

# Vacuum Blender

Enjoy your fresh juice!



# The History of the Blender



**Squeezer**

Manual squeezing



**Juicer**

Centrifugal force  
oxidation and lots of  
bubbles



**Slow Juicer**

Cold-press squeeze  
Good, fresh taste but  
lacking fibers



**Blender**

High speed  
Cell breakage  
But oxidation



**Vacumm Blender**

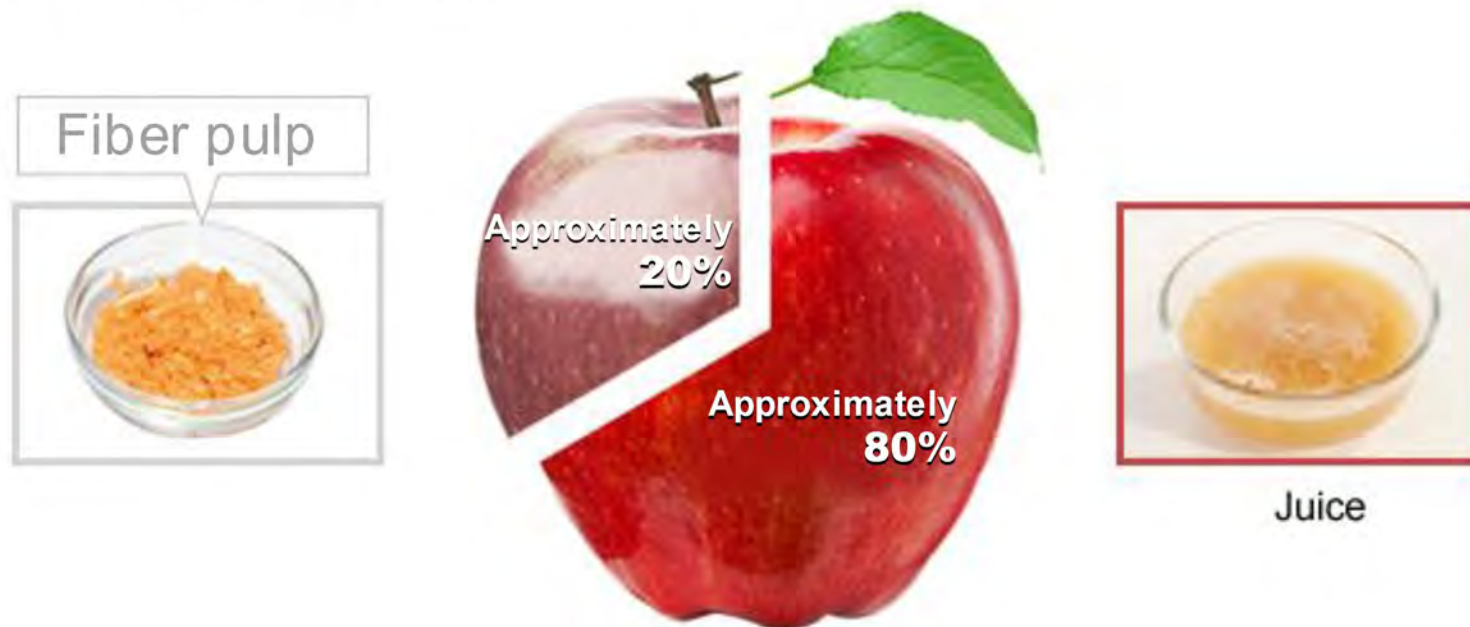
Vacuum blending  
Anti-oxidation  
High-speed blending  
Protects nutrition

## SLOW JUICER

A slow juicer cannot maintain fibers and can't be used to make smoothies.

The juicing rate of a slow juicer is around 80%.

The fibers will be wasted as pulp.



## Power Blender

It can maintain the fibers, but the taste is not good.  
The food material was oxidated during blending.



