Bright 18

Wi-Fi module

Double sealing standard feature

Vacuum pack more products at the same time



The maximum of functions and reliability

Exclusive vacuum packing machines with “Power-Steel” vacuum chamber, double resistance, gas injection system, absolute vacuum sensor and "Easy" system for the best external vacuum level. Bright 18 guarantees a perfect and long lasting vacuum thanks to the high sealing pressure which ensures an unsurpassed seal.

Bright 18 is ideal for:

Restaurants

Hotel

Catering

Butcher shops

Cheese factory

Food processing laboratories

Packing methods



Sealing only



Vacuum



External vacuum



MAP

Chef and Jars programs included



Meats



Chicken and poultry



Fish



Solids/Fillings



Sauces



Dense sauces



Marination



Bakery products



Vegetables



Powders and spices



Dessert



Pastry bases



“No Stop” programs



Jars sensor



Jars MIN



Jars MED



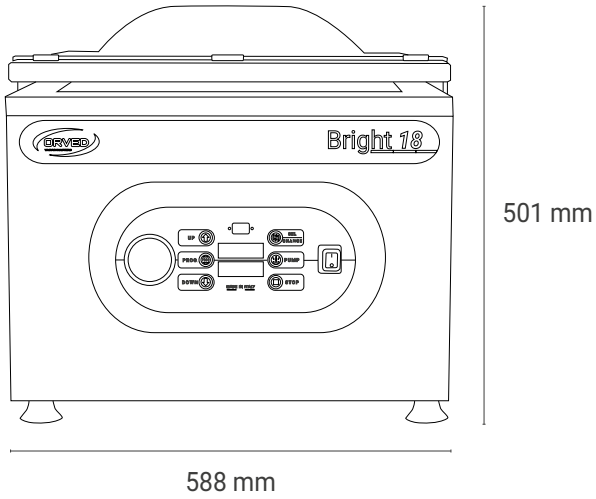
Jars MAX



Jars extreme

Technical data

> Bodywork: stainless steel
> Size: 588x587x501h mm
> Chamber size: 448x440x200h mm
> Weight: 90 kg
> Power grid voltage: 220-240V 50/60Hz
> Max power absorption: 1200 W
> Sealing bars: 1x 415 mm
2x 415 mm (on request)
> Vacuum pump: 25 mc/h
> Max bag size: 400x500 mm
> Wheelbase bars: 333 mm








Standard equipment

- Digital panel, 48 programs
- Absolute vacuum sensor
- Double resistance
- Inert gas supply system
- Easy accessory included
- H2out pump dehumidification program
- USB port for firmware update
- Counter-bar detachable

Optional on request

- Cut of seal
- Nozzle for jars
- Data stamp
- Wi-Fi Module
- Softair
- Set of vacuum bags Premium

Matching accessories


Smooth vacuum bags


Channelled vacuum bags


Cooking vacuum bags


Carriage


Conserbox containers


Easy for external vacuum


Inclined shelf for liquid products