

Vacuum Blending Machine

The vacuum blender is a kitchen appliance designed to blend ingredients while minimizing oxidation. It features a powerful motor, a durable blending jar, and a vacuum sealing system to remove air before blending.



Product Overview

Professional Vacuum Blending Solution

The vacuum blending machine is engineered to preserve the nutritional integrity of your ingredients by blending under vacuum conditions. This innovative process effectively minimizes oxidation, keeping vitamins and minerals intact while reducing foam and separation. With its powerful 1200W motor and durable 1.2L Tritan jar, it is a versatile tool for creating high-quality smoothies, soups, and sauces with superior flavor and texture.

Performance Metrics

Performance Specs

1200 W Power Rating	30000 RPM Motor Speed	1.2 L Jar Capacity
-------------------------------	---------------------------------	------------------------------

Technical Specifications

Included Components

- Main base unit
- 1.2L Plastic jar with stainless steel blades
- Cup cover with integrated vacuum pump

Material & Build

BPA Free, Tritan Plastic Jar, Stainless Steel Blades

Logistics & Shipping

Container Loading Quantities

Container Type	Capacity (Units)
1*20GP	1000
1*40GP	2000
1*40HQ	2330