# Vacuum Blender



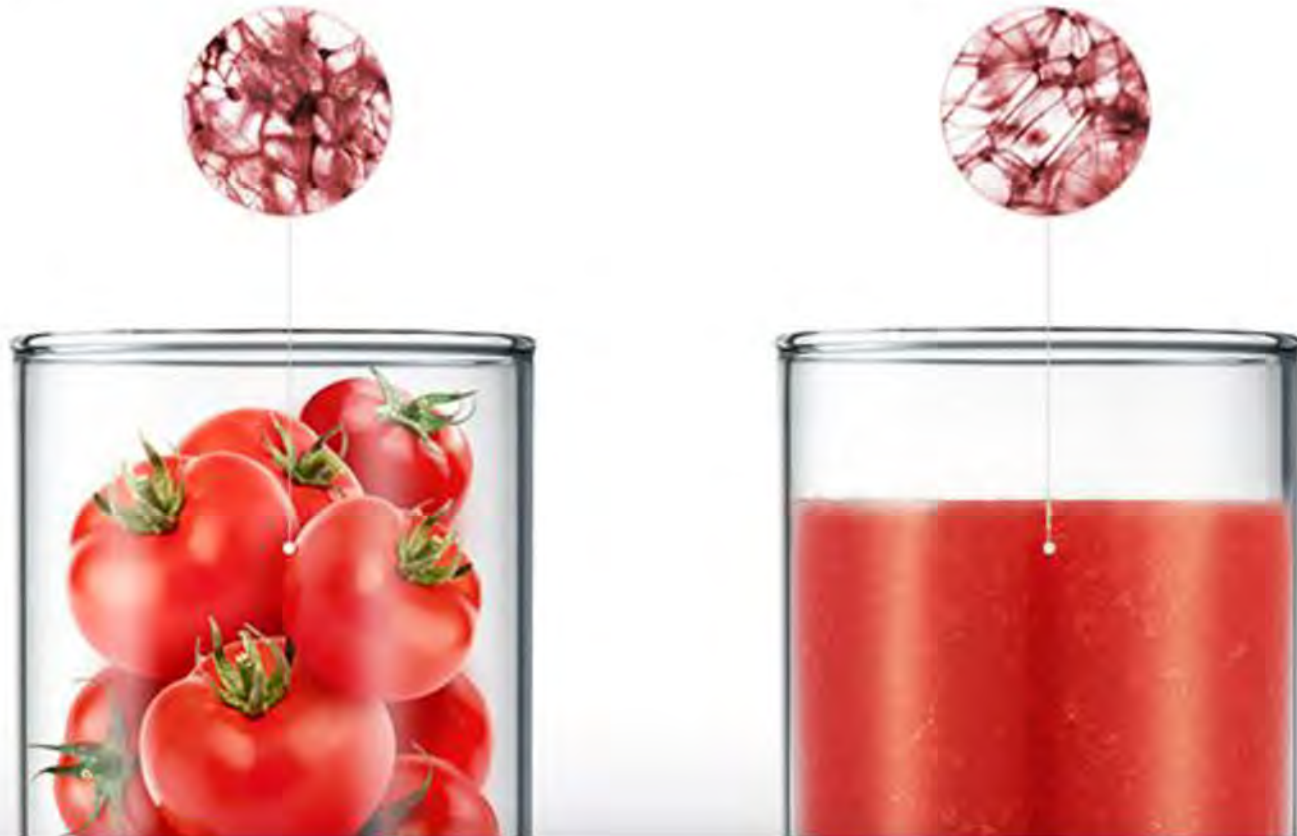
Power blender + Slow juicer + Vacuum machine =



# Vacuum Blender

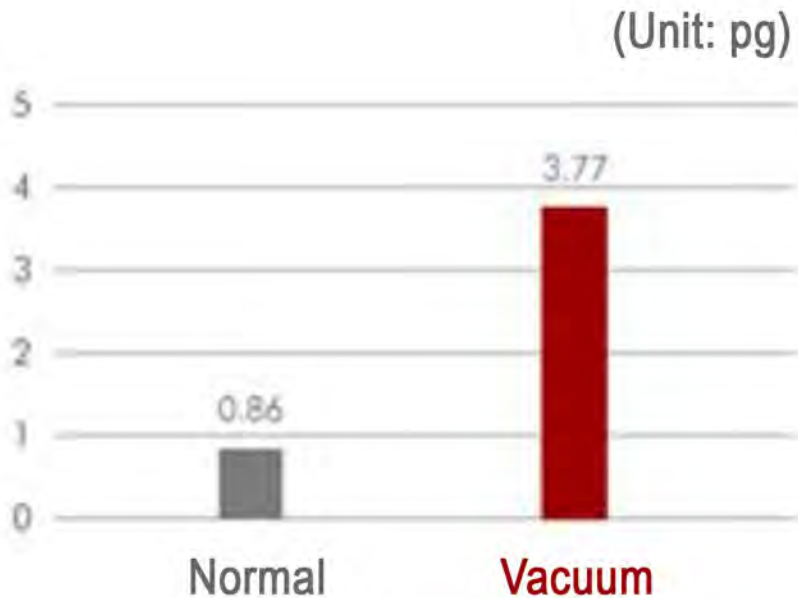
The vacuum blender not only releases the nutrition, but it also **locks the nutrition** in fruit and vegetables.

