

CATERING

INNOVATIVE SOLUTIONS

COOKING UNDER VACUUM
VACUUM PACKAGING
THERMALIZING



GOURMET THERMALIZERS
VACUUM PACKAGING MACHINES
TRAY SEALERS

KOMET 
GERMANY

VACUUM PACKAGING – THE BEST AND MOST GENTLE METHOD FOR FOOD PRESERVATION

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. By using innovative vacuuming techniques, you can fulfill all your kitchen equipment needs and give a lift up with the current trends and rearrange the design anytime with great flexibility. This can be done regardless of what your customers wish or which timeframe they require. Trust in our vacuum devices: from hygiene packaging, preserving or reliable freezing.

GOOD TO KNOW: In the gastronomy our vacuum packing system has long been successfully implemented by world famous chefs. A proven benefit from the experience.



NEVER BEFORE TRANSPORTATION OF FOOD WAS SO CONVENIENT

Food is hygienically packed in bags avoiding leaking of e.g. sauces or marinades. This guarantees clean and safe transportation; no matter if it is for catering or sales.



PRESERVATION JARS WITH LIDS ARE PROFESSIONALLY SEALED

Marmalade and preserving jars are filled and placed into the chamber of the vacuuming system, the air is removed from the chamber and the jar – a vacuum is generated guaranteeing a prolonged durability of your food. Make sure to hear a "plop" when opening the jar; just as if the jar was originally sealed by a machine.



RESEALING ORIGINAL PACKAGES

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





PACKAGING OF SMALL PORTIONS

Purchased for instance a large product quantity of coffee ? No problem – to avoid aroma loss when storing coffee, spices or other products or in order to preserve meat, cheese, sausages, etc. – our vacuuming system helps you store your product in smaller portion or to your needs.



MORE STORAGE SPACE

Food sealed in a vacuum bag provides an efficient solution for storage space e.g. in the refrigerator or in the cooling. By vacuumizing products the volume of such products is reduced so that less space is required compared to common storage boxes.



NO TRANSFER OF SMELL OR TASTE

The transfer of smell or taste is avoided by the protection barrier of the vacuum bag.



THIS WAY PREPARING MARINADES IS EASY FOR ALL

Marinade e.g. your barbecue meat in 15 minutes! By the vacuum the marinating is improved and can be performed in shorter term.

COOKING UNDER VACUUM – FOR HIGHEST DEMANDS IN THE PROFESSIONAL KITCHEN

Sous-Vide, French for "under vacuum" also called cooking under vacuum – a touch of magic in its meaning. Fish, meat, vegetables or fruits: Everything is cooked to the point under vacuum at low temperature gently and absolutely without problems. Vacuum cooking sometimes, even during long hours isn't witchcraft, but certainly the result of innovative ideas and research. To do so, we provide the optimum devices so you can deliver products of unmatched quality to your guests with aromas and textures incomparable to other cooking techniques.

GOOD TO KNOW: A lot of world-famous chefs recommend this gentle cooking method. Benefit from the experience and proof!



DISHES ALWAYS REMAIN JUICY AND FRESH

Due to the low cooking temperature considerably less liquid escapes from the product in the vacuum bag therefore product drying out is avoided. Since the air is withdrawn from the product during the vacuuming, the food may be preserved considerably longer and maintained in its origin form.



OPTIMAL KITCHEN SOLUTION

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



FRESHNESS, COLOUR AND VITAMINS ARE MAINTAINED UNTIL CONSUMPTION

Vitamins and natural nutrients are maintained due to the protection provided by the vacuum packaging and the small amount of heat used for cooking. The packaged food can neither dry out nor oxidize and the natural colour may even be intensified.

