

TABLE TOP CHAMBER WITH LABEL PRINTER

The world's first vacuum sealer with integrated label printer.



Minipack XP-Series chamber vacuum sealers are equipped with the world's most innovative features, such as customizable programming and integrated label printer. Depending on your product dimensions and throughput, Minipack offers a choice of seal bar length, chamber and lid height, vacuum pump, and optional equipment. Smart design, easy to use controls, a self-diagnostic system, strong performance, and low maintenance make these machines the preferred products on the market.



DISPLAY, CONTROLS & PROGRAMMABILITY

All models are equipped with an integrated product label printer and a water resistant digital display featuring user-settable preferences and up to 100 customizable programs. The electronic millibar sensor precisely measures the vacuum level and triggers the chosen sealing and de-evacuation modes.



CHAMBER & SEAL BARS

seamless and easy to clean surfaces

Benefit from optimized throughput by the perfect combination of length and positioning of seal bars. Pop-out seal bars and seamless stainless steel chambers allow for easy sanitation.

PERFORMANCE

powerful and reliable

All models are equipped with a powerful Busch or DVP vacuum pump, which are able to process more than 2-3 cycles per minute. Choose a pump capacity from 7 m³/h up to 24 m³/h.

SMART TECHNOLOGY FEATURES

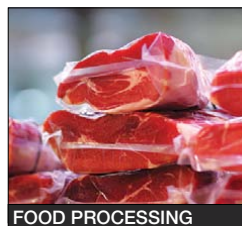
- Programmable direct thermal printer
- 100 user-settable programs
- Hot food cycle: vacuum hot liquids or food
- Pop-out seal bars with options of wide flat seal, dual flat seal, dual convex seal, or top & bottom seal
- Expose foods to extended vacuum cycles for marinating and infusing
- Moisture quick stop: stops vacuuming instantly and seals pouch (for liquid products)
- Programmable sealing time: ensure optimized seal for any thickness of bag
- External channel bag evacuation: vacuum and seal outside of the chamber
- Excess bag cut-off: for food safety and better bag handling
- Tray for liquids: vacuum liquid products fast and easy
- Unique waffle-pattern sealing: special pattern offers the highest quality in seal strength
- Hygienic seamless chamber
- Evacuation filter kit: prevents oil and pump from contamination when vacuuming dusty products
- Inert gas flush kit: option for modified atmosphere packaging



FOOD RETAIL



FOOD SERVICE



FOOD PROCESSING







MANUFACTURING



HACCP Assistance Available

6 GOOD REASONS TO CHOOSE MINIPACK:

- Focused on value and user-centered innovation
- Over 40 years track record as innovator
- Reliability and cost advantage over the long run
- Committed to customer service and support
- Certified quality manufacturing – ISO 9001:2000
- Worldwide distribution network and technical assistance

