



Vacuum-seal your food for professionally perfect results

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Product Benefits & Features



High-quality results guaranteed - even for meals prepared in advance

Prepare and seal the ingredients for your meal when it suits you best. You can be confident that freshness and flavour will be perfectly preserved until you cook it.

- Push Pull
- Functions: Marinating/Infusion, Max.vacuum, Med.vacuum, Min.vacuum, Sealing time
- Starter kit with 50 high quality sous vide bags included

Preserve the very best in your food's taste and texture

Preserve more moisture and enhance the infusion of flavouring ingredients when cooking in a SousVide oven, by using the Vacuum Sealer drawer to seal and store food.



Because the finest ingredients deserve the very best preservation method

Preserve the freshness of ingredients up to three times longer than with refrigeration storage by professionally vacuum-sealing them.

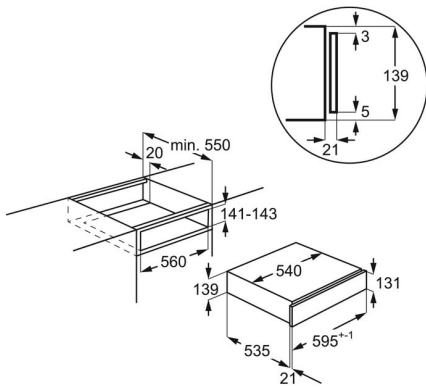
Less time, more flavour

Recreate authentic flavours from around the world with a fraction of the traditional marinating time. Place your food and spices inside the vacuum sealer drawer, close the lid and push the button. This special function is carefully developed to drastically reduce marinating times, enabling you to produce mouthwatering flavours

Product Specification

Functions	Marinating/Infusion, Max.vacuum, Med.vacuum, Min.vacuum, Sealing time
Main Colour	Black/Stainless steel with antifingerprint
Usable chamber volume	8
Vacuum pump power, m ³ /h	3
Max Bag Dimensions	350x250
BI_Dimensions_VacuumSealerDrawer	141x560x550
Dimensions (HxWxD)	72x408x276
Voltage (V)	220/240
ProdPartCode	All Open

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