



Chamber machines C 400 / C 450 / C 500 / C 550 / C 700

Flexible packaging with film pouches



MULTIVAC
BETTER PACKAGING

Application area

Vacuum package

MAP package

Shrink package



You want compact packaging – Multivac offers a range of chamber systems.

Meat, sausage, cheese, prepared meals, technical products or medical items – everything that fits into a chamber and a film pouch can be packaged on a Multivac chamber machine. Quickly and reliably. Flexibly and without changeover delays. This applies to our single-chamber machines – and especially to our double chamber machines, which offer reliable packaging at twice the speed. Load product into one chamber while the other one is packaging.

Our chamber machines are operated effortlessly via simple, intuitive electronic controls. Constructed from stainless steel, they are easy to clean, low maintenance and perform consistently with every package. Your business can count on Multivac quality every time.

Chamber machines with a host of features.

1



Stainless steel construction – durable, high-quality and stress-resistant.

Multivac's high-quality construction guarantees a long machine life, low maintenance and a clear cost advantage over the long run. The durable stainless steel lids are built to withstand continuous operation – cycle after cycle.

2



Electronic controls – precise and simple.

The digital electronic control unit can be operated easily through the keypad. A vacuum sensor makes precise determinations of the vacuum and MAP (Modified Atmosphere Package) gas levels. Once the optimum vacuum has been reached, the automatic program finishes the evacuation process and starts the next packaging step. And your favorite 29 programs can be safely and easily stored.

3



Sealing system – top quality, high pressure.

Even through wrinkles or contamination, Multivac chamber systems deliver reliable hermetic seals every time with our uniquely designed “crowned” seal elements. Whichever sealing system you choose (choose from double seam sever, single seam, double seam and top/bottom single seam seal), our high quality anodized aluminum seal bars will give you the results you need. For Modified Atmosphere Packages (MAP), the machine automatically works with sealing pressure support if compressed air is available. A connection for external compressed air is standard.

