

**vacSy®**

## MASTER OF FOOD PRESERVATION

THE VacSy® SYSTEM IS THE MOST  
VERSATILE AND POWERFUL FOOD  
VACUUM SYSTEM FOR  
PROFFESIONAL AND HOME USE



**zepter®**  
INTERNATIONAL  
LIVE BETTER • LIVE LONGER

# DID YOU KNOW THAT...

Loss of taste and nutrients in food result from the following influences:



## BIOLOGICAL:

- Bacteria
- Fungus
- Viruses
- Parasites



## NATURAL:

- Light
- Heat
- Moisture
- Air



## CHEMICAL:

- Oxidation
- Fermentation

Today's methods of food preservation carry undesirable health risks and do not protect the food's original flavor, texture, color, and nutritional value, all of which are essential for maintaining its quality and health benefits.

### SUGARING



Sugar consumption has been found to contribute to an increased chance of obesity, diabetes, cardiovascular disease, dementia, muscular degeneration, renal failure, chronic kidney disease, and high blood pressure.

### SALTING



Salt makes our body hold on to water. Too much salt raises blood pressure. The higher the blood pressure gets, the greater the strain on the heart, arteries, kidneys and brain. This can lead to heart attack, stroke, dementia and kidney disease.

### FREEZING



Freezing affects the texture and taste of many foods. Ice crystals that form during freezing can damage cell walls, making food mushy when thawed. Long-term freezing may also lead to nutrient loss and flavor degradation. Repeated thawing and refreezing increases the risk of bacterial growth and food-borne illness.

### CANNING



Canning often involves high heat, which can destroy sensitive vitamins and antioxidants. The process may alter the taste, texture, and color of food. Many canned products also contain added sugar or salt. Chemicals like BPA from can linings can leach into food, potentially disrupting hormones and increasing the risk of serious health issues.

### SMOKING



Artificial smoke is more harmful than real smoke because high levels of polycyclic aromatic hydrocarbons (PAHs) are found in smoked meat or fish. These are thought to play a role in the development of pancreatic, colorectal and prostate cancers.

### PICKLING



Vinegar impedes digestion, destroys healthy blood cells, and irritates the membranes. Pickles and other foods that have been soaked in vinegar are rendered almost totally indigestible.

Whether you're meal-prepping, storing fresh produce, or saving yesterday's dinner—VacSy® keeps good food, good - without the need for chemicals or preservatives.

**No mess. No waste. Just smart, sustainable food preservation for a healthier lifestyle.**



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## vacSy® System

### Vacuum Power for Everyday Freshness

VacSy® is a worldwide-patented food vacuum system designed to create a vacuum inside special glass containers and special air-tight bags. The vacuum environment deprives bacteria, moulds and fungi of the oxygen needed for survival and maintains the flavour and nutritional properties of the food in an unaltered state! Food stays fresh and healthy for up to 5 times longer than in the normal refrigerator conditions.

The VacSy® System can be used to vacuum-pack fresh or prepared foods directly in VacSy® Containers, Zepter Cookware, Bottles and VacSy Rolls.





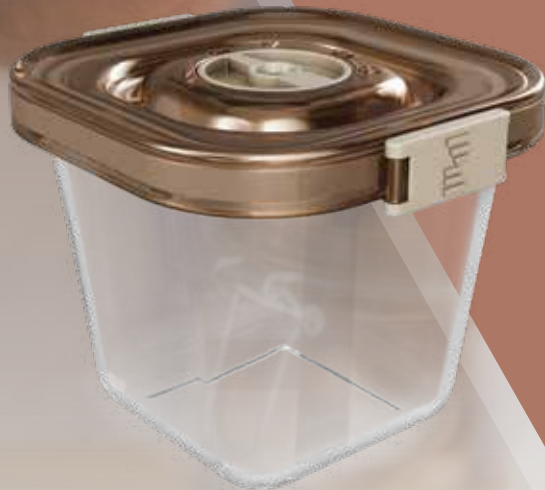
**vacSy®**

# Containers

**The Everyday Solution You'll Keep Using**


Crafted from durable, high-quality borosilicate glass, renowned for exceptional strength and resistance to temperature fluctuations- VacSy containers, combined with advanced vacuum-sealing technology, ensure your food stays fresh, nutritious, and delicious up to five times longer than conventional

Unlike traditional food preservation techniques that compromise taste and nutrients, the VacSy system creates a controlled vacuum environment, preventing oxidation, bacterial growth, and spoilage.




