Cuisson 61









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 61.

Cuisson 61 is ideal for:







Hotel



Catering



Pastry



Butcher shops



Cheese factory



Food processing laboratories

Packing methods



Sealing only



Vacuum



External vacuum



MAP

Vacuum chamber types







Double vertical chamber

Chef and Jars programs included



Meats





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 program



Jars Sensor



Jars MIN



Jars MED



Jars MAX



Jars extreme



Jars Degas

Technical data

> Bodywork: stainless steel

> Size: 830x725x1030h mm

> Chamber size: 1 x 680x575x200h mm

2 x 600x100x190h mm

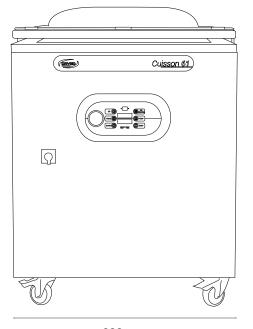
> Weight: 231 kg

> Power grid voltage: 400V 50/60Hz - 3PH

> Max power absorption: 2200 W

> Sealing bars: 2 x 630 mm > Vacuum pump: 106 mc/h > Max bag size: variable

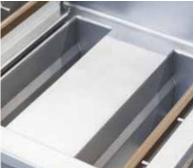
> Wheelbase bars: 481 mm



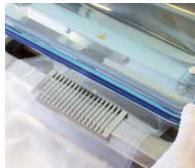
1030 mm

830 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 Premium

Matching accessories



Smooth vacuum bags



Channelled vacuum bags



Cooking vacuum bags



Conserbox containers



Easy for external vacuum



Inclined shelf for liquid products