4

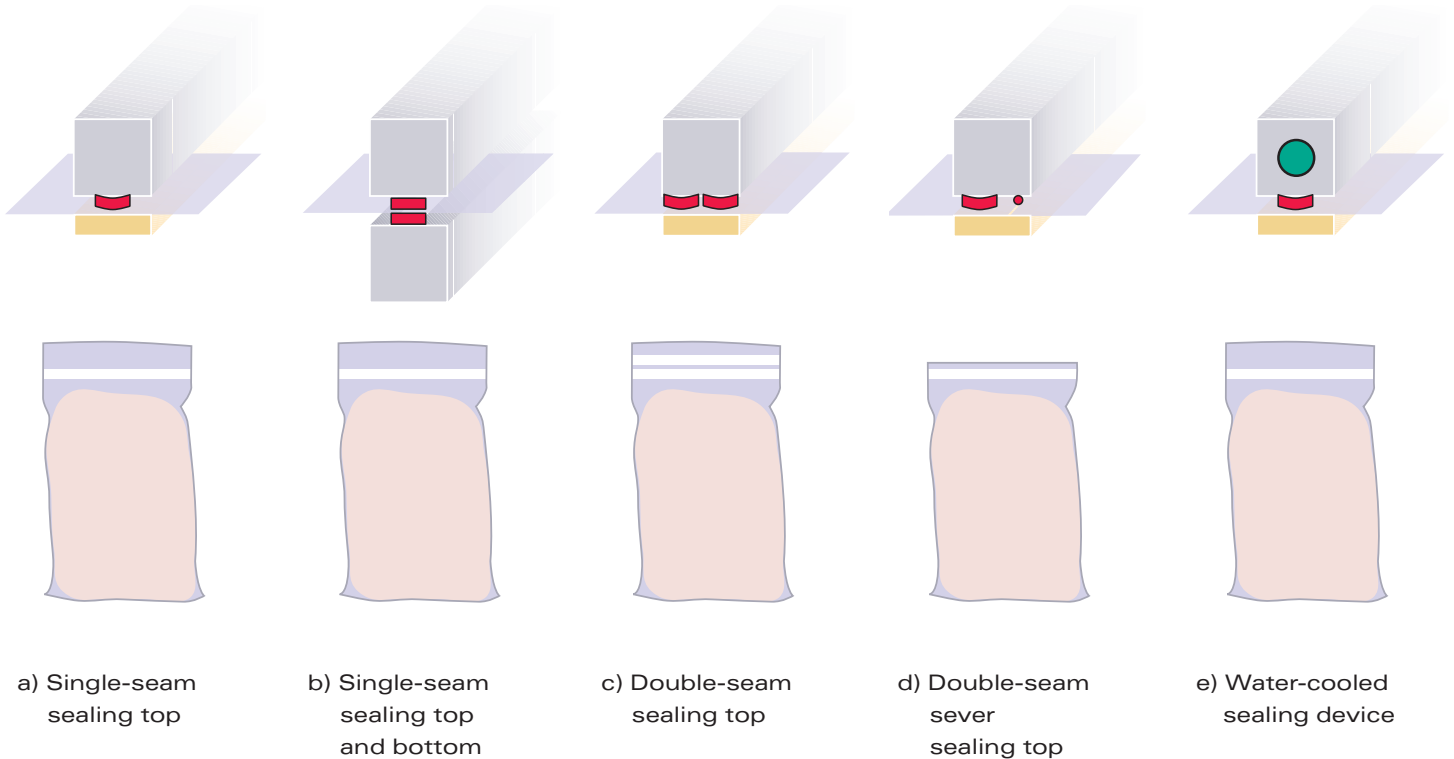


Cleaning – quick and easy sanitation.

With high-grade stainless steel construction, Multivac chamber machines are easy to clean. These systems have been designed without corners, edges and indentations and the lateral parts are smooth to resist accumulation of contaminants and facilitate fast, thorough sanitation. The chamber deck is completely level, and you can effortlessly remove and clean the seal bars without using any tools. The electronic control unit is also sealed to protect it from water damage, making these systems completely washdown-friendly.



Sealing systems



Multivac versatility with five available sealing systems

Top of easy sealing system (a) for a wide seal of 6 mm.

Top and bottom of easy sealing system (b): Simultaneous heat from the top and the bottom. Ideal for very thick multi layer pouches and aluminum laminate material.

Top of double-seam sealing system (c): Two seal seams at 3mm each for more safety – even through contamination. With the C 700, this is also available with perforating or cutting equipment to sever the excess material.

Top of double-seam sever sealing (d): The most widely used system ensures hygiene and visually appealing packages by severing the excess pouch material.

Water-cooled sealing system (e): High temperature consistency – even at peak usage. The water cooling feature prohibits heat build up in the seal bars – no pre-shrinking of the shrink bags! And makes it an exceptional choice for shrink bag packaging operations.

C 400 und C 500: Also available with a temperature-regulated sealing bar

In the C 400 TC and C 500 TC (thermo controlled) versions, a permanently heated sealing system ensures reproducible sealing quality. This is indispensable for calibration and validation of critical medical applications!





These accessories make it easier for you

- Meat fork for the easy filling of individual pouches
- Pouch inflation device to simplify filling of shrink pouches in a "chain configuration"
- Pouch shelf for the storage of pouches in E2 boxes, also available with an option for an automatic pouch advance facility in a "chain configuration"
- Roller conveyors and conveyor belts in different widths and lengths to create different product lines
- SE 60, a semi-automatic shrink tank, available as an additional option with a steam hood as well as infeed and discharge roller conveyor

Equipment options for large chamber machines

- You can select from numerous versions of seal bar arrangements with the C 400 and C 700
- Different lid/chamber heights
- The option of installing larger pumps
- Protective gas equipment

Especially for liquids, there are

- Lids with a viewing window (option for C 400 to C 550)
- Stainless steel tilted inserts for the best pouch position when packaging soups and sauces (serially for C 400 to C 550)
- Glass bulb or clearview filter separator with automatic disposal to protect the pump when packaging liquids or products that have air born particulates (optional)

Numerous other options are available ...

Specific availabilities for individual machine types can be found on the following pages. There is a table overview on page 14.



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C 400: The flexible solution

An appropriate sealing arrangement for optimum output? An especially large chamber height for large products? Calibration and validation while packaging for medical applications? The C 400 makes this and much more possible ...

C 400

With these options* you can best configure the C 400 for your needs:

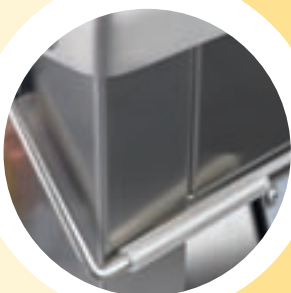
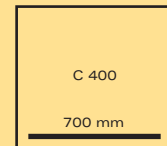
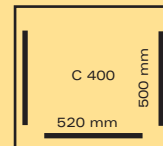
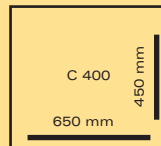
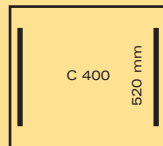
- Numerous options for the seal bar arrangement
- Different lid heights – and therefore different usable chamber heights
- Automatic lid movement during opening and closing to assist operator
- Lid can be latched for gas flushing to achieve surrounding pressure
- Lid with a viewing window: ideal for packaging products with liquids
- Roller conveyor: helps move heavy products into and out of the chamber

* You can find a detailed overview on page 14

Also available with a temperature-regulated seal bar

In the C 400 TC (thermo controlled) version, a temperature-controlled sealing system ensures reproducible sealing quality. This is indispensable for calibration and validation when packaging critical medical applications!