← THERMALIZER VACUUM PACKAGING MACHINES →

SPACE-SAVING AND INDEPENDENT FROM SPACE

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



WORKING WITH SPEED, FLEXIBLE AND EFFICIENT TO MEET THE DEMANDS

The processes are in particular more controlled in catering, more efficient and less stressful. It is easier to plan, prepare and calculate events. Parties and events require a higher flexibility from the caterer. It is not possible to integrate guests in a time pattern. Schedules are seldom kept. Using the Sous-Vide process you can cook the products in vacuum in advance and store them until the event is started. On the date of the event the products are regenerated in the thermalizer and finally prepared.

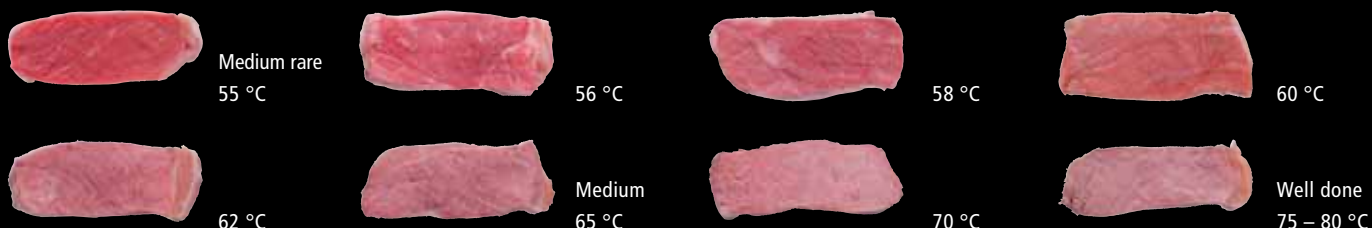


LOW POWER CONSUMPTION

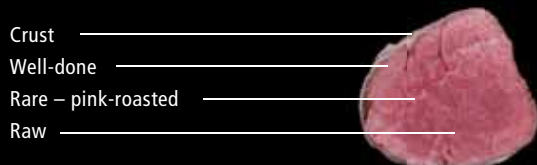
Thermalizers consume considerably less energy than e.g. a steamer / combined steamer. This result is due to a better frame isolation and a steady water heating (High efficiency in temperature degrees) – and not of vaporization – All these features contributes to a insignificant loss of energy when opening the lid of the machine.

TEMPERATURE STEPS

200 g Ribeye Steak cooked under sous-vide. The steaks were cooked for 60 minutes in a vacuum at 54 to 75 degrees Celsius.

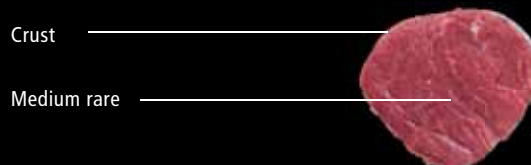


COMMON COOKING



Different cooking levels in one piece.

COOKING SOUS-VIDE (55 °C)



Continuously perfect cooking.

