

# STATUS URBANO

VACUUM SEALER

## 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.) Before connecting the appliance to mains socket, check the power cord, plugs and socket. If you observe any defect, contact our repair service listed below.
  - c.) Machine should be cleaned only with a dry or slightly damp cloth.
  - d.) Never touch the Sealing Strip when using the machine (Item 5 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 machine can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the machine in a safe way and understand the hazards involved.
  - h.) Children shall not play with the machine. Cleaning and user maintenance shall not be made by children without supervision.
  - i.) Warranty is invalid if:
    - The machine has been tampered with.
    - The machine has been used for unintended purposes.
    - Safety regulations and instructions in the User Manual were not respected and followed.
- The manufacturer will not accept responsibility for any damage that may occur as a result of not following the User Manual or improper use.

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## 1.3. TIME INTERVALS

For the proper operation of the machine, there should be at least a 120-second time interval between each cycle of sealing or vacuum packing. When the cycles follow each other too quickly, the machine automatically stops and all lights

start blinking. Wait for the machine to cool down (lights stop blinking) and then you can carry on using the machine as normal. While the machine is cooling down, do not unplug it.

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## 1.4. MAINTENANCE AND CLEANING

- a.) Unplug the machine.
- b.) Use a soft, damp cloth to clean the machine. Do not use anything that 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.) While the machine is not in use, do not lock the lid. This will increase the lifespan of the foam seals.

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## 1.5. GENERAL INFORMATION

Status Urbano is a vacuum sealer for vacuum packing foods in vacuum bags, Status vacuum containers, a vacuum jug or containers closed with universal vacuum lids.

Status Urbano is developed by **Status d. o. o. Metlika, Ulica Belokranjskega odreda 19, 8330 Metlika, Slovenia (EU)**. Telephone: +386 7 36 91 230; e-mail: info@status.si.

For more information, visit [www.status-innovations.eu](http://www.status-innovations.eu). You can find an online version of this user manual at [www.status-innovations.eu/knowledge-base/user-manuals/](http://www.status-innovations.eu/knowledge-base/user-manuals/).

The serial number is located on the technical label of each individual machine. The date of manufacture of the Status Urbano Vacuum Sealer is shown in the LOT number that can be found on the technical label and packaging.