The logo features a large, dark grey 'V' shape on the left. To its right, the word 'vacSy' is written in a lowercase, sans-serif font. The 'vac' is in a light brown color, and the 'Sy' is in a darker brown color.

vacSy

A close-up photograph of various fresh vegetables, including a yellow bell pepper, a green bell pepper, a white mushroom, a green cucumber, and a red bell pepper, all arranged together.

Sleek, reusable, and built to last, VacSy containers provide an unparalleled food preservation and storage solution for everyday home use to professional culinary environments.

A photograph showing various prepared ingredients on a white surface. There is a bowl of cherry tomatoes, a sliced red onion, a bowl of green lentils, a piece of salmon on a black slate board, and some garlic cloves.

## Benefits of vacuum food preservation:

**Extended Freshness:** Keep food fresh up to five times longer.

**Nutrient Retention:** Prevents oxidation, keeping vitamins and minerals intact.

**Less Waste:** Reduce food spoilage and save money.

**Versatile & Durable:** Perfect for refrigeration, meal prep, leftovers – for home and professional use.

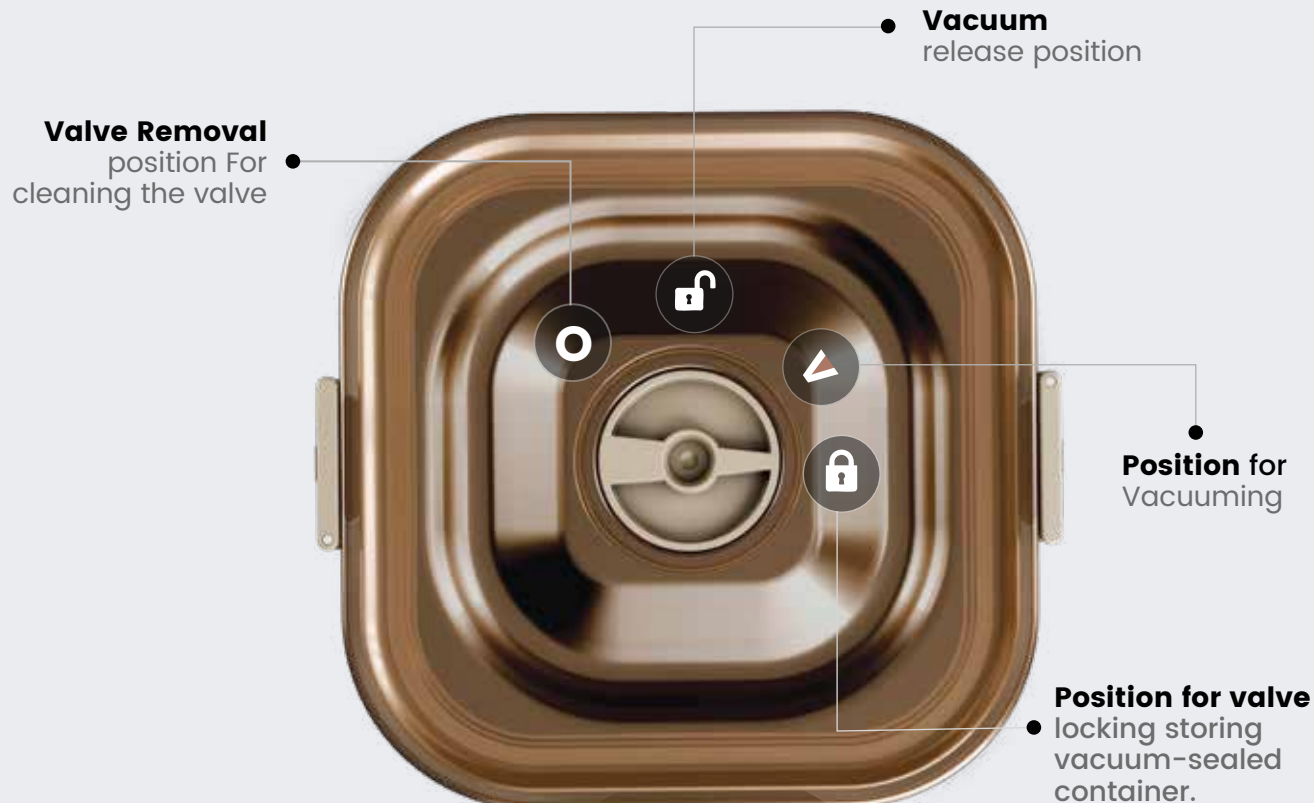
**Natural:** No additives, no preservatives— just real, wholesome food.



