

COMPLETE PROGRAM



More information about
"Cooking in vacuum", application
examples and films can be found
on our free DVD or visit us on
www.vacuumpackaging.com or
www.gourmet-thermalisierer.com

VACUUM PACKAGING MACHINES
TRAY SEALERS
VACUUM SHRINK COMBINATIONS
THERMOFORMING MACHINES
GOURMET THERMALIZERS
VACUUMTESTER

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Domnick

KOMET ★ ★ ★
GERMANY

TABLE MODELS

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



GOURMET SAVER



TOPVAC



VACUBOY

Technical detail	GVAC	GOURMET SAVER	TOPVAC	VACUBOY
Chamber size (w x l x h/mm):	-	265x350x90	265 x 350 x 90	360 x 380 x 140
Sealing length (mm):	-	255	250	350
Distance x(y)/(mm):	-	300	300	340
Vacuum pump (cbm/h):	10 (16)	4	6	10
Power connection:	230/1/0,5	230V/1Ph+N+PE/50Hz	230V/1Ph+N+PE/50Hz	230V/1Ph+N+PE/50Hz
Power (kW):	-	0,15	0,3	0,7
Maximum bag (mm):	-	250x350	250 x 350	350 x 400
Outer dimension (mm):	330 x 330 x 250	315x520x260	315 x 520 x 300	400 x 500 x 360
Weight (kg):	20 (22)	19	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



NIKIVAC



PLUSVAC 20



W 1



W 2

Technical detail

Technical detail	NIKIVAC	PLUSVAC 20	W 1	W 2
Chamber size (w x l x h/mm):	430 x 400 x 160	430 x 505 x 175	-	-
Sealing length (mm):	405	1 x 405 (2 x 405)	-	-
Distance x(y)/(mm):	350	455 (400)	-	-
Vacuum pump (cbm/h):	16	21	-	-
Power connection:	230V/1Ph+N+PE/50Hz	400V/3Ph+N+PE/50Hz	-	-
Power (kW):	0,83	ab 1	-	-
Maximum bag (mm):	400 x 400	400 x 500	-	-
Outer dimension (mm):	490 x 540 x 400	480 x 655 x 385	500 x 620 x 620	500 x 620 x 770
Weight (kg):	60	70	20	35



FLOOR MODELS

PLUSVAC 21



PLUSVAC 23
PLUSVAC 24
PLUSVAC 27



ST 75



S 501



SHRINK TANK

ST 75

Technical detail

Water contents (l):	70
Maximum weight of product (kg):	20
Working area (mm):	600 x 375
Dipping depth (mm):	220
Power connection:	400/3
Power (kW)	9,3
Safeguard (Amp.):	25
Outer dimension (w x l x h/mm):	695 x 630 x 1315 (2150)
Weigh (kg):	115 (135)

Technical detail

	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
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
Distance x(y)/(mm):	455 (400)	530 (485)	(540)	(380)	765 (480)
Vacuum pump (cbm/h):	21 (40)	40 (63)	40 (63)	40 (63)	100 (160)
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 (kW):	ab 1 (1,5)	ab 1,5 (2)	1,5 (2)	1,81 (2,26)	3,5 (5,5)
Maximum bag (mm):	400 x 500	420 x 600	450 x 600	600 x 400	450 x 800
Outer dimension (mm):	480 x 655 x 975	500 x 770 x 1000	710 x 665 x 1010	710 x 665 x 1010	975 x 750 x 1170
Weight (kg):	65 (95)	110 (125)	115 (130)	145 (150)	280 (400)



