

CPV115G

Product Family Drawer Commercial height 14 cm Sous-vide Vitality system Yes



Aesthetics

Material Glass **Aesthetic** Linea Colour Neptune Grey Silk screen Logo **Finishing Neptune Grey** Logo position Inside

Controls

Type of control setting Touch control

Program / Functions

Vacuum in container cycle

Preservation cycle

Welding

Chef function

Technical Features















Opening mechanism

Base material

Lid material Lid opening

Push-pull Stainless steel 304

Tempered glass with frame

65° +/- 3°

Safety solenoid valve

anti oil reflux

Dehumidification pump cycle

Yes

Yes, automatic



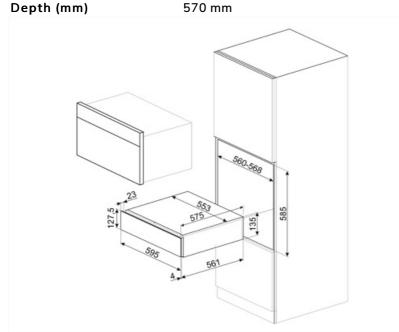
Drawer stabilisation Yes **Enabling vacuum bar** 260 mm device lenght 453 +/- 2 mm Drawer maximum Removable enabling Yes protrusion vacuum bar Max weight allowance 15 kg Welding type Double-phase Maximum drawer 48 kg 1' - 1'20" Preservation cycle loading weight duration 6.5 I Capacity Reachable vacuum 2-10 millibar (99,9%) Pump flow 4 m³/h Yes, accuracy 10 mbar Vacuum sensor Accessories included Bags for food conservation, Bags for sous-vide cooking

Electrical Connection

Plug (F;E) Schuko Voltage (V) 220-240 V Nominal power 240 W Frequency (Hz) 50-60 Hz Current 1 A

Logistic Information

Width (mm) 597 mm Product Height (mm) 135 mm





Compatible Accessories



LIFEBOX

Set of 3 containers for vacuum drawer



VBAG1

Bags for sous-vide cooking and preservation, 20x30, 50 pieces





Bags for sous-vide cooking and preservation, 25x35, 50 pieces



Symbols glossary

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The Chef function alternates compression and decompression cycles and speeds up some operations, such as marinade or infusion, that otherwise would require a lot of time.



Preservation vacuum bags. These bags endure temperatures from -25°C to 70°C (for 2 hours) or 100°C (for 15 minutes). Suitable for pantry, refrigerator and freezer storage, they cannot be used for vacuum cooking.



The vacuum in bag function guarantees to create vacuum into bags choosing among three levels. It is also possible to set the 0 level to seal the bag without creating the vacuum.



The stabilization device maintains the drawer open when used, avoiding closing it accidentally.



Sous-vide cooking bags. These bags endure a maximum temperature of 85°C (for 75 hours), 100°C (for 4 hours) or 121°C (for 30 minutes). Suitable for pantry and refrigerator storage, they cannot be storage in the freezer.



The vacuum in container function guarantees to create vacuum into glass or plastic containers choosing among three different levels. Use only certificate containers suitable for vacuum and able to resist to a 99,9% vacuum.



Setting the highest vacuum in bag/container level, it is reached a 99,9% vacuum.



The vacuum sensor guarantees the achievement of the maximum vacuum connected to the level set. If the value is not reached, the bag is not sealed.



The machine can be set at three different sealing levels. Setting the maximum level is possible to seal more bags at the same time with a unique cycle.



The machine carries out a double phase welding which guarantees to seal dirty and oily bags as well.



Benefit (TT)

Push-pull door opening

With a simple push, the drawer opens and then closes again by pushing it back.

Preservation cycle

3 preservation cycles (delicate, preservation, sous vide)

Vacuum in container cycle

3 vacuum levels (delicate, medium, strong)

Chef function

Perfect marinades and infusions thanks to Chef mode

Vitality System

The combined use of the steam oven, blast chiller and vacuum drawer allows the preservation of product characteristics and maximum flavour enhancement