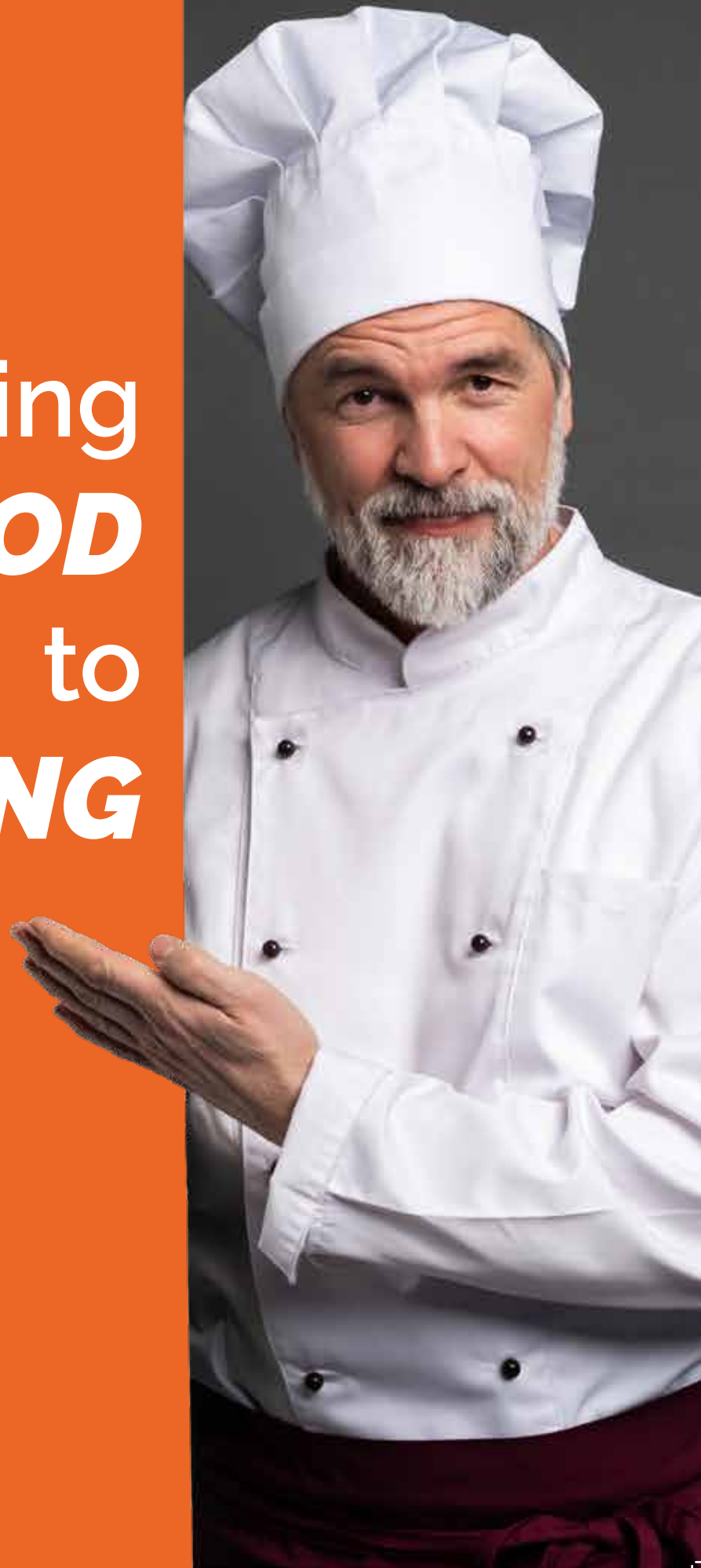




minipack[®]
america

connecting
FOOD
to
PACKAGING



prepare, tray & go!

A **Minipack tray sealer** is a welcome addition to any take away food program. Creating dual ovenable meals, refrigerated salads and skin packaging meats and fish.

- **Deli Meats**
- **Fresh Pasta**
- **Sandwiches**

- **Party Trays**
- **Fresh Salads**
- **Meal to Go**

- **Skin Package**
- **Soups & Dips**
- **Cut-Up Fruit**



prepare, vacuum & go!

*A **Minipack vacuum chamber** offers a host of benefits to any kitchen. Reducing food waste is one benefit but saving time by using low atmospheric pressure to create flavor in minutes instead of hours or days.*

- **Pizza**
- **Soups & Dips**
- **Ready Meals**
- **Marinated Meats**
- **Vegetable**
- **Fresh Sausage**
- **Fresh Meats**
- **Cheese**
- **Bulk Foods**



prepare, wrap & go!

A **Minipack wrapper** is a extremely versatile machine which makes any size bag on demand and can also shrink the wrap material to conform to any shaped product creating a sealed package.

- **Breads**
- **Vegetables**
- **Cheese Wedges**
- **Fresh Salads**
- **Cakes & Pies**
- **Take n' Bake Pizza**
- **Bulk Packs**
- **Sub Sandwich**
- **Party Trays**





What types of heat sealing films are available?

