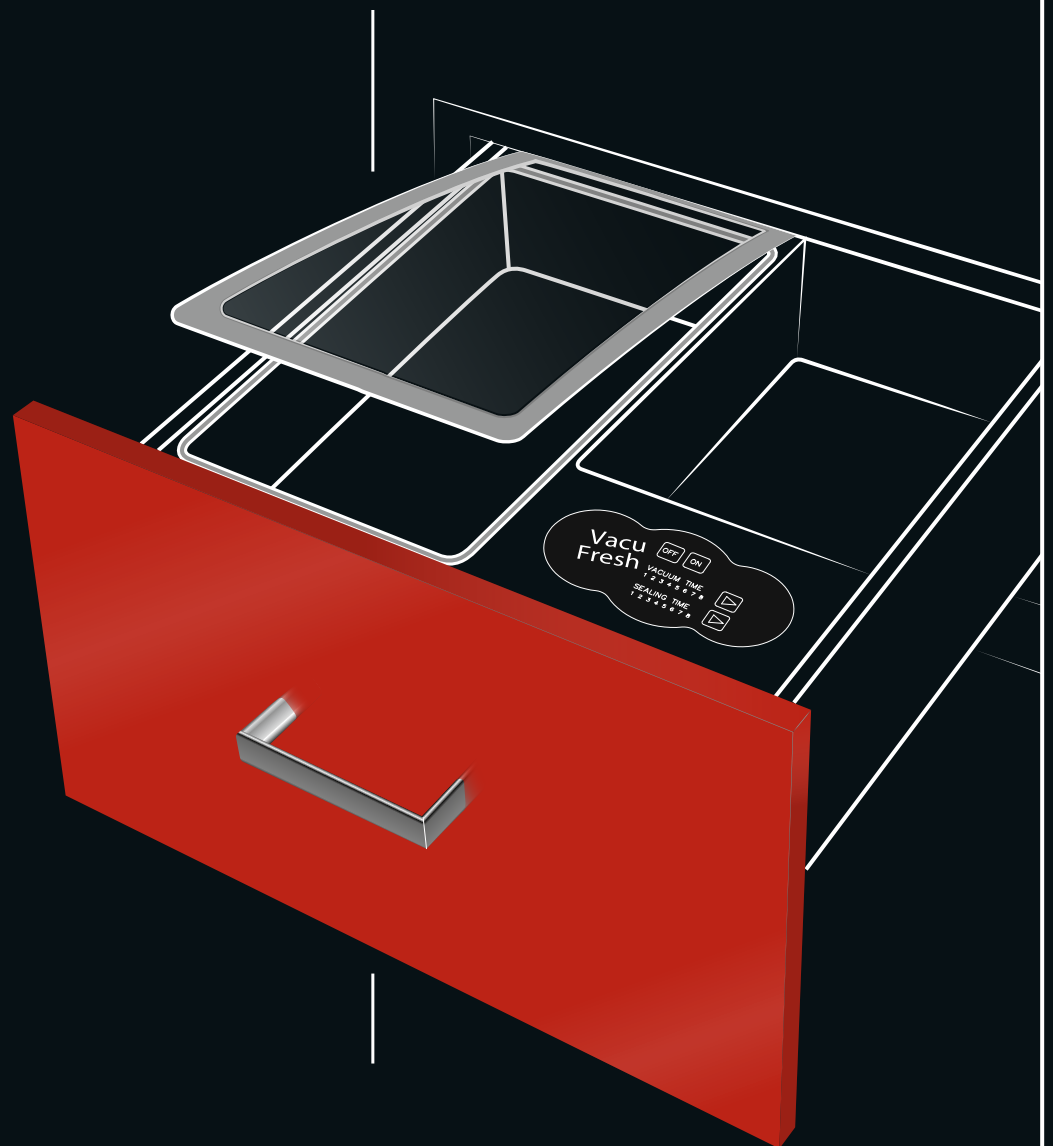


NEW

# VACUFRESH

THE BUILT-IN VACUUM SYSTEM FOR  
KITCHENS IN PRIVATE HOUSEHOLDS.