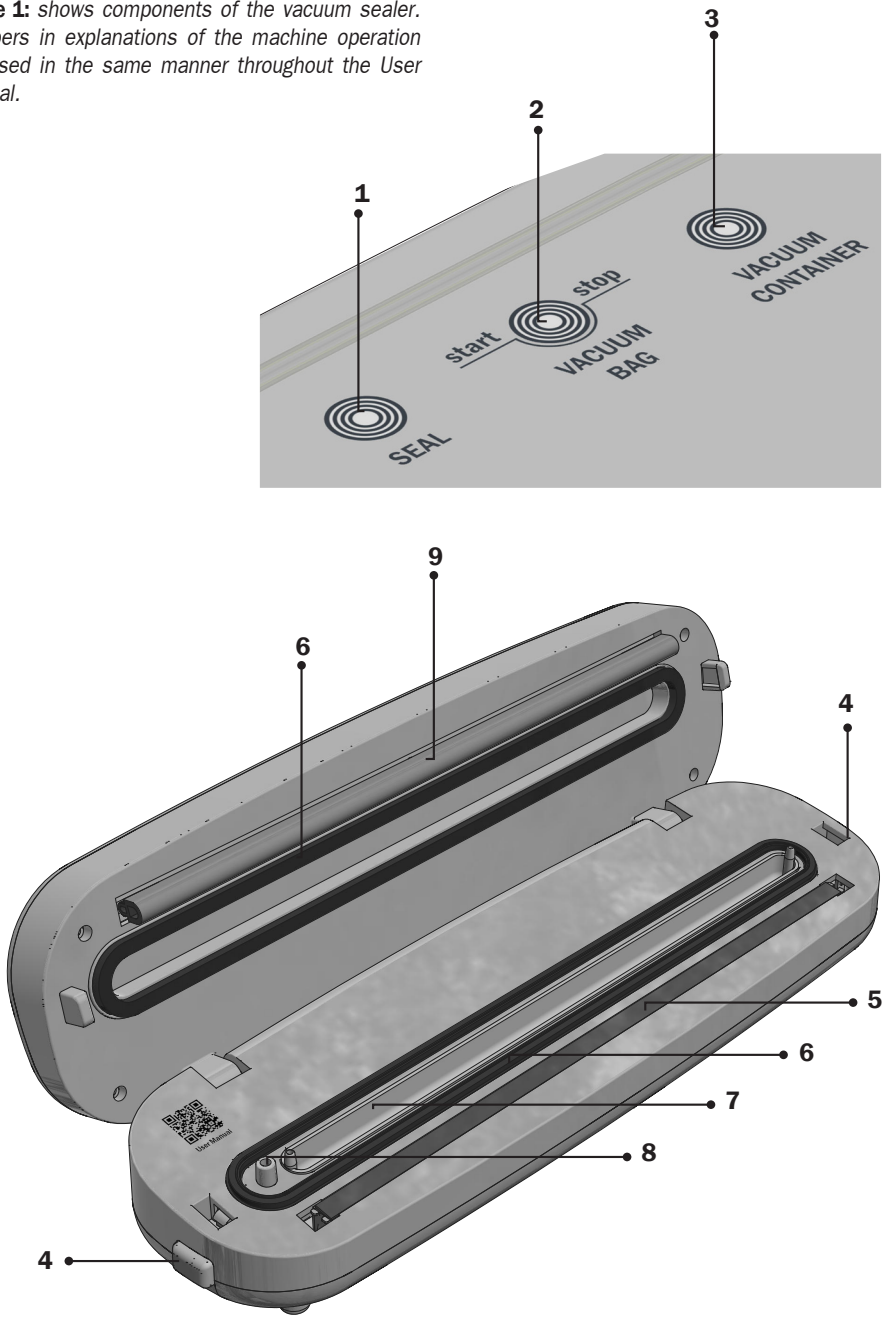
**Before first use, please read the user manual thoroughly and follow the instructions.**

Detailed information regarding the warranty and service in your country can be found on the leaflet included in the packaging.

## 1.6. COMPONENTS AND FUNCTION BUTTONS

LABEL	
1.	<p><b>Seal Button</b> Starts the sealing process (without vacuum packing). Use it to seal the open end of a foil roll.</p>
2.	<p><b>Vacuum Bag Button</b> Starts the automatic vacuum packing and sealing process. The bag will first be vacuum packed and then automatically sealed.</p> <p><b>Start / Stop Button</b> Starts the process of manual vacuum packing. When you assess that enough air has been removed from the bag, press the Seal button. The pump will stop and the machine will start sealing the bag. You can also stop the vacuum pump by pressing this button if you notice that the liquid in the bag is getting close to the machine.</p>
3.	<p><b>Vacuum Container Button</b> Vacuum packing of containers with accessory port and hose (<i>not included</i>). Vacuum packing process automatically stops when the correct vacuum is reached.</p>
COMPONENTS	
4.	<p><b>Buttons for Unlocking the Lid</b> Before starting the sealing or vacuum packing, lock the lid by pressing on the left and right corner of the lid. At the end of the process, unlock the lid by pressing both buttons.</p>
5.	<p><b>Sealing Strip</b> The Sealing Strip is covered with a Teflon foil that should in no case be removed.</p>
6.	<p><b>Gaskets</b> Upper foam gasket and lower silicone gasket for vacuum packing and sealing.</p>
7.	<p><b>Vacuum Channel with Liquid Trap</b> If the liquid from foodstuffs enters the machine, stop the process and clean the vacuum channel as described in 2.4.1.</p>
8.	<p><b>A Slot for Attaching the Accessory Tube for Vacuum Sealing Status Vacuum Containers</b></p>
9.	<p><b>Sealing Profile</b> Presses the bag onto the sealing strip and ensures a high-quality seal.</p>

**Figure 1:** shows components of the vacuum sealer. Numbers in explanations of the machine operation are used in the same manner throughout the User Manual.



