

## Vacuum Pressure Control L+, can be set from maximum down to low pressure of



Product in eShop



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### Product Data

#### Eigenschaften & Produktvorteile

- Die Stärke des Vakuums ist damit exakt einstellbar von -0,2 bar bis max. Unterdruck
- keine Regulierung über Stopp-Taste oder frühzeitiges manuelles Schweißen wie oftmals bei anderen Fabrikaten
- Ideal bei Produkten wie Brot, Gemüse, Räucherfisch, Obst, etc.
- Saucen und Suppen sollten immer im Behälter vakuumiert werden
- Perfekt auch bei empfindlichen Produkten im Gewerbebereich

#### Hinweise

Item No.	Price
18.0302.09	CHF 15.81

\* The prices are non-binding and are to be understood as selling prices in Swiss francs without value added tax (VAT), as well as all other fees, charges and taxes. The prices displayed in the eShop may differ from the PDF file due to regular updates.

\*\* Please note that when ordering chemicals and detergents, transport and packaging costs for hazardous goods as well as legally prescribed fees are charged. These will be shown in detail on the order confirmation, which you will receive in addition to the confirmation of receipt.

\*\*\* Further information such as technical information and safety data sheets can be found online in our eShop.

\*\*\*\* The PDF file was created on [www.huberlab.ch](http://www.huberlab.ch) on 07.05.2026 at 01:09 o'clock.