

**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;

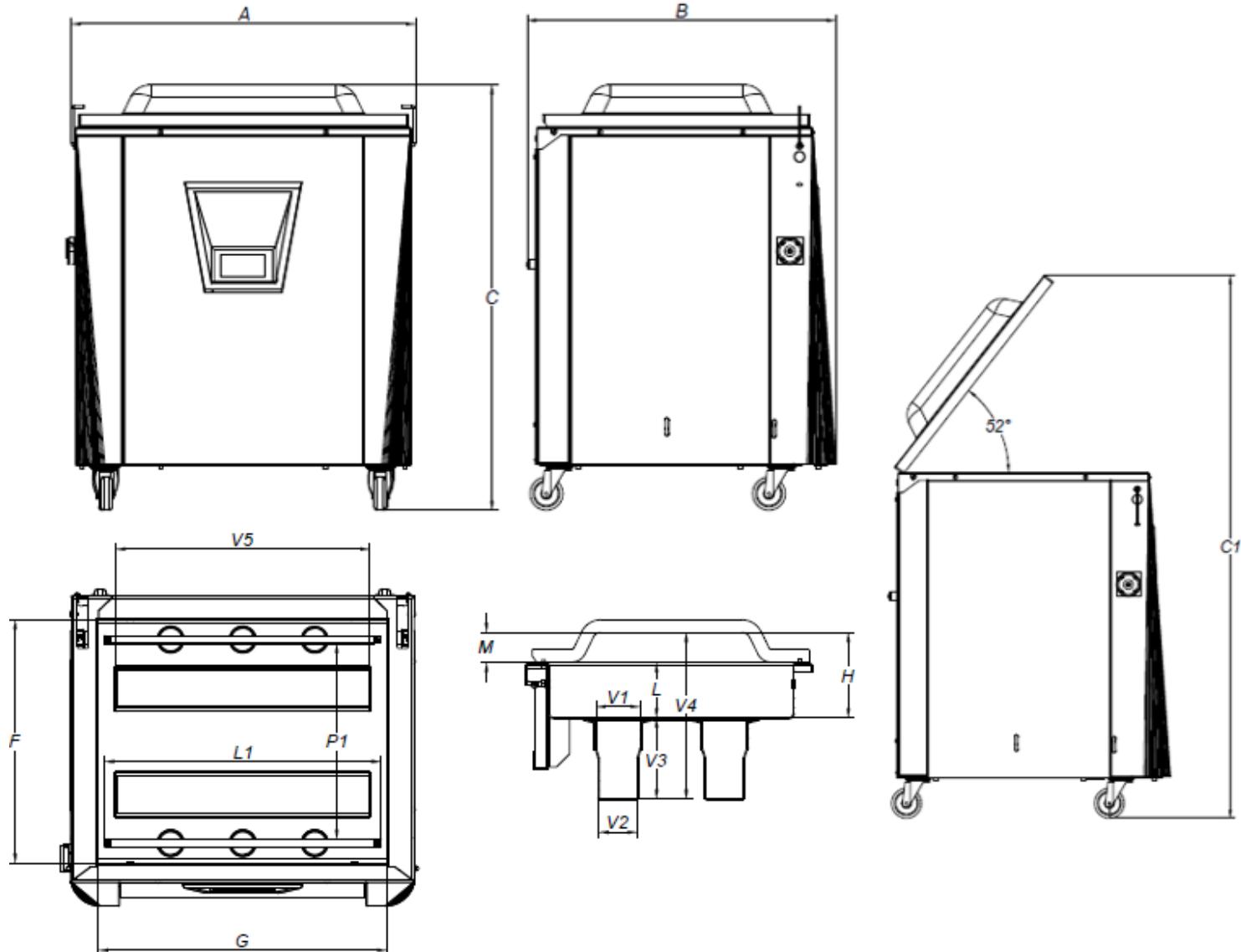


**DOUBLE SEALING BAR 2x630mm**  
**PUMP 100 m<sup>3</sup>/h**

**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;
- External vacuum suction kit;
- Powder filter;
- Ergonomic handle for lid lowering;
- Gas injection bar and counter bar available in a different standard configuration;



## TECHNICAL DATA

Sealing bar length L1	mm	630
Nominal pump capacity	m³/h	100
Final pressure	mbar	2
Maximum vacuum chamber dimensions (FxGxH)	mm	575x680x200
Maximum vertical vacuum chamber dimensions (V1/V2xV5xV3)	mm	104/90x600x190
Usable vacuum chamber space (P1) 2B	mm	462
Tank depth (L) (L2)	mm	130/192
Vacuum chamber volume	Lt	78
Vacuum vertical chamber volume	Lt	11
Rated power	kW	2,2-3,4
Rated voltage/Frequency/Phases	V/Hz	230-400V / 50Hz 3P+N+PE 16A 190-460V 50/60Hz 3P+N+PE 16A
Power cord and plug		3m / CEE
Machine body material		Steel inox (AISI304)
Tank material		Steel inox (AISI304)
Lid material		PMMA (plexiglas)
Maximum footprint (AxBxC)	mm	833x755x1030
Maximum height with lid open (C1)	mm	1460
Distance between supports (DxE)	mm	-
Weight (with shelves)	kg	250
Noise level	dB(A)	<70
Operating temperature (min-max)	°C	12-40