



BASELINE P200

Chamber machine

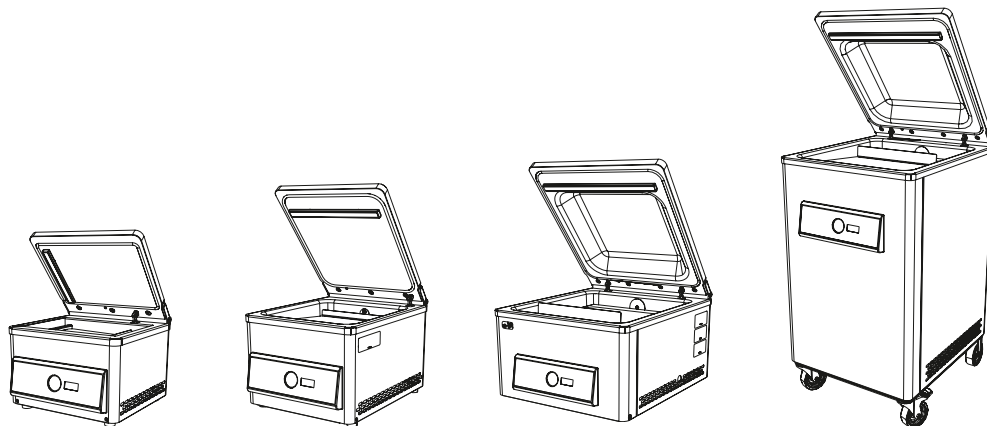
305 x 300 x 110



The BASELINE range – professional from top to bottom

Successful and high quality vacuum packing is simple with BASELINE chamber machines, because every BASELINE machine is a genuine MULTIVAC. This means that a long lifespan, a high level of reliability and the best service are guaranteed.

Even inexperienced personnel are able to pack reliably and efficiently with a BASELINE machine. BASELINE chamber machines are therefore the ideal vacuum packing solution for butchers' shops, restaurants, hotels, cheese dairies, direct marketing companies and farm shops. They can also be used for a wide spectrum of consumer and industrial products.



BASELINE product range

Type	P 100	P 200	P 300	P 400
Design	Table-top machine	Table-top machine	Table-top machine	Free-standing machine
Usable volume	290 x 205 x 90	305 x 300 x 110	420 x 420 x 170	420 x 420 x 170
Pump output	4 m ³ /h	8 m³/h	20 m ³ /h	40 m ³ /h

The P 200, P 300 and P 400 machines are available if required with a gas flushing unit
 We offer a mobile stand as an accessory for table-top machines.

Quality and equipment for highly demanding challenges

- Housing made of stainless steel
- Transparent, acrylic glass chamber lid
- Automatic progressive ventilation
- Double-seam separation sealing
- Sloping insert and filling plates
- Function for vacuum quick-stop
- Three program memory spaces





High quality materials

The housing and vacuum chamber of the BASELINE chamber machines are manufactured from high quality stainless steel. The chamber lid is made of robust acrylic glass (PMMA). The materials used contribute to the ease of cleaning and to the long lifespan of the machine.

Transparent chamber lid

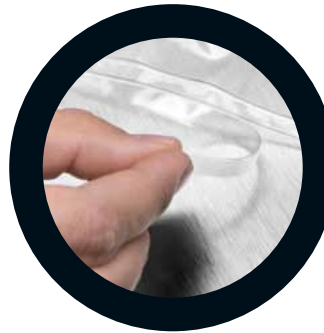
Thanks to the acrylic glass chamber lid, the complete packaging procedure can be monitored. The chamber lid can be opened wide for loading and unloading the pouches.

