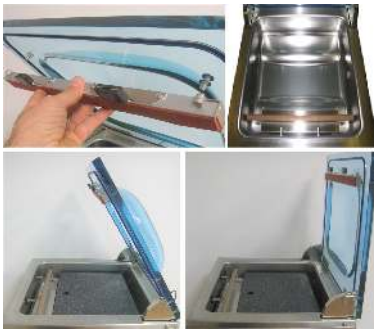


DESCRIPTION

Made of AISI304 stainless steel, the Bright line models features a high quality level and extreme care of every detail, which reflects into robustenss, reliability and safety. They are equipped with advanced functional and technological features such as deaeration cycles, preset cycles based on the type of food to be vacuum packed, inert gas injection, double sealing. Removable silicon holder and front opening of the casing are some of the construction features designed to facilitate cleaning, maintenance and reduce operating costs.



SEALING BAR 415mm
VACUUM PUMP 25 m³/h
SENSOR CONTROL

CE
According to: Standard EN/IEC 60335-1
Safety assured by
accredited third-party certification body!

FEATURES

- Oil lubricated rotary vane vacuum pump, nominal speed 25 m³/h;
- Vacuum level control through high precision sensor;
- Maximum achievable vacuum 99.95% (0.5 millibar);
- 415mm sealing bar, easy removable for cleaning, standard double sealing; second rear sealing bar available as optional;
- Hydroformed, brilliant stainless steel vacuum chamber with constant thickness, easy to clean being free of edges and receptacles;
- Standard inert gas injection with 2 injection nozzles according to each sealing bar;
- Waterproof stainless steel digital control panel, with control board protection cover;
- 20 editable user programs names with assignable names; 5 settable display languages;
- 8 preset cycles for specific types of food to be preserved or processed ("chef" cycles);
- 5 deaeration cycles for solid and liquid food processing or food preservation ("chef" cycles);
- 2 generic preset cycles for preservation or sous vide cooking;
- 6 specific cycles for vacuum containers;
- "H2Out" pump oil dehumidification cycle;
- Menu accessible to technical assistance for parameter setting and adjustment with resettable oil change alarm;;
- High-thickness blued PMMA (Plexiglass) lid with polished and rounded edges and chromed aluminum alloy die-cast hinges, over-opening from 60° to 90° for easy cleaning;
- Removable aluminum silicone holder bar, which allows easy cleaning and sanitizing of the vacuum chamber (patented);
- Front opening of the machine body to facilitate access to maintenance;
- High welding pressure (over 200kg with 99% vacuum) operating on the sealing bar; with thermal welding protection system;
- Standard "Easy" accessory for external vacuum in embossed bags and 2 PE-filling plates for product adjustment and cycle speed up.

