

**New product: Chamber belt machine B 325**

## **Entry-level model with high cycle output**

**Wolfertschwenden, 12. April 2016 – Expanded with the B 325**

**MULTIVAC expands its chamber belt machine portfolio to include a cost-efficient entry-level model with a high cycle output. The new machine is aimed particularly at industrial packagers in the food sector who are deciding to invest in an automatic chamber belt machine for the first time. The B 325 will be introduced at the IFFA 2016 (hall 11.1, booth C11).**

The new machine combines all the advantages of MULTIVAC's chamber belt machine technology in a space-saving machine design and, with a cycle output of up to three cycles per minute, it is one of the fastest machines in its class. With a chamber size of 1000 x 630 x 180 mm (W x D x H), it is suitable for the packaging of fresh meat, sausage and ham products, and cheese. The chamber is equipped in the front and back with two pluggable sealing bars and can be loaded on both sides. For particularly tall products, the model is optionally available with a chamber height of 250 mm.

The B 325 is equipped as standard with a double-seam sealing from above. The machine can alternatively be equipped with a single-seam sealing from above and below for packaging in aluminium film pouches or especially thick film pouches. For easier servicing, the pluggable sealing bars can be removed without using a tool. The B 325 can be additionally equipped with a perforator, which enables the excess length of the film pouch to be manually cut off. Alternatively, the machine is available with a cutting unit which automatically cuts off and suctions film pouch necks.

### **Line-compatible and designed for optimal hygiene**

The B 325 stands out for its hygienic design with MULTIVAC Hygienic Design™. The elevated cleaning position of the chamber lid makes access to the chamber easier for cleaning and servicing. The B 325 fulfils the requirements for protection class IP65 and can be expanded into a shrink packaging line with MULTIVAC shrinking and drying units.

The B 325 can be equipped with various pump combinations depending on the desired output. In addition, it offers equipment options such as anti-roll bars on the transport conveyor for the packaging of round products.

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### **About MULTIVAC**

*MULTIVAC is one of the leading providers worldwide of packaging solutions for food products of all types, life science and healthcare products as well as industrial items. The MULTIVAC portfolio covers virtually all customers' requirements in terms of pack design, output and resource efficiency, and it includes vacuum packaging machines, traysealers, thermoforming packaging machines, labellers, quality control systems and automation solutions - right up to turnkey lines. The MULTIVAC Group has approximately 4,700 employees worldwide, with some 1,700 based at its headquarters in Wolfertschwenden. With more than 70 daughter companies the Group is represented on all continents. More than 1,000 sales advisors and service technicians throughout the world use their know-how and experience to the benefit of our customers, and they ensure that all installed MULTIVAC machines are utilised to their maximum. Further information can be found at: [www.multivac.com](http://www.multivac.com).*

#### **Press contact**

MULTIVAC Sepp Haggemüller SE & Co.KG  
Valeska Haux  
Bahnhofstr. 4  
D-87787 Wolfertschwenden Germany  
Tel.: +49 (0) 8334 -601 -3466  
E-mail: [valeska.haux@multivac.de](mailto:valeska.haux@multivac.de)  
[www.multivac.com](http://www.multivac.com)