

# FEEL VACUUM SEALER DRAWER

## FUNCTIONS



### **Vacuum sealing function: 4 levels**

#### **Sealing only:**

This process does not have any preservation effect. Used to simply close bags, store delicate products, save products such as crisps, bread, biscuits.

#### **Minimum vacuum:**

Used to pack delicate, pressure sensitive products such as salad, strawberries, berries and those which are sensitive to volume loss such as mousse, whipped cream and fresh cheeses.

#### **Medium vacuum:**

Used to preserve cooked or uncooked food which is sensitive to pressure, such as fish, meat on the bone, whole shellfish, courgettes, tomatoes, aubergine, sauces or soups.

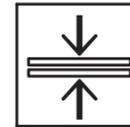
#### **Maximum vacuum:**

Used to preserve less delicate cooked or uncooked food, such as potatoes, carrots, meat or products with liquid such as vegetables preserved in oil. Seasoned cheese can also be stored.



### **Chef function**

Using this function, food can be marinated, allowed to ripen or be subject to cold infusion. Lasting 8-12 minutes, this program replaces traditional marinating which would generally take 24-72 hours. Ideal for marinating and massaging meat and fish as well as for the preparation of sauces, syrups, infusions and concentrated products.



### **Sealing function: 3 levels**

Set the sealing level of the bags with this function. By selecting this symbol, three levels of sealing can be activated.

#### **Level 1:**

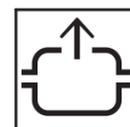
Used for thin bags, even if not specifically for vacuum sealing.

#### **Level 2:**

Used for all vacuum sealing bags designed for preserving food.

#### **Level 3:**

Used for all vacuum sealing bags designed for preserving and cooking food.



### **Vacuum sealing in a container**

Containers can also be used for vacuum sealing food. There are three levels of vacuum sealing depending on the size and type of the container.