

# IDEA HI-LINE RANGE IDEA RANGE

*The **Idea** you were waiting for  
has now become reality!*





### 13 Chef programs and Container settings



Touch panel



Maximum usability



Smart sensor



## IDEA HI-LINE RANGE

*The IDEA you were waiting for has now become reality!*

New 5" Touch Smart interface, just one touch to scroll through screens, select a Chef program or set custom parameters. You've got the power: set parameters without limits, choose the vacuum level you prefer, the rest will be done by Idea Hi-Line.



Scratch-resistant display



Waterproof Display

## 5" Touch Smart panel

*Top usability!*



### Selection of scrolling programs

Thanks to the intuitive scrolling interface you can easily select the Chef program of your choice, IDEA will do the rest.



### Choose the parameters independently

Use your imagination: customize and save up to 10 vacuum programs. Set your creativity free and start your programs whenever you want.

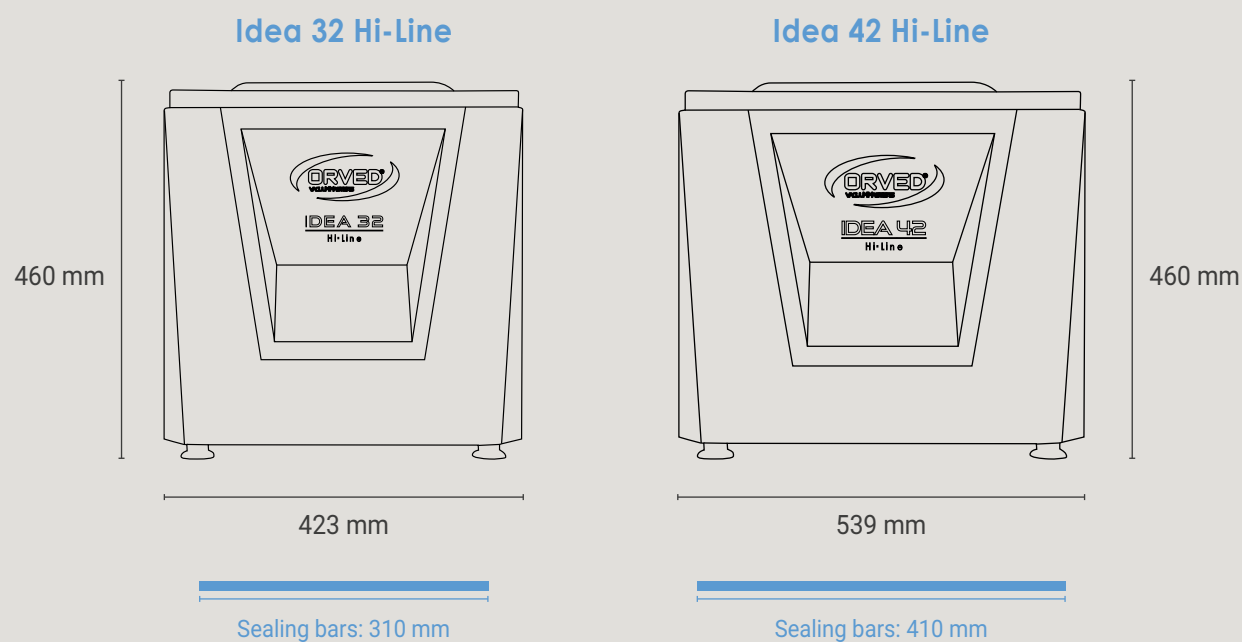


### You can always create a perfect vacuum

The sensor is able to vacuum pack any type of food, even the most difficult products (liquids, powders, etc), in a completely automatic way, to the maximum vacuum.



□ Technical data



	Idea 32 Hi-Line	Idea 42 Hi-Line
Bodywork	Stainless steel	Stainless steel
Size	423x604x460h mm	539x612x460h mm
Chamber size	343x434x175h mm	441x449x170h mm
Sealing bars	1x 310 mm	1x 410 mm
Vacuum pump	10 mc/h / 12 mc/h	20 mc/h
Electric supply	230V 50/60Hz - 600W	230V 50/60Hz - 800W
Max bag width	300 mm	400 mm
Packing methods	Sealing only   Vacuum   External vacuum   MAP   Vacuum in containers	
Ideal for	Restaurants            Bar            Butchers shops            Delicatessens            Pastry	
Standard equipment	Touch panel            Absolute vacuum sensor            Chef Programs            Sequential Vacuum Programs            10 user programs            Vacuum gas (MAP)            H2out            Softair            Easy accessory            Vacuum in containers	
Optionals on request	Zebra ZD410 printer	





3 Programs standard containers



# IDEA RANGE

## Adaptable and complete

A line of chamber packing machines made entirely of stainless steel, including the complete outer body and vacuum chamber. They are characterized by a fully automatic packaging cycle and a digital control panel equipped with a microprocessor and 10 independent programs.



