

# **VACUUM DRAWER 140**

#### HOME VACUUM PACKAGING MACHINE

The dream of a professional vacuum tool captured in a drawer



## **DESCRIPTION**

We have been designing professional vacuum sealing machines since 1996. Continuous investment in technology and quality has placed Minipack Torre as a forerunner in the sector, with a range of packing machines offering unique characteristics, studied to optimise work flows in professional



kitchens. We have now placed all our manufacturing experience and our ability to personalise in a drawer. Compact and versatile, Chef Box brings the creativity and efficiency of professional-level catering to the domestic sector.

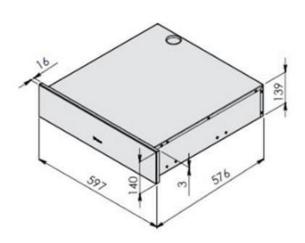
## **TECHNICAL FEATURES**

Voltage	220-240V 50/60Hz (Standard)
External finishing	brushed stainless steel/glass/on request
Versions	H140mm
Maximum absorbed current   220-240V	360 W
Maximum absorbed current   120V	400 W
Nominal power of vacuum pump   50Hz	3m³/h
Nominal power of vacuum pump   60Hz	4,8m³/h
Vacuum levels	3 MINI/MIDI/MAXI
Final pressure (absolute)	<10 millibar
Vacuum chamber volume	~7 litri
Effective sealing length	300mm
Maximum bag format	L300mm x H350mm
Net weight (packing included)	kg 33
Drawer depth during operation	454.5 mm
Vacuum chamber size	328x324 x H68÷84

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#### **TECHNICAL DRAWING**



### **ADVANTAGES**

- o Extent the shelf-life of your solid, liquid and cooked food
- Marinate your food to perfection
- o Pack your hot food
- o (Re) seal your bags
- o Prepare your food for sous vide cooking
- O Vacuum packaging in: containers, bags and in open bottle
- o Professional vacuum packaging
- o Energy efficient
- Perfect silence
- Perfect sealing
- o Push open
- o Easy to use
- O Super strong lid