Containers Button** Vacuum packing of containers with Accessory Port and Hose. Vacuum packing process automatically stops when the correct vacuum is reached.
4.	**Overheating** Automatic overheating protection. The indicator is lit if the time interval between individual processes of vacuum packing is not long enough (20 s between individual cycles). Wait 45 minutes until the indicator goes off and carry on using the machine as normal.
5.	**On/Off Indicator (Indicator for Sealing)** When the machine is connected, the indicator is lit. As the machine is sealing, the indicator will blink.
6.	**Liquid Block** The indicator is lit if the machine has sucked liquid out of the vacuum bag during vacuum packing.
7.	**Sealing Strip** The Sealing Strip is covered with a Teflon foil that should in no case be removed.
8.	**Vacuum Channel Gasket/Foam Seal**
9.	**Vacuum Channel with Tray** During vacuum packing, the edge of the bag must be set between both gaskets in the middle of the Vacuum Channel (*Figure 6*). In case of improper vacuum packing, any excess liquid is stopped here and the *Liquid Block* indicator is lit. You can read more about this in Chapter 2.2.3.
10.	**Continuous Roll Compartment**
11.	**Roll Cutter**
12.	**Accessory Port used for vacuum packing of containers**

2. USAGE

2.1. GENERAL INSTRUCTIONS

a.) When taking the machine out of its packaging check that all components are included and undamaged.
b.) **Read the User Manual before you use the machine for the first time.**
c.) Due to its functionality the machine is suitable to be stored on the kitchen top where it can be conveniently used every day. Place it on an even, smooth surface with enough space for placing food into bags.

2.2. INSTRUCTIONS FOR USE

Use the machine according to the following instructions:

2.2.1. PLUG IN THE MACHINE AND PREPARE IT FOR OPERATION

Check if the *On / Off Indicator* is lit (*Item 5 in Figure 1*). Each time before you begin to vacuum pack, first dry test the machine.

a.) Lower the lid of the machine. Press both arrows marked with Items 1 and 2 on the rims of the lid until you hear a click.
b.) Press the **Vacuum Packing of Bags** button (*Item 2 in Figure 1*). Wait for the *On / Off Indicator* to stop illuminating intensely.
c.) The Sealing Strip has warmed up and the machine is ready to be used. To lift the lid, press on the middle of the red handle with your thumb and lift it with your forefinger (*Figure 3*).

Figure 2: *Lock the machine. Press on the marked numbers 1 and 2.*

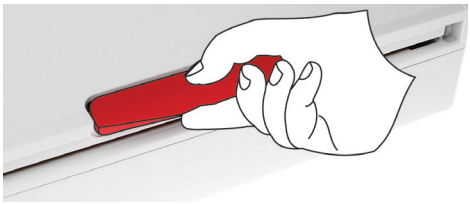


Figure 3: *Lift the lid. Press on the middle of the red handle with your thumb and lift it with your forefinger.*

2.2.2. FIRST, MAKE A BAG FROM THE ROLL

When using vacuum bags skip paragraph 2.2.2. and continue with instructions in paragraph 2.2.3.

a.) Determine the length needed. A bag should be about 5 cm longer than the item to be vacuum packed. To reuse the bag leave additional 2.5 cm of bag material for each time you plan to reuse it or next time use the bag for smaller items.
b.) Cut off the desired length with the included cutter (*Figure 4*).
c.) Place the roll on the Sealing Strip and extend it **to the Black Gasket** (**Figure 5**). Make sure that the edge is straight and level.
d.) Lower the lid of the machine. Press both arrows marked with Items 1 and 2 on the rims of the lid until you hear a click.
e.) Press the **Seal** button (*Item 1 in Figure 1*). During sealing, the light (*On/Off*) will be blinking. **RECOMMENDATION**: If the machine does not start with the sealing process right after you press the **Seal** button, then press gently on the middle of the lid with your finger.

TIP: You can seal the foil first and then cut it off with the included cutter. Set the foil roll into the space provided for it (*Item 10 in Figure 1*). Pull the foil over the Sealing Strip (*Item 7 in Figure 1*) and lower the lid. Lock with pressing on the marked arrows on the lid and then on the **Seal** button.

