

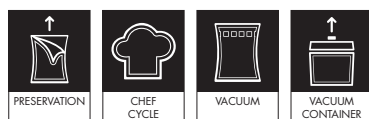
CPV115S

15CM LINEA VACUUM DRAWER

MADE IN ITALY
Since 1948



EAN 8017709260590



Dimensions	597mmW x 135mmH x 556mmD
Finish	Stopsol Silver glass
Total functions	3 vacuum seal levels 3 preservation cycles Chef function for marinades and infusions
Warranty	Five years parts and labour

3 X VACUUM LEVELS

Three vacuum level settings - delicate, medium and maximum - ensure the correct sealing of cooked and raw food. These precise levels guarantee to preserve the integrity of a wide range of food and, if required, prepare for sous-vide cooking.

CHEF FUNCTION

The function reduces marinating time by creating an airtight seal within the drawer. By varying the vacuum pressure, marinating and infusion time for meat, fish, poultry and other food, is reduced and there is no longer the need to marinate overnight or for extended periods.

TOUCH CONTROL

Intuitive, easy-to-read touchscreen that allows direct access to set vacuum and sealing level.

BAG & CONTAINER OPTIONS

For versatility, depending on food structure and volume, choose between bag (preservation or sous-vide) or container (conserverbox) option.

TEMPERED GLASS LID

The Linea vacuum drawer features a durable tempered glass lid with auto balanced hinge to ensure safe use at all times. Spills are easily cleaned across the surface whilst maximum visibility is maintained during the sealing process.



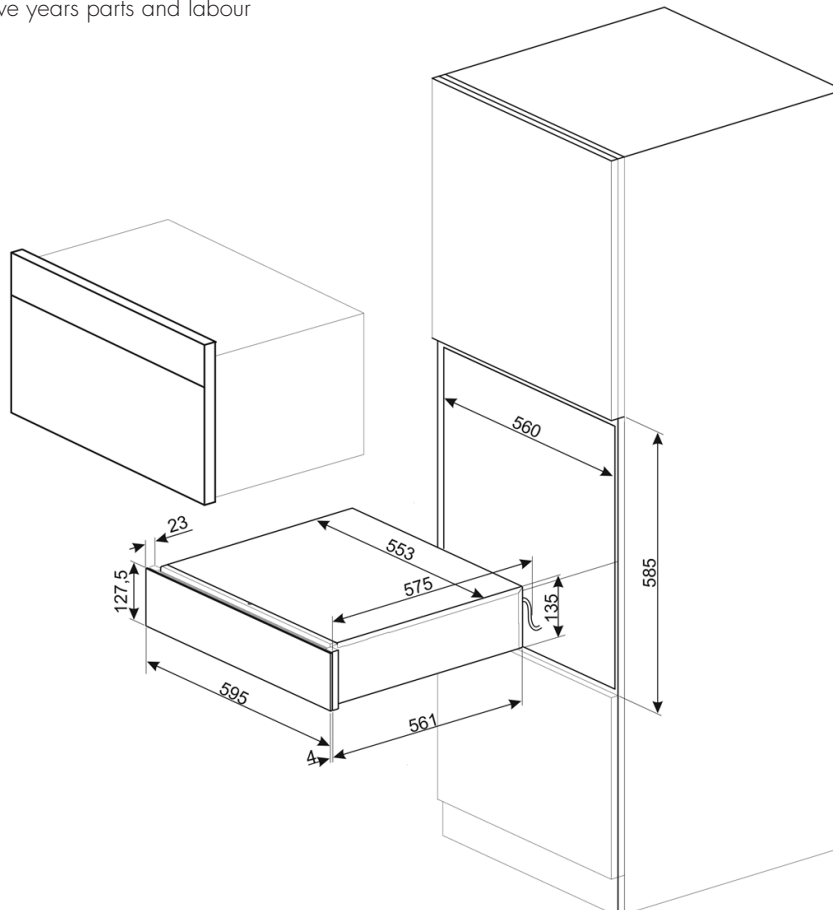
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Dimensions	597mmW x 135mmH x 556mmD
Power	220-240V 50/60 Hz 240W 1A
Warranty	Five years parts and labour



PLEASE NOTE: drawings are not to scale. They are to assist only.
WARNING: technical specifications and product sizes can be varied by the manufacturer without notice.
Cutouts for appliances should only be by physical product measurements. The above information is indicative only.