

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

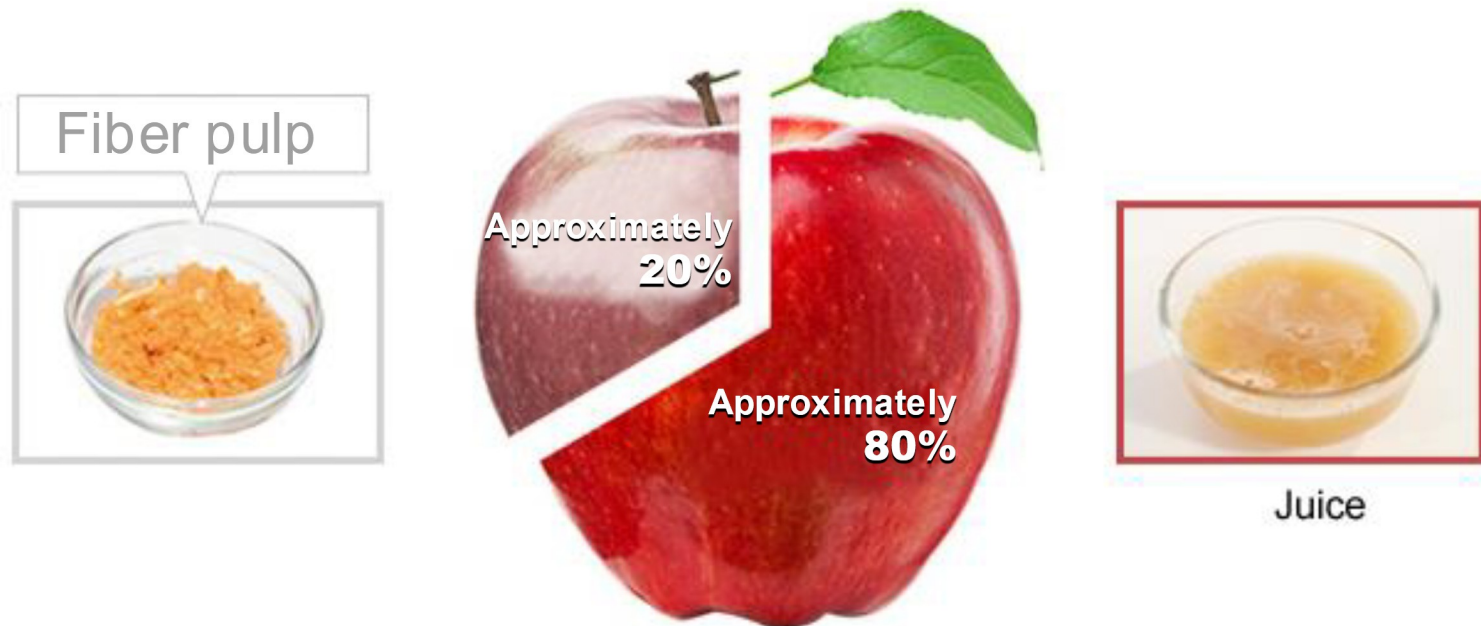
Vacuum blending
Anti-oxidation
High-speed blending
Protects nutrition

