

# Free-standing chamber machines

C 400

C 800



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 makes them an ideal packaging solution for butchers, cheese makers and other manufacturers packaging large batches or larger-sized products. MULTIVAC free-standing chamber machines are equally suitable for the packaging of industrial and consumer products.

# 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 more compact and higher-output models.



	Free-standing chamber machines		Double chamber machines
	Compact	Large	
Models	C 300 C 350 C 370	C 400 C 800	C 300 Twin C 450 C 500 C 550
Product size	★ ★ ★ ★ ★	★ ★ ★ ★ ★	★ ★ ★ ★ ★
Production volumes	Small to medium-sized batches	Small to medium-sized batches	Large batches
Automation capability	★ ★ ★ ★ ★	★ ★ ★ ★ ★	★ ★ ★ ★ ★
Gas flushing	C 300, C 350, C 370	C 400, C 800	C 300 Twin, C 450, C 500, C 550

# Advantages

- Safe processing of a wide variety of bag materials
- High seal quality due to proven MULTIVAC sealing system
- Robust and durable design
- 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, spacer plates and sloping inserts can be removed for cleaning without tools
- Tested by the German Social Accident Insurance (DGUV)
- All chamber machines carry the GS seal of approval

## Large range of packs

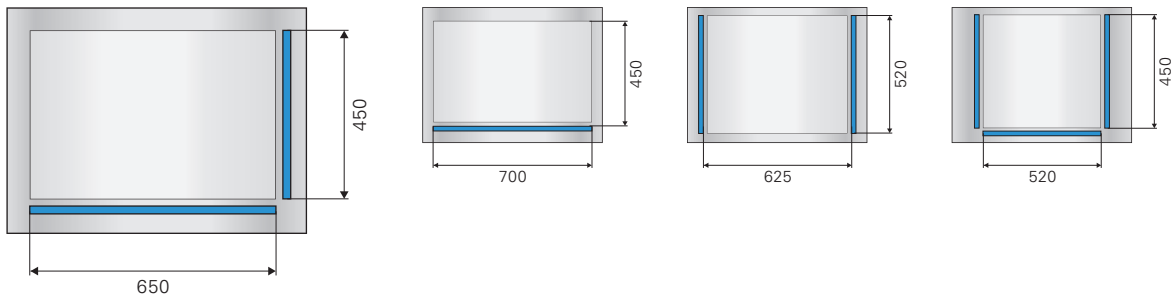
A pouch pack can fulfil the widest range of requirements in the life cycle of a product. Its areas of application are equally diverse. Pouch packs protect against mechanical and environmental influences, they extend the shelf life of products and they meet the wide ranging needs of logistical chains.

### **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)**

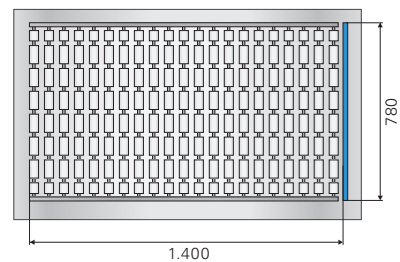
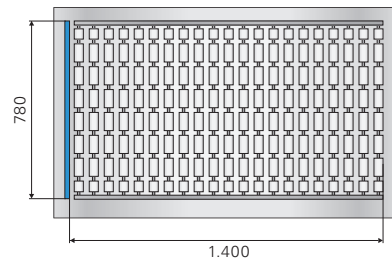
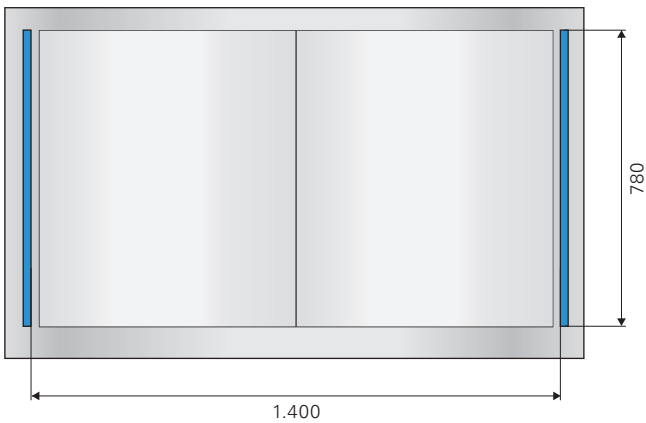
- Point of sale packs
- Transport packs for the secure and efficient transport of products
- Process packs for the transport within companies of semi-manufactured products between process stages, which are separated by space or time