1. Clear Lidding Film
2. Anti-Fog Lidding Film - Reduce Condensation
3. Micro Perforated Film - Venting or Breathing

Will it top seal round cups and trim around the cup?

Models are available to custom trim around the cup and leave a tab for removing the film. Since each cup is unique in design a custom cutting dye is made.

What material types of heat sealing trays are available?

1. Black Plastic Trays made from CPET - Dual Ovenable
2. Clear Plastic Trays made from recycled - Refrigeration
3. Paperboard Trays - Freezer, Refrigerator & Dual Ovenable
4. Compostable Trays - Freezer, Refrigerator, Dual Ovenable

Can you do skin packaging of meats?

Yes, for skin packaging you need to decide on the tray to make the dye impression. This model only uses vacuum and trim.

How can I extend the shelf life of the product?

1. Top Seal Only - This process will protect the product but will not extend the shelf life.
2. Top Seal with Gas Injection - This process can double the shelf life by pushing out the oxygen and replacing it with an inert gas.
3. Top Seal with Vacuum and Gas Injection - This is the best for maximum shelf life. Fresher the ingredients the longer the shelf life.



How do I know what size bag fits my product?

1. Measure the product Height, Width & Length.
2. Use the formula to calculate the bag size.
 $\text{Height} + \text{Width} + 1" = \text{Bag Width (opening)}$
 $\text{Height} + \text{Length} + 2" = \text{Bag Length}$
3. The bag opening is the first number. Ex. (8" x 12")

Do these machines use a special bag?

No, minipack machines seal standard bags widely used in the food industry.

Are stand-up bags available for sealing liquids?

They are available in Pint, Quart and Gallon sizes.

Are bags boilable, ovenable, microwaveable?

Not all bags are equal, you must be very specific when requesting these types of Cook-In-Bags.

Can I reduce food waste with a food vacuum?

Yes, removing oxygen & storing in refrigeration will greatly extend the life of most perishables.

What model machine is right for my application?

1. Know the bag sizes you selected especially the opening of each bag. (important for sealing)
2. The average vacuum cycle time is 28 seconds. How many bags do you want to package in 1hr?
3. Your decision is based on 3 factors, Chamber Size to fit the Product Length, Sealing Bar Length to Seal multiple bags per cycle and quantity of Sealing Bars inside the vacuum sealer.

How do I seal fragile products without crushing?

- Solution 1 - Use 98% vacuum with controlled air return.
 Solution 2 - Use 99.9% vacuum with inert gas injection.



How do I know what size film roll to select?

1. Measure the product Height & Width.
2. Use the formula to calculate the roll size.
 $\text{Height} + \text{Width} + 2" = \text{Roll Size}$
3. Use the smallest side as width.

Can I make any size bag on demand?

Yes, by moving the film roll support system you decide on the width and length of the bag dimensions.

Will bread & sandwich's become soft in wrap film?

We recommend a highly perforated film allowing the breads to breath and stay crusty on the outside.

Does the film fog when placed into refrigeration?

When fresh food is assembled at room temperature then stored in refrigeration fogging will occur. We recommend using Anti-Fog Film.

Is the film microwave safe?

The film is freezer, refrigerator & microwave safe.

What film is best for wrapping Take n Bake Pizza?

Anti-Fog film will not crack when flash freeze.

Below are some examples of Take n' Bake pizza.

1. Fresh Pizza made on a Par-Baked crust resting on a cardboard disc or bakeable tray. Ready to be flash freeze and or displayed in a refrigerated case.
2. Fresh Pizza assembled on a raw crust resting in a bakeable tray. Ready to be flash freeze and or displayed in a refrigerated case.

Can I overwrap trayed food plastic containers?

Food Trays, meals to go, foam trays. cheese blocks, melons, Fruits and vegetables can all be overwrapped.



The TX Series

The **TX Series** offers a wide range of tray sealing machines designed to meet the needs of different food products.

The range offers many different configurations, top seal only, top seal with film trimming, top seal with gas flush, top seal with gas flush and vacuum or vacuum with skin packaging. Trays are hermetically sealed to eliminate leakage while extending the freshness of the food item.

Custom tray dies are made in 1,2 or 4 cavities to meet the package requirements of the product to be displayed.



The MX Series

The **MX Series** offers a wide range of vacuum chamber machines designed to meet the needs of different food products.

The range offers many different chamber sizes, sealing bar configurations, chamber depth and gas flush capability. Bags are hermetically sealed and each bag is trimmed of excess.

The MX models are equipped with "Multiple Reverse Marination" programs enabling the operator to rapid marinate a protein in minutes as well as seal a bag for storage.



The FX Series

The **FX Series** offers a wide range of wrapping, bagging and shrink machines designed to meet the needs of different food products.

The range offers many different models in size and speed. Simply a bag is made any width or length. The bagged product can also conform to the shape by passing through a heat tunnel.

The FX models are available in manual, semi-automatic and fully automatic depending on space and production speed.



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Available on select models



Sanitation
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Electrical
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