

Press release

Freshness at the push of a button -
sustainable household management made easy

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Dinkelsbühl, October 9, 2025 / Smart storage, conscious preservation and longer enjoyment – that's what the new hand vacuum sealer VAC 25 from Rommelsbacher stands for. It gives a new dynamic to food storage and sends a clear message for mindful nutrition and modern kitchen organisation. This compact, battery-powered appliance makes vacuum sealing easier than ever – cordless, convenient and sustainable.

Simple. Handy. Sustainable.

The VAC 25 is a compact hand vacuum sealer that keeps food reliably fresh at the push of a button – ideal for fruits, vegetables, meat, cheese or pre-prepared meals. Its powerful, quiet vacuum pump reaches up to 7 litres per minute and creates a vacuum of up to – 0.6 bar. An automatic stop function and a power mode for maximum vacuum pressure ensure perfect results. Thanks to cordless operation, one-handed use and a 3-colour LED charge indicator, handling is especially convenient. The lithium-ion battery allows up to 100 uses per charge, recharges fully in just 45 minutes – and can even be replaced if needed. Its slim design fits in any drawer, and the removable suction bell makes cleaning easy. The package includes eight reusable zip vacuum bags, a sealing air, and a USB-C charging cable.

The perfect starter package: VAC 253/S starter set

For those who want to get started right away, Rommelsbacher offers the VAC 253/S starter set. It includes the VAC 25, all accessories, plus three stylish vacuum glass containers made of heat-resistant borosilicate glass in various sizes. The containers are BPA-free, dishwasher-safe, and come with sturdy plastic lids featuring a date indicator – perfect for the fridge, freezer (up to – 18 °C) or microwave. This creates a well-rounded system for sustainable, modern food storage: freshness at the push of a button – fast, quiet, and convenient.

"With the VAC 25 and the VAC 253/S starter set, we want to show that vacuum sealing isn't a special topic, but a true everyday helper for more freshness, less waste, and more conscious enjoyment.", explains Katharina Gierlich, Food Content Creator at Rommelsbacher. She adds "Our appliances are compact, powerful, and so easy to use that they are a must-have in every modern kitchen."

Both products combine sustainability, design, and everyday practicality and are available at the following retail prices: VAC 25 hand vacuum sealer for € 59.99, hand vacuum sealer starter set VAC 253/S for € 99.99.

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About ROMMELSBACHER ElektroHausgeräte GmbH:

Our roots are in Stuttgart, where Dipl.-Ing. Gustav Rommelsbacher started his business in the year 1928 with the design and production of loudspeaker systems. He was an inventive genius with innovative ideas and the good instinct for the trends and needs of his time.

After World War II, Dinkelsbühl/Germany became his new home. He started his production in a garage, with all materials he could get hold of, and made electric appliances which were urgently needed at that time. Radiators, electric irons and mobile cooking plates were manufactured under the brand robusta and soon delivered to many countries. The first brick-built factory was designed and expanded in the years that followed. His son, his daughter and his son-in-law joined the team and robusta became ROMMELSBACHER. In a spirit of great commitment, with high quality appliances and the strengths of a family-owned company, they developed a brand which is well-known for its first-class products.

In 1991, the third generation entered the business and in 1995, ROMMELSBACHER moved premises to a larger block of buildings which formed the perfect basis for further growth.

Modernization and expansion started in 2014, making the Dinkelsbühl/Germany premises fit for the future, since the fourth generation is already waiting in the wings.

Please find further information on our website www.rommelsbacher.de as well as on our social media channels:

Facebook: [@ROMMELSBACHER.de](https://www.facebook.com/ROMMELSBACHER.de) · Instagram: [@rommelsbacher](https://www.instagram.com/rommelsbacher) · Pinterest: [rommelsbacher](https://www.pinterest.com/rommelsbacher) · YouTube: [c/ROMMELSBACHER1928](https://www.youtube.com/c/ROMMELSBACHER1928) ·

TikTok: [@rommelsbacherdeutschland](https://www.tiktok.com/@rommelsbacherdeutschland)

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