

Free-standing chamber machines

C 300

C 350

C 370

MULTIVAC free-standing chamber machines are easy to operate, clean and service. They offer the highest output on the smallest footprint and also provide convincing performance over their entire machine life thanks to their production output and pack quality. MULTIVAC free-standing chamber machines can be used very flexibly due to their compact dimensions. This means they are an ideal packaging solution for butchers, cheese dairies, restaurants, hotels, direct sellers and supermarkets as well as for a wide range of consumer goods.

Machine classes

What are your requirements of a chamber machine? A small footprint? Maximum cycle output? Highest level of efficiency? MULTIVAC offers a uniquely wide range of machines to meet your ideal requirements.

The table shows only a selection of the MULTIVAC chamber machine portfolio; we also offer higher-output models and more compact machines.



	Tabletop machines	Free-standing chamber machines	
		Compact	Large
Models	C 70 C 100 C 200 C 250	C 300 C 350 C 370	C 400 C 800
Product size	★ ★ ★ ★ ★	★ ★ ★ ★ ★	★ ★ ★ ★ ★
Production volumes	Small batches	Small to medium-sized batches	Small to medium-sized batches
Automation capability	★ ★ ★ ★ ★	★ ★ ★ ★ ★	★ ★ ★ ★ ★
Gas flushing	C 100, C 200, C 250	C 300, C 350, C 370	C 400, C 800

Advantages

- Safe processing of a wide variety of bag materials
- High seal quality due to proven MULTIVAC sealing system
- Robust and durable design
- Stainless steel chamber lid with viewing window made of safety glass
- Simple and safe operation
- Direct measurement of the vacuum by vacuum sensor
- Digital electronic control MC 06 with auto-stop function, gentle ventilation, vacuum quick-stop and 29 product memory slots
- Individually selectable equipment with vacuum pumps
- Can be optionally equipped with a gas flushing system
- Hygienic design and high-quality material for easy cleaning
- Capable of complete washdown
- Sealing bars, filling plates and sloping inserts can be removed for cleaning without tools
- Testing by the German Social Accident Insurance (DGUV)
- All chamber machines carry the GS seal of approval

Large range of packs

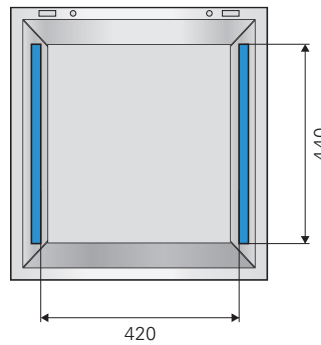
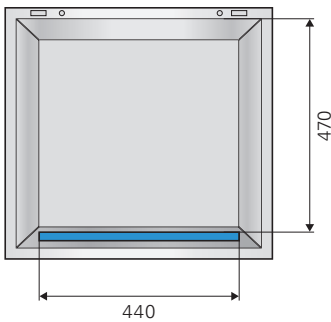
A pouch pack can fulfil the widest range of requirements in the life cycle of a product. Its areas of application are equally diverse. Pouch packs protect against mechanical and environmental influences, they extend the shelf life of products and they meet the wide ranging needs of logistical chains.

Food

- Point of sale packs
- Maturation bags for meat and cheese for controlled maturing and the reduction of maturation losses
- Storage packs for the hygienic and waste-free storage of products between process stages, which are separated by space or time (e.g. large diameter products for slicers)
- Transport packs for the hygienic and waste-free transport of products.

Industrial and consumer products (non-food)

- Point of sale packs
- Transport packs for the secure and efficient transport of products
- Process packs for the transport within companies of semi-manufactured products between process stages, which are separated by space or time

