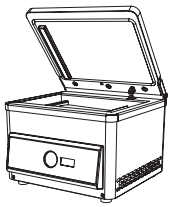
MULTIVAC
BETTER PACKAGING

BASELINE P Series

Chamber Machines

The BASELINE range - professional from top to bottom

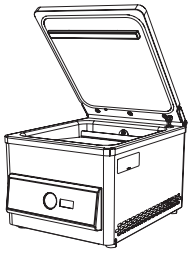


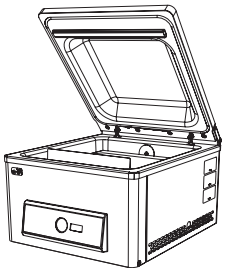
BASELINE product range

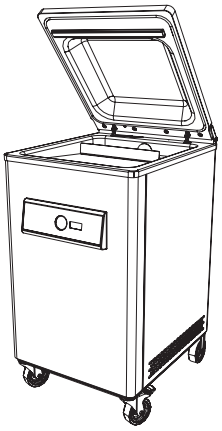
Type	P 100
Design	Table-top machine
Usable volume	290 x 205 x 90 mm
Pump output	4 m^3/h

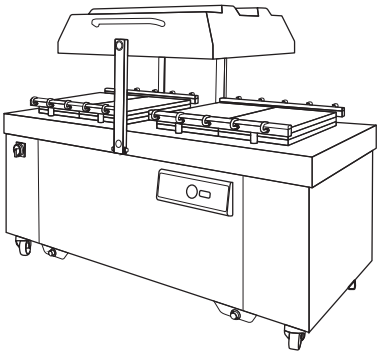
Successful and high quality vacuum packing is simple with BASELINE chamber machines, because every BASELINE machine is a genuine MULTIVAC. This means a long lifespan, high level of reliability and the best service are guaranteed.

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. It can also be used for a wide range of consumer and industrial products.









P 200	P 300	P 400	P 600
Table-top machine	Table-top machine	Free-standing machine	Double chamber machine
305 x 300 x 110 mm	420 x 425 x 170 mm	420 x 425 x 170 mm	600 x 500 x 160 mm
8 m^3/h	20 m^3/h	60 m^3/h	60 m^3/h

The P200, P300, P400 and P600 machines are available with an optional gas flushing system.

We offer a mobile stand as an accessory for table-top machines.

BASELINE P 100

Table-top machine
290 x 205 x 90 mm




ULTIVAC
SELINE P100
MULTIVAC
BASELINE
1
2
3


MULTIVAC
BASELINE P100





BASELINE P 200

Table-top machine
305 x 300 x 110 mm




ULTIVAC
SELINE P200
MULTIVAC
BASELINE
1
2
3


MULTIVAC
BASELINE P200





BASELINE P 300

Table-top machine
420 x 425 x 170 mm




MULTIVAC
BASELINE P300
MULTIVAC
BASELINE







BASELINE P 400

Free-standing machine
420 x 425 x 170 mm




MULTIVAC
BASELINE P400
MULTIVAC
BASELINE
1
2
3







BASELINE P 600

Double chamber machine
600 x 500 x 160 mm











Quality and equipment for high quality demands

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




MULTIVAC
BASELINE P400
I/O

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) or of stainless steel. The materials used contribute to ease of cleaning and to the long lifespan of the machine.

Transparent chamber lid
The complete packaging procedure can be monitored through the acrylic glass chamber lid. The chamber lid can be opened wide for loading and unloading.

Chamber lid made of stainless steel
The double chamber machines feature a high-quality chamber lid made of stainless steel. This can be pivoted without requiring much force.





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.



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





Automatic progressive ventilation
When packing products with sharp edges such as pork chops, kebob skewers or salmon portions, the film pouch wraps itself gently around the contours of the packed product. This reduces the risk of puncturing the film pouch.

Double-seam sever sealing
BASELINE chamber machines seal with a three millimetre wide primary seal seam and a one millimetre wide separation seam. The excess film on the film pouch can be easily pulled off at the separation seam without using tools. The result: cleanly and reliably sealed film pouches.







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

Filling plates
The seal seam should be at half the product height for high-quality packaging. The sealing height can be adjusted to the product by means of the filling plates. The filling plates also reduce the chamber volume and therefore the evacuation time and gas consumption.

Simple cleaning - reliable hygiene

MULTIVAC Hygienic Design™
All BASELINE chamber machines feature the MULTIVAC Hygienic Design™ and can therefore be used in production environments where the highest requirements in cleanliness and hygiene must be satisfied. The machine is designed for cleaning and disinfection with fluids. Easy-care materials and smooth surfaces ensure quick and simple cleaning.