DOUBLE CHAMBER MODELS

PLUSVAC 26



PLUSVAC 25



SD 320
SD 520



SD 1000



Technical detail	PLUSVAC 26	PLUSVAC 25	SD 320	SD 520	SD 1000
Chamber size (w x l x h/mm):	430 x 505 x 175	640 x 480 x 200 (250)	585 x 725 x 225	800 x 730 x 250	1160 x 1160 x 150 (280)
Sealing length (mm):	2 x 405 (4 x 405)	4 x 455	2 x 455 (4 x 455)	2 x 660 (4 x 660)	4 x 1040
Distance x(y)/(mm):	455 (400)	(540)	640 (585)	730 (660)	(925)
Vacuum pump (cbm/h):	40 (63)	63 (100)	63 (100, 160)	160 (250)	1 x 250 (2 x 250 / 1 x 250 + 1 x 500)
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 (kW):	ab 1,5 (2)	2,5 (3,2)	ab 2,5 (3,2 / 5)	ab 5,5 (7,5)	11,6 (13,3 / 17,7)
Maximum bag (mm):	400 x 500	450 x 600	450 x 700	650 x 800	1000 x 1200
Outer dimension (mm):	955 x 655 x 985	1400 x 665 x 1010	1300 x 960 x 1200	1620 x 1020 x 1150	2480 x 1460 x 1650 (1780)
Weight (kg):	150 (160)	260 (280)	390 (410)	610 (680)	1400 (1700)



TRAY SEALERS

RAPIDPAC

Using the KOMET RapidPac it is possible to manufacture products in advance and to package them under modified atmosphere (only CO₂/N₂). This new technology including the used trays and films provides a considerably longer durability of the product compared to the usage of conventional packaging procedures.

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.



RAPIDPAC

Changeable frame system:



Technical detail RAPIDPAC

Top film for tray 137 x 187 (mm):	190
Top film for tray 160 x 205 (mm):	208
Top film for tray 178 x 227 (mm):	230
Top film for tray 162 x 265 (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):	370
Power connection:	230V/1Ph+N+PE/50 Hz
Power (kW)	0,9
Weight (kg):	37

Standard Equipment

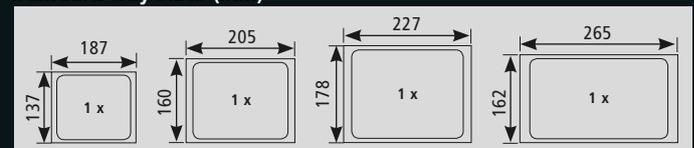
- Semi-automatic packing using preformed trays with sealable top film and gas flushing/MAP
- Stainless steel casing
- User friendly and easy to use machine
- One tray per cycle

- Easy, manual insertion of the trays in the sealing frame
- Sealing plate is temperature-controlled and Teflon-coated

Options

- Cart W1/W2
- Special voltages

Standard tray sizes (mm)



TRAY SEALERS

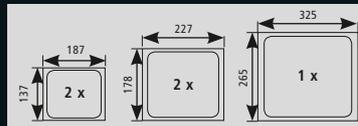
TS 100

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.



TS 100

Standard tray sizes (mm):
137 x 187 mm, 178 x 227 mm
or 265 x 325 mm.



Product characteristic

- Semi-automatic packing with prefabricated trays with a sealable top film without vacuum or under vacuum with gas
- User-friendly, problem-free conversion to other additional tools
- Automatic film winding
- 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.

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):	540 x 980 x 1500
Working height (mm):	970
Compressed air consumption (l/cycle):	6
Maximum diameter of top film (mm):	330
Power connection:	400V/3Ph+N+PE/50Hz
Power (kW)	starting at 3
Weight (kg):	235 (240, 260)

Options

- Vacuum pump: 63 cbm/h or 100 cbm/h
- Special voltages on request
- Gas flushing with oxygen
- Maximum depth of tray: 150 mm
- Other tray sizes possible
- Right and left stainless steel shelves
- Gas bottle holder
- Film feed accurate to the millimetre, thereby reducing film usage
- Photo cell for printed film with print marks
- Switch to change between two gas bottles
- Pressure reducer for CO₂/N₂ or O₂



TRAY SEALERS

FUTUREVAC

Modern ergonomic design. Economical use of resources. High performance in a small space. Minimized operating costs, since no compressed air is required. Thanks to an optimized vacuum chamber, low gas consumption, short gas flushing time and rapid achieving of the required vacuum, then considerably more rapid cycle times are possible.

