MX2 | MX3 | M4

Much more than just vacuum machines

With the MX line your vacuum chamber machine will no longer be just a machine to **preserve** food, but thanks to the innovative and intuitive software you can create **infusions** or **marinades** in a short time, cold and controlling the entire process.

Thanks to the liquid sensor you can avoid annoying leaks of product from the bag.

TECHNICAL FEATURES
- 5" highly durable lcd touch screen display
- 8 GB microSD memory
- USB port
- Temperature probe port
- Removable sealing bar
- Wi-Fi & Bluetooth
- True Vac sensor
- H2O smart liquid sensor
- Oil cleaning program

SOFTWARE
- My recipes
- 24 programmable recipes
- Food preservation divided among 7 categories
- 7 marinating levels
- 3 levels of infusion
- 6 levels of category for vacuum packing foods
- Back up with USB
- Smart icon
- Available in different languages
- Intuitive menu

SPECIFICATIONS

	MX2	MX3	MX4
• Electrical voltages	220-240V 50/60Hz (Standard) · 120V 60Hz (Special)		
• Aesthetic finish	9 colors	inox/anthracite black	inox/anthracite black
• Versions	Frontal sealing bar	Frontal sealing bar/2 side sealing bars	Frontal sealing bar/2 side sealing bars
• Useful welding length	260 mm	310 mm/360 mm	450 mm
• Vacuum chamber volume	7 L	15 L	24 L
• Cover dimensions open	322x473x513 mm	420x192x693 mm	544x658x762 mm
• Cover dimensions closed	322x473x242,5 mm	420x192x384 mm	544x658x509 mm
• Chamber dimensions	270x149x179,5 mm	329x386x120 mm	466x456x212 mm
• Vacuum pump	4 m³	8 m³	16 m³
• Maximum absorbed power	0.4 A	0.8 A	1.1 A frontal sealing bar 2.0 A double sealing bar
• Net weight	24 kg	32 kg	75 kg