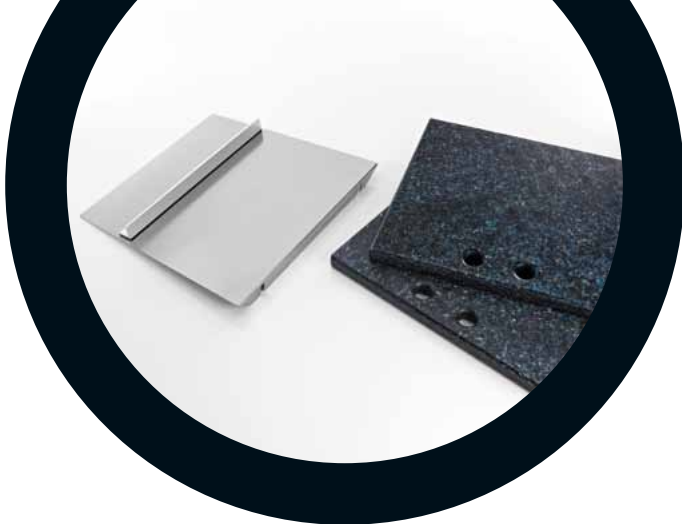
Double-seam separation sealing

BASELINE chamber machines seal with a three mm wide primary seal seam and a one mm wide separation seam. The excess film on the pouch can be easily pulled off at the separation seam without using a tool. The result: cleanly and securely sealed pouches.

Automatic progressive ventilation

When products with sharp edges are being packed, such as pork chops, kebab skewers or salmon portions, the pouch wraps itself gently around the contours of the packed product. This reduces the risk of puncturing the pouch.





Sloping insert

The sloping insert prevents liquids from flowing out of the pouch during packing. The pouch is simply placed at the desired height on the adjustable magnetic support angle.

Filling plates

The filling plates reduce the volume of the chamber, when smaller or flat products are being packed. The smaller the remaining volume, the shorter the required evacuation time.



Vacuum quick-stop function

When the quick-stop button is pressed, the evacuation and gas flushing procedures are ended immediately. Use this function to stop the evacuation of liquids when the boiling point has been reached.



Three memory spaces for user programs

The evacuation and sealing times for frequently used applications can be saved on three keys. This includes the gas flushing time in the case of machines with a gas flushing unit.

Simple cleaning – reliable hygiene

MULTIVAC Hygiene Design™

All BASELINE chamber machines have the MULTIVAC Hygiene Design™ and they can therefore also be used in production environments, which have the highest requirements for cleanliness and hygiene. The machine is designed for cleaning and disinfection with fluids. Easy-care materials and smooth surfaces ensure quick and simple cleaning.

Removable inserts

The vacuum chamber has ideal accessibility, when the chamber lid is in the cleaning position. The filling plates, sloping insert and plug-in sealing bar can all be removed without tools and with just a few hand movements.

Smooth operating display

The smooth, film-covered operating display can be simply wiped down with a damp cloth.





Long lifespan

We only use long-lasting materials and components for the BASELINE series of machines. Thanks to the vertical integration of our manufacturing, we can ensure that their quality is efficiently maintained. This means that you get a reliable machine from an integrated source – and all that at an attractive price-performance ratio.

DGUV tested

The P200 BASELINE chamber machine has been tested by the German Social Accident Insurance (DGUV) and it carries the GS test seal.



Options

Gas flushing unit

The P200, P300 and P400 BASELINE chamber machines are available if required with a gas flushing unit. The inert gas acts against bacteria through a reduction of the oxygen content in the pouch. Pressure-sensitive food products are protected by the gas cushion. Tears in the pouch due to sharp products are avoided.



Mobile stand made of stainless steel, with pouch shelf



 **MULTIVAC**
BASELINE P200



Technical specifications

BASELINE P200

Chamber dimensions

Chamber width:	320 mm (usable width 305 mm)
Chamber depth:	350 mm (usable depth 300 mm)
Chamber height:	110 mm

Machine dimensions

Width:	380 mm
Depth:	510 mm
Height, when closed:	315 mm
Height, when opened:	630 mm

Evacuation system

MULTIVAC vacuum pump

Output:	8 m ³ /h
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Sealing system

With double-seam separation sealing and plug-in sealing bar

Seal seam:	3 mm
Separation seam:	1 mm
Usable sealing length:	305 mm

Machine control

MULTIVAC MCB01 machine control:

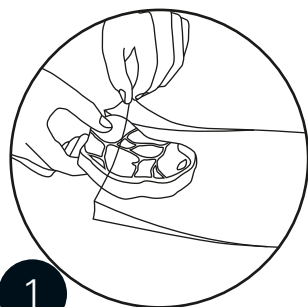
- Background-lit LCD display
- Vacuum gauge
- 3 memory spaces for user programs
- Quick-stop button for interrupting evacuation and gas flushing procedures
- Pump protection function