**vacSy®**

# Lids

**Healthy Inside. Sealed Tight.**



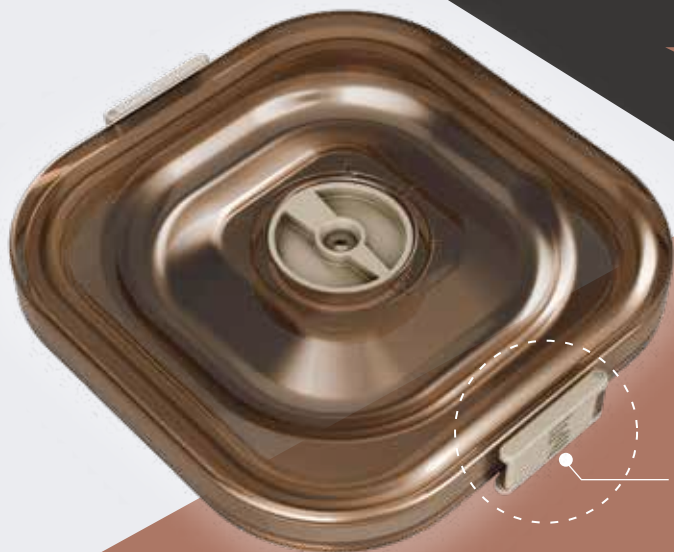
VacSy® Lids are made from ECOZEN™ T100G Pro, an advanced bio-based copolyester that offers high heat resistance, exceptional transparency, and outstanding impact durability. This next-generation material is not only reliable in daily use, but also BPA-free and Eco-friendly supporting a healthier lifestyle and a more sustainable future.



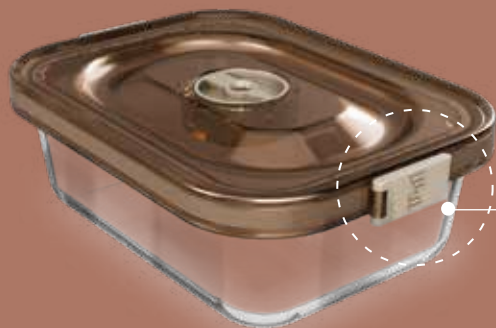
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Each lid features vacuum valve, designed for efficient and effective air extraction when used with the VacSy®

Pump Deluxe. By creating a vacuum-tight environment, this mechanism eliminates oxidation caused by air exposure, helping to slow spoilage and extend the natural life of your food.



The integrated clips are ensuring enhanced stability during transport. Whether you are meal prepping for the week, packing a healthy lunch for work, snacks for your kids at school, or organizing a picnic, the containers keep your food safe and fresh. And extra plus, they are extremely versatile – they can be used with or without the vacuum function depending on your needs.





# VacSy®

## Reusable Vacuum Bags with Valve

### Preserve Perfection, Master Sous Vide

The **VacSy® Vacuum Bags** are the essential upgrade for your kitchen preservation system. Crafted from high-strength, **BPA-Free** film with a precision-engineered valve, these bags create an airtight vacuum that locks in peak freshness, flavor, and crucial nutrients. By slowing down the natural spoilage process, you can preserve the natural flavour, texture, colour, and nutritional properties of food for up to 5 times longer than conventional storage.

Ideal for the home cook and professional chef alike, these reusable bags help you reduce food spoilage and save money, all without the need for chemicals or preservatives. Plus, their robust, temperature-resistant design makes them the ideal companion for sous vide cooking.



**Vacuum Bag**



High-strength, flexible, and BPA-free film, engineered to be resistant to leaks and punctures.

**Valve**



Precision-engineered for an airtight, secure seal and effortless air removal using the VacSy® Pump Deluxe.



