

home.

CHAMBER EVACUATION DEVICE

PROFESSIONAL
EVACUATION
AT HOME

home. is a product of
 **MULTIVAC**







WHY EVACUATION?

THE THREE MOST IMPORTANT BENEFITS
OF AN EVACUATION DEVICE IN YOUR
KITCHEN.

There are many reasons, why evacuation devices should be part of the standard equipment in any household. Here are the three most important reasons.



RETAIN QUALITY.

A simple and hygienic way to keep raw food and prepared meals fresher for longer in practical portions and right up to the last serving.



PORTIONING.

You can divide larger quantities into the required portion sizes. You only need to open as much as you require.



PROTECTING.

You can pack food for hygienic storage and leakproof transport.



RETAIN QUALITY.

ENJOY PRODUCTS LONGER,
DON'T THROW FOOD AWAY ANY MORE.

Bought more than you need? Overestimated the appetite of your guests? Prepared some sauce for storage? No problem!

Whether extending shelf life, preventing the loss of aroma or for hygienic storage, an evacuation device in your kitchen makes sure that meat, cheese, sausage, vegetables, tofu and even coffee, spices, juices and oils remain fresh for longer. For both needs-based portions or larger servings.

Another plus point: not only is the shelf life of food extended, the space in your refrigerator and freezer is used to the optimum thanks to space-saving vacuum packaging.



PORTIONING.

AT ANY TIME AND AS REQUIRED.

Divide large quantities into the required portion sizes. When food is stored or frozen in small portions, you only need to open as much as you require.

Our tip: Buy high-quality food in larger quantities for storage. This means lower prices and you save time and money by clever planning.





PROTECTING.

HYGIENIC AND LEAKPROOF.

By packaging in film pouches, you can ensure that secure transport and hygienic storage of food are achieved at all times.

Extra tip: You can also pack your clothes in film pouches, so that they are stored when out of season. Well protected and space-saving.

WHY DO PROFESSIONALS USE A VACUUM CHAMBER MACHINE?

Do you currently own an evacuation device? We are delighted that you already enjoy the benefits of an evacuation device in your household. If you are already familiar with other types of evacuation devices, you will be surprised by the additional benefits, which a chamber evacuation device offers you.

An expert tip from Holger Stromberg:

“So that you benefit from healthy food, which meets the hectic demands of life today, a chamber evacuation device such as the MULTIVAC home. offers you many opportunities and solutions.”







EVACUATION OF LIQUIDS.

You are already familiar with the problem: liquid products cannot be vacuum packed in other types of evacuation devices, which do not have a chamber. In contrast to this however, there is no problem with a chamber evacuation device in evacuating products, which have a high proportion of liquids. This is not only beneficial for sauces and soups, but also for food that contains meat juices and marinades.

NO SPECIAL FILM POUCHES REQUIRED.

With a chamber evacuation device there is no requirement for specially structured film pouches, as is the case with non-chamber devices. You can use low-cost, smooth film pouches for the evacuation process. Many other types of original packaging can also be resealed in a chamber evacuation device.









EVACUATION OF GLASS JARS.

Thick-wall glass jars, such as for example preserving jars and twist-off jars, or rigid vacuum containers can be evacuated without any additional aids. Ideal for homemade food and jams.

MARINATING.

QUICKER AND MORE INTENSE.

A more intense taste and faster results - even when your guests are already on the way: you can marinate meat, feta, tofu, onions or pears in just 15 to 30 minutes. Thanks to the professional vacuum achieved by home. and its special marinating function, the marinade penetrates particularly quickly and deeply into the product. The marinating time is reduced significantly and the effect of the aromas increased.









OPTIMUM PREPARATION FOR SOUS-VIDE.

Vacuum cooking is a process that is particularly gentle on the product, so that meat, fish and vegetables etc. can be cooked reliably at low temperature to the ideal point.

