

Press release

Vacuum faster, pack more, enjoy better – feeling like a pro with the VAC 585 from Rommelsbacher

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Dinkelsbühl, 29 August 2025 – When vacuum sealing needs to be not only clean but also fast, reliable and versatile, the new Rommelsbacher VAC 585 sets new standards – especially for those who regularly vacuum seal larger quantities: whether from the kitchen, the garden, hunting, fishing, or in the small-scale gastronomy. This appliance combines powerful performance, high speed, and maximum reliability – keeping food fresh for longer while preserving flavour and nutrients. Numerous highlights make the VAC 585 a particularly powerful and versatile appliance!

Parallel double sealing saves time:

The VAC 585 uses a clever system: instead of sealing the double seam one after the other, it does so simultaneously and in parallel. This saves time and speeds up every step – ideal for processing large quantities.

Designed for continuous operation:

Where many appliances overheat or require waiting times, the Rommelsbacher vacuum sealer keeps going. The VAC 585 also impresses with its high-quality dual piston pump, which achieves a strong vacuum with approx. 20 litres per minute. Built for long-term use, it enables uninterrupted operation without annoying pauses – efficient, robust, and reliable.

Marinating in minutes:

With the marinating program, meat or vegetables are reliably marinated and infused with flavour in just a few minutes using interval vacuum pressure – perfect for spontaneous barbecues or quick meal prep.

Safe even with liquids:

Wet or moist foods can be reliably vacuum sealed in bags. An intelligent quick-stop function for liquids automatically detects the critical point and prevents liquid from entering the pump – for clean and safe operation.

Gentle vacuum sealing in containers:

A particularly practical feature is the ability to keep food fresh in special vacuum containers. Using a special hose connection, even delicate items like salad, cake or soup can be gently preserved. In these special containers, vacuum-sealed food stays fresh up to 5 times longer and retains its appetizing appearance.

Full control, maximum convenience:

The Touch Control panel with large display makes all settings intuitively accessible. Two sealing programs (dry/moist), two pump speeds (soft/firm), pulse function, and manual vacuuming offer maximum control – even for sensitive foods.

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The integrated roll compartment with safety cutter ensures organization and precise cutting. The stainless-steel casing with anti-fingerprint coating is easy to clean, and the removable vacuum chamber simplifies maintenance. The VAC 585 comes ready to use with 10 foil bags, a large foil roll, and a hose for vacuum containers.

"The VAC 585 was developed for people who want more than just standard – it brings speed, versatility, and professional quality into every household. We are thrilled that it has already received an outstanding test rating of 'very good (1.0) top class from the magazine 'Technik zu Hause'" says Karin Lechner, passionate hobby cook at Rommelsbacher.

The new VAC 585 vacuum sealer is available at specialist retailers and online at a recommended retail price of € 199.99.

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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