



www.minipack4chefs.com · info@minipack4chefs.com

minipack america inc.
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minipack4chefs is a brand of 

The first vacuum sealer with a HACCP conform label printer.

infuse it
sousvide it
seal it hot
label it

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choose minipack4chefs to:

- reduce food costs** ✓
- save on time** ✓
- reduce labor costs** ✓
- guarantee perfect results** ✓
- profit from reliability & support** ✓

culinary benefits

- preserve moisture and flavors
- enhance flavor through infusion
- manipulate texture

economic benefits

- reduce labor cost with features like pre-programmed sealing and label printing
- control food cost with less waste
- no freezer burn and dried-out food
- space-saving storage format
- longer shelf life

food safety benefits

- reduce chances of cross contamination and growth of aerobic bacteria
- label printer allows for full compliance with FDA and HACCP labeling requirements



infuseit

Choose extended vacuum time for power infusion

minipack XP series vacuum sealers allow to hold the vacuum level in the chamber. This intensifies the meat marinating process and transforms porous fruits and vegetables into more dense texture, vibrant color, and intense flavor.



sousvideit

Prepare food for sous vide cooking and cook-chill processes

Achieve the best results with the sous vide cooking technique by sealing food in a chamber vacuum sealer. This helps to maintain the integrity of the food, preserve all flavors, and prevent weight loss. Food prepared this way can be chilled and stored to optimize labor and distribution of work load.



sealithot

Programmable temperature & sensor technology for efficient hot food packaging

Simply specify product temperature and texture (liquid or solid) to seal batches over batches of hot foods without chilling it down before vacuum sealing. It will save you tremendously time and extra work.



labelit

Integrated thermal printing unit with complete HACCP conform label information

The thermal printer automatically prints the pre-programmed label with exact vacuum/gas percentage and time stamp according to HACCP regulations. Print one or more labels at the same time with all information: ingredients, packed date & time, expiration date, lot of production, operator name, and more.

Specifications	X-Series					XP-Series	
	minipack4chefs MVS 20	minipack4chefs MVS 26X	minipack4chefs MVS 31X	minipack4chefs MVS 35X	minipack4chefs MVS 45X	minipack4chefs MVS 31XP	minipack4chefs MVS 45XP
Chamber Dimensions	8.75"x12.00"x4.00"h	10.75"x16.00"x5.25"h	12.75"x11.75"x6.50"h	12.75"x11.75"x7.50"h	18.50"x18.00"x8.50"h	12.75"x11.75"x6.50"h	18.50"x18.00"x8.50"h
Seal Bars	1	1 or 2 (optional)	1	1	1 or 2 (optional)	1	1 or 2 (optional)
Seal Bar Length	8.50"	10.50"	12.25"	12.25"	17.75"	12.25"	17.75"
Hot Food Cycle	No	No	No	No	No	Yes	Yes
Infusion Cycle	No	No	No	No	No	Yes	Yes
HACCP Printer	No	No	No	No	No	Yes	Yes
Liquid Tray	Optional	Optional	Optional	Optional	Optional	Yes	Yes
Inert Gas	N/A	Optional	Optional	Optional	Optional	Optional	Optional
4" Legs	N/A	N/A	N/A	N/A	Optional	N/A	Optional
Pump Type	Busch KB Oil Rotary 5 m³/h @ 60Hz	Busch KB Oil Rotary 7 m³/h @ 60Hz	DVP LB6 Oil Rotary 7 m³/h @ 60Hz	Busch R5 Oil Rotary 12 m³/h @ 60Hz	Busch KB Oil Rotary 24 m³/h @ 60Hz	DVP LB6 Oil Rotary 7 m³/h @ 60Hz	Busch KB Oil Rotary 24 m³/h @ 60Hz
Power Supply	115V / 6A	115V / 12A	115V / 7.5A	115V / 10A	115V / 17A	115V / 7.5A	115V / 17A
Footprint (Lid closed)	10.75"x17.25"x9.50"h	15.00"x22.50"x12.00"h	15.50"x20.00"x15.50"h	15.50"x25.00"x13.00"h	21.25"x24.50"x18.50"h	15.50"x20.00"x15.50"h	21.25"x24.50"x18.50"h
Machine Weight	47 lbs	74 lbs	80 lbs	102 lbs	182 lbs	80 lbs	182 lbs
Shipping Weight	50 lbs	83 lbs	92 lbs	119 lbs	204 lbs	92 lbs	204 lbs
Accessories	Available for all machines: oil change kit, vacuum pouches in several sizes, different seal bar options.						

Specifications may change without notice.



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