The background of the entire page is a close-up photograph of a sous vide cooking process. On the right side, a piece of seasoned meat, possibly salmon or pork, is visible inside a clear plastic vacuum-sealed bag. To the left of the meat, a black immersion circulator is partially visible, with its control knobs and digital display. The overall scene is set against a warm, reddish-brown background that transitions into a white geometric shape on the left where the logo is located.

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## The Secret Weapon for Sous Vide

More than just storage, our bags are fully compatible with Sous Vide cooking. Achieve restaurant-quality results at home with perfectly cooked, tender, and intensely flavored dishes, all while ensuring the highest food safety.

The VacSy® bags are perfectly suited for the precision of the Sous Vide cooking method. This technique involves sealing ingredients in an airtight bag and immersing them in hot water maintained at a precise, controlled temperature. This vacuum-sealing step ensures no oxygen comes into contact with the food, preserving its quality and enhancing flavor.

**Temperature Guide:** Cooking times and temperatures vary, but for maximizing flavor and aroma, we recommend keeping the temperature below 70°C, as exceeding this can compromise the dish's quality.

Safety Tip: When submerging the bag for cooking, always ensure the valve remains above the water surface.  
**Reusable, Durable, Sustainable.** Invest in a smarter way to store and cook.

# vacSy® Sealing unit

Advanced technology, top quality materials, and modern design make the VacSy® System superior to anything else in its class. Featuring a fully automatic vacuum packing function, for the most convenient use, as well as a stress-free vacuum packing function, for delicate and moist foods.



## Technical Specification

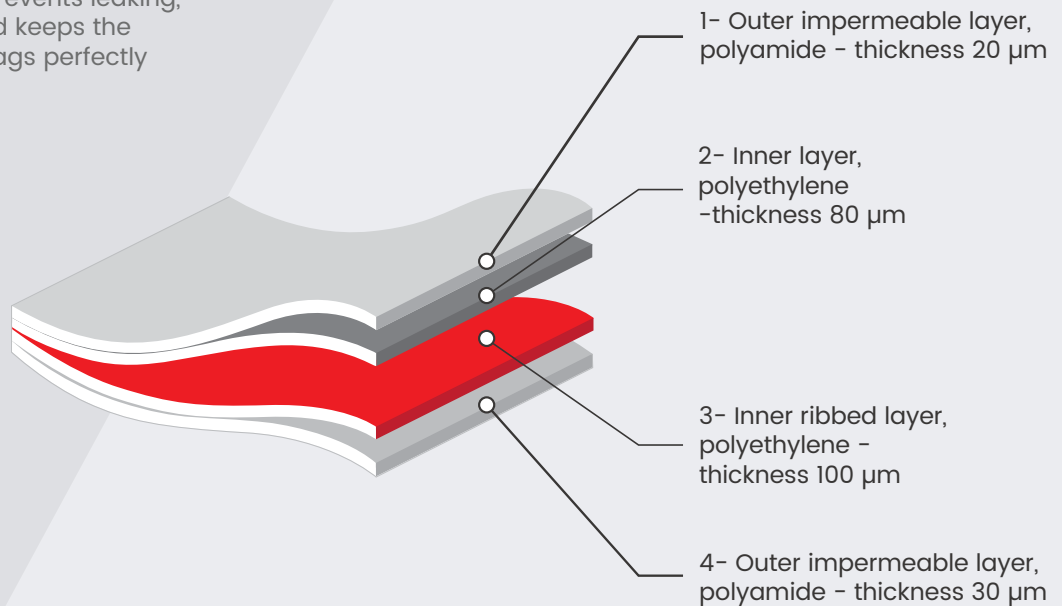
Negative pressure:	-750 mbar
Lifespan:	10000 cycles
Transformer:	220V AC, 50Hz/24V AC 0.8 A / 12V AC 0.4A
Power & Voltage	200W, 220-240V

The supplied adaptor turns the VacSy sealing unit into a vacuum pump, and makes it compatible with VacSy patented vacuum containers, universal lids and bottle caps. The unit features built-in liquid sensors that prevent the liquid from penetrating the device when vacuuming foods high in moisture. Its integrated overheating sensor, quiet operation and low energy consumption make the new VacSy sealing unit very safe and economical to use.

