

VACUUM PACKING AND SOUS-VIDE COOKING IS OUR PASSION



VACUUM PACKING MACHINES
TRAY SEALERS
THERMOFORMING MACHINES
GOURMET THERMALIZER
VACUUM TESTER

KOMET
GERMANY



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75 YEARS

EXPERIENCE

FAMILY-OWNED

WORLDWIDE



WE ARE **KOMET**

KOMET – YOUR PARTNER FOR VACUUM PACKING AND SOUS-VIDE COOKING

The company has been founded more than 75 years ago and since then we have been focusing on what we can do best: Developing, producing and selling machines for vacuum packing and cooking under vacuum for the industry, supermarkets, gastronomy and in particular for the butchers. Whatever we do, we always focus on our customers. They are in the focus of our thinking and doing. We are always looking for the best and most cost-efficient solutions that stand for highest quality **“Made in Germany”** and offer a comprehensive range of products for almost any need to our customers. All our employees are well educated and trained and have many years of experience in the line of business. The one-to-one service on site, the trusting cooperation with our partners on the selling and supplier side for decades, the family environment as well as flat hierarchies and the direct contact to all relevant contact persons – up to the entrepreneurial family are further indicators of our company. All these give our customers a maximum of continuity, quality, efficiency and promptness in all fields – yesterday, today and tomorrow!

Yours KOMET team



FROM PROFESSIONALS FOR PROFESSIONALS

Our machines are suitable for a large number of industries, applications and target groups: from the industrial use over butchers, caterers and the supermarkets up to the gastronomy and the ambitious amateur chef – but also for fishermen, barkeepers or market stall operators. Our machines are used wherever food is stored under hygienic conditions, produced or offered or wherever food and beverages are prepared at highest standards.

With almost 40 different vacuum packing and Sous-Vide machines, we offer the right solution for every requirement: Table top models, floor models, double chamber machines, tray sealers, automatic thermoforming machines and Sous-Vide cooking devices.



Chefs



Butcher



Barkeeper



Market stall operators



BBQ



Hunters



Fishermen



Amateur chefs



Cooking schools



Food retailing / Discount



Technology / Industry

Food trade and food producers

Ready cut and pre-portioned food is of high importance for dealers and manufacturers. The vacuum technology offers a large number of advantages for it – it is in particular possible to considerably extend the shelf life and storage suitability of perishable products. Longer transportation distances will be also an option for the manufacturer. He can produce large quantities at a time, centrally store them and then deliver large or small quantities as required by the customer – to the shelf, if needed. The supermarkets can also order large quantities of for example, meat or sausages cost-efficiently at once, pack them in one piece or in portions and offer it for sale e.g. at the refrigerated counter.

Butchers

Butchers have always been familiar with the vacuum technologies. Even there, other diverse applications have been developed due to cost pressure and the necessity to conserve resources. As the product is vacuumed and gas flushed, it is not necessary to immediately sell it, which results in considerably less rejects / loss and thus a considerably higher return.

Gastronomy

Your meals: at highest level always to the point. Your kitchen: perfectly planned and efficiently organized. You should certainly rely on our methods and techniques. You can perfectly complete your kitchen equipment with the innovative vacuum technology and the Sous-Vide cooking devices, you can react upon with great flexibility at any time – independent of what and when your customers desire – and improve your efficiency.

Professional technique for private use

More storage space for food compared to the packaging in rigid plastic boxes, spend more time with the guests, care for enthusiastic guests with products cooked to the point and when they ask with astonishment: "Did you really cook this meal yourself?" to give them a bright smile and nod. Only a few of many advantages for ambitious amateur chefs. Besides our standard program, we also offer machines to be integrated into existing or new kitchens specifically for the private use. And of course, all our machines for the private use correspond 1:1 to the machines for the professional use.

**FOR ALL
REQUIREMENTS**

40

MACHINES
ON OFFER

-- with --

**LOTS OF
OPTIONS**

-- and --

**HUNDREDS OF
POSSIBLE
COMBINATIONS**

PRODUCT GROUP FOOD

Our machines for vacuum packing and cooking under vacuum are suitable for a large number of food items – in particular, wherever freshness, shelf life and efficiency or also the unique enjoyment play a role due to a very particular preparation method.



Meat



Sausage



Fish



Poultry



Dairy products



Fruits



Vegetables



Cereals



Baked goods



Nuts



Liquids



Soups / sauces



Pasta



Confectionery



Ready-made meals

OTHER PRODUCT GROUPS

It is not widely known that the vacuum technology has meanwhile become indispensable for lots of other industries, product groups and applications beyond the food industry. These include among others:

- Printed circuit boards (protection against dust and humidity)
- Sterile sheets / blankets (surgical area)
- Technical components (protection against damaging each other)
- ESD components (no electrostatic charge)
- Screws / small parts (fixed)
- Valves (corrosion protection)
- Electronic components, spare parts, clean room packaging, high quality components produced by injection moulding (damages)
- Medical products
- Blood reserves (shelf life)
- Orthopaedic parts (protection)
- Money (volume and protection against theft)
- Pet food (shelf life)
- Sterling cutlery (no tarnishing)
- Clothing (volume when storing)
- Glasses (sustainability)
- Film reels (protection against destruction)
- Cushions (volume when transporting)
- Adhesive (no hardening)
- etc.

FILMS, BAGS, TRAYS – THE CORRECT PACKAGING ALSO COUNTS

Technically high-quality devices are indispensable for the vacuum packing as well as for cooking under vacuum. But not only this: Also the packaging material needs to match! It has to ensure a high sealing ability and a high oxygen density and be suitable for extremely low or high temperatures as well as for liquid, pasty, grainy, powdery or solid products. And, of course, the sustainability and the recyclability and the certificate "free from plasticisers" are also an important requirement.



Vacuum bag



Cooking bag



Shrink bag



Tray

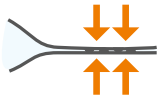
OUR PRODUCT ADVANTAGES

Since more than 75 years, we are solely dealing with the topics of vacuum packing and cooking under vacuum. It is no wonder that our machines stand out by a number of product features and advantages. All machines are **MADE IN GERMANY**, easy to operate, well processed and offer a very good price-performance-ratio.



Durable and reliable

KOMET vacuum machines are exclusively manufactured from high-quality single components: e.g. stainless steel, splash-proof elements and high-performance pumps. Clear building structure, robust technology and the well-thought design guarantees a long-term operational capability.



Sealing

The perfect interaction of closing force, sealing temperature and sealing time obtains optimum sealing results. Our high pressure sealing systems ensure consistent sealing results also for stronger bag types. The cut off sealing provides more hygiene.



Fast

Fast cycle times with perfect high vacuum

Due to the perfectly dimensioned built-in components and the optimum ratio of pump size and chamber volume, very fast cycle times and a simultaneously perfect end vacuum is possible.

Fast vacuum times

Flexible tubes, valves and screw fittings will be laid fluidically optimized, a much lower hydraulic resistance is resulting hereof.



User-friendly

The control boards allow a simple and exact setting of important operating parameters. It is possible to call pre-set values using the memory function. The thoroughly thought and ergonomic design of the machines allows user-friendly working and ensures optimum packaging results. Large lid opening for ergonomic and easy insertion of the bag into the chamber. Slight and easy movement of the lid with the help of counterweights inside of the double chamber machines.



Service and cleaning

Rapid and easy cleaning of the machines does not only save time and money, but also stress. Therefore, our machines are equipped with vacuum trays and housings made of stainless steel, smooth surfaces, curves and wireless sealing bars. All single components are easily accessible (e.g. hinged housings, service doors) and clearly arranged. A service program supports the functionality and durability of the vacuum pump. In this way, each customer is also in a position to replace wearing parts and to perform maintenance tasks. However, should there be any problems, our technical service will be at your disposal with advice and support.



Most modern technology

In our products, we permanently deal with the latest control technology and possible applications. Latest technology should always improve the product. Examples are the recessed control boards with the latest control technology, the cylinder sealing with maximum closing force and easily removable, wireless sealing bars, a vacuum pump with particularly low susceptibility to failure due to the used high-quality materials.

MADE IN GERMANY

ADVANTAGES / STANDARD EQUIPMENT

depending on the machine type

- Cylinder sealing
- Sealing bars are to remove without tools
- Wide double sealing
- Lid locking can be unhooked
- Dynamic end position damping of the lid opening
- Vacuum-moulded chambers, hygienic cleaning
- Silent ventilation
- Grip protection on the lid
- Recessed control board
- Robust components and construction
- Stainless steel as well as best metal alloys
- Plexiglas lid – important for packaging soups and sauces
- Service program for the pump
- Soft ventilation
- Step/impulse vacuum
- Oil change indicator
- Optimised heat dissipation
- Vacuum stop button
- Microcomputer control board
- Inlet plate(s) for height adjustment
- Flat Plexiglas lid for Nikivac, all other machines have a convex lid
- Plexiglas lid (not for Powervac 200/210)

SELECTABLE OPTIONS

depending on the machine type

- Gas flushing (MAP)
- Program control with sensor (Perfect)
- Connection for external extraction (container)
- Anti-slip mat
- Cut-off and sealing
- Compressed air pressure sealing
- Switch off sealing bars
- Additional sealing bars
- Bigger vacuum pumps
- Voltage variants
- Carts
- ESD version
- Stronger sealing transformer
- Plug with phase inverter
- External pump
- Higher lid
- Customer requirements



SUSTAINABILITY – A TOPIC, THAT CONCERNS US.



