



Electrolux
PROFESSIONAL

Customer Care

A close-up photograph of a sous-vide cooking setup. A stainless steel immersion circulator is inserted into a black foam block, which is placed on a clear plastic bag containing a piece of pink meat and green herbs. The background shows a kitchen setting with metal shelving.

Sous-vide cooking the perfect complement

Accessories & Consumables
To make our customers'
work-life easier and more
profitable

Make your work simple and your equipment last longer with original Accessories&Consumables. To guarantee the best performance and boosting the highest profitability.

The vacuum packer

The vacuum packer removes air from the packing bag before sealing, this way it is possible to store and preserve food longer.

The vacuum packaging accessories are indispensable to perform **sous-vide cooking** and are useful to store food in the **fridge** or **freezer** or at **room temperature** protected from harmful effects of moisture and air.

The vacuum packed food can be stored more efficiently

- ▶ using less space
- ▶ preventing the contamination and integrity despite the effects of the cold air during the freezing process



If the vacuum packer is equipped with a printer for adhesive label, you must purchase the labels (**code 0S1530**). Some examples of information that can be printed on the label:

1. **Product name**
2. **Ingredients**
3. **Date and time of packing**
4. **Validity**
5. **Price**

What to use?

Storage



Packing bags of 90 µm thickness



Packing bags of 145 µm thickness



Embossed bags



Stainless steel container with Plexiglas lid

Storage and cooking



Bags for cooking (up to 120°C)

To find out more, visit us at
www.electroluxprofessional.com/customer-care/

