Caso Design

VACUUM PACKAGING

Natural storage, with no preservatives
Foods stay fresh up to 8x longer
Eat healthier - vitamins and minerals are retained











Product data	
Art. no.	1417
EAN	4038437014174
Dimensions (WxHxD)	320 x 175 x 355 mm
Weight	Approx. 8.4 kg
Pump Power	Approx. 70 L / min. 280 watts
Voltage	220-240V, 50Hz
Pack. unit	1
Test mark	GS, CE
RRP	329.99 €

With innovative CASO Food Manager App



+ Free app
+ Easy operation
+ With reminder function
+ Quickly check stock
+ SAVE FOOD - throw away less food

SOUS VIDE - TREND FROM AWARD-WINNING KITCHENS

You can cook meat, fish, or vegetables in vacuum sealed bags. The advantage is that the food can simmer in its own juices, becoming especially tender and delicious.





CHAMBER VACUUM SEALER

VacuChef 40

+ **Compact chamber vacuum sealer, ideal for marinating and keeping foods fresh**
+ Chamber size [WxHxD]: 260 x 45 x 260 mm (approx. 3 liters)
+ **Powerful professional vacuum pump: 70 liters/minute**

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- Custom settings for hard and soft or dry and moist foods
- Manual sealing
- Automatic marinating in vacuum-sealed bag
- Also suitable for vacuum sealing storage containers (required vacuum hose included in delivery)

+ Practical process display
+ High-quality finishing: stainless steel housing and tempered glass cover
+ Vacuum sealing outside of the device also possible with structured bags
+ Simple, intuitive operation using the touch panel
+ Included accessories:

- 20 vacuum bags 25 x 28 cm
- 1 vacuum hose for storage containers

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