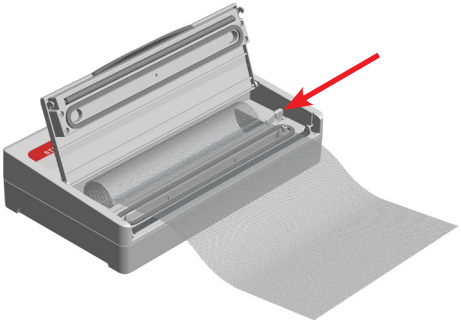


Figure 4: *Cut the roll with incorporated cutter.*

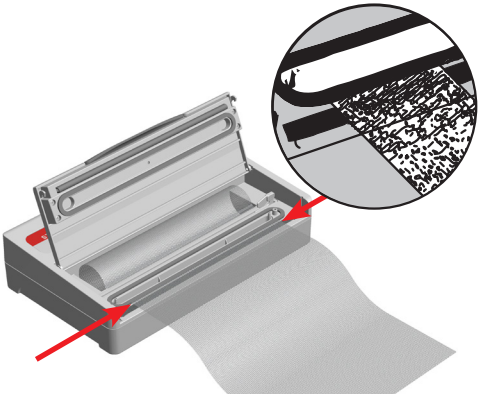


Figure 5: *Place the roll on the Sealing Strip and extend it to the Black Gasket to seal.*

f.) When the indicator stops blinking, lift the lid. Press on the middle of the red handle with your thumb and lift it with your forefinger (*Figure 3*). Check the sealing edge on the bag. It should be smooth and even across its width and not creased.

2.2.3. WHEN THE BAG IS MADE, PLACE FOOD IN IT AND VACUUM PACK

The bag should always be **at least 5 cm longer** than the space occupied by the item to be vacuum packed.

a.) Place the items to be vacuum packaged in the bag.
b.) Make sure that inner surfaces (for the sealing edge) are clean, dry and free from food materials.*

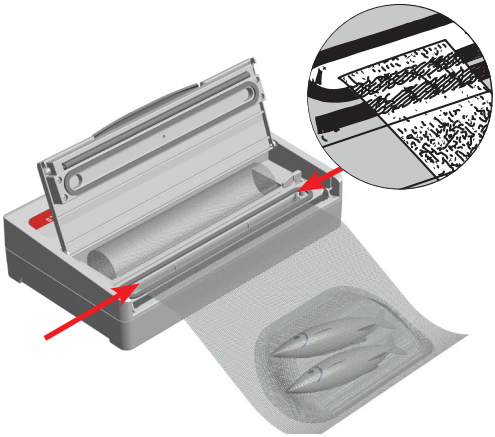


Figure 6: *For vacuum packing place the filled bag in the middle of the Vacuum Channel (between black foam seals).*

c.) Place the filled bag on the work surface in front of the machine and pull it to the middle of the Vacuum Channel (*Figure 6*).
d.) Make sure that the bag placed on the Sealing Strip is completely smooth (not creased).
e.) Close the machine and lock it with pressing on both arrows on the rims of the lid until you hear a click. Press the **Vacuum Packing of Bags** button (*Item 2 in Figure 1*). **RECOMMENDATION**: If the machine does not start with the process right after you press the **Vacuum Packing of Bags** button, then press gently on the middle of the lid with your finger.
f.) The bag will be vacuum packed and sealed automatically. Due to high vacuum pressure the lid stays closed while the machine operates.
g.) After the procedure (when the indicator no longer illuminates 100%), press on the middle of the red handle with your thumb and lift it with your forefinger (*Figure 3*). Check the vacuum packed bag. The sealing edge should be smooth and clean.

RECOMMENDATION: When vacuum packing greasy products (especially bacon) it is strongly recommended to reverse the outside edges of bag, put the item inside and reverse the edges back again. This keeps the area to be sealed free of grease.

