

Solis Prestige Vacuum Bag Sealer



DESCRIPTION

Did you know that you can keep food fresh for up to 8 times longer by vacuum-packing it? As a result, you will not only reduce food waste but save money at the same time.

This fully equipped and automated vacuum machine offers many advantages to professionally preserve and even prepare food like a pro. With an integrated compartment and foil cutter it is the perfect all-in-one solution for vacuum-packing food at home. The machine offers 2 operating modes for dry and moist food and features a Pulse Vacuum function, making it suitable even for vacuuming pressure-sensitive food.





You cannot only preserve food using the Solis Vac Prestige. Marinate meat, fish and vegetables in a vacuum by selecting the marinating function. This is the most effective way to make sure your steak is soaked well and it speeds up the marinating process significantly. The vacuum-sealed bags are also suitable for sous-vide cooking.

The Vac Prestige vacuum sealer helps you to store and preserve freshly purchased food everyday and for a much longer period. Its powerful vacuum pump vacuum-packs your food instantly with a pressure of up to -0.8 bar.

In a vacuumed state your food will be neatly and safely packed. When storing food in the freezer, the vacuum will protect the food from freezer burn.

Go for fully automatic sealing or select the manual mode for instant sealing on demand that might come in handy if you simply want to make a bag from a roll and therefore need to seal one end of the bag or if you wish to stop the vacuuming process. The 2 vacuum settings allow for normal vacuuming speed and gentle vacuuming speed that may be required for pressure-sensitive food.

DIMENSIONS

 Width	400
 Depth	190
 Height	110
 Volume	

COLOURS



Grey