

STATUS MINIVAC

VACUUM PACKING MACHINE

USER MANUAL



STATUS

innovations

1. SAFETY INSTRUCTIONS AND INTRODUCTION

1.1. OPERATING CONDITIONS

The machine has been designed for use in a domestic environment at normal room temperature. Do not use or store the machine in damp or humid 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 appliance.
 - c.) Appliance should be cleaned only with a dry or slightly damp cloth.
 - d.) Never touch the Sealing Strip when using the appliance (Item 5 in Figure 1) – it may be hot.
 - e.) Use the appliance only for the purposes described in the User Manual.
 - f.) If the electric cord or plug has been damaged, have it replaced by the manufacturer or an authorised service facility to avoid any danger.
 - g.) The appliance is not intended for use by children under 8 years or persons with reduced physical, sensory or mental capabilities, unless they are supervised by a person responsible for their safety.
 - h.) Avoid leaving children unattended to prevent them from playing with the appliance.
 - i.) Warranty is invalid if:
 - the appliance has been tampered with,
 - you use the appliance 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 MINIVAC

For the appliance to work properly allow 40 seconds between each vacuum packing operation. This prevents the machine from overheating.

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 appliance 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. You can only clean the Sealing Strip when the appliance has cooled down. Never try to clean the sealing strip using a sharp object.
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1.5. GENERAL INFORMATION

STATUS Minivac Vacuum Appliance is a household appliance intended for long term food storage in vacuum and is designed to vacuum pack and seal bags.

The most important advantages of vacuum packing:

- Vitamins, minerals, nutrients and flavour are preserved.
- Multiplication of moulds and bacteria is suppressed, which extends food shelf life.
- Storage in vacuum prevents mixing of odours in the refrigerator or freezer.

Before using the machine for the first time, read the User Manual carefully and follow the instructions. If you have any questions, opinions or comments then please call or email us.

STATUS Minivac is simple to use and efficient. You will be able to store food in a completely natural and healthier way. It will stay fresh longer and you will save time and money.

1.6. TECHNICAL DATA

Dimensions	Width: 395 mm Depth: 81, 5 mm Height: 57 mm
Weight	Approx. 0, 84 kg
Material	ABS plastic (outer casing)
Pump	Diafragm
Vacuum pressure	- 550 mbar
Pump volume	9 litres/min
Controls	Electronic
Machine rated power and voltage	100 W, 220-240 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.

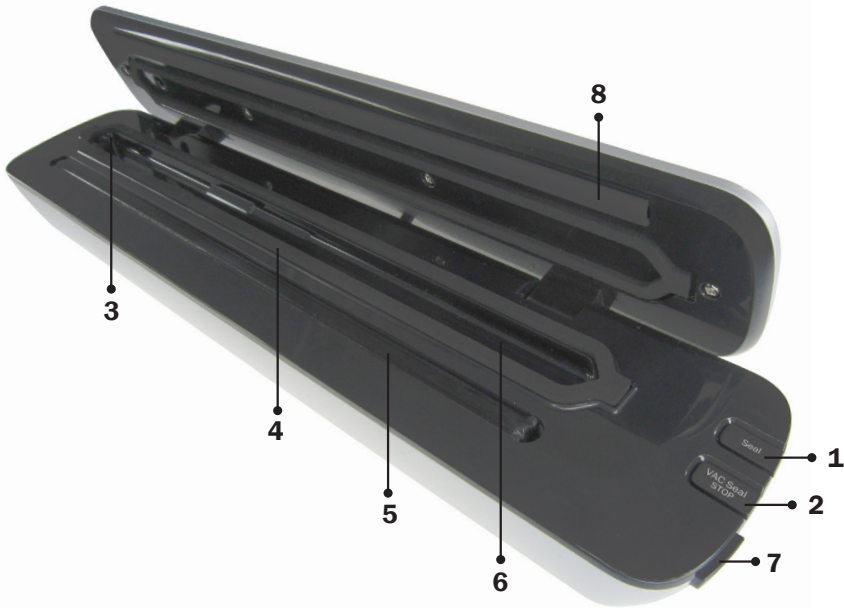


Figure 1: STATUS Minivac – components are marked with numbers

1.	Seal Button Initiation of the sealing process (without vacuum packing). You can use this to seal the open end of a roll.
2.	VAC Seal Button Initiation of vacuum packing and sealing process. The bag will first be vacuum packed and then automatically sealed. STOP Immediate interruption of vacuum packing process.
3.	Air suction hole The air will go out through this hole.
4.	Gasket
5.	Sealing Strip (covered with teflon foil)
6.	Vacuum Channel When vacuum packing, the bag must be set to the point in the middle of the Channel.
7.	Lock for Unsecuring the Lid
8.	Protective Silicon Strip Ensures smooth sealing edge on the bag.

