

SOLIS Vac Wet & Dry

For all types of food – including liquids

Type 5708



Suitable for all foods including liquids

Where other vacuum sealers fail, Vac Wet & Dry shows its qualities: Even liquid food can be vacuum-sealed.



Touch control panel

Clear control panel with touch sensitive buttons and clear illuminated symbols.



Pulse vacuum function

The unique pulse function enables precise customisation of the vacuum for pressure-sensitive food.



Locking mechanism

The large locking lever enables convenient operation and perfect clamping of the open bag end.



Marination & more

Very pressure-sensitive or extremely liquid foods can be vacuum-sealed or even marinated in containers available as accessories.



Roll compartment & foil cutter

The film roll is neatly stored in the appliance and the integrated cutting device always cuts off the correct length.



Features

- + Max. suction capacity: 20 litres per minute
- + Max. vacuuming capacity: -0.9 bar
- + Max. bag width: 30 cm
- + Sealing weld (2.5 mm): double
- + Accessories: 2 rolls (20 x 300 cm and 30 x 300 cm),
- + 5 bags 20 x 30 cm, 5 bags 30 x 40 cm and vacuum hose
- + Large blue LEDs indicate when the lid is correctly locked and the appliance is ready for vacuum-sealing.

Specifications

Article no.:	92244
Material:	Stainless steel Plastic
Output:	250 W
Weight:	3.14 kg
Dimensions:	39 x 13 x 28 cm (w x h x d)
EAN Code:	7611210922445

So Swiss, so Solis.