



# Extend food shelf-life without waste

The Electrolux Professional vacuum packer is a full optional machine designed to store food in different environments. Refrigerator, freezer or at room temperature, vacuum packing helps protect your food from humidity and bacteria proliferation.



## Extend food shelf-life

Food remains fresh, quality is preserved and food waste is prevented



## Food safety

Prevent cross-contamination and track your production (HACCP)



## Lean workflow

Vacuum pack, cook sous-vide & chill, regenerate as needed



## Time saving

Infusions and marinades in just few minutes

### Touch control panel

Intuitive and rich of advanced process cycles

### Plug & Play

No calibration needed thanks to the absolute-type vacuum sensor (table top models)



### Inert gas function

Delicate foods will not be compressed

### Softair function

Slow air return into the chamber

### Gourmet cycles

Suitable for marinades, spices and flour, liquids and sauces



### Green vacuum bags

Recyclable bags, now available



### Sustainable storage option

No packaging waste is generated using stainless steel GN containers, with a valve on the lid



### Easy to clean

Thanks to the chamber with rounded corners and removable sealing bar



### Easy maintenance

All parts designed for easy access

Vacuum packing is more than just preservation. The Electrolux Professional vacuum packer will become an ally in your kitchen allowing you to satisfy your customer's requests even out of season.

#### Safe food without waste

Vacuum sealing avoids bacteria from attacking the product so your food will be safe to serve even after days. Eliminate waste and prepare in advance so you'll always have the ingredients you need.

#### Keep the original freshness

In few simple steps, you can vacuum seal your product, preserving nutrients and organoleptic properties without altering quality and taste.

#### No more stress during peak hours

Vacuum packing makes your staff work more efficiently by optimizing the workflow in the kitchen. Reduce the time needed for prepping ingredients so customers won't need to wait for their meals.

#### An eco-friendly solution

Keep the environment in mind by using recyclable bags or stainless steel GN containers, with a valve on the lid, connected directly to the machine to vacuum pack your food.



### A smart choice

Complement your machine and make your work easier and more efficient with a range of optional accessories.



#### Wireless label printer

Print HACCP conform labels. Create temperature resistant, scratch and waterproof labels, in a fast and easy way, with included APP, for smartphone or tablet. Packing and expiration dates will never be forgotten.



#### Stainless steel trolley

Make your machine mobile and save space in the kitchen. Store it away when not in use. Available in two sizes.



#### Inclined filling tables

To vacuum pack liquids. Available in two sizes.



#### UK power cord

Available for table top models.

### Models available



**Table top digital:**  
8 mc/h, 12 mc/h  
and 16 mc/h



**Table top touch:**  
20 mc/h



**Floor standing:**  
25 mc/h and 60 mc/h

**Suggested for:**  
restaurants,  
deli shops, hotels,  
butcher shops,  
supermarkets,  
food laboratories