

“Industry-Leading Innovation
in a Compact Footprint”



The MX2 Infuser offers industry-leading vacuum technologies in a compact package.

The unit arrives preset for flavor infusion & extraction, marination, sous vide packaging, and food preservation. Users are able to store up to 24 customizable vacuum programs. These presets are executed via full color TFT display.

The unit is equipped with H2O Smart™ humidity sensors. These sensors enable flavor infusion into liquids and extraction of flavors from solids whilst eliminating boil-over. An angled liquid tray ensures that liquid-rich bags will not spill.

Careful considerations have been made with ease of cleaning and maintenance in mind. These features include a pop-out seal bar system, auto oil cleaning alerts, and an easily-removed soft-close lid.

This unit exhibits excellent performance under heavy use and is ready for the professional kitchen and bar!

Visit www.polyscienceculinary.com to learn about the entire line of Breville | PolyScience products and great recipe ideas.

Commercial Chamber Vacuum Sealer

Technical Specifications

PERFORMANCE

Seal Bar Length	10.4 in / 26.4 cm
Pump Type	DVP Oil Rotary
Pump Power Rating	4.8 m3/h
Warranty	1 Year Limited

WEIGHTS & DIMENSIONS

Overall Dimensions	16.5 x 12.8 x 9 in / 41.8 x 32.4 x 22.7 cm
Chamber Dimensions	6 x 10.6 x 7 in / 15.2 x 26.9 x 17.8 cm
Unit Weight	55 lbs / 24.94 kg
Shipping Dimensions	24 x 18 x 16 in / 60.9 x 45.7 x 40.6 cm
Shipping Weight	63 lbs / 28.57 kg
Power Supply	120V / 1-Ph / 4.5A / 50-60 Hz

Agency Certifications



FEATURES

Pop-Out Replacement Seal Bar
Soft-Close Lid
Extreme Chamber Depth
Auto Alert Oil Cleaning
WiFi & Bluetooth Connectivity
USB Port for Direct Thermal Label Printer
TruVac™ Dual Sensors for Precise mbar
H2O Smart™
Angled Tray for Holding Liquid

INTUITIVE PRESETS

Mine 24 Programmable Keys
Sous Vide 6 Food Presets
Preserve 7 Food Presets
Marination 7 Levels
Infusion 3 Drink Presets