

GASTROBACK®

DESIGN VACUUM SEALER ADVANCED SCALE

Vacuum sealer with digital scales

Ideal for portioning and immediate vacuuming



Bottle closure

Wines and oils can be vacuumed directly in the bottle



Vacuum marinating with spice

12 Cardamom pods
51 g cross-grains (kumin)
18 g coriander grains
2 cinnamon sticks, halved
6 g fennel grains
3 g whole, black pepper grains
2 g whole pimento grain
16 g pepper-spice powder
25 g ground turmeric
olive oil



Optionales accessorie

Container function

for vacuum sealing sauces, soups and juices or for vacuum marinating (exact weighing of the ingredients possible).

available
Mai 2017

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ADVANCED PRODUKT



Art.No.:

46012

EAN:

4016432460127

Description:

Optional accessories:

2 Vacuum canisters
rectangular
1.000 ml and 2.800 ml
Art.No. 46111



3 Vacuum canisters round
700 ml, 1.400 ml, 2.000 ml
Art.No. 46110



Design Vacuum Sealer Advanced Scale

- Vacuum sealer with digital scales: Ideal for portioning and immediate vacuuming
- Precision scales with gram accuracy (from 0.1 g to 2000 g in 100 mg increments) and tare function
- Digital scales can also run separately on battery
- Automatic, wear-free magnetic lock
- Fully automatic or manual vacuuming and sealing functions
- Vacuum of the pump 0.6-0.8 bar; 6 litres/min
- 2 functions: 'Dry Food' for dry foodstuffs and 'Moist Food' for fish and meat, for example
- Perfectly suited for sousvide cooking
- Container function for vacuuming sauces, soups, juices or for vacuum marinating (containers optionally available)
- **Including bottle cap for the vacuuming of bottled wines and oils**
- Double weld seam for especially secure sealing
- Sensor touch handling
- For bags and rolls up to 30 cm width
- Incl. 5 foil bags 15 x 20 cm and 1 foil roll 15 x 300 cm

Dimension: 380 x 146 x 89mm (W x D x H)
Power: 110 W / 220 – 240 V / 50 – 60 Hz
Weight: 2,5 kg
Packaging Unit: 4 pcs