WHAT TO DO IN CASE THE MACHINE STARTS TO SUCK LIQUID OUT OF THE BAG DURING VACUUM PACKING?
If you notice that the machine starts to suck liquid out of food during vacuum packing, **IMMEDIATELY** interrupt the process of vacuum packing by pressing the **Stop**

button (*Item 2 in Figure 1*). You can press the Stop button only while the machine is vacuum packing (the button no longer works when the machine is sealing).
If you haven't stopped the process of vacuum packing in time and liquid had entered the Vacuum Channel, the machine will stop automatically. The *Liquid block* indicator will be lit.
To open the lid, press on the middle of the red handle with your thumb and lift it with your forefinger (*Figure 3*). There is a container between the seals that you lift straight up. Drain the liquid and carefully wipe up the whole container. Set the container back to its place and carry on with vacuum packing. If the liquid entered the channel with the container, wipe up and dry the channel as well.

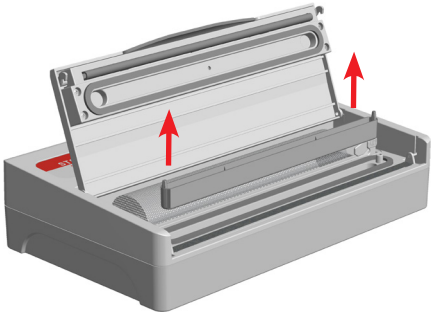


Figure 7: *When liquid collects in the container, lift it straight up, drain the liquid and carefully wipe up the container.*

2.2.4. VACUUM PACKING OF FOODS WHICH ARE EASILY CRUSHED

When vacuum packing foods which are easily crushed or contain a lot of water (fresh fruit, salads, mushrooms, bread, pastry) less vacuum should be used (from 0 to -300 mbar).
With manual vacuum packing you can interrupt the process of removing air as soon as you assess that enough air has been sucked out of the bag or that further removal of air could damage foods which are easily crushed.

The process of manual vacuum packing is very similar to the above described automatic vacuum packing only with two main differences. Keep in mind that with soft and moist foods you have to pay extra attention to what is happening in the bag during vacuum packing.

- Always place the bag so that you set the edge of the bag between the gaskets in the Vacuum Channel (*Item 9 in Figure 1*).
- When you assess that enough air has been removed (pay attention to what is happening with the food, if liquid is starting to slip toward the machine or if further removing of air could damage soft foods), press the **Stop** button (*Item 2 in Figure 1*). The pump is stopped and sealing is activated.

You can always stop the vacuum packing process by pressing the **Stop** button (if you, for example, determine that the food contains more liquid than you had assessed).

TIP: The easiest way to vacuum pack the majority of fruits and vegetables, fresh meat and mushrooms is to put it into the freezer for 1-2 hours. This way fruit (e.g. strawberries) will keep its form and you will avoid the danger of liquid entering the Vacuum Channel during vacuum packing.

2.2.5. VACUUM PACKING USING VACUUM CONTAINERS AND LIDS

The STATUS SV2000 also includes an Accessory Hose and Port which can be used for vacuum packing of Status' vacuum containers and lids.

a.) Insert the opening of the Accessory Hose into the Accessory Port (*Figure 8*) on the right side the Vacuum Channel.
b.) Attach the Accessory Hose and Port to the valve of the chosen vacuum container.

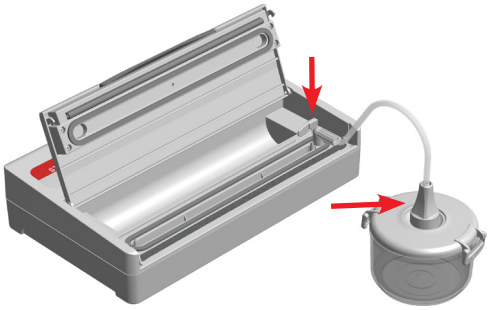


Figure 8: *Vacuum packing using containers.*

c.) Press **Vacuum Packing of Container** button (*Item 3 in Figure 1*) to vacuum the container. When the correct negative pressure is reached, the process stops automatically.

When vacuum packing liquid foods (soups, sauces, etc) there should be at least 1.5 cm between the surface of the liquid and the lid.

3. VACUUM PACKING DIFFERENT TYPES OF FOOD

Vacuum packing is not a substitute for freezing or refrigeration. Despite being vacuum packed foods still have to be stored in the refrigerator or freezer or in a cool place (e.g. dried meat products in a cellar).

