

VAKUUMING SYSTEM SMARTY PLUS

For convenient storage



ROMMELSBACHER

Vacuum-sealing food is an economic and modern way of storing. Place the prepared food in a vacuum foil bag or container, start the appliance, wait shortly – ready! So, the food's flavour can be easily maintained, freshness and appearance can be kept longer and clever portioning is easy. The compact, powerful appliance extracts up to 97 % of the air by suction and seals the special foil bags fully automatically. The additional function "MAN SEAL" allows to manually vacuum-seal sensitive food in a gentle way. Pump and control unit are integrated in the cover, safe from liquids and the removable bottom part is dishwasher-proof. Substantial accessories (see below) offer the right solution for every demand to store vacuum-sealed food in a space-saving and safe way in the pantry, refrigerator or freezer. By vacuum-sealing the shelf-life of food is prolonged by 3 – 5 times – that is why this practical device should not be missing in any household!

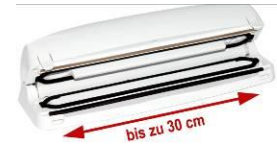


Technical data:

- type: VAC 155 SMARTY PLUS
- 230 V ~ 140 W • white
- fully automatic suction and sealing
- for special foil bags up to a width of 30 cm
- superior piston pump: suction performance: 9 l/min.
- pump vacuum 60 cm/Hg (-0.8 bar)
- patented protection of the pump from liquids
- "MAN SEAL" function: individual suction & sealing for sensitive food
- bottom part is removable and dishwasher-proof
- hose port to vacuum-seal special containers
- with pilot lamp and cord compartment
- incl. 5 bags, vacuum hose, foil cutter
- dimensions: 39 x 12 x 10 cm
- *substantial accessories are commercially available:*



MAN SEAL function for sensitive food



for foils up to a width of 30 cm



bottom part is removable and dishwasher-proof

containers:



universal lids & bottle cap



vacuum foil bags and rolls with groove structure