



Chamber Machines

C 100 / C 200 / C 300 / C 350

Compact, complete solutions for perfect packaging



MULTIVAC
BETTER PACKAGING

C 100 / C 200 / C 300 / C 350
Areas of application

Inert gas
packaging

Inert gas
packaging

Shrink
packaging



The perfect and lucrative package – both inside and out.

They are small with a high capacity and have everything you need to create perfect and lucrative packaging. Multivac's chamber machines equip you optimally for this – even the basic models. You can package nearly everything. Meat and sausage products, poultry, fish, cheese, pastry products as well sterile medical goods and other non-food items. In short, you can package anything you like in a Multivac chamber machine.

Compact in size, Multivac chamber machines can be placed virtually anywhere. Thanks to their unbeatable value the purchase will pay for itself – pack for pack – within a very short time. Get the right machine for better packaging! Get a Multivac chamber machine.

Get the Multivac Advantage.

1



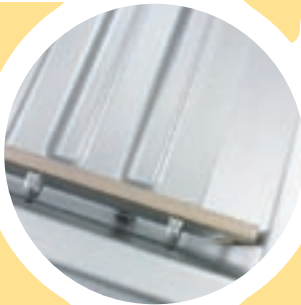
Stainless steel construction makes Multivac chamber machines particularly sturdy and robust. This makes them ideal for constant use in professional environments with high-volume demand. It is also a major advantage in terms of hygiene as the machine is very easy to clean.

2



Every Multivac chamber machine is equipped with an electronic control unit that functions as the brain of the system. This ensures optimal packaging with a perfected automatic program and provides a total of six memory positions. Each system is also built with a gentle ventilation system and vacuum sensor to help prevent punctures.

3



Multivac's solid aluminium sealing bars offer particularly high sealing pressure to ensure a reliable seal. The domed lid, chamber trough and filling plate allow you to set optimum sealing levels. The stainless steel diagonal insert also allows products with fluids to be packaged reliably and simply. Double seam/separation sealing provides both excellent aesthetics and hygiene.

4



Multivac chamber machines can be cleaned thoroughly in very little time. Corners are usually rounded off and there are no edges or welded seams. There are no open cables or wires in the smooth-walled chamber and the plug-in sealing bar is easy to remove for cleaning.

All machines can be equipped with an optional inert gas system.

Table-top Chamber Machines from Multivac.

The C 100 – packaging in the blink of an eye

The C 100 is the ideal packaging solution for sales counters, branch outlets, small kitchens, larger households or any place where food needs to be kept fresh or goods need protecting. The C 100 is also available with optional inert gas equipment.



The C 200 – high capacity in a compact space

One device, two models – the C 200 is also available with optional inert gas equipment. It is the optimum solution if you need high capacity but have little space.



Accessories

The table-top devices have a fiberglass reinforced plastic lid made of non-hardening polyester. And to enable you to use the device anywhere, we offer the „Niro-Mobil“ mobile frame as an accessory for all models.



Standing Up for High Performance. Free-Standing Chamber Machines from Multivac.

The C 300 -

stronger pump, more vacuum power

Machines in this range have a powerful vacuum pump. The C 300 is the ideal machine for butchers or anybody who appreciates reliability and high performance. Also available with optional inert gas equipment.

The C 350 -

two sealing bars, more flexibility

Enjoy increased flexibility with the C 350, as machines in this range have a sealing bar on the left and right. This enables you to package several small products per cycle. The C 350 is also available with optional inert gas equipment.

Accessories

All free-standing machines are equipped with standard swivel castors. The machines in both ranges have a stainless steel lid with an inspection window. If you require shrink wrap packaging in addition to vacuum and inert gas packaging, we also supply the SE 60 shrink tank as an accessory for your free-standing machine. This enables you to package your products as you wish and to choose equipment according to your requirements.



Multivac Chamber Machines from Multivac.

Basic equipment

- | | |
|----------------------|--|
| Sturdy and hygienic: | <ul style="list-style-type: none"> • Stainless steel housing |
| Easy to operate: | <ul style="list-style-type: none"> • Electronic controller with automatic program and 5 memory positions • Chamber lid with inspection window made from safety glass |
| Secure packaging: | <ul style="list-style-type: none"> • Double seam/separation sealing • Automatic progressive ventilation • Rapid vacuum stop • Filling plates |
| Products with fluid: | <ul style="list-style-type: none"> • Diagonal insert with support bracket |

Additional equipment

- | | |
|--------------------------------|--|
| Higher packaging capacity: | <ul style="list-style-type: none"> • Vacuum pump with 63 m³/h capacity |
| Larger products: | <ul style="list-style-type: none"> • Chamber height 220 mm (C 200) and 230 mm (C 300) |
| Powdery products: | <ul style="list-style-type: none"> • Suction throttle |
| Side folds or aluminium pouch: | <ul style="list-style-type: none"> • Double seam on top and bottom |
| Packaging with shrink pouches: | <ul style="list-style-type: none"> • Hot water shrink tank SE 60 |

Additional equipment

Inert gas equipment

Chamber height 220

Chamber height 230

Double seam

Double seam on top and bottom

Suction throttle

Vacuum pump 63 m³/h

NIRO-Mobil with pouch store

Technical data

Chamber width	mm
Chamber depth	mm
Chamber height	mm
Sealing length	mm
Power volts	Volt
Frequency	Hz
Integrated vacuum pump	m ³ /h
Weight	kg

C 100

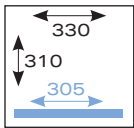
C 200

C 300

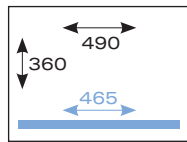
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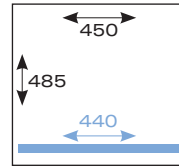
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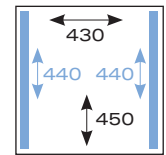
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Chamber dimensions:



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C 100

C 200

C 300

C 350

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490

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430

310

360

485

450

120

150

160

160

305

465

440

2 x 440

1 x 230 / 1 x 110

1 x 230 / 1 x 110

3 x 400 / 3 x 220

3 x 400 / 3 x 220

50 / 60

50 / 60

50 / 60

50 / 60

10

21

40

40

50

70

160

160

Multivac's Full Line of Packaging Systems

Whether your package is large or small or something in between, Multivac has the perfect system to suit your business. In addition to chamber machines, Multivac supplies a whole range of other products including traysealers and thermoform fill-seal machines – all in customized models. And with 1500 different kinds of packages produced each year, Multivac is the world leader in the packaging machinery business. Put our technology and service expertise to work for you.

Whatever you package – you package it better with Multivac.



Thermoform Fill-Seal Systems

For large volumes: high capacity and low cost per pack.



Traysealers

Attractive packaging for large quantities or small batches.

www.multivac.com