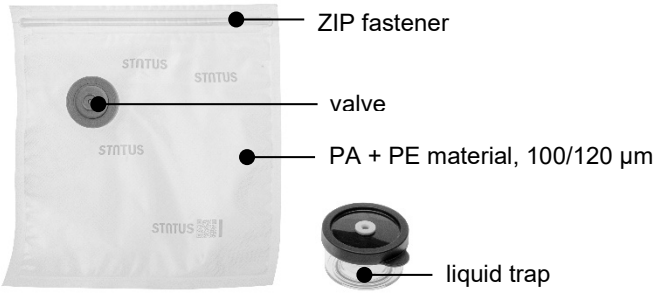
REUSABLE ZIP VACUUM BAGS, 14-piece set

User Manual

COMPONENTS



DESCRIPTION

ZIP vacuum bags are intended for the short-term storage of food that is frequently opened, used gradually and vacuum sealed again. Vacuum sealing slows down oxidation and helps preserve the freshness, aroma and flavour of food. The bags are reusable and suitable for use in the refrigerator, in the freezer, and for sous vide cooking, during which the valve must remain above the water level.

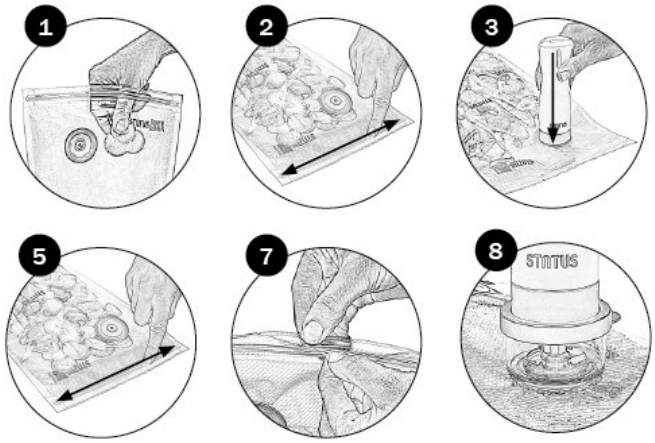
BENEFITS

- quick opening, closing and resealing
- compatible with all Status household vacuum pumps
- extended shelf life of food
- less packaging waste
- lightweight and space-saving

THE SET INCLUDES:

- 5 × ZIP bag, 22 × 24 cm
- 5 × ZIP bag, 22 × 36 cm
- 3 × ZIP bag, 28 × 36 cm
- liquid trap

INSTRUCTIONS FOR USE



1. Place the food in the bag and close the ZIP fastener.
2. Run your finger or a blunt object over the ZIP fastener twice to ensure that it is securely closed along its entire length.
3. Place the pump onto the valve. Activate the battery-powered pump by pressing the button or operate the manual pump several times.
4. The vacuum is created when the battery pump stops automatically or, when using a manual pump, the bag is tightly wrapped around the food.
5. After vacuum sealing, run your finger over the ZIP fastener once again.
6. Store the vacuum-sealed food at a temperature appropriate for the type of food.
7. Open the bag by pulling apart the ZIP fastener.
8. **USING THE LIQUID TRAP**

- When vacuum sealing moist food, use the liquid trap and monitor the contents of the bag throughout the vacuum-sealing process.
- If you notice liquid approaching the valve, stop vacuum sealing immediately.
- If liquid enters the liquid trap through the valve, the battery-powered pump will stop automatically. The liquid trap protects the pump but does not prevent liquid from entering the bag valve. If liquid enters the valve, the bag may not maintain the vacuum properly.
- After use, open the liquid trap and rinse it thoroughly with water. Allow it to dry completely before using it again.

MAINTENANCE AND CLEANING

After use, hand-wash the bag with a mild detergent and allow it to dry completely before using it again.
Do not use sharp objects or abrasive sponges, as they may damage the bag, ZIP fastener or valve.

RECOMMENDATIONS AND WARNINGS

Do not fill the bag to the edge. Leave enough space around the ZIP fastener and valve to close and vacuum seal the bag correctly.
Before vacuum sealing, make sure that the ZIP fastener, valve and edges of the bag are clean and undamaged.

Vacuum sealing does not guarantee food safety and is not a substitute for proper refrigeration or freezing. Always store perishable food at an appropriate temperature and follow standard food-safety practices.

For long-term storage exceeding one month, use a vacuum-sealing method and packaging suitable for the type of food.

Developed and manufactured in Slovenia.

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 - 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.

Status d. o. o. Metlika, Ulica Belokranjskega odreda 19, 8330 Metlika, Slovenia
Additional information: info@status.si, innovations.status.si

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