For us, sustainability is an important part of our corporate philosophy. Therefore, we regularly check all processes and products in the company. Our machines consist almost entirely of recycled and recyclable components. We make sure that natural alternatives to plastic trays such as reusable jars and containers or trays made of wood fibres (biodegradable and compostable) or fully recyclable vacuumbags can be used with our machines.

It is important that properties such as handling, temperature resistance, leakproof and grease resistance are being guaranteed.

Therefore, we closely cooperate with developers and manufacturers of trays and films made of renewable raw materials and with our tray sealers, we make the matching technology available in order to easily implement the use of trays made of renewable raw materials for the packaging in the practice.



Do you already know our application films?



THE KOMET QUALITY PROMISE

KOMET grants a guarantee of 24 months on all machines – also, in the commercial sector. The guarantee includes the whole functioning of the machines. This ensures the customers that their newly purchased KOMET products will also possess the promised properties and functions.

YOUR CAREFREE PACK – SERVICE MADE BY KOMET

The satisfaction of our customers is of highest priority for us. Therefore, the worldwide service for our partners as well as for the end-user is in the focus of our thinking and action. Competent contacts as real “**PROBLEM SOLVERS**” as well as a sophisticated service concept will be at your disposal for all questions around our products, applications, spare parts and further training.



AIMED PHONE
CONSULTING /
DIRECT CONTACT



ON-SITE SERVICE



INSTALLATIONS



QUICK DELIVERY TIME



LONG-TERM AVAILABILITY
OF SPARE PARTS



REPAIRS /
MAINTENANCE



12 MONTHS
AVAILABILITY



TRAININGS



OWN
SALES TEAM



LONG-TERM,
SKILLED AND
TRAINED EMPLOYEES



GERMANY-WIDE
EXTENSIVE NETWORK OF
SALES AND SERVICE
PARTNERS



LONG-TERM
WORLDWIDE
SALES PARTNERS



IF THERE IS EVER ANY NEED:
OUR SPARE PARTS MANAGEMENT

Worldwide spare part supply for all KOMET machines also
BEYOND THE MINIMUM TERM OF 10 YEARS

— • —
ALMOST 100 % of the spare and wearing parts available ex stock

— • —
ORIGINAL PARTS with advice

— • —
EXPRESS DELIVERY with time option

**HIGHER TURNOVER WITH
 KNOWLEDGE AND EXPERTISE**

The demands on the specialist trade increase and become more diverse, products will be more complex and the technical possibilities will continue developing. To be successful in the specialist trade, you should have an excellent command of sales and marketing as well as a well-founded expertise of the products. For this, it is important to permanently deal with the products and educate yourself. The KOMET ACADEMY provides professional, user-specific training and ensures a professional strategy for selling, instruction, installation or repair. In addition, our partners will always be informed about current developments and product novelties.



**WE WILL HELP YOU TO FIND THE
 SUITABLE MACHINE FOR YOU.**

Different companies, different product groups, different applications – it is always necessary to adapt the required machines exactly to the specific requirement. Lots of customers are unable to cope with this. We will help our customers on the basis of an exactly defined process and guideline with different questions to configure the suitable machine for them easily and rapidly. In doing so, we benefit from our long-term experience and focus on the business area of vacuum packing and cooking under vacuum.



**Do you already know our
 product animation?**

VACUUM PACKING

AIR OUT, TASTE IN

Vacuum packing has become indispensable wherever food is stocked, produced and offered under hygienic conditions. Meat and sausages, poultry, ready meals, soups, sauces, cheese, fish and other food remain longer durable due to vacuum packing and moreover there is no loss in weight and aroma. In particular in the storage the space-saving vacuum packing would be an advantage. With almost 40 different vacuum packing machines, we offer the right solution for every requirement.

VACUUM PACKING – THE ADVANTAGES



Never before transportation of food was so easy

Food is packed hygienically clean in the bag avoiding leaking of e.g. sauces or marinades. This guarantees clean and safe transportation; no matter if for catering, if you need it for BBQ or a picnic or if you will be going on a holiday.



Resealing original bags

Food such as nuts, pine nuts, sesame, spices, dry fruit or jelly-babies can easily be resealed in their original bags. In this way, the products are protected against humidity avoiding that they go stale early.



From now on preparing marinades would be a piece of cake

Marinating is improved due to the vacuum and it can be performed within shorter term. It is possible to marinate e.g. barbecue meat in only 15 minutes!



No odour and taste transfer / protection of the aroma

The transfer of odour or taste from one food to another is avoided by the protection barrier of the vacuum bag. The original aroma is maintained.



Freshness

The packed food remains fresh and juicy, it can neither dry out nor oxidise. No risk of freezer burns.



Buying large quantities – packing in small portions

Using the vacuum packing machine, it is possible to prepare or buy large quantities, store them in portions and use them as needed. This does not only save time, but notably costs.



More storage space

Food which is sealed in the vacuum bag provides an efficient solution for storage space e.g. in the refrigerator or in the storage room as well as during shipping and delivery. When vacuum packing products, the volume of such products is reduced so that less space is required compared to common storage boxes. This applies not only for food products but also for other products. Such e.g. for pillows which can be shipped gently pressed together.



Perfect maturing of the meat inside the film

Under vacuum the meat can mature very gently and free from external influences.



No separate storage

It is not necessary to store food, such as fish, meat and cheese separately, since the products are hermetically sealed in the vacuum bag. There is no transfer of taste or odour. It saves space and costs.



Jars or screw-cap jars are professionally closed

Marmalade and preserving jars are placed or laid, filled into the chamber of the vacuum packing machine, the pump removes the air from the chamber and from the glass – a vacuum is generated guaranteeing a prolonged durability of your food. Mind the "plop" when opening the jar.



Do not throw away food any more

Sustainability is experiencing new dimensions when vacuum packing. Leftover food or too much bought food can be preserved, stored or frozen and then prepared at a later point in time.



Wide choice

Since the food in the vacuum bag has a longer shelf life, it is also possible to offer products which are not requested every day. It is possible to make small portions of food and thus increase the diversity of products.



Hygiene

After having packed the food under vacuum, it will no longer be e.g. in contact with the hands during storage, further processing or the consumption. Unwanted external influences on the product such as germs and bacteria will be avoided.



Visibility of the products

Because of the transparent vacuum bag, the color change on the surface of the product e.g. for meat is visible for the customer. With this he gets a good and perfect impression on the freshness and quality of the product.



No loss in weight

There will be no loss in weight during storage and when cooking under vacuum. An economic advantage for the professional user.



Avoiding loss of first cut

Particularly for sausage products or cheese, the first cut often dries out or changes its colour during storage. Avoid this by using a vacuum bag. Since it is no longer necessary to throw the first cut away, but can be sold, the profitability is increased.



Cooking under vacuum

Do you already know "Sous-Vide" or easy "Cooking under vacuum" – the gently method to cook? Please find further information about this topic from page 26 on in this brochure.



Shelf life

The shelf life often presents a major problem and already after a short time food is no longer fresh and suitable for consumption. Thanks to the vacuum technology it is possible to considerably reduce this problem.



Highest quality

The vacuum technology stands for highest quality: The food can perfectly mature, marinades are perfect, no freezer burn, there is no taste or odour transfer of other food and first cuts on e.g. sausages do not change their colour, etc.



Health

Thanks to the protection of the vacuum packing the vitamins and the natural nutrients are preserved while storing the food.



Appealing look

Food packed under vacuum is protected against external influences. Thus, the products still look fresh and juicy when unpacking them from the vacuum bag.

TABLE MODELS

Standard equipment depending on the machine type for table top, floor and double chamber machines

- Cylinder sealing
- Sealing bars are to remove without tools
- Wide double sealing
- Lid locking can be unhooked
- Dynamic end position damping of the lid opening
- Vacuum-moulded chambers for a hygienic cleaning
- Silent ventilation
- Grip protection on the lid
- Recessed control board
- Robust components and construction
- Stainless steel as well as best metal alloys
- Plexiglas lid – important for packaging soups and sauces
- Service program for the pump
- Soft ventilation
- Step/impulse vacuum
- Oil change indicator
- Optimised heat dissipation
- Vacuum stop button
- Microcomputer control board
- Inlet plate(s) for height adjustment
- Flat Plexiglas lid for Nikivac, all other machines have a convex lid
- Plexiglas lid (not for Powervac 200/210)



EVOLUTION 300 PRO



EVOLUTION 300 PLUS



VACUBOY

Picture can show options.

Technical data	EVOLUTION 300 PRO	EVOLUTION 300 PLUS	VACUBOY
Chamber size (w x l x h / mm)	320 x 350 x 120	320 x 350 x 120	360 x 380 x 140
Control board			
• Standard	Comfort	Perfect	Comfort
• Option	–	–	Perfect
Sealing length (mm)	1x305	1x305	1 x 350
Sealing seam	double	sealing / cutting	double
Distance x ¹⁾ (mm)	290	290	340
Position of sealing bar			
• Standard	front	front	front
• Option	–	–	–
Pump (cbm/h)	8	8	10
Power connection	230V//1Ph+N+PE/50Hz	230V//1Ph+N+PE/50Hz	230V / 1Ph+N+PE / 50Hz
Power from (kW)	0.5	0.5	0.7
Max. bag (mm)	300 x 400	300 x 400	350 x 400
Insert plates	1	1	1
Outer dimensions (lid closed / w x d x h/mm)	370 x 400 x 305	370 x 400 x 305	410 x 500 x 360
Outer dimensions (lid open / w x d x h/mm)	370 x 400 x 600	370 x 400 x 600	410 x 500 x 760
Weight (kg)	28	28	44

¹⁾ see on page 27

Data in brackets are options.



