



Compact and powerful.
The small chamber machines by Multivac.



MULTIVAC
BETTER PACKAGING



Compact table-top and floor-standing machines for professional packaging.

Compact, powerful, versatile: Multivac chamber machines offer users an ideal, efficient packaging solution. The standard equipment alone guarantees safe and cost-effective packaging of meat, processed meat products, poultry and cheese as well as fish and pasta. Of course Multivac chamber machines can also be used to package sterile medical supplies and technical products such as ball bearings, spare parts or circuit boards.

With their compact dimensions, the machines can be used anywhere. Other advantages: the machines are made out of non-rusting stainless steel, they are easy to clean and remain consistently powerful in operation. Operation is incredibly easy. And the price/performance ratio is outstanding.

Advantages

Stainless steel construction - high quality with a rugged, heavy-duty design

You value a long service life, low maintenance, top hygienic characteristics, high quality processing and clear-cut cost related benefits? Then the Multivac chamber machines are the right choice for you. The machines' rugged, heavy-duty design is based on a stainless steel housing. They are designed for continuous operation and easy cleaning in professional use.

Perfect hygiene - quick, safe cleaning

Rigorous hygienic design makes Multivac chamber machines easy to clean. The design consciously avoids the use of recesses, corners and sharp edges. No tools are needed to remove the sealing bars, which can be done easily. The chamber and lid are smooth and can be cleaned quickly and according to hygienic standards, as can the membrane keypad on the control unit.

The MC 06 electronic control unit - precise and user-friendly

The digital electronic control unit can be operated easily and intuitively using the hygienic membrane keypad. The automatic program delivers perfect packaging results, even for inexperienced operators, reproducible any time. A sensor accurately determines vacuum and protective gas settings. When the optimum vacuum is obtained, the evacuation procedure is stopped and the next packaging step begins.

Thanks to the convenient user guidance, operation is intuitive and does not require any prior knowledge. All of the process steps are visible at once on the display, which is easy to read. 29 recipes (programs) can be stored and accessed at any time. The six most commonly used standard programs are preset by the manufacturer and can be changed as desired. With 18 language settings, the Multivac chamber machines can be operated safely all over the world.



Reliable, reproducible packaging results

The settings for sealing time and vacuum can be adjusted on all Multivac chamber machines. Absolute accuracy to 0.1 sec. or 1 mbar. These values can be saved as a recipe and can be accessed at any time. Optimum packaging results. Time and again.

Exceptional time savings: six preset standard recipes are available on short cut keys. This allows you to achieve outstanding packaging results immediately at the touch of a button.

Advantages

Safe packaging, automatically

- **In automatic mode** the chamber machines set the optimum evacuation time and pressure for your product. This way you can achieve the best possible results, even with moist products such as meat.
- **With automatic progressive ventilation** the table-top and floor-standing machines can package even sharp-edged or pressure-sensitive products carefully, with maximum pack security.

Clean packaging for products with liquid

The compact chamber machines by Multivac offer you everything you need for the safe packaging of products with liquid: a tilted magnetic insert in the chamber prevents the pouch from slipping away.

The viewing window made of impact- and scratch-resistant mineral glass helps you keep an eye on the pouch packs. As soon as the liquid begins to boil, you can interrupt the evacuation process with the vacuum quick-stop.





Protection and safety for your products

By packaging in vacuum conditions or with a protective atmosphere and using leakproof seal seams, Multivac chamber machines ensure your products' quality: food retains its appetizing appearance, color and aroma for a longer period. For industrial and consumer goods, the pack content remains complete and intact and is protected from environmental influences such as moisture and oxidation. In this way, your products will be attractive when they reach your customers.

Packaging in vacuum conditions

When items are packaged in vacuum conditions, all of the air is evacuated from the pack. Then the package is hermetically sealed so that the vacuum can be maintained and the pack content is protected from environmental influences. Multivac table-top and floor-standing machines achieve optimum vacuum conditions, customized exactly for your products.

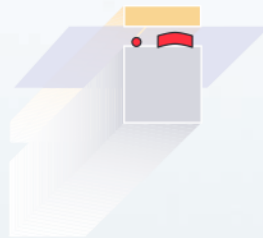
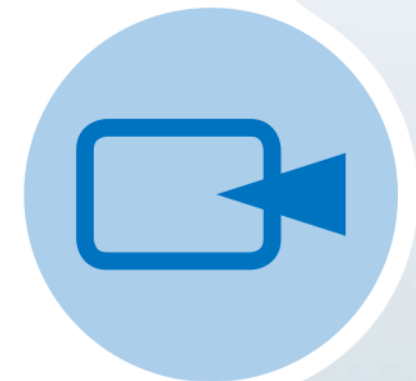
Sealing systems, vacuum and MAP

Packaging with a protective atmosphere (MAP)

A MAP package - also known as a protective gas or modified atmosphere pack - is evacuated, then some or all of the air is replaced by a protective gas (gas flushing), and finally it is tightly sealed. Special films prevent the pack atmosphere from escaping or ambient air from getting into the pack. With Multivac chamber machines, gas flushing can be performed following the evacuation procedure using carbon dioxide (CO₂), nitrogen (N₂) or a gas mixture.

