



Vacuum sealer PC-VK 1134

- Fully automatic and powerful vacuum sealer with stainless steel housing
- 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: 24 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)
- Space-saving film Depot with integrated cutter for a perfect fit for cutting the film
- Suitable for cooking and microwaving
- 8 indicator lights
- Catch channel for residual moisture
- Cord storage
- Safe base
- 220–240 V, 50/60 Hz, 120 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.



Catch channel for residual moisture



Electronic sensor touch control panel



Space-saving film Depot with integrated cutter

Color: Stainless steel
Article-No.: 501 134
Article EAN-Code: 4 006 160 011 340
Exportpack EAN-Code: 4 006 160 223 705
PU: 2 pcs.
Pallet: 20"/40"/HQ Container: 1400 / 2900 / 3276

Dimensions (approx. W x H x D) and weight
Unit: 430 x 100 x 210 mm; 2,4 kg
Box: 460 x 255 x 140 mm; 3,2 kg

Delivery: middle of July 2017

ProfiCook
Industriering Ost 40
47906 Kempen/Germany
Fon +49 (0) 21 52 / 2006-0
Fax +49 (0) 21 52 / 2006-1999
servicecenter@proficook.de
www.proficook.de