Options can be selected depending on the machine type for table top models, floor models and double chamber machines

- Gas flushing (MAP)
- Program control with sensor (Perfect)
- Connection for external extraction (container)
- Anti-slip mat
- Cut-off and sealing
- Compressed air pressure sealing, external air compressor required
- Switch off sealing bars
- Additional sealing bars
- Bigger vacuum pumps
- Voltage variants
- Carts
- ESD-Version
- Stronger sealing transformer
- Plug with phase inverter
- External pump
- Higher lid
- Customer requirements



Picture can show options.

Technical data	NIKIVAC	PLUSVAC 20	W 3	W 4
Chamber size (w x l x h / mm)	430 x 400 x 160	430 x 505 x 175	–	–
Control board				
• Standard	Comfort	Comfort	–	–
• Option	Perfect	Perfect	–	–
Sealing length (mm)	1 x 405	1 x 405 (2 x 405)	–	–
Sealing seam	double	double	–	–
Distance x(y) ¹⁾ (mm)	350	455 (400)	–	–
Position of sealing bar				
• Standard	front	front	–	–
• Option	–	back	–	–
Pump (cbm/h)	16	21	–	–
Power connection	230V / 1Ph+N+PE / 50Hz	400V / 3Ph+N+PE / 50Hz	–	–
Power from (kW)	0.8	1.1	–	–
Max. bag (mm)	400 x 400	400 x 500	–	–
Insert plates	3	2	–	–
Outer dimensions (lid closed / w x l x h / mm)	490 x 540 x 400	480 x 655 x 385	475 x 620 x 760	475 x 620 x 760
Outer dimensions (lid open / w x d x h / mm)	490 x 540 x 850	480 x 655 x 920	–	–
Weight (kg)	57	62	26	37

¹⁾ see on page 27

Data in brackets are options.



FLOOR MODELS

For standard equipment and selectable options see page 14.



PLUSVAC 21



PLUSVAC 23



PLUSVAC 24



PLUSVAC 27

SHRINKING TANK

Technical data	ST 75 ¹⁾
Water volume (litres)	70
Max. product weight (kg)	20
Working area (mm)	600 x 375
Dipping depth (mm)	220
Power connection	400V / 3Ph+N+PE / 50Hz
Power from (kW)	9.3
Fuse protection (A)	25
Outer dimension (w x d x h/mm)	695 x 630 x 1,315 (2,150 ²⁾)
Weight without water (kg)	115 (135 ²⁾)
Option	Exhaust cover and roller table



ST 75



S 501

¹⁾ The illustration shows the ST 75 with the options exhaust cover and roller table

²⁾ Dimensions and weight with exhaust cover

Picture can show options.

Technical data	PLUSVAC 21	PLUSVAC 23	PLUSVAC 24	PLUSVAC 27	S 501
Chamber size (w x l x h / mm)	430 x 505 x 175	445 x 585 x 190	640 x 480 x 200 (250)	640 x 480 x 167	895 x 565 x 230
Control board					
• Standard	Comfort	Comfort	Comfort	Comfort	Perfect
• Option	Perfect	Perfect	Perfect	Perfect	–
Sealing length (mm)	1 x 405 (2 x 405)	1 x 420 (2 x 420)	2 x 455	2 x 620	1 x 455 (2 x 455) + 1 x 740
Sealing seam	double	double	double	double	double
Distance x(y) ³⁾ / (mm)	455 (400)	530 (485)	(540)	(380)	765 (480)
Position of sealing bar					
• Standard	front	front	right, left	front, back	right, front
• Option	back	back	right or left	front or back	left
Pump (cbm/h)	21 (40 / 60)	40 (60)	40 (60)	40 (60)	106
Power connection	400V / 3Ph+N+PE / 50Hz	400V / 3Ph+N+PE / 50Hz	400V / 3Ph+N+PE / 50Hz	400V / 3Ph+N+PE / 50Hz	400V / 3Ph+N+PE / 50Hz
Power from (kW)	1.1 (1.6 / 1.9)	1.6 (2)	1.9 (2.3)	1.9 (2.3)	3.2
Max. bag (mm)	400 x 500	420 x 600	450 x 600	600 x 400	450 x 800
Insert plates	2	2	3	3	4
Outer dimensions (lid closed / w x d x h / mm)	480 x 655 x 975	500 x 770 x 1,000	710 x 665 x 1,010	710 x 665 x 1,010	975 x 750 x 1,170
Outer dimensions (lid open / w x d x h / mm)	480 x 655 x 1,550	500 x 770 x 1,600	710 x 665 x 1,500	710 x 665 x 1,500	975 x 750 x 1,600
Weight (kg)	65 (95 / 97)	110 (112)	115 (117)	145 (147)	277

³⁾ see on page 27

The data in brackets are options.



DOUBLE CHAMBER MODELS

For standard equipment and selectable options see page 14.



PLUSVAC 26



PLUSVAC 25



POWERVAC 200



POWERVAC 210

Picture can show options.

Technical data	PLUSVAC 26	PLUSVAC 25	POWERVAC 200	POWERVAC 210
Chamber size (w x l x h / mm)	430 x 505 x 175	640 x 480 x 200 (250)	580 x 760 x 215	780 x 830 x 215
Control board				
• Standard	Comfort	Comfort	Perfect	Perfect
• Option	Perfect	Perfect	–	–
Sealing length (mm)	2 x 405 (4 x 405)	4 x 455	2 x 420 (4 x 420)	2 x 620 (4 x 620)
Sealing seam	double	double	double	double
Distance x (y)¹⁾ / (mm)	455 (400)	(540)	660 (585)	730 (655)
Position of sealing bar				
• Standard	front	right, left	front	front
• Option	back	right or left	back	back
Pump (cbm/h)	40 (60)	40 (60 / 106)	40 (60 / 106)	106 (240)
Power connection	400V / 3Ph+N+PE / 50Hz	400V / 3Ph+N+PE / 50Hz	400V / 3Ph+N+PE / 50Hz	400V / 3Ph+N+PE / 50Hz
Power from (kW)	1.5 (1.7)	2.2 (2.3 / 3.1)	1.7 (2.1 / 2.9)	2.5 (4.6)
Max. bag (mm)	400 x 500	450 x 600	400 x 700	600 x 800
Insert plates	2/chamber	3/chamber	4/chamber	4/chamber
Outer dimensions (lid closed / w x d x h / mm)	955 x 655 x 985	1,400 x 665 x 1,010	1,340 x 900 x 1,170	1,750 x 980 x 1,170
Outer dimensions (lid Open / w x d x h / mm)	955 x 655 x 1,550	1,400 x 665 x 1,500	1,340 x 900 x 1,450	1,750 x 980 x 1,550
Weight (kg)	150 (152)	249 (251 / 278)	335 (340 / 365)	490 (590)

¹⁾ see on page 27

The data in brackets are options.



TABLE TOP TRAY SEALER

RAPIDPAC AND RAPIDPAC E

By using the KOMET RapidPac it would be possible to manufacture products and to pack them under modified atmosphere (MAP). This technology including the used trays and films provides a considerably longer durability of the product compared to the usage of conventional packaging procedures.

Product characteristics

- Semi-automatic packing using preformed trays with sealable top film and gas flushing / MAP
- Easy, manual insertion of the trays in the sealing frame
- One tray per cycle

Options

- Cart W 3/W 4

Machine variants

RapidPac with fixed frame

The well-known machine with fixed frame. Available for 2 standard tray sizes (137 x 187 mm or 178 x 227 mm). Frame sealing.

RapidPac E with changeable frame system; only available for tray size 178 x 227 mm.

Because of the changeable frame, it would be possible to use divided trays (e.g. menu trays) with 178 x 227 mm. Full surface sealing for divided die set.



RAPIDPAC

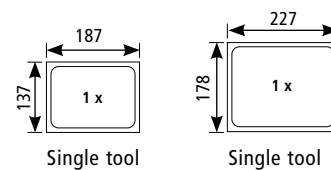
Interchangeable frame function for Rapidpac E:



Picture can show options.

Technical data	RAPIDPAC AND RAPIDPAC E
Top film width for tray 137 x 187 (mm)	190
Top film width for tray 178 x 227 (mm)	230
Maximum tray depth (mm)	65
Outer dimensions (w x l x h / mm)	330 x 560 x 550
Maximum diameter of top film (mm)	300
Power connection	230V / 1Ph+N+PE / 50Hz
Power from (kW)	0.7
Weight from (kg)	34

Standard tray sizes (mm):





FLOOR STANDING TRAY SEALER

TS 100

The TS 100 is a professional semi-automatic floor tray sealer with vacuum and gas flushing (MAP) – also suitable for gas flushing with oxygen (optional). It ensures an optimum shelf life for the packed products with minimal gas usage.

Product characteristics

- Semi-automatic packing with pre-fabricated trays with a sealable top film without vacuum or under vacuum with gas
- Automatic film winding
- Easy loading of the trays into the sealing frame
- User-friendly, problem-free conversion to other additional tools
- Easy changing of the top film
- Vacuum pump built-in the mobile casing and protected against spraying water
- Automatic contour cut around each tray
- Manual insertion of the trays under the sealing tool, after which the trays are automatically vacuumed, gas-flushed, sealed and cut
- Frame sealing
- Compressed air sealing with high seal strength
- Filling plates for the vacuum chamber, achieving faster vacuuming and less gas usage.
- Vacuum pump: 40 cbm/h



Picture can show options.

