## **CUISSON SV-41**

555 mm	
620 mm	
455 mm	
820 mm	B
76 kg	
	620 mm 455 mm 820 mm

## **TECHNICAL DATA**

Chamber size:	435 x 500 x 180(+200) h mm
Length of sealing beam:	415 mm
Power grid voltage:	220/240 V - 50/60 Hz
Final pressure:	0,5 mbar
Nominal pump speed:	25 mc/h
Vacuum pump power:	750 W (50 Hz) - 900 W (60 Hz)
Maximum power absorption:	1200 VA
Lid:	convex

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CUISSON SV-41

## **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:	double, 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 2 nozzles



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