

CPV615NR

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



Aesthetics

Dolce Stil Novo **Aesthetic**

Colour Black **Finishing** Glossy black

Component finishing Copper Material Glass

Eclipse Glass type

Front panel With horizonal strip

Silk screen Logo Logo position Inside

Controls

Type of control setting Touch control

Program / Functions

Preservation cycle

Vacuum in container cycle

Chef function

Welding







Technical Features

















Opening mechanism

Base material Lid material



Push-pull Stainless steel 304

Tempered glass with frame

Safety solenoid valve anti oil reflux

Yes

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65° +/- 3° Lid opening **Drawer stabilisation** Yes device Drawer maximum 453 +/- 2 mm protrusion Max weight allowance 15 kg Maximum drawer 48 kg loading weight Capacity 6,5 I Pump flow 4 m³/h

Dehumidification pump Yes, automatic cycle Enabling vacuum bar 260 mm lenght Removable enabling Yes vacuum bar Welding type Double-phase Preservation cycle 1' - 1'20" duration Reachable vacuum 2-10 millibar (99,9%) Vacuum sensor Yes, accuracy 10 mbar 20x30 V-bags, 25x35 V-Accessories included

Bags

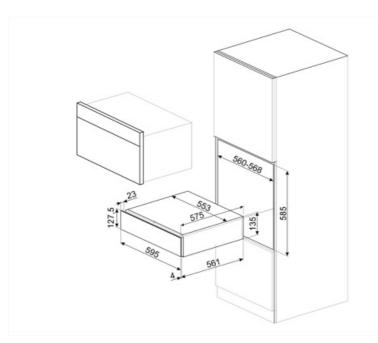
Electrical Connection

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



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Compatible Accessories



LIFEBOX

Set of 3 containers for vacuum drawer



VBAG1

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





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

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Symbols glossary

0	The Chef fun

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.



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.

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