## 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



## APPROVALS



## OPTIONS

- Flavor Box - Non Vacuum

ㅁ Set of VacBox - 24oz., 48oz. \& 80oz.
ㅁ Large VacBox- 2.5 Fluid Quarts

- Inert Gas Kit
- $230 \mathrm{~V} / 1 \mathrm{ph} / 7 \mathrm{~A} / 50-60 \mathrm{~Hz}$


## HACCP OPTIONS

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


## COLOR OPTION

- Matte Black

RAL-9011

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

## TECHNICAL SPECIFICATIONS

■ Chamber - 13 "W x 15"L $x$ 7" Height

- Front \& Back Seal Bars at $12.5^{\prime \prime}$

Distance Between Seal Bars - 11"

- Left \& Right Seal Bars at $14.25^{\prime \prime}$

Distance Between Seal Bars - 9.25"


Front \& Back Seal Bars

## POWER \& DIMENSIONS

■ $8 \mathrm{~m}^{3} / \mathrm{h}$ Rotary Oil Pump - Rated 2 mbar
■ $120 \mathrm{~V} / 14 \mathrm{~A} / 50-60 \mathrm{~Hz}$

## SHIP WEIGHT \& DIMENSIONS

- 150 Pounds

■ 20 "W x 27"L x 21"H


Left \& Right Seal Bars


