

CPV315X

Product Family Drawer
Commercial height 14 cm
Type Sous-vide
Vitality system Yes



Aesthetics

AestheticClassicaType of steelBrushedColourStainless steelLogoSilk screenFinishingFingerproofLogo positionInsideMaterialStainless steel

Controls

Type of control setting Touch control

Program / Functions

Preservation cycle

Vacuum in container cycle

Chef function

Welding

Technical Features

Opening mechanism Push-pull Saf Base material Stainless steel 304 ant

Lid material Tempered glass with frame

Safety solenoid valve Yes anti oil reflux



65° +/- 3° Lid opening **Dehumidification pump** Yes, automatic cycle **Drawer stabilisation** Yes device Enabling vacuum bar 260 mm Drawer maximum 453 +/- 2 mm lenght protrusion Removable enabling Yes Max weight allowance 15 kg vacuum bar Maximum drawer 48 kg Welding type Double-phase loading weight 1' - 1'20" Preservation cycle Capacity 6,5 I duration Pump flow 4 m³/h Reachable vacuum 2-10 millibar (99,9%) Vacuum sensor Yes, accuracy 10 mbar 20x30 V-bags, 25x35 V-Accessories included

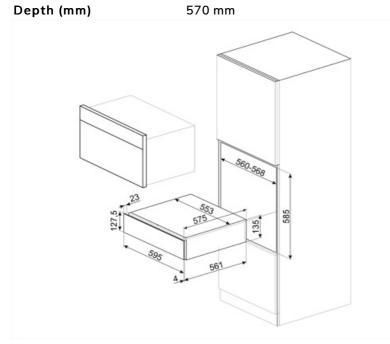
Bags

Electrical Connection

Plug (F;E) Schuko Voltage (V) 220-240 V Nominal power 240 W Frequency (Hz) 50-60 Hz Current 1 A

Logistic Information

Width (mm) 597 mm Product Height (mm) 135 mm





Compatible Accessories



LIFEBOX

Set of 3 containers for vacuum drawer



VBAG1

Bags for sous-vide cooking and preservation, 20x30, 50 pieces





Bags for sous-vide cooking and preservation, 25x35, 50 pieces



Symbols glossary



The Chef function alternates compression and decompression cycles and speeds up some operations, such as marinade or infusion, that otherwise would require a lot of time.



Fingerprint proof stainless steel: Fingerprint proof stainless steel keeps stainless steel looking as good as new.



Preservation vacuum bags. These bags endure temperatures from -25°C to 70°C (for 2 hours) or 100°C (for 15 minutes). Suitable for pantry, refrigerator and freezer storage, they cannot be used for vacuum cooking.



The vacuum in bag function guarantees to create vacuum into bags choosing among three levels. It is also possible to set the 0 level to seal the bag without creating the vacuum.



The stabilization device maintains the drawer open when used, avoiding closing it accidentally.



Sous-vide cooking bags. These bags endure a maximum temperature of 85°C (for 75 hours), 100°C (for 4 hours) or 121°C (for 30 minutes). Suitable for pantry and refrigerator storage, they cannot be storage in the freezer.



The vacuum in container function guarantees to create vacuum into glass or plastic containers choosing among three different levels. Use only certificate containers suitable for vacuum and able to resist to a 99,9% vacuum.



Setting the highest vacuum in bag/container level, it is reached a 99,9% vacuum.



The vacuum sensor guarantees the achievement of the maximum vacuum connected to the level set. If the value is not reached, the bag is not sealed.



The machine can be set at three different sealing levels. Setting the maximum level is possible to seal more bags at the same time with a unique cycle.



The machine carries out a double phase welding which guarantees to seal dirty and oily bags as well.



Benefit (TT)

Push-pull door opening

With a simple push, the drawer opens and then closes again by pushing it back.

Preservation cycle

3 preservation cycles (delicate, preservation, sous vide)

Vacuum in container cycle

3 vacuum levels (delicate, medium, strong)

Chef function

Perfect marinades and infusions thanks to Chef mode

Vitality System

The combined use of the steam oven, blast chiller and vacuum drawer allows the preservation of product characteristics and maximum flavour enhancement