Arrangement of the seal bars: It's your choice





C 450, C 500, C 550: Two chambers, double the performance!

Multivac offers three double chamber machines in three different sizes*. All three are industry "work horses" because they achieve high production throughput year after year!

While the packaging process is running in one chamber, the other one can be unloaded and reloaded. This increases the production speed enormously!

* The exact values for seal bar length, seal bar distance, chamber height, pump and machine dimensions can be found in the overview on pages 14 and 15

C 450 / C 500 / C 550

Exactly right. For every packaged product.

Large chambers with generous spacing between the seal bars easily accommodate long and XXL products.

Available options*:

- Machines can be delivered with different lid heights.
- **Pouch too long? No problem!** A slitting device cuts evacuation holes into pouches that protrude from the chamber (available as an option for C 450, C 500, C 550). And with the perforating device for pouch necks, excess materials can easily be removed manually above the seal. (available as an option for C 500 and C 550).
- You can order **lids with viewing windows** for the controlled packaging of liquids (option for C 450 and C 500). And available as an additional option for the C 500, this also comes in a salt and acid-resistant design of **V4A**.
- The optional latched lid enables **gas flushing to achieve surrounding pressure** (for C 500 and C 550).
- C 500 is also available with a **permanent heated seal bar!**

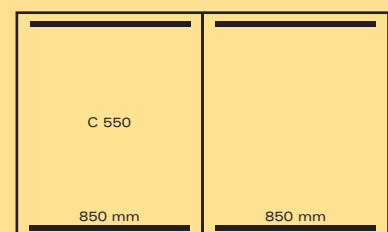
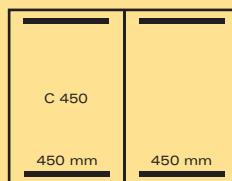
* Numerous other options are available! You'll find a detailed overview on page 14.

Arrangement of the seal bars:

C 450

C 500

C 550



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Multivac C 700: Our largest chamber machine is surprisingly versatile!

With a length of up to 1050 mm, the seal bars of the C 700 are the longest of all Multivac chamber machines. You can package large cheese rounds, meat primals, electrical components and much more in its spacious chamber without problems.

It is just as well suited for items of various smaller sizes!

C 700

Three designs – depending on the degree of automation:

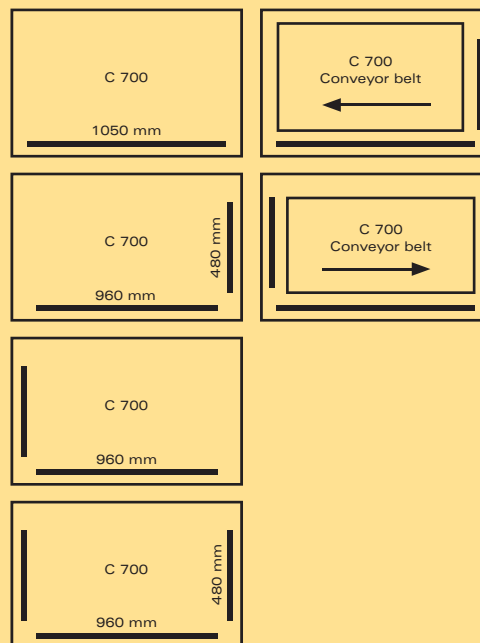
1. **Version with basic equipment** serially with automatic lid movement
2. **Ergonomic:** add an automatic conveyor belt in the chamber, height-adjustable in fine increments and without exertion
3. **Ideal as the core component of automated lines:** the C 700 with automatic product infeed and discharge belt, also height-adjustable

These options* ensure the maximum flexibility

- A perforation device to sever pouch necks close to the seal
- Numerous options for the seal bar arrangement
- The option of installing larger pumps (shortens the suction time and increases the output per cycle)
- Different lid heights available

* Numerous other options are available! Starting in early 2009 it also comes with our new generation control unit upon request. Find a detailed overview on page 14!