A professional vacuum pack and low cooking temperature ensure that vitamins, nutrients, aromas and the texture of the cooked food are retained. Less liquid escapes during the cooking process, and this prevents the high-quality food products from drying out. Thanks to the residual liquid, aromas are more intense. At the same time, the food under vacuum has a significantly longer shelf life.

Our tip: Make sure of a faultless, high-quality vacuum pack when sous-vide cooking. Optimum heat distribution can only be guaranteed, if the pack is tight and without air pockets. So that you shine with the perfect steak for your guests.

**SIMPLE,
RELIABLE,
VERSATILE.**



The home. was given the iF Design Award 2017.



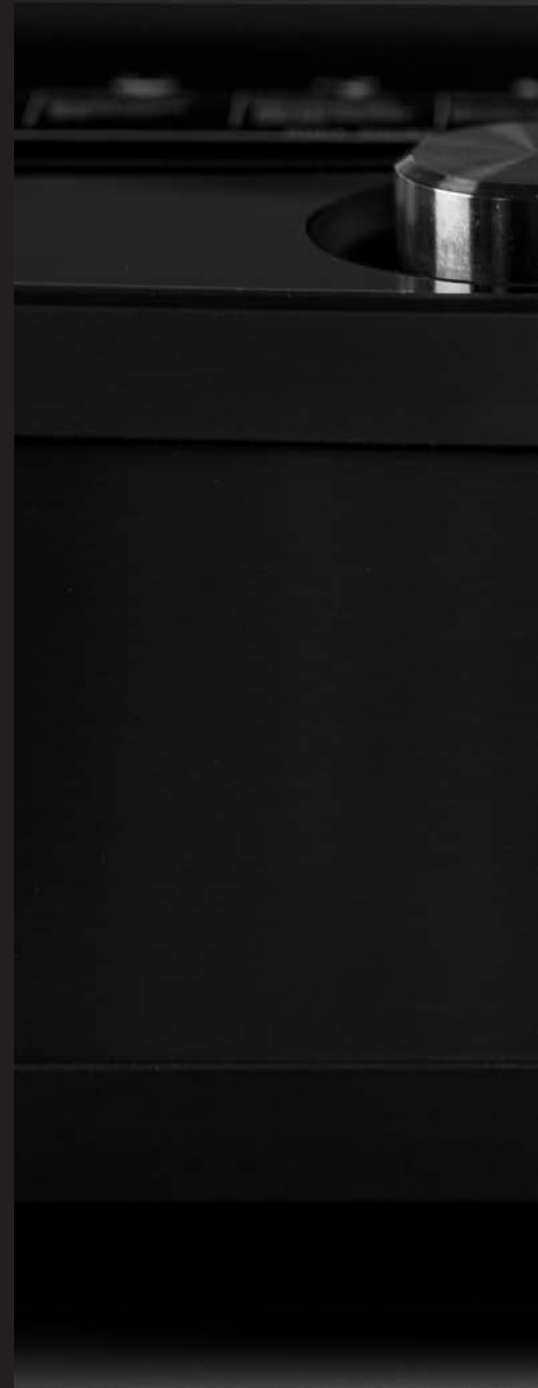


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**EVACUATION AT HOME
LIKE THE
PROFESSIONALS.**





Anybody wanting to achieve professional evacuation needs a chamber evacuation device. The catering industry and craft food businesses have been using these types of devices for decades.

Now we can also offer you these benefits for your household with the home. chamber evacuation device. This means that you can evacuate food at home just like the professionals in their businesses.

And it is all child's play. As well as being stylish.



Vacuum hose

for evacuation of vacuum containers and bottles



Sloping insert ►

with support angle



THE PERFECT VACUUM IN THREE STEPS.

ONE: EVACUATION

After the chamber lid has been closed, the vacuum chamber becomes a hermetically sealed space. The vacuum pump sucks out the available air, until the defined negative pressure has been reached. This process removes the atmosphere present in the vacuum chamber, the film pouch and the intermediate spaces within the product.