Do not use bags or rolls for packing foods which contain a lot of liquid.
Soups, sauces and liquids should be either pre-frozen before packing in a vacuum bag or vacuum packed in a vacuum container.

Boiled meat, raw meat and fish: For best results we recommend you to pre-freeze meat and fish for 1-2 hours prior to vacuum packing to ensure the retention of juices and shape, and to help guarantee a good seal. If pre-freezing is not possible, place a folded paper towel between the meat and the top of the bag, avoiding the area to be sealed. Leave the paper towel in the bag when vacuum packing to absorb excess moisture and juices.
Note: Beef may appear darker after vacuum packing due to the removal of oxygen. However, this does not indicate it is spoiled.

Vegetables: When storing in the freezer vegetables should be blanched prior to vacuum packing. The process of blanching stops the enzyme action and preserves flavour, colour and texture. One to two minutes in boiling water is enough for fresh leaf vegetables or beans. For chopped zucchini or broccoli and other cruciferous vegetables allow 3 to 4 minutes, for carrots allow 5 minutes. After blanching, submerge the vegetables in cold water to stop the process then dry them with a paper towel prior to vacuum packing.

We recommend you to store leaf vegetables in vacuum containers. They should first be washed and dried with a paper towel, and then stored in a vacuum container. This way spinach and lettuce will stay fresh up to 2 weeks when refrigerated.

Herbs: Herbs containing a high portion of essential oils, such as sage, thyme, rosemary or peppermint are not suitable for vacuum packing but only for drying. Basil, tarragon, garden dill, parsley and chive should be frozen. If dried, they lose too much flavour.

Mushrooms, raw garlic and raw potatoes: We strongly recommend the "manual vacuum packing" function. Only hard, meaty and fresh mushrooms are suitable for vacuum packing and freezing. First wash and dry the mushrooms, then chop them with a fine knife and store them in small quantities. Almost all types of mushrooms should be blanched. We recommend that you put them in the freezer for half an hour before vacuum packing. Do not thaw the mushrooms before preparing them. Boil frozen mushrooms in hot salty water or add them to sauces.

Coffee: If you want to properly vacuum package coffee or other ground food with SV2000, leave the items in their original packaging and place them into the Status' bag. If you do not have the original packaging, use a regular bag and insert it in the Status' bag. This way you can prevent beans or ground items from being sucked into the machine.

Thawing of vacuum packaged foods: Foods should always be thawed in the refrigerator to preserve quality.

4. BENEFITS OF VACUUM PACKING

4.1. WHAT IS VACUUM?

Oxygen provokes a chemical change on food and is an important factor in the formation of moulds and bacteria. As a consequence, grease can go rancid, food colour changes, moulds and bacteria multiply, and flavour, vitamins, aroma and minerals are lost. Vacuum packing holds up such undesired effects, prolongs shelf life and preserves food quality. Only with the help of vacuum packing, i.e. removing air from packing using manual or pump, a suitable environment required to extend food freshness can be established. The process of vacuum packing in containers or bags creates negative pressure.

4.2. WHAT IS FREEZER BURN?

Signs of freezer burn are rancid meat, rotten vegetables and tasteless fruit. Freezer burn appears, when the packaging is permeable to air (common 1 ply PE bags) and frozen food comes into contact with oxygen. Consequently, water evaporates and the surface of frozen food dries out. Oxygen penetrates through the porous cracks and initiates oxidation. As a consequence, food loses its aroma and fresh taste. We can recognize freezer burn by the white and dun stains on the food.

4.3. DEEP FROZEN OR CHILLED

The advantage of storing deep frozen food is in preserving its essence – vitamins, minerals and taste. Freeze food as quickly as possible.

Reason: When you are freezing food slowly, big ice crystals are formed on the surface. They overgrow food cells and subsequently damage their structure. When you are freezing food quickly, small ice crystals are formed, which do not damage the food to such an extent. If possible, freeze food at constant temperature (–18 °C at the most). Only food of the highest quality should be frozen. Some foods have to be blanched (scalded) in order to avoid unwanted changes when freezing or deeply refrigerating (enzyme activation, ceased germination). Blanched or in any other way heat treated foods must be chilled before freezing. Otherwise, already stored food can start thawing and become damaged or vacuum can be lost when storing food in vacuum containers. To ensure better quality of stored fruit, use sugar as additive. This also preserves aroma and colours. In the freezer, containers should be kept together as close as possible. The rest of them can be kept in the refrigerator.

