

Galactic Mix

Oxygen is essential for humans. However, fruits and vegetables react in a very sensitive way when they come into contact with oxygen if they do not have the protection through their skin. The brown colouring when an apple is cut is a very visible sign of this. The same problem happens when fruits and vegetables are blended. This problem is not far away from the Earth, but the solution is here thanks to the Vacuum Blender.

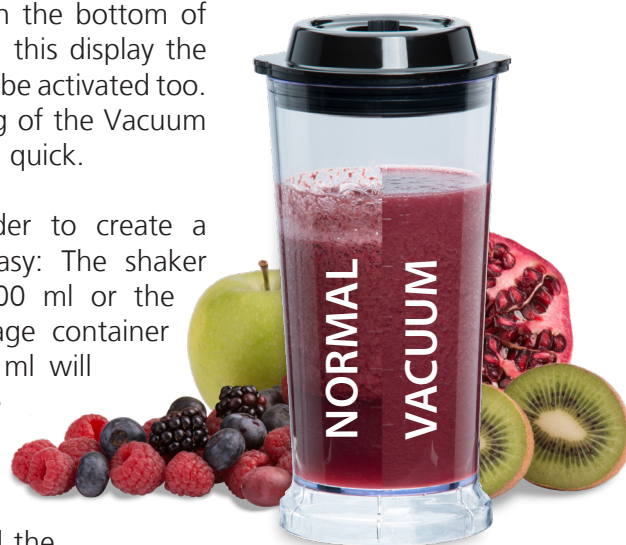
NEW!



With the new Vacuum Blender 6980 from Cloer the galactic mix will be very easy prepared in the domestic kitchen. The air will be extracted of the container before the preparation of the blend. This way, the process of oxidation, the reaction of oxygen on the surface of the fruits and vegetables, will be avoided. During the mixing process no oxygen will be whisked in the mix. So the important but sensible enzymes of the nutrients will be maintained and the formation of bubbles will be reduced too. A dense, pure juice, smoothie or shake is the result.

The new Cloer Vacuum Blender puts at your disposal 4 preset programs for the most important standard uses. An additional manual mode is available too with time settings. This makes possible countless individual variations. The settings can be selected through self-descriptive buttons placed in the central display in the bottom of the appliance. Through this display the cleaning function could be activated too. This makes the cleaning of the Vacuum Blender very simple and quick.

The use of the blender to create a healthy mix is very easy: The shaker with a volume of 1500 ml or the provided Vacuum-storage container with capacity for 800 ml will be placed in the base of the blender and the lid will be closed with a snap. The lids from the container and the



blender are firmly closed together in order to suck the air of the mix container. Thanks to an integrated valve in the lid, the vacuum remains also after the procedure. Therefore, the beverages or sauces can be stored without influence of the atmospheric oxygen.

The powerful 800 watt motor makes possible – not only a quick blending of the ingredients – but also an additional Ice-Crush function. Silicone feet have two functions in the appliance: they ensure a safety support on the worktop and they are also a very practical cable rewind possibility.

The new Cloer Vacuum- Blender 6980 is available in specialist shops, electronic centers as well as big stores and online portals. The recommended retail price is 199,99 €.

Summary of the Cloer Vacuum Blender 6980:

- Preparation and mixing under vacuum
- For Smoothies, juices, fruit shakes, sauces and many other fresh mixing delights
- Easy operation by selection automatic programs
- Manual mode with own time division
- Easy cleaning by cleaning function
- Vacuum valve in shaker cup
- Vacuum-shaker, 1500 ml
- Vacuum-storage cup, 800 ml
- Absorbent silicon feet for a secure fit
- Cable winding stub
- Ice-Crush-function
- Start-Stop button
- Dimensions: L = 20.9 cm x W = 21 cm x H = 45.7 cm, 800 Watt
- Recommended retail price 199,99 €.



Address for informations about sources of supply:

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Download of texts and photos:
<http://pr-kamphausen.de/cloer/aktuell.html>



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