TEMPERATURE TABLE

CATEGORY	PRODUCT	BAG TYPE	VACUUM TYPE	TEMP	TIME
MEAT	Veal rump	Cooking bag / Shrink bag	standard / 99,9 %	56 °C	3 hrs
	Pork filet	Cooking bag / Shrink bag	standard / 99,9 %	57 °C	50 m
	Beef tenderloin	Cooking bag / Shrink bag	standard / 99,9 %	56 °C	2 hrs
	Lamb rack	Cooking bag	Soft venting 99,9 %	58 °C	35 m
	Rabbit	Cooking bag / Shrink bag	Soft venting 99,9 %	58 °C	25 m
	Haunch of venison	Cooking bag / Shrink bag	standard / 99,9 %	65 °C	35 m
	Duck breast	Cooking bag / Shrink bag	standard / 99,9 %	62 °C	35 m
	FISH	Salmon	Cooking bag / Shrink bag	Soft venting 99,9 %	46 °C
Monkfish		Cooking bag / Shrink bag	Soft venting 99,9 %	60 °C	18 m
Cod with skin		Cooking bag / Shrink bag	Soft venting 99,9 %	52 °C	20 m
Jacobs shell		Cooking bag / Shrink bag	Soft venting 99,9 %	46 °C	25 m
Shrimps		Cooking bag / Shrink bag	Soft venting 99,9 %	56 °C	20 m
VEGETABLES		Cherry tomatoes	Cooking bag / Preserving jar	Soft venting 99,9 %	75 °C
	Potatoes with shell	Cooking bag	standard / 99,9 %	85 °C	50 m
	Fennel	Cooking bag	standard / 99,9 %	85 °C	40 m
	Asparagus	Cooking bag	standard / 99,9 %	85 °C	25 m
	Artichoke	Cooking bag	Soft venting 99,9 %	85 °C	45 m
	Eggplant	Cooking bag	standard / 99,9 %	85 °C	60 m
FRUIT	Apples	Cooking bag / Preserving jar	standard / 99,9 %	85 °C	25 m
	Figs	Cooking bag / Preserving jar	Soft venting 99,9 %	65 °C	25 m
	Pinapples	Cooking bag	standard / 99,9 %	85 °C	70 m
	Rhubarb	Cooking bag	standard / 99,9 %	75 °C	20 m

COOKING UNDER VACUUM – THE CALCULATION OF PROFITABILITY

The following calculation of probability issued by Hubertus Tzschirner will show you that Sous-Vide products are not only tastier and healthier but also more 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 in vacuum: 8 – 10 %
- These values are reference values since each kind of meat is of different quality also regarding the water contents, the maturity and the storage
- Not considered, but not to forget: Power consumption (common way of cooking 400 V high voltage current, low-temperature cooking: 230 V power), labour costs, time saving

EXAMPLE

Product	
Fillet of beef, 1 piece	2 kg
Price per kg	35.– Euros
Total price	70.– Euros

Cleaning loss	10 %
= Meat quantity after cleaning	1.8 kg
= Maximum portions (Medallions)	7 à 225 g
= Total	1,575 g (87.5 %)

Remainder (will be used in another way) 225 g (12.5 %)

COOKING LOSS

Common way of cooking	20 – 25 % Cooking loss
Weight of ready cooked meat	1,260 g – 1,181.25 g

Cooking under vacuum	8 – 10 % Cooking loss
Fillet of beef as a whole at 56 °C, cooked for about 1.5 hours	
Weight of 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 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 Euro for each fillet) for:

1 event	215.76 Euros
40 events	8,630.40 Euros

esskunst
HUBERTUS TZSCHIRNER

- Event & Catering
(Consulting & implementation)
- Food-design
- Seminars and Exhibitions

www.esskunst.eu



"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)

COOKING UNDER VACUUM – IS QUITE EASY

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



1. VACUUMPACKING

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. COOLING/STORING 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 flavor. (Except for stewed dishes: These dishes are roasted before Vacuumizing and cooking).



6. SERVING

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

GOURMET THERMALIZER

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

HIGHLIGHTS

- SMALLER FOOTPRINT WITH EQUAL VOLUME
- OUTSTANDING PRICE
- COMPACT AND STYLISH DESIGN
- EASY TO CLEAN DUE TO SPECIAL HOUSING
- NEW AND BIGGER DISPLAY WITH ADDITIONAL SIGNS

THE MOST IMPORTANT ADVANTAGES

- Compact and stylish
- Small footprint at large volumes (except: Sandra)
- Outstanding price performance ratio
- Easy to understand operating fields
- Professional operating instructions suited to the customers
- Designed for continuous operation
- Thermalizer is delivered without pump; therefore the water bath is durable, maintenance- and wear-free
- Digital time control
- Temperature accuracy due to PID controller
- The temperature can be set in steps of 0.1 degree on the control
- Temperature setting range: from +25 °C to + 85 °C
- High quality stainless steel housing (except: Sandra) including stainless steel lid

THREE DIFFERENT SIZES ARE AVAILABLE, PERFECT FOR ANY APPLICATION:

To start with as a second appliance, for mobile use, for continuous operation, for small or large dishes. Full usage of the whole machine since it is heated from the outside. No disturbing element that would reduce the volume or make the cleaning difficult.