**Figure 1:** Status Urbano – components are marked with numbers.

## 1.7. TECHNICAL INFORMATION

<b>Model</b>	MV200
<b>Dimensions</b>	Length: 391 mm Width: 114 mm Height: 70 mm
<b>Weight</b>	Approximately 1.3 kg
<b>Material</b>	ABS plastic (external casing)
<b>Pump</b>	diaphragm pump
<b>Vacuum Pressure</b>	up to -600 mbar
<b>Electric Motor</b>	12 V $\overline{\text{---}}$
<b>Pump volume</b>	10 litres/min
<b>Controls</b>	electronic, touch
<b>Max. Length of the Sealing Area</b>	280 mm
<b>Rated Power, Voltage, and Frequency of the Machine</b>	110 W, 110-240 V~, 50/60 Hz

## 2. USE

### 2.1. GENERAL INSTRUCTIONS

- a.) When removing the machine from the packaging, make sure that all the components are included and that the machine and its accessories are in pristine condition.
- b.) **It is essential that you read the User Manual before first use.**
- c.) Place the machine on a level smooth surface with enough room for placing foodstuffs into the bags.

### 2.2. PREPARING THE MACHINE FOR USE

Each time before you begin to vacuum pack or seal, first dry test the machine.

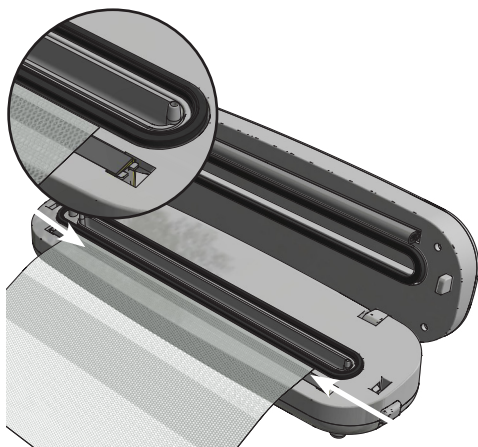
- a.) Plug in the machine and lower the lid.
- b.) Press on the left and then the right corner of the lid to lock it.
- c.) Press the Seal button. Light Seal is turned on while the machine is sealing.
- d.) When the light Seal turns off, the Sealing Strip has warmed up and the machine is ready for use.
- e.) To lift the lid, press the buttons on each side of machine (Item 4 in Figure 1).



**Figure 2:** Lock the lid by pressing on left and right corner of the lid.

### 2.3. TURNING FOIL ROLLS INTO BAGS: SEAL BUTTON

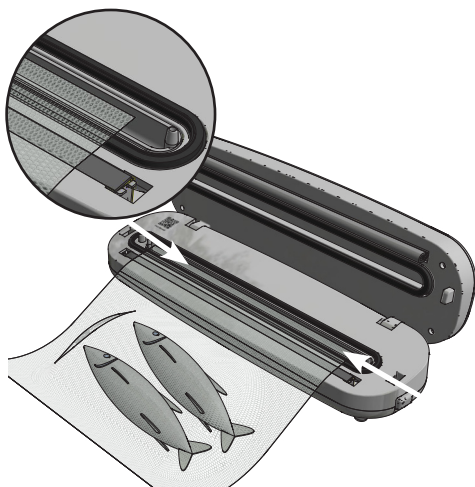
- a.) Determine the correct length of the foil by adding some extra centimetres to the length of the foods you intend to vacuum pack.
- b.) Place the foil over the sealing strip aligning it with the gasket (see detailed Figure 3).
- c.) Close the lid and lock it by pressing on the right and then the left corner of the lid.
- d.) Press the Seal button. During the sealing process, the vacuum pump works to ensure a stronger pressure of the lid on the sealing strip. The Seal light blinks red.
- e.) The bag is sealed when the light Seal stops blinking red and briefly lights up green. Unlock the machine by pressing the side buttons (Item 4 in Figure 1).



