

# VACUUM SEALER *PREMIUM*

Vacuum sealing - comfortable & quick



## ROMMELSBACHER

This premium vacuum sealer for high demands offers best conditions for a clever, economical and modern way of storage. Vacuum sealing prolongs the shelf-life of food by 3 to 5 times. Just put the food into a vacuuming bag or vacuuming container with hose port, start the appliance, wait a little while – done! The powerful appliance does the vacuuming and sealing automatically. It extracts up to 97 % of the air by suction so that the food can be stored in a safe and space-saving way in the freezer, fridge or pantry. The additional MAN SEAL function even allows to gently vacuum seal delicate foods. Comfortable handling, easy cleaning and multiple application possibilities – this practical appliance will soon become an indispensable aid in each modern household!



### Technical Data:

- Type: VAC 200 *PREMIUM*
- 230 V ~ 300 W • white
- fully automatic suction and sealing
- for foil bags and rolls up to 30 cm width
- superior piston pump, 97 % air extraction
- suction performance: 10 litres/minute
- pump vacuum: 60 cm/Hg (- 0.8 bar)
- MAN SEAL function: vacuum manually adjustable
- operating panel with pilot lamps
- hose port to vacuum-seal special containers
- cable compartment for a space-saving storage
- inclusive of 10 bags, vacuuming hose and foil cutter
- dimensions: 39 x 14 x 10 cm
- *a great variety of vacuuming accessories available in commerce*

### Rommelsbacher accessories (commercially available):