Removable inserts
Access to the vacuum chamber is optimal when the chamber lid is in the cleaning position. Filling plates, the sloping insert and the plug-in sealing bar can be removed with just a few steps and without needing tools.

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 machine series. Thanks to the vertical integration of our manufacturing, we can ensure that their quality is efficiently maintained. This means that you obtain a reliable machine from an integrated source - and all that at an attractive price-performance ratio.

DGUV tested
The BASELINE chamber machines have been tested by the German Social Accident Insurance (DGUV) are carry the GS test seal.



Options

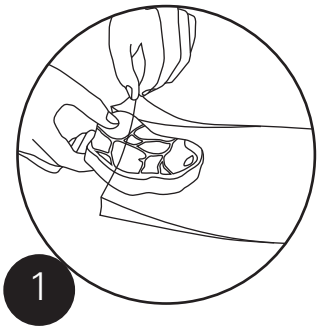
Gas flushing system
The P200, P300, P400 and P600 BASELINE chamber machines are available with an optional gas flushing system. The inert gas acts against bacteria by reducing the oxygen content in the film pouch. Pressure-sensitive food is protected by the gas cushion. Tears in the film pouch due to sharp products are avoided.

Mobile stand made of stainless steel, with pouch shelf

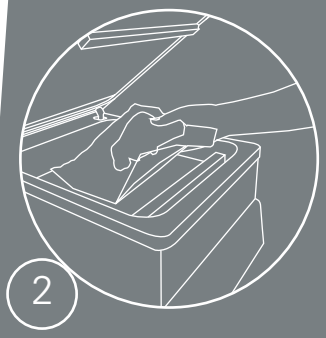




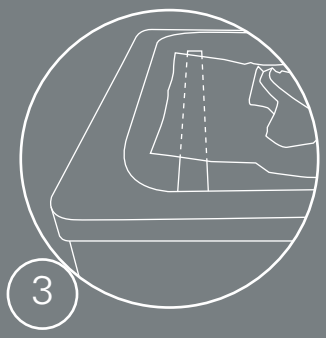
Professional vacuum packing



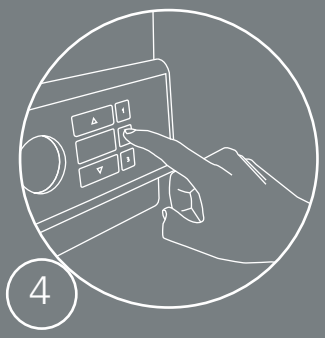
Filling the film pouches
The seal seam must remain clean on the inside and outside.



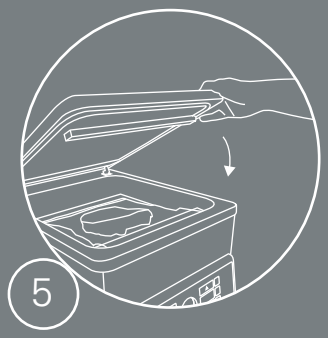
Inserting the film pouches
If the content of the film pouch is liquid, position the film pouch using the sloping insert and magnetic set square.



Aligning the seal area
Place the open end of the film 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 vacuuming time in accordance with requirements.



Starting the program
The packaging procedure is started by closing the chamber lid.



Removing the packaging
After vacuuming and sealing, the chamber lid opens automatically.



Pulling off the excess pouch film
Pull off the excess pouch film 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 film 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 set square. If the liquid begins to boil (formation of bubbles), the maximum vacuum has been reached. End the evacuation process 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 system, and the modified atmosphere must be matched to the pack content.





Optimum shelf life

Cleanliness
Essential for a long shelf life: Only work with clean hands or with gloves, on a clean work surfaces and with residue-free tools.

Freshness
Only use products which are fresh. This is the only way you will achieve the maximum shelf life, with flavor retention to the greatest possible extent.

Cold
The colder the product being packaged is, the higher the vacuum that can be physically achieved and therefore 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.


MULTIW



Better packaging with MULTIVAC
Founded in 1961, MULTIVAC has developed into a leading global full-range supplier 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 4,200 employees worldwide in more than 70 locations, with 1,500 of these 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
Sepp Haggenmüller GmbH & Co. KG
Bahnhofstr. 4
87787 Wolfertschwenden
Germany

www.multivac-baseline.com

107175731 © MULTIVAC · 08/14 · Printed in Germany on chlorine free paper ·
Subject to technical changes in line with product development·
MULTIVAC and BASELINE are registered trademarks of MULTIVAC Sepp Haggenmüller GmbH & Co. KG