



**DESCRIPTION**

Made of AISI304 stainless steel, the Bright line models features a high quality level and extreme care of every detail, which reflects into robustness, 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 530mm**  
**VACUUM PUMP 25 m³/h**  
**SENSOR CONTROL**

**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);
- Standard 530mm front sealing bar or two optional 530mm side bars, easily removable for cleaning with standard double welding;
- Stainless steel vacuum chamber with constant thickness of 2.5 mm, easy to clean being free of edges and receptacles. Dimensions of the chamber are suitable for the insertion of a GN 1/1 container 325x530xh100 mm;
- Standard inert gas injection with 3 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;
- 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 250kg with 99% vacuum) operating on the sealing bar; with thermal welding protection system;
- 3 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) to avoid product crushing;
- Cut-off seal; double side sealing bars;
- "Easy" accessory for external vacuum in embossed bags.

**ACCESSORIES**

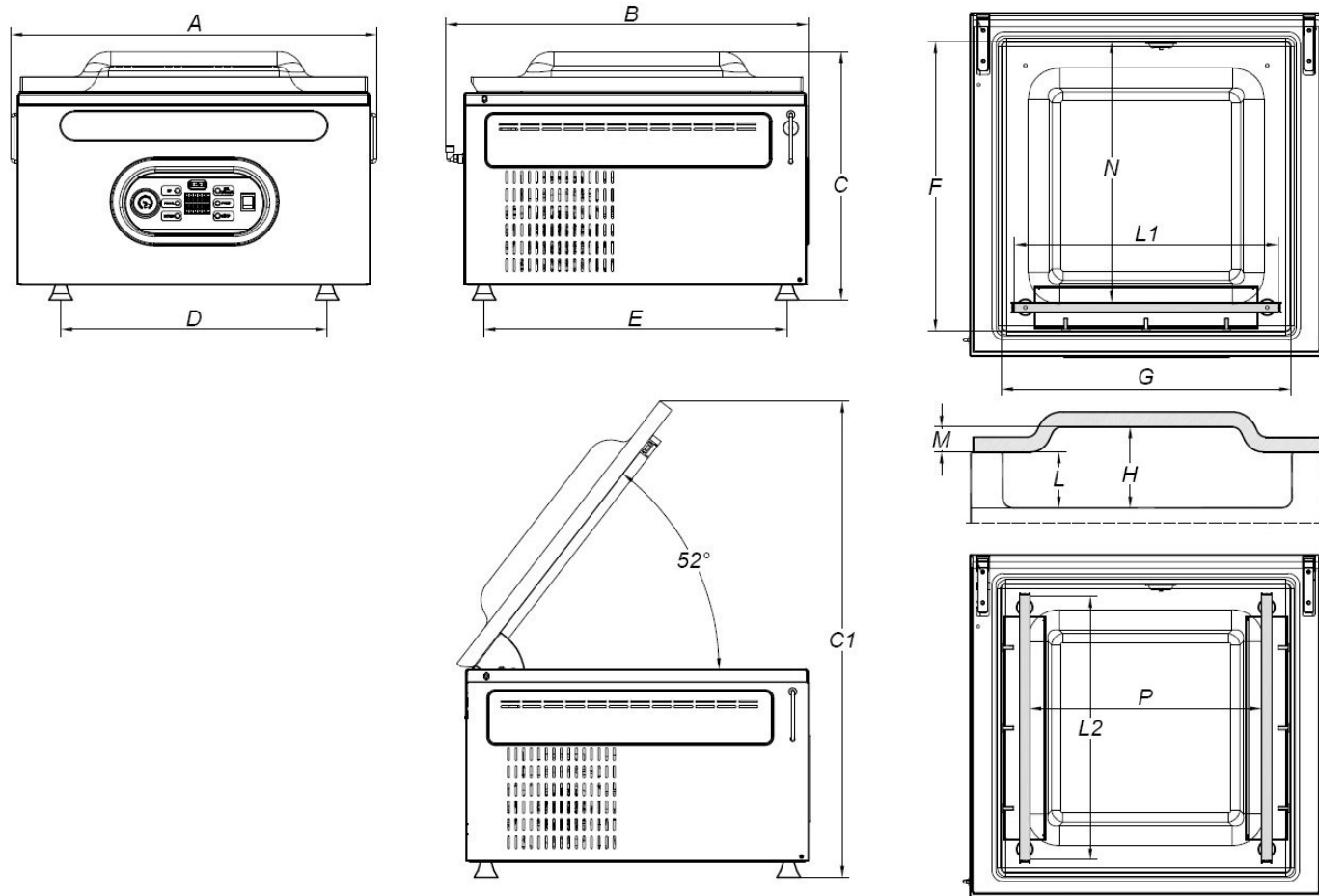
- Bags for storage, cooking and "cook & chill", embossed bags;
- Stainless steel cart with castors and shelf.

**CE**

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

PROJECT	DATE	APPROVED
ITEM	QTY	

VACUUM PACKAGING MACHINES BRIGHT 53



## SPECIFICATIONS

Length of seal L1	mm	530
Length of seal L2	mm	530
Nominal pump speed	m <sup>3</sup> /h	25
Final pressure	mbar	0,5
Chamber Size (FxGxH)	mm	575x575x160
Useful space Chamber (N)	mm	518
Useful space Chamber (P)	mm	461
Chamber depth (L)	mm	110
Chamber volume	Lt	45
Power	W	1600 (1B) / 2300 (2B)
Electrical voltage/Frequency/Phases	V/Hz	220-240V / 50-60Hz / 1Ph+N+PE
Power cord and plug		2mt+IEC / Schuko
Current	A	6,9 (1B) / 10 (2B)
Housing materials		Stainless steel (AISI304)
Vacuum chamber material		Stainless steel (AISI304)
Lid material		PMMA (plexiglas)
Overall dimensions (AxBxC)	mm	727x720x494
Maximum height with open lid (C1)	mm	946
Distance between supports (DxE)	mm	529x602
Weight (with shelves)	kg	105,5(1B) / 120,5 (2B)
Noise level	dB(A)	57
Environmental operating temperature (min-max)	°C	12-40