

# CPV115S

Product familie	Lade
Hoogte	15 cm
Type	Vacuümlade
Vitality system	Ja



## Design

Design	Linea	Materiaal	Glas
Kleur	Zilver	Logo	Geëtst
Afwerking	Zilver	Positie logo	Inside

## Bediening

Type bediening	Touch bediening
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## Program / Functions

Cyclus vacuüm in zakjes	
Cyclus vacuüm in container	
Chef functie	
Lassen	

## Technische specificaties

						
Openingsmechanisme	Push-pull	Safety solenoid valve	anti oil reflux	Ja		
Materiaal voet	Stainless steel 304	Dehumidification pump		Ja, automatisch cycle		
Materiaal deksel	Gehard glas met kader					
Opening deksel	65° +/- 3°					

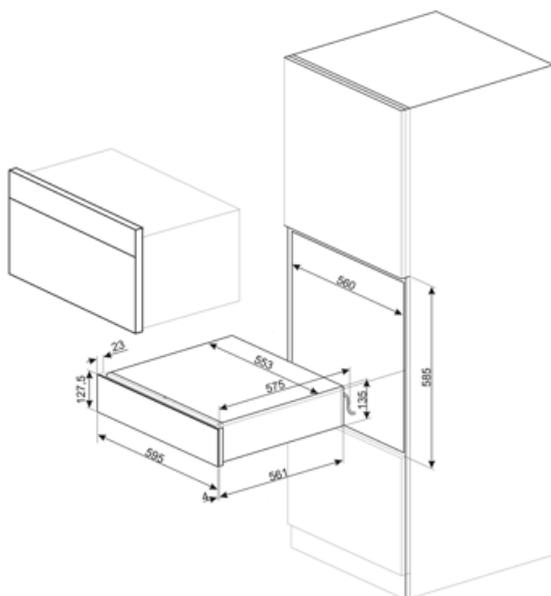
<b>Apparaat stabilisatie</b>	Ja	<b>Enabling vacuum bar lenght</b>	260 mm
<b>Drawer maximum protrusion</b>	453 +/- 2 mm	<b>Removable enabling vacuum bar</b>	Ja
<b>Maximum gewicht in lade</b>	15 kg	<b>Type lassen</b>	Dubbelfasig
<b>Maximum gewicht boven lade</b>	48 kg	<b>Duur cyclus vacuüm trekken</b>	1' - 1'20"
<b>Netto volume</b>	6,5 l	<b>Te bereiken vacuüm</b>	2-10 millibar (99,9%)
<b>Pump flow</b>	4 m <sup>3</sup> /h	<b>Vacuüm sensor</b>	Top op 10 mbar precisie
		<b>Meegeleverde accessoires</b>	20x30 V-bags, 25x35 V-Bags

## Elektrische aansluiting

<b>Stekker</b>	(F;E) Schuko	<b>Spanning (V)</b>	220-240 V
<b>Nominale aansluitwaarde</b>	240 W	<b>Frequency (Hz)</b>	50-60 Hz
<b>Stroom</b>	1 A		

## Logistieke informatie

<b>Breedte product (mm)</b>	597 mm	<b>Hoogte</b>	135 mm
<b>Diepte product (mm)</b>	570 mm		



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## Compatible Accessories

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### LIFEBOX

Set van 3 containers voor vacuümlade



### VBAG1

Sous-vide zakjes, 20x30 cm, 50 stuks



### VBAG2

Sous-vide zakjes, 25x35 cm, 50 stuks

## 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.  |    | 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.   |
|  | De machine is in te stellen op drie verschillende sluitniveaus. Door het maximale niveau in te stellen is het mogelijk om meer zakken tegelijk dicht te lassen met één unieke cyclus.                                       |  | De machine voert een dubbelfasig laswerk uit dat garandeert dat ook vuile en olieachtige zakken worden gelast.   |