

## CATERING

# INNOVATIVE SOLUTIONS FOR THE KITCHEN

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- Trainer & Advisor
- Book writer
- World Cook Book Award 2008  
for finger food



Sous-Vide – Cooking in vacuum!  
Please find further information  
on our free DVD. Please request  
our DVD.

## VACUUM CHAMBER MACHINES TRAY SEALERS

**KOMET** ★★★★★  
GERMANY

# CATERING

Everywhere, where food can be spoiled quickly, the usage of vacuum packaging is necessary today. Sausage, Meat, Poultry, home made ready meals, soups, sauces, cheese, fish, and other foods that are made for longer shelf life have no weight or aroma loss. The vacuum packaging is hygienic as well as attractive and therefore perfect for sales. Especially for storage, vacuum packaging is a crucial requirement. These enormous possibilities offers the chef great advantages and savings. If you measure the common losses due to spoiling or loss it is absolutely necessary to purchase a vacuum packaging machine also if economic aspects are considered.

## Standard Equipment KOMET Vakuum packaging machines

- Made in Germany
- All stainless steel
- Powerful vacuum pump
- Vacuumstop button
- Electronic control board
- Inlet plates for height adjustment
- Plexiglas lid important when packing soups and sauces

## Options

- Gas flushing for soft products
- Control board capable of storing programs
- Connection for external use of containers
- Special device for liquides

GVAC



Packaging products of up to 2 kg!

TOPVAC



Packaging products of up to 4 kg!

VACUBOY



## Technical details

	GVAC	TOPVAC	VACUBOY
Chamber size (b x l x h/mm):	-	265 x 350 x 90	360 x 380 x 140
Sealing length (mm):	-	250	350
Distance x(y) (mm):	-	300	340
Pump (cbm/h):	10 (16)	6	10
Power connection (v/ph/kW):	230/1/0,5	230/1/0,3	230/1/0,5
Maximum bag (mm):	-	250 x 350	350 x 400
Outer dimension (mm):	330 x 330 x 250	315 x 500 x 300	420 x 500 x 360
Weight (kg):	20 (22)	25	40



# SOUS-VIDE MADE EASY!

## Your advantages due to vacuum cooking:

- The natural taste of the meals are maintained due to the concentration of the flavor
- Longer shelf life compared to fresh products
- Enormous time & cost saving, due to more rapid amortization
- No drying out of meals, this way only minimum cooking loss (Cooking loss max. 5 %)
- Freshness, color, look and vitamins are preserved until consumption



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## Your advantages

- Perfect maturing of the meat inside the film
- No loss in weight
- No greasy coating
- Protection of the aroma
- No influence of smell
- Cheaper buying in bulk
- Easier kitchen controlling
- No freeze burn
- No loss of first cut and hygienic storing
- Hygienic storing (necessary equipment: enough cooling and storing capacity)
- Common technical equipment
- Advanced kitchen concepts (Cook and Chill, Cuisison Sous-Vide)
- Increase of turnover with ready meals
- Consistent service, greater variety of meals
- Faster workflow without problems reacting to fluctuation in quantities
- Less trained personal needed
- Saving of energy

Packaging products of up to 5 kg!

NIKIVAC



Packaging products of up to 7 kg!

PLUSVAC 21



Packaging products of up to 7 kg!

PLUSVAC 20



## Technical details

	NIKIVAC	PLUSVAC 20	PLUSVAC 21
Chamber size (b x l x h/mm):	430 x 400 x 160	430 x 505 x 175	430 x 505 x 175
Sealing length (mm):	405	1 x 405(2 x 405)	1 x 405 (2 x 405)
Distance x(y) (mm):	350	455 (400)	455 (400)
Pump (cbm/h):	16	21	21 (40)
Power connection (v/ph/kW):	230/1/0,5	400/3/1	400/3/1(1,5)
Maximum bag (mm):	400 x 400	400 x 500	400 x 500
Outer dimension (mm):	490 x 540 x 400	480 x 655 x 385	480 x 655 x 975
Weight (kg):	60	60	65 (95)



# RAPIDPAC – NEW VERSIONS AND MORE STANDARD TRAY SIZES AVAILABLE



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fmk-web.de

## TABLE TOP TRAY SEALER FOR PERFECT PACKAGING RESULTS WITH GAS FLUSHING/MAP (CO<sub>2</sub>/N<sub>2</sub>)

### RapidPac E with changeable frame system

Because of the changeable frame, the use of divided trays (see pictures) for 137 x 187 mm and 178 x 227 mm and now new for 160 x 205 mm and 162 x 265 mm (1/4 GN) as standard tray sizes is possible.

### RapidPac ES with changeable frame system

Machine will be made especially according to your tray size and requested format. Maximum dimensions 178 x 265 mm.

### RapidPac with fixed frame

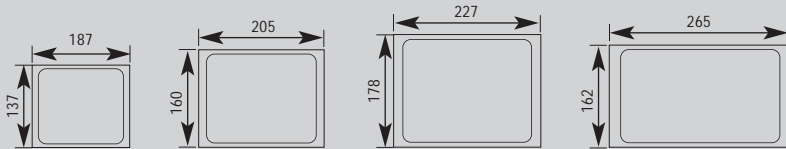
The well known machine with fixed frame. Available for trays 137 x 187 mm or 178 x 227 mm.



### Changeable frame system:



### Standard tray sizes (mm)



\* On request we can send you a list of the useable trays and suppliers.

### Technical details

Top film for tray 137 x 187 (mm):	190
Top film for tray 160 x 205 (mm):	208
Top film for tray 178 x 227 (mm):	230
Top film for tray 162 x 265 (mm):	268
Maximum tray depth (mm):	65
Outer dimensions (w x l x h/mm):	330 x 560 x 550
Maximum diameter of top film (mm):	200
Power connection (v/ph/kW):	230/1Ph+N+PE/50Hz, 0,9
Weight (kg):	37

### Standard Equipment

- Semi-automatic packing using preformed trays with sealable top film and gas flushing/MAP
- Stainless steel casing
- User friendly and easy to use machine
- Easy, manual insertion of the trays in the sealing frame

- One tray per cycle
- Sealing plate is temperature-controlled and Teflon-coated

### Options

- Cart W1/W2
- Special voltages

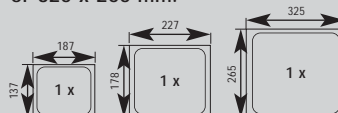
Please find more tray sealers with higher capacity and useable for other requests (e.g. gas flushing/MAP with Oxygen) in our main catalogue.

### Technical details TS 100

Pump (cbm/h):	40 (63, 100)
Top film width (mm):	422
Film core diameter (mm):	70–76
Maximum tray depth (mm):	95 (150)
Outer dimensions (w x l x h/mm):	630 x 980 x 1490
Working height (mm):	970
Compressed air consumption (l/cycle):	6
Maximum diameter of top film (mm):	330
Power connection (v/ph/kW):	400/3Ph+N+PE/50Hz/8
Weight (kg):	235 (240, 260)

### Standard tray sizes:

137 x 187 mm,  
178 x 227 mm  
or 325 x 265 mm.



TS 100

Status 01/2010. Technical details are subject to change.

