

# STATUS HOME 280

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 8 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 (for detailed

information see chapter 8, Troubleshooting). Wait for the machine to cool down (approximately 45 minutes) 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.

## 1.5. GENERAL INFORMATION

Status Home 280 is a vacuum sealer for vacuum packing foods in vacuum bags, Status vacuum containers, a vacuum jug or containers closed with universal vacuum lids. It is ideal for storing weekly bought groceries or daily vacuum packing smaller amounts of food.

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.

We also have to mention that Status Home 280 helps you save money, since you can buy in bulk, repackage your purchase in portions and then vacuum pack. Food can be divided into smaller serving portions, vacuum packed and stored in the refrigerator or freezer for a longer time.

The use of the machine is simple and efficient. You will store food in an entirely natural and healthy way, the food will remain fresh longer, and you will save time and money.

Status Home 280 is developed and produced by Status d. o. o. Metlika, Slovenia. 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 information, visit our website [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/](http://www.status-innovations.eu/knowledge-base/).

## 1.6. TECHNICAL INFORMATION

<b>Dimensions</b>	length: 418 mm width: 200 mm height: 100 mm
<b>Weight</b>	approximately 3.4 kg
<b>Material</b>	ABS plastic (external casing)
<b>Pump</b>	single-piston pump (self-oiling - no maintenance necessary)
<b>Vacuum pressure</b>	up to -750 mbar
<b>Electric motor</b>	230 V~, 50 Hz Automatic shutdown in case of overheating.
<b>Transformer</b>	220 V~, 50 Hz / 24 V~, 0,8 A / 12 V~, 0,4 A Automatic shutdown in case of overheating.
<b>Pump volume</b>	14 litres/min
<b>Controls</b>	electronic
<b>Max. length of the sealing area</b>	280 mm
<b>Rated power, voltage, and frequency of the machine</b>	210 W, 220-240 V~, 50/60 Hz

