

# Idea 32 Hi-Line



Touch panel



Maximum usability



Smart sensor

## The IDEA you were waiting for has now become reality!

**New 5" Touch Smart interface**, just one touch to scroll through screens, select a Chef program or set custom parameters. You've got the power: set parameters without limits, choose the vacuum level you prefer, the rest will be done by Idea Hi-Line.

### Idea 32 Hi-Line is ideal for:



Restaurants



Pastry shop



Butchers' shops

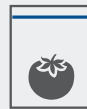


Pastry shops s



Cafés

### Packing methods



Solo sigillatura



Vuoto

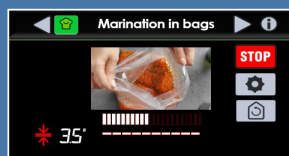


Vuoto esterno



ATM

5" smart touch panel  
Top usability!



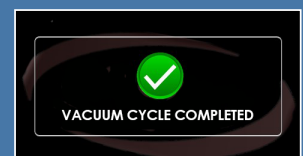
Selection of scrolling programs

Thanks to the intuitive scrolling interface you can easily select the Chef program of your choice, IDEA will do the rest.



Choose the parameters independently

Use your imagination: customize and save up to 10 vacuum pro-grams. Set your creativity free and start your programs whenever you want.

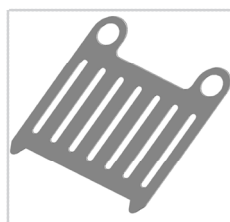


You can always create a perfect vacuum

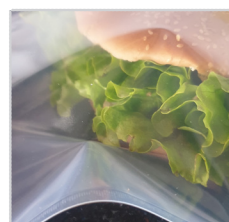
The sensor is able to vacuum pack any type of food, even the most difficult products (liquids, powders, etc), in a completely automatic way, to the maxi-mum vacuum.



**Touch panel**  
5" waterproof and scratch-resistant touch control panel



**Easy vacuum**  
It is possible to vacuum pack outside the vacuum chamber



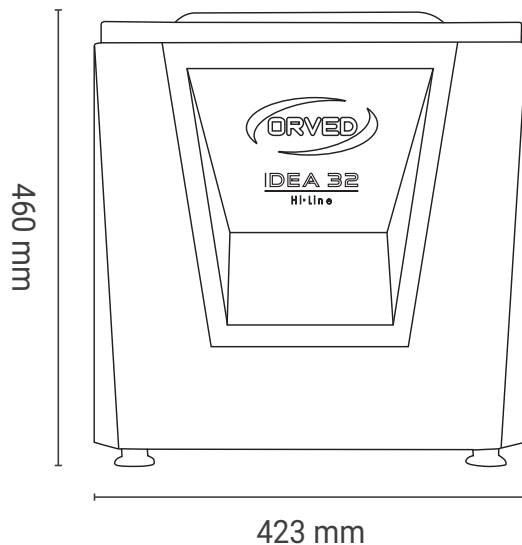
**Gas vacuum**  
Vacuum packs even the most delicate and soft products



**POWER-STEEL vacuum chamber**  
Hydroformed vacuum chamber made in a single piece without weldings and rounded corners

### Technical data sheets

- > Bodywork: stainless steel
- > Size: 423x604x460h mm
- > Chamber size: 343x434x175h mm
- > Weight: 46,5 Kg
- > Power grid voltage: 230V 50/60Hz
- > Max power absorption: 10mc/h assorbe 600W  
12mc/h assorbe 700W
- > Sealing bar: 310 mm
- > Vacuum pump: BUSH 10 mc/h - DVP 12mc/h
- > Max bag size: 300 x 400 mm



### Chef programs and jars included



Marinating



Infusions



Mussels and clams cleaning



Meat tenderising



Pastry bases



Ice-cream bases



Powders and spices



Sauces



Min jars



Med jars



Max jars

### Standard equipment



Touch panel 5"



Vacuum sensor



Chef programmes



5 sequential vacuum programs



15 Customisable programmes



Gas vacuum (MAP)



Clean pump program



Softair



Vacuum un external bags



Vacuum in rigid containers

### Matching accessories



Smooth vacuum bags



Channelled vacuum bags



Cooking vacuum bags



Cook&Chill vacuum bags



Carriage



Conserbox containers



External suction hose



Inclined shelf for liquid products