

VACUUM SEALER

Excellent performance & top features

Fancy design, keeping freshness at its best



ROMMELSBACHER

Compact and powerful! This handy and appealing vacuum sealer extracts up to 97 % of the air from the special vacuuming bags by suction. It seals them afterwards fully automatically with a durable seam in just one step. Thanks to the 2 sealing time settings resp. 2 pump speeds, you can adjust the procedure individually to the food to be stored. For particularly pressure-sensitive foods there is a special manual sealing mode. And what's more, the 'container sealing' mode even allows for vacuum sealing sensitive and liquid foods in special containers, to keep them fresh for a long time. Touch keys and low-maintenance surfaces guarantee convenient handling and easy cleaning. The obtainable extensive accessory range (see below) offers outstanding solutions to store vacuum sealed food in a space-saving and safe way, no matter if in the pantry, the refrigerator or the freezer. Vacuum sealing keeps food fresh up to 3 – 5 times longer; this is why this useful appliance should not be missing in any household!



touch
control

Technical Data:

- type: VAC 110
- 230 V ~ 110 W • white/black
- fully automatic suction and sealing in one step
- manual control for pressure-sensitive food
- convenient handling through touch keys
- 2 pump speeds ensuring gentle vacuuming
- 2 sealing times for perfect sealing results
- hose port for vacuuming containers
- for foils up to 30 cm width
- incl. 5 foil bags, 1 foil roll, vacuuming hose
- dimensions: 36 x 15.5 x 7.5 cm



Original Rommelsbacher foil bags and rolls with patented groove structure



Extensive range of accessories for an individual storage in containers