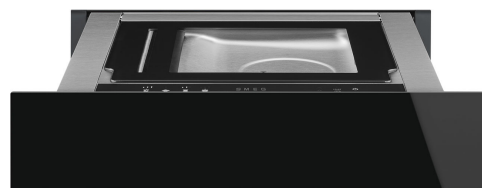


CPV615T

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



Aesthetics

Aesthetic	Dolce Stil Novo	Glass type	Eclipse
Colour	Black	Front panel	With horizontal interchangeable trim
Finishing	Glossy black	Logo	Silk screen
Component finishing	Titanium	Logo position	Inside
Material	Glass		

Controls

Type of control setting	Touch control	Display Type	Full Touch
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Program / Functions

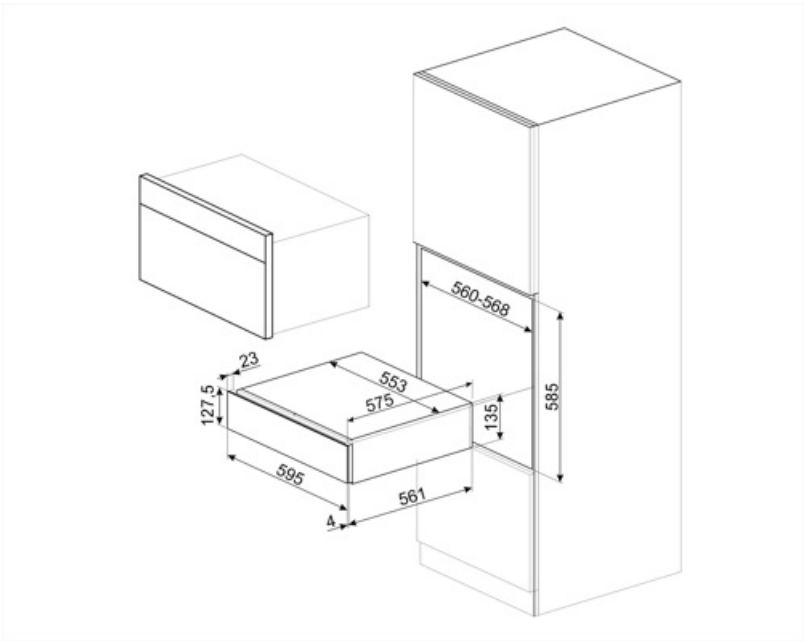
Preservation cycle	
Vacuum in container cycle	
Chef function	
Welding	

Technical Features

						Opening mechanism	Push-pull	Safety solenoid valve anti oil reflux	Yes
						Base material	Stainless steel 304		
						Lid material	Tempered glass with frame		

Plug	(F;E) Schuko	Voltage (V)	220-240 V
Nominal power	240 W	Frequency (Hz)	50-60 Hz
Current	1 A		

Width (mm)	597 mm	Product Height (mm)	135 mm
Depth (mm)	570 mm		



Compatible Accessories



KIT663C



KIT663X



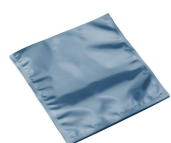
LIFEBOX

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.		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.