C 700: Numerous options for the seal bar arrangement



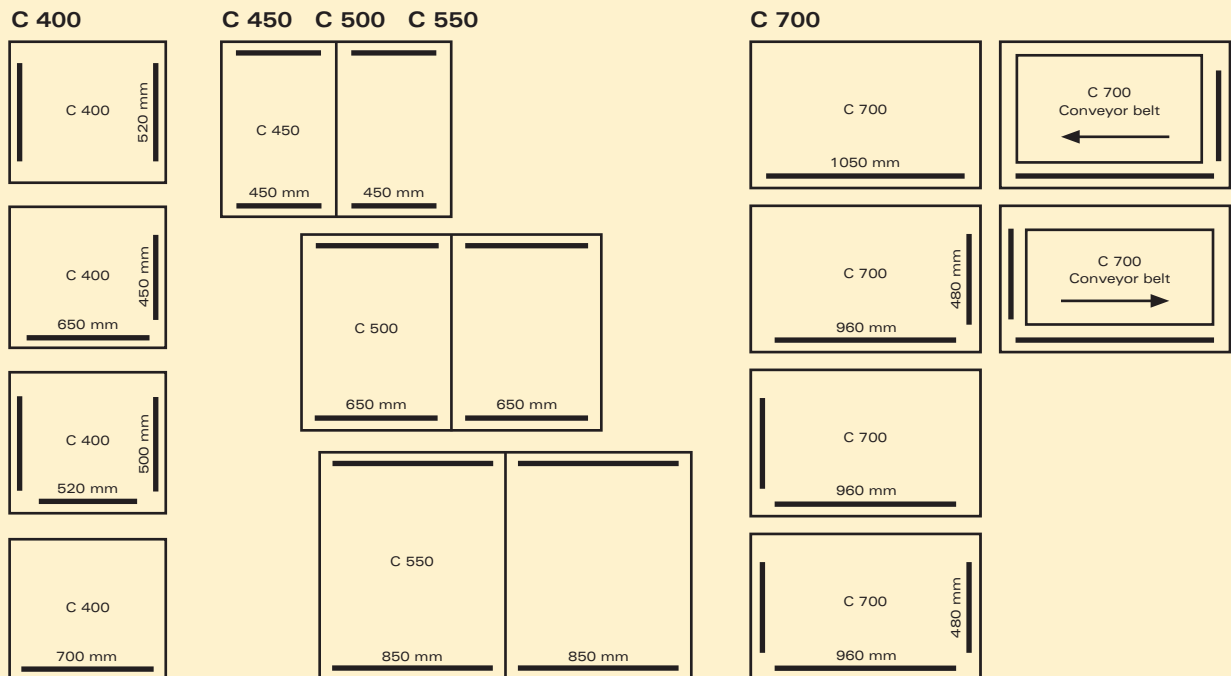
Large chamber machines	Free-standing machine Unicameral	Double chamber	Double chamber	Double chamber	Unicameral
Basic machine	C 400	C 450	C 500	C 550	C 700
Length of the sealing bar	<ul style="list-style-type: none"> ◦ 2 x 520 mm ● 1 x 650 mm a. 1 x 450 mm ◦ 1 x 520 mm a. 2 x 500 mm ◦ 1 x 700 mm 	<ul style="list-style-type: none"> ● 2 x 450 mm (per chamber) 	<ul style="list-style-type: none"> ● 2 x 650 mm (per chamber) 	<ul style="list-style-type: none"> ● 2 x 850 (per chamber) 	<ul style="list-style-type: none"> ● 1 x 960 mm a. 2 x 480 mm (le/ri) ◦ 1 x 960 mm a. 1 x 480 mm ◦ 1 x 1050 mm
Chamber depth	480 mm	--	--	--	550 mm
Distance between sealing bars	670 mm	620 mm	745 mm	905 mm	--
Chamber height	<ul style="list-style-type: none"> ● 170 mm ◦ 250 mm ◦ 330 mm ◦ 380 mm 	<ul style="list-style-type: none"> ● 170 mm 	<ul style="list-style-type: none"> ● 200 mm ◦ 250 mm 	<ul style="list-style-type: none"> ● 210 mm ◦ 280 mm 	<ul style="list-style-type: none"> ● 230 mm ◦ 280 mm
Pump	<ul style="list-style-type: none"> ◦ 100 m³/h ◦ 150 m³/h 	<ul style="list-style-type: none"> ◦ 100 m³/h ◦ 150 m³/h ◦ 180 m³/h 	<ul style="list-style-type: none"> ◦ 100 m³/h ◦ 150 m³/h ◦ 160 m³/h ◦ 180 m³/h ◦ 250 m³/h ◦ 300 m³/h 	<ul style="list-style-type: none"> ◦ 160 m³/h ◦ 250 m³/h ◦ 300 m³/h ◦ Roots 	<ul style="list-style-type: none"> ◦ 300 m³/h ◦ Roots
Machine data (approx.)					
Width	840 mm	1230 mm	1600 mm	1980 mm	1230 mm
Depth	760 mm	940 mm	1050 mm	1220 mm	787 mm
Height	1050 mm	985 mm	1065 mm	1130 mm	1075 mm
Weight	250 kg	400 kg	650 kg	730 kg	600 kg
Equipment/options					
Evacuation					
Filling plates made of plastic for the chamber	●	●	●	●	●
Filler plates in chamber lid	◦	◦	◦	◦	◦
Suction throttle	◦	◦	◦	◦	◦
Pouch hold-down device	◦	◦	◦	◦	◦
Diagonal insert made of stainless steel	◦	◦	◦	◦	◦
Gas flushing					
Inert gas system	◦	◦	◦	◦	◦
Gas mixer	◦	◦	◦	◦	◦
Lid lock	◦	--	◦	◦	--
Sealing versions					
Single-seam sealing top	--	--	●	--	◦
Single-seam sealing top and bottom	◦	◦	◦	◦	◦
Double-seam sealing top	◦	◦	◦	◦	◦
Double-seam sever sealing top	●	●	◦	●	●
Water-cooled sealing device	◦	◦	◦	◦	●
Perforating unit for pouch necks	--	--	◦	◦	◦
Slitting unit for evacuation openings	--	--	◦	◦	--
Sealing bar, insertable	●	●	●	●	◦ 480 mm

