

HEAVY DUTY

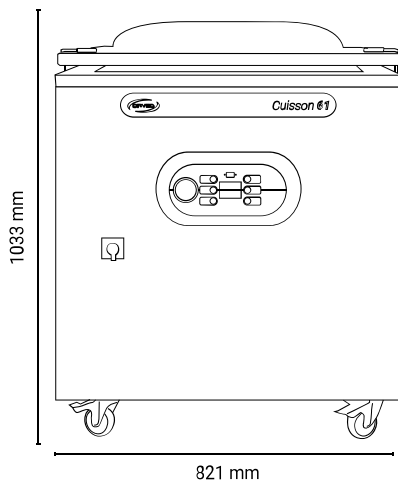
Cuisson 61

Vacuum chamber machine, completely made of stainless steel, equipped with 2 additional 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
106mc/h

MAX VACUUM LEVEL
2 mbar

DIMENSIONS
821x722x1033h mm

VACUUM CHAMBER DIMENSIONS
1x 680x575x200h mm + 2x 600x100x190h mm camere verticali

WEIGHT
246 Kg

VOLTAGE
400V 50/60Hz 3PH 2700W

WHEELBASE
481mm

MAX BAG DIMENSIONS
variable

SEALING BAR
2 x 630 mm

INSTALLATION
wheeled

Details



Vertical vacuum chamber



Map



Digital panel

Kits



Digital panel



Vacuum sensor



Double sealing



Gas Vacuum (MAP)



Pump dehumidification



Chef programs



User programs



USB port



Detachable counterbar

ON REQUEST



Cut-of-seal



Vacuum in external containers



WI-FI Module

Smart programs



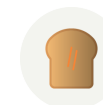
Powders and spices



Desserts



Vegetables



Bakery products



Fresh pasta



Fish



Chicken



Meats



Ice cream bases



Pastry bases



Gas washing



Solids and fillings



Dense sauces



Marinating



Mussels and clams cleaning



Sauces



No Stop



Degas Jars



Min - Med -
Max -
Extreme Jars



Sensor Jars