TS 100

Technical data	TS 100
Pump (cbm/h)	40 (60/63/106)
Top film width (mm)	440
Top film width for tray 137 x 187 (mm)	370
Top film width for tray 178 x 227 (mm)	430
Top film width for tray 265 x 325 (mm)	390
Top film width with print mark always (mm)	430
Maximum tray depth (mm)	95 (150)
Outer dimensions (w x l x h / mm)	670 x 980 x 1,500
Working height (mm)	970
Compressed air consumption (l/cycle) at 6 bars	6
Max. diameter of top film (mm)	220
Power connection	400V/3Ph+N+PE/50Hz
Power from (kW)	3.0 (3.4/3.5/4.2)
Weight (kg)	235 (235/237/264)

The data in brackets are options.

Options

- Vacuum pump: 40, 60, 63 or 106 cbm/h
- Other tray sizes
- Film feed accurate to the millimetre, thereby reducing film usage
- Photo cell for printed top film
- Switch to change between two gas bottles
- Maximum depth of tray: 150 mm
- Right and left stainless steel shelves
- Gas flushing with oxygen
- Gas bottle holder
- Full surface sealing for divided interchangeable frames
- Pressure reducer for gas bottle

Examples of interchangeable frames:



Tray without division

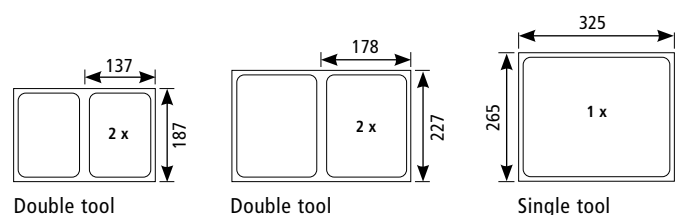


Menu tray with one division



Menu tray with two divisions

Standard tray sizes (mm):



Double tool

Double tool

Single tool

VACUUM PACKING MACHINE FOR SLICED PRODUCTS

FASTVAC

Fully automatic vacuum packing machine for sliced or whole cuts with a height of up to 15 mm, a minimum diameter of 50 mm and from a minimum weight of 80 g on (depending on the product and on the film). This in-line fully automatic packaging machine eliminates the costly labour of manually loading products into a bag. Another advantage is that during the whole process the product is not being touched by hand and therefore it is extremely hygienically packed. The sliced product from a fully automatic slicer is introduced via an in-feed conveyor to the vacuum packing machine. With photocells it measures the length of the product in order to produce a bag with the exact length of the product. Once in the chamber the product is vacuum packed and as an option gas flushed (MAP) and transported automatically on to an exit conveyor – the cycle is complete. The final step of this process could include an automatic or manual usage.



Standard equipment

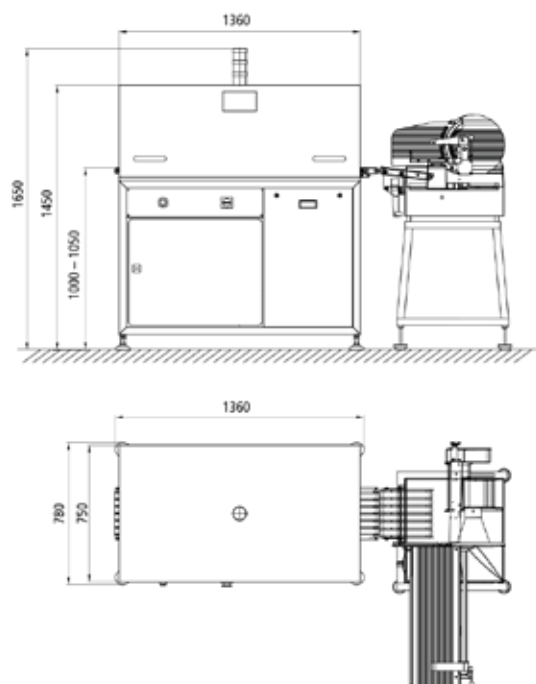
- Compressed air pressure sealing
- User-friendly SPS sensor control
- Vacuum pump: 60 cbm/h
- Gas flushing (MAP)

Options

- Vacuum pump: 106 cbm/h
- Extended infeed and exit conveyor with or without a stop switch

Picture can show options.

Technical data	FASTVAC
Pump (cbm/h)	60 (106)
Compressed air consumption (l/cycle)	6 at 6 bars
Compressed air connection	Quick coupling NW 7.2
Gas connection	Quick coupling NW 7.2
Film width (mm)	322
Film core diameter (mm)	76
Maximum diameter of top and bottom film (mm)	300
Weight (kg)	391 (418)
Max. product size (WxD/mm)	217 x 210
Max. pack dimension internal (mm)	240 x 247
Max. pack dimension external (mm)	262 x 270
Performance according to product (cycles)	3 – 5
Height of infeed and exit conveyor (mm)	1,000 + 50
Outer dimensions (w x l x h / mm)	1,360 x 780 x 1,650
Power connection	400V / 3Ph+N+PE / 50Hz
Power from (kW)	4.0 (4.7)



The data in brackets are options.



FASTVAC USED IN A PRODUCTION LINE

Products of different manufacturers, combined in one production line, may cause problems. The FASTVAC made by KOMET is best suitable to be integrated in complete production lines. In this way, e.g. slicers, vacuum packing machines, optionally a metal detector or an X-ray as well as a scale and a labeller can be combined in a production line. Thus, cutting, packaging, inspecting, weighing and labelling in one production line is easy.

Cutting, packaging, inspecting, weighing and labelling – in a complete production line.



Illustration:
In the illustration, the products will first be cut by a fully automatic Bizerba slicer, then, they will be vacuum packed in the FASTVAC made by KOMET and finally inspected, weighed and labelled (all machines, besides the FASTVAC, made by Bizerba).

Examples for packaging



← Transport direction →

THERMOFORMING MACHINE

SPRINTER

The Sprinter is a unique solution in many ways. It is shorter and is more compact than other thermoforming machines without losing important features. With a shortness of only 2.9 m it can be used in very small rooms. In spite of its shortness, the Sprinter has three complete pack lengths open for loading the products, because of its extremely long loading station. This allows to work utmost rationally – even with more than one employee. The Sprinter guarantees up to 5 times the efficiency and speed of a normal chamber machine. The new lifting unit is reducing the air pressure consumption to a minimum. Therefore, the SPRINTER is not only unbeatable in its purchase costs but also in its operation costs.



SPRINTER

IMPORTANT: Compressed air connection as well as water inlet / outlet at the installation site are necessary!

Picture can show options.

Technical data	SPRINTER
Standard machine shortness (Index 200 and 240 mm)	
• with conveyor belt (mm)	2,825
Standard machine shortness (Index 300 mm)	
• with conveyor belt (mm)	3,245
Machine width	
• For film width of 323 mm (mm)	890
• For film width of 423 mm (mm)	990
Machine height (mm) ± 50 mm	1,685

Technical data	SPRINTER
Loading height (mm) ± 50 mm	1,000
Min. top film (mm)	315 and 415
Bottom film (mm)	
• Minimum	323 and 423
• Maximum	325 and 425
Film core diameter (mm)	76
Maximum roll diameter for bottom film (mm)	330
Maximum roll diameter for top film (mm)	330
Index standard (mm)	200, 240, 300



Standard equipment

- High performance vacuum pump 40 cbm/h
- Thermoforming from 5 mm to 100 mm adjustable in 5 mm steps
- Thermoforming tools are cooled with water
- Frame sealing
- Longitudinal cutting with rotating round knife
- Cross cutting with knife, hydraulic movement
- Vacuum controlled by sensor
- Programmable SPS control system
- 7" touch panel with 256 colours, IP 65, user-friendly, multilingual
- 98 user programs adjustable
- Password protection
- Certified and approved machine according to CE safety standards that are in line with the CE and European Hygiene and safety guidelines
- Pilz security technology
- Stainless steel switch cabinet IP 65, built according to the latest guidelines and technology standards
- 2 separated heating systems for thermoforming and sealing, that can be individually set and programmed with the SPS control system
- Service opening for easy servicing of the vacuum pump
- Easy and safe machine cleaning through a cleaning program
- Service-friendly chain tension system
- Easiest lubrication of the chain movement bearings
- Solid transport chain with a reinforced 5/8" configuration
- 10 different steps of transport speed
- Acceleration and slowing down of chain movement adjustable (important for liquid products)
- Energy savings through a vacuum pump with stand-by function
- Parts from worldwide known manufacturers
- Height adjustable stainless steel feet
- Bottom film holder above forming station
- Outlet conveyor belt
- Trim removal system with roll

Advantages

- The Sprinter is known for its compactness which has a space saving construction, high cycle speed and low purchase and running costs (e.g. minimum air pressure consumption)
- Just connect it, wait to heat up and it is ready to work

Advantages because of the hydraulic lifting unit

- Low maintenance of forming and sealing station as well as for the cross-cutting
- High closing force
- The oil used in the hydraulic unit meets FDA and USDA guidelines and it is usable in food machineries, clearly as water, odourless, tasteless, eatable, health safe and food harmless

Options

- Film width 323 mm or 423 mm
- Index length 200 mm, 240 mm, 300 mm
- Water recirculation cooling system, reduces the water consumption and protects against subsequent costs due to calcifying. Payback period depending on the useful life, after about 1.5 years. Size about 90 x 50 x 50 cm. Power connection via the machine
- Gas flushing system for MAP packaging incl. special pressure control system for faster and uniform gas injection
- Built-in or external high-performance vacuum pump 40, 60 or 106 cbm/h
- Photo cell for printed top film with print marks incl. film brake
- Vario inserts (see on page 27)
- For flat products it would be possible to limit the movement of the tools from 100 mm to 50 mm → to get a higher cycle speed
- Extension of the loading section
- Pressure control of gas, air and water supply
- Covers for the sealing edges in the loading area
- Flexi sealing plate suitable for all formats
- Additional stop bottom for the film movement on the forming station

Technical data	SPRINTER
Max. thermoforming depth (mm)	100
Power connection	400V/3Ph+N+PE/50Hz
Power from (kW)	5.5
Water inlet and outlet	Rectus NG7
Vacuum pump (cbm/h)	40 (60/106)
Weight with tool (kg)	from 1,000
Compressed air connection (oil-free)	Rectus NG7
Compressed air consumption according to format and depth starting at 7 l/cycle with min. 6 bars	

The data in brackets are options.

