VACUUM SEALER

for clever stockpiling

Keeping food fresh for longer



This powerful vacuum sealer convinces in every household! This model can be easily opened and safely closed with one hand without any effort by means of the comfortable handle. The integrated foil roll compartment with cutting knife keeps the required roll always ready for use. The powerful pump ensures a vacuum of up to -0.8 bar in the foil bags, then they are automatically sealed with a solid seam in a single operation. With the special function for sensitive and moist food, vacuuming is possible automatically and safely; but manual vacuuming and sealing is also possible. Thus, the vacuuming process can be individually adapted to all types of food. Vacuuming of special containers is also possible, so that even liquids and very sensitive food can be gently vacuum-packed and kept fresh for a long time. This way, also frozen food can be protected from freezer burn. This solid vacuum sealer is also suitable for long-term use, therefore it is perfect for fishermen, hunters as well as semi-professional use in small gastronomy. Vacuuming extends the food life many times over - which is why the VAC 385 should not be missing in any household!





comfortable one-hand operation



integrated roll compartment with cutter





Technical data:

- type: VAC 385
- 230 V ~ 120 W stainless steel
- comfortable **one-hand operation** effective and safe
- integrated roll compartment with cutting knife
- fully automatic and manual vacuuming and sealing
- intelligent sealing time adaptation —energy and time saving
- suitable for long-term operation and for vacuuming containers
- high quality piston pump, approx. 12 litres/minute
- removable vacuum chamber insert for easy cleaning
- solid sealing seam with a thickness of 2.5 mm, for bags/foils up to a width of 30 cm
- integrated cord storage, 4 non-slip rubber feet
- including 10 foil bags, 1 foil roll, vacuuming hose for vacuuming containers

Original Rommelsbacher accessories:



