CPV315X

Familie	Lade
Nishoogte	14 cm
Type	Vacumeerlade
Vitality system	Ja



Design

Esthetiek	Classici	**Type roestvrijstaal**	Geborsteld
Kleur	Roestvrij staal	**Logo**	Geëtst
Afwerking	Vingervlekvrij	**Positie logo**	Inside
Materiaal	Roestvrij staal		

Bediening

Type bediening	Touch control	**Display Type**	Full Touch

Program / Functions

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

Technische specificaties

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

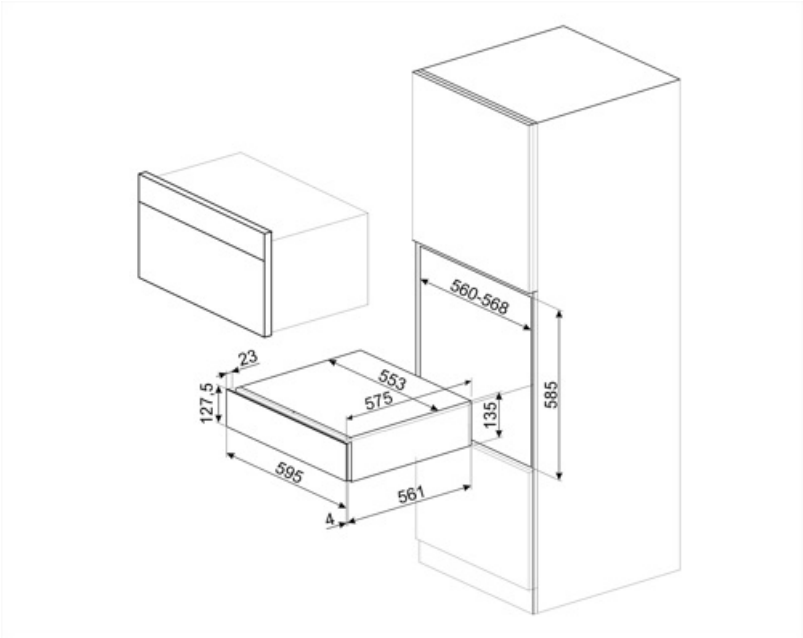
Apparaat stabilisatie	Ja
Max. uitsteek lade	453 +/- 2 mm
Max. toegestaan gewicht	15 kg
Max. vulgewicht lade	48 kg
Capaciteit	6,5 l
Pump flow	4 m³/h
Enabling vacuum bar lenght	260 mm
Removable enabling vacuum bar	Ja
Type lassen	Double-phase
Duur van de conserveringscyclus	1' - 1'20''
Te bereiken vacuüm	2-10 millibar (99,9%)
Vacuüm sensor	Yes, accuracy 10 mbar
Inbegrepen accessoires	20x30 V-bags, 25x35 V-Bags

Elektrische aansluiting

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

Logistieke informatie

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



Compatibele Accessoires



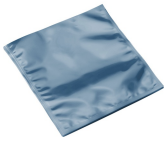
LIFEBOX

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

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.



Vacuümzakken. 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 vacuümkoken.



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.



Vingerafdrukbestendig roestvrij staal: Vingerafdrukbestendig roestvrij staal zorgt ervoor dat roestvrij staal er zo goed als nieuw uitziet.



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.