

VACUUM FOILS

Keeping food fresh for longer time



ROMMELSBACHER

The use of original Rommelsbacher MagicVac® foils ensures flawless and quick sealing with our vacuum sealers. These high-quality vacuum foils are extra strong and are available as bags or rolls in several sizes. The patented 2-layers and the specially designed grooves cater for best vacuum results. The bags/rolls store your food in a space-saving way, protect it against freezer burn and allow you to heat it in the microwave. They are heat-resistant up to a temperature of 100 °C so you can place them in a bain-marie. These special bags and rolls are even best-suited for sous-vide cooking (vacuum cooking at a low temperature) which is becoming more and more popular. You can reuse them eco-friendly due to the sturdy quality (thickness of material 210 µ), simply rinse them thoroughly and then they are ready for reuse. Besides, you can use them to store other things safely in the foils. The vacuum preserves jewellery and protects sensitive things (e.g. your first aid equipment or camping supplies) against moisture and dirt. This is excellent material for optimum vacuum sealing results!



Specification:

- foils made of food safe 2-layer material, extra thick: 210 µ
- maximum protection against freezer burn
- sturdy, patented quality, extremely tear-resistant
- effective, direct suction by embossed air channels*
- best material properties for unbroken, air-tight and firm sealing seams
- can be heated up to 100 °C, also perfect for sous vide cooking
- suitable for storage in refrigerator and freezer
- suitable for heating in hot water and microwave
- washable (also in the dishwasher) and reusable

**also suitable for vacuum sealers of other brands*

Rolls:

VRS 1560	2 rolls à 15 cm x 600 cm
VRS 2060	2 rolls à 20 cm x 600 cm
VRS 3060	2 rolls à 30 cm x 600 cm

Bags:

VBS 203	50 bags à 20 cm x 30 cm
VBS 304	50 bags à 30 cm x 40 cm