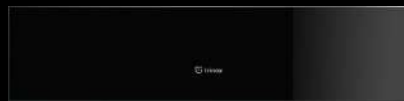


Zero. The vacuum sealer



Technical details

- Available in three heights: 45, 36 or 15 cm.
- Depending on the version, the internal chamber is big enough to contain traditional glass jars. Alternatively, it can be connected to external containers by means of the special adaptor provided.
- Indispensable for vacuum cooking, Zero extends the storage life of food, both solid and liquid, up to fivefold.



Zero 45 built-in

Min. W. 597 mm
Min. D. 575 mm
Min. H. 450 mm

Technical specifications

	Zero 45	Zero 36	Zero 15
Vacuum pump	8 m ³ /h	8 m ³ /h	3 m ³ /h
Voltage	220 - 240 V / 50 - 60 Hz	220 - 240 V / 50 - 60 Hz	220 - 240 V / 50 - 60 Hz
Max. absorbed power	500 W	500 W	360 W
Max. sealable width	300 mm	300 mm	300 mm
Vacuum capacity	99,9 %	99,9 %	99,9 %
Residual pressure	< 10 mbar	< 10 mbar	< 10 mbar
Chamber in	AISI 304 - 18/10 stainless steel	AISI 304 - 18/10 stainless steel	AISI 304 - 18/10 stainless steel
Made of	AISI 304 - 18/10 stainless steel	AISI 304 - 18/10 stainless steel	AISI 304 - 18/10 stainless steel
Net machine weight	48 kg	45 kg	36 kg
Vacuum chamber volume	14 litres	14 litres	7 litres

Standard accessories: Set of assorted vacuum bags (25 x 200x250 mm bags, 25 x 250x300 mm bags) ideal for freezing, preserving and cooking food at low temperature / HDPE shelf / External vacuum nozzle / External vacuum connecting pipe.

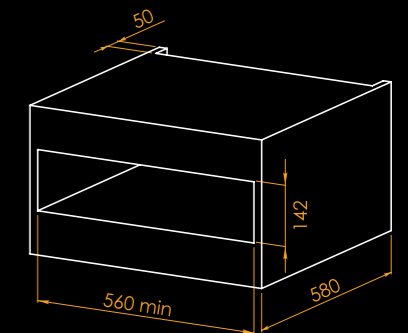
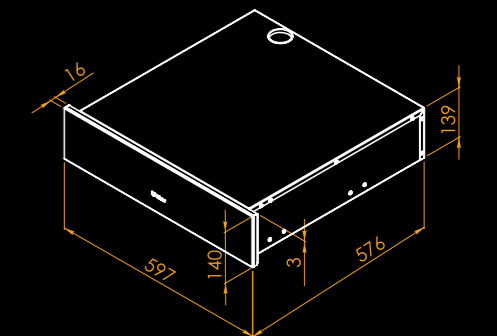
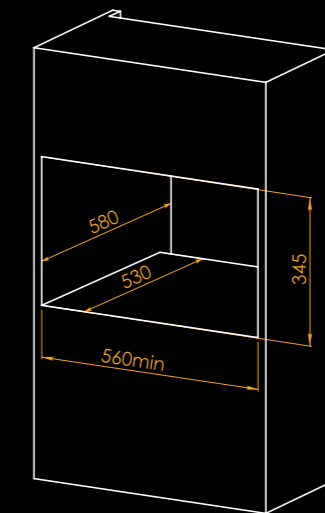
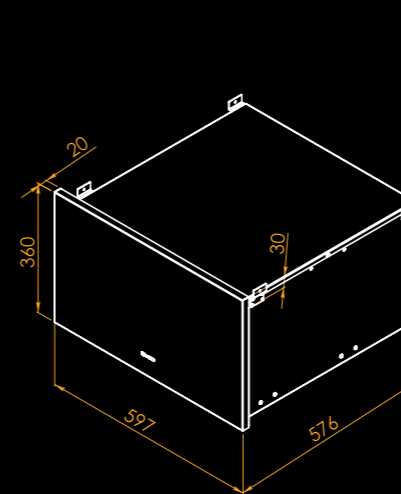
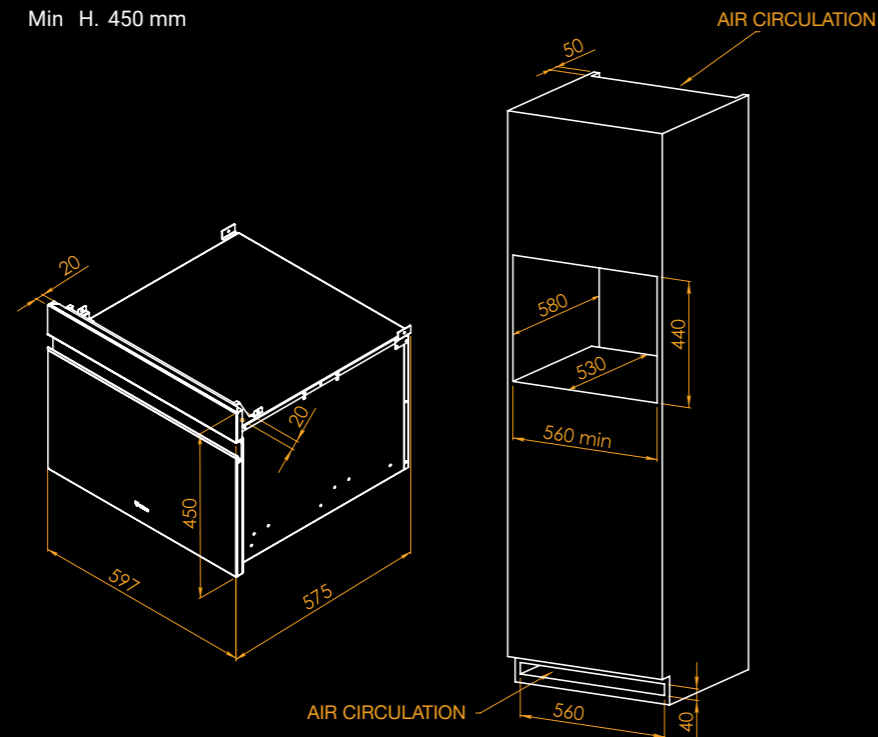
Built-in Zero 36

Min. W. 597 mm
Min. D. 576 mm
Min. H. 360 mm

Built-in Zero 15

Min. W. 597 mm
Min. D. 576 mm
Min. H. 140 mm

The built-in vacuum sealer that reaches 99.9% vacuum capacity



Finishes

All Zero models can be customized with the following finishes: stainless steel, black glass, De Castelli finishes. >> For further details see Available finishes

Installation requirements

The appliance comes with a power cord (1.5 m long). Provide a Schuko plug behind the appliance.