

Few words in our vocabulary are misused like the word “empty”: empty words are without meaning, empty heads do not know how to reason. Yet, creating an empty space, a vacuum, around food, packaging and sealing it in a protective atmosphere if need be, means almost tripling its lifespan, protecting it from bacteria and preserving its quality over time. Vacuum-packed: these few letters introduce us to a world of hygiene, freshness, savings, and elimination of waste, optimizing purchasing and working in the kitchen.

The organoleptic features are preserved, food does not dehydrate, flavours and colours remain vivid.

Sometimes with certain foods, and to obtain best results, it is necessary to remove air and add a gaseous mixture - primarily nitrogen and carbon dioxide, but also oxygen, argon, nitrous oxide - which helps to preserve food and prevent it from being smashed and turning dull: fresh pasta, sliced cold cuts and meats are the most frequent examples. Vacuum-packaging, in special bags, makes it possible to cook many foods delicately; this is possible because in the absence of air, the foods can be cooked at lower temperatures, to the complete advantage of nutritional elements, of scents and of fragrance.

VALKO- ITALY

FAVOLA 415/20

Digital chamber vacuum packaging machine in stainless steel

Voltage: 230V

Dim: 490 X 650 X 390 MM.