

BORA QVac built-in vacuum sealer Highlights

Unique installation concept

Thanks to the innovative and unique installation concept, the BORA QVac doesn't take up any of the coveted space on kitchen work surfaces: like the substructure for the cooktop extractors, the device is fitted below the worktop. The built-in vacuum sealer can be installed either flush or surface mounted.

Keep liquids fresh for longer

The vacuum seal keeps bottled liquids, such as wine or oil, usable for longer after they have been opened. Once vegetables have been cooked, the resultant stock can even be stored as a sauce base, for example.

Ultra-rapid marinating

The marinating ring, which is placed on one of the associated vacuum boxes, creates a vacuum. The resultant marinating process take no more than ten minutes rather than several hours or days, and enables marinades to penetrate food particularly deeply.



bora.com/qvac



QVACSS
QVac Vacuum set Stainless Steel



QVACAB
QVac Vacuum set All Black



QVACVBO1
QVac Vacuum boxes
(2x 1 Liter)



QVACVBO2
QVac Vacuum bags
(2x 2 liter)



QVACVBE1
QVac Vacuum bags
(15x 0,6 liter)



QVACVBE2
QVac Vacuum bags
(15x 1,5 liter)



QVACVBE3
QVac Vacuum bags
(15x 2,1 liter)



QVACVBES
QVac Vacuum bag set
(5x 0,6 liter / 5x 1,5 liter / 5x 2,1 liter)



QVACVV
QVac Vacuum closure
(2 pieces)

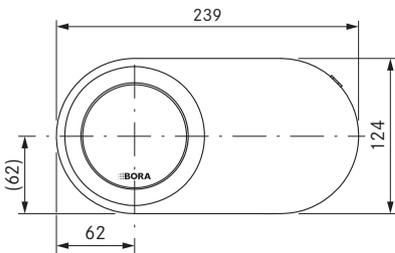
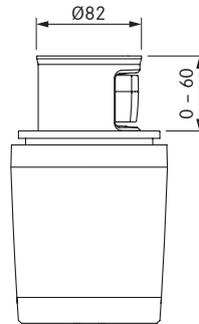
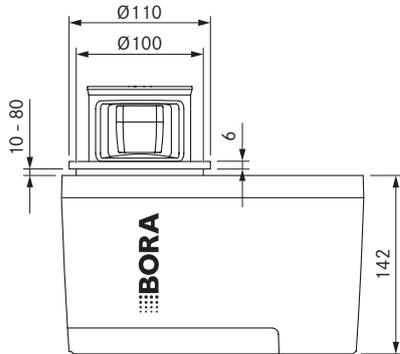


QVACMR
QVac Marinate ring
(2 pieces)

QVACSS / QVACAB

QVac Vacuum set Stainless Steel

QVac Vacuum set All Black



Technical data

Supply voltage	100 - 240 V
Frequency	50 - 60 Hz
Maximum power consumption	24 W
Power supply cable length	2 m
Suction power	≈ 10 l/min
Maximum vacuum pressure	-90 kPa
Dimensions (width x depth x height)	239 x 124 x 142 mm
Weight (incl. accessories/packaging)	3,48 kg
Surface material	stainless steel
Vacuum hose extension length	400 mm

Product description

- Unique installation concept
- Ultra-rapid marinating
- Keep liquids fresh for longer
- Pop-up unit with automatic on/off function
- Extendable vacuuming head (400mm)
- 3 function keys for different vacuuming programmes
- Audiovisual operating concept

Scope of delivery

- 1x QVac Built-in vacuum unit
- 1x QVac Vacuum box 1l
- 1x QVac Vacuum box 2l
- 1x QVac Marinate ring
- 2x QVac Vacuum closure
- 5x QVac Vacuum bags 0,6l
- 5x QVac Vacuum bags 1,5l
- 5x QVac Vacuum bags 2,1l
- 15x Freezer sticker for vacuum bag
- 1x Power supply cable EU (2m)
- Operating and installation instructions

Accessories

- QVac Vacuum boxes 2x 1l QVACVBO1
- QVac Vacuum boxes 2x 2l QVACVBO2
- QVac Vacuum closure 2 pcs. QVACVV
- QVac Marinate ring QVACMR
- QVac Vacuum bags 15x 0,6l QVACVBE1
- QVac Vacuum bags 15x 1,5l QVACVBE2
- QVac Vacuum bags 15x 2,1l QVACVBE3
- QVac Vacuum bags Set (5x 0,6l, 5x 1,5l, 5x 2,1l) QVACVBES
- Power supply cable UK (2m)

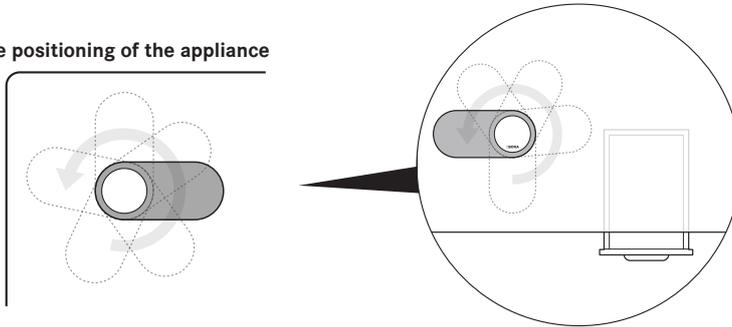
Product- and planning instructions

- Standard installation is with the connections facing forward.
- The housing must remain accessible for maintenance work.
- For thinner worktops, a substructure is necessary.
- For flush mounting, the worktop must be at least 10 mm thick.

Positioning

BORA QVac built-in vacuum sealer

Variable positioning of the appliance

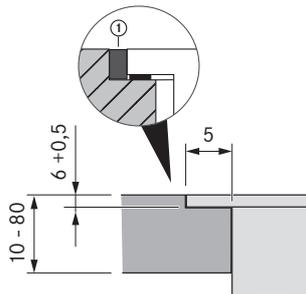


- For greater ease of use, we recommend installing the appliance a little further back on the worktop.
- The logo should be facing the user.
- The "FRONT" sticker on the pop-up unit shows the position of the controls.

Cut-out dimensions

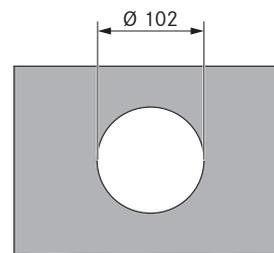
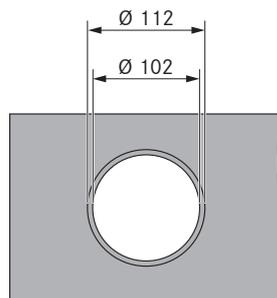
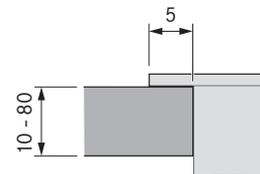
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Flush installation



① Silicone sealant

Surface mounting



Important planning instructions:

- In standard installation, the appliance is fitted with the connections facing the front.
- The housing must remain accessible for maintenance.
- For flush installation, the worktop must be at least 10 mm thick. In the case of thinner worktops, a substructure is necessary.
- To enable seamless removal or insertion of the appliance, it must be positioned so that there is 5 cm of clearance below and to the side of the drip tray.
- Observe the instructions of the worktop manufacturer. Worktop cut-outs must be moisture-sealed using suitable means or, where necessary, fitted with a thermal insulator (e.g. in the case of Corian or HiMacs worktops).