

HEAVY DUTY

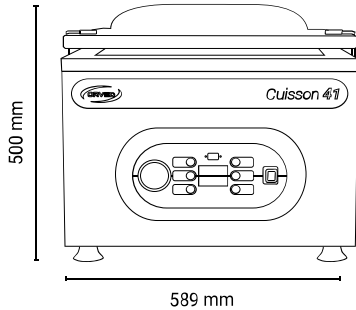
Cuisson 41

Vacuum chamber machine, completely made of stainless steel, equipped with a patented vertical chamber for easy packaging of liquid products. It is characterized by the innovative Chef Programs technology for a perfect vacuum of any food and non food product.

Cuisson is the most comprehensive line of “all in one” food processing machines currently on the vacuum packing market, the only truly “full-optional” one; designed for the most demanding Chefs.



Technical specifications



IT CAN PACK:

Liquids

Solids

Delicate foods

IDEAL FOR

restaurants, hotels, catering, pastry shops,
butchers, cheese factories, food laboratories

BODYWORK
Stainless steel

VACUUM PUMP
25mc/h

MAX VACUUM LEVEL
2 mbar

DIMENSIONS
589x587x500h mm

VACUUM CHAMBER DIMENSIONS
448x440x200h + 190h mm
(camera verticale)

WEIGHT
85 kg

VOLTAGE
220-240V / 50-60Hz - 1600W

MAX BAG DIMENSIONS
400x500 mm

SEALING BAR
415 mm

INSTALLATION
counter top

Details



Vertical vacuum chamber



Map



Digital panel

Kits



Digital panel



Detachable counterbar



USB port



User programs



Chef programs



Pump dehumidification



Easy external vacuum



Gas Vacuum (MAP)



Double sealing



Vacuum sensor



Double date display

ON REQUEST



Vacuum in external containers



WI-FI Module

Smart programs



Meats



Ice cream bases



Pastry bases



Marinating



Mussels and clams cleaning



Sauces



Powders and spices



Desserts



Vegetables



Bakery products



Fresh pasta



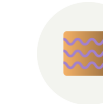
Fish



Chicken



Gas washing



Solids and fillings



Dense sauces



No Stop



Degas Jars



Min - Med -
Max -
Extreme Jars



Sensor Jars