

HEAVY DUTY

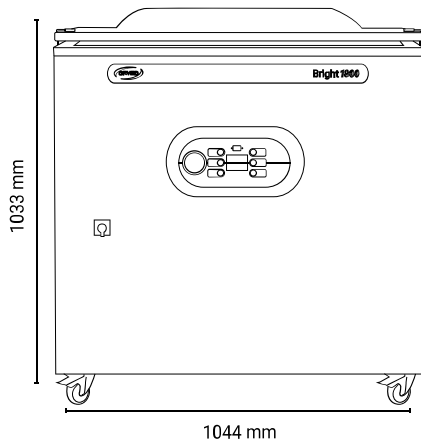
Bright 1800

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 860 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

IDEAL FOR

catering, butchers, dairies, food laboratories

BODYWORK
Stainless steel

VACUUM PUMP
60mc/h

MAX VACUUM LEVEL
2 mbar

DIMENSIONS
1044 x 606 x 1033h mm

VACUUM CHAMBER DIMENSIONS
903x463x200h mm

WEIGHT
197 Kg

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

MAX BAG DIMENSIONS
spval_Variabile**

SEALING BAR
2 x 860 mm (alternative: 2 x 415 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



Marinating



Sauces



Dense sauces



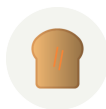
Meats



Chicken



Fish



Bakery products



Vegetables



Fresh pasta



Ice cream bases



Pastry bases



Gas washing



Solids and fillings



No Stop



Min - Med -
Max -
Extreme Jars



Sensor Jars