

**MULTIVAC at interpack 2023 (Hall 5, Stand A23)****Compact packaging solutions for maximum flexibility and cost-effectiveness**

**Wolfertschwenden, 02 March 2023 – At interpack 2023 MULTIVAC will be showing practical and needs-based solutions for packing small and medium-sized batches, as well as complete processing and packaging lines for the food industry. These small-batch solutions enable hand-craft businesses and smaller processors to make the entry into automatic packaging - with the aim of achieving maximum flexibility and cost-effectiveness. In addition to chamber machines of different sizes, the exhibits will also include compact thermoforming packaging machines and traysealers.**

“This year we are very consciously putting our smaller and more compact models centre stage as well. They are very versatile in their use, as well as being cost-effective, efficient, very sustainable, and a resilient link in virtually every production process,” emphasizes Dr Tobias Richter, Director and CSO of the MULTIVAC Group.

**Line solution for thermoforming packaging**

The heart of the line for applications in the Food service sector is the **R 085 e-concept thermoforming packaging machine**, which is designed for packing small batches very efficiently. This proven entry-level model can run sustainable materials as well as conventional flexible and rigid films. Another benefit: This compact allrounder requires only a small footprint, and it operates with electricity only, and does not need compressed air or cooling water. This means that it can be used very flexibly within the production area. In Düsseldorf the R 085 e-concept will be shown in conjunction with a Handtmann dosing system, which is used to dose food directly into the thermoformed packs.

**Stand-alone machine for thermoforming packaging**

The **R 105 MF thermoforming packaging machine** is an entry-level model for packing a wide range of food products, such as for example steaks or salmon cuts, in attractive MultiFresh™ vacuum skin packs. This enables maximum shelf life and perfect product presentation to be achieved even in small batches. The quality, freshness, colour and texture of the product are presented in a natural way, and the content is held without any tension within the pack. The special packaging materials, which are optimised for the MultiFresh™ process, are also available from MULTIVAC.

### **Semi-automatic and fully automatic tray packing in the smallest space**

Sealing only, vacuum or skin packing, modified atmosphere packaging, or even trays with high product protrusion? The **T 255 traysealer** is a space-saving, free-standing unit, which enables many different types of tray packing to be produced on the one machine in small and medium-sized batches. The visitors to the MULTIVAC stand will be able to convince themselves during regular demonstrations of the die change, how highly flexible this efficient traysealer is, and how it offers maximum machine availability. The machine can be converted in a very short period of time and with just a few hand movements from producing MultiFresh™ packs to MAP packs.

The **T 305** is the smallest fully automatic **traysealer** from MULTIVAC, which can be fully integrated into lines. It is way ahead in its class as regards output performance, and it can accommodate formats from one to four tracks. Thanks to its range of available loading areas, this allrounder can be perfectly matched to the individual production environment, and it can run trays up to a depth of 110 mm. Recently it has also become possible to have PaperBoard applications and MultiFresh trays with 50 mm product protrusion.

An optional DP 115 direct web printer from MULTIVAC Marking & Inspection is available for marking the packs. The film is printed by means

of the thermal transfer process, and the printer is situated at the film in-feed on the packaging machine.

### **Packaging in film pouches**

With its **B 425 compact chamber belt machine**, MULTIVAC is showing a model, which offers a very high output, particularly when packing smaller products such as ham, cheese, poultry and fish. The main features of the machine are its durability, very easy operation and the highest level of hygiene. The new B 425 will also be appreciated by cost-conscious companies, who are looking for a higher product throughput when packing small products, since the 1,300 mm long sealing bar makes it possible to load many products. Another benefit of its compact design is the small space requirement of the machine, and this means that it can even be used in small production environments. When packing products on chamber belt machines, the filling of the film pouches and the loading of the machine are often a bottleneck in the process. By using the new **MULTIVAC Pouch Loader (MPL)** and **MULTIVAC Pouch Rack (MPR)**, the loading of the chamber belt machine is performed semi-automatically, enabling a significant efficiency increase and cost reduction to be achieved. In Düsseldorf the chamber belt machine will be combined with a **SE 320 shrink unit**, which thanks to precisely controlled heat exposure produces shrink packs in a way that is particularly reliable and gentle on the product.

MULTIVAC tabletop machines are an ideal solution for the quick and easy packaging of smaller products. They can be used very flexibly due to their compact dimensions. They provide the highest output and also offer outstanding pack quality, even when operated in commercial non-stop mode. With its **C 200 tabletop chamber machine**, MULTIVAC is showing at interpack a proven model, which is also suitable for larger products, such as for example cheese portions, ham or fresh meat, thanks to its chamber size of 465 x 355 x 150/220 mm.

### **Flexible flowpacker for food products**

The **W 500** being shown by MULTIVAC is a **universal flowpacking solution**, which offers a high level of flexibility for packing a wide range of food products, and it supports the use of sustainable films and paper-based materials. The robust machine, which is built to MULTIVAC's Hygienic Design™, is characterised by its high level of efficiency and precision, as well as its user-friendliness, reliability, cost-effectiveness and high output. Precise servo drive technology ensures that maximum output and optimum process control are achieved. Products with a maximum width of 200 mm and a height of up to 120 mm can easily be packed - with or without a tray. The other features include the independent speed setting of the rollers for crease-free longitudinal sealing, the extremely reliable cross sealing thanks to precise and recipe-based control of sealing temperature and pressure, as well as an integrated gas analysis system for MAP packing with modified atmosphere.

When it comes to labelling or marking the packs on a flowpacker, MULTIVAC offers a wide choice of solutions. These range from inline labelers to direct web printers and even combined systems. All these solutions are characterised by their extremely compact construction and optimum hygiene features. They are perfectly matched to the MULTIVAC flowpacker in terms of their control technology and mechanical functions. A **DP 207** printing solution will be shown at interpack on the W 500.

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#### **About MULTIVAC**

Packaged expertise, innovative cutting-edge technology and strong brands under one roof: MULTIVAC offers complete solutions for the packaging and processing of food, medical and pharmaceutical products, as well as industrial items – and as the technology leader, it continues to set new benchmarks in the market. For more than 60 years the name MULTIVAC has stood for stability, strong values, innovation and future security, as well as quality and excellent service. Founded in 1961 in the Allgäu

region of Germany, MULTIVAC is today a global solutions supplier, which supports small and medium-sized companies, as well as large corporate businesses, in designing their production processes to be efficient and resource-saving. The MULTIVAC Group's product portfolio comprises a wide range of packaging technology, automation solutions, labelling and marking equipment, inspection systems and packaging materials. The product range is complemented by practical and customised solutions for food processing - from slicers and portioning machines right up to bakery technology. All the packaging and processing solutions are individually matched to customer requirements in the company's own application and development facilities. Around 7,000 MULTIVAC staff in more than 80 subsidiaries worldwide ensure that the company remains close to its customers, as well as providing the maximum customer satisfaction - from the first project concept right through to after-sales service. Further information at: [www.multivac.com](http://www.multivac.com)

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