



**FEATURES**

- Oil lubricated rotary vane vacuum pump, nominal speed 25 m<sup>3</sup>/h;
- Vacuum level control through high precision sensor;
- Maximum vacuum 99,8% (2 millibar);
- 415mm sealing bar, easily removable for cleaning with double sealing;
- Chamber in hydroformed stainless steel with constant thickness, with integrated vertical chamber for liquid packaging, easy to clean and sanitize;
- Standard inert gas injection with 2 injection nozzles;
- 2+2 Daters to stamp the date and lot on the bag;
- Waterproof stainless steel digital control panel, with control board and vacuum sensor protection cover and front USB port for quick software update;
- 20 editable user programs, with assignable names from keyboard;
- 5 settable display languages;
- 12 preset cycles for specific types of food to be preserved or processed ("chef" cycles), 9 deaeration cycles for solid and liquid food processing or food preservation ("chef" cycles);
- 2 generic preset cycles for preservation or sous vide cooking;
- 7 specific cycles for vacuum containers;
- Pump oil dehumidification cycle "H2Out";
- Menu accessible to technical assistance for parameter setting and adjustment, with resettable oil change alarm;
- High-thickness blued PMMA (Plexiglass) lid with polished and rounded edges and chromed aluminum alloy die-cast hinges, over-opening from 60 ° to 90 ° for easy cleaning;
- Removable aluminum silicone holder bar, which allows easy cleaning and sanitizing of the vacuum chamber (patented);
- Front opening of the machine body to facilitate access to maintenance;
- High welding pressure (over 200kg with 99% vacuum) operating on the sealing bar; with thermal welding protection system;
- Standard "Easy" accessory for external vacuum in embossed bags;
- 10 PE-filling plates for product adjustment inside the vertical and the horizontal chamber and cycle speed up.

**DESCRIPTION**

Made of AISI304 stainless steel, the Cuisson line models features a high quality level and extreme care of every detail, which reflects into robustness, reliability and safety. They are equipped with advanced functional and technological features such as the vertical chamber, deaeration cycles, preset cycles based on the type of food to be vacuum packed, inert gas injection, double sealing. Removable silicon holder and front opening of the casing are some of the construction features designed to facilitate cleaning, maintenance and reduce operating costs.



**SEALING BAR 415mm**  
**VACUUM PUMP 25 m<sup>3</sup>/h**  
**SENSOR CONTROL**

**OPTIONALS**

- WiFi connection module for remote parameter management;
- Connection nozzle for vacuum in external containers.

