

HEAVY DUTY

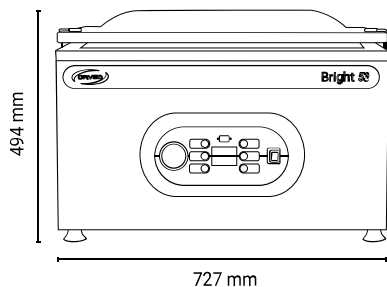
Bright 53

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 530 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
727 x 720 x 494h mm

VACUUM CHAMBER DIMENSIONS
575 x 575 x 160h mm

WEIGHT
105 Kg

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

MAX BAG DIMENSIONS
500x500 mm

SEALING BAR
530 mm

INSTALLATION
counter top

Details



Vacuum chamber



Map



Digital panel

Kits



Digital panel



Vacuum sensor



Double sealing



Gas Vacuum (MAP)



Pump dehumidification



Chef programs



User programs



USB port



Detachable counterbar

ON REQUEST



Cut-of-seal



Vacuum in external containers



Softair



Easy external vacuum



Wi-Fi Module

Smart programs



Marinating



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



No Stop



Min - Med -
Max -
Extreme Jars



Sensor Jars