

>> PLEASE FORWARD TO YOUR PURCHASING AND SALES DEPARTMENT! <<**JUNE
-2011-**

HIGH DEMAND THANKS TO SOUS-VIDE

"Sous-Vide" – low temperature – or simply vacuum cooking. Fish, meat, vegetables or fruits are vacuumed and cooked to the point at low temperature. Incomparable flavors and textures, accompanied by concrete commercial advantages: Fresh products remain longer nonperishable, time and consequently costs are reduced and it is possible to redeem investments more rapidly. In the meantime it is no longer possible to imagine working in professional kitchens as well as in food trade and butchers specialized trades without the advantages and reasons of Sous-Vide.

Since almost 3 years we are intensively dealing with the marketing, development and production of Sous-Vide and the demand is still increasing above average. Our monthly access figures in the Internet as well as the immense interest on trade fairs and events are proving this fact. As already reported in the newsletter of April 2011 we further enlarged our portfolio in this field with the gourmet thermalizers of the brand DOMNICK. Thus we are able to offer the complete Sous-Vide-Equipment to you and to your customers. Take this chance and the advantages, which are offered hereby and actively address your customers by discussing the topic Sous-Vide with them. We will be glad to support you in consulting and marketing. Do not hesitate to contact us.

NEW LOOK FOR THE GOURMET THERMALIZER

Our gourmet thermalizers are available with a new look. The red film on the operating panel is now replaced by a black film.

**EMILY:**

6 liters water bath
1/3 Gastronorm
w x l x h (mm): 210 x 470 x 250
Power connection
(V/Ph/kW): 230/1/0.5

**ARIANE:**

14 liters water bath
2/3 Gastronorm
w x l x h (mm): 380 x 470 x 250
Power connection
(V/Ph/kW): 230/1/0.9

**SOPHIE:**

23 liters water bath
1/1 Gastronorm
w x l x h (mm): 550 x 470 x 250
Power connection
(V/Ph/kW): 230/1/1.4

**KERSTIN:**

23 liters water bath
1/1 Gastronorm
w x l x h (mm): 470 x 550 x 250
Power connection
(V/Ph/kW): 230/1/1.4

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Domnick

KOMET
GERMANY

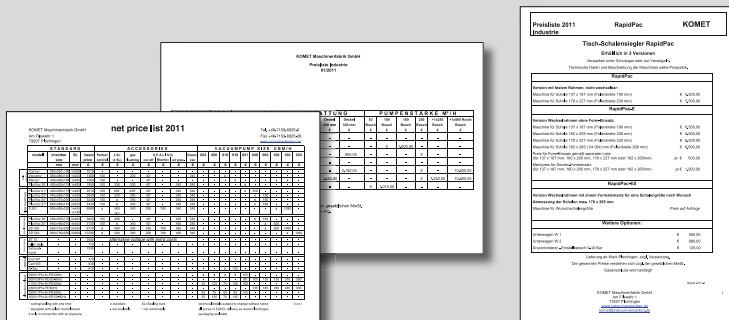


SEND US YOUR E-MAIL ADDRESS.
FROM 2012 ON WE WILL START SENDING OUR
NEW ONLINE NEWSLETTER!

Time is money. So much is for sure. Therefore, we would like to inform you as rapidly as possible, all around the clock, no matter where you are. From next year on our newsletter will only be available as online newsletter. In order that we do not forget any recipients and are able to inform our partners in a target-oriented manner, we would like to ask you to send us your e-mail address as well as the e-mail addresses of your staff to komet@vacuumpackaging.com under the keyword "Online Newsletter" until September 30th, 2011. Please do not forget to indicate your company, name, function, address and phone number.

NEW PRICES FROM JULY 2011 ON.

Since 2009, we were able to keep our prices stable over a long period of time. As we already informed you in our last newsletter new prices will be applicable for machines and spare parts from July 1st, 2011 on. Please find attached the new price list for standard machines. Please do not hesitate to request the price list for our other machines, if required.



KOMET IS INNOVATION!

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

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

ANUGA FOOD, KÖLN
08.10. – 12.10.2011

ANUGA FOOD TEC, KÖLN
27.03. – 30.03.2012

SERVICE-HOTLINE:
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+49 (0) 71 53 / 83 25-18

FAX-HOTLINE FOR SPARE PARTS:
+49 (0) 71 53 / 83 25-27

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MODERNISATION OF THE PRODUCTION HALL

After the new construction of our training center and of the production area for tabletop machines in 2007, we will now modernize the other production areas. Last but not least, this point in time is suitable due to the new production area required for the gourmet thermalizers. The reconstruction measures will already take place in August. We would like to ask you for your understanding that delays in delivery might occur during this period of time.



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