**Figure 3:** When sealing, position the bag over the Sealing Strip all the way to the gasket.

## 2.4. VACUUM SEALING DRY AND SOLID FOODS: VACUUM BAG BUTTON / AUTOMATIC VACUUM PACKING FUNCTION

- Place the foods into a bag. The bag should always be at least 5 centimeters longer than the length of the foods you are vacuum packing.
- Position the open end of the bag into the vacuum channel between the sealing gaskets (see Figure 4).
- Close the lid and lock it by pressing left and then the right corner of the lid (see Figure 2).
- Press the Vacuum Bag button. The machine will automatically vacuum pack and seal the bag. During the process the light Vacuum Bag lights up red. When the machine switches to sealing, the light Seal starts blinking. The pump works the entire time of the process. Vacuum bag is vacuum packed and sealed, when the light Seal stops blinking and briefly lights up green.
- To remove the bag from the machine, unlock the lid by pressing the side buttons (Item 4 in Figure 1) and lift the lid.



**Figure 4:** During the vacuum packing process, position the open edge of the bag in the middle of the vacuum channel.

**Recommendation:** When vacuum packing greasy cured meat products (particularly bacon), fold the edges of the bag outwardly before placing the foodstuff into the bag and then unfold the edges back into place. This will ensure that the edges do not become greasy.

### 2.4.1. WHAT TO DO IF THE MACHINE DRAWS LIQUID DURING VACUUM PACKING?

If you notice that the machine is drawing liquid, IMMEDIATELY stop the vacuum packing process by pressing the Stop button. Stop button only stops the vacuum packing process (the button no longer works when the machine is sealing).

If the vacuum packing process is not stopped in time and the liquid enters the vacuum channel, remove the liquid tray and clean it by following this procedure:

- Unlock and open the lid. Lift the tray between the gaskets directly upwards.
- Pour the liquid out and thoroughly wipe and dry the tray in its entirety. Use a hairdryer if needed. If the liquid made its way into the vacuum channel below the tray, wipe and dry the channel as well.
- Put the tray back and continue with vacuum packing.



**Figure 5:** When liquid finds its way into the vacuum channel, lift the Liquid Trap tray directly upwards, pour the liquid out, wash and dry the tray thoroughly.

## 2.5. VACUUM SEALING MOIST AND DELICATE FOODS: VACUUM BAG BUTTON / MANUAL VACUUM PACKING FUNCTION

When vacuum packing foods which could be easily crushed or contain a lot of water (fresh fruit, salads, mushrooms, bread, pastry), use manual vacuum packing function. Pay extra attention to what is happening inside the bag and stop the vacuuming process as soon as you assess that enough air has been removed out of the bag or that further removal of air could damage delicate foods.

- Place the foods into a bag. The bag should always be at least 5 centimeters longer than the length of the foodstuff which is to be vacuum packed.
- Position the open end of the bag into the vacuum channel, between the sealing gaskets.
- Close the lid and lock it by pressing on the bottom right and then the left corner of the lid.
- Start vacuum packing by pressing the Vacuum Bag button and pay attention to what is happening with the food. If liquid starts to slip toward the

machine or if further removing of the air could damage soft foods, press the Seal button. The pump will stop and sealing will be activated (light Seal blinks). After 4 seconds, the pump turns on to ensure a stronger pressure of the lid on the sealing strip.

e.) When the light Seal stops blinking and briefly lights up green, the process is finished. Unlock the lid by pressing the side buttons (Item 4 in Figure 1).

**Recommendation:** The simplest way to vacuum pack almost all sorts of fruit and most vegetables, fresh meats, mushrooms and similar, is to keep them in a freezer for a few hours before vacuum packing. This way foods like strawberries will retain their shape completely and there will be no risk of liquid seeping into the vacuum channel.

## 2.6. VACUUM SEALING STATUS' VACUUM ACCESSORIES: VACUUM CONTAINER BUTTON

An accessory tube for vacuum sealing Status' vacuum containers, lids and jug is not included in the starter set. Order it from your local distributor of Status products.

- Connect the aperture of the tube to the attachment located on the extreme left edge of the vacuum channel (Item 8 in Figure 1).
- Place and hold the other end of the attachment on the top of the valve of the chosen vacuum container (see Figure 6).
- Press the Vacuum Container button. Once the preset negative pressure is achieved inside the container, the process will end automatically.