## C 400

A wide range of equipment options means the C 400 can be individually configured for your requirements, e.g.:

- 4 chamber lid heights
- 4 sealing bar arrangements
- 5 sealing systems
- Automatic chamber lid movement
- Inert gas system for MAP packs
- Vacuum pumps up to 150 m<sup>3</sup>/h



## C 800

The C 800 was developed for packaging particularly long products, such as calibrated products for slicers, whole salamis, or entire fish. Among other things, it can be equipped with

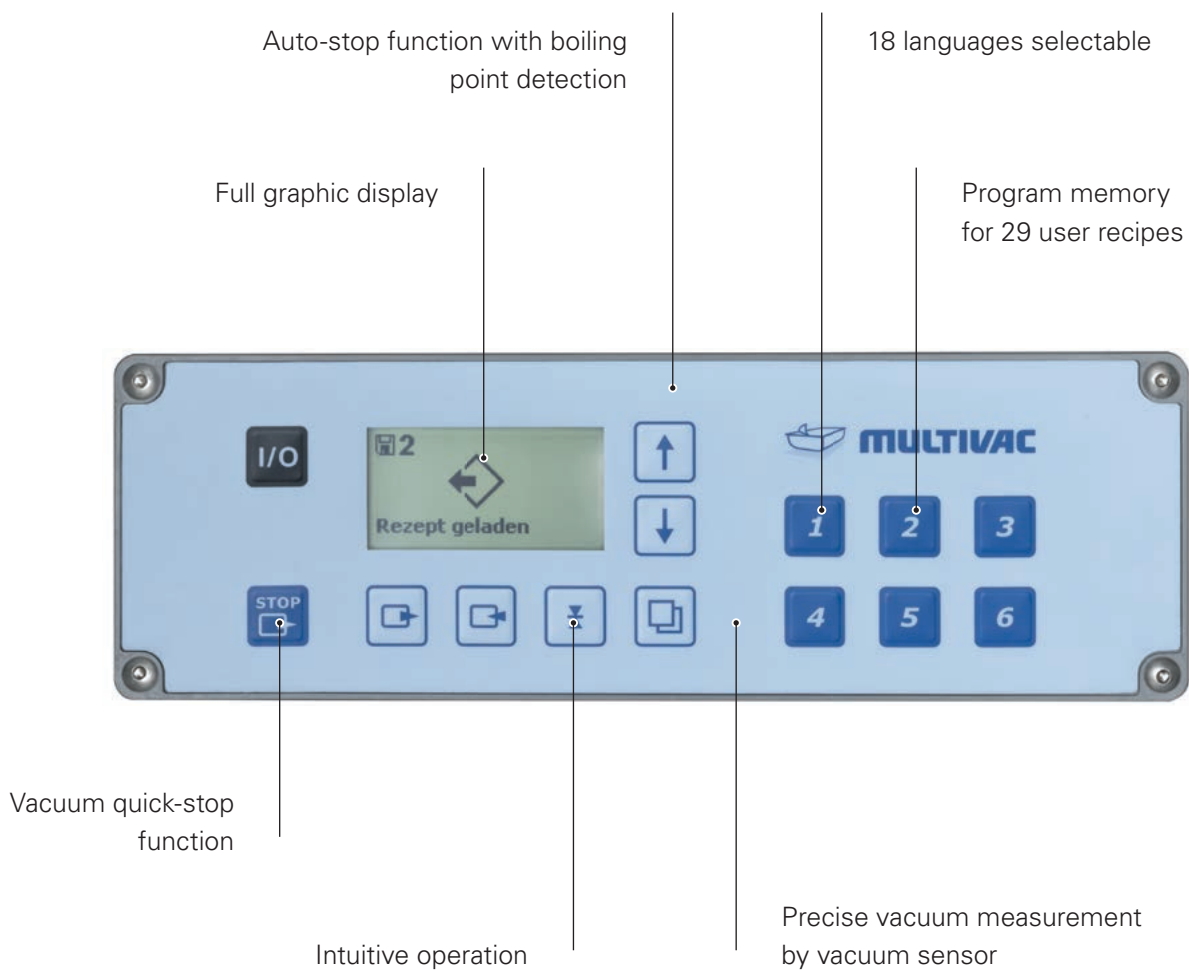
- Automatic chamber lid movement
- Roller conveyors for ergonomic product transport
- Inert gas system for MAP packs
- Vacuum pumps up to 300 m<sup>3</sup>/h

