

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!



Original Rommelsbacher foil bags and rolls with patented groove structure



Extensive range of accessories for an individual storage in containers

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