# 1.7. COMPONENTS AND FUNCTION BUTTONS

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

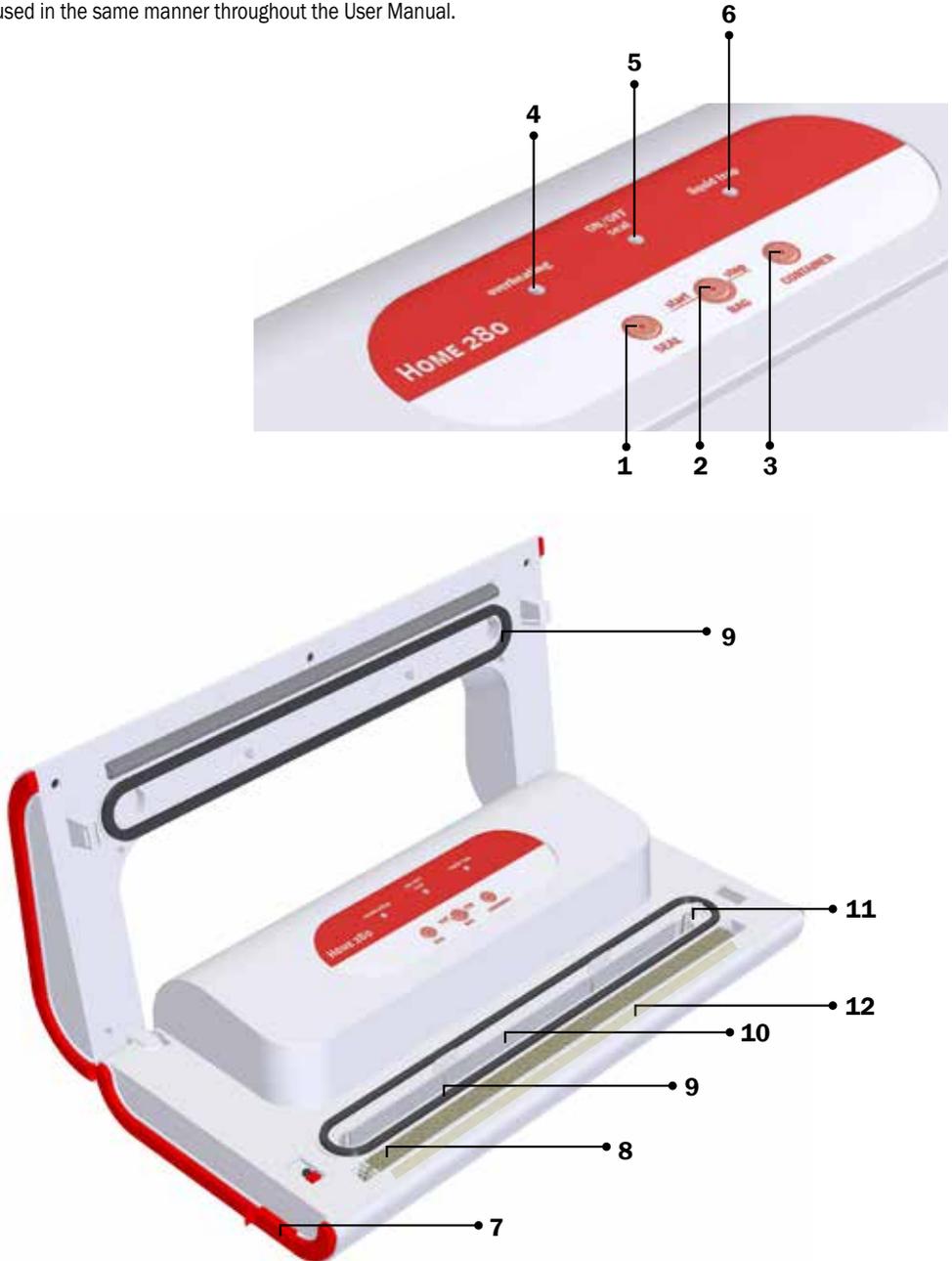


Figure 1: Status Home 280 – components are marked with numbers.

LABEL	
1.	<p><b>Seal Button</b></p> <p>Starts the sealing process (without vacuum packing). Use it to seal the open end of a foil roll. The vacuum sealer operates quietly during the sealing process and the light Seal blinks. The light Seal stops blinking, when the process is finished.</p>
2.	<p><b>Bag Button</b></p> <p>Start of automatic vacuum packing and sealing process. The bag will first be vacuum packed and then automatically sealed. During vacuum packing the light Seal is on and during sealing the light Seal blinks. The process completes, when the light Seal stops blinking.</p> <p><b>Start / Stop</b></p> <p>Starting and stopping the vacuum packing process in manual mode.</p>
3.	<p><b>Container Button</b></p> <p>Vacuum packing of containers with accessory port and hose. Vacuum packing process automatically stops when the correct vacuum is reached.</p>
LIGHT INDICATORS	
4.	<p><b>Overheating</b></p> <p>Automatic overheating protection. The indicator turns on if the time interval between individual processes is not long enough (120 seconds between individual cycles). Wait 45 minutes until the indicator turns off and carry on using the vacuum sealer as normal.</p>
5.	<p><b>On / Off Indicator / Seal Indicator</b></p> <p>When the machine is connected, the indicator turns on. As the machine is sealing, the indicator blinks.</p>
6.	<p><b>Liquid Trap</b></p> <p>The indicator turns on if the machine has sucked in liquid from the vacuum bag during vacuum packing.</p>
COMPONENTS	
7.	<p><b>Latch locking system with buttons for unlocking the lid</b></p> <ul style="list-style-type: none"> <li>• Locked mode: used with sealing and manual vacuum packing function. Before starting any process, the lid needs to be locked by pressing on the left and right bottom corner of the lid. At the end of the process, unlock the lid by pressing both buttons (Item 7 in Figure 1).</li> <li>• Lock-free mode: used with automatic vacuum packing function. After pressing the button Bag, press and hold the lid in the lower middle part until you notice change in the vacuum bag.</li> </ul>
8.	<p><b>Sealing Strip</b></p> <p>The Sealing Strip is covered with a Teflon foil that should in no case be removed.</p>
9.	<p><b>Gaskets</b></p> <p>Upper foam gasket and lower silicone gasket for vacuum packing and sealing.</p>
10.	<p><b>Vacuum Channel with Liquid Trap sensors</b></p> <p>If the liquid from foodstuffs enters the machine, the machine stops operating and the Liquid Trap light turns on. After cleaning the vacuum channel, you can continue vacuum packing (see 2.4.1.).</p>
11.	<p><b>A slot for an attachment for vacuum sealing Status vacuum containers</b></p>
12.	<p><b>Status Stiki™</b></p> <p>A reusable and easily detachable double-sided adhesive tape for the easiest vacuum packing in the world. Stiki's main purpose is facilitating the vacuum packing process and ensuring the most economical use of the bag. The set includes 5 double-sided Status Stiki adhesive tapes.</p>