4 Options to perfectly adapt the workflow to the requirements of the product:

- Vacuum, then gas flushing/MAP
- Only flowing with gas (only possible for CO₂/N₂)
- Vacuum, then flowing with gas (only possible for CO₂/N₂)
- Only sealing the trays

Standard equipment

- Easy menu navigation and operation via a large touch display (5.7")
- High contact pressure when sealing and cutting because of a hydraulic system
- Use of biocompatible polylactide films (PLA) possible thanks to reducible sealing pressure
- Easy and rapid tool change due to quick and easy coupling systems
- Gas flushing /MAP with CO₂/N₂
- Maximum tray depth 70 mm
- Automatic winding of remaining film
- Internal high-performance vacuum pump 40 m3/h
- Automatic contour cutting around each individual tray
- Error analysis and display in clear text
- Door with inspection window to monitor the packaging process
- Impulse vacuum
- Possibly necessary over- or under gas flushing adjustable for special products
- Maximum tray size 379 mm x 487 mm
- Standard tray size 4 x 137 x 187, 4 x 160 x 205 mm, 4 x 178 x 227 mm or 1 x 265 x 325 mm (1/2 GN gastronorm)



FUTUREVAC

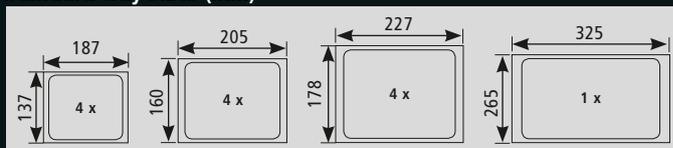
Technical detail FUTUREVAC

Pump Busch (cbm/h):	40
Top film width (mm):	422
Film core (mm):	3", 76 mm
Maximum tray depth (mm):	70 (120)
Maximum tray dimension (mm):	379 x 487
Outer dimensions (mm):	1055 x 890 x 1950
Max. diameter of top film (mm):	330
Voltage:	400/3Ph+N+PE/50HZ
Power (kW):	ab 5,7
Weight (kg):	ab 510

Options

- Pump 63 or 100 m3/h
- Tray Size as required
- Oxygen gas flushing (O₂)
- Photocell for printed top film
- Switch for 2 gas cylinders
- Gas cylinder holder
- Film feed accurate to the millimeter, thereby reducing film usage
- Maximum tray depth 120 mm

Standard tray sizes (mm)



AUTOMATIC TRAY SEALERS

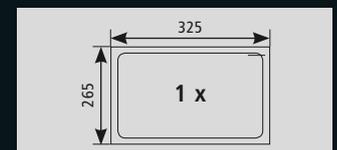
TS 1000

The TS 1000 fully automatic vacuum tray-sealing machine provides fast, economical and versatile packing in high quantities in a short period of time with vacuum, gas flushing (MAP) standard CO₂/N₂ (option O₂) or only simply sealing. If high volume has to be packed this is the right machine for you. Simply load the filling trays onto the in-feed conveyor, the rest is done automatically by the TS 1000. The trays are transported out of the machine after packing and can be labelled and weighed afterwards.

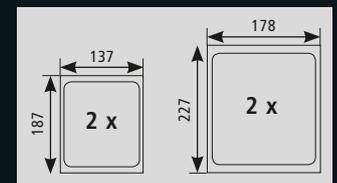


TS 1000

Standard tray sizes (mm):
1/2 gastronorm single tool



Trays:
double capacity tools



Technical detail TS 1000

Pump Busch (cbm/h):	63
Maximum tray dimension:	370 x 350 x 120 mm
Top film width:	422 mm
Max. diameter of top film:	330 mm
Film core:	76 mm
Power connection:	400V/3Ph+N+PE/50Hz
Power (kW)	starting at 4
Compressed air consumption:	approx. 50 ltr./cycle at 6 bar
Speed:	6 cycles per minute, 360 cycles per hour
Loading station:	1250 mm, with 3 open spaces
Loading height:	950 mm
Height of exit conveyor:	950 mm
Outer dimensions:	3100 x 990 x 1950 mm
Weight:	approx. 1000 kg

Standard equipment

- Gas flushing (MAP)
- 63 cbm/h Busch pump
- Error message display on control board
- Contour cutting around each tray
- Filling plates for the vacuum chamber, resulting in faster vacuum times and less gas usage
- Integrated splash water resistant control box
- Teflonised and temperature controlled sealing plate
- 6 different transport speeds
- air welding with high seal strength
- High security because of security covers on all movable parts

- Impulse Vacuum
- compressed air and gas monitoring
- Easy slide switching
- Service program for film and tool change
- Pilz Safety

Options

- 100, 160 or 250 cbm/h pump
- Special voltage upon request
- Connection to scale and labeler
- Longer loading station
- Tray sizes upon request
- Die set with 1,2 or 3 trays per cycle possible
- Photocell for printed top film



AUTOMATIC VACUUM PACKAGING MACHINE FOR SLICED PRODUCTS

FASTVAC

Fully automatic vacuum packaging machine Fast Vac for sliced and/or whole cuts with a maximum height of 20 mm. 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 touched by hand and therefore much hygienic packed. The sliced or stacked product is introduced to the in-feed conveyor of the packaging machine, there it measures the length of the product in order to produce a bag the exact length of the product. Once in the chamber the product is vacuum packaged or 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 weigh price labeler.



