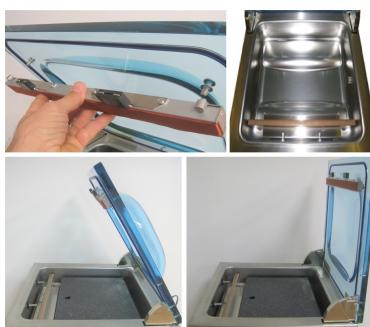




## DESCRIPTION

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 415mm**  
**VACUUM PUMP 25 m<sup>3</sup>/h**  
**SENSOR CONTROL**

## FEATURES

- Oil lubricated rotary vane vacuum pump, nominal speed 25 m<sup>3</sup>/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).

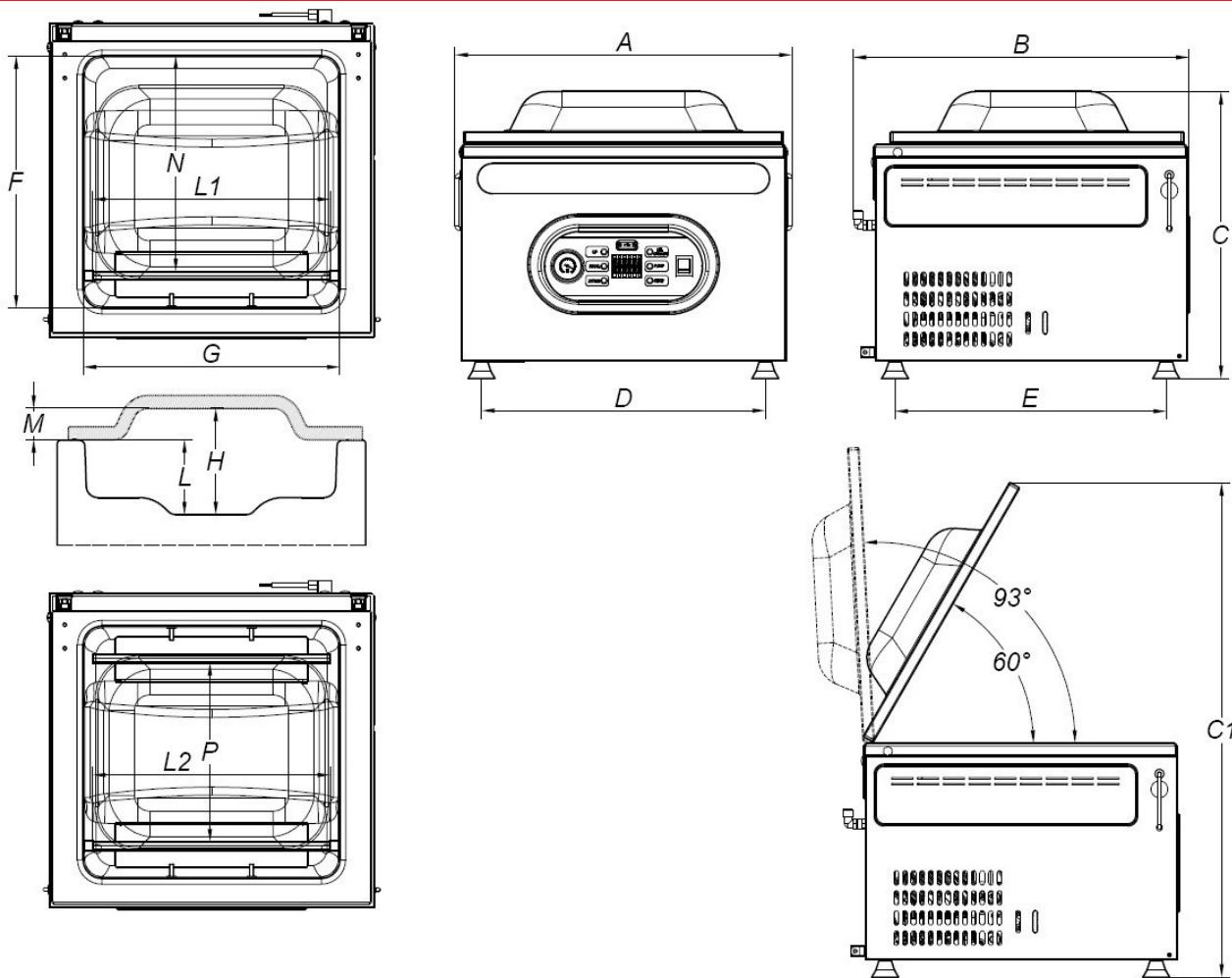
## ACCESSORIES

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



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

PROJECT	DATE	APPROVED



## 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