DISCOVER THE **POWER** OF THE **VACUMETTO SYSTEM**!





FOR 30 YEARS WE HAVE BEEN DEVELOPING THE TECHNOLOGY OF VACUUM STORAGE OF FOOD

PARTOF

OMS BESSER GROUP FOR MORE THAN 55 YEARS IN THE SECTOR OF THE APPLIANCE

EXPERIENCE, PASSION and INNOVATION

Boasting a complete production chain, the OMS BESSER group is a partner of the most successful brand of household appliances on the European market and, supported by modern technologies and by one young and dynamic staff, represents a reality esteemed and recognized in Italy and Europe. In 1980 we created Aladino, one of the first vacuum storage appliances in Italy; today the fusion of experience, technology and avant-garde materials marks the entrance of a new range of products: VACUMETTO, line of design with professional performance intended for families.

EXCELLENCE IN FOOD PRESERVATION

INNOVATIVE TECHNOLOGY MADE IN ITALY FOR VACUUM PRESERVATION

With **VACUMETTO** preserving fresh food or preparing and storing ready-made portions for the entire week is now easier than ever. Simply place the food in the most suitable container, connect the convenient VACUMETTO pump, and remove the air with the simple press of a button.

With **VACUMETTO** foods are better preserved and last longer, maintaining their natural freshness and fragrance for an extended period. This approach helps preserve the flavors, aromas, colors, and nutritional properties of both raw and cooked foods.

SYSTEM

THE VACUMETTO

VACUUM POWER

THE VACUMETTO PUMP

REMOVES UP TO 80% OF THE AIR present in containers, thereby preserving food for an extended duration.

ALLAROUND THE LALL

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NACUUM

C100

INNOVATIVE PATENTED THREE-STAGE TECHNOLOGY

VACUUM: Draws out the air. **CLOSE**: Seals and preserves your food. **OPEN**: Easily open and enjoy your food.







EXTENDS THE SHELF LIFE OF FOOD

Inni ZERO WASTE

SLOWS DOWN THE OXIDATION PROCESS OF FOOD PRESERVES FRESHNESS AND FLAVOR FOR A LONGER PERIOD



REDUCES MICROBIAL PROLIFERATION (BACTERIA AND MOLDS) ENSURES GREATER HYGIENE AND FOOD SAFETY



MAINTAINS THE NUTRITIONAL AND ORGANOLEPTIC PROPERTIES OF FOOD ENABLES COOKING TECHNIQUES SUCH AS SOUS VIDE



REDUCES FOOD WASTE ALLOWS FOR ECONOMIC SAVINGS

EASE OF USE OF VACUMETTO



STEP 1

Place fresh or cooked food inside the container or the designated bag and seal it tightly.



STEP 2

Remove the air using the VACUMETTO pump, specifically designed and patented to achieve a high level of vacuum that ensures longer food durability.



STEP 3

Store sealed foods in vacuum containers or bags in the pantry, refrigerator, or freezer.



Baking in the microwave* and Oven* MAX +300°C *without the lid



Storage in the fridge and freezer MAX -20°C



Dishwasher safe

VACUUM PUMP VACUMETTO

The pump, extremely **silent and powerful**, can be placed on the kitchen top or hanging on the wall with the practical kit. In a short time it **eliminates up to 80% of the air** present in the containers allowing you to keep foods longer exactly like professional appliances.

Simple to use, you press a button and a **luminous led** will indicate the achievement of optimal vacuum level.

* VACUMETT

PROFESSIONAL VACUUM PUMP G750

EXCEPTIONAL SUCTION POWER

CAN MAKE UP TO 75% VACUUM





PROFESSIONAL VACUUM PUMP G750

It is designed for wall mounting with Fischer or with adhesive.

ACUMETT

POWER SUPPLY

You must always connect the power supply to the pump and plug it into the power outlet.

WIRELESS VACUUM PUMP VACUMETTO

NO MORE PUMPS WITH ANNOYING WIRES AND TUBES!

The wireless Vacumetto pump is designed for convenience. Featuring **fast charging with USB**, suitable for indoor and outdoor use, providing you with an excellent user experience. Is **lightweight and compact**, making it easy to carry to kitchen, offices, picnics, and other places. **Wherever you go, enjoy fresh food.**

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WIRELESS PUMP G450

CAN MAKE UP TO 45% VACUUM

BASE WITH INTEGRATED CHARGING

The practical base allow you to store and recharge the device to always have it ready to use.



WITH OUR RANGE OF VACUMETTO PUMPS YOU CAN COVER DIFFERENT POWERS TO MEET ALL THE REQUIREMENTS TO STORE YOUR FOOD!

The wireless Vacumetto pump ensuring that your **food stays fresh for a longer time**, **practical and convenient**, with all the container of the Vacumetto range. The Vacumetto vacuum pump is **battery operated**

The Vacumetto vacuum pump is **battery operate** and therefore particularly **easy to handle**. Is compatible with all the containers of the Vacumetto range.

Easily maintain fresh and orderly food.