4.4. THAWING

Thawing should be a slow (the most suitable way of thawing is in the refrigerator) and natural process. It should not be forced (as it is when putting a bag into hot water or thawing food in the microwave). Once the food is defrosted, it should not be refrozen. When refreezing, mechanical damages occur and food can perish more quickly. Taste, colour and aroma are decomposed. Micro-organisms (bacteria, mould) multiply much faster. These consequences cannot be eliminated by refreezing. It is therefore recommended that once the foods are thawed, they should be used as soon as possible.

4.5. SOUS VIDE COOKING

Cooking Sous Vide is a cooking technique where we cook food in vacuum packed bags immersed in hot water. The Sous Vide technique provides a superior flavour of your home-cooked food, where foods optimally retain their natural taste, colour and texture.

The best Sous Vide vacuum bags on the market are the ones that have the perfect combination of materials (airtight polyamide and food-grade polyethylene) and where the thickness of materials is just right. Status' bags perfectly fulfill both of this characteristics.

Food for Sous Vide cooking can also be prepared in advance before freezing, for example adding spices and herbs into the vacuum bag together with meat.

4.6. SAILING, CAMPING AND PICNICKING

Vacuum packing is also suitable for picnics, sailing and camping. Food, equipment and documents stay dry and protected. Batteries, mobile phones and cameras can also be vacuum packaged to keep them from getting wet. Vacuum packing prevents mixing of odours and keeps food from perishing due to moisture. This is particularly important in small spaces.

5. WHY USE STATUS' BAGS AND FOIL ROLLS?

Status vacuum bags are impermeable, food safe, neutral in taste and smell, reusable, BPA free and suitable for Sous Vide cooking. The foodstuffs stored in them will remain the same at least half a year after vacuum packing.

The quality of a vacuum bag is determined by the thickness of the foil, the combination of materials and the height of the ribbed profile.

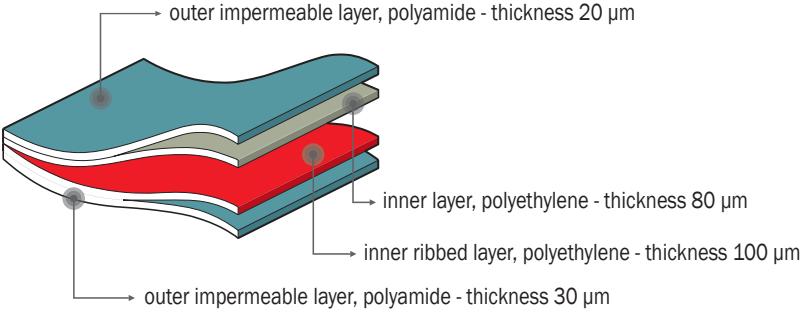
The thickness of the bag: Status' bags are characterized by a 100 µm thick smooth foil and a 130 µm thick ribbed foil. Their embossed criss-cross pattern helps that the air is removed more effectively during the vacuum sealing process.

The combination of materials; Status' bags are made of Polyamide and Polyethylene each of which has its function with quality vacuum packing. Polyamide in the outer layer of the foil guarantees impermeability of the oxygen which guarantees quality stored food. Compared to competing brands, Status' bags and foils boast the thickest layer of polyamide (20 or 30 µm) which makes them the most quality option for storing food.

The height of the ribbed profile; Status' bags feature at least 0.2 mm high ribbed layer which ensures a uniform process of sealing throughout all cycles. Thinner bags can be vacuum sealed well during the initial cycles but later even the quality vacuum sealers cannot generate enough negative pressure.

Status bags and foil rolls are compatible with all brands of vacuum packing machines.