Longfar's vacuum technology ensure that foods keep their natural taste and prevents oxidation.

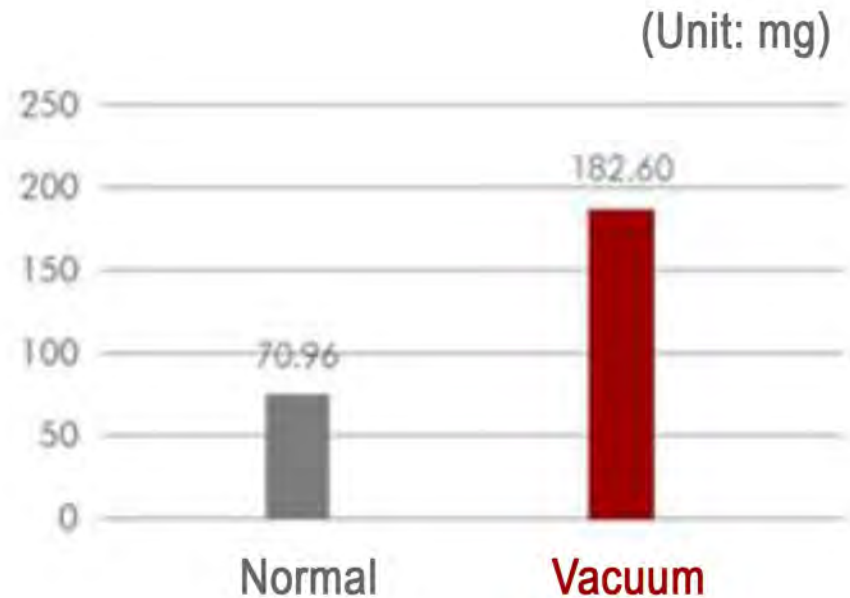


# Vacuum Blending Releases More Nutrition

Vitamin A Comparison



Total Polyphenols Comparison

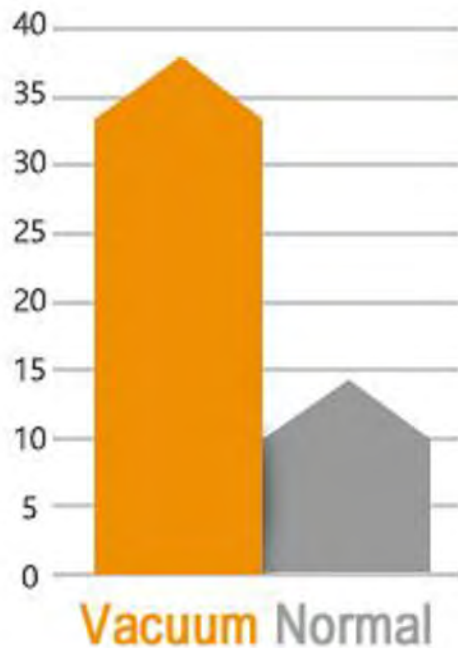


# 2.5X Vitamin C

Lose weight

Drinking juice high in Vitamin C can boost health, help people lose weight after participating in sports and prevent fatigue.

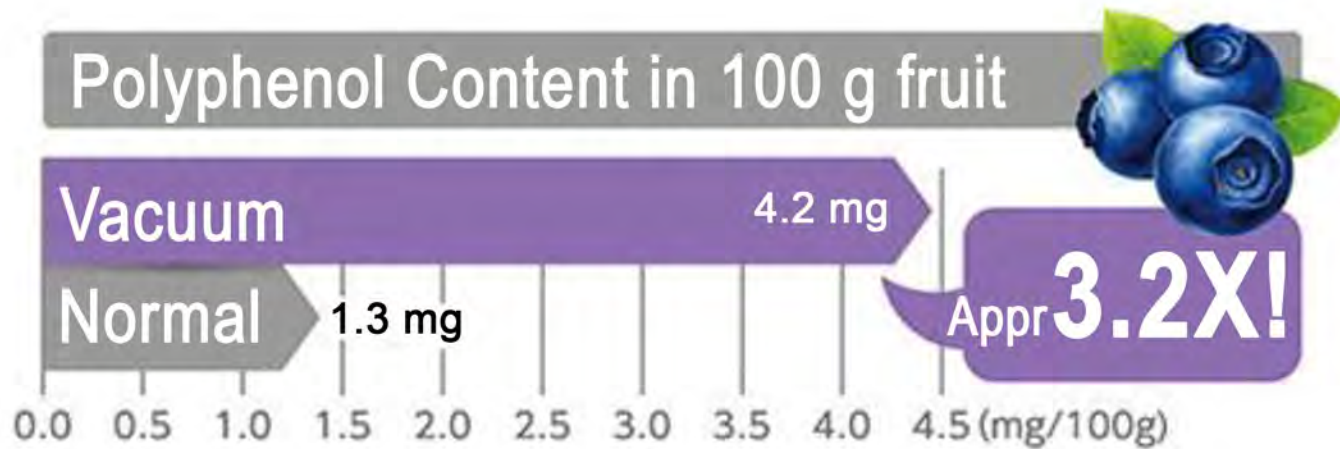
(mg/100g)





