

PROFI COOK®



Stainless steel

**Suction power:
12 l/min.**



Vacuum sealer **PC-VK 1080**

- Fully automatic heavy duty vacuum sealer with stainless steel application
 - Ideal for dividing large quantities of food into smaller portions
 - Space saving, safe storage without preservatives
 - When sealed, food remains fresh up to 5 x times longer. Vitamins and nutrients are retained
 - Vacuum guards against freezer burn when deep freezing
 - Perfect also for seasoned and marinated food – vacuum sealing creates a rich aroma
 - Vacuum cooking (Sous Vide) allows food to be preserved in its own juices. No drying out and no loss of nutrients during preparation
 - Extra wide, durable seal for reliable storage
 - Sensitive vacuum pump and electronic temperature monitoring, also perfectly suitable for delicate food items
 - Vacuum regulation
 - Suction power: 12 liter / min.
 - Approx. 90% vacuum, –0,8 bar
 - Can be used with commercially available structured plastic wrap rolls and structured plastic bags (max. 30 cm wide, length as required)
 - Includes 18 professional airtight bags with a diagonally corrugated structure for optimum sealing results (10 pieces at 22 cm x 30 cm / 8 pieces at 28 cm x 40 cm, also available as accessories)
 - Suitable for cooking and microwaving
 - 6 indicator lights
 - Convenient cord storage in the base of the appliance
 - 220-240 V, 50 Hz, 120 W
- Sealing**
- Shelf life and freshness without preserving agent
 - Space saving storage
 - No freezer burn
 - Rich aroma
 - Vacuum cooking
- Sous Vide**
- The new trend in five star cuisine - vacuum cooking
Gentle method of food preparation for rich flavoured results. Nutrients and ingredients are retained. The food is tender and juicy and retains its natural taste.

Color: Stainless steel
Article-No.: 501 080
Article EAN-Code: 4 006 160 010 800
Exportpack EAN-Code: 4 006 160 558 357
PU: 2 pcs.
Pallet:
20"/40"/HQ Container: 3200 / 6400 / 7400

Dimensions (approx. W x H x D) and weight
Unit: 380 x 63 x 155 mm; 1,55 kg
Box: 385 x 210 x 75 mm

Delivery:

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