10 preservation programs



Sequential Vacuum



Smart sensor

**Accessibility**  
The unique opening system, with support rod, enables complete access to inner components

**Heavy duty vacuum chamber**  
Hydroformed vacuum chamber made in a single piece without joints and rounded corners to guarantee smooth surfaces and easy cleaning

ONLY ON:  
Idea 31  
Idea 41

**Sequential vacuum programs**  
Allows special vacuum cycle in stages, so that the trapped air in a product can escape

**Vac-Norm ready**  
Vacuum can be extracted in gastronorm containers outside the machine

**Smart vacuum sensor**  
Sensor control guarantees always a perfect packaging without configure any parameter and with no supervision

ONLY ON:  
Idea 31  
Idea 41

**Gas Vacuum (MAP)**  
It vacuum packs even the most delicate and soft products! The gas will avoid any type of damage or breakage

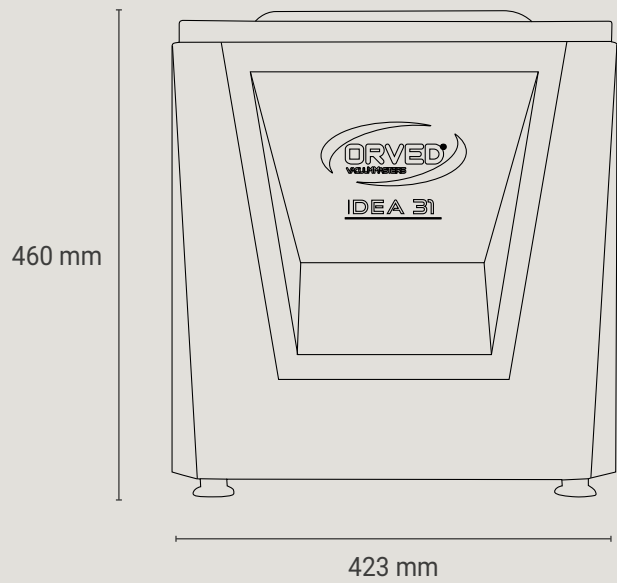
**Easy vacuum**  
Thanks to the "Easy" accessory, completely stainless steel, it is now possible to vacuum pack outside the vacuum chamber by means of channelled vacuum bags