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



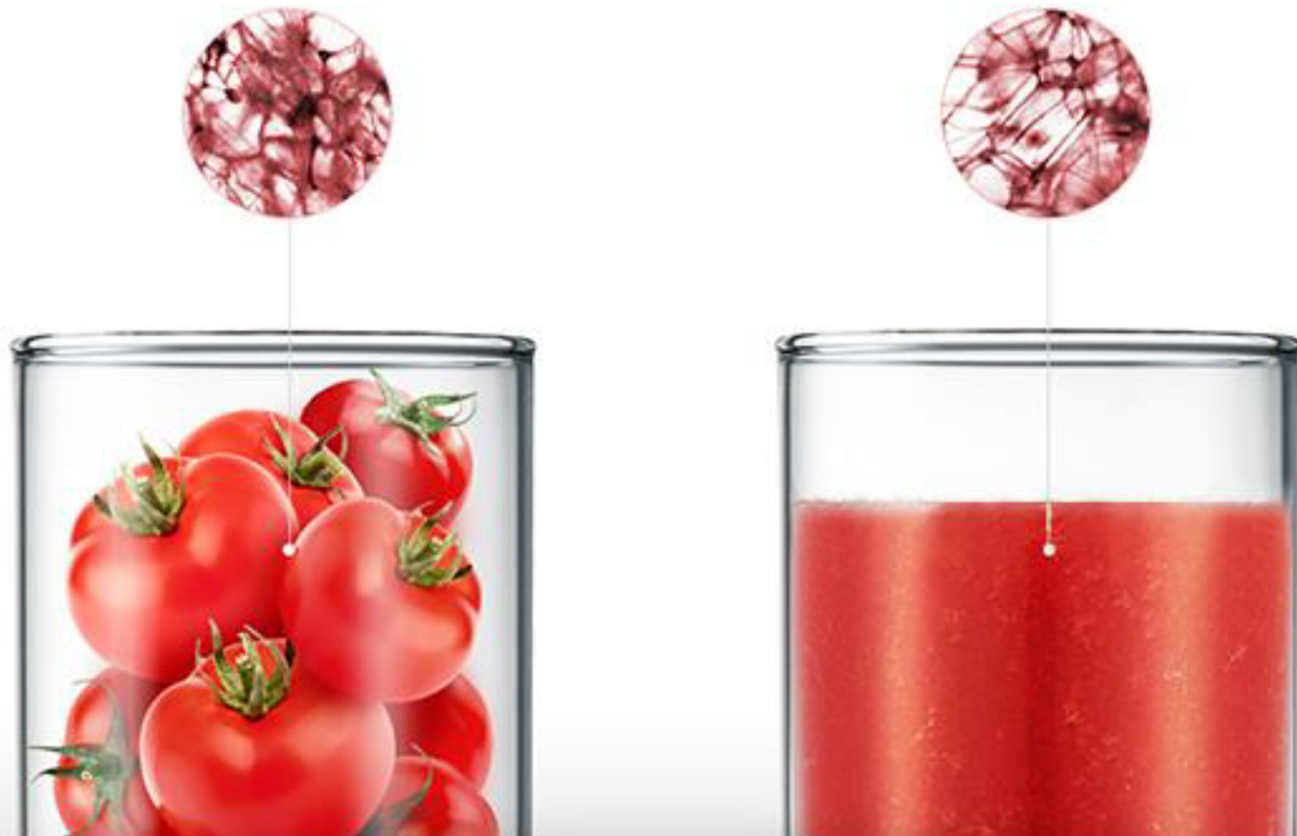
Power blender + Slow juicer + Vacuum machine =



Vacuum Blender

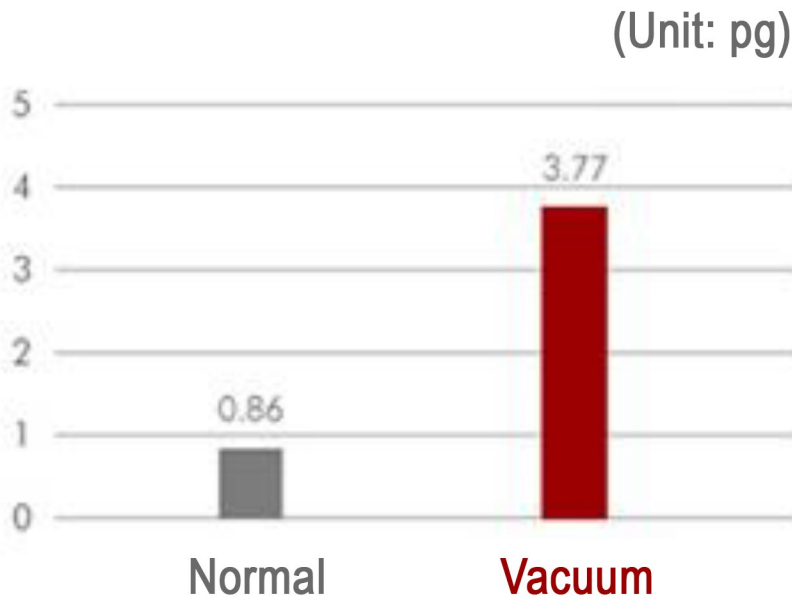
The vacuum blender not only releases the nutrition, but it also **locks the nutrition** in fruit and vegetables.