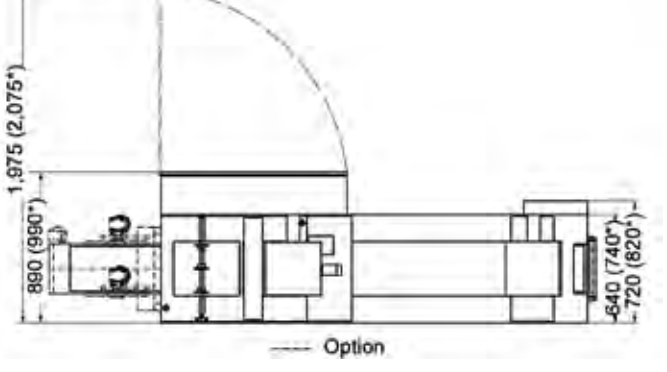
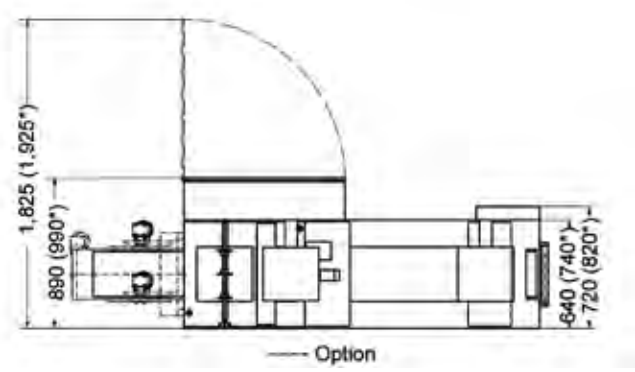
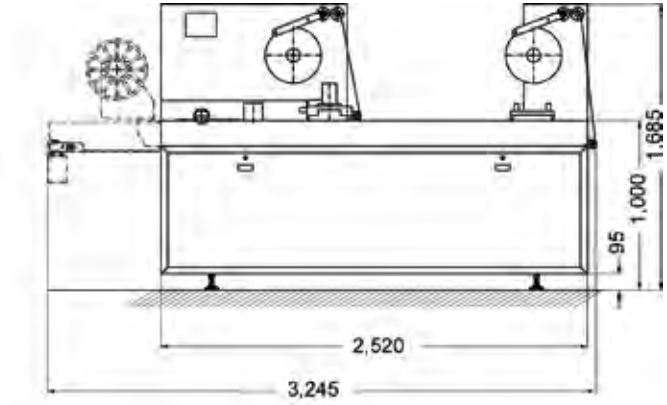
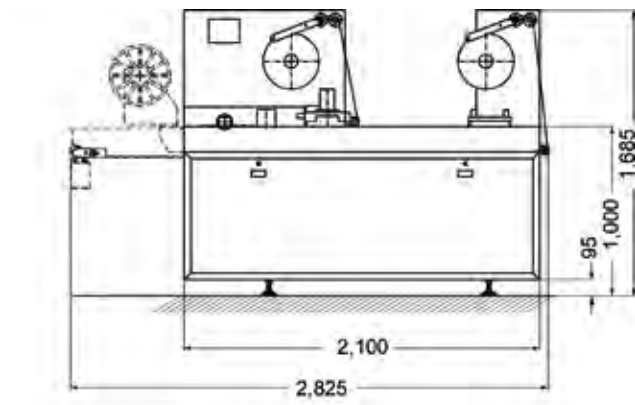
THERMOFORMING MACHINE

SPRINTER

Space requirement

Complete length only 2.9 m!

Complete length only 3.3 m!



Film width 323 mm or 423 mm
Index length 200 mm and 240 mm

Film width 323 mm or 423 mm
Index length 300 mm

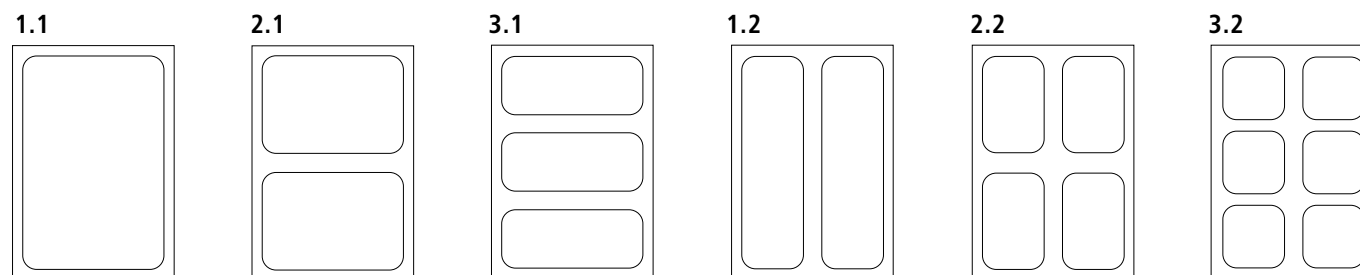
*Film width 422 mm

Pack dimensions

Index length	Format	Film width 323 mm		Film width 423 mm	
		Internal dimensions	External dimensions	Internal dimensions	External dimensions
200 mm	1.1	180 x 260	200 x 280	180 x 360	200 x 380
	2.1	180 x 120	200 x 140	180 x 170	200 x 190
	3.1	180 x 73.33	200 x 93.33	180 x 106.67	200 x 126.67
240 mm	1.1	220 x 260	240 x 280	220 x 360	240 x 380
	2.1	220 x 120	240 x 140	220 x 170	240 x 190
	3.1	220 x 73.33	240 x 93.33	220 x 106.67	240 x 126.67
	1.2	100 x 260	120 x 280	100 x 360	120 x 380
	2.2	100 x 120	120 x 140	100 x 170	120 x 190
	3.2	100 x 73.33	120 x 93.33	100 x 106.67	120 x 126.67
300 mm	1.1	280 x 260	300 x 280	280 x 360	300 x 380
	2.1	280 x 120	300 x 140	280 x 170	300 x 190
	3.1	280 x 73.33	300 x 93.33	280 x 106.67	300 x 126.67
	1.2	130 x 260	150 x 280	130 x 360	150 x 380
	2.2	130 x 120	150 x 140	130 x 170	150 x 190
	3.2	130 x 73.33	150 x 93.33	130 x 106.67	150 x 126.67

Vario tool

With Vario tool, an easy insert system for different products possibilities. Easy and fast change of film rolls and format tools.



← Transport direction →

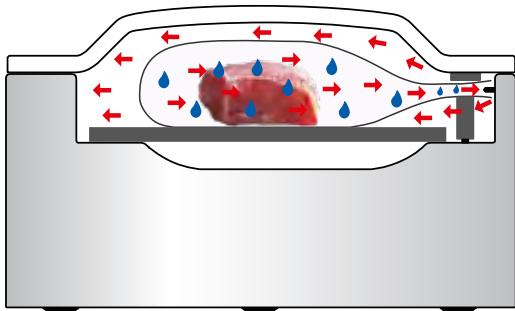



Watch our application films

TECHNICAL INFORMATION

Boiling point recognition in the Perfect control

Humidity evaporates during vacuum packing. Due to such evaporation circumstances a full vacuum cannot be reached nor does the machine stop automatically. Humidity would get into the pump. With a boiling point recognition the machine works normally and stops the vacuum process automatically. Less humidity reaches the vacuum pump.



Oil change indicator in the Comfort and Perfect control

The upcoming oil change is indicated on the Comfort as well as on the Perfect control. This information is always displayed when the pump runtime specified by the pump manufacturer has been attained. You can still continue working. We recommend to perform the oil change as soon as possible, so that the vacuum pump and machine continues working perfectly, it is possible to attain the maximum vacuum height and that you can enjoy your machine for many years. Please find further details in the operating instructions.



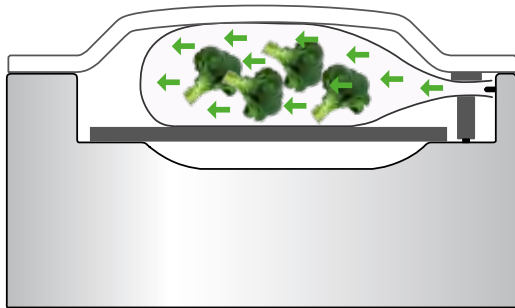
Display of the Comfort control



Display of the Perfect control

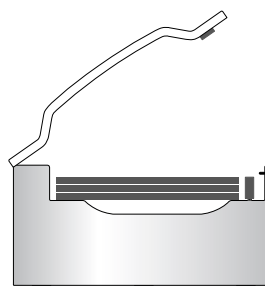
Gas flushing / MAP (optional)

It is possible to pack the products under modified atmosphere (MAP). In this way, the products are not compressed and the shelf life is being extended.

