



BASELINE P series

Chamber Machines

P 100

P 200

P 300

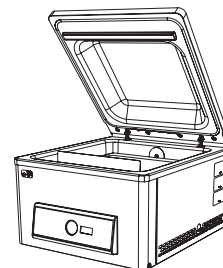
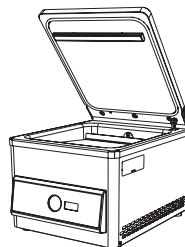
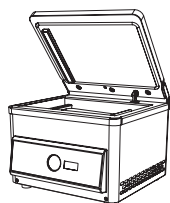
P 360

P 400

The BASELINE range - professional from top to bottom

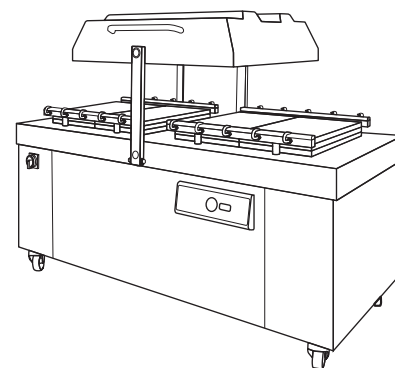
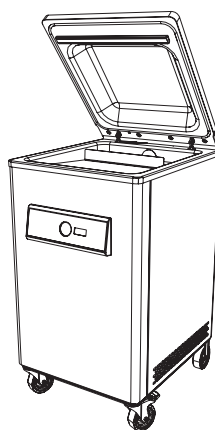
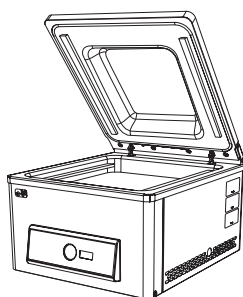
Successful and high quality vacuum packing is simple with BASELINE chamber machines, because every BASELINE machine is a genuine MULTIVAC. This means a long lifespan, high level of reliability and the best service are guaranteed.

Even inexperienced personnel are able to pack reliably and efficiently with a BASELINE machine. BASELINE chamber machines therefore are the ideal vacuum packing solution for butchers' shops, restaurants, hotels, cheese dairies, direct marketing companies and farm shops. It can also be used for a wide range of consumer and industrial products.



BASELINE product range

Type	P 100	P 200	P 300
Design	Table-top machine	Table-top machine	Table-top machine
Usable volume	290 x 205 x 90 mm	305 x 300 x 110 mm	420 x 425 x 170 mm
Pump output	4 m ³ /h	8 m ³ /h	20 m ³ /h



Type	P 360	P 400	P 500
Design	Table-top machine	Free-standing machine	Double chamber machine
Usable volume	440 x 460 x 170 mm	420 x 425 x 170 mm	500 x 400 x 160 mm
Pump output	20 m ³ /h	60 m ³ /h	60 m ³ /h

The P 200, P 300, P 360, P 400 and P 500 machines are available with an optional gas flushing system. We offer a mobile stand as an accessory for table-top machines.





BASELINE P 100

Table-top machine

290 x 205 x 90 mm



BASELINE P 200

Table-top machine

305 x 300 x 110 mm





BASELINE P 300

Table-top machine

420 x 425 x 170 mm



BASELINE P 360

Table-top machine

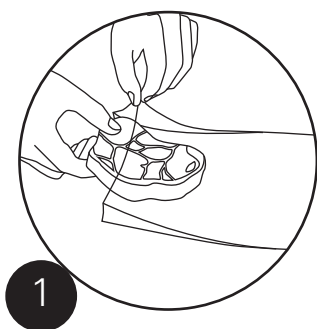
440 x 460 x 170 mm

BASELINE P 400

Free-standing machine

420 x 425 x 170 mm

Vacuum packing professionally



1

Filling the film pouches

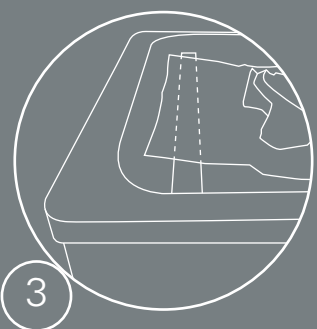
The seal seam must remain clean on the inside and outside.



2

Inserting the film pouches

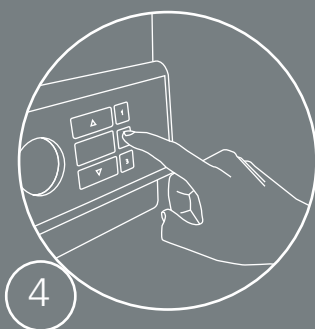
If the content of the film pouch is liquid, position the film pouch using the sloping insert and magnetic set square.



3

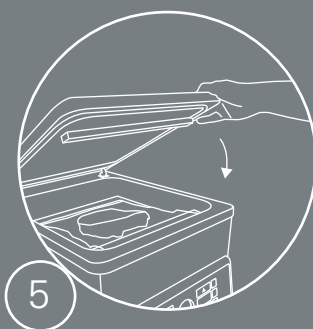
Aligning the seal area

Place the open end of the film pouch over the sealing bar. The edge of the pouch must not be trapped in the chamber lid.



