

# Bright 20



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 20 guarantees a perfect and long lasting vacuum thanks to the high sealing pressure which ensures an unsurpassed seal.

### Bright 20 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

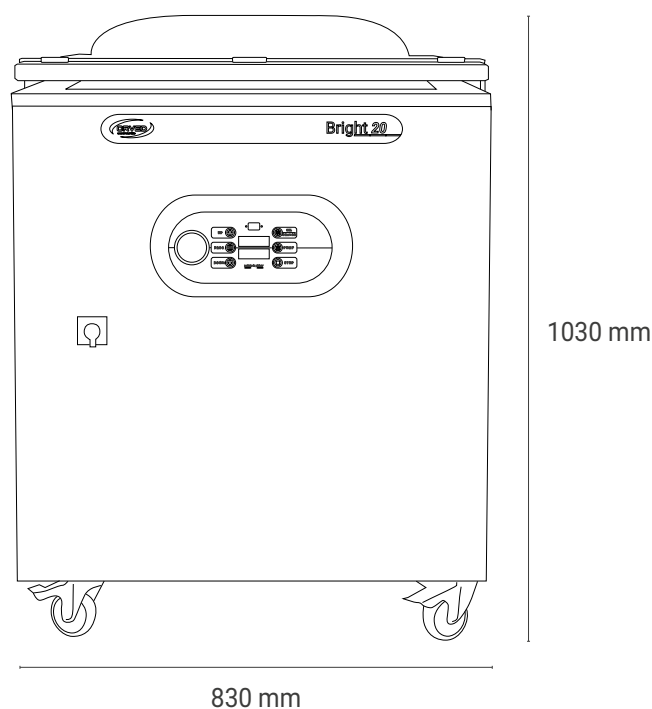
- > Bodywork: stainless steel
- > Size: 830x725x1030h mm
- > Chamber size: 680x575x200h mm
- > Sealing bars: 2x 530 mm  
2x 630 mm
- > Power grid voltage: 400V 50/60H 3ph +PE
- > Max bag size: variable
- > Wheelbase short bars: 586,4 mm
- > Wheelbase long bars: 481 mm

### Vacuum pump 60 mc/h

- > Weight: 175 kg
- > Max power absorption: 2200 W

### Vacuum pump 106 mc/h

- > Weight: 200 kg
- > Max power absorption: 5100 W



## 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



Set of vacuum bags Premium



Nozzle for jars



Wi-Fi Module



Optional vacuum pump

## Matching accessories



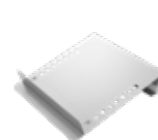
Smooth vacuum bags



Cooking vacuum bags



Conserbox containers



Inclined shelf for liquid products