## 2. USE

### 2.1. GENERAL INSTRUCTIONS

- 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.
- It is essential that you read the User Manual before first use.**
- Place the machine on a level smooth surface with enough room for placing foodstuffs into the bags.

#### 2.1.1. LATCH LOCKING SYSTEM

The system can be set in two positions:

- Lock-free mode is used for automatic vacuum packing function.** You need to press in the bottom centre part of the lid in the beginning of the vacuum packing process until you notice change in the vacuum bag.
- Locked mode is used with manual vacuum packing function and for sealing the bag when forming bags out of foil rolls.** You need to lock the lid by pressing on the right and left corner of the lid before starting the process of vacuum packing/sealing. At the end of those processes, you need to press the buttons to unlock the lid.

In order to switch from locked to lock-free mode, press the button and push the latch forward. For switching back to locked mode, push the latch backward.

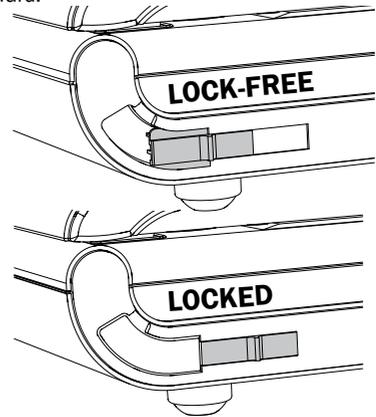


Figure 2: Latch locking system.

### 2.2. PREPARING THE MACHINE FOR USE

#### 2.2.1. ATTACH THE STATUS STIKI DOUBLE-SIDED ADHESIVE TAPE

- Clean the area where Status Stiki tape will be attached with alcohol or acetone.
- Peel off one side of the double-sided tape and attach it to the cleaned surface. Press firmly to allow for the glue to adhere.
- Peel off the upper side of the tape. Stiki is now ready for use.
- The vacuum bag attaches to the Stiki tape and stays in place throughout the process of vacuum packing.
- Removal: When Stiki gets dirty or the bag no longer attaches to it, remove it manually and place a new one following the procedure described above. The double-sided Status Stiki tape does not leave marks on the machine.



Figure 3: Adhere Status Stiki tape next to the Sealing Strip.

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

Switch the latch locking system to locked mode as described in 2.1.1.

- Determine the correct length of the foil by adding some extra centimetres to the length of the foods you intend to vacuum pack.
- Cut the foil with the enclosed blade.
- Place the foil over the sealing strip aligning it with the gasket (see detailed Figure 4). Attach the bag to the Status Stiki tape to prevent movement and creasing of the bag.
- Close the lid and lock it by pressing on the right and left corner of the lid.
- Press the Seal button. During the sealing process, the vacuum sealer is quiet and the Seal light blinks.
- The bag is sealed when the light Seal stops blinking. Unlock the machine by pressing the side buttons.

