



### DESCRIPTION

The models of the Idea line catches the eye for cutting-edge design and the smart functions of the 5"-TFT touchscreen, which transform the concept of vacuum packaging machine into "Sous Vide Robot": specific "Chef" and deaeration cycles allow food processing, which make it a versatile and multi-purpose work tool, suitable for the catering sector.



SEALING BAR 410mm

PUMP 20m<sup>3</sup>/h

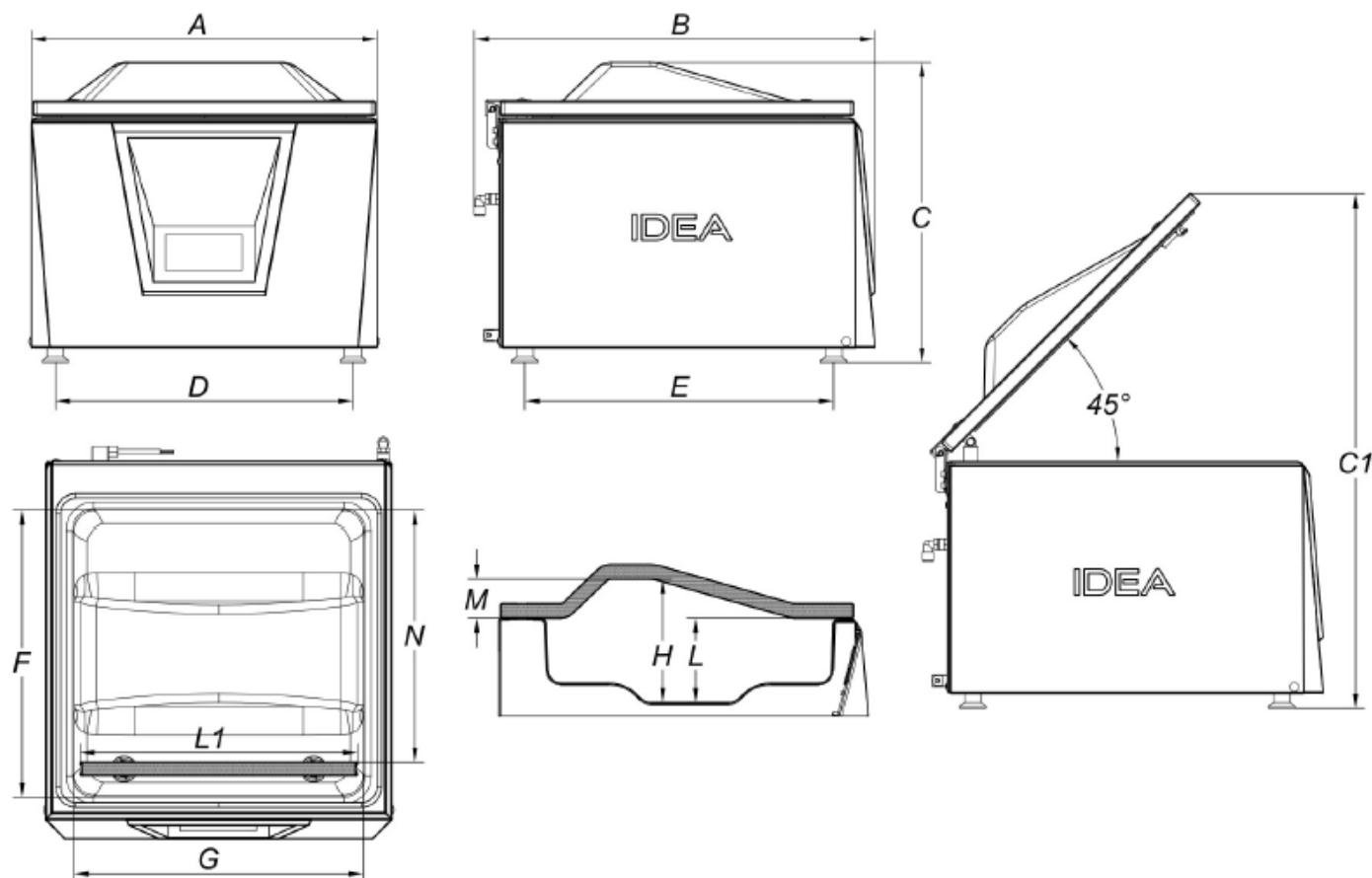
ABSOLUTE VACUUM SENSOR

### FEATURES

- Oil lubricated 20m<sup>3</sup>/h vacuum pump ;
- Vacuum level control through high precision absolute-type vacuum sensor, which does not require calibration; max vacuum 99,8% (2 millibar);
- 410mm sealing bar, easily removable for cleaning;
- Hydroformed, brilliant stainless steel vacuum chamber with constant thickness, easy to clean being free of edges and receptacles;
- Standard inert gas injection with 2 injection nozzles with "Gasplus" system, which allows to reach values up to 90% of inert gas for products extremely sensitive to crushing;
- Standard "Softair" slow air return at the end of the cycle;
- Waterproof 5"-TFT touchscreen control panel, protected by scratchresistant tempered glass, resistant to liquids, humidity, dirt and dust;
- 10 editable user programs, with assignable names; 5 settable display languages;
- 9 preset "Chef" cycles for food processing;
- 3 specific preset cycles with inert gas injection;
- 3 specific preset cycles for vacuum containers;
- 2 generic preset cycles for preservation or sous vide cooking;
- 1 programmable deaeration ("Degas") program on eight vacuum phases and eight pause phases;
- "H2Out" pump oil dehumidification cycle,
- Notice of need for oil change, "H2OUT" cycle execution or product cooling need in case of use of insufficiently cooled wet products;
- Menu accessible to technical assistance for parameter adjustment and reading of cycle and maintenance carried out;
- High-thickness transparent PMMA (Plexiglass) lid with polished and rounded edges; opens automatically at the end of the cycle;
- Lowering system of the lid at the end of the work in the rest position by releasing the rear gas spring, which allows to release the tension on the gas spring and on the lid;
- Access for easy maintenance through front opening of the casing;
- Standard "Easy" accessory for external vacuum in embossed bags;
- 3 PE-filling plates for product adjustment and cycle speed up.

### ACCESSORIES (NOT INCLUDED)

- Storage, cooking, and "cook&chill" bags; embossed bags;
- Cart with wheels and stainless steel shelf;
- Stainless steel inclined shelf for liquid packaging;
- Stainless steel vacuum containers and external vacuum suction kit;



## TECHNICAL DATA

Sealing bar length L1	mm	410
Nominal pump capacity	m³/h	20
Final pressure	mbar	2
Maximum vacuum chamber dimensions (FxGxH)	mm	440x448x190
Usable vacuum chamber space (N)	mm	385
Tank depth (L)	mm	130
Vacuum chamber volume	lt	25,20
Rated power	W	1200
Rated voltage/Frequency/Phases	V/Hz	220-240V / 50-60Hz / 1Ph+N+PE
Power cord and plug		2m + IEC / Schuko
Machine body material		Steel inox (AISI304)
Tank material		Steel inox (AISI304)
Lid material		PMMA (plexiglas)
Maximum footprint (AxBxC)	mm	531x600x461
Maximum height with lid open (C1)	mm	787
Distance between supports (DxE)	mm	457x474
Weight (with shelves)	kg	60,9
Noise level	dB(A)	<70
Operating temperature (min-max)	°C	12-40