Technical details FASTVAC

Pump Busch (cbm/h): 63
Compressed air consumption (l/min): 6 with 6 bar
Compressed air connection: 1/4"
Gas connection: 1/4"
Film width (mm): 322
Film core (mm): 76
Maximum core of top and bottom film (mm): 200

Weight (kg): 400 (420)
Maximum Package dimension internal (mm): 240 x 250
Maximum Package dimension external (mm): 260 x 270
Cycle speed according to product (cycles/min): 3 – 5
Height of infeed and exit conveyor (mm): 1000 ± 70
Outer dimension (mm): 1360 x 780 x 1650
Power connection: 400V/3 Ph+N+PE/50 Hz
Power (kW): 4 (5)

Standard Equipment

- Air pressure sealing
- user friendly SPS sensor control

Options

- Gas flushing (MAP)
- Pump 100 cbm/h



SINGLE CHAMBER WITH HOT WATER SHRINK TUNNEL

S 501 B + ST 170

S 501 B: Stainless steel construction. The chamber has 2 stainless steel sealing bars front 740 mm right 455 mm. Sealing with airpressure support. Cut-off sealing separately adjustable. The machine is complete with high efficiency vacuum pump 100 cbm/h, user friendly control board, automatic lid movement, conveyor with height adjustment, vacuum controlled by sensor and vacuum stop button. Following options are possible: gas flushing, bi-active sealing, footswitch, vacuum pump 160 cbm/h.

ST 170: Stainless steel construction. The automatic transport of the product in and out of the shrink tunnel is controlled by a photocell. Water temperature is adjusted with a thermostat. We also offer the following standard equipment: steam exhaust release through the lid, dipping time and dipping depth of water, also time for water to drip from product is adjustable, slight on left side, pneumatic dipping cylinder, automatic filling of water, user friendly construction, easy cleaning, manual dipping is possible, use of machine without dipping process is possible, dipping platform 820 x 450 mm and heating power 36 kW.

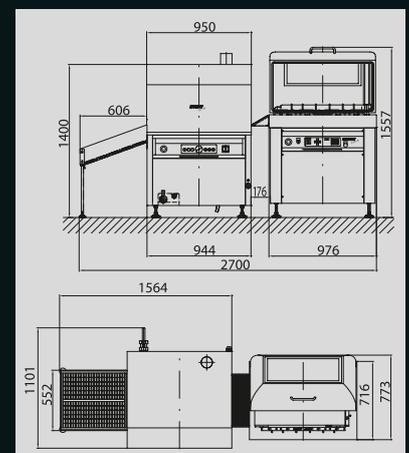


ST 170

S 501 B

S 501 B	
Technical details	
Chamber size (w x l x h/mm):	895 x 565 x 230
Usable chamber height (mm):	160
Sealing length (mm):	1 x 455 + 1 x 740
Distance x (y) (mm):	765 (480)
Vacuum pump (cbm/h):	100 (160)
Power connections:	400V/3PH+N+PE/50Hz
Power (kW):	5,5 (7,5)
Compressed air (l/min):	50 at 6 Bar
Maximum bag (mm):	450 x 800
Outer dimensions (w x l x h/mm):	975 x 755 x 1170
Weight (kg):	approx. 380 (500)

ST 170	
Technical details	
Working area (w x l/mm):	820 x 450
Dipping depth (mm):	100/150/200
Water volume (l):	140
Maximum Product weight (kg):	50
Power connections:	400V/Ph3+N+PE/50Hz
Power (kW):	37
Safeguarding (Amp.):	63
Compressed air (l/min):	25 at 6 Bar
Outer dimensions (w x l x h/mm):	950 x 890 x 1500
Weight (kg):	265
Heating capacity (kW):	36



AUTOMATIC BELT VACUUM CHAMBER MACHINE

S 910 B + ST 170

New automatic vacuum chamber machine with conveyor belt constructed for packing a high capacity of small and large products. The operation method can be changed between „automatic“ and “manual“. For the automatic operation the S 910 B is equipped with 2 sealing bars each 1.000 mm long. For manual operation it is possible to add one more sealing bar with 530 mm for packing very long products up to 1 m. Therefore this machine can be used for every kind of use and product.