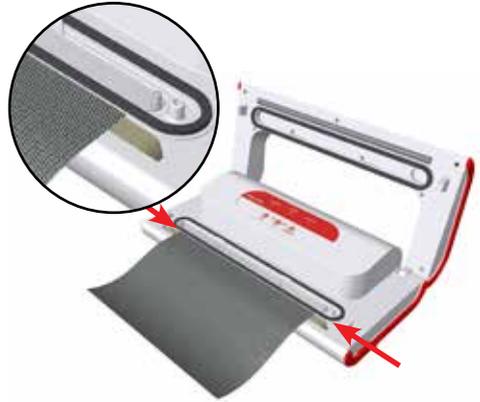


Figure 4: When sealing, position the bag over the Sealing Strip all the way to the gasket.

## 2.4. BAG BUTTON: VACUUM PACKING OF SOLID AND DRY FOODSTUFFS (CURED MEAT PRODUCTS, HARD CHEESES, NUTS, AND ALIKE)

Switch the latch locking system to lock-free mode as described in 2.1.1.

- Place the foods into a bag. The bag should always be 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. Stick it to the Status Stiki tape to ensure that the bag remains in the correct place and without creases (see 2.2.1. on how to attach the Status Stiki).
- Close the lid and press the Bag button. Press and hold in the lower middle of the lid until you notice the change in the bag. The light Seal is on.
- When the machine switches to sealing, the pump stops and the light Seal starts blinking. Vacuum bag is vacuum packed and sealed, when the light Seal stops blinking.
- Lift the lid and detach the bag from the Status Stiki double-sided adhesive tape.

into the bag and then unfold the edges back into place. This will ensure that the edges do not become greasy.



Figure 5: 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

### 2.4.1. HOW TO ACT IF THE MACHINE STARTS TO DRAW LIQUID WHILE 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, the Liquid Trap sensor will stop the vacuum packing process and the control light Liquid Trap will turn on. Follow this procedure:

- Open the lid. Lift the Liquid Trap tray (Item 10 in Figure 1) from the Vacuum Channel directly upwards.
- Pour the liquid out and thoroughly wipe the tray until completely dry. If the liquid made its way under the tray, wipe and dry the channel as well. Use the hair dryer to make sure the Liquid Trap tray and liquid sensor are completely dry.

- Put the tray back into place and continue with vacuum packing.



**Figure 6:** When liquid finds its way into the vacuum channel, lift the Liquid Trap tray directly upwards, pour the liquid out, wash the tray, and dry it thoroughly.

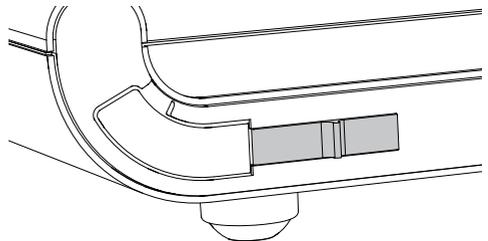
## 2.5. START / STOP BUTTON: VACUUM PACKING OF DELICATE AND MOIST FOODS (FRESH MEAT, FISH, VEGETABLES, FRUIT, CAKES, SOFT CHEESES)

With manual vacuum packing function you can 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.

**Switch the latch locking system to locked mode as described in 2.1.1 and shown in Figure 2.**

- At the process of manual vacuum packing you should 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.
- Place the foods into a bag. The bag should always be 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. Stick it to the Status Stiki tape to ensure that the bag remains in the correct place and without creases (see 2.2.1. on how to attach the Status Stiki).
- Close the lid and lock it by pressing on the bottom right and left corner of the lid.

- Remove the air from the bag by pressing Start button and 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. The pump stops and sealing is activated (light Seal is blinking).
- When the light Seal stops blinking, the process is finished. Unlock the lid by pressing the side buttons (Item 7 in Figure 1). Remove the bag by detaching it from the Status Stiki tape.



**Figure 7:** While in manual mode, the latch locking system needs to be in the locked mode.

**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. CONTAINER BUTTON: VACUUM SEALING STATUS' VACUUM CONTAINERS, LIDS, AND JUG

A tube with an attachment for the vacuum sealing of Status vacuum accessories (containers, lids and jug) is included in the set.