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

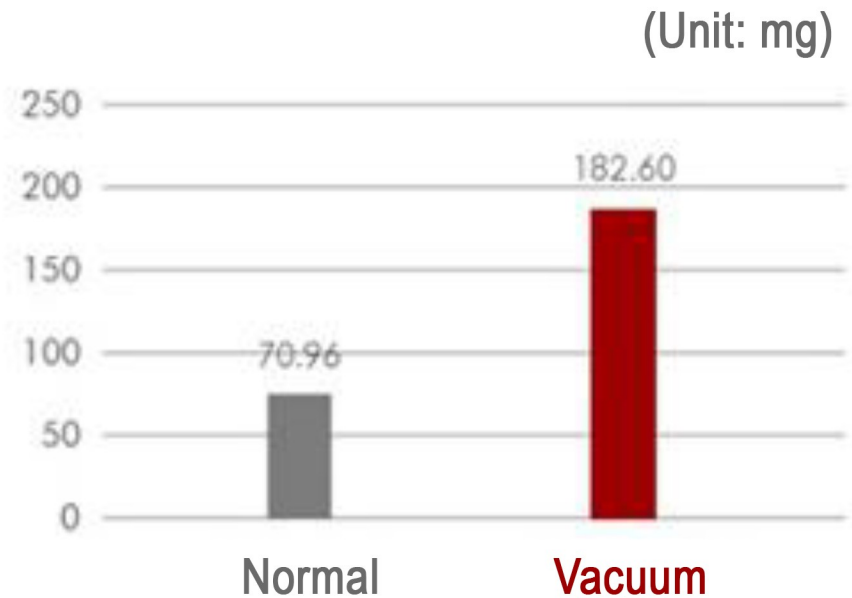


Vacuum Blending Releases More Nutrition

Vitamin A Comparison



Total Polyphenols Comparison

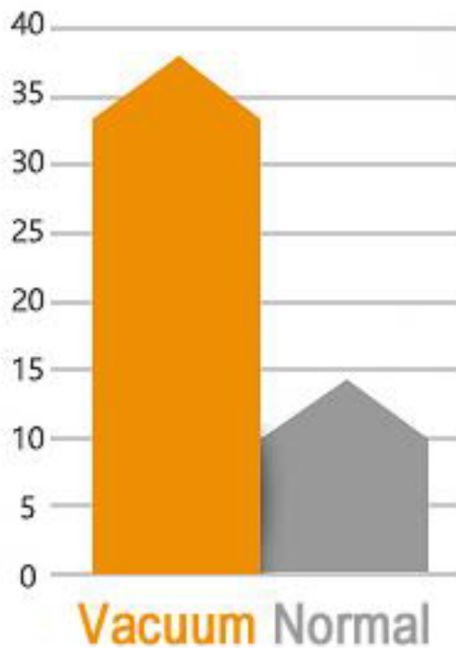


2.5X Vitamin C

Lose weight

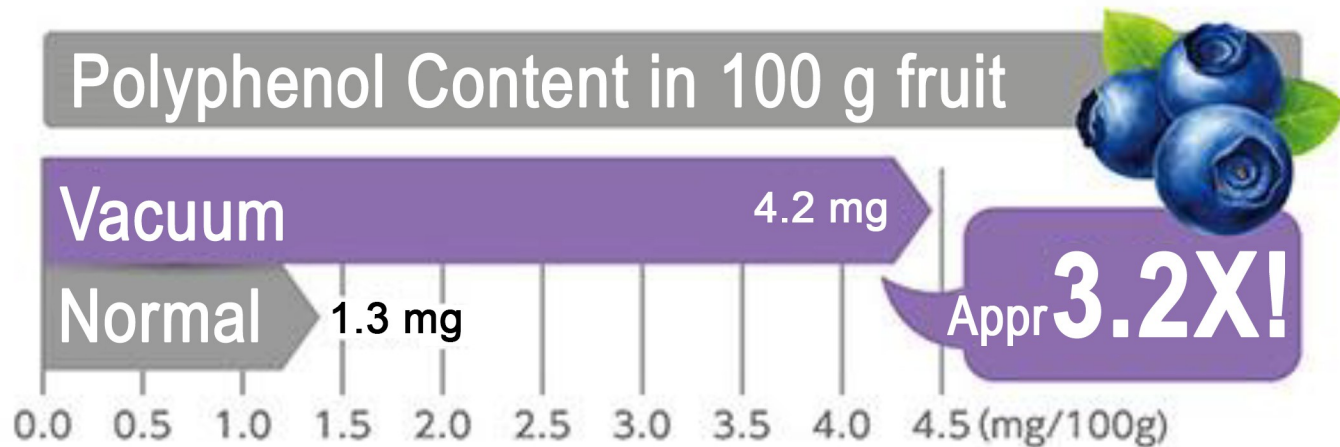
Drinking juice high in Vitamin C can boost health, help people lose weight after participating in sports and prevent fatigue.

