

Bright 30



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

Bright 30 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

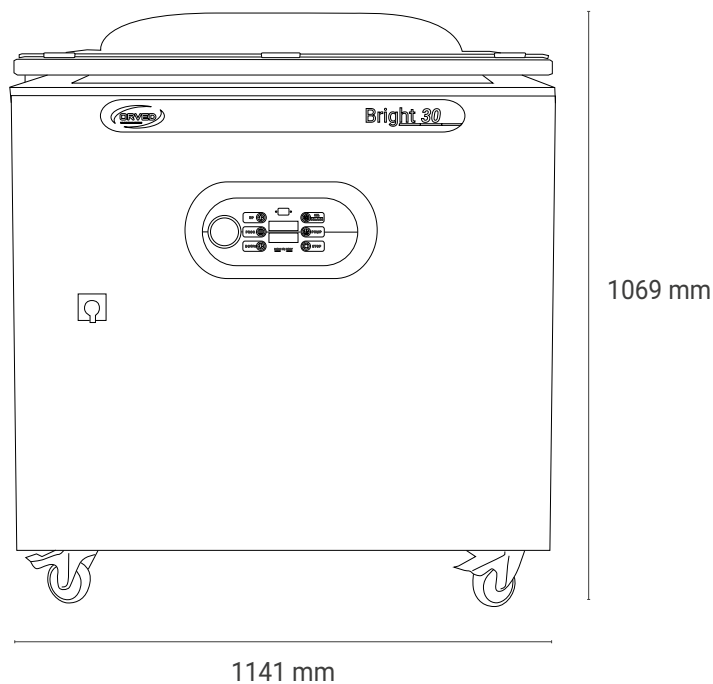
- > Bodywork: stainless steel
- > Size: 1141x889x1069h mm
- > Chamber size: 1027x680x230h mm
- > Weight: 291 kg
- > Sealing bars: 2x 1007 mm
2x 630 mm
- > Power grid voltage: 400V 50/60Hz 3ph +PE
- > Max bag size: variable
- > Wheelbase short bars: 933 mm
- > Wheelbase long bars: 586,4 mm

Vacuum pump 106 mc/h

- > Max power absorption: 2500 W

Vacuum pump 151 mc/h

- > 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



Nozzle for jars



Wi-Fi Module



Set of vacuum bags Premium

Matching accessories



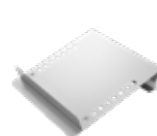
Smooth vacuum bags



Cooking vacuum bags



Conserbox containers



Inclined shelf for liquid products