

## VACUUM CHAMBER PACKING

# Idea 42 hi-line

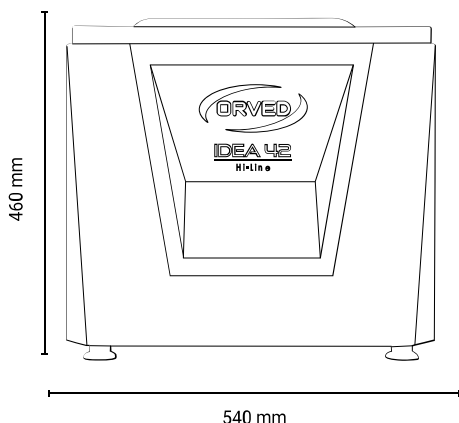
Idea Hi-Line has been designed to preserve food in the best conditions, enhance its flavour and perform smart processes that won't be possible in normal atmosphere. You can prepare your food with consistent results and reduced costs, saving time in preparation and have food ready in a few seconds at any time of the day with zero waiting time for your customers.

The first vacuum chamber machine with an innovative 5" smart-touch interface, just one touch to select a Chef program or set your custom parameters. Power is in your hands: set without limits, choose the vacuum you prefer, the rest will be done by Idea Hi-Line.

Ideal for: restaurants, pastry shops, butchers, delicatessens and bars.



## Technical specifications



### IT CAN PACK:

Liquids

Solids

Delicate foods

**BODYWORK**  
Stainless steel

**VACUUM PUMP**  
20mc/h

**MAX VACUUM LEVEL**  
2 mbar

**DIMENSIONS**  
531x614x461h mm

**VACUUM CHAMBER DIMENSIONS**  
438x444x190h mm

**WEIGHT**  
61,9 kg

**VOLTAGE**  
220-240V / 50-60Hz - 900W

**MAX BAG DIMENSIONS**  
400 x 450 mm

**SEALING BAR**  
415 mm

**INSTALLATION**  
counter top

## Details



Smart-touch 5"



GAS vacuum



Resistant camera

## Kits



Gas Vacuum (MAP)



Easy external vacuum



Pump dehumidification



Chef programs



User programs



Softair



Vacuum sensor



Sequential vacuum programs



Touch panel

## Smart programs



Powders and spices



Ice cream bases



Pastry bases



Infusion



Tenderize meat



Marinating



Mussels and clams cleaning



Sauces



Min - Med -  
Max -  
Extreme Jars