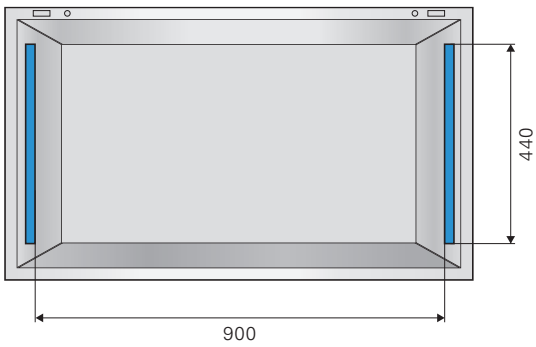


C 300

- MULTIVAC's most compact free-standing chamber machine
- High cycle output
- Double-seam separation sealing as standard equipment
- Can be equipped with vacuum pumps up to 63 m³/h
- Can be equipped with gas flushing system for modified atmosphere packs

C 350

- Two sealing bars provide more flexibility, in particular for packaging several small products
- Double-seam separation sealing as standard equipment
- Can be equipped with vacuum pumps up to 63 m³/h



C 370

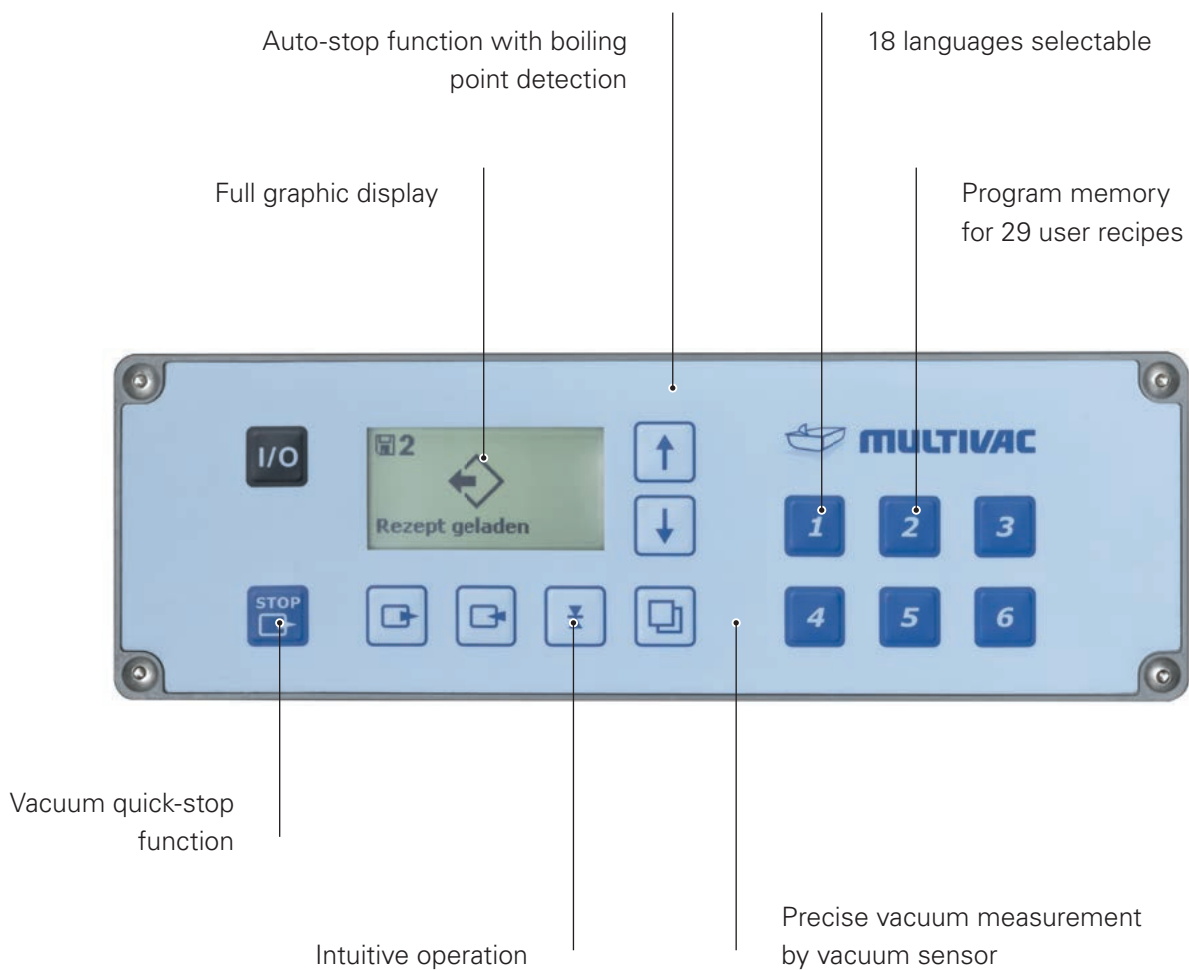
- Extra large sealing bar distance for long products such as whole fish, salami sticks, etc.
- Double-seam separation sealing as standard equipment
- Can be equipped with vacuum pumps up to 150 m³/h