When storing liquid foodstuffs (soups, sauces, and similar) in vacuum containers, do not fill them to the top. Leave at least 1.5 cm space between the surface of the liquid and the lid.



**Figure 6:** Vacuum sealing vacuum containers.

## 3. COMPARATIVE STORAGE TABLES

(Source: Status' Development Department)

### 3.1. 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.

### 3.2. 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
Baking goods	6-12 months	18 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.

## 4. TROUBLESHOOTING

PROBLEM:	WHAT TO DO:
The machine does not respond when I press the buttons.	<ul style="list-style-type: none"> <li>• Make sure the machine is switched on and plugged in.</li> <li>• If socket is on but you have no power, check the socket with another appliance that you know works.</li> <li>• Check the power cord for any damage – cracks or splitting.</li> <li>• Your machine may switch off automatically to avoid overheating. In case of overheating, all the lights on the device start to flash red. Do not unplug the machine. Allow the device to cool down. When the lights stop flashing, you can carry on with vacuum sealing. We strongly recommend you take into account 120 seconds between each vacuum packing.</li> </ul>
The machine has sucked in moisture.	<ul style="list-style-type: none"> <li>• Follow the procedure described in 2.4.1.</li> </ul>
Air remains in the bag.	<ul style="list-style-type: none"> <li>• Make sure you have placed the entire open end of the bag in the middle of the vacuum channel.</li> <li>• Ensure that the bags you are using are at least 100/120 µm thick.</li> <li>• Check if the bag is damaged – splits, perforations or bubbles. <b>Test:</b> Seal the bag and submerge it in water. Bubbles will appear from the damaged parts.</li> <li>• When using foil rolls, make sure that the first sealing edge is correctly sealed.</li> <li>• Do not cut the foil lengthwise to make narrower bags because the air cannot be removed sufficiently.</li> <li>• Make sure you have pressed on both corners of the lid tightly enough before vacuum packing. You must hear two clicks.</li> </ul>
The bag doesn't hold vacuum.	<ul style="list-style-type: none"> <li>• Before sealing, make sure the edges of the bag are clean and without creases. Clean and dry the edge thoroughly. If needed, remove any particles of the food.</li> <li>• If you are vacuum packing foods with sharp edges (e.g. bones), cover them with a paper towel.</li> </ul>
Bag melts or cannot be sealed completely.	<ul style="list-style-type: none"> <li>• Make sure you are using bags that are at least 100/120 µm thick and two-ply.</li> <li>• Before sealing, ensure that the edges of the bag are clean and dry.</li> </ul>
The machine seals several bags (up to 5 times) then it seems it is not working properly anymore.	<ul style="list-style-type: none"> <li>• We strongly recommend vacuum bags that are at least 100/120 µm thick. There are many different types of vacuum bags available on the market so pay special attention to the quality. Our recommendation is to use original vacuum bags from Status, which are two-ply and 100/120 µm thick.</li> </ul>
The vacuum container doesn't hold the vacuum.	<ul style="list-style-type: none"> <li>• Make sure that your attachment is correctly inserted (as shown in Figure 6).</li> <li>• Make sure the container lid (especially gasket) is clean and dry and in the correct position.</li> <li>• Make sure the valve on the lid of the container is clean and dry. If needed, reassemble and clean it.</li> </ul>

## 5. INFORMATION ABOUT THE EU DECLARATION OF CONFORMITY

The EU Declaration of Conformity, essential for CE marking, is maintained by the seller or distributor and will be provided to customers upon request.

 EU 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.

- a.) Directive on the harmonisation of the laws of the Member States relating 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.) Directive on the harmonisation of the laws of the Member States relating to electromagnetic compatibility:  
EMC DIRECTIVE 2014/30/EU OF THE EUROPEAN PARLIAMENT AND OF THE COUNCIL

## 6. 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 of the European Parliament and of the Council on waste electrical and electronic equipment (WEEE)
- Directive 2011/65/EU of the European Parliament and of the Council on the restriction of the use of certain hazardous substances in electrical and electronic equipment



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.

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

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.

## 7. STATUS URBANO SET

The set includes:

- 1 Status Urbano Vacuum Sealer
- 5 vacuum bags – 200 x 300 mm

