



FEATURES

- Oil lubricated rotary vane vacuum pump, nominal speed 106 m³/h;
- Vacuum level control through high precision sensor;
- Maximum vacuum 99,95% (0,5 millibar);
- Standard 2x630mm or 2x530mm sealing bars, easily removable for cleaning;
- Stainless steel chamber with constant thickness 2.5mm, with double integrated vertical chamber for the packaging of 17.5 liters (sealing bars L = 630mm) or 14.5 liters (sealing bars L = 530mm) of liquid products;
- Standard inert gas injection with 4+4 (sealing bars L = 630mm) or 3+3 (sealing bars L = 530mm) injection nozzles;
- 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"; automatic activation of the "pump switched on"-function at first cycle start;
- 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;
- 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;
- 19 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.

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 model 61 of the Cuisson line, in addition to being distinguished by the high quality level and the attention to every detail, which is reflected in strength, reliability and safety, has two large vertical chambers for the vacuum packaging of significant volumes of liquid products. It is equipped with advanced functional features such as deaeration cycles, pre-set cycles based on the type of food, inert gas injection, double welding and releasable silicone holder bar, all standard.

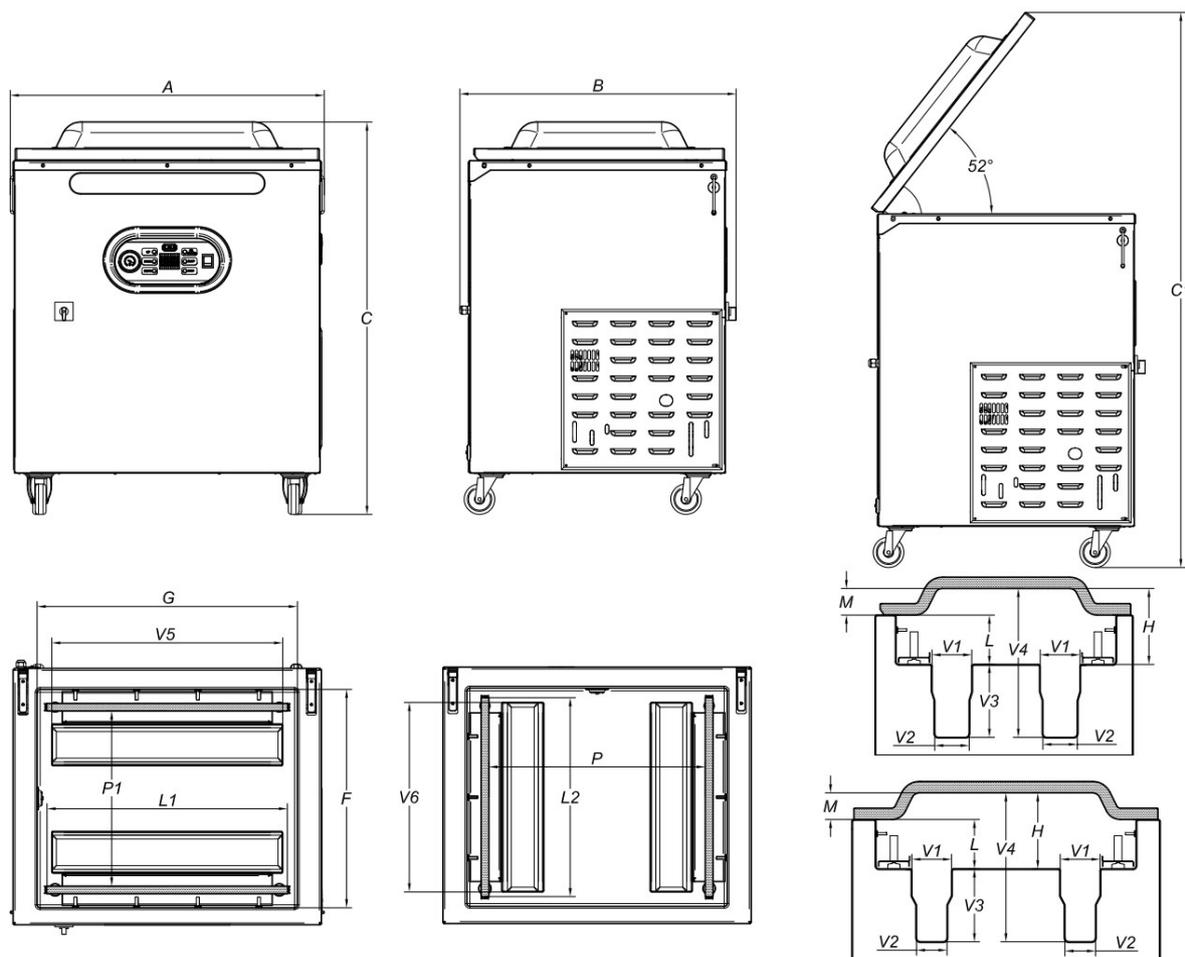


SEALING BAR 530-630 mm
VACUUM PUMP 106 m³/h
SENSOR CONTROL



PROJECT	DATE	APPROVED
ITEM	QTY	

VACUUM PACKAGING MACHINES CUISSON 61



SPECIFICATIONS

Length of seal L1	mm	630
Length of seal L2	mm	530
Nominal pump speed	m ³ /h	106
Final pressure	mbar	0,1
Vertical chamber size (V1/V2xV6xV3)	mm	92x500x192
Vertical chamber size (V1/V2xV5xV3)	mm	92x604x192
Horizontal chamber size (FxGxH)	mm	575x680x200
Useful space Chamber (P1)	mm	461
Useful space Chamber (P)	mm	566
Horizontal chamber depth (L)	mm	130
Vertical chamber volume 1	Lt	10,6
Horizontal chamber volume	Lt	50
Vertical chamber volume 2	Lt	8,8
Power	W	2700
Electrical voltage/Frequency/Phases	V/Hz	400V / 50-60Hz / 3 Ph+N+PE
Power cord and plug		4,5m / CEE
Current	A	6,75
Housing materials		Stainless steel (AISI304)
Vacuum chamber material		Stainless steel (AISI304)
Lid material		PMMA (plexiglas)
Overall dimensions (AxBxC)	mm	821x722x1033
Maximum height with open lid (C1)	mm	1462
Weight (with shelves)	kg	246
Noise level	dB(A)	66
Environmental operating temperature (min-max)	°C	12-40