



## Vacuum packing machine: VACUUMIX

The VacuuMix vacuum packing machine allows you to **preserve food up to 5 times longer**. From the comfort of your own home, with professional results. You will reduce food waste, save money and, on top of that, you will be able to store food in a smaller space - all with the same product!

Its operation could not be simpler:

- Switch on your vacuum packer
- Choose the type of sealing between: Total - Partial - With air
- The machine will do the rest in seconds

Keep your food **tasting as good as the first day**. The nutritional properties will remain intact. As if that were not enough, you will have a unique opportunity to learn about new culinary techniques and concepts, such as the **sous vide**, which consists precisely of working with raw materials in this way to **achieve enhanced textures and sensations**.

Meat, eggs, already cooked food, vegetables, fruit, seafood, fish, bread, flour, rice, nuts, legumes or even tea leaves; it allows you to preserve all the raw materials in your kitchen. **You'll get the most out of them from day one** by preventing them from oxidising or fermenting.

### Vacuunix, a superior vacuum packing machine

- Includes its own cutter and bag compartment.
- **Preserves food up to 5 times longer**
- Indicator lights for ease of use.
- **2 sealing modes:** dry and wet.
- Additional accessory for packaging embossed bags and Tupperware.
- **Intuitive and easy** to use.
- Explore new culinary techniques such as: *Sous Vide*

### Technical specifications

- **Nominal voltage:** AC100-120V AC200-240V
- **Nominal frequency:** 50Hz – 60Hz
- **Rated power:** 110 W
- **Sealing time (without vacuum):** 8-12 seconds
- **Sealing time with vacuum** 10-12 seconds
- **Vacuum level** > -60kPa
- **Measurements:** 402 \* 161 \* 83 mm (Length\*Width\*Height)
- **Net weight:** 1.5 kg.
- **Gross weight:** 1.9 kg.

# VACUUMIX®

