

Vacuum Kitchen Blender

This vacuum kitchen blender is designed to remove air from the blending process, creating smoother and more nutritious results. It features a powerful motor, durable blades, and intuitive controls for versatile blending.



ADDITIONAL IMAGES



Product Overview

Advanced Vacuum Technology

The Vacuum Kitchen Blender is designed for professional and commercial-grade blending by removing air from the container before operation. This vacuum process effectively minimizes oxidation, helping to preserve the original color, nutritional value, and fresh flavor of your ingredients. Ideal for smoothies, soups, and sauces, it delivers a significantly smoother texture compared to traditional blending methods.

Technical Specifications

Safety Standards

- Overload protection
- Secure locking mechanism
- Dishwasher safe parts

Blending Capacity

1.5 L

Core Features

BPA-Free, Vacuum Function, Pulse Function, Variable Speed

Performance Metrics

Operating Metrics

1.5 L

Jar Capacity

750 ml

Max Fill Marker