CUISSON SV-31

DIMENSIONS	
Length:	430 mm
Width:	615 mm
Height:	420 mm
Weight:	58,4 kg



TECHNICAL DATA

Chamber size:	330 x 432 x 160(+190) h mm
Length of sealing beam:	310 mm
Power grid voltage:	220/240 V - 50/60 Hz
Final pressure:	2 mbar
Nominal pump speed:	12 mc/h
Vacuum pump power:	450 W (50 Hz) - 540 W (60 Hz)
Maximum power absorption:	750 VA
Lid:	convex

STANDARD SPECIFICATIONS

Vacuum creation/seal:	automatic
Working:	automatic
Seal:	electronic, variable to several levels; automatic cooling/timer system
Command board:	digital
Air re-entry:	with electro-valve
Starting cycle:	with micro-switch
Vacuum in:	bags, inside and outside the chamber
Date stamp:	single, with 9 sectors, date in english and number of batch with 4 figures.
Recommended for:	hotels, restaurants, bars, butchery, wholesale of meat, cold cut and cheese, supermarkets, ecc.
Included optionals:	Softair e Inert Gas system with 1 nozzle



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