The vacuum pump is integrated in the machine for optimised protection. The cover movement and conveyor speed can be adjusted individually to the requests of the user and products. Because of this new solution your products can be vacuum packed very fast and economically with a minimum of personnel expense. The integrated discharge belt allows an automatic process of the packages afterwards e.g. shrinking, weighing, labelling etc.

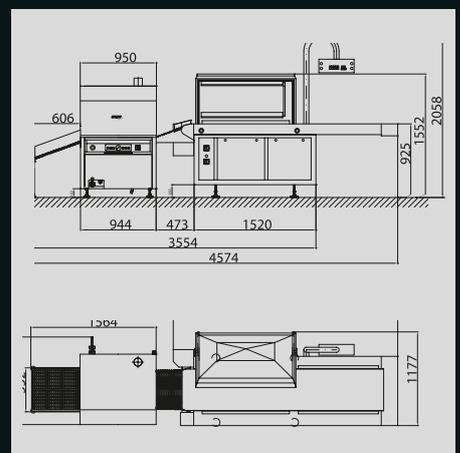


ST 170: stainless steel construction. The automatic transport of the product in and out of the shrink tunnel is controlled by a photocell. Water temperature is adjusted with a thermostat.

- Steam exhaust release through the lid
- Dipping time and dipping depth of water, also time for water to drip from product is adjustable
- Slight on left side
- Pneumatic dipping cylinder
- Automatic filling of water
- User friendly construction, easy cleaning
- Manual dipping is possible
- Use of machine without dipping process is possible
- Dipping platform 820 x 450 mm
- Heating power 36 kW

S 910 B	
Technical details	
Chamber size (w x l x h/mm):	1000 x 550 x 200
Sealing length (mm):	2 x 1000 + 1 x 530
Distance x (y) (mm):	530 (1000)
Vacuum pump (cbm/h):	250
Power connections:	400V/3Ph+N+PE/50Hz
Power (kW):	12,1
Compressed air (l/min):	20 at 6 Bar
Max. bag size (mm):	530 x 1000
Outer dimensions (w x l x h/mm):	2800 x 1180 x 2055
Weight (kg):	750

ST 170	
Technical details	
Working area (w x l/mm):	820 x 450
Dipping depth (mm):	100/150/200
Water volume (l):	140
Maximum Product weight (kg):	50
Power connections:	400V/Ph3+N+PE/50Hz
Power (kW):	37
Safeguarding (Amp.):	63
Compressed air (l/min):	25 at 6 Bar
Outer dimensions (w x l x h/mm):	950 x 890 x 1500
Weight (kg):	265
Heating capacity (kW):	36



Important: Air pressure connection necessary!



AUTOMATIC DOUBLE CHAMBER MACHINE WITH HOT WATER SHRINK TUNNEL

SD 520 B + ST 170

Standard equipment: Stainless steel construction. Each chamber has one stainless steel sealing bar in front 660 mm. Sealing with airpressure support. High efficiency vacuum pump, 160 cbm/h. Cut-off sealing separately adjustable. User friendly waterproove control board. Vacuum controlled by sensor. Automatic lid movement. Conveyors with height adjustment. Soft ventilation. Vacuum stop button. Following options are possible: gas flushing, bi-active sealing, lid height 300 mm.

ST 170: Stainless steel construction. The automatic transport of the product in and out of the shrink tunnel is controlled by a photocell. Water temperature is adjusted with a thermostat. We also offer the following standard equipment: steam exhaust release through the lid, dipping time and dipping depth of water, also time for water to drip from product is adjustable, slight on left side, pneumatic dipping cylinder, automatic filling of water, user friendly construction, easy cleaning, manual dipping is possible, use of machine without dipping process is possible, dipping platform 820 x 450 mm and heating power 36 kW.

ST 170: also available with steam heating!



