

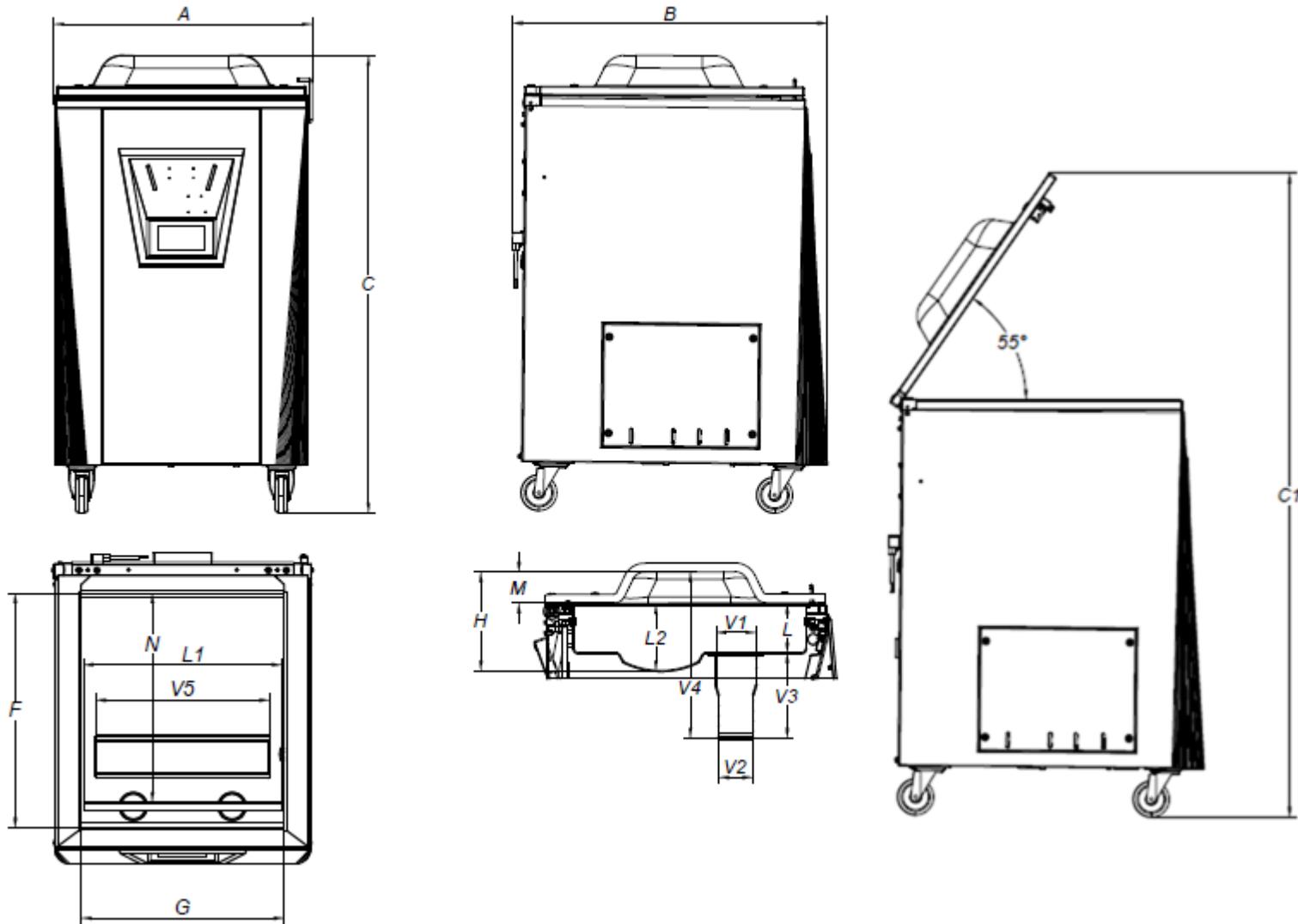
FEATURES

DESCRIPTION

The models of the CUISSON line capture attention for their cutting-edge design and the smart functions of the 5" TFT touchscreen, which transform the concept of vacuum packaging machine into a "Food processor": the "chef" and degassing cycles allow for multiple food preparations and treatments, making it a versatile and multipurpose work tool, suitable for the gourmet restaurant sector;


SEALING BAR 410mm
PUMP 25 m³/h
ABSOLUTE VACUUM SENSOR
ACCESSORIES (NOT INCLUDED)

- Storage, cooking, and "cook&chill" bags; embossed bags;
- Stainless steel inclined shelf for liquid packaging;
- Stainless steel vacuum containers and external vacuum suction kit;
- Customizable gas bar and counter bar.



TECHNICAL DATA

Sealing bar length L1	mm 410
Nominal pump capacity	m³/h 25
Final pressure	mbar 2
Maximum vacuum chamber dimensions (FxGxH)	mm 520x450x220
Maximum vertical vacuum chamber dimensions (V1/V2xV5xV3)	mm 89/75x450x220
Usable vacuum chamber space (N)	mm 463
Tank depth (L) (L2)	mm 110 /150
Vacuum chamber volume	Lt 51
Vacuum vertical chamber volume	Lt 7
Rated power	W 1200 (BUSCH)
Rated voltage/Frequency/Phases	V/Hz 220-240V / 50-60Hz / 1Ph+N+PE
Power cord and plug	2m + IEC/Schuko 3m / CEE
Machine body material	Steel inox (AISI304)
Tank material	Steel inox (AISI304)
Lid material	PMMA (plexiglas)
Maximum footprint (AxBxC)	mm 580x698x1030
Maximum height with lid open (C1)	mm 1450
Distance between supports (DxE)	mm -
Weight (with shelves)	kg 98
Noise level	dB(A) <70
Operating temperature (min-max)	°C 12-40