

CASO®

GERMANY

Innovative mobile kitchen technology

FastVac 4000

Commercial vacuum system



Product features

- Fully automatic vacuum system to vacuum food : natural storage without preserving agents
- Fully stainless steel
- **NEW Vacuum strength** – adjustable: Ideal for sealing soft or sensitive goods
- Welding seam up to 40 cm at any length of the vacuum bags and rolls
- **Double sealing bar**
- **Recommended for commercial use**
- **Fold-out cutter** for cutting the foil rolls
- **Pulse Function: Perfect for soft and sensitive food, the intensity of the vacuum adapts automatically to the food conditions and surrounds it safely**
- **Marinate function:** In combination with a vacuum container you can intensely marinate fish and meat in very short time. By automatically vacuum pulsing the pores are repetitive opened and closed. Thus the marinate pervades the meat especially intensive.
- **Useable with vacuum containers – To preserve soft, delicate food or soups**

Fresh

food

stays

fresh!

Item no.	1405
EAN	40 38437 01405 1
Dimensions	515 x 285 x 160 mm
Weight	6 kg
Power	350 Watt
Voltage	230 V / 50 Hz
Packaging	1 pc



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