

# CASO®

GERMANY

Innovative mobile kitchen technology

## VC 100

Vacuum sealer system

**Powerful vacuum sealer system with removable vacuum chamber and stop button for sensitive goods.** Your perishable food will be prevented from decay. Our vacuum packaging preserves the freshness, longer shelf life, flavor and convenience of your food. Start the freshness attack and enjoy full flavour and all vitamins.



### Product features VC100

- with this system you can draw **up to 90% air off** a vacuum bag or container and seal it
- keep food fresh up to **8 x** longer
- natural storage **without preserving agents**
- vacuum sealing before deep-freeze prevents a loss of flavour
- fully automatic vacuum system to vacuum food and seal bags
- ideal for meat, fish, vegetables and fruits
- vacuum pump: 12 liter per minute
- removable vacuum chamber
- electronic temperature regulating
- easy cleaning
- vacuum regulating for sensitive goods
- Incl. 10 professional vacuum bags
- incl. flexible tube for creating a vacuum in different containers



Fresh  
food  
stays  
fresh!



Im Test: Vakuuierer bis 100 Euro  
Sehr hohe Vakuuierleistung,  
komfortable Handhabung

Item no.	1380
EAN	40 38437 01380 1
Dimensions	385 x 90 x 170 mm
Weight	1,8 kg
Power	120 Watt
Voltage	230 V / 50 Hz
	GS, CE
Packaging	2



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