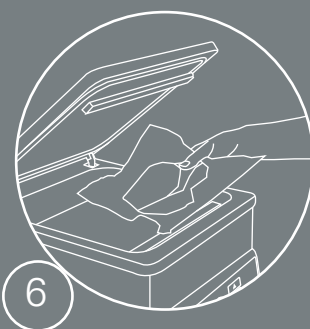
4

Selecting the program
Select one of the three defined programs, or enter a sealing time and vacuuming time in accordance with requirements.



5

Starting the program
The packaging procedure is started by closing the chamber lid.



6

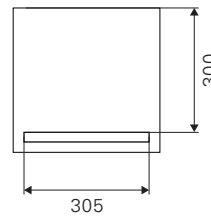
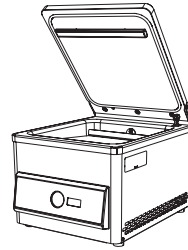
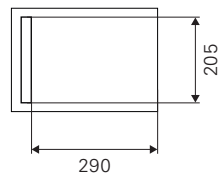
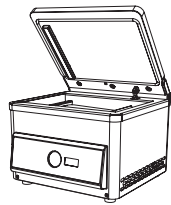
Removing the packaging
After vacuuming and sealing, the chamber lid opens automatically.



7

Pulling off the excess pouch film
Pull off the excess pouch film at the separation seam.

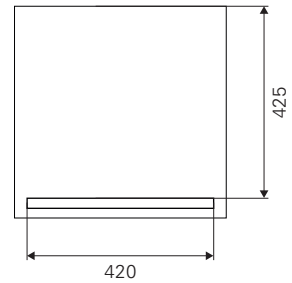
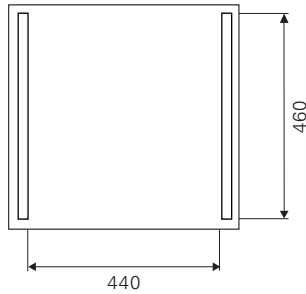
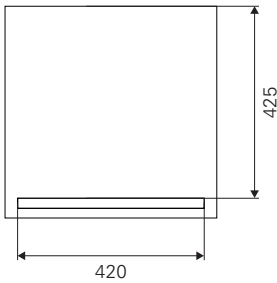
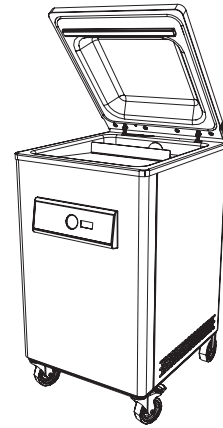
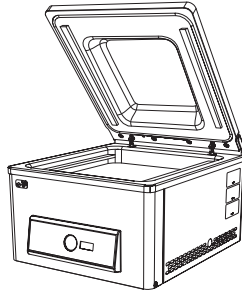
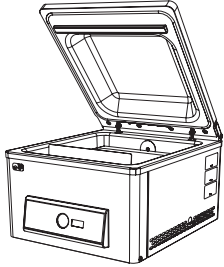
Technical specifications



Type	P 100	P 200
Design	Table-top machine	Table-top machine
Chamber dimensions (useable) (W x D x H) in mm	290 x 205 x 90	305 x 300 x 110
Machine dimensions (W x D x H) in mm	380 x 385 x 275	380 x 510 x 310
Weight in kg	approx. 27	approx. 36
Pump capacity in m ³ /h	4	8
Sealing	Double-seam sever sealing 1 x 3 mm, 1 x 1 mm	Double-seam sever sealing 1 x 3 mm, 1 x 1 mm
Sealing bar	insertable	insertable
Useful sealing length in mm	205	305
Machine controls	MCB01	MCB01
Electrical connection values	230 V, 50 Hz 110 V, 60 Hz	230 V, 50 Hz 110 V, 60 Hz

Options

Type	P 100	P 200
Gas flushing system	–	•
Alternative chamber lid height in mm	–	150
Mobile undercarriage	•	•



P 300

Table-top machine

420 x 425 x 170

P 360

Table-top machine

440 x 460 x 170

P 400

Free-standing machine

420 x 425 x 170

520 x 640 x 395

630 x 640 x 425

520 x 650 x 980

approx. 70

approx. 80

105

20

20

60

Double-seam
sever sealing
1 x 3 mm, 1 x 1 mm

Double-seam
sever sealing
1 x 3 mm, 1 x 1 mm

Double-seam
sever sealing
1 x 3 mm, 1 x 1 mm

insertable

insertable

insertable

420

2x 460

420

MCB01

MCB01

MCB01

230 V, 50 Hz
110 V, 60 Hz

230 V, 50 Hz
110 V, 60 Hz

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

P 300

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-

•

P 360

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-

-

P 400

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-

-



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