Cooking up to 2 kg products!



STEFFI

Cooking up to 5 kg products!



JULIA

Cooking up to 9 kg products!



MELANIE

Technical details	STEFFI	JULIA	MELANIE
Water bath in liters:	6	14	23
Gastronorm:	1/3	2/3	1/1
Outer dimensions (w x l x h/mm):	175 x 365 x 275	355 x 365 x 275	325 x 565 x 275
Internal dim. of the tank (w x l x h/mm):	150 x 300 x 200	328 x 299 x 200	297 x 504 x 200
Power connection:	230V/1 Ph+N+PE/50 Hz	230V/1 Ph+N+PE/50 Hz	230V/1 Ph+N+PE/50 Hz
Power (kW):	0,5	1	1,6
Weight without water filling (kg):	4,2	6	8,5



- Round 30 % efficient energy saving compared to combi-steamer
- Optimum heat distribution due to convective water circulation
- 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 not sufficient enough
- Programmable acoustic timer adjustable up to 99 hours / resolution 1 minute
- Option to switch over from °C to °F
- Two operating modes:
 - a. Indicating only the temperature
 - b. Indicating temperature and time with acoustic signal
- Setting of programmable lead time. This option allows pre-programming of the water bath so that it starts working at a certain point in 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
- All thermalizers are maintenance-free, wear-free type, without pump or motor
- Optimum energy efficiency due to very good heat isolation and stainless steel lid

"SANDRA" – THE WORLD'S FIRST BUILT-IN SOUS-VIDE COOKING DEVICE/THERMALIZER

"Sandra" is available as insert or flush mounting device. It can be integrated space-saving and above all visually and technically perfect in nearly any kitchen countertop. A stainless cover and a drain pump are included in the scope of delivery. Assemble-to-order. Installation depth: 470 mm. Other installation depth on request.

Cooking up to 4 kg products!



SANDRA PREMIUM

Technical details

Water bath in liters:	11
Gastronorm:	2/3
Outer dimensions (w x l x h/mm):	380 x 470 x 170,5
Internal dim. of the tank (w x l x h/mm):	324 x 297 x 150
Power connection:	230V/1 Ph+N+PE/50 Hz
Power (kW):	0,75
Weight without water filling (kg):	7,4

SANDRA PREMIUM





GOURMET THERMALIZER

“MALIN” – THE INDUSTRIAL THERMALIZER FOR SOUS-VIDE COOKING

It has been specially conceived and built to process significant “bulky” as well as large quantities of portioned vacuum packed food.

PRODUCT CHARACTERISTICS

- Electrical heating
- Manually driven water tap and drain
- Including floor grid
- Special voltage upon request
- Suitable for continuous operation
- Digital time control
- PID Controller to provide a much better accurate temperature in comparison to conventional kettles
- The temperature can be set by steps of 0.1 degree on the control board
- Temperature setting range: + 25 °C to + 85 °C
- Equipped with special safety fittings
- Water refilling indication mark
- High heating power by means of heating panels at the bottom of the complete tank surface. It is thus possible to obtain a uniform temperature distribution in the whole tank
- Dry-running protection as standard: heating is switched off automatically as soon as the water level becomes too low
- Programmable acoustic timer adjustable up to 99 hours / resolution 1 minute
- Ideal energy efficiency through excellent thermal insulation of the tank 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 selected time
- Each machine is factory calibrated (2 point calibration) in order to be able to guarantee temperature accuracy
- Intuitive operation of the illuminated display using large push-buttons and clear symbols

OPTIONS

Basket with stainless steel chain
(Crane not included/ Must be provided by end user)

Cover grid



IMPORTANT NOTICE! Hot and cold water supply required. Use a water softener to reduce water hardness!