**vacSy®**

## **vacSy® Rolls**

The foil roll is made out of PA/PE, an impermeable, germ-free, tough but flexible material. It is suitable for “sous vide” cooking, ensuring that the inside is properly cooked without overcooking the outside (resistant up to 100°C for max. 15 minutes). This strong material prevents leaking, bursting and keeps the vacuumed bags perfectly sealed.





# FOOD SHELF LIFE WITH VacSy®

(IN DAYS)

<b>Cooked meals</b>  <b>10</b>  <b>2</b>	<b>Fresh/raw meat</b>  <b>9</b>  <b>3</b>	<b>Cooked meat</b>  <b>15</b>  <b>5</b>	<b>Fresh fish</b>  <b>4/5</b>  <b>2/3</b>	<b>Cheese</b>  <b>60</b>  <b>15/21</b>	<b>Dry-cured meat products</b>  <b>20</b>  <b>7</b>	<b>Raw, diced vegetables</b>  <b>21</b>  <b>5</b>
<b>Fruit</b>  <b>21</b>  <b>10</b>	<b>Soft drinks</b>  <b>30</b>  <b>7</b>	<b>Desserts with cream</b>  <b>10</b>  <b>2</b>	<b>Other desserts</b>  <b>20</b>  <b>5</b>	<b>Dry foods</b>  <b>365</b>  <b>180</b>	<b>Wine</b>  <b>15</b>  <b>3</b>	<b>FOOD SHELF LIFE WITHOUT VACSYS® (IN DAYS)</b>

\* This table contains approximate values. It is assumed that food is stored at a cold-storage temperature between +3°C and +5°C. The preservation periods of food depend on the initial freshness of the products, the way they are prepared, and whether or not VacSy® procedures are carried out correctly. Pre-packed products must be consumed prior to the expiry date stated on the package. All data indicated here are the result of research by the "Università degli Studi", Milan, Italy

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# vacSy®

## Sized for Everything. Styled for Everywhere.

### VACSy® PRODUCT RANGE

Available in six different volumes to accommodate all your food storage needs (0.5L, 0.8L, 1.1L, 1.5L, 1.8L, and 2.3L).



**0.5L**

155.5x142x68mm  
VA-1305



**0.8L**

155.5x142x120mm  
VA-1385



**1.1L**

198x185x80mm  
VA-1711



**1.5L**

245x175x81mm  
VA-2215



**1.8L**

198x185x135mm  
VA-1718



**2.3L**

245x175x135mm  
VA-2223



#### Vacuum Bag

20x23cm, 10pcs set  
VA-B-2023



#### Vacuum Bag

26x35cm, 10pcs set  
VA-B-2635



#### Bag Sealing unit

VS-S



#### Rolls

300x20cm  
2pcs set  
VS-R-3202

300x28cm  
2pcs set  
VS-R-3282

300x20cm, 1pc  
300x28cm, 1pc  
VS-R-SET



#### Three distinct lids

Each tailored for different container sizes and featuring an elegant amber/brown tone with gold/yellow accents.



#### Stackable design for efficient space-saving storage

Both lids and containers can be neatly arranged to optimize kitchen space.



Fully compatible with the VacSy Vacuum Pump Deluxe.

Whether you're looking to simplify meal prep, reduce food waste, or ensure your ingredients stay fresher for longer, the VacSy Containers provide the perfect solution. Upgrade your kitchen with Zepter's cutting-edge vacuum technology and experience food preservation like never before.

**Zepter International** is a privately owned Swiss multinational company that was founded in 1986 by Mr. Philip Zepter. Since its establishment, Zepter International has evolved into a global, multi-branded corporation specializing in the production, distribution, and sale of premium consumer goods worldwide. This is primarily accomplished through its extensive proprietary sales network and high-end retail outlets.

From its inception in 1986, Zepter has remained steadfast in its mission to safeguard the most cherished and esteemed aspect of human life: health. We are dedicated to delivering unique and enduring solutions aimed at enhancing the quality and longevity of life. Our products have gained a worldwide reputation for their original design, exceptional quality, and the utilization of advanced technologies in their manufacturing processes. Zepter is an embodiment of excellence and a genuine commitment to promoting a beautiful and healthy lifestyle.







