Double-chamber machines
C 300 Twin
C 450
C 500
C 550

MULTIVAC
BETTER PACKAGING

MULTIVAC double-chamber machines are equipped with two chambers. While products are being packed in the first chamber, the second chamber can be unloaded and loaded again. This allows double chamber machines to achieve a particularly efficient packaging procedure. MULTIVAC double-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.

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 Large	Double chamber machines	Chamber belt machine
Models	C 400 C 800	C 300 Twin C 450 C 500 C 550	B 210 B 310 B 510 B 610
Product size	★ ★ ★ ★ ★	★ ★ ★ ☆ ☆	★ ★ ★ ★ ☆
Production volumes	Small to medium-sized batches	Large batches	Very large batches
Automation capability	★ ★ ★ ☆ ☆	★ ★ ★ ☆ ☆	★ ★ ★ ★ ★
Gas flushing	C 400, C 800	C 300 Twin, C 450, C 500, C 550	B 210

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

470

440   440
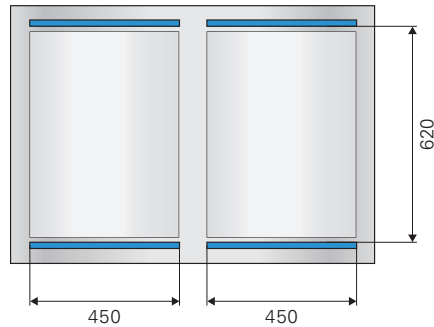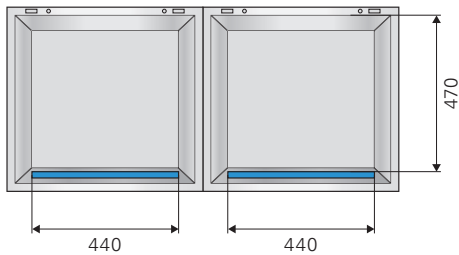
C 300 Twin

- · Double-chamber machine with
  separate chamber lids
- · Every chamber features a separate
  MC control which allows the
  process to be set individually for
  every chamber
- · Stainless steel chamber lid with
  viewing window made of safety
  glass
- · Can be equipped with vacuum
  pumps up to 150 m³/h
- · Can be equipped with a gas
  flushing system for modified
  atmosphere packs

620

450   450

C 450

- · The most compact MULTIVAC
  double-chamber machine with
  swing lid
- · MULTIVAC Hygienic Design™
  for simple and reliable cleaning
- · Double-seam separation sealing
  with severing wire and heating
  band which can be controlled
  separately
- · Can be equipped with vacuum
  pumps up to 150 m³/h

745

650   650

905

850   850
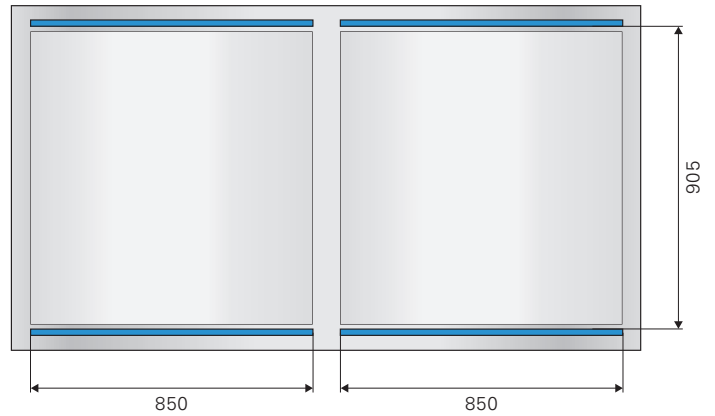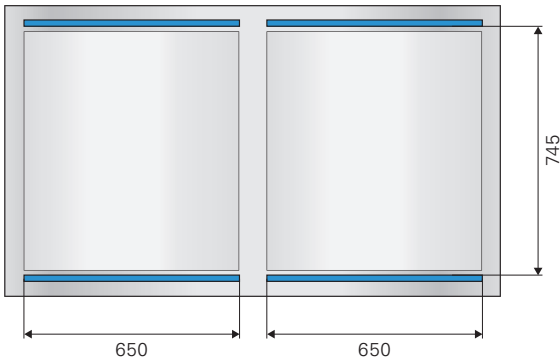
C 500

