

HEAVY DUTY

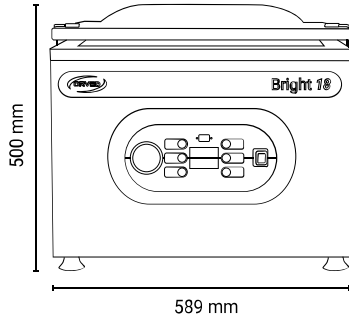
Bright 18

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 25 mc/h vacuum pump. It is equipped with a wireless sealing bar, length 415 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).



Technical specifications



IT CAN PACK:

Liquids

Solids

Delicate foods

IDEAL FOR

restaurants, hotels, catering, butcheries, dairies, food laboratories

BODYWORK
Stainless steel

VACUUM PUMP
25mc/h

MAX VACUUM LEVEL
2 mbar

DIMENSIONS
589 x 587 x 501h mm

VACUUM CHAMBER DIMENSIONS
440x448x200h mm

WEIGHT
76 kg

VOLTAGE
220-240V / 50-60Hz - 1600W

MAX BAG DIMENSIONS
400 x 500 mm

SEALING BAR
415 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



Double date display



Wi-Fi Module

Smart programs



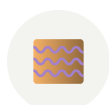
Marinating



Sauces



Dense sauces



Solids and fillings



Gas washing



Pastry bases



Ice cream bases



Meats



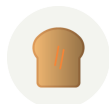
Chicken



Fish



Fresh pasta



Bakery products



Vegetables



Desserts



Powders and spices



No Stop



Min - Med -
Max -
Extreme Jars



Sensor Jars