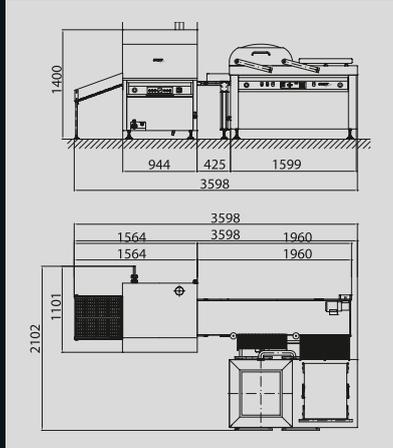
ST 170

SD 520 B

SD 520 B	
Technical details	
Chamber size (w x l x h/mm):	800 x 730 x 250 (300)
Usable chamber height (mm):	180 (230)
Sealing length (mm):	2 x 660
Distance x (y) (mm):	730
Vacuum pump (cbm/h):	160 (250)
Power connections:	400V/3Ph+N+PE/50Hz
Power (kW):	7,5
Compressed air (l/min):	50 at 6 Bar
Maximum bag (mm):	650 x 800
Outer dimensions (w x l x h/mm):	1625 x 1270 x 1550
Weight (kg):	690

Important: Air pressure connection necessary!

ST 170	
Technical details	
Working area (w x l/mm):	820 x 450
Dipping depth (mm):	100/150/200
Water volume (l):	140
Maximum Product weight (kg):	50
Power connections:	400V/Ph3+N+PE/50Hz
Power (kW):	37
Safeguarding (Amp.):	63
Compressed air (l/min):	25 at 6 Bar
Outer dimensions (w x l x h/mm):	950 x 890 x 1500
Weight (kg):	265
Heating capacity (kW):	36



COMPACT THERMOFORMING VACUUM PACKAGING MACHINE

SPRINTER

The new SPRINTER is an unique solution in many ways. It is shorter and more compact than other thermoforming machines without losing important features. With a shortness of only 2,6 m its useable also in very small rooms. In spite of its shortness the SPRINTER has three complete package lengths open for loading the products because of its extremely long loading station. This allows to work utmost rational also with a couple of employees. 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 operation cost. It is ready to work and the production can be started immediately after connecting the machine.

**COMPLETE
LENGTH
ONLY 2,6 m**



Technical details SPRINTER

Standard machine shortness (incl. Discharge belt): 2600 (2800) mm

Machine width: 910 mm

Machine height: ± 50 mm 1685 mm

Loading height: ± 50 mm 1000 mm

Top film: 315 mm

Bottom film: 322 mm

Film core: 3", 76 mm

Maximum roll diameter for bottom film: 330 mm

Maximum roll diameter for top film: 330 mm

Index: 240 mm

Max. thermoforming depth: 100 mm

Package dimension with Format 1.1: internal 260 x 220 mm

Package dimension with Format 2.1: internal 120 x 220 mm

Package dimension with Format 3.1: internal 73 x 220 mm

Package dimension with Format 1.2: internal 260 x 100 mm

Package dimension with Format 2.2: internal 120 x 100 mm

Package dimension with Format 3.2: internal 73 x 100 mm

Compressed air consumption according

to format and depth: starting at 7 l/cycle with min. 6 bar

Compressed air connection: Rectus NG7

Power supply: 400V/3Ph+N+PE/50Hz

Power (kW): from 5,5

Water connection in and out: Rectus NG7

Vacuumpump: 40 cbm/h

Weight with tools: starting at 1000 kg

Important: Water and air pressure connection necessary!



Excellent:

- Special features of the SPRINTER are its compact therefore space saving construction, its high cycle speed and its low purchase costs and running costs (e.g. minimum air pressure consumption)
- A powerful thermoforming machine for medium size companies!
- It is ready to start at the delivery. Just connect it and it is ready to work
- Many advantages because of hydraulic lifting unit:
 - Maintenance free supply of forming and sealing station as well as the cross cutting system
 - High closing force
 - The oil used in the hydraulic unit accords to FDA and USDA guidelines and it is useable in food machineries, clearly as water, odourless, tasteless, eatable, health safe and food harmless

Standard equipment SPRINTER:

- High performance vacuum pump 40 cbm/h from BUSCH
- Film width 322 mm
- Index 240 mm
- 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
- Discharge slide
- Vacuum controlled by sensor
- Programmable SPS control system
- 5,7" Touch panel with 256 colours, IP 65, user friendly, multilingual
- 98 user programs adjustable
- Password protection possible
- 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 the newest 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
- 6 different steps of Index speed
- Acceleration and slowing down of chain movement in 7 steps changeable (important for liquid products)
- Energy savings through vacuum pump with stand-by function
- Parts from worldwide known manufacturers
- Height adjustable stainless steel feet
- Bottom film holder above forming station

Vario-tool:

With vario-tool, an easy insert system for different products possibilities. Easy and fast change of film rolls and format die sets.