# Simple operation

## Machine control of the MC series

The digital electronic control MC is simple and intuitive to operate. 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

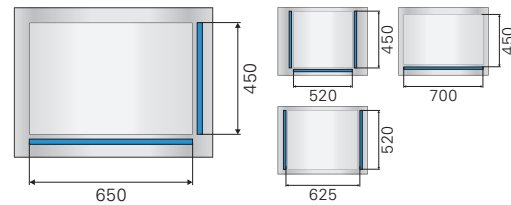


^ Meat fork



## Free-standing chamber machine

## C 400



## Equipment

Length of the sealing bar (usable) in mm	<ul style="list-style-type: none"> <li>• front 700, right 450</li> <li>o see illustrations</li> </ul>
Chamber depth/width in mm	475
Number of sealing bars	<ul style="list-style-type: none"> <li>• 1 x front, 1 x right</li> <li>o see illustrations</li> </ul>
Chamber height in mm	<ul style="list-style-type: none"> <li>• 170</li> <li>o 250, 330, 380</li> </ul>
Viewing window made of safety glass	–
Vacuum pump in m <sup>3</sup> /h	<ul style="list-style-type: none"> <li>o 100</li> <li>o 150</li> </ul>
Connection for external vacuum pump	o
Machine dimensions W x D x H (with closed chamber lid) in mm	880x 785x1,035
Machine dimensions W x D x H (with open chamber lid) in mm	880x 785x1,480
Weight in kg	250
Automatic chamber lid mechanism	o
Suction throttle	o
Gas flushing system	<ul style="list-style-type: none"> <li>o</li> <li>Including pouch clamp</li> </ul>

## 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	–
Water-cooled sealing device	o
Voltage	<ul style="list-style-type: none"> <li>3 x 400 V, 50 Hz</li> <li>3 x 220 V, 60 Hz</li> </ul>

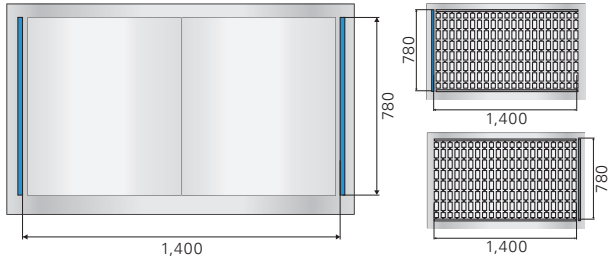
## Accessories

Sloping insert	o
Roller conveyor in the chamber	o
Roller conveyor for infeed/discharge	o / o
Pouch inflating device (BA 01)	o
Meat fork / meat fork for calibrated products	o / o
Shrink tank (SE 60)	o
Gas mixer	o

• Standard | o Option



## C 800



2 x 780

780

- 1 x left, 1 x right
- o see illustrations

170

-

- o 250
- o 300

-

1,650x 1,050x1,070

1,650x 1,050x1,670

350

o

o

o

Including pouch clamp

•

-

-

o

-

-

3 x 400 V, 50 Hz  
3 x 220 V, 60 Hz

-

o

o/o

o

o/o

o

o

