



**FEATURES**

- Oil lubricated rotary vane vacuum pump, nominal speed 12 m<sup>3</sup>/h;
- Vacuum level control through high precision absolute-type vacuum sensor, which does not require calibration;
- Maximum vacuum 99,8% (2 millibar);
- 310 mm sealing bar, easily removable for cleaning;
- Standard inert gas injection with 2 nozzles; the "Gasplus" system allows to reach percentages of inert gas volume equal to 90% of the vacuum chamber, allowing the packaging of products extremely sensitive to crushing;
- Brilliant stainless steel vacuum chamber with constant thickness, easy to clean being free of edges and receptacles;
- 10 editable user programs;
- 1 cycle for vacuum containers;
- 1 deaeration "chef" cycle (Degas);
- "H2Out" pump oil dehumidification cycle,
- Resettable oil change alarm;
- Menu accessible to technical assistance for parameter adjustment and reading of cycles carried out;
- Waterproof control panel, resistant to liquids, humidity, dirt and dust;
- Electronic control and power cards protected from moisture and dirt by fireproof plastic covers;
- High-thickness PMMA (Plexiglass) lid with polished and rounded edges; opens automatically at the end of the cycle;
- Lowering system of the lid at the end of the work in the rest position by releasing the rear gas spring, which allows to release the tension on the gas spring and on the lid;
- Access for easy maintenance through front opening of the casing;
- Standard "Easy" accessory for external vacuum in embossed bags;
- 2 PE-filling plates for product adjustment and cycle speed up.

**DESCRIPTION**

The models of the C-Series "Chef"-line by LERICA stand out for their ease of use and versatility, which make them ideal work tools in any professional kitchen. Entirely made of AISI304 stainless steel, they stand out for the digital control panel, the absolute vacuum sensor, the inert gas injection - possible up to 90% of the vacuum chamber volume thanks to the "Gasplus" device - as well as for the standard "Degas" cycle, which also allows liquid products to be easily vacuum packed.



**SEALING BAR 310mm**  
**VACUUM PUMP 12 m<sup>3</sup>/h**  
**SENSOR CONTROL**

**ACCESSORIES (NOT INCLUDED)**

- Bags for storage, cooking and "cook & chill"; embossed bags;
- Stainless steel cart with castors and shelf;
- Inclined stainless steel plate for liquid packing;
- Stainless steel vacuum containers; suction device.

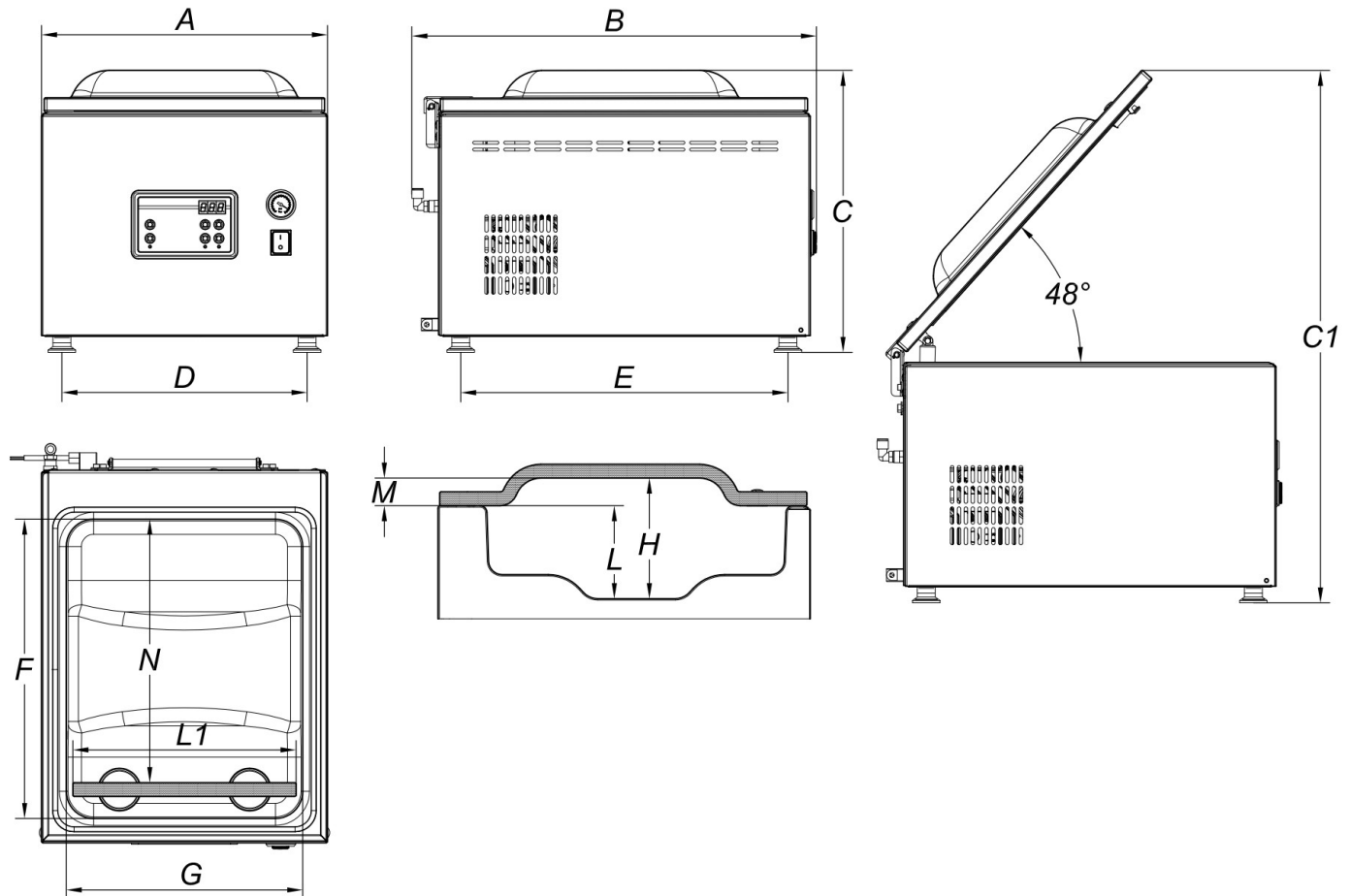
**CE**

According to: Standard EN/IEC 60335-1  
Safety assured by  
accredited third-party certification body!

PROJECT	DATE	APPROVED
ITEM	QTY	

VACUUM PACKAGING MACHINES C312-CHEF

UPDATED:  
28/07/2021



## SPECIFICATIONS

Length of seal L1	mm	310
Nominal pump speed	m <sup>3</sup> /h	12
Final pressure	mbar	2
Chamber Size (FxGxH)	mm	434x343x175
Useful space Chamber (N)	mm	382
Chamber depth (L)	mm	135
Chamber volume	Lt	22,6
Power	W	700
Electrical voltage/Frequency/Phases	V/Hz	220-240V / 50-60Hz / 1Ph+N+PE
Power cord and plug		3m + IEC / Schuko
Current	A	3,04
Housing materials		Stainless steel (AISI304)
Vacuum chamber material		Hydroformed stainless steel (AISI304)
Lid material		PMMA (plexiglas)
Overall dimensions (AxBxC)	mm	415x587x409
Maximum height with open lid (C1)	mm	773
Distance between supports (DxE)	mm	356x475
Weight (with shelves)	kg	44,5
Noise level	dB(A)	62
Environmental operating temperature (min-max)	°C	12-40