If you need we can also offer:

- Water recirculation cooling system
- Discharge belt
- Gas flushing system for MAP packaging incl. special pressure control system for faster and uniform gas injection
- High performance vacuum pump 63 cbm/h, 100 cbm/h from Busch integrated in machine
- Flexoprint coder with stamping system
- Photo cell for printed top film with print marks incl. Film brake
- Vario-inserts 1.1, 2.1, 3.1, 1.2, 2.2, 3.2
- Product specific insert for forming and sealing station
- For flat products it is possible to limit the movement of the tools from 100 mm to 50 mm to get a higher cycle speed
- Vacuum pump external
- Trim removal suction system
- Trim removal system with roll
- Longer loading station by 480 mm or 960 mm
- Thermo transfer printer or Top film labeller
- Pressure control of gas, air and water supply



THERMOFORMING MACHINES

QUICK-VAC 2000-322

QUICK-VAC 2000-422

Two different thermoforming machines are available which can work in combination with an automatic slicer and a transfer conveyor to complete a fully automatic slicing and packing line. Both thermoforming machines are also available in an longer version (longer loading zone). If hard film is used a punch is available as an option.

2 DIFFERENT FILM
SIZES AVAILABLE



QUICK-VAC 2000-322
QUICK-VAC 2000-422

Quick-VAC 2000

- High performance 63 cbm/h vacuum pump
- Thermoforming tools are cooled through water
- Bottom film thermoformed through compressed air
- Total flat sealing with flat sealing plate
- Cross cutting with guillotine, pneumatic system
- Longitudinal cutting with rotating round knife
- Trim removal suction system with strips container
- Discharge slide
- Sealing with compressed air
- Siemens SPS programmable control system with touchscreen
- Film movement controlled through POSI-Stop, which allows exact index positioning
- Certified and approved machine according to CE, EMV and GS safety standards that are in line with the CE and European Hygiene and safety guidelines
- Switch cabinet built according to guidelines
- Pneumatic system for oil free operation
- 2 separated heating systems for thermoforming and sealing, that can be individually set and programmed through the SPS control system
- Solid transport chain with a reinforced 5/8" configuration for all film types
- Big value and pipe diameter for high cycle speed
- Energy savings through vacuum pump with stand-by function
- Parts from worldwide known manufacturers



Excellent

- Special features of the proven QuickVac 2000 are its compact therefore space saving construction, its high cycle speed and its low price
- A powerful thermoforming vacuum packaging machine for medium size companies
- QuickVac 2000 guarantees up to 5 times the efficiency and speed of a normal chamber machine. It is ready to start at the first shot. Just connect it and it is ready to work!

The main advantages in a quick glance

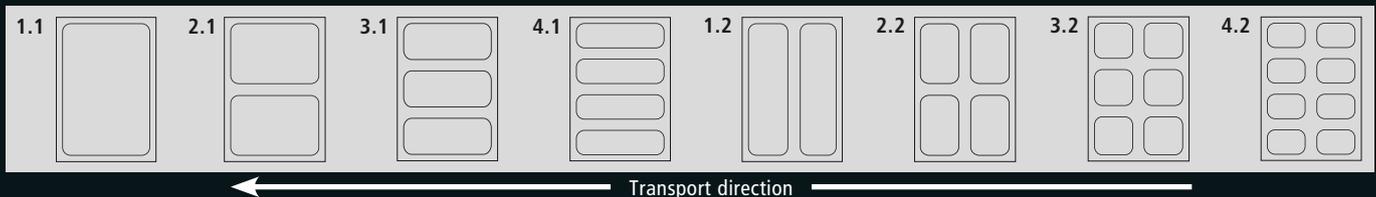
- Made in Germany
- Easy format change
- Uncomplicated cleaning process due to flat surface
- Easy and safe machine cleaning through a cleaning position key
- All movable parts maintenance free
- With vario-tool, an easy insert system for different product possibilities
- Solide stainless steel frame construction
- Fast film change