## 3.2X Polyphenols

Polyphenols prevent oxidation and help prevent illness.



## Vacuum Blending Prevents Oxidation

Vacuum blending helps ensure that foods stay nutritious.

An organic life is a healthier life.



With Vacuum



Without Vacuum

Comparison of blended apple juice after three minutes

## Vacuum Blending Avoids Separation

Consuming fiber is good  
for weight loss.

Vacuum blenders prevent  
oxidation, which means  
foods don't separate  
and taste better.



Vacuum



Taste



Normal

Comparison of apple and spinach mix after two minutes

## Vacuum Blending Prevents Bubbles

Vacuum-blended juices are smoother and more refreshing after physical exertion.



Vacuum



Feel



Normal

Comparison of apple and orange blend after three minutes



**BLENDVAC**



## Triple the Safety Protection

Double Vacuum Valve

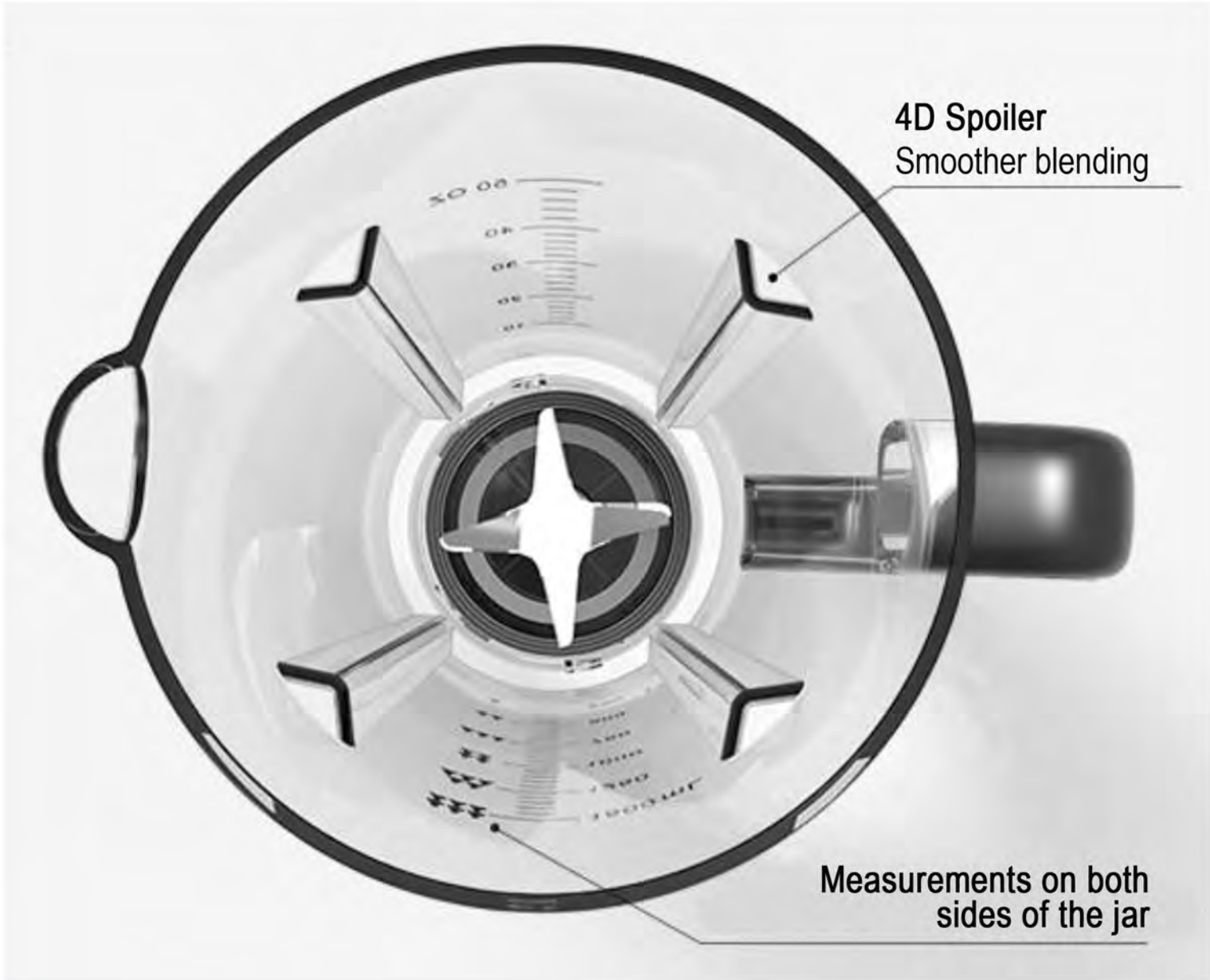


Sensor Control



Safety Lock





4D Spoiler  
Smoother blending

Measurements on both  
sides of the jar

## **Six-Fin Blade Assembly**

**Six high-quality blades**  
**Multi-purpose blending**  
**SUS304 material**  
**Durable**





# Metal Coupling

Our coupling limits friction, improving reliability and extending the product's life.



Silica Gel



Metal Coupling



Metal Hook

## Metal Coupling


Highly active, durable and shockproof

Much more stable for a longer life

## Silica Gel Hat

- Anti-heating
- Electrically insulated

The silica gel hat reduces motor shock and noise and ensures blending is consistent and fast.



## High-Speed A/C Motor Up to 26,000 RPM

Durable  
Pure Copper  
Overload Protection  
Overheating Protection

## Smart PCB Controlled

- Incorrect operation warning
- Multi-menu one-key start