- a.) Connect the aperture of the tube to the attachment located on the extreme right edge of the vacuum channel (Item 11 in Figure 1).
- b.) Place and hold the other end of the attachment on the top of the valve of the chosen vacuum container (see Figure 8).
- c.) Press the button Container. Once the pre-set negative pressure is achieved inside the container, the process ends 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 8: Vacuum sealing vacuum containers.

## 3. VACUUM PACKING DIFFERENT TYPES OF FOOD

Vacuum packing is not a substitute for freezing or canning. Vacuum-packed foods still need to be stored in the refrigerator or freezer or in a cool place (e.g. dried meat products in a cellar).

**Soups, sauces and liquids** should either be pre-frozen before packing in a vacuum bag or vacuum packed in a vacuum container.

**Boiled meat, raw meat and fish:** For the 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 affect its quality.

**Vegetables:** Vegetables should be blanched before freezing. The process of blanching stops the enzyme action and preserves flavour, colour and texture. 1 to 2 minutes in boiling water is enough for fresh leafy 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 leafy vegetables in vacuum containers with drip trays. This way, spinach and lettuce will stay fresh up to 2 weeks in the refrigerator.

**Herbs:** Herbs containing a high level of essential oils, such as sage, thyme, rosemary or peppermint are not suitable for vacuum packing 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 - pulse vacuum packing function. Refer to books about mushrooms for information about correct preparation (if blanching is needed or not). Clean them using a brush, chop them and then store them in single use portions. We recommend that you put them in the freezer for an hour before vacuum packing. Do not thaw the mushrooms before cooking them. Boil frozen mushrooms in hot salty water or add them directly to sauces or soups.

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

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

## 4. BENEFITS OF VACUUM PACKING

### 4.1. WHAT IS VACUUM?

Oxygen provokes chemical changes on the food and as a consequence grease can go rancid, colour of the food changes, mould and bacteria multiply, flavour, vitamins,

aroma and minerals are lost. Vacuum packing dramatically slows down such undesired effects, prolongs the shelf life of food and preserves its quality.

### 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 one-ply PE bags) and frozen food is exposed to oxygen. Consequently, water evaporates and the surface of the

frozen food dries out. Oxygen penetrates through the porous cracks and initiates oxidation. Therefore, food loses its aroma and fresh taste. You 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. Besides, at temperatures between -30 °C and -40 °C the texture of raw food changes only to a minimum extent (e.g. meat). Food should be frozen as quickly as possible, because if you freeze it slowly, big ice crystals form on the surface. They overgrow food cells and subsequently damage their structure. When you freeze food quickly, small ice crystals form and they do not damage the food to such an extent. If possible,

freeze food at a constant temperature (-18 °C at the most). Some foods have to be blanched (scalded) in order to avoid unwanted changes during freezing or deeply refrigerating (enzyme activation, ceased germination). Blanched or in any other way heat-treated foods must be chilled before freezing. To ensure better quality of stored fruit, use sugar as additive. This also preserves the aroma and the colours. Foods should be kept as close together as possible in the freezer.

### 4.4. THAWING AND REFREEZING

Thawing should be a slow (the most suitable way of thawing is in the refrigerator) and natural process. It should not be forced (as thawing in hot water or 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. Microorganisms (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 food is cooked 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. Food for Sous Vide cooking can be seasoned before vacuum packing.

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 fulfil both of these characteristics.

## 4.6. SAILING, CAMPING AND PICNICKING

Vacuum packing is also suitable for picnics, sailing, and camping. Food, equipment and documents will stay dry and protected. Batteries, mobile phones and cameras can also be vacuum packed to stay protected. Vacuum

packing prevents mixing of odours and keeps food from perishing due to moisture, which 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 the vacuum bag is determined by the thickness of the foil, the combination of materials and the height of the ribbed profile.