The sealing system - top quality and high pressure

Multivac chamber machines have suitable sealing systems to meet a variety of requirements. They deliver excellent sealing results with all types of sealable pouches. All Multivac sealing bars are made of aluminum. Top quality down to the last detail.



1) Standard:
double-seam trim-sealing at bottom

After sealing, the neck of the pouch can be detached for hygienic and visually attractive packaging



2) Option:
double-seam sealing at bottom

Additional safety with a second seal, e.g. for highly contaminated sealing surfaces



C 70 / C 100: compact and powerful

The C 70 und C 100 models provide the ideal packaging solution for shop counters, branch operations, small canteens, laboratories or large households. Any product that fits into a foil pouch and the chamber can be packaged, including foods such as meat, processed meat products, cheese, fish, pasta, sterile medical supplies or even industrial and consumer goods, such as technical items or paper currency for armored cars or banks.

C 70 / C 100

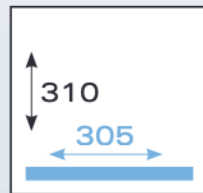
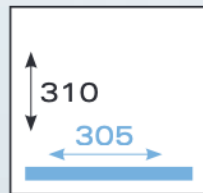


Both of these smaller table-top machines are only 40 centimeters wide, so they can be used anywhere. If necessary, a mobile trolley can be used for a maximum degree of mobility and flexibility. Both table-top machines offer you everything you need for professional vacuum packaging.

The slide-in counter-pressure plate for seal stamping and the option of double-seam trim-sealing offer additional flexibility in ensuring the safety of your pack content.

C 100: higher pump capacity and a protective gas option

The C 100 differs from the C 70 in that it has a higher pump capacity and enables packaging with a protective atmosphere.





C 200 / C 250: high performance in small spaces

The C 200 and C 250, both table-top machines, are ideal for users that would like high packaging output but have very little space available. With their high quality technical equipment they are also optimally equipped for continuous operation. The vacuum pump with 21 m³/h is especially powerful. Both machines offer a wide choice of options, e.g. for packaging with a protective atmosphere, additional seal variants or a lid about 70 cm high (C 200) for bulky products.

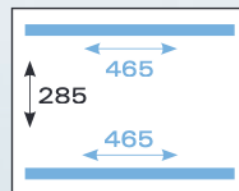
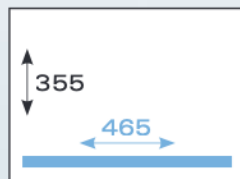
C 200 / C 250



Both of the larger table-top machines, with a mobile trolley made of stainless steel, are mobile and can be set up where they are needed.

C 200 or C 250: different sealing bar arrangements

The C 200 has only one sealing bar at the front, so it is the right choice for longer products, for example. The C 250 provides two bars at the front and at the rear. With this arrangement you can seal several pouches simultaneously.





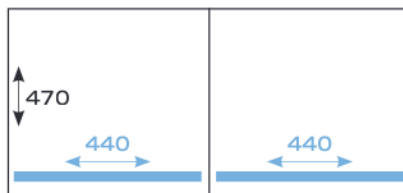
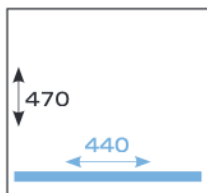
C 300



C 300 TWIN

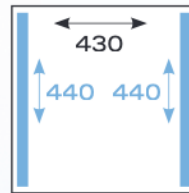
C 300 / C 300 TWIN / C 350 – the powerful floor-standing machines

The compact C 300, C 300 TWIN and C 350 floor-standing machines are as easy to operate as the Multivac table-top machines. With their high performance pumps, spacious chambers and long sealing bars you can also package greater quantities or larger products effortlessly. Fast and reliable, even in continuous operation.





C 350



Flexible adjustment for a variety of requirements

- Because they are fitted with stable castors, the table-top machines can be moved easily to different locations.
- With a wide spectrum of optional extras, you can adapt all of the machines in the 300 series for a variety of requirements and products: packaging with a protective atmosphere or with ambient pressure, various seal types, a higher chamber with the C 300 and the C 300 TWIN, pumps with different capacities, and much more.
- Like the table-top machines, the compact floor-standing machines can also be combined with the SE 60 shrink tank into a powerful team for efficient shrink pouch production.

C 300 TWIN: two chambers for twice the output

The C 300 TWIN offers all of the C 300's features in addition to two separate chambers, each with its own control unit and lid. In this way, a wide variety of products with various program settings, product heights and insert plates can be packaged efficiently in a short period of time: while you are still gas flushing and sealing in one chamber, the evacuation procedure can take place in the other. The large machine housing offers space for a large vacuum pump with a capacity up to 150 m³/h.

The C 350: two sealing bars, more output

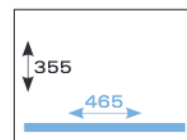
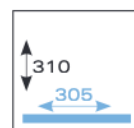
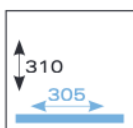
The C 350 has two sealing bars at the right and the left in the chamber so that several products can be packaged per work cycle. Depending on the required output, two different pumps with different capacities are available.

