

HEAVY DUTY

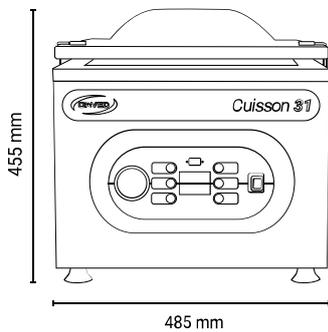
Cuisson 31

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
12mc/h

MAX VACUUM LEVEL
2 mbar

DIMENSIONS
485x572x455h mm

VACUUM CHAMBER DIMENSIONS
343x434x200h + 190h mm

WEIGHT
59 Kg

VOLTAGE
220-240V / 50-60Hz - 980W

MAX BAG DIMENSIONS
300x450 mm

SEALING BAR
315 mm

INSTALLATION
counter top

Details



Vertical vacuum chamber



Map



Digital panel

Kits



Digital panel



USB port



User programs



Chef programs



Date stamp



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



Meats



Ice cream bases



Pastry bases



Desserts



Gas washing



Marinating



Fresh pasta



Fish



Chicken



Powders and spices



Bakery products



Mussels and clams cleaning



Dense sauces



Solids and fillings



Sauces



Vegetables



No Stop



Degas Jars



Min - Med - Max - Extreme Jars



Sensor Jars