



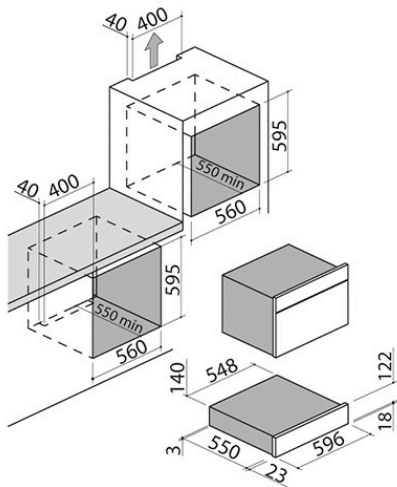
Icon Exclusive built-in vacuum sealer drawer

Touch Control

1CSEVEN

Description

- functions: 3 levels of vacuum sealing in bag, 3 levels of sealing, 3 levels of vacuum sealing in a container, Chef function for marinating, ripening, cold infusion and extracting essential oils
- Touch control digital display
- motor: oil pump
- features: cover in tempered glass, bowl interior in stainless steel,
- push-pull opening
- equipment: adapter for containers, kit of 50 food storage bags and 50 bags for cooking food, telescopic rails
- maximum absorbed power: 0.24 kW



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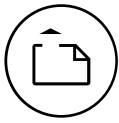


1CSEVG



Plus

Detailed Features



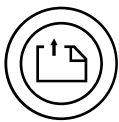
Vacuum drawer

Barazza offers a vacuum drawer for long-term food preservation. The drawer features a push-pull opening mechanism.



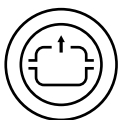
Module height 15

The convenient drawer can be installed beneath all 45 and 60 cm Barazza ovens.



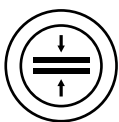
Bag vacuum sealing

Adjustable to three levels to suit different food consistencies, with an air extraction rate of over 99%, comparable to professional machines.



Vacuum sealing levels

Triple-level sealing adjusts to different types of bags, including non-vacuum ones.



Vacuum sealing levels

Triple-level sealing adjusts to different types of bags, including non-vacuum ones.

SISTEMA **FEEL**
Good



Touch Control display

Clear parameter readout and guided programming: vacuum preparation, rapid marination, packaging for sous-vide cooking, and extended preservation.



Functions

Main Functions



Vacuum sealed in bag

Vacuum sealing can be adjusted through three levels to suit different consistencies of food, with maximum extraction of more than 99% of air (comparable with professional appliances).



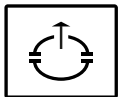
Chef function

It carries out processes such as massaging the meat, cold infusions, extraction of essential oils and marination of food, taking 8-12 minutes as opposed to the usual 48-72 hours.



Sealing bags

Three levels of sealing that can be adapted for different types of bag, even not vacuum sealed.



Vacuum sealed in container

Thanks to the use of suitable rigid containers, available upon request, it is possible to vacuum seal even the most fragile of foods, and avoid their being crushed.



Related Accessories



1KS3

Related Products



1CSEVS



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