VACUUM SEALER

Robust, powerful & gentle to foods

Keeping food fresh the easy and efficient way

(UUU) ROMMELSBACHER

This extraordinary vacuum sealer is convincing by its well-thought features. The large handle allows a convenient one-hand-operation, the appliance can be opened easily and closed safely. Whether you have a small or a large household, the vacuum sealer can be used flexibly and is also suitable for long-term operation. A bulk purchase can be processed without intermediate pauses and the harvest from the garden can be packed quickly. The high-performance pump extracts up to 97 % of the air from the special vacuum bags and then seals them fully automatically with a firm sealing seam in only one working step. With two sealing times settable, the vacuuming procedure can be adjusted individually to the food to be processed. For particularly pressure sensitive food, a manual vacuuming and sealing function is available. The illuminated inspection window is especially practical, as the correct bag position in the appliance can be checked. With the function "Behälter vakuumieren" (vacuuming of container), even pressure-sensitive or liquid foods can be vacuum packed in special vacuum-sealing containers and thus can be kept fresh for a long time. Vacuuming extends the shelf-life of foods up to three to five times - therefore this practical appliance should not be missing in any household! Our tip: You can also use the appliance for preparing foods for Sous Vide Cooking, a trend of the award-winning cuisine.

	easy and safe operation asy and safe operation with the same safe operation original Rommelsbacher foil bags and foil rolls with patented grooved structure
Automatik ***	
fully automatic vacuuming & manual individual sealing time settable vacuuming of sealing sealing vacuuming at 2 levels containers	

Technical data:

- type: VAC 285
- 230 V ~ 110 W black/silver
- convenient one-hand operation effective and safe
- suitable for long-term operation without intermediate pauses
- electronic temperature monitoring of the sealing seam
- high-performance piston pump, approx. 9 l/min., inspection window, status display of work process
- firm sealing seam, thickness 2.5 mm, for foils up to 30 cm width
- integrated cord take-up, 4 non-slip rubber feet
- including 10 foil bags, cutter, vacuuming hose



Rommelsbacher Vakuumierer VAC 285 KÜCHE & HAUSHALT Oberklasse Peis/Leislang: sehr gut

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