

GASTRONORM VACUUM LIDS

Instruction Manual

WHY CHOOSE STATUS GASTRONORM VACUUM LIDS?

- They enable natural storing of food and extending shelf life of raw and boiled food without losing its quality in your existing GN containers.
- Tritan transparent lid enables keeping track of stored food: no need to open and check what is stored in container.
- Tritan is a durable and BPA-free material that will last for generations - your contribution for keeping the environment safe.

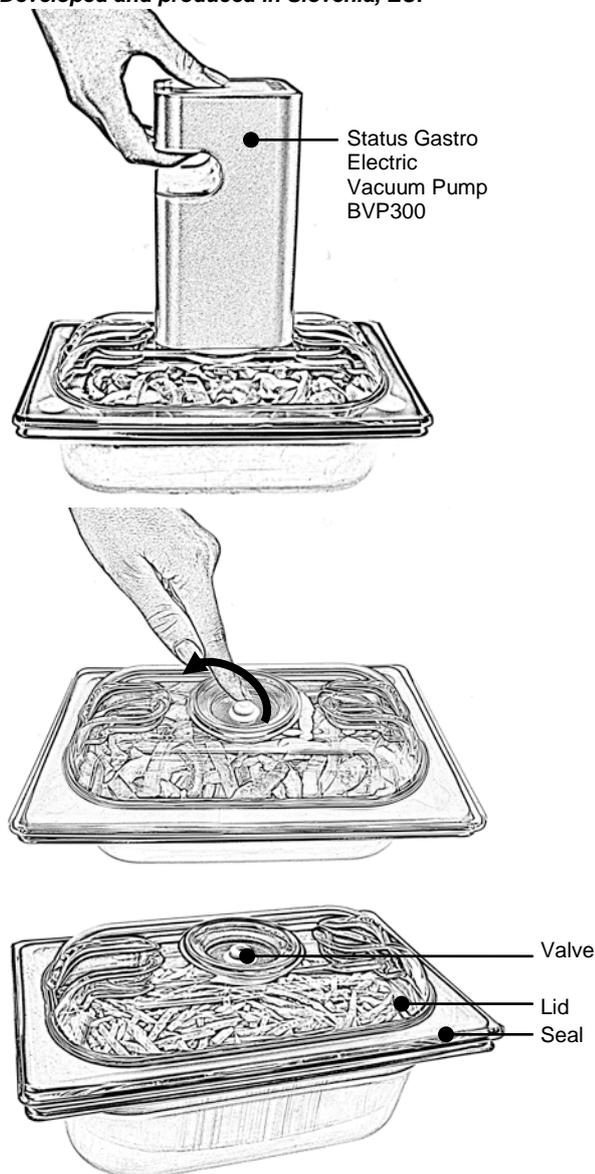
The most important advantages of vacuum packing:

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

GN vacuum lids are available in different sizes to fit your GN containers:

- 1/9, 1/6, 1/4, 1/3, 1/2, 1/1.

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.
- Close the container with the lid and place the vacuum pump on the valve, located in the centre of the lid.
- Remove the air from the container by pressing button on the Gastro Electric Vacuum Pump.
- The pump stops automatically when the pre-set vacuum pressure is established.
- To open the container, press the valve in the centre of the lid to the side. You will hear the air flow.

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

The vacuum decelerates but cannot entirely prevent the appearance of bacteria. Therefore perishable goods should always be stored in the refrigerator.

MAINTENANCE AND CLEANING

GN vacuum lids should be cleaned prior to initial use with regular washing up liquid or in the dishwasher.

Do not use abrasive pads, rough cloths, sponges or abrasive cleaning agents. When cleaning, ensure that the locking parts (container rim, sealing ring and valve) are not scratched or damaged.

To vacuum seal GN vacuum lids we recommend the use of Status Gastro Electric Vacuum Pump BVP300 or vacuum packing machines. They are available for purchase separately.

FOOD SAFE MATERIALS

- GN vacuum lids: Eastman Tritan, high quality BPA-free material (health-friendly, extra resistant to impact and does not absorb the colour or aroma of stored food).
- Valves: food grade silicone.

COMPARATIVE FOOD STORAGE TABLE (according to Research and Development Department of 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 estimated shelf life of foods, as it is subjected to variables such as the initial state (freshness) of food and 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.

The entire life cycle of our products is envisioned and realized at Status – from development, through production, marketing, and sales, to the service centre. As our customers you represent the first and the last quality control point as we constantly strive to adapt our products to your needs. We are working hard to ensure that the Status Innovations brand is synonymous with quality, efficient and user-friendly products. Our range includes products for storing food in vacuum as well as without vacuum, utensils for food preparation and cooking, and other household products. Our range of products continues to expand.