



FEATURES

- Oil lubricated rotary vane vacuum pump, nominal speed 25 m³/h;
- Vacuum level control through high precision sensor;
- Maximum vacuum 99,8% (2 millibar);
- 415mm sealing bar, easily removable for cleaning with standard 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 control panel, with protection PCB cover inside 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;
- AISI304 stainless steel machine body with four wheels, two of which with brakes; easily accessible pump oil drain;
- Removable aluminum silicone holder bar, which allows easy cleaning and sanitizing of the vacuum chamber (patented);
- Machine body in AISI304 stainless steel with swivel wheels, two of which with brake; easily accessible pump oil drain;
- 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.

OPTIONALS

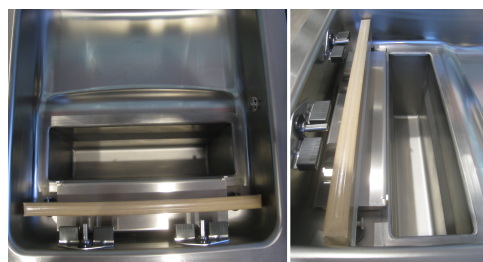
- WiFi connection module for remote parameter management;
- Connection nozzle for vacuum in external containers.

ACCESSORIES

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

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 lid opening up to 90° are some of the construction features designed to facilitate cleaning, maintenance and reduce operating costs.

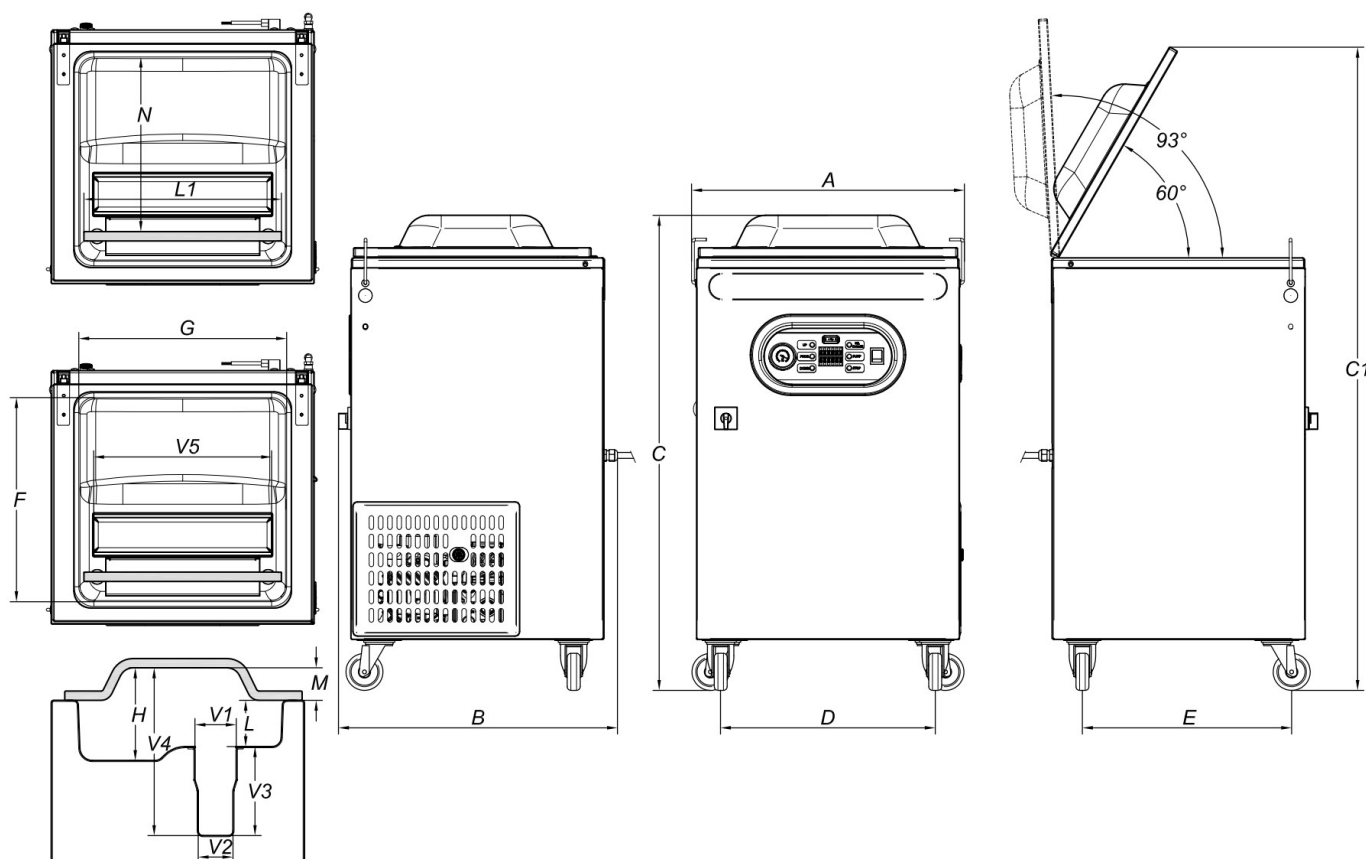


SEALING BAR 415mm
VACUUM PUMP 25 m³/h
SENSOR CONTROL



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

PROJECT	DATE	APPROVED
ITEM	QTY	



SPECIFICATIONS

Length of seal L1	mm	415
Nominal pump speed	m ³ /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
Vertical chamber volume	Lt	6
Horizontal chamber volume	Lt	35
Power	W	1600
Electrical voltage/Frequency/Phases	V/Hz	220-240V / 50-60Hz / 1Ph+N+PE
Power cord and plug		2mt / 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	589x602x1025
Maximum height with open lid (C1)	mm	1388
Distance between supports (DxE)	mm	463x452
Weight (with shelves)	kg	105
Noise level	dB(A)	57
Environmental operating temperature (min-max)	°C	12-40