

# Hot Water Dip Tanks & Circulator

Creating a perfect presentation of vacuum shrink bag sealed products.



Choose the right hot water dip tank for your shrink bag packaging process. Whether you have a high volume food packaging operation or a small retail shop, the MDT Series and the Sous Vide Professional are reliable heating systems that meet specific needs. Main benefits of the MDT Series are a full system integration with hydraulic lift system and strong heating wattage. The main advantage of the cost effective Sous Vide Professional is its compact design and flexibility with tank sizes up to 8 gallons.



MDT 60 & MDT 100: Hot Water Dip Tanks

## Vessel Size & Heating Systems

any size up to 41 gallons

The Sous Vide Professional allows you to perfectly heat and control any water tank or vessel up to 8 gallons. For applications that require highest precision, the Sous Vide Professional controls and circulates liquid temperature to 1/10th of a degree.

## Hydraulic Performance

powerful and reliable

The MDT Series offers excellent hydraulic lift support for up to 220lbs of sealed product. With automated cycles of 2.7 seconds, the system processes large volume.

## Display, Controls & Programmability

Intuitive to use, the Sous Vide Professional and the MDT Series are equipped with a large backlit LCD display that shows set and actual temperature in both Fahrenheit and Celsius. All systems are equipped with low liquid level and over temperature safety protection.



## SMART TECHNOLOGY FEATURES

### Sous Vide Professional

- Clamp to any size tank or vessel with rounded or flat walls
- 0.1°F precision in temperature control
- Water circulation makes for perfect temperature uniformity
- Large easy-to-read LCD display
- Compact design makes for easy storage
- High grade stainless steel heating coil
- User-settable over temperature protection

### MDT Series

- Hydraulic lifting system for up to 220 lbs
- Strong heaters for 25 and 41 gallons
- Cycle time of 2.7 seconds
- Large easy-to-read LCD display
- Insulating propylene balls included
- Over temperature protection



Sous Vide Professional



Food Retail



Food Service



Food Processing

## Six 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

Hot Water Dip Tanks & Circulator		Sous Vide Professional	MDT 60	MDT 100
				
Tank	Tank Dimensions (W x L x H)	Clamp to any tank or vessel	19.70" x 23.60" x 16.50"	23.60" x 31.50" x 16.50"
	Tank Volume	Depends on your tank	25 Gallons	41 Gallons
	Dip Depth	-	8.60"	8.60"
	Heating System Integration	Clamp to tank	Integrated	Integrated
Performance	Minimum Immersion Height	3.38"	-	-
	Max. Temperature	212°F	203°F	203°F
	Temperature Control Increments	0.1°F	1°F	1°F
	Temperature Stability	± 0.1°F	-	-
	Lifting System	Manual	Hydraulic	Hydraulic
	Maximum Weight Load	-	220 lbs	220 lbs
	Insulating Polypropylene Balls	Optional	✓	✓
	Cycle Time	Manual	2.7 sec	2.7 sec
	Circulation Pump	1-speed with adjustable slider	No circulation	No circulation
	Pressure Flow Rate (Max.)	3.2 gallons per minute	-	-
	Heater Output	1100W	2 x 4500W	2 x 7500W
	Power Rating	-	9 KW	15 KW
	Power Supply	120V / 10A	220V / 3ph / 25A	220V / 3ph / 40A
	Display & Controls	Display Type	LCD	LCD
Display Size		2.12" x 3.00"	1.57" x 0.75"	1.57" x 0.75"
Backlit Display		✓	✓	✓
Selectable Temperature Readings (°C/°F)		✓	✓	✓
Easy Up and Down Buttons		-	✓	✓
Operational Features	Alarm and Fault Indicators	✓	✓	✓
	Low Liquid Level Safety	✓	✓	✓
	Over Temperature Protection	✓	Limited to 203°F	Limited to 203°F
	Failsafe Heater Control	✓	-	-
Service	Easy Frontal Access	✓	✓	✓
	Error Codes	✓	✓	Stainless 304
	1 Year Limited Warranty	✓	✓	37.00" x 34.00" x 41.50"
Housing & Dimensions	Material	FDA approved plastic	Stainless 304	✓
	Machine Size (W x L x H)	7.38" x 3.88" x 14.16"	29.00" x 30.00" x 41.50"	341 lbs / 412 lbs
	Locking Casters	-	✓	-
	Shipping Weight	13lbs	324lbs	412lbs
Optional Features	240V Power Supply	✓	-	-
	Custom Lid for Cambro Tanks	✓	-	-
	Travel & Storage Case	✓	-	-
	Double-Wall Cooking Tank (Stainless)	✓	-	-

Specifications may change without notice.