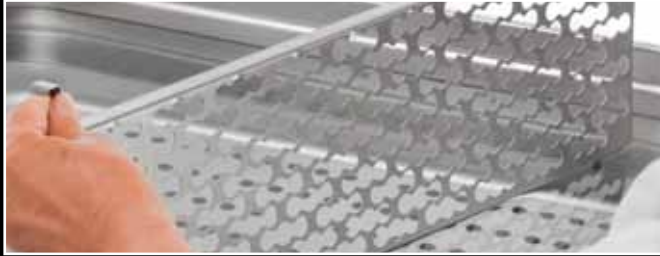
MALIN

**NEW:
WITH ESPECIALLY LARGE
CAPACITY**

VERSION	WIDTH (mm)	DEPTH (mm)	HEIGHT closed (mm)	HEIGHT open (mm)	POWER CONNECTION 400 V/3 Ph+N+PE/50 Hz	COOKING CAPACITY	POWER (kW)	EMPTY WEIGHT (kg)
200 litres	700	1400	1050	2300	32-ampere plug	up to 70 kg	15	from 390
400 litres	1200	1400	1050	2300	63-ampere plug	up to 120 kg	28	from 440
600 litres	1700	1400	1050	2300	63-ampere plug	up to 180 kg	41	from 490
800 litres	2200	1400	1050	2300	125-ampere plug	up to 270 kg	55	from 540
1200 litres	3200	1400	1050	2300	125-ampere plug	up to 400 kg	81	from 590

ACCESSORIES FOR THE GOURMET THERMALIZERS

We offer a wide range of usefull accessory, which helps you using your thermalizer.



GRID TO SEPARATE

You would like to cook vacuumized 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 thermalizer 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. Available for Julia and Melanie.



GRID TO COVER

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. Available for Julia and Melanie.



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.



VACUUM PACKAGING

Everywhere, where food can be spoiled quickly, the usage of vacuum packaging is necessary today. All food products are getting a 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.

STANDARD EQUIPMENT KOMET VACUUM PACKAGING MACHINES

- Made in Germany
- All stainless steel
- Powerful vacuum pump
- Vacuum-Stop-Button
- Electronic control board
- Inlet plates for height adjustment (not Gourmet Saver)
- Plexiglas lid important when packing soups and sauces

OPTIONS (NOT AVAILABLE FOR ALL MACHINE TYPE)

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



Technical details	GVAC	GOURMET SAVER	TOPVAC	VACUBOY
Chamber size (w x l x h/mm):	-	265 x 350 x 90	265 x 350 x 90	360 x 380 x 140
Sealing length (mm):	-	250	250	350
Distance x(y) (mm):	-	300	300	340
Pump (cbm/h):	10 (16)	4	6	10
Power connection:	230 V/1 Ph+N+PE/50 Hz	220-240V/1Ph+N+PE/50-60Hz	230 V/1 Ph+N+PE/50 Hz	230 V/1 Ph+N+PE/50 Hz
Power (kW):	0.4	0.15	0.3	0.7
Maximum bag (mm):	-	250 x 350	250 x 350	350 x 400
Outer dimensions (w x l x h/mm):	330 x 330 x 250	315 x 520 x 260	315 x 520 x 300	400 x 500 x 360
Weight (kg):	20 (22)	19	30	44

YOUR ADVANTAGES

- Longer shelf life
- 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
- Hygienic storing
- Common technical equipment
- Advanced kitchen concepts (Cook and Chill, Cuisine Sous-Vide)
- Increased turnover with ready meals
- Consistent service
- Greater variety of meals
- Faster workflow
- Problem-free reacting to fluctuation in quantities
- Saving of energy
- Less waste of food because of longer shelf life
- Less waste of food because of heating up in the bag

Products up to 5 kg!



NIKIVAC

Products up to 7 kg!