WIRELESS PUMP G350

CAN MAKE UP TO 35% VACUUM



SUPPORT BASE

the base allows you to conveniently store the device and keep the kitchen tidy.

MEASURE FRESHNESS DURATION WITH THE POWER OF VACUUM

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DISCOVER ALL VACUMETTO CONTAINERS

VACUMETTO IS A LINE OF PATENTED PRODUCTS DESIGNED TO PRESERVE FOOD UNDER VACUUM. DESIGNED FOR HOME, WORK, AND LEISURE.

Our range includes the revolutionary Vacumetto pump, borosilicate glass containers, convenient jars, and containers in Tritan of various sizes, the cheese container, stoppers, and bags with the practical base that ensures their closure, along with many other products for use outside the home, all dishwasher-safe and reusable.







WWW.VACUMETTO.IT



VACUUM PUMP

The pump, extremely **quiet and powerful**, can be placed on the kitchen counter or hung on the wall with the practical kit. In a short time, it **removes up to 80% of the air in containers**, allowing food to be preserved for a longer time, just like professional appliances.

Easy to use, simply press a button, and a **bright LED** will indicate the achievement of the optimal vacuum level.



GLASS VACUUM CONTAINERS

The sturdy **borosilicate glass containers**, available in various sizes and configurations, are suitable for cooking (without the lid) up to 300°C in a traditional oven or microwave. They can be safely stored in the freezer, and the side clips provide added assurance in sealing and transportation. Easily stackable and dishwasher-safe.



HERMETIC SEAL Additional airtight seal to keep your food secure.



VACUUM CONTAINERS

The jars are suitable for storing coffee, pasta, rice, biscuits, fruit juices, etc., in the refrigerator or pantry. All lids are equipped with the innovative three-stage valve to ensure the optimal vacuum level over time. The plastic parts in contact with food are **made of Tritan**, a **high-quality BPAfree material** that is resistant to stains and odors. Easily stackable and dishwasher-safe.



VACUUM CHEESE BOX

The spacious cheese container allows for the **longterm preservation** of the aromas of cheeses, keeping them in optimal conditions and preventing any odour dispersion in the refrigerator.

The Vacumetto vacuum cheese container is designed to last and can be **easily cleaned by hand or in the dishwasher**. The Vacumetto vacuum cheese container is not only ideal for cheeses but also perfect for preserving fresh bread, pizza, and focaccia.

VACUUM BAGS

Vacumetto vacuum bags are the benchmark for innovation in food preservation. They have been designed to provide you with maximum freshness in your food while reducing waste and simplifying your kitchen operations. With **three different sizes** these bags perfectly adapt to your needs. From individual meals to large quantities of food, we have the right bag for every occasion. **Vacumetto vacuum bags are BPA-free** and safe for food storage.

→ OUT WITH THE AIR → IN WITH THE FRESHNESS



per alimenti for food

VACUUM BOTTLE CAPS

The caps are suitable **for any standard bottle**, particularly recommended for quality red wines and ideal for preserving non-carbonated beverages. Moreover, the vacuum wine stoppers not only enhance your wine experience but are also an eco-friendly choice. They reduce waste and the use of disposable caps, **contributing to environmental preservation**.



Discover the full range on: www.vacumetto.it





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The picnic line is designed for both leisure and work. It features a wide range of containers, all dishwashersafe, to meet various needs.

The containers are designed **with double walls** to maintain food temperature for a longer period. The lids are equipped with a three-stage valve to preserve the vacuum seal. A unique solution for a family picnic, a hot lunch at the office, or a healthy snack for little ones at school or daycare.

detail of double walls

THERMO BAG SUPPLIED

PROFESSIONAL CONTAINERS

WITH VACUMETTO VACUUM PRESERVATION, THE RESTAURATEUR CAN:

- Have ready-made preparations available, optimizing purchases and preparation times
- Effectively plan weekly work
- Expand the menu and product offerings
- Preserve food for a longer time while maintaining its taste and nutritional properties
- Avoid waste and save money.

CONTAINERS INOX

UNIVERSAL LIDS FOR POTS AND PANS

(Provided without pots and pans, used only for presentation)

CONTAINERS PIREX®

PORTABLE JUICER CUP VACUMETTO

LIGHTWEIGHT, COMPACT, WIRELESS AND PORTABLE FRESHLY SQUEEZED TO DRINK ANYTIME, ANYWHERE!

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A fresh and healthy fruit juice, whenever you want! With the Portable Juicer Cup Vacumetto 400ml you can always take it with you and in only 30 seconds you can juice your favorite fruit. The ergonomic shape is that of a cup, which makes it easily transportable in your backpack or bag. **Safe and easy to use, it is washable in water or dishwasher**. PORTABLE JUICER SMOOTHIE MAKER MIXER WITH USB RECHARGE: 380ML PERSONAL BLENDER WITH 4 STAINLESS STEEL KNIVES PORTABLE WITH BLENDING CUP BPA FREE FOR SMOOTHIES

Fresh fruit and vegetables are vital for a healthy lifestyle. Our combination from mixer and vacuum make it easy for you to enjoy your favourite juices: kiwi, carrot, watermelon, orange, pineapple, citrus or apple – in any combination.

