



**FEATURES**

- Oil lubricated 12 m<sup>3</sup>/h vacuum pump ; Busch 10 m<sup>3</sup>/h on request;
- Vacuum level control through high precision absolute-type vacuum sensor, which does not require calibration; max vacuum 99,8% (2 millibar);
- 310 mm sealing bar, easily removable for cleaning;
- Hydroformed, brilliant stainless steel vacuum chamber with constant thickness, easy to clean being free of edges and receptacles;
- Standard inert gas injection with 2 injection nozzles with "Gasplus" system, which allows to reach values up to 90% of inert gas for products extremely sensitive to crushing;
- Standard "Softair" slow air return at the end of the cycle;
- Waterproof 5"-TFT touchscreen control panel, protected by scratch-resistant tempered glass, resistant to liquids, humidity, dirt and dust;
- 10 editable user programs, with assignable names; 5 settable display languages;
- 9 preset "Chef" cycles for food processing;
- 3 specific preset cycles with inert gas injection;
- 3 specific preset cycles for vacuum containers;
- 2 generic preset cycles for preservation or sous vide cooking;
- 1 programmable deaeration ("Degas") program on eight vacuum phases and eight pause phases;
- "H2Out" pump oil dehumidification cycle,
- Notice of need for oil change, "H2OUT" cycle execution or product cooling need in case of use of insufficiently cooled wet products;
- Menu accessible to technical assistance for parameter adjustment and reading of cycle and maintenance carried out;
- High-thickness blued PMMA (Plexiglass) lid with polished and rounded edges; opens automatically at the end of the cycle;
- Lowering system of the lid at the end of the work in the rest position by releasing the rear gas spring, which allows to release the tension on the gas spring and on the lid;
- Access for easy maintenance through front opening of the casing;
- Standard "Easy" accessory for external vacuum in embossed bags;
- 3 PE-filling plates for product adjustment and cycle speed up.

**DESCRIPTION**

The models of the Idea line catches the eye for cutting-edge design and the smart functions of the 5"-TFT touchscreen, which transform the concept of vacuum packaging machine into "Sous Vide Robot": specific "Chef "and deaeration cycles allow food processing, which make it a versatile and multi-purpose work tool, suitable for the catering sector.



**SEALING BAR 310mm**  
**VACUUM PUMP 12 m<sup>3</sup>/h**  
**ABSOLUTE SENSOR**  
**CONTROL**

**ACCESSORIES (NOT INCLUDED)**

- Bags for storage, cooking and "cook & chill"; embossed bags;
- Stainless steel cart with castors and shelf;
- Inclined stainless steel plate for liquid packing;
- Stainless steel vacuum containers; suction device.

