



Chamber machines C 400 / C 450 / C 500

A flexible packaging solution
for vacuum pouches and shrink bags.



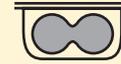
MULTIVAC
BETTER PACKAGING

Application area

Vacuum package

MAP Package

Shrink package



You want a Compact Packaging Solution? Multivac has it! Single or Double Chamber vacuum packaging machines...

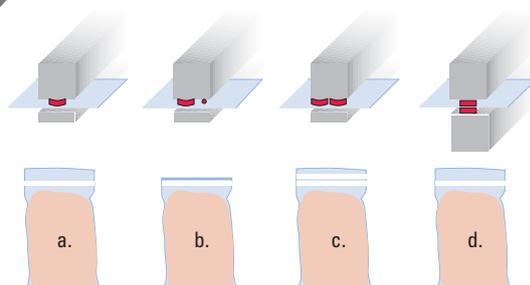
Fresh and processed meat, cheese, ready meals, medical, consumer and industrial products – the chamber machines from Multivac have the flexibility to package almost anything that fits in the chamber. The C 400 single chamber, the C 450 and C 500 double chambers are fast and reliable. All can be equipped with gas flushing for Modified Atmosphere Packaging – MAP.

The C 400, C 450 and C 500 are made from stainless steel and are designed to be washed down. All three machines are maintenance friendly and perform impressively day in, day out.

Chamber machines with special features

The C 400, C 450 and C 500 can also be equipped with

- Gas-flushing for Modified Atmosphere Packaging.
- Lid with viewing window made of shatter proof glass – ideal for packaging products containing liquids and medical devices.
- Tilted inserts made from stainless steel for optimum pouch positioning when packaging soups and sauces.
- Liquid separator to protect the vacuum pump when packaging liquid products,
- Available sealing units with
 - Single seam sealing (a)
 - Double seam sever sealing (b) for cutting off excess pouch material to produce visually appealing and hygienic packs,
 - Double seam sealing (c) for the reliable sealing of pouches with two 3 mm wide seal seams each,
 - Single seam sealing top and bottom (d), particularly suitable for pouches containing aluminum or gusseted pouches.
- Water-cooled seal bars – particularly advisable with shrink bag packaging,



Sealing systems

- a. Single seam sealing
- b. Double seam sever sealing
- c. Double seam sealing
- d. Single seam sealing top + bottom



Meat fork



Chamber machine C 400 (right) with shrink tank SE 60 (left)

Accessory equipment for the C 400, C 450 and C 500.

- Meat fork to simplify the filling of individual pouches,
- Device to blow shrink pouches open, in order to simplify pouch filling,
- Pouch shelf for storing pouches in E2 containers, also available optionally with an automatic pouch advance facility for connected pouches,
- Roller conveyors and conveyor belts in various widths and lengths to create different product lines,
- SE 60, a semi-automatic shrink tank, available optionally with a steam hood as well as an infeed and discharge roller conveyor,

The chamber machines with everything you need

1



The stainless steel construction – rugged dependability.

The high quality of the machine construction ensures a long life, minimum maintenance and substantial cost benefits. The stainless steel lid cuts down on packaging room noise while protecting the valuable vacuum pump from the wet environment of today's packaging rooms. Both the single and double chamber lids can easily be operated. Your packaging line operators will enjoy these design features that have been incorporated into the Multivac C 400, C 450 and C 500 Vacuum Chamber machines.

2



The EC Controls – exact and simple with 5 preset programs.

The digital EC system is operated by simply pressing buttons on a water resistant keypad. Vacuum and gas flushing data along with sealing times can be programmed easily. The vacuum sensor measures absolutely and specifies the vacuum level and if required, inert gas levels precisely. There is an automatic program which ensures that the evacuation cycle is ended when the best possible vacuum has been reached.

3



The high pressure sealing system – Air Assist.

By attaching an external 3/8" compressed air line, the system can provide maximum sealing force. This additional seal force allows for sealing thru contaminated seal areas and wrinkles. Leaker rates can be virtually eliminated. A compressed air fitting is standard feature. Various sealing systems are available. The seal bar is made from solid aluminum and can be water cooled for shrink bag applications.

4



Hygienic Design = fast and effective cleaning.

The high-quality stainless steel design makes the chamber machines from Multivac easy to clean. Corners, edges and recesses have been avoided in the design. The chamber deck is completely flat so the water and cleaning agents cannot collect. The seal bars are easily removed – without using any tools.

The stainless steel side sections are easily cleaned and protect the vacuum pump from the harsh environment. The back panel, also made from stainless steel, can be removed for easy access to the vacuum pump for maintenance.

The Multivac Chamber Machines

Technical Data



C 400

Chamber depth	470 mm
Chamber height	170 mm or 250 mm
Sealbar configurations	front 650 mm + right 450 mm, left 520 mm + right 520 mm, left 520 mm + right 520 mm + front 520 mm, front 700 mm
Incorporated vacuum pump	100 or 140 m ³ /h
Electrical connection	3 x 400/450 V 50 Hz, 3 x 220 V 60 Hz
Weight	about 250 kg
Packaging speed	about 2-3 cycles/minute



C 450

Chamber depth	625 mm
Chamber height	170 mm
Sealbar configurations	2 x 450 mm per chamber
Incorporated vacuum pump	100, 140 or 180 m ³ /h
Electrical connection	3 x 400/450 V 50 Hz, 3 x 220 V 60 Hz
Weight	about 400 kg (with 100/140 m ³ /h vacuum pump)
Packaging speed	about 2-3 cycles/minute



C 500

Chamber depth	750 mm
Chamber height	200 or 250 mm
Sealbar configurations	2 x 650 mm per chamber
Incorporated vacuum pump	160, 180, 250 or 300 m ³ /h
Electrical connection	3 x 400/415 V 50 Hz, 3 x 220 V, 60 Hz
Weight	about 650 kg (with 300 m ³ /h vacuum pump)
Packaging speed	about 2-3 cycles/minute