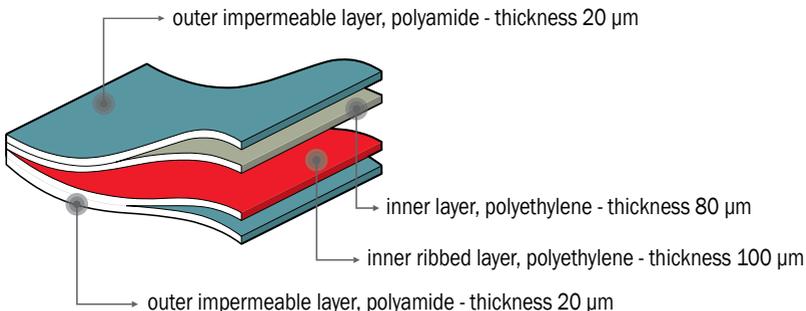
**The thickness of the bag:** Status' bags are characterized by a 100  $\mu\text{m}$  thick smooth foil and a 120  $\mu\text{m}$  thick ribbed foil. Their embossed criss-cross pattern helps that the air is removed more effectively during the vacuum sealing process.

**The combination of materials:** Status' bags are made of Polyamide and Polyethylene each of which has its function in 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  $\mu\text{m}$ ) 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) <ul style="list-style-type: none"><li>length 3000 mm x width 200 mm, 4-piece set</li><li>length 3000 mm x width 280 mm, 3-piece set</li><li>length 3000 mm x width 120 mm (for salami), 5-piece set</li><li>length 3000 mm x width 350 mm, 3-piece set</li></ul>
Bags for vacuum packing	4 ply foil (PA/PE) <ul style="list-style-type: none"><li>length 280 mm x width 200 mm, 40-piece set and 100-piece set</li><li>length 360 mm x width 280 mm, 25-piece set and 100-piece set</li><li>length 550 mm x width 120 mm (for salami), 30-piece set and 100-piece set</li><li>length 400 mm x width 350 mm, 25-piece set and 100-piece set</li></ul>
Thickness of the foil	100 µm (smooth, unribbed part) and 120 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. 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

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.

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 vacuum sealer can be found on the warranty sheet which you received with purchase.

# 7. COMPARATIVE STORAGE TABLES

(Source: Status' Development Department)

## 7.1. 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.

## 7.2. 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
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.

# 8. 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 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. Allow it to cool down for 45 minutes and then carry on as normal. We strongly recommend you take into account 120 seconds between each vacuum packing.</li> </ul>
The machine cannot be locked.	<ul style="list-style-type: none"> <li>• Switch the latch locking system to locked mode as described in 2.1.1.</li> </ul>
The machine has sucked in moisture.	<ul style="list-style-type: none"> <li>• Liquid Trap light turns on and vacuum sealer stops. 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> </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 8).</li> <li>• Make sure the container lid (especially gaskets) 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>

## 9. WARRANTY

This warranty is valid for **three 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 does not cover damage caused by liquid entering the machine or breakdown caused by failure to follow the manufacturer's instructions for use, cleaning and maintenance, or as a result of using the machine for other purposes than recommended.

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

**STATUS d. o. o. Metlika**  
**Ulica Belokranjskega odreda 19,**  
**8330 Metlika, Slovenia**  
**Customer phone: +386 736 91 228**  
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For more information, visit [www.status-innovations.eu](http://www.status-innovations.eu).

## 10. DECLARATION OF CONFORMITY

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

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.

EU Declaration of conformity for CE marking is located at the seller and can be provided per customer's request.



## 11. STATUS HOME 280 SET

The set includes:

- 1 Status Home 280 Vacuum Sealer
- 1 foil roll – 280 x 1500 mm
- 1 foil roll – 200 x 1500 mm
- 3 vacuum bags – 200 x 280 mm
- 3 vacuum bags – 280 x 360 mm
- 5 double-sided Status Stiki adhesive tapes
- 1 attachment for vacuum sealing containers
- 1 foil-cutting blade





