

# Vacuum Nutrient Blender

This vacuum blender is designed to minimize oxidation and preserve nutrients during blending. The vacuum function removes air before blending, resulting in smoother textures and enhanced flavors.



## ADDITIONAL IMAGES



## Product Overview

### Advanced Vacuum Blending Technology

The HX-7055 Vacuum Nutrient Blender is engineered to minimize oxidation by removing air from the container prior to blending, ensuring your smoothies and soups retain maximum nutrient density. Featuring a powerful 600W motor and durable stainless steel blades, this compact unit delivers superior texture and flavor preservation. Equipped with four specialized functions including vacuum-only and pulse modes, it is a versatile solution for health-conscious food preparation.

## Technical Specifications

### Electrical Requirements

**600 W**

Motor Power

**75 dB**

Noise Level

### Size and Capacity

| Parameter       | Value           |
|-----------------|-----------------|
| Capacity        | 0.6L            |
| Dimensions (mm) | 194 * 152 * 361 |

### Supported Voltage

100-120V, 220-240V

## Features & Construction

### Operating Modes

- Vacuum
- Vacuum & Blender
- Blender
- Pulse

### Material Composition

Tritan Bottle • Stainless Steel Blade • Non-slip Feet

## Logistics

### Container Loading Capacity

| Container Type | Quantity |
|----------------|----------|
| 20 GP          | 1008     |
| 40 GP          | 2100     |
| 40 HQ          | 2700     |