

TABLE TOP VACUUM INFUSER

Model - MX4

STANDARD FEATURES

- Gentle Air Return
- Height Leveling NSF legs
- 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



UNIQUE FEATURES

Retort Bag Sealing (metal/plastic bag) Exceptionally Deep Chamber Hardware Wi-Fi and Bluetooth 5" Full Color Touch Display **USB Port for Data Sharing**

Delicate & Hardy Ingredient Infusion Multiple Marination Levels Software Controlled Cold Liquid Boiling Pre-programmed Speed Keys Monthly Oil Cleansing Prompt



APPROVALS











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OPTIONS

- □ Flavor Box Non Vacuum
- □ Set of VacBox 24oz., 48oz. & 80oz.
- □ Large VacBox- 2.5 Fluid Quarts
- □ Inert Gas Kit
- □ Mobile Cart with Shelf & Bag Holder
- □ 230V / 1ph / 8A / 50-60Hz

HACCP OPTIONS

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

COLOR OPTION

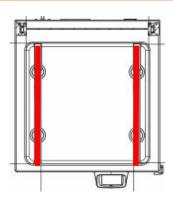
□ Matte Black RAL-9011

BAG OPTIONS - (other sizes available)

	7"x 11" BK	Perfect for displaying fresh cut red meat items. The black back round
	8"x 12" BK	offers a higher quality appearance of red meat under ROP.
	7"x 11" CLR	
	8"x 12" CLR	Standard 3mil vacuum bag used for refrigerator storage, freezer storage and Sous Vide cooking.
	10"x 15" CLR	The bag is rated to 190°F and is
	12"x 16" CLR	available in many different sizes.
	10"x 14"X 5"	Stand-Up bags are ideal for
	14"x 14"X 6"	sauces, soups and for transporting foods.

TECHNICAL SPECIFICATIONS

- Chamber 18"W x 18"L x 7" Height
- Left & Right Seal Bars at 17.5"
- Distance Between Seal Bars 14"



POWER & DIMENSIONS

- 16m³/h Rotary Oil Pump Rated 2mbar
- 120V / 17A / 50-60Hz

SHIP WEIGHT & DIMENSIONS

- 200 Pounds
- 24"W x 31"L x 26"H