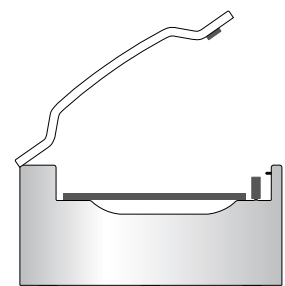


Insert plates

For perfect vacuum packing without wrinkling of the bag, it is very important, that the products – no matter of which size and amount – will always be perfectly inserted into the vacuum packing machine. To ensure successful outcome, there are always different insertion plates available.



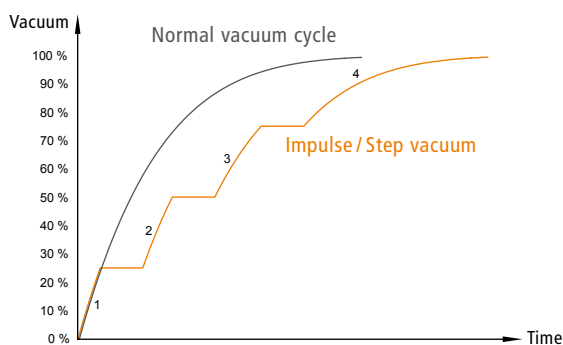
Flat products



Big product

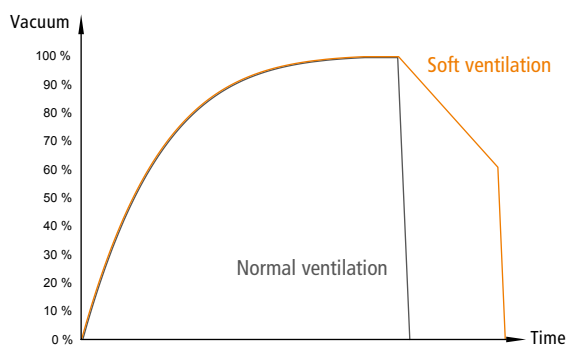
Step / impulse vacuum in the Perfect control

For some products it is necessary to increase the vacuum process. For this reason, it can be guaranteed, that all air inside the product will come out of the product and the maximum vacuum can be achieved.



Soft ventilation in the Perfect control

During the soft ventilation, the bag slowly wraps around the product, so that the products will keep their form and the bag will not be damaged. (Bones, fish etc.)



CONTROL BOARDS

Comfort



Vacuum and sealing time can be adjusted. Vacuum-stop-button. It comes with a service program to evaporate the humidity from the pump, oil change display and an operating hours counter. Significant big LED display with pleasant colours and contrast contributing to a better reading from the distance of the given values on the display. Simple activation of three pre-programmed values and the service program. Marinating function. Compatible with all KOMET chamber vacuum packing machines. (except machines with cut-off sealing, separately regulated).

Options: Vacuum pump with continuous running, cut-off sealing with one temperature, gas flushing and switch off sealing bars are available at extra costs.

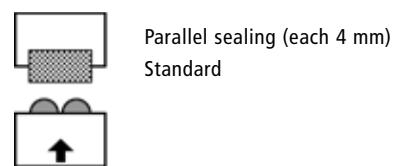
Perfect



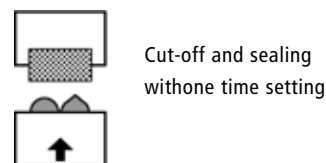
Sensor-controlled electronic for constant vacuum – independent from the product and chamber size. Vacuum-stop-button. Sealing time can be adjusted. 10 user programs can be individually stored. It comes with a service program to evaporate the humidity from the vacuum pump, boiling point recognition, oil change display, soft venting and an operating hours counter, password protection and cut-off sealing with 1 temperature. Multiple cycle of vacuum and gas flushing can be activated. Marinating function. Compatible with all KOMET chamber vacuum packing machines.

Options: Vacuum pump running continuously, impulse vacuum, gas flushing, separately adjustable cut-off sealing switch off sealing bars are available at extra costs.

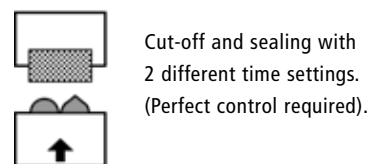
SEALING SYSTEMS



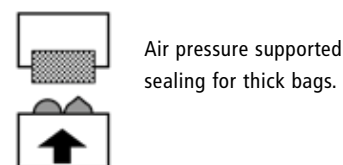
Parallel sealing (each 4 mm)
Standard



Cut-off and sealing
withone time setting



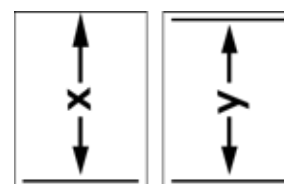
Cut-off and sealing with
2 different time settings.
(Perfect control required).



Air pressure supported
sealing for thick bags.

1.5 bars

Distance between sealing
bars:



Touch Terminal: Fastvac, Sprinter

Pilz touch terminal PMI, hardware platform for safe automation, all safety-relevant components (e.g. switches) are made by Pilz, user-friendly visualization can be operated intuitively, operational menu including target and actual values, user menu to store 99 adjustable programs and a fix standard program, service menu for maintenance and service support such as the film loading program, tool change, cleaning function or pump dehumidification, failure menu including error display and failure history, maintenance menu for the service technician including parameter settings and manual operation, automatic boiling point detection, display of oil and service interval, cycle counter for product management, password protection, texts in different languages of the countries may be displayed.

SOUS-VIDE COOKING



PERFECTLY TO THE POINT

The requirements in hotel business, gastronomy, canteens; butchers and catering are becoming more and more diverse. A correct planning and equipment of the kitchen including individual right products as well as latest technologies for each type of kitchen are indispensable. "Sous-Vide" – also called cooking under vacuum – is the magic word. Fish, meat, vegetables or fruits are cooked to the point under vacuum at low temperature gently and absolutely without problems.

To do so, we provide the suitable device so you can deliver products of unmatched quality to your guests with aromas and textures incomparable to other cooking techniques.

In this case, the dimensions of your requirements do not matter - may it be for small quantities or large events, if you have a lot of space or if you are working in a very limited space. Highest quality requirements and cost-efficient operating modes apply for all our products.

SOUS-VIDE – THE ADVANTAGES



Food always remain juicy and fresh

Due to the low cooking temperature, considerably fewer liquid escapes from the product into the vacuum bag and thus it may avoid the product to dry out. Since the air is withdrawn from the vacuum bag, the food may be preserved considerably longer and maintained in its origin form.



Freshness, colour and vitamins are maintained until consumption

Vitamins and natural nutrients are preserved because of the protection provided by the vacuum packing and the low-level heat supply. The packed food can neither dry out nor oxidize and the natural colour may even be intensified.



Working more rapidly, more flexibly, more efficiently and meeting the demands

For example, in catering the processes can be planned, prepared and calculated stress-free. By using the Sous-Vide process you would be able to cook the products under vacuum in advance and store them until the event starts. On the date of the event the products are regenerated in the thermalizer and finally prepared.

Besides that, parties and events require a higher flexibility from the caterer. Schedules are seldom kept, nonetheless dishes should have the best quality. With Sous-Vide it is possible to keep different products on "Standby", without overcooking them. Cooking under vacuum always guarantees it to be perfectly done.



Optimum kitchen utilisation

When cooking under vacuum you are completely independent from time. Products are pre-cooked precisely during idle times and prepared and served as required. Since the production is independent from time, the utilization of the kitchen is considerably improved.



No loss in weight

There will be no loss in weight during storage and when cooking under vacuum. An economic advantage for the professional user.



Space-saving and independent from space

Vacuum packing machines and thermalizer can be used independently at different places. In this way, the working processes are not limited in particular smaller kitchens.



Little power consumption

Thermalizers consume considerably less energy than e.g. a steamer / combi steamer. This result is achieved due to a better isolation and the heating up of water (high efficiency). No loss of heat energy when opening the machine. In total, this results in considerable cost savings.



Highest quality

With the vacuum technology it is possible to continuously provide consistently high quality. Overcooking of the products with Sous-Vide cooking would be excluded.



Health

Vitamins and natural nutrients are preserved when cooking under vacuum because of the protection provided by the vacuum packing and the low-level heat supply.



Unique taste experience

While cooking under the absence of air, spices, oils and marinades can very well penetrate into the product. Moreover, it perfectly reflects the specific character of the food.

THE PROFITABILITY CALCULATION

We will show you by using the following calculation from profitability of Hubertus Tzschirner that Sous-Vide products are not only tastier and healthier but also more cost efficient for the user.

Starting basis for the calculation

- Fillet of beef as a whole cooked and sliced as medallions
- Cooking loss when cooked in a common way: 20 – 25 % depending on the cooking method and temperature
- Cooking loss at low-temperature cooking procedure under vacuum: 8 – 10 %
- These values are reference values since each meat is of different quality also regarding the water content, the maturity and the storage
- Not considered, but not to forget: (conventional cooking with energy-intensive devices: 400 volts, Sous-Vide cooking with 230 volts in the thermalizer), personnel costs, time saving.