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.) STATUS Minivac is a domestic machine. Due to its functionality it is suitable to store 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

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

- a.) Lower the lid of the machine. Press and hold the lid with both hands on the Press and Hold marks.
- b.) Press the Seal button (Item 1 in Figure 1).
- c.) The Sealing Strip has warmed up and the machine is ready to be used.

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. Respectively, use the bag for other item as long as length enables reuse.
- b.) Cut off the desired length.
- c.) Place the roll on the Sealing Strip and extend it to the gray Silicon Gasket (see Figure 2). Make sure that the edge is straight and level.
- d.) Close the lid.
- e.) Press and hold the lid with both hands on the Press and Hold marks and then press the Seal button (Item 1 in Figure 1). The lid will automatically stick down and seal the bag. If the lid can be opened during the process, you didn't press down hard enough, so repeat the procedure.

- f.) When the sealing process is completed, the lid lifts slightly. Open the lid completely and check the seal. It should be smooth and transparent over its whole width.

WARNING: When using new vacuum appliance or one that has not been in use for a while black gasket can become stiff. Same can happen if vacuum appliance is stored below room temperatures (in basement). Thus we propose that the lid is pushed down with both hands on the Press and Hold marks.



Figure 2: Place the roll on the Sealing Strip and extend it to the gray Silicon Gasket to seal (see arrows).

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

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

- a.) Place the items to be vacuum packed in the bag.
- b.) Make sure that inner surfaces (for the sealing edge)

are clean, dry and free from food materials.*

- c.) Place the filled bag on the work surface in front of the appliance and pull it to the middle of the Vacuum Channel (see Figure 3 and Item 6 in Figure 1).
- d.) Make sure that the bag placed on the Sealing Strip is completely smooth (not creased).
- e.) Close the appliance and activate the VAC Seal Button (Item 2 in Figure 1).

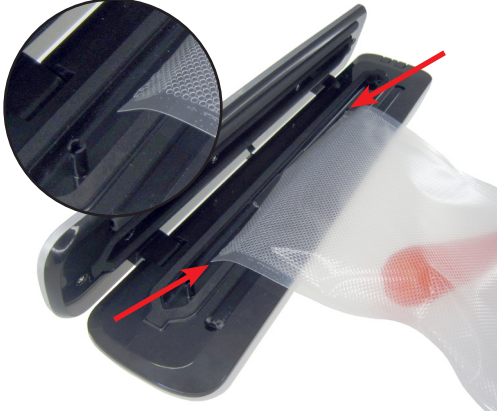


Figure 3: Place the filled bag in the middle of the Vacuum Channel (see arrows).

- f.) Press on the lid on the Press and Hold Labels and hold it down for a few seconds. The bag will be vacuum packed and sealed automatically. Due to high vacuum pressure the lid stays closed while the machine operates. If the lid opens during this process then press the lid down firmly.
- g.) When the sealing process is complete, wait for the lid to release automatically and remove the bag. Check the seal - it should be smooth and transparent over its whole width.

***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.

WARNING: If the machine starts sucking liquid when an item is vacuum packed, interrupt the process **immediately** by pressing the **Stop** button (Item 2 in Figure 1). Stop button works only when the machine is in the process of vacuum packing. When sealing, Stop button does not work anymore.

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).

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.

- a.) Place the items to be vacuum packed in the bag.
- b.) Make sure that inner surfaces to be sealed are clean, dry and free from food materials.
- c.) Place the filled bag on the work surface in front of the appliance and pull it to the middle of Vacuum Channel (Item 6 in Figure 1).
- d.) Make sure that the bag placed on the Sealing Strip is completely smooth (not creased).
- e.) Close the lid and press it with both hands on the PRESS AND HOLD marks.
- f.) Activate the VAC Seal button (Item 2 in Figure 1).
- g.) When you are satisfied with the amount of the air removed or when the liquid starts pouring towards appliance, press the SEAL button (Item 1 in Figure 1). During sealing the light (Seal) illuminates.
- h.) Wait until the lid lifts slightly and check the seal, it should be transparent and uniform. If it is not, repeat the sealing process only on the rim of the bag (as in the procedure for making a bag from a foil roll). It is recommended to follow these instructions each time you vacuum pack manually.

