

Bright 315



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

Bright 315 is ideal for:



Restaurants



Hotel



Catering



Butcher shops



Cheese factory



Food processing
laboratories

Packing methods



Sealing only



Vacuum



External 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



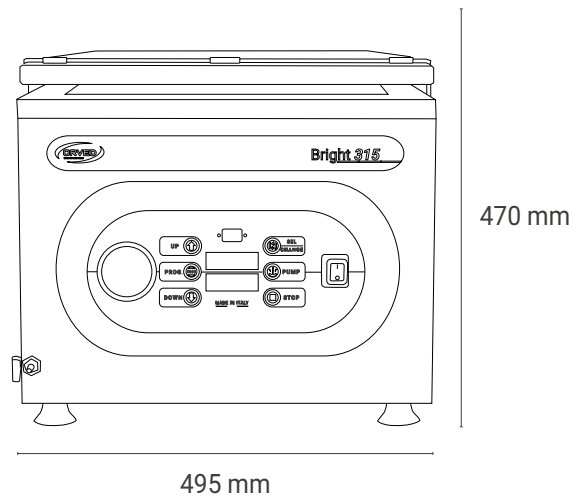
Jars MAX



Jars extreme


Technical data


- > Bodywork: stainless steel
- > Size: 495x370x470h mm
- > Chamber size: 350x335x100/130h mm
- > Weight: 41,5 kg
- > Power grid voltage: 220-240V 50/60Hz
- > Max power absorption: 450 W
- > Sealing bars: 315 mm
- > Vacuum pump: 8 mc/h
- > Max bag size: 300x350 mm





Standard equipment


 Digital panel, 48 programs


 Easy accessory included


 USB port for firmware update

 Absolute vacuum sensor


 H2O out pump dehumidification program


 Counter-bar detachable

 Double resistance


 Nozzle for jars

Optional on request

 Cut of seal

 Data stamp

 Wi-Fi Module

 Set of vacuum bags Basic

Matching accessories



Smooth vacuum bags



Channelled vacuum bags



Cooking vacuum bags



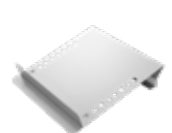
Carriage



Conserbox containers



Easy for external vacuum



Inclined shelf for liquid products