Exemplary calculation

Product	
Fillet of beef, 1 piece	2 kg
Price per kg	35.– Euros
Total price	70.– Euros
Trimming	
	10 %
= Meat quantity after trimming	1.8 kg
= Maximum portion (medallions)	7 à 225 g
= Total	1,575 g
Remainder (will be used otherwise)	225 g
Cooking loss	
Conventional cooking	20 – 25 % cooking loss
Weight of ready cooked meat	1,260 g – 1,181.25 g
Cooking under vacuum	
Fillet of beef as a whole at 56°C, cooked about 1.5 hours	8 – 10 % cooking loss
Weight of ready cooked meat	1,449 g – 1,417.5 g
Saving by using Sous-Vide	
Weight	267.75 g – 157.5 g
Price / cost	5.51 – 9.37 euros or one steak more
Summary (average value) saving	
For 2 kg fillet of beef / piece (7 portions)	
For 35.– euros / kg	7.44 euros or 212.63 g
= per portion of fillet of beef	about 1.06 euros

Practical example catering

Basis	
Fillet of beef for 200 guests	
Requirement	29 fillets of beef of 2 kg at 70.– euros each
Total cost	2,030.– euros
Saving on the basis of the average value (7.44 euros for each fillet) for:	
1 event	215.76 euros
40 events	8,630.40 euros



esskunst
HUBERTUS TZSCHIRNER

- Event & catering (Advice & performance)
- Food design
- Seminars and trade fairs
- Culinary concepts

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“ IN FORMER TIMES,
THE GUESTS HAD TO WAIT
FOR THE MEAL, NOWADAYS
WE ARE WAITING FOR OUR
GUESTS HAVING THE MEAL
ALREADY PREPARED.

Hubertus Tzschirner, Chef





**SATISFIED GUESTS ARE
THE BEST REASON FOR
COOKING A MEAL.**

Stefan Marquard, Chef



SO SIMPLE

Cooking under vacuum is simple. If you follow a few simple rules, choose high-quality products and raw materials, the right tools as well as some creativity, you will achieve rapidly the perfect results.



1. Vacuum packing

Bring the raw product and the ingredients together into the vacuum bag and then vacuum it.



2. Cooking under vacuum

Put the vacuumed product into a gourmet thermalizer and carefully cook it at low temperature.



3. Cool / Store in a cool place

If you do not immediately serve the prepared meals after cooking you can cool them down and store them in a cool place. Cool down the goods after cooking within 90 minutes to a temperature of 3 °C. To do so, it is recommended to use a bath of iced water or a blast freezer.



4. Regenerating

Before serving, heat up the cooled down products in a gourmet thermalizer to the desired serving temperature.



5. Roasting

Roast the food directly before serving it. This provides an optically beautiful crust e.g. for meat with corresponding roasting flavour. (Except for stewed dishes: These dishes are roasted before vacuum packing and cooking them).



6. Serving

Let the products rest shortly after roasting, garnish them, add some seasoning, if necessary, and serve them.

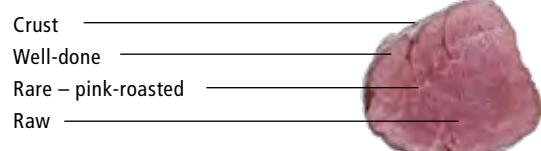
TEMPERATURE STEPS

Sous-Vide cooked beefsteak of 220 g. The steaks have been cooked under vacuum under vacuum at temperatures from 54 °C to 75 °C for 60 minutes.



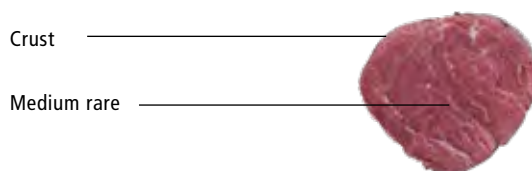
THE COMPARISON

Common cooking



Different cooking levels in one piece.

Sous-Vide cooked (55 °C)



Continuously perfect cooking.

RECOMMENDATION

Category	Product	Bag type	Vacuum type	Temperature	Time
Meat	Prime boiled veal	Boil-in-the-bag / shrink bag	Normal / 99.9 %	56 °C	3 h
	Fillet of pork	Boil-in-the-bag / shrink bag	Normal / 99.9 %	57 °C	50 min.
	Fillet of beef	Boil-in-the-bag / shrink bag	Normal / 99.9 %	56 °C	2 h
	Rack of lamb	Cooking bags	Soft ventilation 99.9 %	58 °C	35 min.
	Rabbit	Boil-in-the-bag / shrink bag	Soft ventilation 99.9 %	58 °C	25 min.
	Haunch of venison	Boil-in-the-bag / shrink bag	Normal / 99.9 %	65 °C	35 min.
	Duck breast	Boil-in-the-bag / shrink bag	Normal / 99.9 %	62 °C	35 min.
	Fish	Salmon	Boil-in-the-bag / shrink bag	Soft ventilation 99.9 %	46 °C
Angler-fish		Boil-in-the-bag / shrink bag	Soft ventilation 99.9 %	60 °C	18 min.
Codfish with skin		Boil-in-the-bag / shrink bag	Soft ventilation 99.9 %	52 °C	20 min.
Scallop		Boil-in-the-bag / shrink bag	Soft ventilation 99.9 %	46 °C	25 min.
Shrimps		Boil-in-the-bag / shrink bag	Soft ventilation 99.9 %	56 °C	20 min.
Vegetables	Cherry tomatoes	Boil-in-the-bag / jar	Soft ventilation 99.9 %	75 °C	40 min.
	Potatoes (with peels)	Cooking bags	Normal / 99.9 %	85 °C	50 min.
	Fennel	Cooking bags	Normal / 99.9 %	85 °C	40 min.
	Asparagus	Cooking bags	Normal / 99.9 %	85 °C	25 min.
	Artichoke whole	Cooking bags	Soft ventilation 99.9 %	85 °C	45 min.
	Aubergine (whole)	Cooking bags	Normal / 99.9 %	85 °C	60 min.
Fruits	Apple	Boil-in-the-bag / jar	Normal / 99.9 %	85 °C	25 min.
	Figs	Boil-in-the-bag / jar	Soft ventilation 99.9 %	65 °C	25 min.
	Pineapple	Cooking bags	Normal / 99.9 %	85 °C	70 min.
	Rhubarb	Cooking bags	Normal / 99.9 %	75 °C	20 min.



TABLE MODEL MELANIE

Perfect for any application

The gourmet thermalizer was developed and optimized in close cooperation with experienced chefs for continuous operation in kitchens.

Product advantages

- Compact and stylish
- Small footprint at large volumes
- Outstanding price performance ratio
- Easy-to-understand operating
- Designed for continuous operation
- Thermaliser is delivered without pump; therefore, the water bath is durable, maintenance and wear-free
- Micro-Controller control board
- Temperature accuracy due to PID controller
- The temperature can be set in steps of 0.1 degree
- Temperature setting range: from +25 °C to + 85 °C:
- High-quality stainless steel housing including stainless steel lid
- Optimum heat distribution due to convective water circulation
- Around 30 % efficient energy saving compared to combi-steamer
- High heating power by mean of the panel heating on the whole bottom of the tank. Thus, it is possible to obtain a uniform temperature distribution in the whole tank, also if the separation grids (optional) are used
- The thermalizer is easy to clean since there are no disturbing heating elements in the tank as well as due to the electro-polished tank
- Serial dry running protection with automatic switch-off of the heating as soon as the required water level has dropped and is not sufficient enough
- Programmable acoustic timer adjustable up to 99 hours / resolution 1 minute
- Ideal energy efficiency through excellent thermal insulation of the tank and the stainless steel lid.
- Two operating modes:
 - a. Indicating only the temperature
 - b. Indicating temperature and time with acoustic signal
- Option to switch over from °C to °F
- Setting of programmable lead time. Machine starts automatically at the desired time
- Each bath is calibrated (2-point calibration) in order to be able to guarantee temperature accuracy
- Intuitive operation of the illuminated display equipped with large push-buttons and clear symbols
- Splash-proof keypad
- Professional operating instructions suited to the customers
- Full usage of the whole machine since it is heated from the outside
- 230 volts, no high voltage power connection required
- Overcooking is not possible, since the product is not directly in contact with the heating coil
- Special thermal insulation against loss of heat: for a better energy efficiency as well as for an accurate temperature

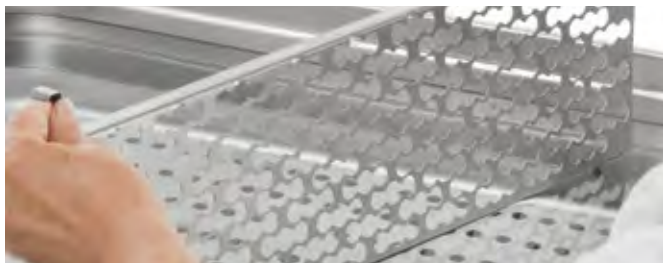


MELANIE

Technical data	MELANIE
Water bath in litres	23
Gastronorm sizes	1/1
Outer dimensions (w x d x h / mm)	325 x 565 x 275
Internal dim. of the tank (w x d x h / mm)	297 x 504 x 200
Power connection	230V / 1Ph+N+PE / 50Hz
Power from (kW)	1.6
Weight without water (kg)	8.5

ACCESSORIES

We offer a range of useful accessories, which helps you using your thermalizer.



Grid to separate

You would like to cook vacuumised goods at the same temperature and at the same time, but with different starting times or with different cooking times? Using the separation grid for the thermaliser it is possible to subdivide your bath and thus easily keep the bags having different cooking times apart. Perfect for the use in the à-la-carte business.



Anti-vapour balls

The water surface of the gourmet thermalizer can be completely covered with anti-vapour balls (swimming balls) made of Polypropylene in order to considerably reduce the heat and evaporation losses.



Cover grid

Thanks to the weight of the covering grid you can keep your vacuum bags under water during the whole cooking process. This way, a uniform cooking process in the food is guaranteed over the entire cooking time. Just position the covering grind on top of the tank. Max. 3 pieces available for Melanie.



