

MVS52 DV XP

DOUBLE TANK TROLLEY VACUUM - SEALING BARS 530 MM - PROCESS TRACKING AND LABELLER



DESCRIPTION

From today, the tracking of internal vacuum is possible: with the range of MVS **vacuum packaging machines**, in fact, a label can be printed for each packing operation, with all the essential information of the processing. An innovative and revolutionary possibility for the food industry, in perfect style minipack®-torre.

The range of **chamber vacuum sealers** also displays a renewed control panel, which is enhanced by brand new features. Always characterized by the utmost ease of use, the display allows you to navigate quickly among the available options, setting the desired packaging programs in a few steps. In addition, the panel helps the operator to program the maintenance and assistance interventions more efficiently.

The whole new line of **vacuum packaging machines** XP is CE/ETL/NSF Certified.

minipack®-torre S.p.A.

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

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TECHNICAL FEATURES

Electrical power supply	220V 60Hz 1Ph 400V 50Hz 3Ph
MAX power installed	3,6 kW (220V 60Hz 1Ph) 3 kW (400V 50Hz 3Ph)
Maximum current	16 A (220V 60Hz 1Ph) 7 A (400V 50Hz 3Ph)
Dimensions of the sealing bars	530 mm (no. 2 side bars per tank - Total: 4)
Packaging cycle (Vacuum 99.9%)	Vacuum= 22 s Air re-immission= 5 s
Vacuum pump	40 mc/h
Work surface height	893 mm
Machine dimensions (lid open)	1278x784x1344 mm
Machine dimensions (lid closed)	1278x784x985 mm
Machine weight (Net/Gross)	268/300 kg
Available chamber dimensions (Tank+lid)	399x540x155 mm (2 tanks)

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A SERIES OF UNIQUE BENEFITS

- Newly-designed liquid crystal **CONTROL DISPLAY**: it provides extensive packaging information, quick and easy settings and option of programming technical work servicing on the machine at the

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premises of the end user

- **PRELIMINARY DIAGNOSIS** of technical issues on the machine directly from the display via the check-up function without opening the machine
- Option of retrieving the types of products that need to be packaged, divided by macro-categories (meat, fish, cheeses, vegetables, etc.)
- Option of entering the type of inert gas (e.g. FOOD1-2-3) and setting (in a submenu) the percentage of gases forming the mix (e.g. O₂=10% N=70% CO₂=20%), thereby transferring the set data onto the label. This is a top function in case of external mixers
- Option of selecting the subcategories (e.g. meat, veal, beef, chicken, pork, etc.) for each product macro-category
- Automatic setting for packaging steps with suggested or default values after the selection of the subcategories, while the expiry date remains to be set (optional step)
- **EASY PULSE** function to make programming easier, with the benefit for the operator of recalling functions that have already been set and settings
- Printing option (to be programmed) to issue the vacuum certification label and choose the number of copies to be applied on the individual items of packaging created during each cycle
- Electronic **SOFT AIR** designed with various speed settings. It allows the air gradually go back into the chamber without letting the packaging suddenly collapse (ideal for products with sharp areas)
- **CP-CONDITIONING PROGRAM** function to start the pump. It is used to eliminate oil-liquid emulsions that settle in the pump's tank. Recommended after the machine has not been used for extended periods of time
- **EXTERNAL VACUUM** option to create a vacuum inside a container outside the machine and connected to the tank with a tube
- The vacuum can be created by setting the time and disabling the vacuum sensor detection.

MAIN NEW FEATURES SHOW ON THE DISPLAY

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

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TOT. HOURS: hours of operation of the machine

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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.