

Vacuum Blender with 1.0L Tritan Jar

This vacuum blender features a 1.0L Tritan jar and operates at 600W. Its vacuum function removes air before blending to preserve nutrients and reduce oxidation.



ADDITIONAL IMAGES



Product Overview



Vacuum blending maintains vibrant colors and textures by minimizing oxidation compared to traditional blending.

Professional Vacuum Blending Solution

The VB1500 Vacuum Blender is an innovative kitchen appliance designed to minimize oxidation by removing air from the jar prior to blending. This process significantly preserves the nutritional content, vibrant color, and fresh flavor of your ingredients while preventing layering and bubble formation. With a quiet operation design and intuitive controls, it offers a professional-grade experience for making smoothies, soups, and healthy juices.

Performance Specifications



Sleek, modern design with intuitive one-key vacuum function.

Maximum Speed

20000 RPM

Rotation Speed

Power Output

600 W

Vacuum Pump Pressure

-80 KPA

Physical Properties

Product Parameters



Product name: Vacuum Blender VB1500
Tank Capacity: 1.0L Power: 600W
N.W./G.W: 5.5KG/6.5KG Speed: 20000RPM
Product Size: 195 x 215 x 400 mm

Compact design optimized for performance and space efficiency in the kitchen.

Jar Capacity

1 L

Construction Materials

Tritan Jar, BPA Free

Dimensions (W x D x H)

215 x 195 x 400 mm

Net / Gross Weight

5.5kg / 6.5kg

Certifications

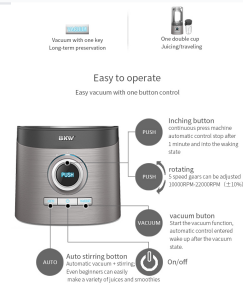
Regulatory Approvals

CB • CE • EMC • ERP • RoHS • LFGB

Features



Designed for easy maintenance with a juice cup and blade set that are simple to disassemble and wash.



Versatile controls including inching, automatic stirring, and multiple speed settings for precision blending.

Core Functionalities

- Vacuum blending technology to prevent oxidation
- Quiet operation with anti-noisy cap design
- Safety sensor lock mechanism
- One-touch automatic vacuum and blending
- Easy-to-clean detachable blade system