## Cuisson 31









### The perfect partner in every situation

Designed for the most demanding Chef, it perfectly vacuum packages any type of product thanks to the innovative vertical chamber for the easy packaging of liquid products and to the Chef cooking programs designed for food intended for sous-vide cooking. The thickness of the lid and the hydroformed stainless steel vacuum chamber are just some of the strengths of Cuisson 31.

### Cuisson 31 is ideal for:







Hotel



Catering



Pastry



**Butcher shops** 



Cheese factory



Food processing laboratories

### **Packing methods**



Sealing only



Vacuum



External vacuum



MAP

### Vacuum chamber types



Horizonal chamber



Vertical chamber

# Chef and Jars programs included



Meats



Chicken and poultry



Fish



Mussels and clams preparation



Solids/Fillings



Sauces



Dense sauces



Marination



Fresh pasta



Bakery products



Vegetables



Powders and spices





Pastry bases



Ice-cream bases



Bakery gas cleaning



"No Stop"



Jars Sensor



Jars MIN



Jars MED



Jars MAX



Jars extreme



Jars Degas

### Technical data

> Bodywork: stainless steel

> Size: 485x575x450h mm

> Chamber size: 343x434x200h + 190 mm

> Weight: 58 kg

> Power grid voltage: 230V 50Hz > Max power absorption: 750 W

> Sealing bars: 315 mm > Vacuum pump: 12 mc/h > Max bag size: 300x450 mm



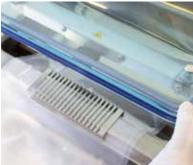
450 mm

485 mm









### Standard equipment



Digital panel, 52 programs



Absolute vacuum sensor



Double resistance

Inert gas supply system



Easy accessory included



H2out pump dehumidification



Data stamp



USB port for firmware update



Counter-bar detachable

### Optional on request



Cut of seal



Nozzle for jars



Wi-Fi Module



Set of vacuum bags Basic

### Matching accessories



Smooth vacuum bags



Channelled vacuum bags



Cooking vacuum bags



Carriage



Conserbox containers



Easy for external vacuum



Inclined shelf for liquid products