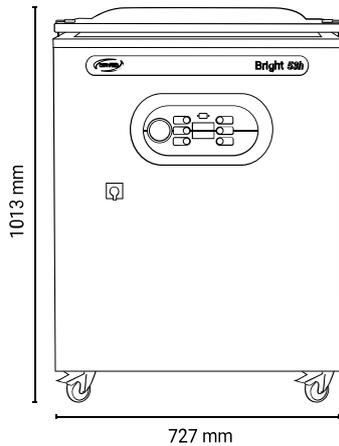# Bright 53h

Vacuum chamber machine with sealing bar of 53 cm. Completely stainless steel trolley, equipped with a vacuum chamber "Power-steel" for a perfect vacuum.

Vacuum generation with sensory system and possibility of packaging delicate or soft products in modified atmosphere (ATM), thanks to the injection of inert gas. Digital control panel, waterproof, with 32 programs, including exclusive preset programs (FTY) and de-aeration programs (DSI) designed to simplify and automate each packaging cycle. Standard double sealing, H2Out pump dehumidification cycle, external vacuum creation with Easy accessory, 25 mc/h or 60 mc/h vacuum pump and new concept removable sealing bar, length 530 mm. Exclusive soft-air function, for the packaging of products with blunt parts (e.g. meat with bone). Possibility of an additional sealing bar for the packaging of several products at the same time.

Technical specifications

1013 mm

727 mm

IT CAN PACK:

Liquids	Solids	Delicate foods

IDEAL FOR

restaurants, hotels, catering, butchers, dairies, food laboratories

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BODYWORK
Stainless steel

VACUUM PUMP
25mc/h

OPTIONAL VACUUM PUMP
60mc/h

DIMENSIONS
727 x 745 x 1013h mm

VACUUM CHAMBER DIMENSIONS
575x575x160h mm

WEIGHT
135,5 Kg - 145 Kg

VOLTAGE
220-240V 50/60Hz - 1600W / 400V 50/60Hz 3ph +PE 2300W

MAX ABSORBED POWER
1600 W | 1900 W

WHEELBASE
481mm

MAX BAG DIMENSIONS
500 x 500 mm

SEALING BAR
530 mm

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

Powders and spices	Desserts	Vegetables	Bakery products	Fresh pasta	Fish	Chicken	Meats
Ice cream bases	Gas washing	Pastry bases	Dense sauces	Solids and fillings	Sauces	Marinating	No Stop
Min - Med - Max - Extreme Jars	Sensor Jars						