

Traditional oven baking, vacuum cooking, freezer or fridge storage, quick marinating: there are many possibilities offered by Free, the revolutionary glass pan from Magic Vac.

QUICKLY MARINATE



COOK YOUR DISHES



VACUUM-SEAL



FREEZE IT



COOK SOUS VIDE



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FREE
THE GOOD REVOLUTION.



Free can be used as a traditional glass pan or for vacuum cooking and storage, thanks to its easy connection with any Magic Vac vacuum machine.

magicvac.com



MAGICVAC
THE ORIGINAL VACUUM SEALING SYSTEM

**A small, great revolution
is coming to our kitchens.**

Free is the innovative glass pan from **Magic Vac**:
you are free to cook, vacuum-pack, marinate,
experiment, have fun, amaze and save.

Free is available in **two sizes**:

Large Pan - 1950ml - ACO1138 / Small Pan - 1250ml - ACO1137



FREE
THE GOOD REVOLUTION.

Citizens, esteemed chefs, aspiring cooks, and food lovers:
the time for Free has come. A new chapter in modern kitchen history.

Each **Free** pan
includes an adapter
necessary for extracting
air using Magic Vac vacuum
machines, and a special lever
that facilitates the opening
of the container lid.

When the valve dome is facing
downward, it indicates the presence of
a vacuum in the container



SCAN THE QR CODE AND DISCOVER THE
FREE GLASS PAN IN AUGMENTED
REALITY, INTRODUCED BY CHEF IVO
BORTOLIN FROM OSTERIA ALLA TORRE
(SAN MARTINO DELLA BATTAGLIA, ITALY)



Made of borosilicate glass, steel,
and silicone, Free goes straight
from the freezer to the oven.

You can use Free in four different ways:

1. TRADITIONAL COOKING
2. VACUUM COOKING
3. MARINATING
4. VACUUM PACKING

Vacuum storage allows
food to last up to 5 times
longer compared to
traditional systems.

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