Choosing healthier drinks is a key part of getting a balanced diet. They help increase your intake of nutrients so you can get the recommended daily amount with minimum fuss and maximum taste.

YOUR HEALTHY SMOOTHIE STAYS FRESHER THROUGHOUT THE DAY THANKS TO VACUUM BLENDING

It prevents oxidation and seals in nutrients so you can savour a healthy recipe that's as fresh as you made it.

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WWW.VACUMETTO.COM

VACUUM PUMPS

PUMP G350 WIRELESS BRV 13400-00

PUMP G750

BRV 11500-00

PRO

PUMP G450 WIRELESS BRV 13300-00 VACUUM CONTAINERS BOROSILICATE GLASS



VACUUM CONTAINER BOROSILICATE GLASS | MEASURE L BRV 10400-00

1,5 Lt - 22,2 x 16,5 x 6,7 cm



VACUUM CONTAINER WITH INTERNAL DIVIDER BOROSILICATE GLASS | MEASURE L BRV 10600-00

1,5 Lt - 22,2 x 16,5 x 6,7 cm



VACUUM CONTAINER BOROSILICATE GLASS | MEASURE M BRV 10300-00

0,85 Lt - 20 x 14,8 x 6,1 cm



VACUUM CONTAINER WITH INTERNAL DIVIDER BOROSILICATE GLASS | MEASURE M BRV 10500-00

0,85 Lt - 20 x 14,8 x 6,1 cm



VACUUM CONTAINER BOROSILICATE GLASS | MEASURE S BRV 10200-00

0,5 Lt - 17,1 x 12,7 x 5,4 cm

VACUUM CONTAINERS TRITAN

VACUUM CONTAINER TRITAN | MEASURE L BRV 11100-00

1,5 Lt - Ø 16 x 23 cm

1.5 Lt - Ø 16 x 23 cm

VACUUM CONTAINER WITH HANDLE TRITAN | MEASURE L BRV 11200-00



VACUUM CONTAINER TRITAN | MEASURE M BRV 10900-00

0,85 Lt - Ø 16 x 15 cm

VACUUM CONTAINER WITH HANDLE TRITAN | MEASURE M BRV 11000-00

0,85 Lt - Ø 16 x 15 cm



VACUUM CONTAINER TRITAN | MEASURE S BRV 10800-00

0,5 Lt - Ø 16 x 10 cm

VACUUM PRODUCTS



VACUUM CHEESE BOX **BRV 10000-00**

4.5 Lt - 35 x 22.8 x 14 cm





PICNIC CONTAINER MEASURE L **BRV 12000-00**



PICNIC CONTAINER MEASURE M **BRV 11900-00**

1,5 Lt - 20,2 x 18,3 x 11 cm



PICNIC CONTAINER **MEASURE S BRV 11800-00**



CONTAINERS INOX

CONTAINER INOX | MEASURE L **BRV 12200-00**

4 Lt

2 Lt

UNIVERSAL LIDS FOR POTS AND PANS

UNIVERSAL LID **FOR POTS 18-28 BRV 13000-00**

Ø 18 - 28 cm

UNIVERSAL LID **FOR POTS 16-24 BRV 12900-00**

Ø 16 - 24 cm

UNIVERSAL LID FOR POTS 15-21 BRV 12800-00

Ø 15 - 21 cm



UNIVERSAL LID FOR POTS 13-19 BRV 12700-00

Ø 13 - 19 cm

VACUUM BAGS

> VACUUM BAG | MEASURE S **BRV 11600-00**

15,5 x 22 cm

VACUUM BAG | MEASURE M **BRV 11650-00**

25,5 x 28 cm

VACUUM BAG | MEASURE L **BRV 11700-00**

29.5 x 34 cm

1,4 Lt - Ø 19 cm

CONTAINERS PIREX®

BOROSILICATE GLASS

CONTAINER PIREX®

CONTAINER PIREX®

CONTAINER PIREX®

CONTAINER PIREX®

BRV 12600-00

4 Lt - Ø 28 cm

BRV 12500-00

3 Lt - Ø 24 cm

BRV 12400-00

2,1 Lt - Ø 21 cm

BRV 12300-00

BOROSILICATE GLASS | MEASURE XL

BOROSILICATE GLASS | MEASURE L

BOROSILICATE GLASS | MEASURE M

BOROSILICATE GLASS | MEASURE S

CONTAINER INOX | MEASURE M BRV 12100-00

3,5 Lt - 26 x 22,6 x 14,5 cm



BOTTLE CUP

BRV 11300-00

0,5 Lt - 17,6 x 13,9 x 8,5 cm







VACUUM PRESERVATION



PRODUCT BY VICOTECH SRL

info@vicotech.it

Via Rivoltana 46/48, 2006 Vignate (MI) ITALY