GOURMET THERMALIZERS  
VACUUM PACKAGING MACHINES

.....  
**Domnick**

**KOMET** ★★★★★  
GERMANY

## VACUFRESH

# NEW SALES POTENTIAL FOR THE MANUFACTURERS AND PLANNERS OF KITCHEN AND KITCHEN DEVICES!

More and more persons demand highest standards for their kitchen. At this, not only design and quality are important but more and more also innovative kitchen techniques and preparations. Kitchen processes such as e.g. vacuum packing or vacuum cooking (Sous Vide) are becoming more and more important in private households. In this connection, there are new possibilities and sales potentials in the kitchen arrangements for the customers of manufacturers and planners of kitchen and kitchen devices.

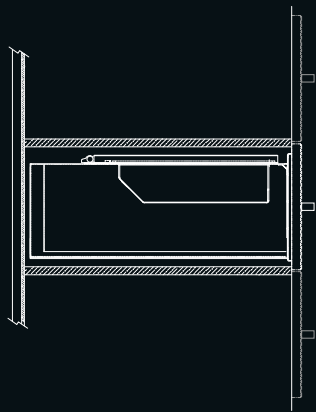
With the new VacuFresh we are offering for the first time a "built-in solution" for vacuum packing of fresh products, optically and technically perfectly integrated into the kitchen. Thus, food remains longer fresh and can be more easily stocked. The new VacuFresh is based on the experience of more than 60 years of vacuum packing technique and on the cooperation with leading chefs in Europe. The technique complies with highest quality demands and can be operated cost-efficiently.

As far as the VacuFresh is not yet considered in the planning of the kitchen or of the kitchen devices it can be easily retrofitted. No special designs are required for the kitchen installation. The VacuFresh fits in all 2 grid standard drawers (with a width of 60 cm) so that maximum one drawer must be replaced.

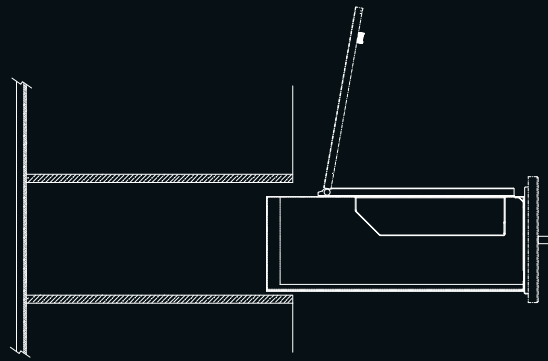
### THE NEW VACUFRESH AT A GLANCE:

- The "built-in solution" for vacuum packing of fresh products.
- New vacuum chamber technique in the professional sector.
- Food remains longer fresh and can be more easily stocked.
- Can be optically and technicall perfectly integrated in the kitchen.
- No special models required. Fits in all 2-grid standard drawers (width 60 cm).
- Can be easily retrofitted.





While the drawer is closed the VacuFresh is perfectly integrated in the kitchen unit; it would not be recognized that a vacuum system is hidden behind the panel.



Pull out the drawer of the VacuFresh, then simply open the lid, take the bag out of the right storage, put the bag inside the chamber, close the lid and the vacuum process will start immediately.

#### Technical data

Chamber size (W x L x H/mm):	215 x 300 x 80
Sealing length (mm):	200
Power connection:	230V/Ph+N+PE/50Hz
Maximum bag (mm):	200 x 300
Weight (kg):	27
Installation width (mm):	562 – 568
Min. installation height (mm):	225
Min. installation depth (mm):	540



## GOURMET SAVER AND EMILY

Apart from the new VacuFresh we are offering versatile other solutions and products all around the topics of vacuum packing, thermalizing and cooking under vacuum (Sous-Vide) for meat, vegetables, fruit or fish such as e.g. handy entry level products, such as "Gourmet Saver" and "Emily" with little space requirement for singles and couples. These products are best suitable as stand-alone solution and can also be offered in the range of accessories.



**GOURMET SAVER**  
Vacuum packaging machine



**EMILY**  
Thermalizer



**VACUBOY**  
Vacuum packaging machine



**ARIANE**  
Thermalizer

Please find further products in our catalogues or on our website.