

Vacuum drawer FL 2981 600

Ovens and Coordinated Products

Code: 2981 600



DETAILS

Coloring Black Mirror

Material Glass

Supply 220-240V 50-60Hz

Drawer opening Push opening on guides (max 44 cm) with open drawer block

Sealing bar 260 mm - Double phase and Three welding levels

Cover in tempered glass with safety treatment

Controls Sensor for minimum vacuum level guaranteed

Dimensions 60x14 cm

Max bag size 25x35 cm

Cycle duration 1' ca. - variable as a function of temp. and food moisture

Empty levels Three levels of extraction (empty up to 99.9%)

Max absorbed power 230 W

Oven type Vacuum drawer

Type of commands Touch Control

Bath in stainless steel AISI 304 - volume 6.5 lt

Volume 6,5Lt

FEATURES

99,9% vacuum Foster's vacuum is based on the "chamber" technology, the same used in professional appliances, which guarantees a very powerful vacuum (99,9%), which is not comparable with the appliances based on external suction (about 80%), usually used in household machines.

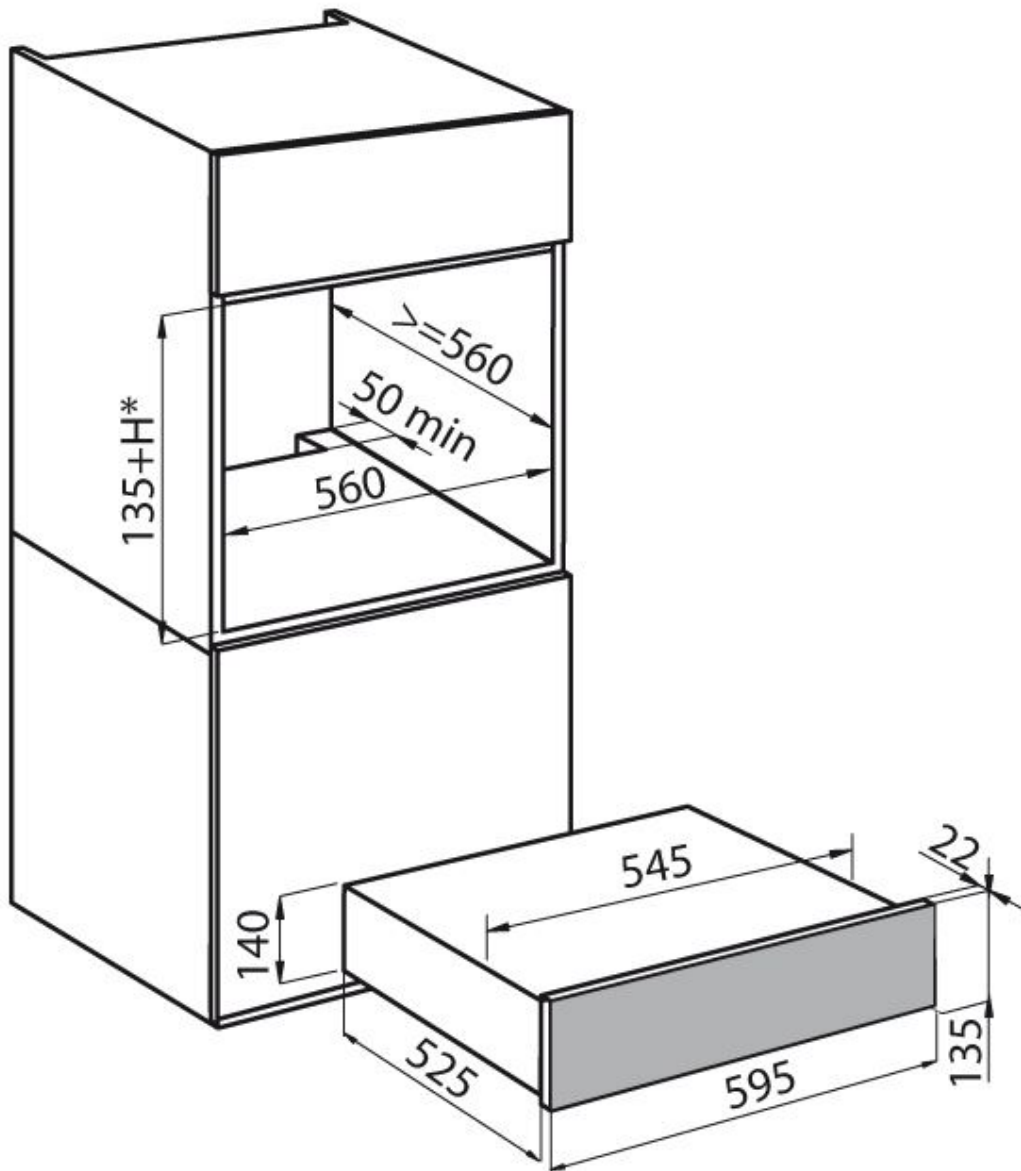
Chamber vacuum An important characteristic of a chamber-type Vacuum Drawer is that they can also vacuum liquids. All your preparations can then be treated to prolong their conservation.

Chef sous vide function The Chef Sous-Vide function "massages" the food and facilitates the absorption of seasonings and perfumes. In a few minutes, the appliance replicates processes which usually take a long time, like marinade, meat seasoning or infusion.

Double-phase sealing

Kit for vacuum containers Air extraction can also take place from external containers. The set of containers proposed as an accessory is among the few suitable for a level of professional vacuum. It is very useful to put food sensitive to crushing under vacuum.

TECHNICAL DATA



GALLERY



OPTIONAL ACCESSORIES



Accessories - Vacuum drawer
8502 00-