

CPV115G
1.5CM LINEA VACUUM DRAWER

MADE IN ITALY
Since 1948



VACUUM DRAWER FEATURES

EAN	8017709326579
Dimensions	597mmW x 135mmH x 570mmD
Finish	Neptune Grey
Installation	Built-in Designed to fit beneath Smeg Linea 60cm ovens and compact ovens
Functions	3 bag sealing levels (delicate, medium, strong) 3 vacuum levels (delicate, preservation, sous vide) 3 vacuum in container levels (delicate, medium, strong) Chef cycle for marinades and infusions
Drawer	6.5L capacity Push pull system Absolute vacuum sensor
Safety	Drawer securing device
Power	220-240V, 50-60Hz 240W 1A Connection
Warranty	Five years parts and labour

INCLUDED ACCESSORIES

- 25 vacuum seal bags 20cm x 30cm
- 25 vacuum seal bags 25cm x 35cm
- 25 bags for sous vide cooking 20cm x 30cm
- 25 bags for sous vide cooking 25cm x 35cm
- Vacuum adapter for creating a vacuum in external containers

THREE VACUUM LEVELS

Three vacuum level settings - delicate, medium and maximum - ensure the correct sealing of cooked and raw food. These precise levels guarantee to preserve the integrity of a wide range of food and, if required, prepare for sous vide cooking.

CHEF CYCLE

The function reduces marinating time by creating an airtight seal within the drawer. By varying the vacuum pressure, marinating and infusion time for meat, fish, poultry and other food, is reduced and there is no longer the need to marinate overnight or for extended periods.

TOUCH CONTROL

Intuitive, easy-to-read touchscreen that allows direct access to set vacuum and sealing level.



BAG AND CONTAINER OPTIONS

For versatility, depending on food structure and volume, choose between bag (preservation or sous vide) or container (conserver) option.

TEMPERED GLASS LID

The Linea vacuum drawer features a durable tempered glass lid with auto balanced hinge to ensure safe use at all times. Spills are easily cleaned across the surface whilst maximum visibility is maintained during the sealing process.



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CREATE SMEG'S VITALITY SYSTEM:

The triple formula for a healthier life, Smeg's Vitality System is the association of a built-in combi-steam oven, blast chiller and vacuum drawer. The combination brings professional products into the domestic environment. This is the Smeg recipe for healthy nutrition.



SBC4104G
LINEA BLAST CHILLER DRAWER



SOA6104S4PG
LINEA STEAM100 PRO OVEN