High-performance devices such as home. can achieve a negative pressure of less than 15 mbar.

TWO: SEALING

The side of the film pouch, which has been open until this point, is sealed under vacuum through the effect of heat and pressure. For this, the sealing bar is pressed onto the counter-pressure bar. At the same time an electrical impulse heats the heating band, during which the sealable layers of the film pouch are fused together. The resulting seal seam closes the film pouch permanently and hermetically.

Some models such as home. offer double-seam sever sealing, so that the excess length of the film pouch can simply be torn off after sealing. For optimum hygiene.

THREE: VENTILATING

Pressure equalisation is required before the chamber can be opened. During ventilation the ambient air flows back into the chamber. After atmospheric pressure has been reached, the chamber lid can be opened and the evacuated pack removed.

Pressure equalisation with home. takes place in two stages: first the film pouch is drawn gently onto the product, then complete pressure is restored. This gentle method of ventilation, which is also optimised for time duration, prevents damage to the film pouch by sharp or pointed parts of the product.

EXTRA STRONG VACUUM

A pressure below 15 mbar can be achieved with the home. chamber evacuation device from MULTIVAC. For even longer shelf life for your food.

SIMPLE OPERATION

All the functions can be controlled intuitively by means of the rotary knob. Child's play and effortless.

MOBILE AND LIGHT

With a weight of just 12 kg and dimensions of 31 x 22.5 x 48 cm, the home. chamber evacuation device from MULTIVAC finds space in every kitchen and can even be stowed away in kitchen cupboards. The device can easily be moved if required.

MAINTENANCE FREE

The oil-free pump in MULTIVAC's home. chamber evacuation device does not need to be serviced, unlike machines in the commercial sector.

EXTERNAL VACUUM

Bottles and vacuum containers can easily be evacuated by means of the vacuum hose.

MARINATING FUNCTION

Thanks to the automatic marinating function with its pulsating vacuum, marinades can penetrate into meat, fish and vegetables within a very short time - a maximum of 30 minutes!

DOUBLE-SEAM SEVER SEALING

The excess length of the film pouch can be detached very easily thanks to the double seal seam. For a hygienic pack.

INDIVIDUALLY ADJUSTABLE VACUUM

The vacuum level can be adjusted easily by means of the rotary knob and saved under Favourites if required. There are also some useful presettings for frequently used functions.

OUTSTANDING DESIGN

Thanks to its superb design, the iF Design Award 2017 was given to our chamber evacuation device.

MADE IN GERMANY

The device is manufactured by professionals: MULTIVAC has been developing chamber machines for over 55 years, and it manufactures these at its company headquarters in Wolfertschwenden in the Allgäu region of Germany.

