



SAFE STORAGE AND LOW-TEMPERATURE COOKING

The vaculid® is a significant innovation in the field of modern preservation, preparation and transport of meals. It finally puts an end to food that is stored and cooked in sealed plastic bags.

The vaculid® allows the evacuation of normal GN containers* and thermoplates® in order to safely store food over long periods of time, including pressure-sensitive food such as vegetables, fruit and fish. This procedure ensures that freshness, taste and nutrients are almost fully retained. By using this multi-purpose system, the food is protected against mechanical impact and the use of packaging film is avoided. We always aim at protecting the environment. The vaculid® allows the production of food over a longer period of time, thereby reducing stress because flexible food preparation outside peak times is possible.

The food is preserved in a natural way (vacuum) and without light exposure. In addition, the water/air-tight lid ensures the safest meal transport of its class.

The most striking feature, however, is the fact that the boiling point in the container is lower due to the vacuum, which enables an optimum low-temperature cooking result. This means that you can even cook in the heated plastic and stainless steel thermoport®.

* Please contact us for details.

Your vaculid® benefits at a glance:

- Food does not have to be consumed shortly after production
- Low-temperature cooking using any type of energy source
- Shorter cooking times
- For all foods including sensitive foods
- Reusable instead of disposable
- Repeated evacuation possible
- No packaging waste
- Cost savings
- No damage due to mechanical impact
- No damage due to exposure to light
- No absorption of liquid
- Preservable up to 180 °C
- Top quality stainless steel
- GN-compatible
- Easy to clean



GN 1/2



GN 1/3



GN 1/6

The vaculid® is available in black and red as well as in sizes GN 1/2 (only in red), GN 1/3 and GN 1/6.



VAC+SAVE

The vaculid® fits on the classic Rieber GN container and on Rieber thermoplates® (GN cookware thermoplates® and other accessories on request).

The complete set of VAC+SAVE in the GN size 1/3, consisting of GN container (closed, 65 mm deep), shelf insert, vaculid® and vacuum pump, sets you up for all possible jobs.

SPECIFICATIONS

Lid for evacuating of GN containers* and thermoplates®. Available in sizes GN 1/2, 1/3 and GN 1/6. Cured-on extremely hygienic silicon lip for temperatures up to 180 °C. Very easy to clean without undercuts or joints. Silicon plug can easily be removed for cleaning. Easy removal of vacuum by moving the silicon plug. Stainless steel lid for perfect hygiene and preservability. Available in red and black. (GN 1/2 only available in red).

* Please contact us for details.

SPECIFICATIONS

Material	Stainless steel and silicon
Outer dimensions GN 1/2 (W x L)	325 x 265 mm
Outer dimensions GN 1/3 (W x L)	325 x 176 mm
Outer dimensions GN 1/6 (W x L)	162 x 176 mm
vaculid® GN 1/2, red	Order No. 84 01 10 45
vaculid® GN 1/3, red	Order no. 84 01 10 42
vaculid® GN 1/3, black	Order no. 84 01 10 44
vaculid® GN 1/6, red	Order no. 84 01 10 41
vaculid® GN 1/6, black	Order no. 84 01 10 43
VAC+SAVE set (see above)	Order no. 84 30 01 03

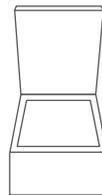
PRESERVABILITY



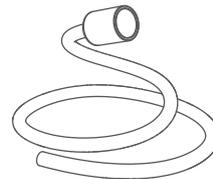
vaculid®

↗ at least twice as long as for conventional lids

COMPATIBILITY



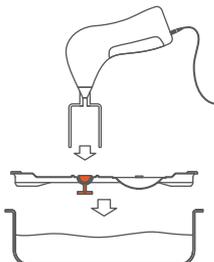
vaculid® works in the chamber pump...



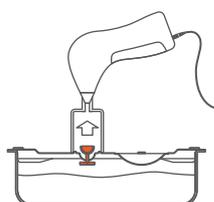
...and, due to the Rieber pump adapter, also with the normal vacuum pump...



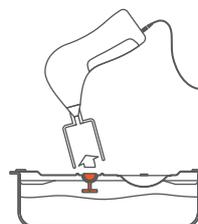
...as well as with the special vaculid® hand pump.



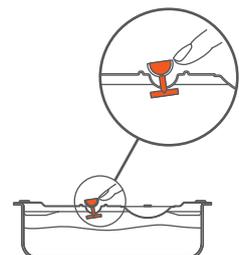
Place the vaculid® on the container and the pump adapter on the valve.



Actuate the pump until a vacuum is created in the container.



Remove the pump. The vaculid® plug maintains the vacuum.



In order to remove the lid, the vaculid® plug must be moved.