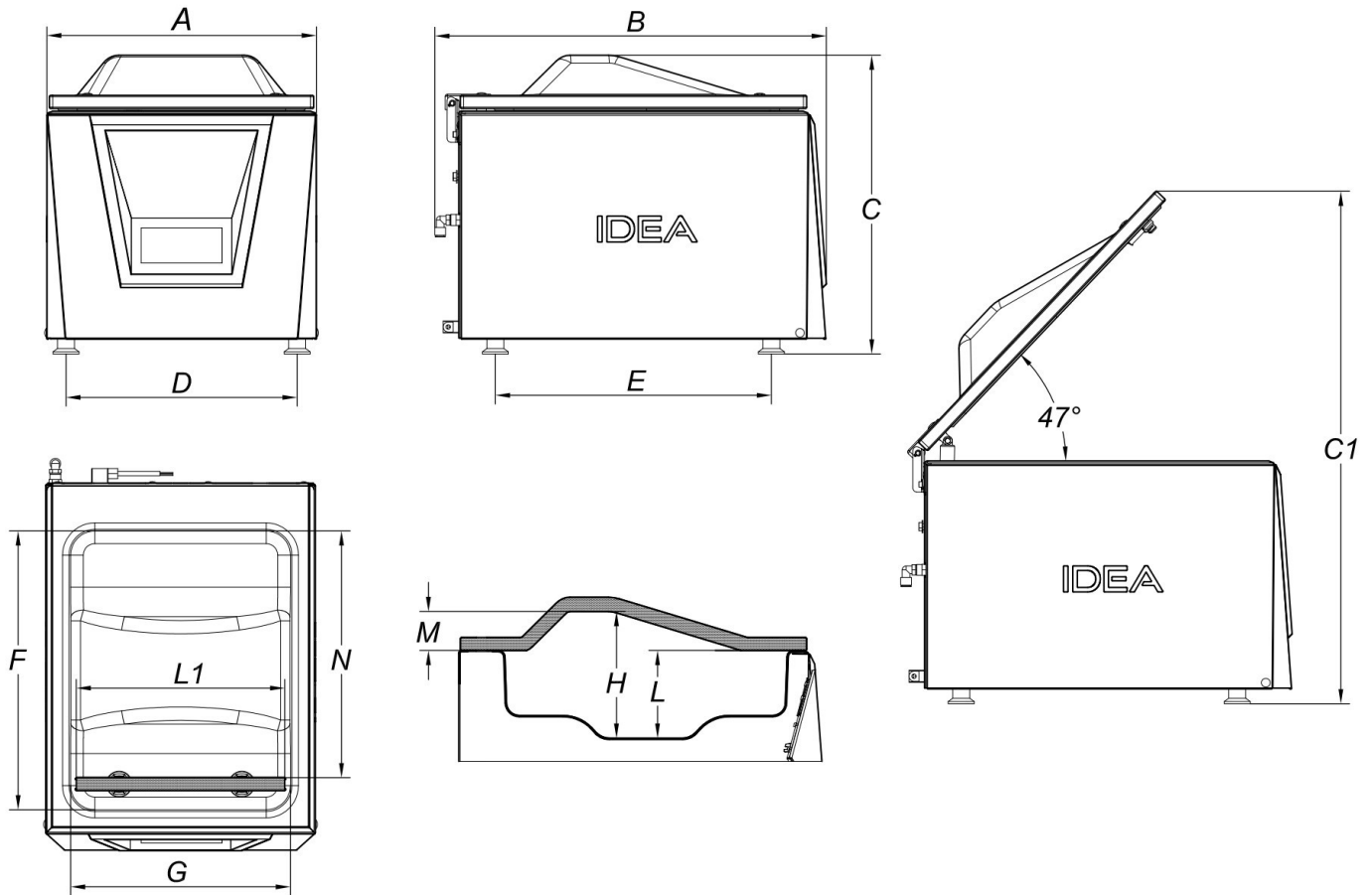
**CE**

According to: Standard EN/IEC 60335-1  
Safety assured by  
accredited third-party certification body!

PROJECT	DATE	APPROVED
ITEM	QTY	

VACUUM PACKAGING MACHINES IDEA 32

UPDATED:  
28/07/2021



## SPECIFICATIONS

Length of seal L1	mm	310
Nominal pump speed	m <sup>3</sup> /h	12 (DVP) / 10 (BUSCH)
Final pressure	mbar	2
Chamber Size (FxGxH)	mm	434x343x195
Useful space Chamber (N)	mm	380
Chamber depth (L)	mm	135
Chamber volume	Lt	19
Power	W	700 (DVP) / 600 (BUSCH)
Electrical voltage/Frequency/Phases	V/Hz	220-240V / 50-60Hz / 1Ph+N+PE
Power cord and plug		2m + IEC / Schuko
Current	A	3,04 (DVP) / 2,6 (BUSCH)
Housing materials		Stainless steel (AISI304)
Vacuum chamber material		Hydroformed stainless steel (AISI304)
Lid material		PMMA (plexiglas)
Overall dimensions (AxBxC)	mm	415x603x460
Maximum height with open lid (C1)	mm	789
Distance between supports (DxE)	mm	356x425
Weight (with shelves)	kg	46,3
Noise level	dB(A)	62
Environmental operating temperature (min-max)	°C	12-40