

CPV315X

Familie	Lade
Nishoogte	15 cm
Type	Vacumeerlade
Vitality system	Ja







Esthetiek

Esthetiek	Classici	Type roestvrijstaal	Geborsteld
Kleur	RVS	Logo	Geëts
Afwerking	Vingervlekvrij	Positie logo	Inside
Materiaal	RVS		







Bediening

Type bediening	Touch control
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Programma's / functies

Cyclus vacuüm in zakjes	
Cyclus vacuüm in container	
Chef function	
Sealen/sluiten	

Technische specificaties

						Openmechanisme	Push-pull	Veiligheidsmagneetventiel	Ja
						Materiaal onderkant	Stainless steel 304	anti olie reflux	
						Materiaal deksel	Gehard glas met frame	Ontvochtigings pompcyclus	Ja, automatisch
						Deksel opening	65° +/- 3°		

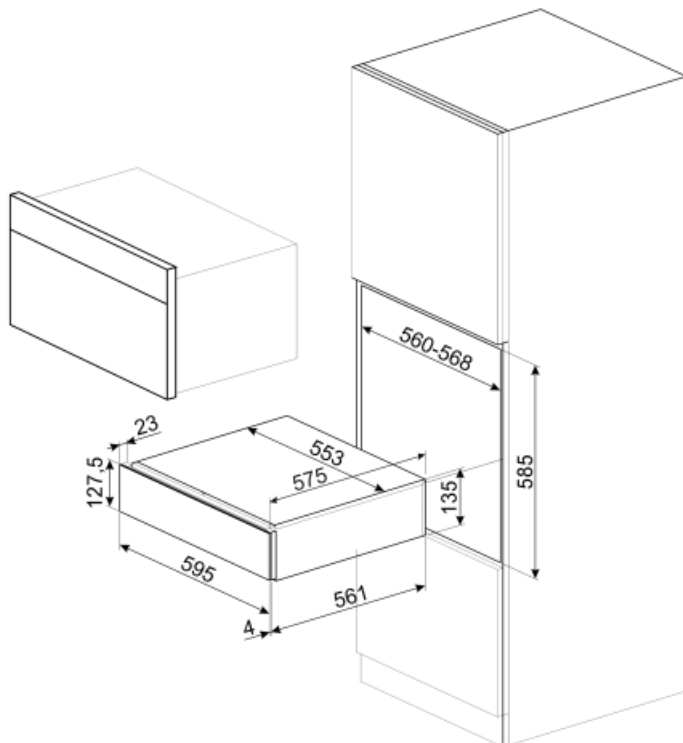
Apparaat stabilisatie	Ja	Enabling vacuum bar lenght	260 mm
Max. uitsteek lade	453 +/- 2 mm	Removable enabling vacuum bar	Ja
Max. toegestaan gewicht	15 kg	Welding type	Double-phase
Max. vulgewicht lade	48 kg	Duur van de conserveringscyclus	1' - 1'20"
Capaciteit	6,5 l	Reachable vacuum	2-10 millibar (99,9%)
Pump flow	4 m ³ /h	Vacuum sensor	Yes, accuracy 10 mbar
		Inbegrepen accessoires	20x30 V-bags, 25x35 V-Bags

Elektrische aansluiting

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

Logistieke informatie

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

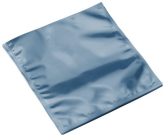


Accessoires niet inbegrepen



V BAG 1

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



V BAG 2











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



LIFEBOX

Set of 3 containers for vacuum drawer

Symbols glossary (TT)

- | | | | |
|--|---|---|--|
|  | 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. |  | Vacuümszakken. Deze zakken zijn bestand tegen temperaturen van -25 ° C tot 70 ° C (gedurende 2 uur) of 100 ° C (gedurende 15 minuten). Geschikt voor voorraadkasten, koelkasten en vriezers, ze kunnen niet worden gebruikt voor vacuüm koken. |
|  | 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. |