

Item
Model
ProjectName



Table top - inert gas

The new range of appliances, developed for the vacuum packing of cooked and raw foods, can provide the highest quality and hygiene, in line with every professional kitchen that requires the best conservation standards. The range consists of 5 models. All of them can satisfy the requirements of users at all levels: from small/medium sized restaurants to canteens, catering concerns (100 to 400 covers a day), speciality food manufacturers and large butcher's. The 2 models, detailed on this sheet, are the ones prearranged for inert gas.

600015

FEATURES

- Digital control panel that allows the programming and storing up to 9 operating programmes guaranteeing optimised vacuum pressure and heat seal times for any type of product.
- Microprocessor control guarantees that the appropriate percentage of negative pressure is achieved by automatically calculating vacuum pump operating and shut-off times and heat

seal times from the quantity of air to be removed.

 Maximum reliability guaranteed by a warning light that indicates any malfunctioning in the vacuum packing process and stopping it before the products are heat sealed, thus allowing them to be reused.

Vacuum Packers





- Pressure chamber with rounded corners to guarantee high levels of hygiene and ease of cleaning. Constructed in 304 AISI stainless steel with a domed, transparent Plexiglas lid suitable for use with food products.
- All models can be equipped with a coupler to allow the vacuum packing process to take place in other appropriate
- containers or appliances and not in the chamber of the machine itself (to be ordered as a special product).
- All models comply with the standards required by the main international approval bodies and are CE marked.

Specifications

MODEL	CSV11B 600015	CSV21B 600016
Pump - m3/h	10	20
External dimensions - mm		
width	390	550
depth	610	600
height	330	476
Chamber dimensions - mm		
width	326	466
depth	296	456
height	188	218
Electrical power - kW	0.7	1.1
Net weight - kg.	46	87
Sealing bar length - mm	305	450

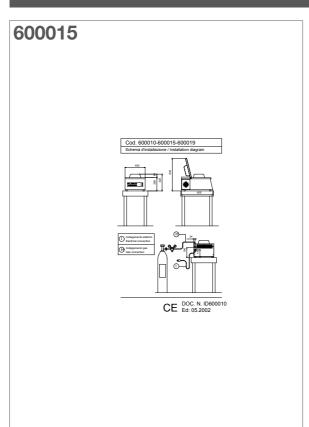
Optional accessories

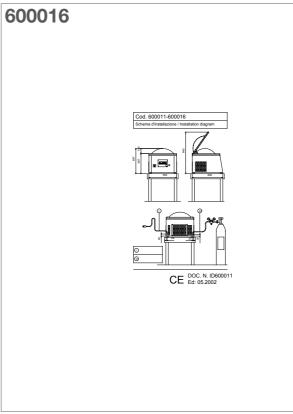
CODE	DESCRIPTION	CSV11B 600015	CSV21B 600016
650010	INCL.FILLING TABLE-LIQUID PACKING-20M3/H		✓





Installation drawings





MODEL	CSV11B 600015	CSV21B 600016
I - Electrical connection	230 V, 1N, 50/60	230 V, 1N, 50/60

The manufacturer reserves the right to modify and make improvements to the products without giving prior warning. Dimensions, illustrations, technical data, weights, etc. are given as an indication only.



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