

VACUUM SEALER

Vacuuming like a pro

Keeping food fresh
the easy, efficient and superfast way!



ROMMELSBACHER

This user-friendly vacuum sealer does even convince a pro! Whether in private households, for anglers, hunters or in small catering businesses – this vacuum sealer is versatile as well as flexibly usable. The appliance can be opened effortlessly and closed securely with just one hand. The VAC 585 is working exceptionally quickly and is also suitable for long-term operation. Bulk purchases or the harvest from your garden can be processed and securely packaged without intermediate pauses. The integrated foil roll compartment with safety cutter ensures that the required special foil is always to hand and can be cut precisely to size. The powerful double piston pump removes up to 97 % of the air from the special vacuuming bags and automatically seals them with a stable double seam – quickly and reliably in just one operation. Thanks to versatile functions such as a variable pump speed and sealing programmes, all foods – whether dry or wet, hard or pressure-sensitive – can be packaged reliably and cleanly. This is also ensured by the exceptional quick stop, which is activated automatically when processing liquids. The versatility of the appliance goes even further: the marinating programme is particularly popular with barbecue fans who want to flavour their ingredients in the shortest time possible. The high-quality bags are also ideal for sous-vide cooking. And the option of vacuum-sealing food in special containers extends the shelf life of refrigerator stocks many times over. This Rommelsbacher vacuum sealer is the perfect helper for a clever household!



*integrated roll
compartment with safety
cutter*

Technical data:

- type: **VAC 585**
- 220-240 V ~ 250 W • black/stainless steel
- robust and particularly easy to clean: stainless steel with anti-fingerprint coating
- convenient one-hand operation, Touch Control sensors, large status display of work process
- integrated roll compartment with safety cutter
- high quality piston pump, approx. 20 l/min., vacuum up to – 0.9 bar
- suitable for long-term operation without intermediate pauses
- firm double sealing seam, thickness 2.5 mm each, with temperature monitoring
- superfast and energy-saving thanks to parallel sealing and automatic adjustment of the sealing time
- versatile functions: fully automatic suction & sealing, customized suction with pulse function, manual sealing
- 2 sealing programmes (dry/wet), 2 pump speeds (firm/soft)
- quick stop for liquids, marinating programme, hose connection for vacuuming containers
- vacuum chamber with removable insert for easy cleaning
- for all commercially available vacuum bags and films up to 30 cm wide, also for containers
- integrated cord take-up, 4 non-slip rubber feet, blue pilot lights
- including 10 foil bags, 1 foil roll, vacuuming hose