

CPV315X

Product familie	Lade
Hoogte	14 cm
Type	Vacuümlade
Vitality system	Ja







Design

Design	Classici	Type staal	Geborsteld inox
Kleur	Inox	Logo	Geëts
Afwerking	Fingerproof	Positie logo	Inside
Materiaal	Inox		







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	Ja
Materiaal voet	Stainless steel 304					anti oil reflux	
Materiaal deksel	Gehard glas met kader						
Opening deksel	65° +/- 3°						

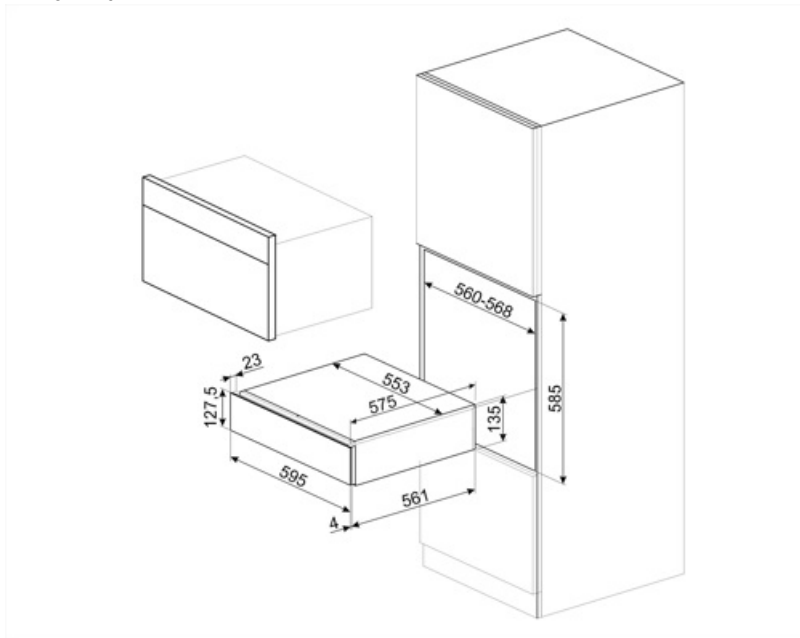
Apparaat stabilisatie	Ja	Dehumidification pump cycle	Ja, automatisch
Drawer maximum protrusion	453 +/- 2 mm	Enabling vacuum bar lenght	260 mm
Maximum gewicht in lade	15 kg	Removable enabling vacuum bar	Ja
Maximum gewicht boven lade	48 kg	Type lassen	Dubbelfasig
Netto volume	6,5 l	Duur cyclus vacuüm trekken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

Elektrische aansluiting

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

Logistieke informatie

Breedte product (mm)	597 mm	Hoogte	135 mm
Diepte product (mm)	570 mm		



Compatible Accessories



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. |  | Fingerprint proof stainless steel: Fingerprint proof stainless steel keeps stainless steel looking as good as new. |
|  | 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. | | |

Benefit (TT)

Push-pull deuropening

Met een simpele druk gaat de lade open en sluit vervolgens weer door hem terug te duwen.

Conserveringscyclus

3 conserveringscycli (delicaat, conserveren, vacuüm)

Cyclus vacuüm in container

3 vacuüm niveaus (delicaat, medium, sterk)

Chef functie

Perfekte marinades en infusies dankzij de Chef functie

Vitality system

Het gecombineerde gebruik van de stoomoven, blastchiller en vacuümlade zorgt voor het behoud van producteigenschappen en maximale smaakverbetering