

HEAVY DUTY

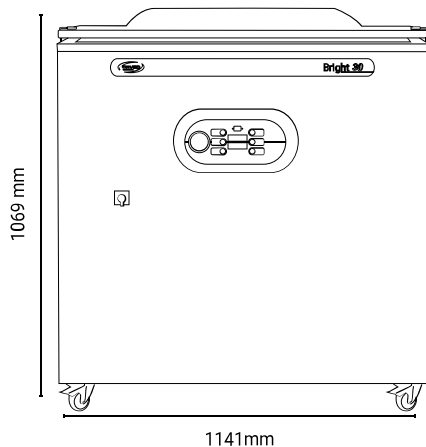
Bright 30

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 106 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

IDEAL FOR

catering, butchers, dairies, food laboratories

BODYWORK
Stainless steel

VACUUM PUMP
106mc/h

MAX VACUUM LEVEL
2 mbar

DIMENSIONS
1141 x 889 x 1069h mm

VACUUM CHAMBER DIMENSIONS
680 x 1027 x 231h mm

WEIGHT
294,5 Kg

VOLTAGE
400V 50/60Hz 3ph + PE
2700W

MAX BAG DIMENSIONS
spval_{{variable}}**

SEALING BAR
2 x 1007 mm (alternative: 2 x 630 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



Marinating



Powders and spices



Desserts



Vegetables



Sauces



Dense sauces



Solids and fillings



Gas washing



Pastry bases



Ice cream bases



Meats



Chicken



Fish



Fresh pasta



Bakery products



No Stop



Min - Med -
Max -
Extreme Jars



Sensor Jars