BAG STRUCTURE



VACUUM BAGS AND FOIL ROLL SETS

Foil roll	4 ply foil (PA/PE) • length 3000 mm x width 200 mm, 4-piece set • length 3000 mm x width 280 mm, 3-piece set • length 3000 mm x width 120 mm (for salami), 5-piece set
Bags for vacuum packing	4 ply foil (PA/PE) • length 280 mm x width 200 mm, 40-piece set and 100-piece set • length 360 mm x width 280 mm, 25-piece set and 100-piece set • length 550 mm x width 120 mm (for salami), 30-piece set and 100-piece set
Thickness of the foil	100 µm (smooth, unribbed part) and 130 µm (structured ribbed part of the foil)
Quality of the foil	Impermeable, two-ply, food-grade, neutral in taste and smell, reusable, microwave safe, appropriate for Sous Vide cooking.

6. COMPARATIVE STORAGE TABLES

(Source: Status' Development Dept. manufacturer)

6.1. COMPARATIVE TABLE OF FOOD STORAGE IN THE REFRIGERATOR

Type of food	Regular storage	Vacuum storage
Boiled food	2 days	10 days
Fresh meat	2 days	6 days
Fresh poultry	2 days	6 days
Boiled meat	4-5 days	8-10 days
Fresh fish	2 days	4-5 days
Cold meats	3 days	6-8 days
Smoked sausages	90 days	365 days
Hard cheeses	12-15 days	50-55 days
Soft cheeses	5-7 days	13-15 days
Fresh vegetables	5 days	18-20 days
Fresh herbs	2-3 days	7-14 days
Washed lettuce	3 days	6-8 days
Fresh fruit	3-7 days	8-20 days
Desserts	5 days	10-15 days

Tip: Before vacuum packing properly chill the food.

6.2. COMPARATIVE TABLE OF FOOD STORAGE IN CUPBOARDS AND ON SHELVES

Type of food	Regular storage	Vacuum storage
Bread/rolls	2-3 days	7-8 days
Pastry	120 days	300 days
Dried food	10-30 days	30-90 days
Raw rice/pasta	180 days	365 days
Coffee/tea	30-60 days	365 days
Wine	2-3 days	20-25 days
Non-alcoholic drink (sealed)	7-10 days	20-25 days
Non-alcoholic drink in a vacuum jar	2-3 days	7-10 days
Baking goods	2-3 days	7-10 days
Hazelnuts, walnuts etc.	30-60 days	120-180 days
Crackers/potato chips	5-10 days	20-30 days

6.3. COMPARATIVE TABLE OF FOOD STORAGE IN THE FREEZER

Type of food	Regular storage	Vacuum storage
Fresh meat	6 months	18 months
Ground meat	4 months	12 months
Poultry	6 months	18 months
Fish	6 months	18 months
Fresh vegetables	8 months	24 months
Mushrooms	8 months	24 months
Herbs	3-4 months	8-12 months
Fruit	6-10 months	18-30 months
Cold meats	2 months	4-6 months
Baking goods	6-12 months	18 months
Coffee beans	6-9 months	18-27 months
Ground coffee	6 months	12-34 months
Bread/rolls	6-12 months	18-36 months

Only approximate time of duration is indicated in the tables, as it depends on the initial state (freshness) and way of preparing food. We have considered storage of food at +3 °C / +5 °C in the refrigerator and at –18 °C in the freezer.

7. WARRANTY

This warranty is valid for **two years** from the date of purchase. Evidence of original purchase is required for warranty services, so it is important to keep your sales receipt.

This warranty only covers breakdown caused by electrical or mechanical failure. It does not cover damage caused by liquid entering the machine or breakdown caused by failure to follow the manufacturers instructions.

If you have any comments or questions concerning the functioning of the machine or warranty, please contact us:

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Ulica Belokranjskega odreda 19,
8330 Metlika, Slovenia

e-mail: info@status.si

For more information visit our website www.status-innovations.eu.

