

# VACUUM SEALER

*Vacuumping like a pro*

Keeping food fresh the easy and efficient way



**ROMMELSBACHER**

This powerful vacuum sealer does also convince a pro. With the convenient handle you can easily open and safely close the appliance without effort. Whether for the private household, for fishermen, hunters or for the use in semi-professional gastronomy - this appliance is flexibly usable. The vacuum sealer is suitable for long-term operation, e. g. a bulk purchase can be processed without intermediate pauses and the harvest from the garden can be packed quickly. The integrated roll compartment (with cutting device) supplies the necessary special foil. The high-performance pump extracts up to 97 % of the air from the special vacuum bags and seals them fully automatically with a firm double sealing seam in only one working step. With two sealing times and two pump rates 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 you can check the correct bag position in the appliance. 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 food 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.



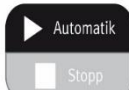





easy and safe operation



integrated roll compartment



original Rommelsbacher foil bags and foil rolls with patented grooved structure

					
fully automatic vacuuming & sealing	manual sealing	individual vacuuming	2 pump rates	sealing time settable at 2 levels	vacuuming of containers

## Technical data:

- type: **VAC 485**
- 230 V ~ 140 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
- integrated roll compartment with cutting device
- high-performance piston pump, approx. 15 l/min., inspection window, status display of work process
- firm double sealing seam, thickness 2.5 mm each, for foils up to 30 cm width
- integrated cord take-up, 4 non-slip rubber feet
- including 10 foil bags, 1 foil roll, cutter, vacuuming hose



PLATZ 2 von 16	
ETM TESTMAGAZIN - URTEIL	
Rommelsbacher VAC 485	
<b>SEHR GUT</b>	<b>92,7 %</b>
Im Test: 16 Vakuumierer Testurteile: 6x sehr gut, 10x gut www.etm-testmagazin.de	
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## Rommelsbacher VAC485

**KÜCHE & HAUSHALT** Ausgabe 3/2019 - Note

**Spitzenklasse**  
Preis/Leistung: **sehr gut**

**1,1**