OPTIONALS

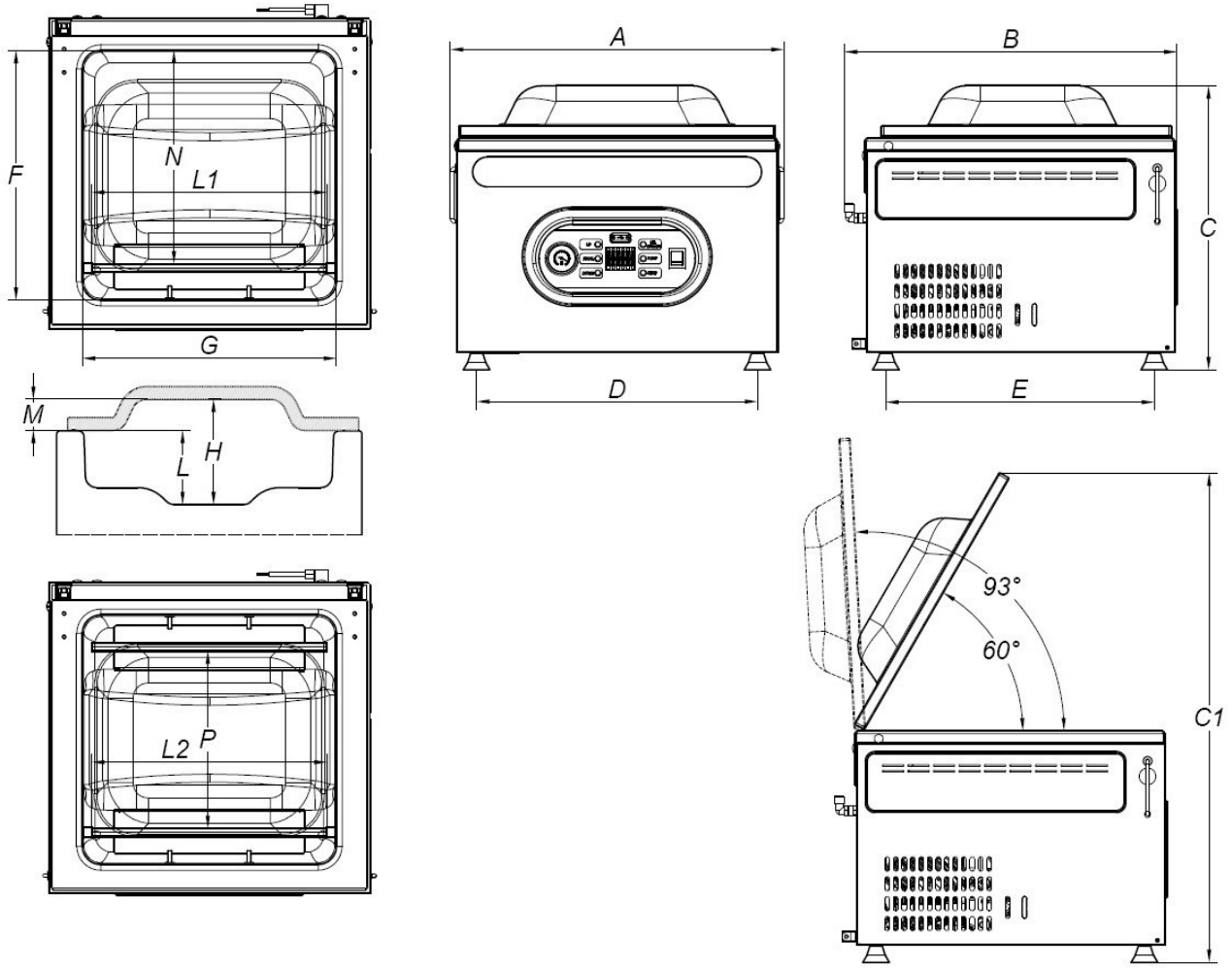
- WiFi connection module for remote parameter management;
- Connection nozzle for vacuum in external containers;
- "Softair": slow air return at the end of the cycle to avoid product crushing;
- Cut-off seal; second rear sealing bar;
- 2+2 Daters (on front sealing bar only).

ACCESSORIES

- Bags for storage, cooking and "cook & chill", embossed bags;
- Stainless steel cart with castors and shelf.

PROJECT	DATE	APPROVED
ITEM	QTY	

VACUUM PACKAGING MACHINES BRIGHT 18



SPECIFICATIONS

Length of seal L1	**mm**	415
Length of seal L2	**mm**	415
Nominal pump speed	**m³/h**	25
Final pressure	**mbar**	0,5
Chamber Size (FxGxH)	**mm**	440x448x200
Useful space Chamber (N)	**mm**	376
Useful space Chamber (P)	**mm**	312
Chamber depth (L)	**mm**	130
Chamber volume	**Lt**	27
Power	**W**	1600
Electrical voltage/Frequency/Phases	**V/Hz**	220-240V / 50-60Hz / 1Ph+N+PE
Power cord and plug		2mt+IEC / Schuko
Current	**A**	6,9
Housing materials		Stainless steel (AISI304)
Vacuum chamber material		Hydroformed stainless steel (AISI304)
Lid material		PMMA (plexiglas)
Overall dimensions (AxBxC)	**mm**	589x587x500
Maximum height with open lid (C1)	**mm**	863
Distance between supports (DxE)	**mm**	496x474
Weight (with shelves)	**kg**	76 (1B) / 84 (2B)
Noise level	**dB(A)**	57
Environmental operating temperature (min-max)	**°C**	12-40