- · Double-chamber machine, with variable equipment, and with a swing lid
- · Large spectrum of equipment options
- · MULTIVAC Hygienic Design™ for simple and reliable cleaning
- · Double-seam separation sealing with severing wire and heating band which can be controlled separately
- · Can be equipped with vacuum pumps up to 300 m³/h

C 550

- · Largest MULTIVAC double chamber machine
- · Large distance between sealing bars for long products
- · MULTIVAC Hygienic Design™ for simple and reliable cleaning
- · Double-seam separation sealing with severing wire and heating band which can be controlled separately
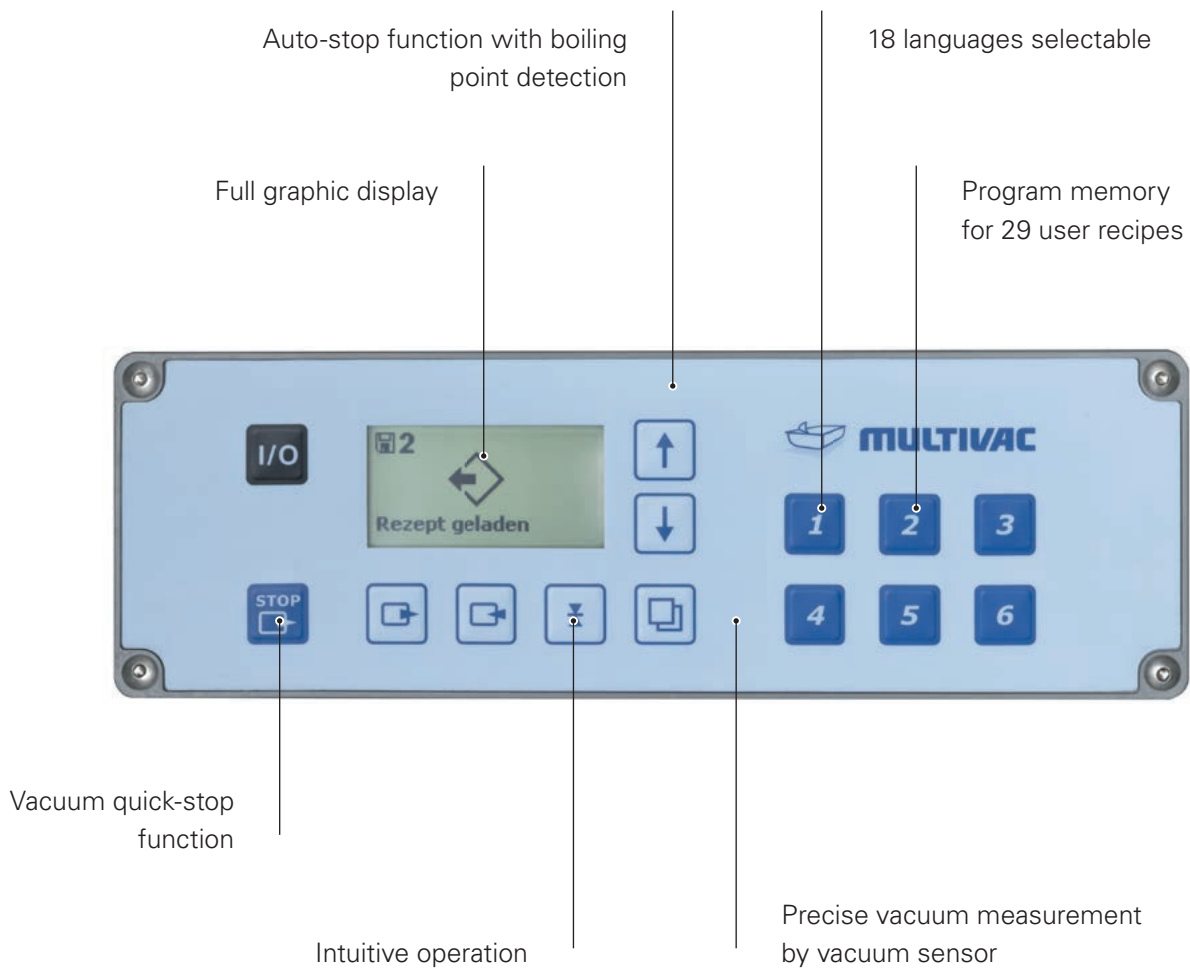- · Can be equipped with vacuum pumps up to 300 m³/h

