



**FEATURES**

- Oil lubricated rotary vane vacuum pump, nominal speed 12 m<sup>3</sup>/h;
- Vacuum level control through high precision sensor;
- Maximum vacuum 99,8% (2 millibar);
- 315mm sealing bar, easily removable for cleaning with double sealing;
- Chamber in hydroformed stainless steel with constant thickness, with integrated vertical chamber for liquid packaging, easy to clean and sanitize;
- Standard inert gas injection with 1 injection nozzle;
- 1 Dater to stamp the date and lot on the bag;
- Waterproof stainless steel digital control panel, with control board and vacuum sensor protection cover and front USB port for quick software update;
- 20 editable user programs, with assignable names from keyboard; 5 settable display languages;
- 12 preset cycles for specific types of food to be preserved or processed ("chef" cycles), 9 deaeration cycles for solid and liquid food processing or food preservation ("chef" cycles);
- 2 generic preset cycles for preservation or sous vide cooking;
- 7 specific cycles for vacuum containers;
- Pump oil dehumidification cycle "H2Out";
- Menu accessible to technical assistance for parameter setting and adjustment, with resettable oil change alarm;
- High-thickness blued PMMA (Plexiglass) lid with polished and rounded edges and chromed aluminum alloy die-cast hinges, over-opening from 60° to 90° for easy cleaning;
- Removable aluminum silicone holder bar, which allows easy cleaning and sanitizing of the vacuum chamber (patented);
- Front opening of the machine body to facilitate access to maintenance;
- High welding pressure (over 150kg with 99% vacuum) operating on the sealing bar; with thermal welding protection system;
- Standard "Easy" accessory for external vacuum in embossed bags;
- 11 PE-filling plates for product adjustment inside the vertical and the horizontal chamber and cycle speed up.

**DESCRIPTION**

Made of AISI304 stainless steel, the Cuisson line models features a high quality level and extreme care of every detail, which reflects into robustness, reliability and safety. They are equipped with advanced functional and technological features such as the vertical chamber, deaeration cycles, preset cycles based on the type of food to be vacuum packed, inert gas injection, double sealing. Removable silicon holder and front opening of the casing are some of the construction features designed to facilitate cleaning, maintenance and reduce operating costs.



**SEALING BAR 315mm**  
**VACUUM PUMP 12 m<sup>3</sup>/h**  
**SENSOR CONTROL**

**OPTIONALS**

- WiFi connection module for remote parameter management;
- Connection nozzle for vacuum in external containers.

