



# MULTIVAC: Attractive vacuum packs for fresh meat, sausage, ham and cheese

**The B 625 chamber belt machine from MULTIVAC now offers food processing companies a high-performance, user-friendly, and cost-effective model for automated vacuum packing of food products in film pouches. The features of the compact B 625 are a high level of product flexibility, excellent pack quality, and a small footprint. It was presented for the first time at IFFA 2019 in Frankfurt.**

With its large chamber size of 1,500 x 800 mm (W x D), the B 625 is particularly suitable for the automated packing of large batches of fresh meat, processed meat such as sausage, ham and bacon, as well as cheese and fish. Thanks to the three sizes of chamber lid (180, 250 or 300 mm) that can be selected, the chamber height can be ideally matched to the particular products - this reduces the volume of air to be evacuated and ensures a higher cycle output is achieved.

A chamber lid, capable of being pivoted manually and is available as an option, enables the machine to be cleaned and serviced more easily and ergonomically.

Thanks to sealing height adjustment without tools, also available as an option,

the sealing height can be adjusted simply and quickly to the product.

The spacious chamber of the B 625 has two sealing bars, each 1,500 mm long. With its integrated, temperature-controlled impulse double-seam sealing, which is supplied as standard, the B 625 achieves a high level of sealing quality and reproducible sealing results. The new type of sealing cylinder used also ensures the force is distributed evenly over the entire sealing bar, and there is optimum air flow from the film pouch into the chamber.

In order to achieve an even more efficient packaging procedure, this machine can be equipped as an option with roller shear cutting mounted before the chamber. In addition to this, the neck of the

film pouch can be separated or perforated in the chamber.

The compact model is designed in the MULTIVAC Hygienic Design™ and therefore meets the high hygiene standards required in the food industry. There is a further benefit with regard to the vacuum pump – this is located on a patented pump drawer which can easily be pulled out when the pump requires servicing, meaning time-consuming dismantling of the pump is avoided.

With the addition of a SE 335 shrink tank or SE 135 shrink tunnel and a TE 135 drying tunnel, it is possible to create a highly efficient and space-saving shrink packaging line with the B 625. ♦