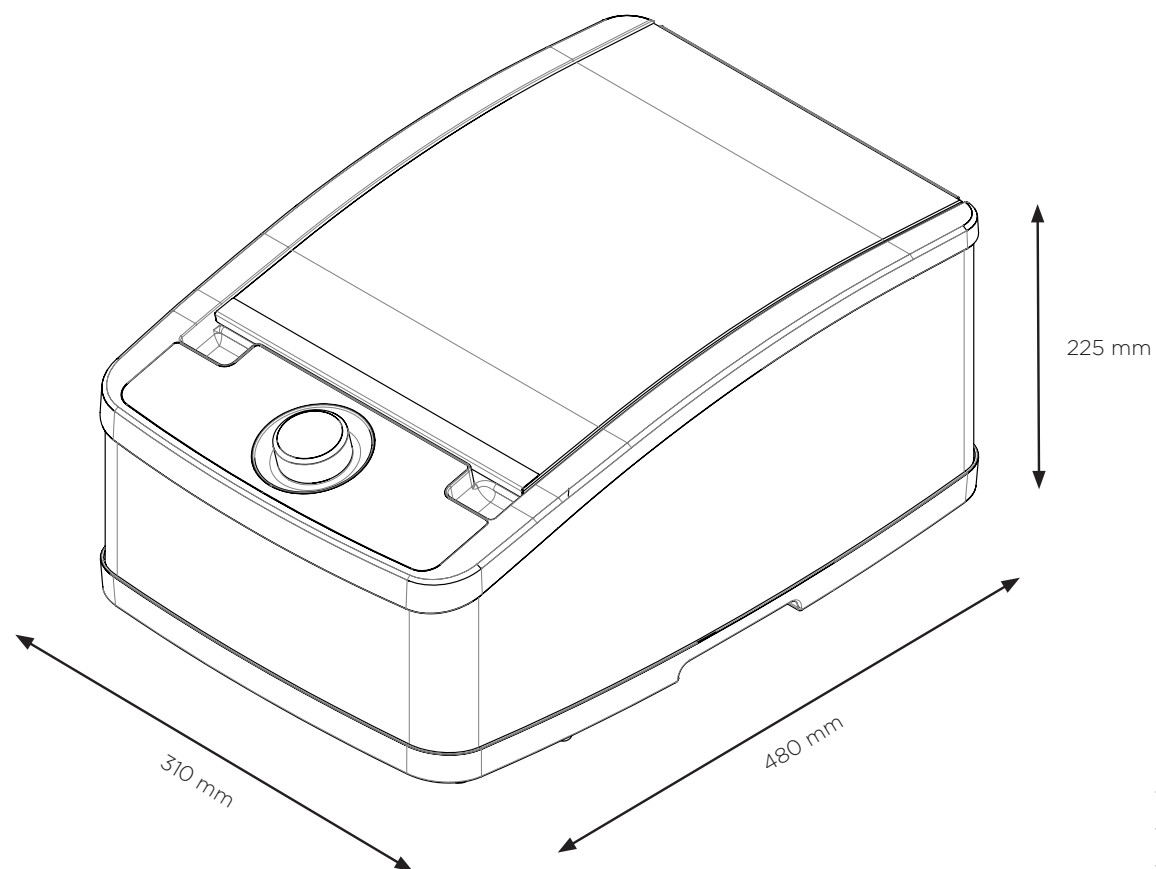
**ONE DEVICE,
MANY BENEFITS.**

OUTSTANDING DESIGN.

AND INNER VALUES.

High-quality materials, outstanding workmanship, a maintenance-free vacuum pump and very simple operation are the main features of the MULTIVAC home. It was also given the iF Design Award 2017.





TECHNICAL SPECIFICATIONS

Machine dimensions (W x D x H) in mm	310 x 480 x 225
Chamber size (W x D x H) in mm	200 x 230 x 100
Maximum size of the film pouch (W x L) in mm	200 x 300
Sealing length in mm	210
Suction power of the vacuum pump	2.5 m ³ /h
Lowest final vacuum pressure technically achievable	< 15 mbar
Noise emission	< 70 dB
Weight in kg	approx. 12
Power supply	220 - 240 V, 50/60 Hz

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**THE MULTIVAC
FOR THE HOME.**

MULTIVAC EXPERTISE

It all began in 1961 in a small garage, when company founder, Sepp Haggemüller, developed his first vacuum chamber machine for packaging food in film pouches - a groundbreaking invention at that time.

Today MULTIVAC is one of the leading providers worldwide of packaging solutions used to pack food, life science and healthcare products as well as industrial items. We have developed and manufactured vacuum packaging machines for the commercial sector for more than 55 years.

Since we are convinced about the benefits of professional vacuum chamber machines, we can now offer you these benefits for your household with our home. chamber evacuation device.

This device has been developed to enable you to enjoy the benefits of professional evacuation at home - and all this with an outstanding design and intuitive ease of operation.

The home. chamber evacuation device is manufactured by us in Germany at the company's headquarters in Wolfertschwenden in the Allgäu region, and it is produced to the highest levels of quality and safety. Your device will be dispatched from the factory to you personally.

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YOUR MULTIVAC AT HOME.

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