



## Vacuum sealer PC-VK 1133

- Fully automatic and powerful vacuum sealer with stainless steel housing (vertical design)
- Ideal for dividing large quantities of food into smaller portions
- Space saving, safe storage without preservatives
- When sealed, food remains fresh up to 8x times longer. Vitamins and nutrients are retained
- Vacuum guards against freezer burn when deep freezing
- Perfect also for seasoned and marinated food – vacuum sealing creates a rich aroma
- Vacuum cooking (Sous Vide) allows food to be preserved in its own juices. No drying out and no loss of nutrients during preparation
- Extra wide, durable seal for reliable storage
- Electronic sensor touch control panel
- Electronic vacuum regulation (4 steps) perfectly suitable for delicate food items
- Suction power: 12 litre / min.
- Approx. 90% vacuum, -0.8 bar
- Can be used with commercially available structured plastic wrap rolls and structured plastic bags (max. 30 cm wide, length as required)
- Includes 10 professional airtight bags with diagonally corrugated structure for optimum sealing results (5 pieces at 22 cm x 30 cm / 5 pieces at 28 cm x 40 cm + 1x foil roll 20 x 200 cm, also available as accessories)
- Suitable for cooking and microwaving
- 4 indicator lights
- Catch container for residual moisture (removable)
- Cord storage
- Safe base
- 220-240 V, 50/60 Hz, 110 W
- Vacuuming**
  - Shelf life and freshness without preservatives
  - Space-saving storage
  - No freezer burn
  - Intensified aroma
  - Vacuum cooking
- Sous Vide**  
The new trend in five star cuisine – vacuum cooking  
Gentle method of food preparation for rich flavoured results.  
Nutrients and ingredients are retained. The food is tender and juicy and retains its natural taste.



Color: Stainless steel  
 Article-No.: 501 133  
 Article EAN-Code: 4 006 160 113 303  
 Exportpack EAN-Code: 4 006 160 573 190  
 PU: 2 pcs.  
 Pallet:  
 20"/40"/HQ Container: 1870 / 3870 / 4240

Dimensions (approx. W x H x D) and weight  
 Unit: 450 x 170 x 85 mm; 1,9 kg  
 Box: 470 x 220 x 120 mm; 2,6 kg  
 Delivery: middle of june 2017

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