CONTAINER FOR RETURNABLE SYSTEM



OUR VACUUM PACKAGING SYSTEMS

Our environmentally friendly reusable vacuum systems guarantee maximum vacuum directly in the specially designed Gastronorm containers. Even pressure-sensitive products such as salad and berries can be vacuum-packed directly. The extend storage life, optimise your 'mise en place', eliminate the need for portioning and are multifunctional.

In addition to systematic storage management, they are ideal for takeaway and catering.

From storage to production, then shock-cooled with cold logistics to the customer, who revitalises their meal in the same container. A sustainable concept – simply 'smart cooking'.



Transparent lid: Everything is visible with the transparent lid.



Maximum product protection thanks to the opaque stainless steel lid.

YOUR ADVANTAGES

- **Sustainability** – Containers are reusable and thus contribute to waste avoidance (returnable system).
- **Protection against mechanical influences** – pressure-sensitive food, such as e.g. vegetables, fruits and fish are also perfectly protected during transportation due to the metal shell.
- **Optimum utilisation of the kitchen, less stress during the preparation of food and during service** – due to a flexible preparation outside the peak times. It is possible to cook at low temperatures.
- **Safety** – The food flow: Storing, preparing, transporting, possibly regenerating and distributing. All with one lid and container.
- **Well thought out.** Quality assurance from storage to production to consumption – all in one container.
- **Durability.** Even delicate products can be vacuumed without any product deformation.
- **Exchangeable.** GN standardisation makes them suitable for storage, preparation or serving.
- **Systematic organisation and storage management** with a concept. Stackable, individual portions can be removed and re-vacuumed in a few simple steps.

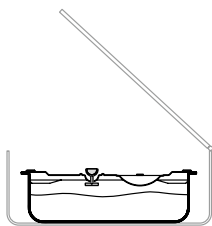


Vacuum containers can be placed under vacuum in connection with a Komet machine.

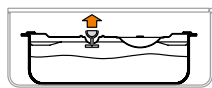
THIS IS HOW SIMPLE IT IS:

1. Possibilities:

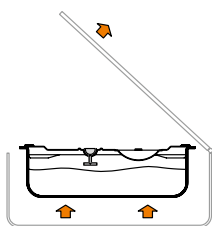
The container is placed into a vacuum packing machine.



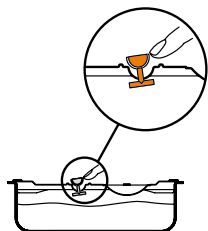
1. Placing the closed container into the vacuum packing machine.



2. Close the lid, a vacuum is being generated in the container.



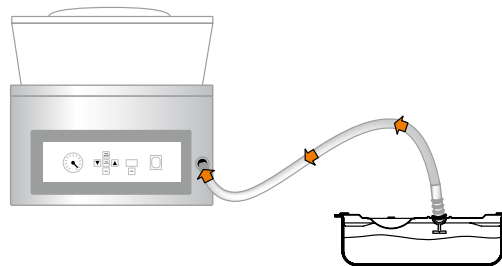
3. The lid opens automatically, the container maintains the vacuum.



4. Compress the valve in order to remove the lid.

2. Possibilities:

The container is connected to an extra connection of the vacuum packing machine.

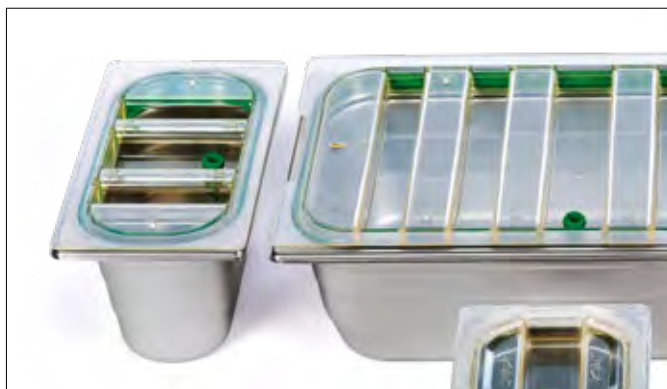


2. Possibilities: The container is connected to an extra connection of the vacuum packing machine.



GREENVAC – THE VIEWING LID WITH PARTICULARLY STRONG GN CONTAINER

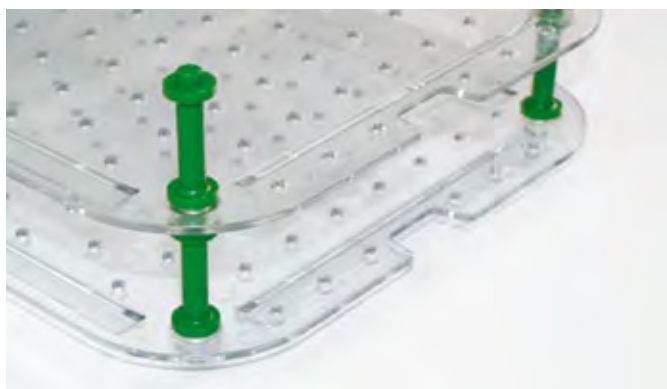
Special GN containers made of 1.2 mm and 1.5 mm thick chrome nickel steel (standard GN container 0.5 mm). The impact-resistant, vacuumable lids made of high-performance plastic withstand cleaning in the dishwasher at up to 90°C and are characterised by excellent barrier properties.



Various sizes



Stackable



Stackable inserts



The smart cooking principle

FACTS AND FIGURES ABOUT GREENVAC

	Size	GN 1/6 – 150 mm	GN 1/3 – 150 mm	GN 1/2 – 100 mm	GN 1/2 – 150 mm	GN 1/1 – 100 mm	GN 1/1 – 150 mm
Litre	l	1.5	3.0	3.4	5.6	7.6	13.5
Dimensions							
Width	mm	176	176	265	265	530	530
Depth	mm	162	325	325	325	325	325
Height	mm	150	150	100	150	100	150
Height with lid	mm	157	157	107	157	107	157

We reserve the right to make changes to the design, dimensions and performance.

WHICH CONTAINER FITS INTO WHICH MACHINE?

	VACUBOY	PLUSVAC 20
Container 1/6	max. depth of up to 100 mm	max. depth of up to 100 mm
Container 1/3	max. depth of up to 65 mm	max. depth of up to 100 mm
Container 1/2	max. depth of up to 65 mm	max. depth of up to 100 mm





BUILD-IN SOLUTION

VACUFRESH

The first build-in vacuum packing machine for the drawer

The VacuFresh can be perfectly integrated into the kitchen in terms of technique. The device can also be easily integrated into already existing kitchens! It is equipped with 15 levels for vacuum and sealing time setting. Heavy duty slides with Softclosing guarantee for safe and easy moving of the drawers. Due to the stable stainless steel structure, the housings and the vacuum chamber are on the one hand extremely robust and thus very durable. It is also easy-to-clean and thus particularly hygienic. It fits into all standard drawers of a width of 55 cm or 60 cm (from a 2-grid pattern on). Vacuumise products up to 1.5 kg.



Technical data	VACUFRESH
Chamber size (w x l x h / mm)	215 x 300 x 80
Sealing length (mm)	200
Sealing seam	single
Distance x ¹⁾ (mm)	250
Position of sealing bar	front
Power connection	220 – 240V / 1Ph+N+PE / 50 – 60Hz
Power (kW)	0.15
Maximum bag size (mm)	200 x 300
Weight (kg)	24
Installation width (mm)	550 – 568
Min. installation height (mm)	223
Min. installation depth (mm)	520
Pump (cbm/h)	4

¹⁾ see on page 27



ACCESSORIES FOR SERVICE AND AFTER-SALES SERVICE

Beside the qualified advice and professional repairs, we also offer you the matching accessories for your after sales service and your maintenance of the machines. In doing so, we set the same quality standards as for our machines. With our original KOMET accessories, you have the certainty, that they are perfectly matched to your device and its functionalities and render the handling with our devices simple, efficient and comfortable for you.

VACUUM TESTER

Absolutely necessary for a precise vacuum testing for the service technician. Small, fast and accurate. This vacuum tester is the perfect solution to control the vacuum in the chamber and the pump during the vacuum process. Minimum value is shown on the display.

The vacuum tester is equipped with a pressure compensation besides the pressure connection. In this way, no dangerous pressure inside may build up while evacuating. On the other hand, no particles may get inside while releasing the vacuum. The vacuum tester can also be used in vacuum bags, since the buttons will automatically be deactivated under the effect of vacuum. An additional comparison provides for a better accuracy in the high vacuum level.

Technical data

- Measuring ranges from 0.0 to 1,700 mbars absolute
- Display in mbar or PSI
- LCD segment with 3 lines
- Min/Max/Hold
- Break-proof ABS housing
- Auto-Power-Off function
- Protection class IP67
- Dimensions 108 x 54 x 28 mm without pressure port
- Weight 140 g incl. battery
- Temperature range from -20 to + 50°C
- 2 x AA battery included in the delivery volume
- 4-stage battery status indicator
- Connection for a hose with internal diameter of 4 mm or 6 mm
- Transport box



HT 1 – LEAK DETECTION IN VACUUM SYSTEMS



HT 1

1. Situation

The vacuum packing machine does not achieve absolute vacuum, determined with our vacuum tester.

2. Consequences

This is resulting in a reduced shelf life and returns of products. In most cases this is very expensive and bad for your image.

3. Solution

Reduce your cost by using the HT 1 made by KOMET which offers systematic leak detection for your vacuum system.

4. Functionality

When air is flowing through the pipes and reaches a leakage, ultrasonic sound is formed due to friction. It is possible to detect the high frequency signals very precisely. The HT 1 converts them to audible and electrical signals.

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