

>> PLEASE FORWARD TO YOUR PURCHASING AND SALES DEPARTMENT! <<

DEVELOPMENT OF COMPETENCE IN SOUS VIDE COOKING – KOMET HAS TAKEN OVER DOMNICK



Sous-Vide is currently the most innovative cooking technique and it is not longer possible to imagine working without it in a professional kitchen. Due to its numerous advantages such as e.g. cooking to the point, little weight losses or cost optimization. Vacuuming and thermalizing are the most important working processes. We are glad to inform you in detail about Sous-Vide. Please do not hesitate to request our comprehensive information material.

We have decided to enhance our competence in Sous-Vide cooking and have taken over the company and brand DOMNICK on January 1st, 2011. For you being our partner there will be lots of advantages such as e.g.:

- perfectly compatible products (function, performance, etc.).
- everything from us (one contact, one order process, one delivery, etc.) .
- consistent quality standards.
- sales promotion and even better advertising support by an overall communications policy.
- new marketing opportunities and sales potentials.

DOMNICK THERMALIZER – THE BRAND, THE PRODUCT.

The Domnick Gourmet-Thermalizer is currently available in four versions. Thus it is perfect for each application.

- For beginners to get to know it.
 - As secondary machine, for mobile use.
- For continuous use, for small or large portions.

Since the Gourmet-Thermalizers are heated from the outside it is possible to fully use the whole container. Furthermore, there are no annoying components in the container which would reduce the volume or make cleaning difficult.



EMILY



ARIANE



SOPHIE



KERSTIN

OPTIONS



Thermometer for cooking
Using the thermometer for cooking it is possible to directly measure the core temperature of the product in the vacuum bag.



Sealing pads
avoid penetration of air and water into the vacuum bag.



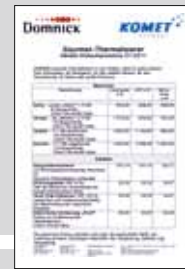
Sous-Vide label,
water-proof, to label your bag.



Electrical draining Profi
to empty the Gourmet-Thermaliser.

PRICE LIST DOMNICK GOURMET-THERMALIZER

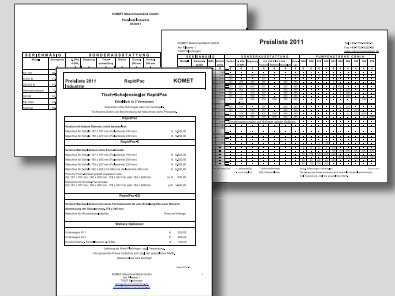
Please find attached the prices for all machines. We will be at your disposal for any further questions.



NEW

ORDER NOW AND STILL BENEFIT FROM OUR PRICES OF 2009. NEW PRICES FROM JULY 2011 ON

On July 1st, 2011 we will increase the prices for our machines and spare parts due to repeatedly increasing raw material prices. You will receive the new price list in June 2011. For any orders placed until June 30th, 2011 latest our current prices of 2009 are still applicable.



NEW



DVD SOUS-VIDE – COOKING UNDER VACUUM – NEW VERSION!

Due to the high demand we have reissued our DVD and reviewed it in cooperation with our Sous-Vide-chef Hubertus Tzschirner. It provides even more information on the topic cooking under vacuum. As before, you can order the DVD free of charge. Use the DVD as sales support or to train your staff.

KOMET IS INNOVATION!

At several trade fairs we are presenting our latest new developments live. See for yourself..

Please visit us on the following exhibitions and see the advantages of KOMET vacuum packaging machines:

INTERPACK, DÜSSELDORF
12.05. – 18.05.2011

SÜFFA, STUTTGART
02.10. – 04.10.2011

ANUGA FOOD, KÖLN
08.10. – 12.10.2011

NEW ASSISTANT

WE WOULD LIKE TO INTRODUCE OUR NEW EMPLOYEES TO YOU



FLORIAN KNECHT – EXPORT MANAGER

Since February 1st, 2011 Mr. Florian Knecht is working as Export Manager and takes care of our customers abroad. You will reach Mr. Knecht under
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STEN BARTHEL – SALES AND TECHNICAL CARE OF INDUSTRIAL MACHINES

Since July 3rd, 2006, Mr. Barthel is working for our company. After his qualification as technician in September 2010 Mr. Barthel has taken over the sales and technical care for industrial machines. You will reach Mr. Barthel under
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