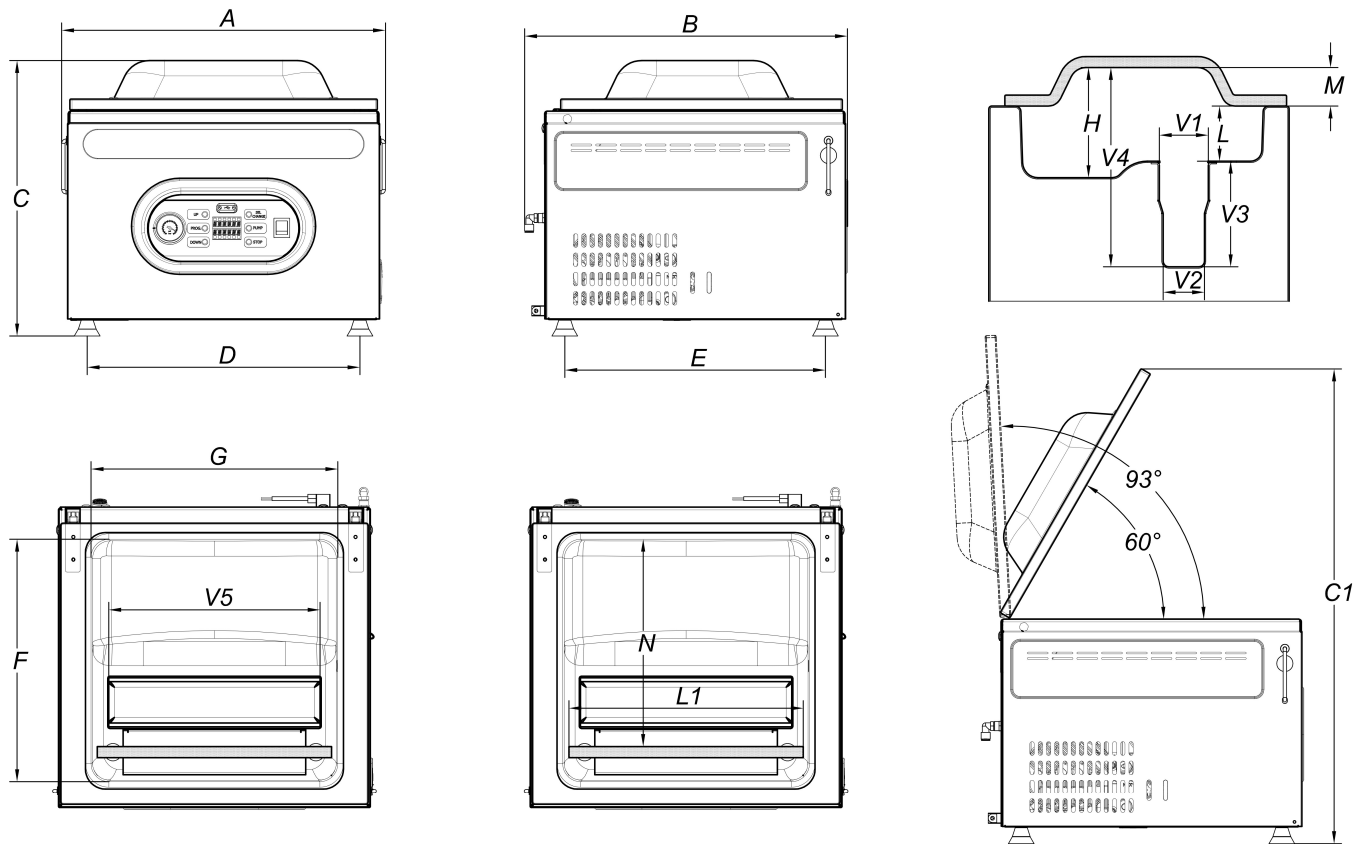
**ACCESSORIES**

- Bags for storage, cooking and "cook & chill"; embossed bags;
- Stainless steel cart with castors and shelf;
- Funnel in AISI304 stainless steel for easy filling of bags with liquid products.



PROJECT	DATE	APPROVED
ITEM	QTY	

VACUUM PACKAGING MACHINES CUISSON 41



## SPECIFICATIONS

Length of seal L1	mm	415
Nominal pump speed	m <sup>3</sup> /h	25
Final pressure	mbar	0,5
Vertical chamber size (V1/V2xV5xV3)	mm	82x384x192
Horizontal chamber size (FxGxH)	mm	440x448x200
Useful space Chamber (N)	mm	377
Horizontal chamber depth (L)	mm	100
Horizontal chamber volume	Lt	35
Vertical chamber volume	Lt	6
Power	W	1600
Electrical voltage/Frequency/Phases	V/Hz	220-240V / 50-60Hz / 1Ph+N+PE
Power cord and plug		2 mt + IEC / Schuko
Current	A	6,95
Housing materials		Stainless steel (AISI304)
Vacuum chamber material		Hydroformed stainless steel (AISI304)
Lid material		PMMA (plexiglas)
Overall dimensions (AxBxC)	mm	589x587x500
Maximum height with open lid (C1)	mm	863
Distance between supports (DxE)	mm	496x474
Weight (with shelves)	kg	85
Noise level	dB(A)	57
Environmental operating temperature (min-max)	°C	12-40