

# TABLE TOP VACUUM INFUSER

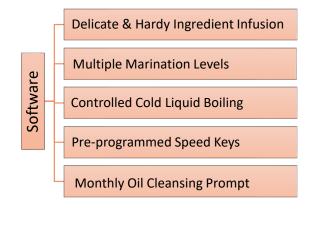
# Model - MX3

## **STANDARD FEATURES**

- Gentle Air Return
- Dome Seal with Bag Trimmer
- Soft Lid Closure with Auto-Start
- Angle Tray for Liquids
- Wine Stopper & VacHose
- Transparent Bubble Lid
- Quick Release Sealing Bars
- Stainless Steel Skins

# **UNIQUE FEATURES**







minipack<sup>®</sup>

#### APPROVALS





# **TABLE TOP VACUUM INFUSER**

## **OPTIONS**

- Flavor Box - Non Vacuum
- Set of VacBox - 24oz., 48oz. & 80oz.
- Large VacBox- 2.5 Fluid Quarts
- Inert Gas Kit
- 230V / 1ph / 7A / 50-60Hz

#### **HACCP OPTIONS**

- Thermal Label Printer
- K-Type Temperature Probe
- www.HACCP-Portal.com

#### **COLOR OPTION**

Matte Black	RAL-9011

#### **BAG OPTIONS -** (other sizes available)

7"x 11" BK 8"x 12" BK	Perfect for displaying fresh cut red meat, the black backround offers a high quality appearance to the cuts under ROP.
7"x 11" CLR	
8"x 12" CLR	Standard 3mil vacuum bag used for refrigerator storage, freezer storage and Sous Vide cooking.
10"x 15" CLR	The bag is rated to 190°F and is available in many different sizes.
12"x 16" CLR	
10"x 14"X 5"	Stand-Up bags are ideal for
14"x 14"X 6"	sauces, soups and for transporting foods.

#### **TECHNICAL SPECIFICATIONS**

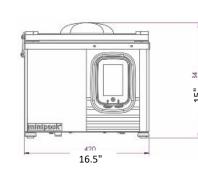
- Chamber 13"W x 15"L x 7" Height
- Front & Back Seal Bars at 12.5"
- Distance Between Seal Bars 11"
- Left & Right Seal Bars at 14.25"
- Distance Between Seal Bars 9.25"

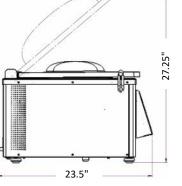
#### **POWER & DIMENSIONS**

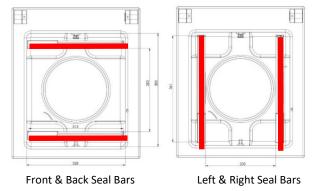
- 8m<sup>3</sup>/h Rotary Oil Pump Rated 2mbar
- 120V / 14A / 50-60Hz

## **SHIP WEIGHT & DIMENSIONS**

- 150 Pounds
- 20"W x 27"L x 21"H







15"