

MVS41 XP

TABLETOP VACUUM - SEALING BAR 626 MM FRONT / 310 MM SIDE - PROCESS TRACKING AND LABELLER



DESCRIPTION

The flagship feature of the new line of **chamber vacuum sealers MVS XP** is the ability to trace the vacuum obtained inside the package: a revolutionary step for controlling the vacuum inside, perfectly consistent with the innovative thrust that has always characterized **minipack®-torre**.

In some models of the line of **vacuum packaging machines**, it is possible to obtain specific labels for each packaging, with all the information of the processing.

Another innovative quality of these **chamber vacuum sealers** is represented by the control panel, which has been enriched with numerous features, with a technological content at the forefront of the food packaging industry. The control panel allows you to quickly set up any operation, helping to understand when it is advisable to intervene with technical assistance; all of this in an interactive and user-friendly display, easy to navigate and use.

minipack®-torre S.p.A.

Sede legale - Via Provinciale, 54 - 24044 DALMINE (BG) Italy

P.IVA - C.F.: 01633550163 - Capitale sociale 619.200,00 i.v. - Reg. Imprese di Bergamo 01633550163 - REA n. 224151

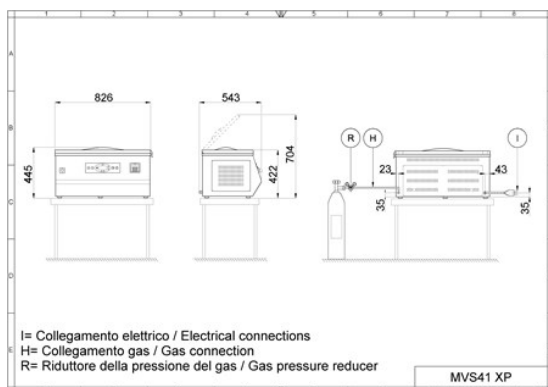
All the models in the **chamber vacuum sealers** XP series are CE/ETL/NSF Certified.

TECHNICAL FEATURES

Electrical power supply	230V 50/60Hz 1Ph
MAX power installed	2,3 kW
Maximum current	10 A
Dimensions of the sealing bars	626 mm (no.1 front) + 310 mm (no. 2 side)
Packaging cycle (Vacuum 99,9%)	Vacuum= 22 s Air re-immission= 5 s
Vacuum pump	20 mc
Machine dimensions (lid open)	826x543x704 mm
Machine dimensions (lid closed)	826x543x445 mm
Machine weight (Net/Gross)	102/117 kg
Available chamber dimensions (Tank+lid)	637x289,5x101 mm

minipack®-torre shall not be held liable for typos or printing errors in this catalogue. It also reserves the right to make changes to the specified features without prior notice. All trademarks are property of their respective owners and are hereby acknowledged.

TECHNICAL DRAWING



MAIN NEW FEATURES SHOW ON THE DISPLAY

minipack®-torre S.p.A.

Sede legale - Via Provinciale, 54 - 24044 DALMINE (BG) Italy

P.IVA - C.F.: 01633550163 - Capitale sociale 619.200,00 i.v. - Reg. Imprese di Bergamo 01633550163 - REA n. 224151

DATE: based on the clock

LANGUAGE: 8 languages

OPERATOR: 0001, the equivalent of Mr. Mario Rossi

WEBSITE

VACUUM DETECTION: % or in mbar (very useful for chefs)

LABEL: YES; NO - printing option with label

SERVICE: e-mail of the retailer with telephone number

CYCLE COUNTER: counter the machine cycles (cannot be edited)

OIL CYCLES: pump oil change

CYCLES OFF: indicates routine maintenance

TOT. HOURS: hours of operation of the machine

TOT. HOURS: hours of operation of the pump

OVER TO THE CHEF

Creativity and efficiency are combined in the new vacuum machines by minipack®-torre.

Designed to optimise time and work in professional kitchens, they come with unique features on the market. The special marinade programme that makes it easier to introduce spices, seasoning, sauces and syrups, the program designed for sealing food whilst it is still hot, the automatic printing of a label in accordance with the HACCP protocol: key new features that, along with the option of cooking vacuum-sealed food at low temperatures, represent invaluable help for any chef.

The extra help you can count on in the kitchen.