

# 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