8. TROUBLESHOOTING

PROBLEM:	WHAT TO DO:
SV2000 does not respond when I press the buttons.	• Make sure the machine is switched on and plugged in. • If socket is on but you have no power, check the socket with another appliance that you know works. • Check the power cord for any damage – cracks or splitting. • Your machine may switch off automatically to avoid overheating. Allow it to cool down for 45 minutes and then carry on as normal. We strongly recommend you take into account 20 seconds between each vacuum packing. • The machine has integrated safety switch on motor as well. In the case of overheating, the motor stops. Allow it to cool down for 45 minutes and then carry on as normal. • Pressing a function button must last at least one second for the machine to react.
Air remains in the bag.	• Make sure you have fully placed open end of the bag in the middle of Vacuum Compartment. • Ensure that the bags you are using have at least 100/130 µm thickness. • Check your bag for any damage – splits, perforations or bubbles. **Test:** Seal bag and submerge it in water. On the places where bag is damaged, bubbles will appear. • When using continuous rolls make sure that the first sealing edge is firmly sealed. • Make sure you have pressed on both arrows on the rims of the lid tightly enough before vacuum packing. You must hear two clicks.
The vacuum doesn't hold on the bags.	• Check the sealing areas of the lid are free from any dirt, grease or food particles, and that they are firmly in place. • Ensure that the bag is totally clean on the edges – thoroughly remove any food particles or liquid and ensure the bag is completely dry. • If you are sealing anything with sharp edges (e.g. bones) make sure they cannot pierce the bag during the vacuum process. • Note: cover sharp edges with a paper towel or similar, prior to sealing.
Bag melts or cannot be sealed completely.	• Make sure you are using bags that are at least 100/130 µm thickness and 2 ply. • Before sealing ensure that the edges of the bag are clean and dry.
The vacuum doesn't hold when using a container.	• Ensure that your Hose is correctly inserted as shown in Figure 8. • Make sure your container lid is clean and dry and in the correct position. • Make certain that your container valve is clean and dry.
STATUS SV2000 sealed several bags (up to 5 items) and it seems it is not working anymore. Important note about vacuum bags:	• We strongly recommend vacuum bags of thickness at least 100/130 µm. There are many different types of vacuum bags available on the market so put special attention on quality. Our recommendation is to use original vacuum bags from Status, which are 2 ply and 100/130 µ thick.

9. DECLARATION OF CONFORMITY

a.) Directive to the making available on the market of electrical equipment designed for use within certain voltage limits:
LVD DIRECTIVE 2014/35/EU OF THE EUROPEAN PARLIAMENT AND OF THE COUNCIL

b.) Electromagnetic Compatibility Directive:
EMC DIRECTIVE 2014/30/EU OF THE EUROPEAN PARLIAMENT AND OF THE COUNCIL

CE Declaration of conformity guarantees that the machine is safe and has been inspected and tested to meet all the requirements specified in the applicable standards, directives and regulations.
CE Declaration of conformity for CE marking is located at the seller and can be provided per customer's request.

CE

10. CORRECT DISPOSAL OF YOUR VACUUM MACHINE

When the equipment or parts of the device are no longer fit for use they must be disposed of at the industrial waste landfill in accordance with applicable regulations:

- Directive 2012/19/EU on Waste Electrical and Electronic Equipment (WEEE)
- Directive 2011/65/EU on the Restriction of the Use of Certain Hazardous Substances in Electrical and Electronic Equipment

Environmentally hazardous components and parts that were built into the device have to be disposed of at specialized sites.

The symbol on the product or its packaging indicates that at the end of its life, the product may not be treated as ordinary household waste and must be disposed of in accordance with your local authority's instructions and at properly designated sites. You can also use an official WEEE collection service provider in accordance with directive 2002/96/EC.

Separate collection of individual components of EE equipment prevents negative effects of environmental pollution and minimizes danger to human health, which may occur as a result of improper product disposal. In addition, it enables reuse and recovery of the material, thus saving energy and raw materials. For detailed information on collecting, sorting, reuse and recycling of the product contact the provider of WEEE collection services or the shop where you bought the equipment.

The date of manufacture of the SV2000 vacuum sealer can be found on the warranty sheet which you received with purchase.

11. STATUS SV2000 SET

The set includes:
a.) 1 STATUS SV2000 machine
b.) 1 Foil Roll – 200 mm (W) x 1500 mm (L)
c.) 1 Foil Roll – 280 mm (W) x 1500 mm (L)
d.) 3 Small Bags – 200 mm (W) x 280 mm (L)
e.) 3 Large Bags – 280 mm (W) x 360 mm (L)
f.) 1 Connector used for vacuum packing of containers
g.) 1 Manual Cutter used for cutting foil
h.) 1 User Manual

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