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rigaflex

CASO DESIGN

Vacuuming

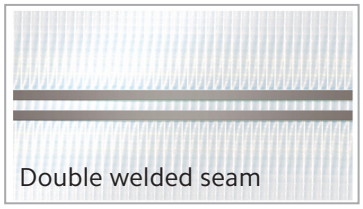
VastVac 500

Art. no.	731.1409.00
EAN	40 38437 01409 9
Dimensions (WxHxD)	400 x 110 x 194 mm
Weight	4 kg
Power	130 watts
Voltage	220–240 V / 50 Hz
Test mark	GS
Pack. unit	1



Product features

- Stainless steel vacuum system to vacuum pack your foods
- Double piston pump (15 liter / min) and powerful motor, maximum vacuum pressure: -0.9 Bar
- Functional design for very quiet operation (under 68 dB)
- Secure seal with double welded seam (width: 30 cm)
- Patented locking handle for very simple, practical use
- Multiple functions: three step sealing, two vacuum levels, pulse function, manual sealing, marinating function, container vacuum function, automatic vacuuming, and sealing
- Process display and soft touch operation
- Suitable for small-scale commercial kitchens
- Incl. vacuum hose for containers
- Built-in cutter for cutting bags to size
- Incl. foil rolls (1 pc. 20x300 cm, 1 pc. 28x300 cm)
- **natural storage without preservatives**
- **enjoy freshness longer**
- **eat healthier – vitamins and minerals are retained**


Double welded seam





Die Frische-Offensive

CASO DESIGN SOUS VIDE VAKUUM GAREN

SOUS VIDE – Trend from award-winning kitchens:

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