(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



Color



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



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

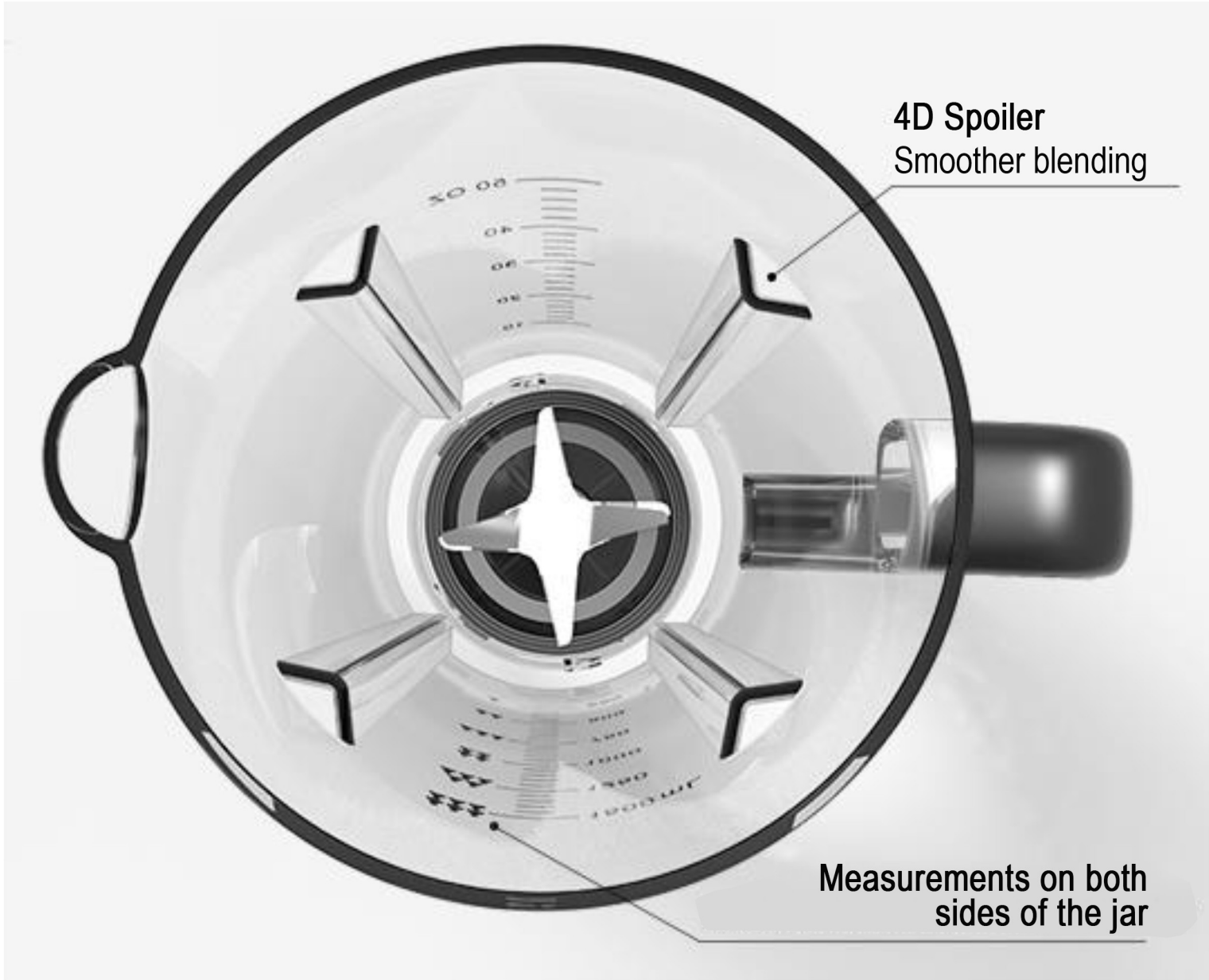


Sensor Control



Safety Lock





4D Spoiler
Smoother blending

Measurements on both
sides of the jar

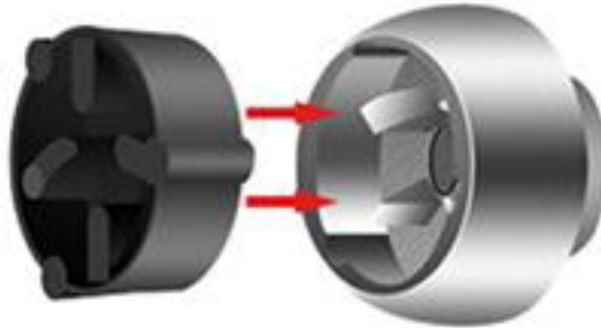
Six-Fin Blade Assembly

