

MX 3

**TABLETOP VACUUM – SEALING BAR 318 MM (FRONT BAR), 372 MM (SIDE BAR) -
PREPARE RECIPES, INFUSIONS, MARINADES WITH VACUUM TECHNOLOGY**



DESCRIPTION

MX 3 enhances vacuum technology to the nth degree.

Just choose the preparation you want from the touch screen and **MX 3** will make it for you in a pouch, jar or container in just a few minutes.

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

Do you want to marinate the meat for a succulent stew? It just takes a few minutes with a vacuum cycle specially designed by a team of chefs.

Do you have guests and want to offer them a fragrant limoncello? You don't have to think about it weeks in advance. In just a few moments you can have a lemon infusion with perfect alcohol content.

Are you a barman? Do you want to impress everyone with sophisticated cocktails? Prepare the drink bases by just touching the touch screen and serve them at the counter to your customers.

All this thanks to **MX 3**, where vacuum technology becomes a bonus in the kitchen. Prepare your pouches and jars and make the most of them by cooking them at low temperatures.

The advantages of having it in your kitchen

Infusions, marinades and cocktails

MX 3 offers much more than just vacuum technology in pouches, jars and bottles: infusions, marinades, cocktails and recipes in just a few moments.

WiFi and Bluetooth

WiFi and Bluetooth connectivity: just touch the touch screen or your smartphone to program the perfect vacuum cycle for your preparations.

TECHNICAL FEATURES

	MX 3 Front bar	MX 3 2 side bars	MX 3 2 front bars
Power supply	120V 230V	120V 230V	120V 230V
Phase	1 Ph	1 Ph	1 Ph
MAX power installed	0,95 Kw (230V) 0,95 Kw (120V)	1,75 Kw (230V) 1,75 Kw (120V)	1,75 Kw (230V) 1,75 Kw (120V)
Maximum current	4,1 A (230V) 7,9 A (120V)	7,6 A (230V) 14,6 A (120V)	7,6 A (230V) 14,6 A (120V)

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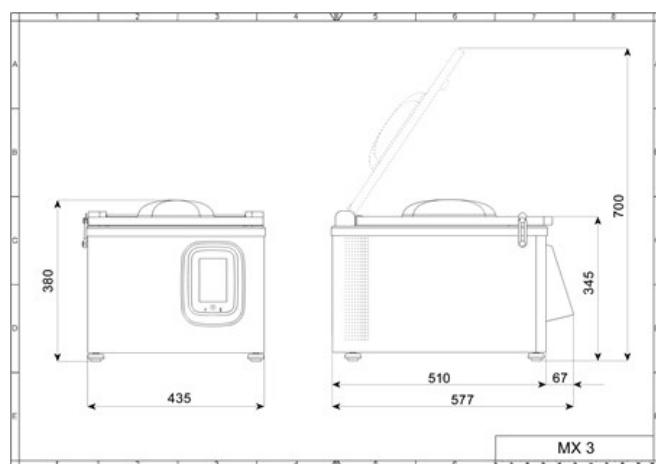
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Vacuum pump	8 m ³ (DVP)	8 m ³ (DVP)	8 m ³ (DVP)
Dimensions of the sealing bar	318 mm	372 mm	318 mm
Available chamber dimensions (Tank+lid)	328x333 h.184 mm	224x385 h.174 mm	328x280 h.174 mm
Machine dimensions (lid open)	420x585 h.700 mm	420x585 h.700 mm	420x585 h.700 mm
Machine dimensions (lid closed)	420x585 h.385 mm	420x585 h.385 mm	420x585 h.385 mm
Package sizes	760x555 h.580 mm	760x555 h.580 mm	760x555 h.580 mm
Machine weight (Net/Gross)	35/42 kg	35/42 kg	35/42 kg

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TECHNICAL DRAWING



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