Simple operation

Machine control of the MC series

The digital electronic control MC is simple and intuitive. A membrane keyboard, which is easy to clean, is used together with a LCD display. All the process stages are clearly shown on the very easy-to-read display. Thanks to the 18 operating languages which can be set, MULTIVAC chamber machines can be operated reliably worldwide.

The auto-stop feature makes perfect packaging results possible even for inexperienced operators. When the optimum vacuum has been achieved, the evacuation process is automatically ended and the next packaging stage is started. MULTIVAC uses a high-quality and very precise sensor for determining the values for vacuum and inert gas.



Equipment and options

MULTIVAC chamber machines are designed for maximum pack quality. Thanks to their wide range of equipment options, the machines can be perfectly adapted to the product and a broad spectrum of pouch materials.

We offer a wide range of equipment options for matching the machine perfectly to your production and packaging procedures, which means that the maximum output is ensured.

Accessories

MULTIVAC develops and produces important accessories for your chamber machine itself, such as shrinking units, drying units, mobile stands, filling aids, etc. In this way we can guarantee first-class quality for each component and also ensure that the individual modules fit seamlessly into the overall system.



^ Pouch inflating device BA1



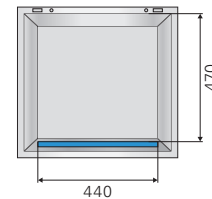
^ Shrink tank SE 60



^ Meat fork



C 300



Free-standing chamber machine

Equipment

Length of the sealing bar (usable) in mm	1 x 440
Chamber depth/width in mm	470
Number of sealing bars	1 x front
Chamber height in mm	• 160 o 230
Viewing window made of safety glass	•
Vacuum pump in m ³ /h	o 40 o 63
Connection for external vacuum pump	o
Machine dimensions W x D x H (with closed chamber lid) in mm	550x 660x900
Machine dimensions W x D x H (with open chamber lid) in mm	550x 660x1,390
Weight in kg	160
Suction throttle	o
Gas flushing system	o Including pouch clamp

Sealing versions

Double-seam separation sealing	•
Double-seam sealing	o
Single-seam sealing	–
Single-seam sealing on top and bottom	o
Double-seam sealing on top and bottom	o
Voltage	3 x 400 V, 50 Hz 3 x 220 V, 60 Hz

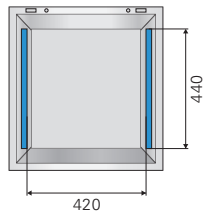
Accessories

Sloping insert	•
Pouch inflating device (BA 01)	o
Meat fork	o
Shrink tank (SE 60)	o
Gas mixer	o

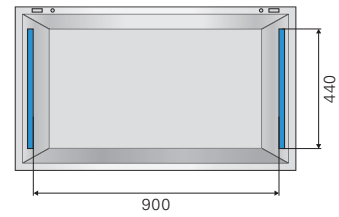
• Standard | o Option



C 350



C 370



2 x 440	2 x 440
430	900
1 x left, 1 x right	1 x left, 1 x right
160	160
•	•
o 40 o 63	o 63 o 100 o 150
o	o
690x 590x1,020	1100x 585x900
690x 590x1,390	1100x 585x1,340
160	200
o	o
o	o
Including pouch clamp	Including pouch clamp
•	•
o	o
-	-
o	o
o	o
3 x 400 V, 50 Hz 3 x 220 V, 60 Hz	3 x 400 V, 50 Hz 3 x 220 V, 60 Hz
•	•
o	o
o	o
o	o
o	o