## ZEPTER WORLDWIDE PRESENCE

**ALBANIA**, Living Longer, Exclusiv Sh.p.k  
**ALGERIA**, Newtech Algerie Division  
**ANGOLA**, Nebojsa CC  
**ARMENIA**, Travelon Ltd., Afina LLC  
**AZERBAIJAN**, Royal Home Design LLC  
**AUSTRALIA**, The Sixth Dimension Pty Ltd, Zepter World Australia  
**AUSTRIA**, Vienna  
**BANGLADESH**, Adora BD Limited  
**BELARUS**, Minsk  
**BELGIUM**, Haromed BVBA, Trendy Cook  
**BOSNIA AND HERZEGOVINA**, Sarajevo, Banja Luka  
**BULGARIA**, Sofia  
**CANADA**, Toronto  
**CZECH REP.**, Prague  
**CHINA**, Shenzhen Shande Brothers Medical Biotechnology Co.Ltd, Jesa Industrial Limited  
**CROATIA**, Zagreb  
**CYPRUS**, Life's Quality Ltd  
**DOMINICAN REPUBLIC**, Medicaluz  
**DENMARK**, Govinda Consult APS  
**EGYPT**, Cairo  
**ESTONIA**, Tallinn  
**FRANCE**, Paris HITEC Environment  
**GEORGIA**, Limited Liability LLC  
**GERMANY**, Sollingen, Sefeldt MZV Deutschland GmbH  
**GUADALOUPE**, SAS BEE'CONFORT  
**HOLLAND**, Beauty Injection, Trendy Cook, Haromed BVBA  
**HONG KONG**, Wessen Group Limited, Jesa Industrial Limited, Solutions Health Care, Gold Beauty Ltd., SWAN GROUP ASIA LIMITED  
**HUNGARY**, Budapest  
**ISRAEL**, A.L.N. Import LTD  
**ITALY**, Milan  
**JAPAN**, Aglex Inc.  
**JORDAN**, Amman  
**KAZAKHSTAN**, Almaty  
**KOSOVO**, Living Longer, Exclusiv Sh.p.k  
**KUWAIT**, Healthy Home Trading Co.

**LATVIA**, Riga  
**LIBYA**, Newtech Algerie Division  
**LITHUANIA**, Vilnius  
**MACAU**, Wessen Group Limited  
**MACEDONIA**, Skopje, Exclusiv Sh.p.k  
**MALTA**, Ddellta Ltd.  
**MAURITIUS**, Nutri Health Co Ltd.  
**MOROCCO**, Lilimpharm  
**MOLDOVA**, Chisinau  
**MONGOLIA**, Standlab Co Ltd  
**MONTENEGRO**, Zepter d.o.o Podgorica, Exclusiv Sh.p.k  
**NAMIBIA**, Nebojsa CC  
**NEW ZEALAND**, AJE Lifestyles Limited  
**NORWAY**, Uno Vita AS, Nailit A/S  
**PHILIPPINES**, BCP Dermatological Corp  
**POLAND**, Warsaw  
**PRINCIPALITY OF MONACO**, Monte Carlo  
**ROMANIA**, Bucharest  
**RUSSIA**, Moscow  
**SERBIA**, Belgrade  
**SINGAPORE**, Zen'Yu Pacific Pte Ltd.  
**SLOVAKIA**, Bratislava  
**SLOVENIA**, Slovenj Gradec, Status d.o.o. Metlika  
**SOUTH AFRICA**, Nebojsa CC  
**SOUTH KOREA**, Seoul, Angel Korea Ltd., Dooil GL Co., LTD  
**SPAIN**, Madrid  
**SWEDEN**, Galo Medical AB,  
**SWITZERLAND**, Wollerau, Z-Elite GmbH, Life Resonance AG, Physiotherapie 011  
**TUNISIA**, Newtech Algerie Division  
**TURKEY**, Derma Medikal Kozmetik Ithalat Ihracat Ve Tic.Ltd.Şti.  
**UAE**, Scarlett Trading Co., Zepter ME Trading LLC, Jashanmal National Company LLC  
**UK**, Colour Ministry, UK  
**UKRAINE**, Kiev USA, North Bergen  
**UZBEKISTAN**, Tashkent  
**ZIMBABWE**, Nebojsa CC



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Your choice to a **healthier**  
more **sustainable** lifestyle



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