Zero

The built-in vacuum sealer that achieves extreme vacuum at 99,9%.

Built-in vacuum sealer.

It is available in three heights: 45 or 15 cm.
The internal tank, made of AISI 304-18/10 stainless steel, can accommodate traditional Bormioli jars of the appropriate size or, using the special adapter supplied, can be connected to external containers.
The tank depth is 145 mm for Zero 45, 92 mm for Zero 15.

Indispensable for sous-vide cooking, it increases up to 5 times the shelf life of food, either solid or liquid.

TECHNICAL SPECIFICATIONS	Zero 45	Zero 15
Vacuum pump	8 m³/ h	3 m³/ h
Voltage	220 - 240 V / 50 - 60 Hz	220 - 240 V / 50 - 60 Hz
Max absorbed power	500 W	360 W
Maximum sealable width	300 mm	300 mm
Vacuum capacity	99.9 %	99.9 %
Residual vacuum	< 10 mbar	< 10 mbar
STAINLESS steel tank	AISI 304 - 18/10	AISI 304 - 18/10
STAINLESS steel construction	AISI 304 - 18/10	AISI 304 - 18/10
Net machine weight	48 kg	36 kg
Vacuum chamber volume	14 litres	7 litres

Standard equipment: Assorted vacuum bags (25 bags sized 200 x 250mm and 25 bags sized 250 x 300mm), ideal for freezing, preservation and sous-vide cooking of food at low temperatures / Connecting tube for external vacuum. / Polyethylene filler support.

Finishes

It is possible to customise the finish of all Zero models: brushed steel, black glass and De Castelli. Furthermore, they are available with the kitchen door finish required by the customer and in RAL colours. (See page 84).

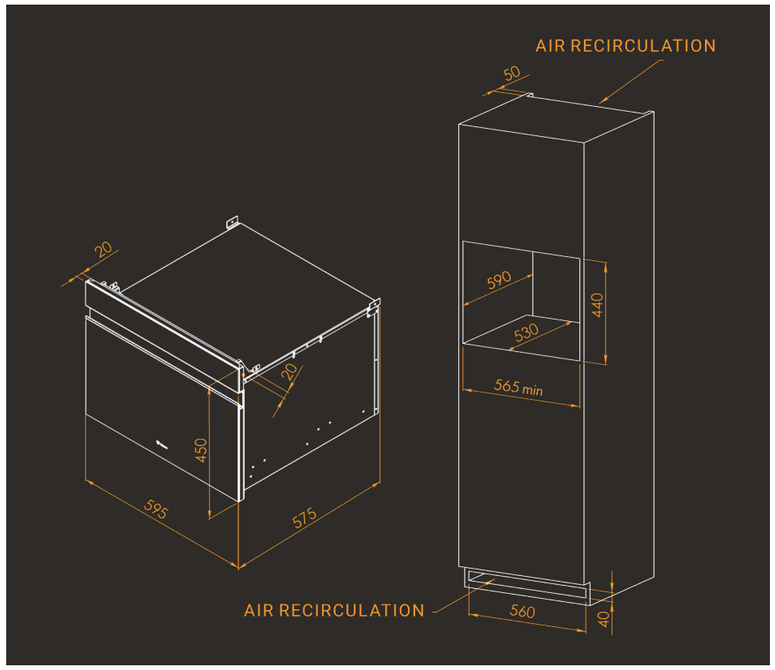
Assembly precautions

The household appliance comes with a connection cable (length 1.5 m). Provide for the Schuko plug behind the appliance.

Built-in Zero 45



L 595 mm
D 575 mm
H 450 mm



Built-in Zero 15



L 595 mm
D 576 mm
H 140 mm

