

Bright 1800



Wi-Fi module



Double sealing standard feature



Vacuum pack more products at the same time



The maximum of functions and reliability

Exclusive vacuum packing machines with "Power-Steel" vacuum chamber, double resistance, gas injection system, absolute vacuum sensor and "Easy" system for the best external vacuum level. Bright 1800 guarantees a perfect and long lasting vacuum thanks to the high sealing pressure which ensures an unsurpassed seal.

Bright 1800 is ideal for:



Restaurants



Hotel



Catering



Butcher shops



Cheese factory



Food processing laboratories

Packing methods



Sealing only



Vacuum



MAP

Chef and Jars programs included



Meats



Chicken and poultry



Fish



Solids/Fillings



Sauces



Dense sauces



Marination



Bakery products



Vegetables



Powders and spices



Dessert



Pastry bases



"No Stop" programs



Jars sensor



Jars MIN



Jars MED



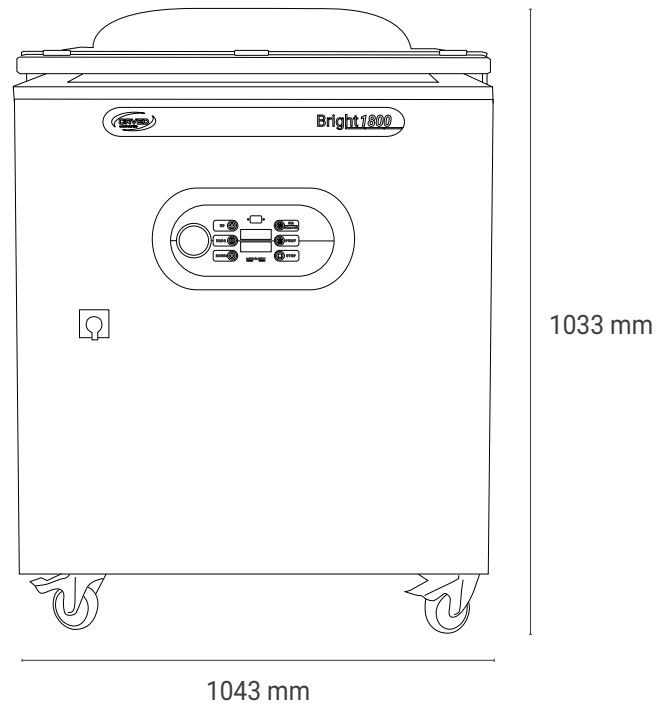
Jars MAX



Jars extreme


Technical data


- > Bodywork: stainless steel
- > Size: 1043x610x1033h mm
- > Chamber size: 903x463x200h mm
- > Weight: 180 kg
- > Power grid voltage: 400V 50/60Hz 3ph +PE
- > Max power absorption: 2200 W
- > Sealing bars: 2x 860 mm
2x 415 mm
- > Vacuum pump: 60 mc/h
- > Max bag size: variable
- > Wheelbase short bars: 809 mm
- > Wheelbase long bars: 369 mm





Standard equipment


 Digital panel, 48 programs

 Double resistance


 USB port for firmware update


 Absolute vacuum sensor

 H2out pump dehumidification program


 Counter-bar detachable

Optional on request


 Cut of seal

 Inert gas supply system

 Softair

 Nozzle for jars

 Wi-Fi Module

 Set of vacuum bags Premium

Matching accessories



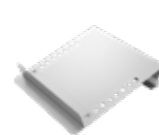
Smooth vacuum bags



Cooking vacuum bags



Conserbox containers



Inclined shelf for liquid products