



CATERING

SOUS-VIDE –  
INNOVATIVE  
SOLUTIONS  
FOR THE  
KITCHEN.

.....  
**Domnick**

VACUUM CHAMBER MACHINES  
TRAY SEALERS  
GOURMET-THERMALIZER

**KOMET** ★★★★★  
GERMANY

## COOKING SOUS-VIDE

It sounds like a magic word: "Sous-vide", low-temperature or simply vacuum cooking. Fish, meat, vegetables or fruits are vacuumed and then carefully cooked at low temperature – sometimes for a period of more than 24 hours. Incomparable aromas and textures – easy cooking to the point without cooking losses. Products of a quality are resulting which cannot be attained using other cooking techniques. Therefore, some of the world-wide best chefs swear on the method of carefully cooking.

## FOOD IS ALWAYS KEPT JUICY AND FRESH

Due to the low cooking temperature significantly less liquid escapes from the product when cooking in the vacuum bag and drying out is being avoided. The liquid remaining in the product acts as flavor enhancer by which the taste is being optimized. Furthermore, the original shape of the product is maintained. Thus, meat and other products are always juicy and fresh.

## FRESHNESS, COLOR, LOOK AND VITAMINS ARE MAINTAINED UNTIL CONSUMPTION OF THE FOOD

Thanks to the protection of the vacuum packaging and the little heat supply, vitamins and natural nutrients are maintained. The vacuum packaged food can neither dry nor oxidize and it is even possible to intensify its natural color. Since the air is taken out of the vacuum bag in which the product is stored the food is considerably longer-lasting.

## SOUS-VIDE IS QUITE EASY

Sous-vide is a snap. It is not necessary to be a professional cook. 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.



### VACUUMING

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



### PRECOOKING IN THE GOURMET-THERMALIZER

Put the vacuumed product into a Gourmet-Thermalizer and carefully cook it at low temperature over several hours.



### ROASTING

Roast your meat or your fish after having it cooked in the Gourmet-Thermalizer. Thus, e.g. meat is getting an optically nice roasted crust with corresponding roasting flavors which make the product appear fresh and delicious.



### SERVING

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

## CATERING

Everywhere, where food can be spoiled quickly, the usage of vacuum packaging is necessary today. Sausage, meat, poultry, home made ready meals, soups, sauces, cheese, fish, and other foods that are made for 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 Vakuu packaging machines

- Made in Germany
- All stainless steel
- Powerful vacuum pump
- Vacuumstop button
- Electronic control board
- Inlet plates for height adjustment
- Plexiglas lid important when packing soups and sauces

### Options

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



GVAC

Packaging products of up to 2 kg!



TOPVAC

Packaging products of up to 4 kg!



VACUBOY

	GVAC	TOPVAC	VACUBOY
<b>Technical details</b>			
Chamber size (b x l x h/mm):	-	265 x 350 x 90	360 x 380 x 140
Sealing length (mm):	-	250	350
Distance x(y) (mm):	-	300	340
Pump (cbm/h):	10 (16)	6	10
Power connection (V/Ph/kW):	230/1/0,5	230/1/0,3	230/1/0,7
Maximum bag (mm):	-	250 x 350	350 x 400
Outer dimensions (w x l x h/mm):	330 x 330 x 250	315 x 500 x 300	420 x 500 x 360
Weight (kg):	20 (22)	25	40



### Your advantages

- 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 and hygienic storing
- Hygienic storing (necessary equipment: enough cooling and storing capacity)
- Common technical equipment
- Advanced kitchen concepts (Cook and Chill, Cuisison Sous-Vide)
- Increase of turnover with ready meals
- Consistent service, greater variety of meals
- Faster workflow without problems reacting to fluctuation in quantities
- Less trained personal needed
- Saving of energy

Packaging products of up to 5 kg!



NIKIVAC

Packaging products of up to 7 kg!



PLUSVAC 20

Packaging products of up to 7 kg!

PLUSVAC 21



### Technical details

	NIKIVAC	PLUSVAC 20	PLUSVAC 21
Chamber size (b 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)
Power connection (V/Ph/kW):	230/1/0,5	400/3/1	400/3/1 (1,5)
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):	60	60	65 (95)



## GOURMET-THERMALIZER

We developed and optimized the Gourmet-Thermalizer in close cooperation with experienced chefs for the continuous operation in kitchens.