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 refrigerator vegetables should be blanched prior to vacuum packing. When freezing the blanching is optional. 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 Minivac, 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. Besides, at temperatures between -30°C and -40°C the texture of raw food changes only to a minimum extent (e.g. meat). 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 modern 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.

Make sure to use high quality Status vacuum bags. 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 these 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 you have stored them.

The quality of a bag and a foil roll is determined by the thickness of the bag, 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.

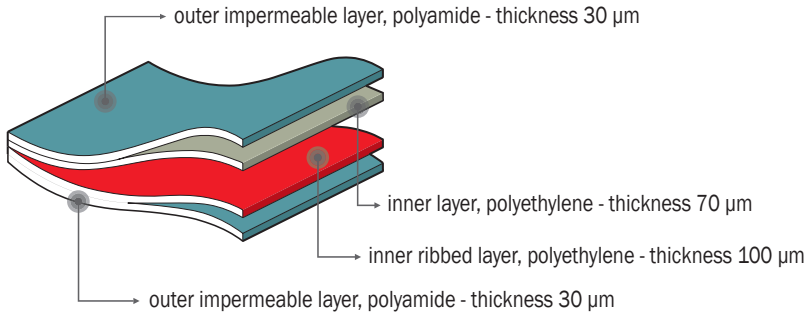
The combination of materials, of polyamide and polyethylene, affects the (im)permeability of the bag. Polyamide is the material that affects the permeability

of a bag the most, while the passage of oxygen through the bag affects the quality of stored food. Compared to competing brands Status' bags and foils boast the thickest layer of polyamide (30 µm) which makes them the most quality option for storing food.

The height of the ribbed profile determines the quality of vacuum packing. Status' bags feature at least 0.2 mm high ribbed layer which enables them all to be vacuum sealed uniformly whether it be the first of the 50th vacuum cycle. Thinner bags can be vacuum sealed well during the initial few cycles (maximum of 10 bags) but later even the quality vacuum packing machines cannot establish vacuum or generate enough negative pressure.

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"> 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 length 3000 mm x width 350 mm, 3-piece set
Bags for vacuum packing	4 ply foil (PA/PE) <ul style="list-style-type: none"> 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 length 400 mm x width 350 mm, 25-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. TROUBLESHOOTING

PROBLEM:	WHAT TO DO:
Minivac does not respond when I press the buttons.	<ul style="list-style-type: none"> • Make sure the machine is 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. • Pressing a function button must last at least one second for the machine to react. • We strongly recommend you take into account 40 seconds between each vacuum packing.
Air remains in the bag.	<ul style="list-style-type: none"> • 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. <p>Test: Seal bag and submerge it in water. On the places where bag is damaged, bubbles will appear.</p> <ul style="list-style-type: none"> • When using continuous rolls make sure that the first sealing edge is firmly sealed. • Make sure you press on both Press and Hold marks on the lid while vacuum packing.

PROBLEM:	WHAT TO DO:
The vacuum doesn't hold on the bags.	<ul style="list-style-type: none"> • 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.	<ul style="list-style-type: none"> • 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.
STATUS Minivac sealed several bags (up to 5 items) and it seems it is not working anymore. Important note about vacuum bags:	<ul style="list-style-type: none"> • 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.

8. 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:

STATUS d.o.o. Metlika

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For more information visit our website
<http://innovations.status.si/>

9. DECLARATION OF CONFORMITY

The machine complies with all European directives:

- a.) Rules on Electrical Equipment Designed for Use within Certain Voltage Limits
(Official Journal of RS, Nos. 27/2004, 17/2011, 71/2011)
LVD Directive 2014/35, 2006/95/EC
- b.) Rules on Electromagnetic Compatibility
(Official Journal of RS, Nos. 84/2001, 32/2002, 132/2006)
EMC Directive 2014/30, 2004/108/EC

EC 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.

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

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:

- Decree on the Management of Waste Electrical and Electronic Equipment (WEEE) (Official Journal of RS, no. 107/2006)
Directive 2012/19/EU on Waste Electrical and Electronic Equipment (WEEE)
- Rules on the Restriction of the Use of Certain Hazardous Substances in Electrical and Electronic Equipment (RoHS) (Official Journal of RS, no. 102/2012)
- Rules amending the Rules on the Restriction of the Use of Certain Hazardous Substances in Electrical and Electronic Equipment (Official Journal of RS, no. 20/2014)
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 can be found on the warranty sheet which you received at purchase.

11. STATUS MINIVAC SET

The set includes:

- a.) 1 STATUS Minivac machine
- b.) 1 User Manual

