

HEAVY DUTY

Bright 16

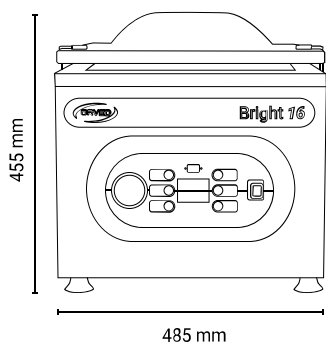
Table-top vacuum chamber machine, completely made of stainless steel, equipped with a smart vacuum sensor and the innovative Chef Programs technology for a perfect vacuum of any food and non food product.

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 12 mc/h vacuum pump. It is equipped with a wireless sealing bar, length 315 mm. Possibility of an additional sealing bar for the packaging of several products at the same time.

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). Packaging: solid, liquid and delicate products



Technical specifications



IT CAN PACK:

Liquids

Solids

Delicate foods

IDEAL FOR

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

BODYWORK
Stainless steel

VACUUM PUMP
12mc/h

MAX VACUUM LEVEL
2 mbar

DIMENSIONS
485 x 572 x 455h mm

VACUUM CHAMBER DIMENSIONS
343x434x200h mm

WEIGHT
52 Kg

VOLTAGE
220-240V / 50-60Hz - 800W

MAX BAG DIMENSIONS
300x450 mm

SEALING BAR
315 mm

INSTALLATION
counter top

Details



Vacuum chamber



Map



Digital panel

Kits



Digital panel



USB port



User programs



Chef programs



Pump dehumidification



Easy external vacuum



Gas Vacuum (MAP)



Double sealing



Vacuum sensor



Detachable counterbar

ON REQUEST



Cut-of-seal



Vacuum in external containers



Softair



Date stamp



Wi-Fi Module

Smart programs



Marinating



Sauces



Dense sauces



Solids and fillings



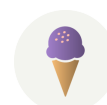
Gas washing



Chicken



Meats



Ice cream bases



Pastry bases



Fish



Fresh pasta



Desserts



Vegetables



Bakery products



No Stop



Min - Med -
Max -
Extreme Jars



Sensor Jars