| MVS XP-Series — Table Top Chamber Vacuum Sealers with Label Printer | | MVS 31XP | MVS 41XP | MVS 45XP | MVS 45XP11 |
|---|---|---|---|---|---|
| | |  |  |  |  |
| Chamber & Seal Bars | Chamber Width x Length | 12.75" x 11.75" | 29.00" x 13.50" | 18.50" x 18.00" | 18.50" x 18.00" |
| | Height (Chamber + Dome/Lid = Total) | 4.50" + 2.00" = 6.50" | 3.00" + 1.00" = 4.00" | 4.50" + 4.00" = 8.50" | 4.50" + 4.00" = 8.50" |
| | Number of Seal Bars (removable) | 1 | 3 | 1 | 2 |
| | Position of Seal Bars | Front | Front, Left & Right | Front | Left & Right |
| | Seal Bar Length | 12.25" | 24.75" (F) / 2 x 12.25" (L & R) | 17.75" | 2 x 17.75" |
| | Distance between Seal Bars | - | 25.00" (Left to Right) | - | 14.00" |
| | 4 mm Seal + 1 mm Cut-Off Seal | ✓ | ✓ | ✓ | ✓ |
| | Unique Waffle-Pattern Sealing | ✓ | ✓ | ✓ | ✓ |
| | Hygienic Seamless Chamber | ✓ | ✓ | ✓ | ✓ |
| | Bag Types | Polynylon / Shrink / Channel | Polynylon / Shrink | Polynylon / Shrink | Polynylon / Shrink |
| Pop-Out Seal Bars | ✓ | ✓ | ✓ | ✓ | |
| Independent Power to each Seal Bar | ✓ | ✓ | ✓ | ✓ | |
| Performance | Pump Type | DVP LB6 Oil Rotary | Busch KB Oil Rotary | Busch KB Oil Rotary | Busch KB Oil Rotary |
| | Cycles per Minute* | up to 3 | up to 3 | up to 3 | up to 3 |
| | Free Air Displacement @ 50Hz | 6 m³/h | 20 m³/h | 20 m³/h | 20 m³/h |
| | Free Air Displacement @ 60Hz | 7 m³/h | 24 m³/h | 24 m³/h | 24 m³/h |
| | Pump Power Rating | 0.5 hp | 1.25 hp | 1.25 hp | 1.25 hp |
| | Power Supply | 115V / 7.5A | 115V / 19A | 115V / 13A | 115V / 17A |
| Display & Controls | Water Resistant Digital Display | ✓ | ✓ | ✓ | ✓ |
| | LCD Full Description Display | ✓ | ✓ | ✓ | ✓ |
| | Selectable Control (mbar or %) | ✓ | ✓ | ✓ | ✓ |
| | Electronic Millibar Sensor | ✓ | ✓ | ✓ | ✓ |
| | Customizable Programs | 100 | 100 | 100 | 100 |
| Operational Features | Programmable Direct Thermal Printer | ✓ | ✓ | ✓ | ✓ |
| | Printing Features: Item Name, Date Coding, Ingredients, Operator Code, Unit Pricing | ✓ | ✓ | ✓ | ✓ |
| | Programmable Sealing Time | ✓ | ✓ | ✓ | ✓ |
| | Programmable Vacuum Time (mbar or %) | ✓ | ✓ | ✓ | ✓ |
| | Moisture Quick Stop | ✓ | ✓ | ✓ | ✓ |
| | Programmable Hot Food Cycle | ✓ | ✓ | ✓ | ✓ |
| | Programmable Infusion Cycle | ✓ | ✓ | ✓ | ✓ |
| | External Channel Bag Evacuation | ✓ | - | - | - |
| | Soft Air (slow return of air) | ✓ | ✓ | ✓ | ✓ |
| | Extra Vacuum (30 sec) | ✓ | ✓ | ✓ | ✓ |
| | Excess Bag Cut-Off | ✓ | ✓ | ✓ | ✓ |
| | Tray for Liquids | ✓ | Optional | ✓ | ✓ |
| High Volume Density Plates | ✓ | ✓ | ✓ | ✓ | |
| Service | Pump Conditioning | ✓ | ✓ | ✓ | ✓ |
| | Self Diagnostic | ✓ | ✓ | ✓ | ✓ |
| | Indicating Display | ✓ | ✓ | ✓ | ✓ |
| | Programmable Service Reminder | ✓ | ✓ | ✓ | ✓ |
| | 1 Year Limited Warranty | ✓ | ✓ | ✓ | ✓ |
| Housing & Dimensions | Material | Stainless 304 | Stainless 304 | Stainless 304 | Stainless 304 |
| | Lid Type | Transparent with Dome | Transparent with Dome | Transparent with Dome | Transparent with Dome |
| | Width x Length | 15.50" x 20.00" | 34.00" x 20.50" | 21.25" x 24.50" | 21.25" x 24.50" |
| | Height (Lid open/closed) | 27.00" / 15.50" | 28.00" / 17.00" | 31.25" / 18.50" | 31.25" / 18.50" |
| | Recessed Lifting Cups | - | ✓ | ✓ | ✓ |
| | Leveling Legs | ✓ | ✓ | ✓ | ✓ |
| Weight (Net/Shipping) | 80 lbs / 92 lbs | 209 lbs / 242 lbs | 177 lbs / 199 lbs | 182 lbs / 204 lbs | |
| Optional Seal Bars | Wide Flat Seal (6mm + 1mm Cut-Off Seal) | ✓ | ✓ | ✓ | ✓ |
| | Dual Flat Seal (2 x 4 mm) | ✓ | ✓ | ✓ | ✓ |
| | Dual Convex Seal (2 x 3.5 mm) | ✓ | ✓ | ✓ | ✓ |
| | Top & Bottom Seal | - | - | ✓ | ✓ |
| Optional Features | Inert Gas Flush Kit | ✓ | ✓ | ✓ | ✓ |
| | Evacuation Filter Kit | ✓ | ✓ | ✓ | ✓ |
| | NSF 4" Legs | - | ✓ | ✓ | ✓ |
| | 220V Single Phase @ 50/60Hz | ✓ | ✓ | ✓ | ✓ |

*Depends on type of product, film and operator ability.