- Power save mode (ERP)
- Safety shutoff
- Smart detection of the vacuum pressure
- Automatic speed control

## Vacuum Pressure Max is -80 kPa

An air pressure of -80 kPa is the same as it is on the top of Mt. Everest.

### Aluminum Cans

Before Vacuum



After Vacuum



## Vacuum Blending Produces Better Results

Vacuum conditions protect nutrients, eliminate bubbles and prevent stratification.



## Vacuum Storage

Storing juice in a vacuum keeps it fresher longer.

Pour the juice into the storage jar and seal it with the lid. Place the storage jar on the vacuum blender. Choose "Vacuum" from the menu and press "Start."

\*\*Vacuum storage can keep juice fresh for longer than 4 hours.



# Blending Plus Storage



## **Blending Jar:**

1.5 L capacity design for family use

1.5L Blending Jar

## **Storage Jar:**

A 900 ml capacity makes the storage jar easy to carry anywhere

Vacuum Storage Jar




# Removable Blade Set

The removable blade design makes it easy to clean and maintain the Blendvac.



# LF-6801




PRODUCT NAME:	VACUUM BLENDER	MODEL NO.:	LF-6801	MOTOR REFERENCE PIC.:
UNIT SIZE:	210 x 205 x 460 mm	NET WEIGHT:	Approx. 4.20 kg	
SPECIFICATION:	220-240 V ~50 Hz 750 W	SPEED	26,000 RPM (max)	
	120 V ~60 Hz 750 W	VACUUM PRESSURE:	-80 kPa (max)	
CAPACITY:	1500 ml & 900 ml	MOTOR SPEC:	8830	

# LF-6802



Operation Panel

PRODUCT NAME:	VACUUM BLENDER	MODEL NO.:	LF-6802	MOTOR REFERENCE PIC.:
UNIT SIZE:	210 x 205 x 460 mm	NET WEIGHT:	Approx. 4.5 kg	
SPECIFICATION:	220-240 V ~50 Hz 800 W	SPEED	26,000 RPM (max)	
	120 V ~60 Hz 750 W	VACUUM PRESSURE:	-80 kPa (max)	
CAPACITY:	1500 ml & 900 ml	MOTOR SPEC:	7640	

# ***Vacuum Blending Means Fresher, Healthier Beverages!***

