

CATERING



INTELLIGENT  
KITCHEN SOLUTIONS.

GVAC · PAXX  
TOPVAC · VACUBOY  
PLUSVAC 20 · PLUSVAC 21  
RAPIDPAC · TS 100

**KOMET**   
GERMANY

# CATERING

WHATEVER HAPPENS IN YOUR SERVICE, WITH THE KOMET SOLUTION YOU WILL BE SATISFIED.

A solution for the kitchen problems through profitable and easy storing management. 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. These enormous possibilities offer the chef great advantages and savings.

## Standard Equipment KOMET Vakuum packaging machines

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

## Options

- Gas flushing for soft products
- Control board capable of storing programs
- Green Vac connection for the special gastro norm containers
- Special device for liquides



Technical details	GVAC	PAXX	TOPVAC
Chamber size (b x l x h/mm):	-	270 x 355 x 100	265 x 350 x 90
Sealing length (mm):	-	255	250
Distance x(y) (mm):	-	320	300
Pump (cbm/h):	10 (16)	4 (8)	6
Power connection (v/ph/kW):	230/1/0,5	230/1/0,5(0,4)	230/1/0,3
Maximum bag (mm):	-	250 x 350	250 x 350
Outer dimension (mm):	330 x 330 x 250	470 x 500 x 180	315 x 500 x 300
Weight (kg):	20 (22)	20 (25)	25



### Your advantages

- Bigger portions of products can be divided into single portions in your kitchen. It can be than vacuum packaged and stored in the refrigerator at plus 2-4 degrees
- With the storing of the product in the bag, an enormous loss of weight is avoided
- More profit through bulk buying of products (special offers)
- Bigger variety and attractive meals on the menu without risk
- No loss when fewer portions of meals are served and when there is a bigger demand it is all ready to prepare

- No loss in weight
- No greasy coating
- Perfect aging
- No loss in aroma,
- No influence of smell
- Cheaper buying
- Easier kitchen controlling
- No freeze burn
- No loss of first cut and hygienic storing
- Sufficient cooling and storing capacity
- Common technical equipment
- Advanced kitchen concepts  
(Cook and Chill, Cuisson sous vide)
- Premade meals
- Consistent service, greater variety of meals
- Faster workflow without problems reacting to fluctuation in quantities
- Saving of skilled workers
- Saving of energy
- No loss due to spoilage of the product
- Less shrinkage when storing and heating up in the bag

VACUBOY



PLUSVAC 21



PLUSVAC 20



### Technical details

	VACUBOY	PLUSVAC 20	PLUSVAC 21
Chamber size (b x l x h/mm):	360 x 380 x 140	430 x 505 x 175	430 x 505 x 175
Sealing length (mm):	350	1 x 405(2 x 405)	1 x 405 (2 x 405)
Distance x(y) (mm):	340	455 (400)	455 (400)
Pump (cbm/h):	10	21	21 (40)
Power connection (v/ph/kW):	230/1/0,5	400/3/1	400/3/1(1,5)
Maximum bag (mm):	350 x 400	400 x 500	400 x 500
Outer dimension (mm):	420 x 500 x 360	480x 655x 385	480x 655 x 975
Weight (kg):	40	60	65 (95)



# RAPIDPAC, TS 100

## TABLE TOP TRAY SEALING MACHINE. STAND-ALONE TRAY SEALING MACHINE.

With the "RapidPac" made by Komet, the first compact easy-to-operate and high performing table top tray sealer which is suitable for any counter is on the market. This way, you can pack your products directly in front of the eyes of your customers. With your higher freshness, higher quality and the individual packing you will be competitive against the pre-packing in the supermarkets and also you are up to date regarding the freshness concept "Freshserve".

The TS 100 is a professional, semi-automatic stand-alone tray sealing machine with vacuum and gas flushing (MAP) – also suitable for gas flushing with oxygen (optional). It ensures an optimal shelf life for the packed products with minimal gas usage. Offer your customers a fresh packing service and watch your sales grow.

### Standard Equipment RapidPac

- 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 RapidPac

- Cart W1/W2
- Special voltages

### Standard Equipment TS 100

- Semi-automatic packing with prefabricated trays with a sealable top film without vacuum or under vacuum with gas
- Stainless steel casing
- User-friendly, problem-free conversion to other additional tools
- Automatic film winding
- Easy, manual insertion of the trays in the sealing frame
- Easy change of sealing and cutting tool
- Simple replacement of the top film
- Vacuum pump built into 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
- Compressed air sealing with high seal strength
- Filling plates for the vacuum chamber, achieving faster vacuuming and less gas usage.
- Sealing plate is temperature-controlled and Teflon-coated
- Safety protective covers on all moving parts

### Options TS 100

- Compressed air generator with pressure compensation tank
- Special voltages on request
- Gasflushing with oxygen
- Maximum depth of tray: 150 mm
- Other tray sizes possible
- Right and left stainless steel shelves
- Gas bottle holder
- Film feed with millimetre exact advance, thereby reducing film usage
- Switch to change between two gasbottles
- Pressure reducer for N<sub>2</sub>/CO<sub>2</sub> or O<sub>2</sub>
- Photo cell for printed film with print marks

### RAPIDPAC



Two tray sizes possible:  
137 x 187 mm or 178 x 227 mm.  
Other dimensions on request.

### TS 100



Standard tray sizes:  
137 x 187 mm, 178 x 227 mm or 325 x 265 mm.  
Other dimensions on request.

### 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
Maximum diameter of top film (mm):	200
Power connection (v/ph/kW):	230/1Ph+N+PE/50 Hz, 0,9
Weight (kg):	37

### RAPIDPAC

### Technical details

Pump (cbm/h):	40 (63, 100)
Top film width (mm):	422
Film core diameter (mm):	70–76
Maximum tray depth (mm):	95 (150)
Maximum tray sizes (mm):	300 x 380
Outer dimensions (w x l x h/mm):	630 x 980 x 1490
Working height (mm):	970
Compressed air consumption (l/cycle):	6 at 6 bar
Maximum diameter of top film (mm):	330
Power connection (v/ph/kW):	400/3Ph+N+PE/50Hz/8
Weight (kg):	235 (240)

### TS 100

