# CPV115G

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



## Aesthetics

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

## Controls

| | | | |
|---|---|---|---|
| **Type of control setting** | Touch control | **Display Type** | Full Touch |

## Program / Functions

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|---|---|
| **Preservation cycle** | |
| **Vacuum in container cycle** | |
| **Chef function** | |
| **Welding** | |

## Technical Features

| | | | |
|---|---|---|---|
| **Opening mechanism** | Push-pull | **Safety solenoid valve anti oil reflux** | Yes |
| **Base material** | Stainless steel 304 | | |
| **Lid material** | Tempered glass with frame | **Dehumidification pump cycle** | Yes, automatic |
| **Lid opening** | 65° +/- 3° | | |

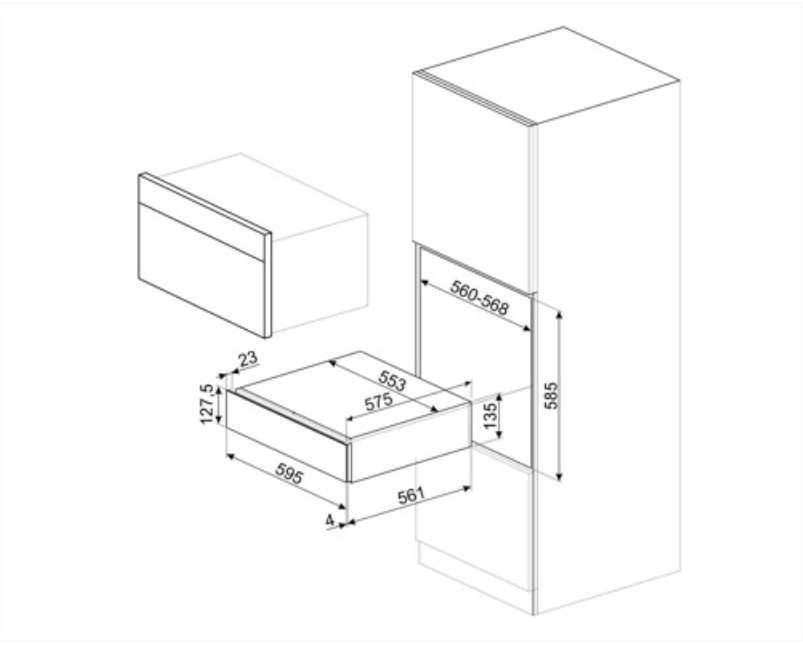
| | |
|---|---|
| **Drawer stabilisation device** | Yes |
| **Drawer maximum protrusion** | 453 +/- 2 mm |
| **Max weight allowance** | 15 kg |
| **Maximum drawer loading weight** | 48 kg |
| **Capacity** | 6,5 l |
| **Pump flow** | 4 m³/h |
| **Enabling vacuum bar lenght** | 260 mm |
| **Removable enabling vacuum bar** | Yes |
| **Welding type** | Double-phase |
| **Preservation cycle duration** | 1' - 1'20'' |
| **Reachable vacuum** | 2-10 millibar (99,9%) |
| **Vacuum sensor** | Yes, accuracy 10 mbar |
| **Accessories included** | 20x30 V-bags, 25x35 V-Bags |

## Electrical Connection

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

## Logistic Information

| | |
|---|---|
| **Width (mm)** | 597 mm |
| **Depth (mm)** | 570 mm |
| **Product Height (mm)** | 135 mm |



## Compatible Accessories



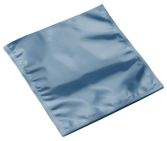
**LIFEBOX**

Set of 3 containers for vacuum drawer



**VBAG1**

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



**VBAG2**

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

## Alternative products

**CPV115B3**

**Colour:** Black



## Symbols glossary



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.



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.



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.




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



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.



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



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.



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