

HEAVY DUTY

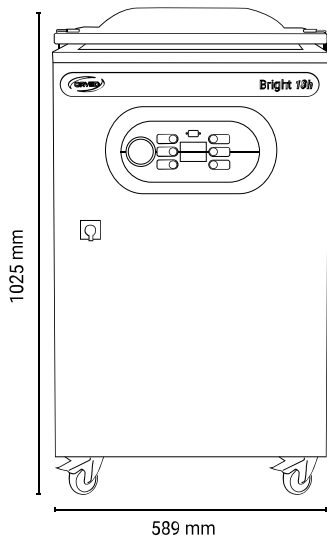
Bright 18h

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, butchers, dairies, food laboratories

BODYWORK

Stainless steel

VACUUM PUMP

25mc/h

MAX VACUUM LEVEL

2 mbar

DIMENSIONS

589 x 602 x 1025h mm

VACUUM CHAMBER DIMENSIONS

440x448x200h mm

WEIGHT

103 Kg

VOLTAGE

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

MAX BAG DIMENSIONS

400x500 mm

SEALING BAR

415mm

INSTALLATION

wheeled

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



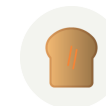
Powders and spices



Desserts



Vegetables



Bakery products



Fresh pasta



Fish



Chicken



Meats



Ice cream bases



Pastry bases



Gas washing



Solids and fillings



Dense sauces



Sauces



Marinating



No Stop



Min - Med -
Max -
Extreme Jars



Sensor Jars