Bright 53









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 53 guarantees a perfect and long lasting vacuum thanks to the high sealing pressure which ensures an unsurpassed seal.

Bright 53 is ideal for:



Restaurants



Hotel



Catering



Butcher shops



Cheese factory



Food processing laboratories

Packing methods



Sealing only



Vacuum



External vacuum



Chef and Jars programs included



Meats



Chicken and poultry



Fish



Solids/Fillings



Sauces



Dense sauces



Marination



Bakery products



Vegetables



Powders and spices





Pastry bases



"No Stop" programs



Jars sensor



Jars MIN



Jars MED



Jars MAX



Jars extreme

Technical data

> Bodywork: stainless steel > Size: 720x720x495h mm

> Chamber size: 575x575x160h mm

> Weight: 105 kg

> Power grid voltage: 220-240V 50/60Hz

> Max power absorption: 1500W (1 sealing bar)

2300W (2 sealing bars)

> Sealing bars: 1x 530 mm

2x 530 mm (on request)

> Vacuum pump: 25 mc/h > Max bag size: 500x500 mm > Wheelbase bars: 481 mm



495 mm

720 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





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