PLUSVAC 20

Products up to 7 kg!



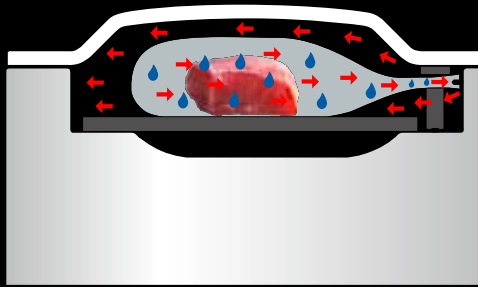
PLUSVAC 21

Technical details	NIKIVAC	PLUSVAC 20	PLUSVAC 21
Chamber size (w 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 / 40 / 60)
Power connection:	230 V/1 Ph+N+PE/50 Hz	400 V/3 Ph+N+PE/50 Hz	400 V/3 Ph+N+PE/50 Hz
Power (kW):	0.6	1.1	1.1 (1.5 / 1.5 / 1.9)
Maximum bag (mm):	400 x 400	400 x 500	400 x 500
Outer dimensions (w x l x h/mm):	490 x 540 x 400	480 x 655 x 385	480 x 655 x 975
Weight (kg):	57	62	65 (95 / 95 / 97)

TECHNICAL INFORMATION

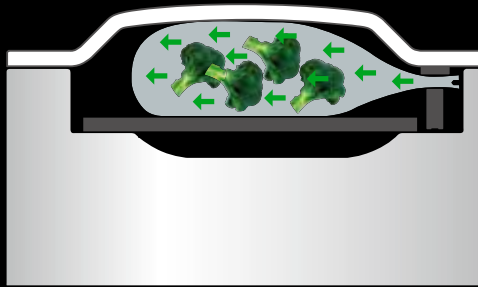
BOILING POINT RECOGNITION

Due to such evaporation circumstances a full vacuum cannot be reached nor does the machine stop automatically. It results humidity flowing into the pump. With a boiling point recognition the machine works normally and stops the vacuum process automatically. Less humidity reaches the vacuum pump.



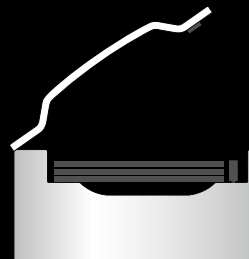
GAS FLUSHING/MAP

It is possible to pack the products under modified atmosphere (MAP).

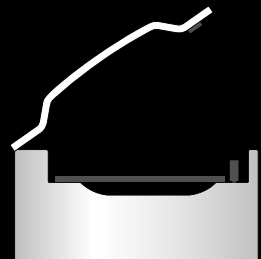


INSERT PLATES

The several insert plates can be removed individually.



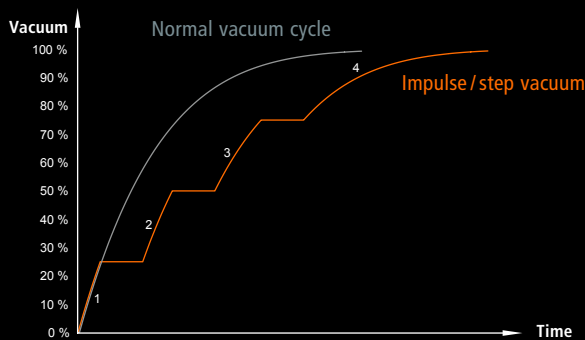
Flat product



Big product

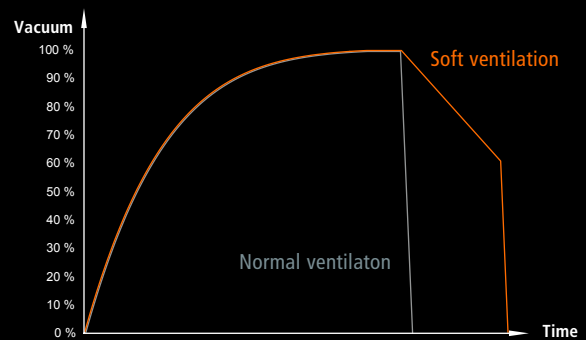
IMPULSE-/STEP VACUUM

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



SOFT VENTILATION

During normal ventilaton, products with sharp edges can harm the bag. During soft ventilation, the bag forms slowly around the shape of the product to keep its shape.