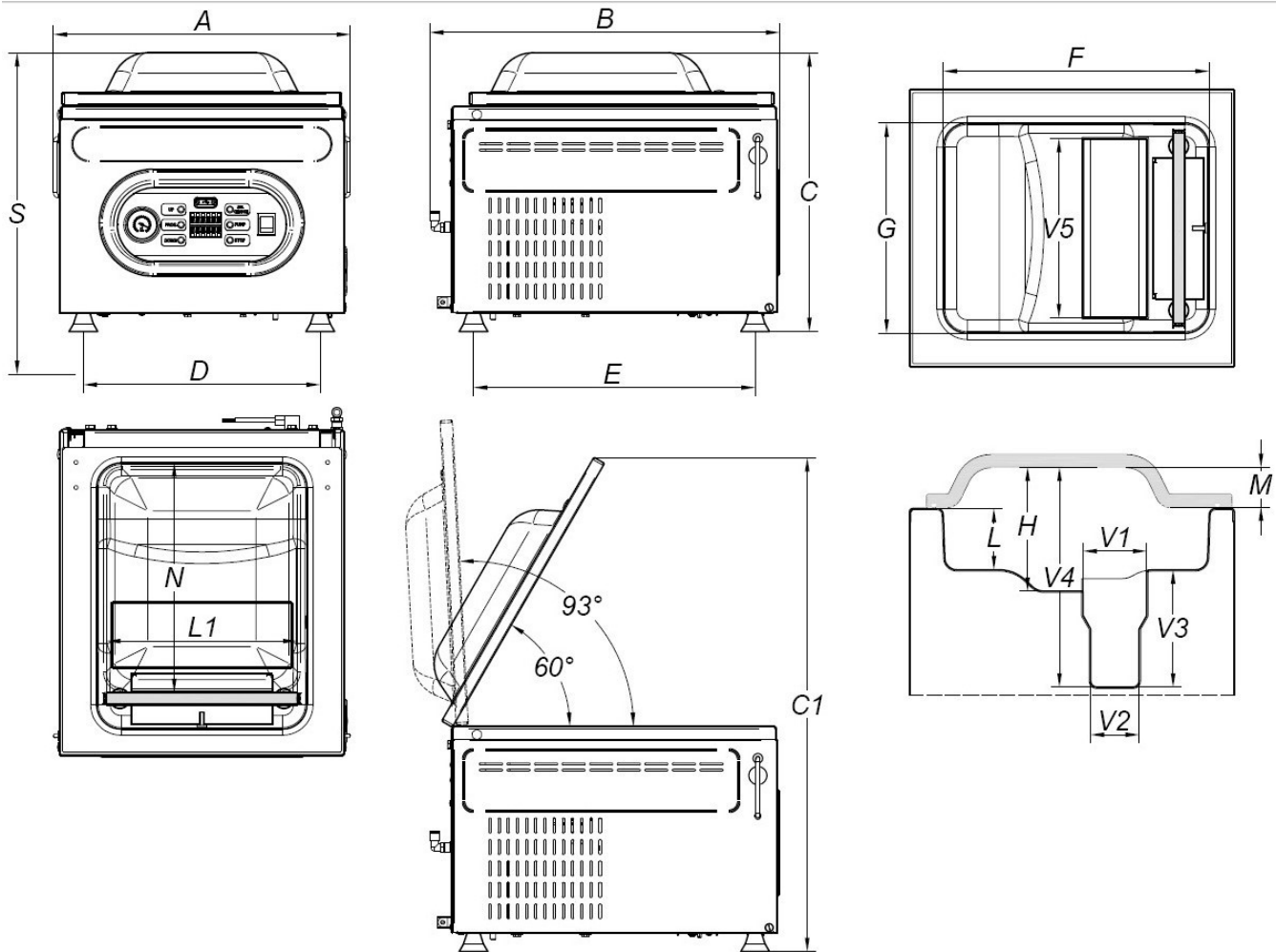
**ACCESSORIES**

- Bags for storage, cooking and "cook & chill"; embossed bags;
- Stainless steel cart with castors and shelf;
- Funnel in AISI304 stainless steel for easy filling of bags with liquid products.



PROJECT	DATE	APPROVED
ITEM	QTY	

**VACUUM PACKAGING MACHINES CUISSON 31**



## SPECIFICATIONS

Length of seal L1	mm	315
Nominal pump speed	m <sup>3</sup> /h	12
Final pressure	mbar	2
Vertical chamber size (V1/V2xV5xV3)	mm	91,5x292x191
Horizontal chamber size (FxGxH)	mm	434x343x200
Useful space Chamber (N)	mm	375
Horizontal chamber depth (L)	mm	135
Horizontal chamber volume	Lt	20
Vertical chamber volume	Lt	5,1
Power	W	980
Electrical voltage/Frequency/Phases	V/Hz	220-240V / 50-60Hz / 1Ph+N+PE
Power cord and plug		2mt+IEC / Schuko
Current	A	4,2
Housing materials		Stainless steel (AISI304)
Vacuum chamber material		Hydroformed stainless steel (AISI304)
Lid material		PMMA (plexiglas)
Overall dimensions (AxBxC)	mm	485x572x455
Maximum height with open lid (C1)	mm	806
Distance between supports (DxE)	mm	387x460
Weight (with shelves)	kg	59
Noise level	dB(A)	62
Environmental operating temperature (min-max)	°C	12-40