C 70


C 100

C 200

Equipment

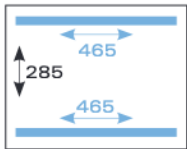


Chamber depth	310 mm	310 mm	355 mm
Sealing bar length (usable)	1 x 305 mm	1 x 305 mm	1 x 465 mm
Number of sealing bars	1 x front	1 x front	1 x front
Chamber height	120 mm *	120 mm *	<ul style="list-style-type: none"> • 150 mm * ◦ 220 mm
Safety-glass viewing window	•	•	•
Pump	8 m ³ /h	10 m ³ /h	21 m ³ /h
Machine dimensions: W x D x H (closed lid) in mm	400 x 500 x 330	400 x 500 x 330	570 x 525 x 370
Weight	50 kg	50 kg	70 kg
Suction regulator			
Protective gas equipment		◦	◦
Seal variants:			
Double-seam sealing below (2x3 mm)			◦
Double-seam trim-sealing below (1x3 mm, 1x1 mm)	•	•	•
Double-seam trim-sealing below (1x6 mm, 1x1 mm)		◦	◦
Voltage	1 x 230 V, 50 Hz 1 x 110 V, 60 Hz	1 x 230 V, 50/60 Hz 1 x 110 V, 60 Hz	1 x 230 V, 50 Hz 1 x 110 V, 60 Hz
Accessories			
Tilted insert		•	•
Pouch inflation device	◦	◦	◦
Meat fork insertion aid	◦	◦	◦
Stainless steel frame with castors, including pouch rack	◦	◦	◦
Shrink tank SE 60	◦	◦	◦
Gas mixer	◦	◦	◦
Dansensor	◦	◦	◦

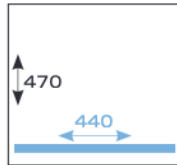
◦ Option / • Standard / * Lid made of SMC /  Square with a line (sealing bars), sealing bar length and arrangement

Equipment / technical data

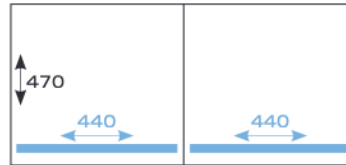
C 250



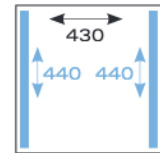
C 300



C 300 TWIN



C 350



C 250	C 300	C 300 TWIN	C 350
285 mm	470 mm	per chamber 470 mm	440 mm
2 x 465 mm	1 x 440 mm	per chamber 1 x 440 mm	2 x 440 mm
1 x front, 1 x rear	1 x front	each 1 x front	1 x right, 1 x left
150 mm *	• 160 mm ◦ 230 mm	• 160 mm ◦ 230 mm	160 mm
•	•	•	•
21 m ³ /h	◦ 40 m ³ /h ◦ 63 m ³ /h	◦ 63 m ³ /h ◦ 100 m ³ /h ◦ 150 m ³ /h	◦ 40 m ³ /h ◦ 63 m ³ /h
570 x 525 x 460	570 x 660 x 1020	1100 x 660 x 1020	690 x 590 x 1020
75 kg	160 kg	200 kg	160 kg
◦	◦ ◦ including pouch clamp	◦ ◦ including pouch clamp	◦ ◦ including pouch clamp
◦	◦	◦	◦
•	•	•	•
◦			
1 x 230 V, 50 Hz 1 x 110 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	3 x 400 V, 50 Hz 3 x 220 V, 60 Hz
	•	•	•
◦	◦	◦	◦
◦	◦	◦	◦
◦	◦	◦	◦
◦	◦	◦	◦
◦	◦	◦	◦
◦	◦	◦	◦

More than just a chamber machine. A Multivac.

Whether you package large quantities or continually changing products - our reliable, powerful chamber machines can package everything perfectly. In all output classes: from compact table-top machine to the large chamber machines for higher and higher capacities. Multivac offers you the whole range - customized for a wide variety of segments. All of the machines feature high quality materials, easy operation and perfect hygienic design.

Count on Multivac's expertise and performance. Whatever you package, we'll help you package it better. Guaranteed.

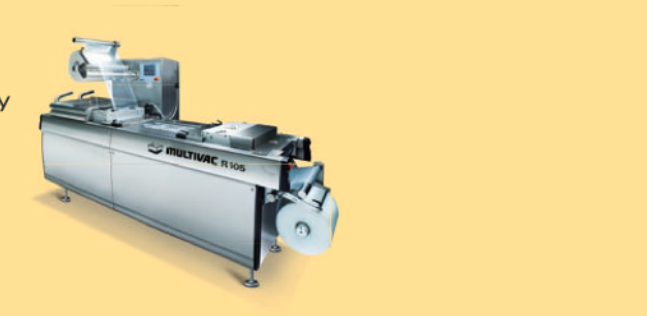
A strong team:

Chamber machines and a shrink machine and dryer from Multivac.



Thermoformers:

Especially powerful: high capacity and low cost per pack.



Traysealer:

Attractive packaging for large quantities or small batches.



www.multivac.com