CONTROL BOARD

GOURMET SAVER TOPVAC

Easy to operate control board for the machines GOURMET SAVER and TOPVAC. Vacuum and sealing time can be adjusted. Easy to clean surface. It comes with a service program to evaporate the humidity from the vacuum pump. Vacuum-Stop-Button.



Single sealing
TOPVAC / GOURMET SAVER



Parallel sealing
Standard.



Cut-off and sealing.



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

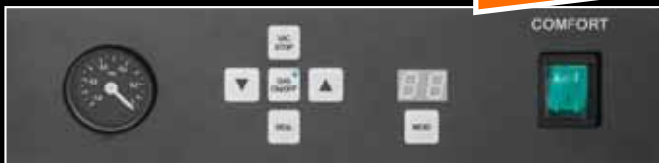


Air pressure supported sealing
for thick bags.

1,5 bar

COMFORT

**NOW
MORE USER FRIENDLY**



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. **NEW:** Significant bigger LED Display with pleasant colours and contrast contributing to a better reading from the distance of the given values on the display. A great improvement with a simple activation of three pre-programmed values and the service program. Compatible with all KOMET Vacuum Packaging Machines. (Except machines with cut-off sealing, separately regulated).

Options: Vacuum pump with continuous running and Cut-off sealing with 1 temperature as well as gas flushing with extra costs available.

PERFECT

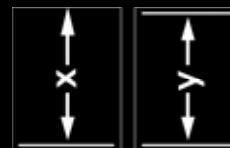


Sensor-controlled electronic. Vacuum and sealing time can be adjusted. Vacuum-Stop-Button. 10 user programs can be individually stored. It comes with a service program to evaporate the humidity from the vacuum pump, evaporation point control, oil change display, soft venting and an operating hours counter. Compatible with all KOMET Vacuum Packaging Machines.

Options:

Vacuum pump with continuous running, password protection and cut-off sealing with 1 temperature, gas flushing and cut-off sealing with 2 different temperatures at extra costs possible.

Distance between
sealing bars:





CART FOR TABLE MODELLS

The cart makes the moving of the table models easy. Included is a practical and clean storing for accessories or for bags either in tilted slight (W-1) or in Eurofix boxes (W 2).

W 1

Outer dimensions (w x l x h/mm): 500 x 620 x 620
Weight (kg): 20

W 2

Outer dimensions (w x l x h/mm): 500 x 620 x 770
Weight (kg): 35



W 1



W 2

THE TABLE TOP TRAY SEALER RAPIDPAC IS SUITABLE TO SEAL TRAYS WITH AND WITHOUT GAS /MAP (CO₂/N₂). FOR OPTIMUM PACKAGING IN TRAYS.



RAPIDPAC

RapidPac with fixed frame

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

RapidPac E with changeable frame system

Because of the changeable frame, the use of divided trays (e.g. menu trays) for 178 x 227 mm is possible.

STANDARD EQUIPMENT

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

OPTIONS

- Cart W 1 / W 2
- Other tray sizes upon request

Changeable frame system:

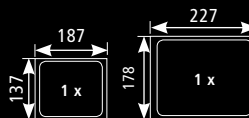


Technical details

Top film for tray 137 x 187 (mm):	190
Top film 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
Max. diameter of top film (mm):	360
Power connection:	230 V/1Ph+N+PE/50 Hz
Power (kW):	0.7
Weight from (kg):	34

Standard tray sizes (mm):

RapidPac and RapidPac E



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