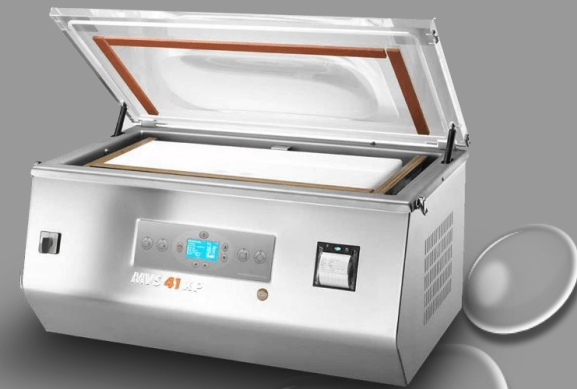




minipack[®] - torre
Packaging machines and systems



Vacuum machine SUPERMARKET RANGE



minipack®-torre

Food Equipment

Benefits of vacuum in the kitchen

Cooking Techniques

Storage



Marination



Infusion



Hot Liquids



CONSERVE FOOD

Storage



Real High quality Vacuum
Aging process of the meat industry
Prepare for Sous Vide cooking
With vacuum packaging you can double your shelf live.



MARINATION

Marination



The machines helps you to marinate your food in a few minutes time.
(meat, fish, vegies etc)

It gives you a better result in a few minutes than your traditional 48
hour process.

Package liquids



INFUSION

Infusion



- Special multicycle program
- Infuse your food
- Fast Pickling
- Compress
- Prepare cocktail bases



X series

- Vacuum sensor
- 10 Program
- Marination / massage program
- Hot Liquids program
- Infusion program
- Cut Off rest film
- Vacuum stop (foame making)
- All machine can hold vacuum containers.
- Oil service program
- Oil conditioning program
- Insert plates from Fresh White PE (not cheap recycled)
- Batch nr counter
- Automatic Stand By



XP series

Printer (incl. Sticker printing for HACCP)

Vacuum sensor

99 Program

Marination / massage program

Hot Liquids program (with temperature setting)

Infusion program

Compression program

Cut Off restfilm

Vacuum stop (fome making)

All machine can hold vacuum containers.

Oil service program

Oil conditioning program

Insert plates from Fresh White PE

Batch nr counter

Automatic Stand By



XP series



MV 60 SWING ALL.

The **Swing Range** by minipack®-torre is intended for industrial packaging. The distinctive feature of these **industrial vacuum sealer machines** lies in the shifting closure of the chamber, which allows it to reach high packaging speeds



MV 70 SWING ALL.



MV 50 SWING INOX



MV 75 SWING INOX

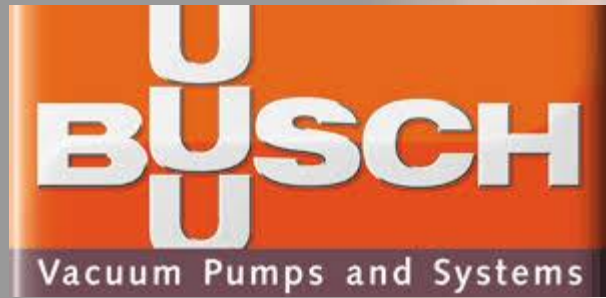


MV 85 SWING INOX



MV 95 SWING INOX

ALL THE VACUUM PUMP OF THE MACHINES OF THE INDUSTRIAL RANGE ARE FROM:



SOUS VIDE COOKER

4. Sous Vide



Nowadays no professional catering business can do without **cooking** and **regenerating at low temperatures**, because this technique optimises food preparation and enhances the organoleptic properties of food.

Chefs take advantage of the many benefits of **sous-vide** cooking, including the reduction in weight loss of food during cooking, which passes from 30% with normal cooking to 7% with vacuum cooking, thus increasing the portions obtainable with the same amount of raw material.

Resulting from close collaboration with renowned chefs, Mini cook 15 is the ideal solution for **innovative vacuum cooking**.

The machine is fitted with a display showing the cooking time, the water temperature and core probe detected by a **temperature sensor** with a delta of 0.1°C. Food is cooked in total autonomy; if there is no water the machine automatically stops so that the chef is completely free to manage the kitchen. The **innovated temperature-controlled cooking system** allows foods to be cooked evenly without ever subjecting them to thermal shocks that could harm the product.

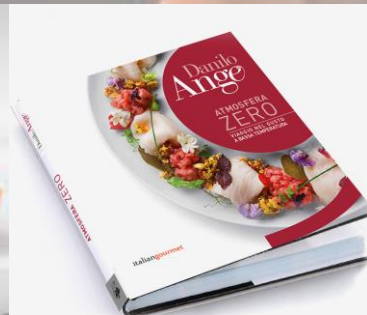


Traditional
Cooking in oven

Sous Vide
100% identical cooking

Browning
Overcooked
Perfect
Raw

Browning
Perfect



COOKED
SOUS VIDE

COOKED
TRADITIONALLY



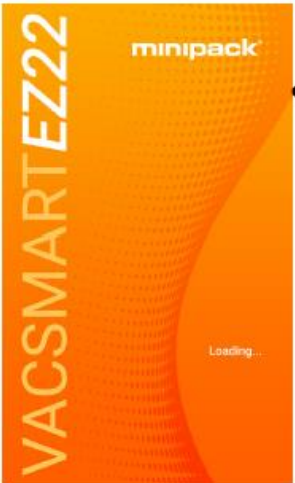
MX 2 – Not only vacuum



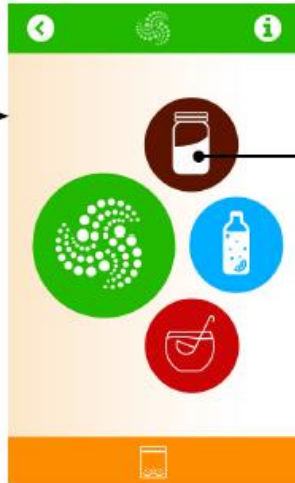
MX 2 – CHOOSE YOUR COLOR



Splash Screen



Home Screen



Run Cycle Screen



BIGGER MODELS COMING SOON



VACUUM DRAWER



minipack-torre

Food Equipment



ADVANTAGES



EXTEND THE SHELF-LIFE OF YOUR SOLID, LIQUID AND COOKED FOOD

Unlike other traditional domestic machines, **Chef Box** also allows for the packaging of foods in liquid form. Vacuum packing reduces dehydration during refrigeration and eliminates freezer burn. Using a vacuum sealer allows purchases to be better organised and reduces food waste.



MARINATE YOUR FOOD TO PERFECTION

This is a technique which is used extensively by the best chefs. Vacuum packing foods for a maximum of 15 minutes exalts the flavour and colour of the marinated product.



PACK YOUR HOT FOOD

Thanks to a special program **Chef Box** can pack both solid, liquid and even hot food without any risk and without having to wait for them to cool.



(RE) SEAL YOUR BAGS

Thanks to the special Convex sealing bar, **Chef Box** allows packs which have been opened but not completely consumed to be re-sealed, maintaining the fragrance of the contents. Crisps, popcorn, sliced bread and other bagged goods stay fresh for longer.



PREPARE YOUR FOOD FOR SOUS VIDE COOKING

Vacuum-packed foods can be cooked at low temperature, respecting all their natural properties, and leaving them intact, reducing loss of mass and optimising preparation and cooking times.



**WE ARE MINIPACK
THANKS!**