Legende:

● = serial equipment ◦ = available as an option -- = not available for this machine type

Large chamber machines	Free-standing machine Unicameral	Double chamber	Double chamber	Double chamber	Unicameral
Basic machine	C 400	C 450	C 500	C 550	C 700
Chamber					
Viewing window made of safety glass in the chamber lid	o	o	o	--	--
Roller conveyor in the chamber	o	--	--	--	--
Automatic transport conveyor	--	--	--	--	o
Chamber in V4A design	--	--	o	--	--
Automatic lid	o	--	--	--	•
Housing					
Height-adjustable feet	--	o	•	o	•
Swivel castors made of stainless steel	•	•	o	•	o
Housing made of stainless steel	•	•	•	•	•
Control unit					
MC 06 control	•	•	•	•	--
Vacuum quick-stop	•	•	•	•	•
Evacuation process	•	•	•	•	--
Gentle ventilation	•	•	•	•	•
Automatic mode	•	•	•	•	•
29 program memory spaces	•	•	•	•	•
Full graphic display with instructions in plain text	•	•	•	•	--
Glass jar separator					
without automatic emptying, internal/external	--/o	--/o	o/o	o/o	--/o
with automatic emptying, internal/external	--/o	--/o	o/o	o/o	--/o
Miscellaneous					
Transformers for networks without neutral conductors	o	o	o	o	o
Exhaust air hose	o	o	o	o	o

Arrangement of the seal bars:



Not just a chamber machine – a Multivac!

The best materials through and through

The chamber lid is one of the most important components on the machine. Cycle after cycle, large amounts of pressure are exerted on the lid. That's why Multivac uses stainless steel for your chamber lid. That's quality. That's longevity. That's Multivac ...

Perfect surfaces – smooth and clean

You can remove the sealing bars in one step for cleaning and maintenance. The chamber deck can then be cleaned very easily because it is absolutely flat – like all the stainless steel surfaces on your machine. Multivac enforces a strict factory standard for the finishes of its machine surfaces.

Simple and precise

Multivac engineers have invested significant time and resources in the development of our large chamber machines. The result is clear in the unique digital microprocessor controls, absolute vacuum sensor measurements, 29 program memory spaces and 18 menu languages. They are convenient to use and easy to operate with intuitive menu navigation and a graphical display.

Quality from a single source – with you in mind

Every large Multivac chamber machine is unique. From the main valve to the development and programming of the digital controls and microprocessors – everyone involved works as a team to design, manufacture and assemble the best vacuum chamber packaging machine in the world! We spend a great deal of time listening to our customers to determine the features most desirable and vital in a real-world packaging environment. You'll appreciate the engineering difference on your new Multivac chamber machine and realize the benefits for many years to come.