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

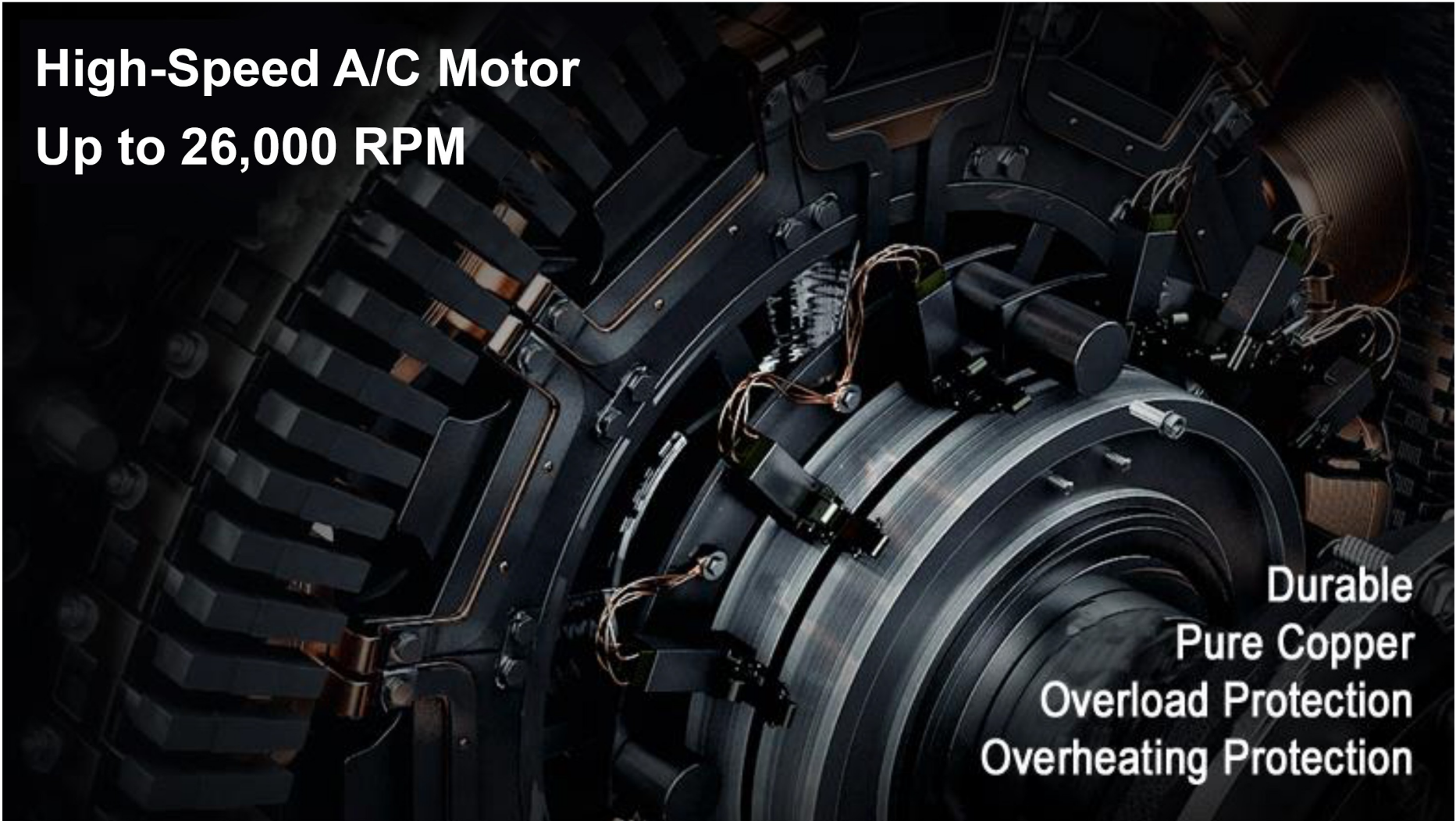
Highly active, durable and shockproof

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



1.5L Blending Jar



Vacuum Storage Jar

Blending Jar:

1.5 L capacity design for family use

Storage Jar:

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


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!

