

Inventiveness and efficiency are combined in the new vacuum line machines by Minipack-Torre.

These machines have been studied to optimise the organisation and the cooking time in the professional kitchens; that's why they have such unique features. The special infusion program which helps the pickle of spices, sauces, flavours and syrup into the food.

The new program dedicated to the sealing of hot food or liquids along with the automatic printer of labels according to the HACPP regulation. All these important news are useful tips for every chef who can count on an extra help in his kitchen.



minipack® - torre
Packaging machines and systems

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noknok.it - cucina creativa

**Do you want to reduce your cooking time
without loosing in quality and flavour?**



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**Choose the new
vacuum line MVS X.
The tool still missing
in your kitchen
with the plus
of the certification.**



Enhance the food flavours.

You can set the infusion time of each food. The machine can keep the food to be marinated under compression up to 10 minutes. Result dramatic change in texture and colour. Transform crispy and light food texture into a dense meaty texture.



Great help in the sous-vide cooking.

You can cook vacuum packed food using the sous-vide cooking technique. This helps to respect and preserve all the organoleptic food properties. Less weight loss and optimisation of the cooking time and preparation.



Seal hot food.

Thanks to the special sensor which detects the food boiling and evaporation point, you can pack even hot or liquid foods without chilling them down before.



Print a label according to the HACCP regulations.

The unique printer integrated into the machine which gets the data directly from the control board and prints the exact vacuum and gas percentage according the HACCP regulations. The machine can print one or more labels at the same time with a lot of useful information: ingredients, packed date & time, expiration date, lot of production, name of the operator.