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.

Auto-stop function with boiling point detection

18 languages selectable

Full graphic display

Program memory for 29 user recipes

Vacuum quick-stop function

Intuitive operation

Precise vacuum measurement by vacuum sensor

∧ MC 06 machine control

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.

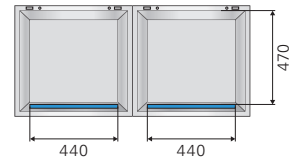⌃ Pouch inflating device BA1   ⌃ Shrink tank SE 60   ⌃ Meat fork

Tabletop chamber machine	C 300 Twin

470
440   440

Equipment

Length of the sealing bar (usable) in mm	2 x 440
Chamber depth/width in mm	470
Number of sealing bars	2 x front
Chamber height in mm	160
Viewing window made of safety glass	●
Vacuum pump in m³/h	o 63, 100, 150
Connection for external vacuum pump	o
Machine dimensions W x D x H (with closed chamber lid) in mm	1,120x 690x900
Machine dimensions W x D x H (with open chamber lid) in mm	1,120x 690x1,390
Weight in kg	200
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
Water-cooled sealing device	o
Voltage	3 x 400 V, 50 Hz 3 x 220 V, 60 Hz

Accessories

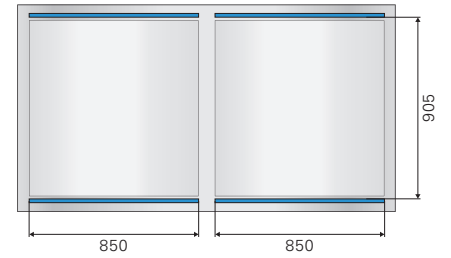|	
Sloping insert	●
Pouch inflating device (BA 01)	o
Meat fork / meat fork for calibrated products	o / o
Shrink tank (SE 60)	o
Gas mixer	o

● Standard I ○ option

C 450	C 500	C 550
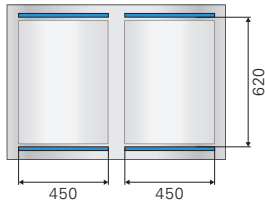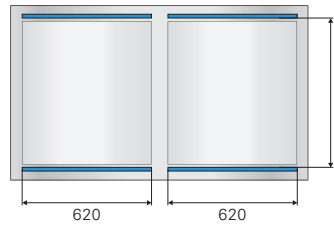
C 450	C 500	C 550
2 x 450	2 x 650	2 x 850
620	745	905
2 x front, 2 x rear	2 x front, 2 x rear	2 x front, 2 x rear
170	• 200 o 110, 250	210
o	o	–
o 100, 150	o 100, 150, 160, 250, 300	o 160, 250, 300
o	o	o
1,230x 945x1,020	1,600x 1,055x1,045	1,980x 1,225x1,090
1,230x 945x1,260	1,600x 1,055x1,365	1,980x 1,225x1,510
400	650	730
o	o	o
o Including pouch clamp	o Including pouch clamp	o Including pouch clamp
•	•	•
o	o	o
o	o	o
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	3 x 400 V, 50 Hz 3 x 220 V, 60 Hz
o	o	o
o	o	o
o / o	o / o	o / o
o	o	o
o	o	o

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