### The most important advantages of the Gourmet-Thermalizer are:

- Compact and elegant
- Small footprint but with large volume
- Extraordinary price/performance ratio
- Easily understandable control panel
- Designed for continuous operation
- Maintenance-free
- Digital time control
- Efficient – energy saving of about 30 % compared with ovens or combi steamers
- No coils in the thermalizer, thus easy-to-clean
- Optimum heat distribution without pump, without motor – no wear out
- Innovative control by core temperature probe in the food which is being cooked (optionally)

Four different sizes are available, perfect for any application: To start with, as 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 elements in the machine which would reduce the volume or make cleaning difficult.



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



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



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



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

## OPTIONS

- **Cooking Thermometer for the food to be cooked**  
Plunge temperature sensor specially developed for our Gourmet-Thermalizer. It is simply connected to the Gourmet-Thermalizer. The cooking thermometer for food to be cooked can directly measure the core temperature of the product through the vacuum bag by using the seal pad.  
The temperature can be preset on the display which emits a signal, as soon as the preset temperature is attained.
- **Seal pads**  
Use these one-side adhesive foam pads together with the plunge temperature sensor in order to avoid penetration of air and water in the vacuum bag when measuring the core temperature.
- **Electrical draining professional**  
Simply place the submerged pump into the thermalizer and the hose into the sink and connect the appliance to the power.



## TABLE TOP TRAY SEALER FOR PERFECT PACKAGING RESULTS WITH GAS FLUSHING/MAP (CO<sub>2</sub>/N<sub>2</sub>)

### RapidPac E with changeable frame system

Because of the changeable frame, the use of divided trays (see pictures) for 137 x 187 mm and 178 x 227 mm and now new for 160 x 205 mm and 162 x 265 mm (1/4 GN) as standard tray sizes is possible.

### RapidPac ES with changeable frame system

Machine will be made especially according to your tray size and requested format. Maximum dimensions 178 x 265 mm.

### RapidPac with fixed frame

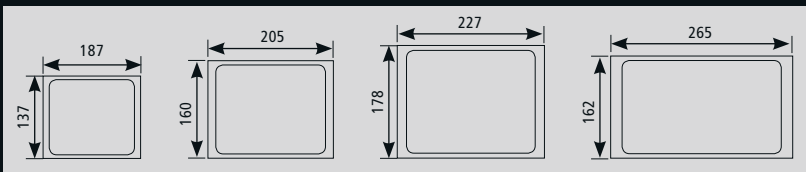
The well known machine with fixed frame. Available for trays 137 x 187 mm or 178 x 227 mm.



### Changeable frame system:



### Standard tray sizes (mm):



\* On request we can send you a list of the useable trays and suppliers.

### Technical details

Top film for tray 137x187 (mm):	190
Top film for tray 160x205 (mm):	208
Top film for tray 178x227 (mm):	230
Top film for tray 162x265 (mm):	268
Maximum tray depth (mm):	65
Outer dimensions (w x l x h/mm):	330 x 560 x 550
Maximum diameter of top film (mm):	200
Power connection (v/ph/kW):	230/1Ph+N+PE/50 Hz, 0,9
Weight (kg):	37

### Standard Equipment

- Semi-automatic packing using preformed trays with sealable top film and gas flushing/MAP
- Stainless steel casing
- User friendly and easy to use machine
- Easy, manual insertion of the trays in the sealing frame

- One tray per cycle
- Sealing plate is temperature-controlled and Teflon-coated

### Options

- Cart W1/W2
- Special voltages

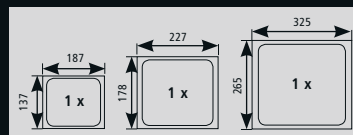
Please find more tray sealers with higher capacity and useable for other requests (e.g. gas flushing/MAP with Oxygen) in our main catalogue.

### Technical details TS 100

Pump (cbm/h):	40 (63, 100)
Top film width (mm):	422
Film core diameter (mm):	70–76
Maximum tray depth (mm):	95 (150)
Outer dimensions (w x l x h/mm):	630 x 980 x 1490
Working height (mm):	970
Compressed air consumption (l/cycle):	6
Maximum diameter of top film (mm):	330
Power connection (v/ph/kW):	400/3Ph+N+PE/50Hz/8
Weight (kg):	235 (240, 260)

### Standard tray sizes:

137 x 187 mm,  
178 x 227 mm  
or 325 x 265 mm.



TS 100



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