

HEAVY DUTY

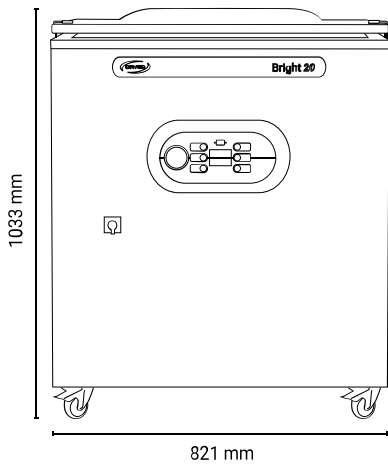
Bright 20

Vacuum chamber machine, completely made of stainless steel, equipped with a smart vacuum sensor and the innovative Chef Programs technology for a perfect vacuum of any food and non food product.

Digital control panel, waterproof, with 32 programs, including exclusive preset programs by professional Chefs, de-aeration programs (Degas) and vacuum programs for internal or external containers. The H2Out pump dehumidification cycle guarantee a perfect maintenance of the 60 mc/h vacuum pump. It is equipped with two wireless sealing bars, length 630 mm each. Gas flush system included to pack delicate or soft products in modified atmosphere (MAP). Exclusive soft-air function, for the packaging of sharp products (e.g. meat with bone).



Technical specifications



IT CAN PACK:

Liquids	Solids	Delicate foods
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IDEAL FOR

restaurants, hotels, catering, butchers, dairies, food laboratories

BODYWORK
Stainless steel

VACUUM PUMP
60mc/h

MAX VACUUM LEVEL
2 mbar

DIMENSIONS
821 x 722 x 1033h mm

VACUUM CHAMBER DIMENSIONS
680x575x200h mm

WEIGHT
190 Kg

VOLTAGE
400V 50/60Hz 3ph PE 2200W

MAX BAG DIMENSIONS
spval_{{variabile}}**

SEALING BAR
2 x 630 mm, (alternative: 2 x 530 mm)

INSTALLATION
wheeled

Details



Vacuum chamber



MAP (OPTIONAL)



Digital panel

Kits



Digital panel



Vacuum sensor



Double sealing



Pump
dehumidification



Chef programs



User programs



USB port



Detachable
counterbar

ON REQUEST



Cut-of-seal



Vacuum in external
containers



Gas Vacuum (MAP)



Softair



Wi-Fi Module

Smart programs



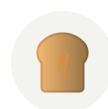
Powders and
spices



Desserts



Vegetables



Bakery
products



Fresh pasta



Fish



Chicken



Meats



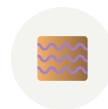
Ice cream
bases



Pastry bases



Gas washing



Solids and
fillings



Dense
sauces



Sauces



Marinating



No Stop



Min - Med -
Max -
Extreme Jars



Sensor Jars