**Digital panel**  
5" waterproof and scratch-resistant digital control panel



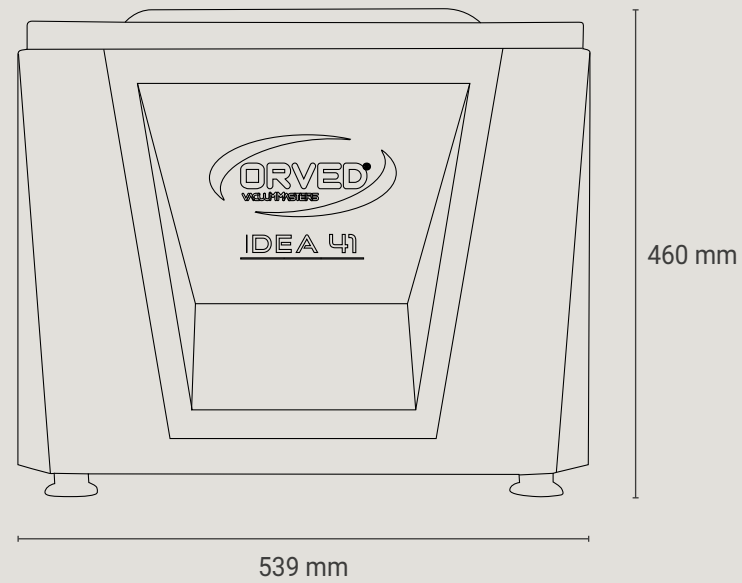
□ Technical data

Idea 31



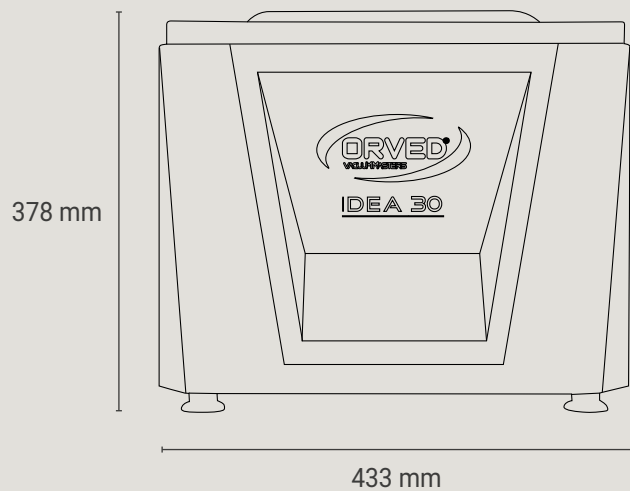
Sealing bars: 310 mm

Idea 41



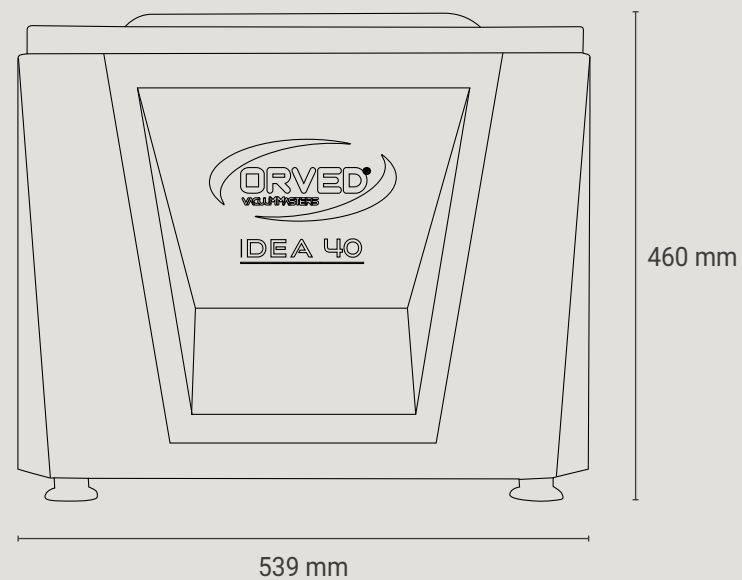
Sealing bars: 410 mm

Idea 30



Sealing bars: 310 mm












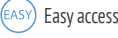

Idea 40



Sealing bars: 410 mm












Idea 31

Idea 41

<b>Bodywork</b>	Stainless steel	Stainless steel
<b>Size</b>	423x604x460h mm	539x612x460h mm
<b>Chamber size</b>	343x434x175h mm	441x449x170h mm
<b>Sealing bars</b>	1x 310 mm	1x 410 mm
<b>Vacuum pump</b>	10 mc/h / 12 mc/h	20 mc/h
<b>Electric supply</b>	230V 50/60Hz - 600W	230V 50/60Hz - 800W
<b>Max bag width</b>	300 mm	400 mm
<b>Packing methods</b>	Sealing only   Vacuum   External vacuum   MAP   Vacuum in containers	
<b>Ideal for</b>	 Restaurants  Bar  Butchers shops  Delicatessens  Pastry	
<b>Standard equipment</b>	 Digital panel  Absolute vacuum sensor  Sequential Vacuum  10 user programs	 Vacuum gas (MAP)  H2out  Easy accessory  Vacuum in containers

Idea 30

Idea 40

<b>Bodywork</b>	Stainless steel	Stainless steel
<b>Size</b>	433x502x378h mm	539x598x460h mm
<b>Chamber size</b>	332x335x170h mm	441x449x170h mm
<b>Sealing bars</b>	1x 310 mm	1x 410 mm
<b>Vacuum pump</b>	8 mc/h	16 mc/h / 20 mc/h
<b>Electric supply</b>	230V 50/60Hz - 600W	230V 50/60Hz - 700W
<b>Max bag width</b>	300 mm	400 mm
<b>Packing methods</b>	Sealing only   Vacuum   External vacuum   Vacuum in containers	
<b>Ideal for</b>	 Restaurants  Bar  Butchers shops  Delicatessens  Pastry	
<b>Standard equipment</b>	 Digital panel  Absolute vacuum sensor  10 user programs	 H2out  Easy accessory  Vacuum in containers