

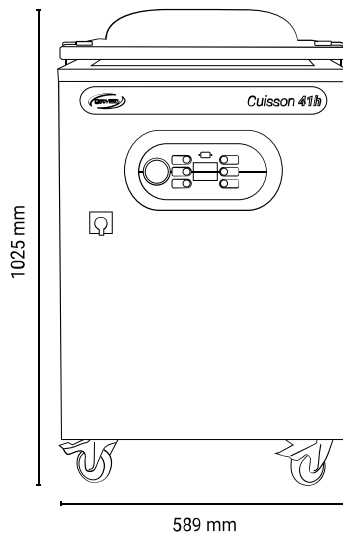
HEAVY DUTY

# Cuisson 41h

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 and butcher shops, cheese factories, food laboratories

**BODYWORK**  
Stainless steel

**VACUUM PUMP**  
25mc/h

**MAX VACUUM LEVEL**  
2 mbar

**DIMENSIONS**  
589x602x1025h mm

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

**WEIGHT**  
105 Kg

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

**MAX BAG DIMENSIONS**  
400 x 500 mm

**SEALING BAR**  
415 mm

**INSTALLATION**  
wheeled

## Details



Vertical vacuum chamber



Map



Digital panel

## Kits



Digital panel



USB port



User programs



Chef programs



Double date display



Pump dehumidification



Easy external vacuum



Gas Vacuum (MAP)



Double sealing



Vacuum sensor



Detachable counterbar

### ON REQUEST



Vacuum in external containers



Wi-Fi Module

## Smart programs



Marinating



Mussels and clams cleaning



Sauces



Dense sauces



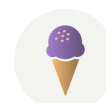
Solids and fillings



Gas washing



Pastry bases



Ice cream bases



Meats



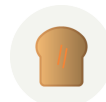
Chicken



Fish



Fresh pasta



Bakery products



Vegetables



Desserts



Powders and spices



No Stop



Degas Jars



Min - Med -  
Max -  
Extreme Jars



Sensor Jars