

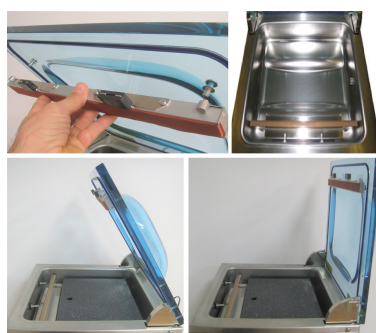


FEATURES

- 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 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);
- AISI304 stainless steel machine body with four wheels, two of which with brakes; easily accessible pump oil drain;
- 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.

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 lid opening up to 90° 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

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).

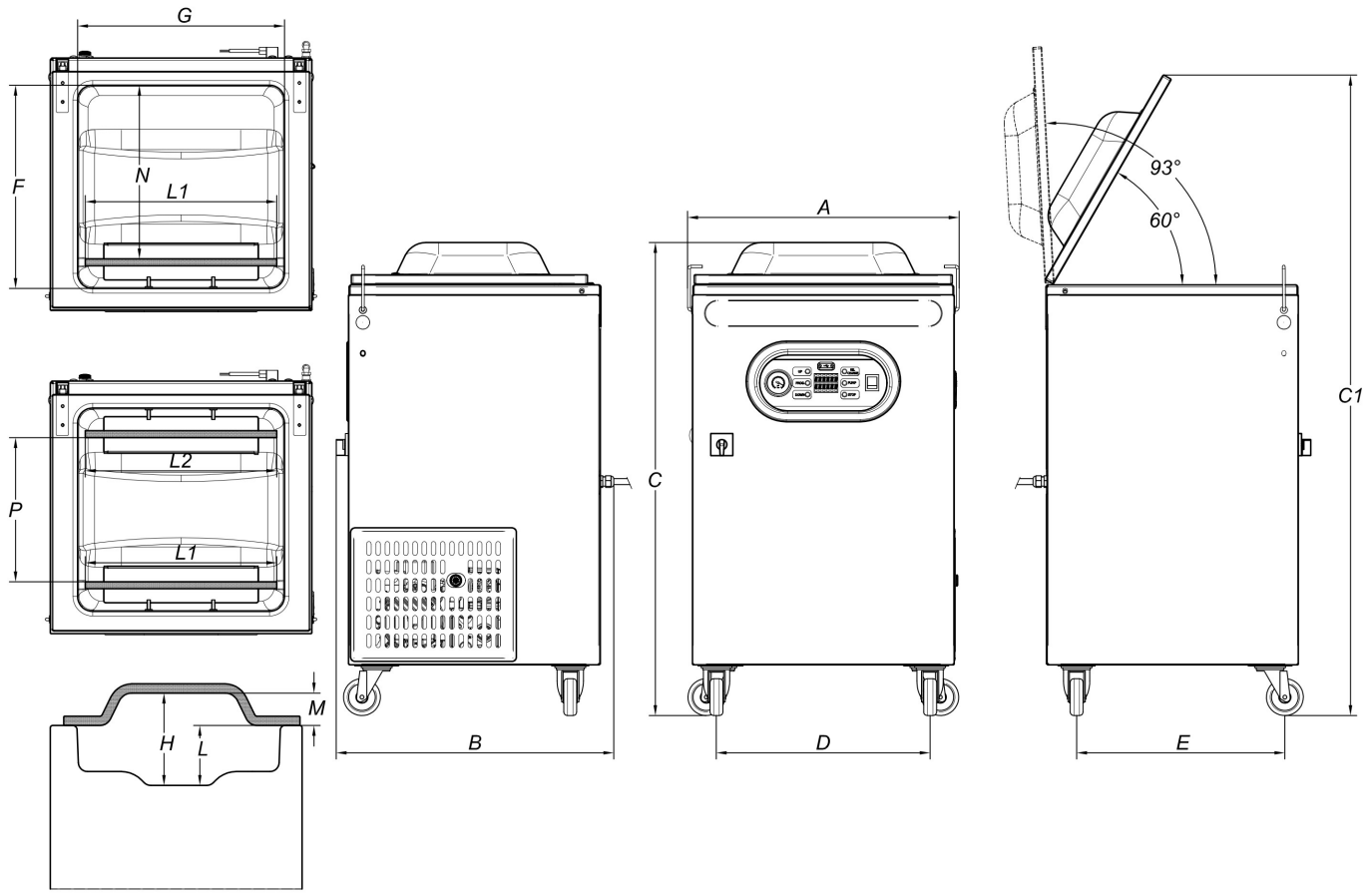
ACCESSORIES

- Bags for storage, cooking and "cook & chill", embossed bags.

CE

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

PROJECT	DATE	APPROVED
ITEM	QTY	



SPECIFICATIONS

Length of seal L1	mm	415
Length of seal L2	mm	415
Nominal pump speed	m ³ /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		3m / CEE
Current	A	6,95
Housing materials		Stainless steel (AISI304)
Vacuum chamber material		Hydroformed stainless steel (AISI304)
Lid material		PMMA (plexiglas)
Overall dimensions (AxBxC)	mm	589x602x1025
Maximum height with open lid (C1)	mm	1388
Distance between supports (DxE)	mm	463x452
Weight (with shelves)	kg	103
Noise level	dB(A)	57
Environmental operating temperature (min-max)	°C	12-40