

# Vacuum & Sous Vide

Made in Italy

## Chamber Vacuum Machines

Complete range of chamber vacuum machines for culinary professionals combines reliability with ease of use. With features like: rounded corners, high polish stainless steel, easily removable sealing beam, pump dehumidification, cycle counter and easy oil changes these units are manufactured with a strong emphasis on hygiene and safety as well as effortless maintenance. First oil change included on most units!

- Compatible bag type: CB, SB & SCB Series
- Vuotobox compatible
- For internal & external vacuum



**EVOX30**

- **Power:** 120V, 350W, 5-15P
- **Chamber Size:** 14" W x 14.3" D x 7.2" H
- **Sealing Beam:** 12"
- **Pump Speed:** 8 m<sup>3</sup>/h
- **Final Pressure:** 2 mbar
- **Max. Bag Width:** 11.7" x 15.7"
- **Dimensions:** 23.6" L x 19.5" W x 11.3" H
- **Net Weight:** 64 lbs
- **Ship Dims:** 32" L x 47" W x 16" H
- **Ship wt.** 94 lbs



**VM12**

- **Power:** 120V, 300W, 5-15P
- **Chamber Size:** 11.4" W x 15.7" D x 6.3" H
- **Sealing Beam:** 10.6"
- **Pump Speed:** 8 m<sup>3</sup>/h
- **Final Pressure:** 2 mbar
- **Dimensions:** 20.5" L x 16" W x 14.6" H
- **Net Weight:** 80 lbs
- **Ship Dims:** 32" L x 47" W x 20" H
- **Ship wt.** 110 lbs

*Electromechanical*



**VM16**

- **Power:** 120V, 750W, 5-15P
- **Chamber Size:** 13" W x 17" D x 4" H
- **Sealing Beam:** 12.25"
- **Pump Speed:** 12 m<sup>3</sup>/h
- **Final Pressure:** 2 mbar
- **Max. Bag Width:** 11.7" x 17.7"
- **Dimensions:** 20.75" L x 17.25" W x 17" H
- **Net Weight:** 112.5 lbs
- **Ship Dims:** 32" L x 47" W x 22" H
- **Ship wt.** 145 lbs

*Electromechanical*

*Available options: Digital controls, gas injection, soft-air, additional sealing beam*



**VM18**

- **Power:** 120V, 1200W, 5-20P
- **Chamber Size:** 17.12" W x 17.12" D x 8.5" H
- **Sealing Beam:** 16.4" - **Pump Speed:** 25 m<sup>3</sup>/h
- **Final Pressure:** 0.5 mbar
- **Max. Bag Width:** 15.7" x 17.7"
- **Dimensions:** 21" L x 21" W x 20" H
- **Net Weight:** 176.5 lbs
- **Ship Dims:** 32" L x 47" W x 25" H
- **Ship wt.** 210 lbs

*Electromechanical*

*Available options: Digital controls, gas injection, soft-air, additional sealing beam*

## SV Series

Part of the Cuisson series, this machine innovates with a double chamber to handle bags containing liquids vertically. The newly designed panel supports multiple languages and allows for easy access to the over 30 programs this machine has to offer, including automated ones by product category or specific to conservation process or Sous-vide cooking! This machine already comes with all available options and is designed for the consummate Chef.



**VERTICAL TANK**  
100 Oz / 3 Litres

**SV31N**

- **Power:** 120V, 540W, 5-15P
- **Chamber Size:**  
HORIZONTAL compartment:  
15.5" W x 17" D x 4" H  
VERTICAL compartment:  
11" W x 4.1" D x 7.5" H
- **Sealing Beam:** 12.25"
- **Pump Speed:** 12 mc<sup>3</sup>/h
- **Final Pressure:** 2 mbar
- **Max. Bag Width:** 11.7" x 17.7"
- **Net Weight:** 128.75 lbs
- **Ship wt.** 225 lbs

*Digital*

*Vacuum sensors*

*Gas injection with 2 nozzles*



**VERTICAL TANK**  
170 Oz / 5 Litres

**SV41N**

- **Power:** 120V, 540W, 5-15P
- **Chamber Size:**  
HORIZONTAL compartment:  
17" W x 19.6" D x 4.33" H  
VERTICAL compartment:  
11" W x 4.1" D x 7.5" H
- **Sealing Beam:** 16.7"
- **Pump Speed:** 25 mc<sup>3</sup>/h
- **Final Pressure:** 2 mbar
- **Net Weight:** 207 lbs
- **Ship wt.** 270 lbs