Electrical connection values

The BASELINE P200 is available in three electrical versions:

- 230 V, 50 Hz, 0.3 kW, 5 A
- 100–115 V, 50–60 Hz, 0.3 kW, 9 A
- 220–240 V, 50–60 Hz, 0.3 kW, 5 A

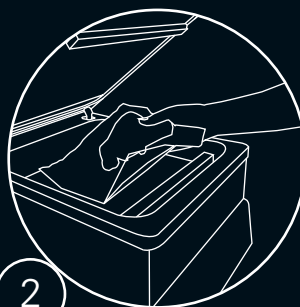
Vacuum pack professionally



1

Filling the pouch

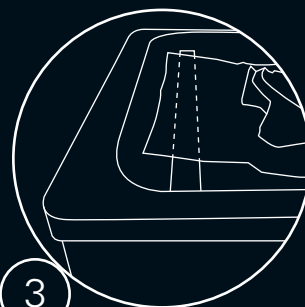
The sealing area inside and outside must remain clean.



2

Loading the pouch

If the product contains liquids, position the pouch using the sloping insert and the magnetic angle plate.



3

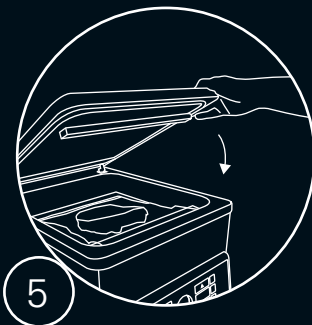
Aligning the sealing area

Place the open end of the pouch over the sealing bar. The edge of the pouch must not be trapped in the chamber lid.



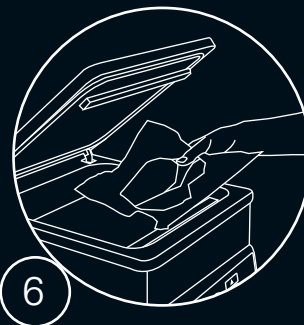
Selecting the program

Select one of the three defined programs or enter a sealing time and vacuum duration as required.



Starting the program

The packaging procedure is started by the closing of the chamber lid.



Removing the pack

The chamber lid opens automatically after the evacuation and sealing.



Pulling off the pouch trim

Pull off the excess pouch trim at the separation seam.

Tips

Information about the vacuum pouch

Select a pouch size which is suitable for the packaged product. Make sure when filling the pouch that the pouch neck remains clean. Use boilable pouches, if the content has to be heated up at a later stage. Special shrink pouches enable excess pouch material to be shrunk back by dipping in hot water.

Packing liquids

Products containing liquid can be positioned conveniently with the sloping insert and the magnetic support angle. If the liquid begins to boil (formation of bubbles), the maximum vacuum has been reached. End the evacuation procedure by pressing the vacuum quick-stop button.

Modified atmosphere packaging

Inert gas protects the pack content against mechanical stress and it acts against bacteria through oxygen deprivation. The chamber machine has to be equipped with a gas flushing unit, and the modified atmosphere must be matched to the pack content.





Optimum shelf life

Cleanliness

Basic essentials for maintaining shelf life: only work if your hands are clean or you are wearing gloves, and only work on a clean surface and with implements which are free of product residue.

Freshness

Only use products which are fresh. Only in this way will you achieve the maximum shelf life, and aromas will also be retained as much as possible.

Chill temperature

The colder the product to be packed is, the higher the vacuum which can be physically achieved, and this means the longer the shelf life of the product. As soon as the products have been packed, chill them again immediately and ensure that the required chill chain is maintained so that the maximum shelf life is guaranteed.





Pack better with MULTIVAC

Founded in 1961, MULTIVAC has developed into a leading full-range supplier worldwide of packaging solutions for food, sterile medical products and a wide variety of industrial items. MULTIVAC offers an extensive product range to its customers in both manual production businesses and industrial scale manufacturing – from chamber machines to integrated packaging lines. The company currently employs 3,400 staff worldwide in 60 locations, of which 1,500 are in sales and service.

Spare parts and service

In order to obtain genuine spare parts and qualified service from MULTIVAC, please contact the dealer from which you bought your BASELINE chamber machine.



MULTIVAC

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