Technical details Quick-VAC 2000:

Standard machine shortness:	2950 mm	Max. thermoforming depth:	Standard: 50 mm/Option: 120 mm
- Filling station 480 mm longer:	3430 mm	Standard package dimension (with 322 mm film width):	internal 270 x 180 x 50 mm external 290 x 200 x 50 mm
- Punch for hard foil:	4000 mm	Standard package dimension (with 422 mm film width):	internal 370 x 180 x 50 mm external 390 x 200 x 50 mm
- Punch and longer loading station:	4500 mm	Maximum package dimension (with 322 mm film width):	internal 270 x 280 x 120 mm external 290 x 300 x 120 mm
Machine width (with 322 mm film width):	770 mm	Maximum package dimension (with 422 mm film width):	internal 370 x 280 x 120 mm external 390 x 300 x 120 mm
Machine width (with 422 mm film width):	870 mm	Cycle speed: according to product:	up to 10 cycles/minute
Machine height: ± 50 mm	1750 mm	Compressed air consumption according to format and depth:	starting at 325 l/min with min. 6 bar
Loading height: ± 50 mm	950 mm	Compressed air connection:	1/4"
Top film width		Power supply:	400 V/3 Ph + N + PE/50 Hz
Vacuum (with 322 mm Bottom film width):	294 mm	Power consumption:	6 kW (6,8/7,5 kW)
Vacuum (with 422 mm Bottom film width):	394 mm	Water connections in:	1/4"
Vacuum + Gas flush (with 322 mm Bottom film width):	315 mm	Water connections out:	1/4"
Vacuum + Gas flush (with 422 mm Bottom film width):	415 mm	Weight with tools:	starting at 1000 kg
Bottom film width:	322 mm or 422 mm		
Film core:	3", 76 mm		
Maximum roll diameter for top and bottom film:	400 mm		
Standard index:	200 mm		
Maximum index:	300 mm		

Vario-tool:

With vario-tool, an easy insert sytem for different product possibilities.

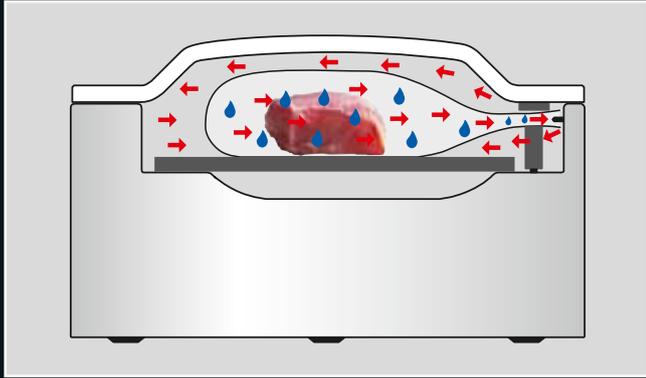


If you need we can also offer

- Water recirculation cooling system
- Discharge Conveyor belt 800 mm or 1200 mm
- Sealing plate for contour sealing
- Gas injection system for MAP packaging incl. special pressure control system for faster and uniform gas injection
- High performance 100 cbm/h, 160 cbm/h vacuum pump
- Flexoprint coder with stamping system, Thermotransfer- or Top film labeller can be install on the machine
- Photocell for printed top film with film brake
- Vario insret with 1.1, 2.1, 3.1, 4.1, 5.1, 1.2, 2.2, 3.2, 4.2, 5.2 formats
- Special insert according to the forming station
- Index up to 300 mm
- External vacuum pump
- Bottom film holder vertical (machine will be longer by 1.000 mm)
- Trim removal system with rolls
- Extension of the loading station by 480 mm, 990 mm or by 1.470 mm
- Punch for hard film, with a special forming insert up to 35 mm deep
- Thermoforming depth up to 100 mm or 120 mm
- Vacuum with sensor
- Control board in a swing arm
- Film width 422 mm
- Film feeding device with rocker arm
- Filmend control
- Cross cutting with incident support
- Longitudinal cutting with squeezing knife



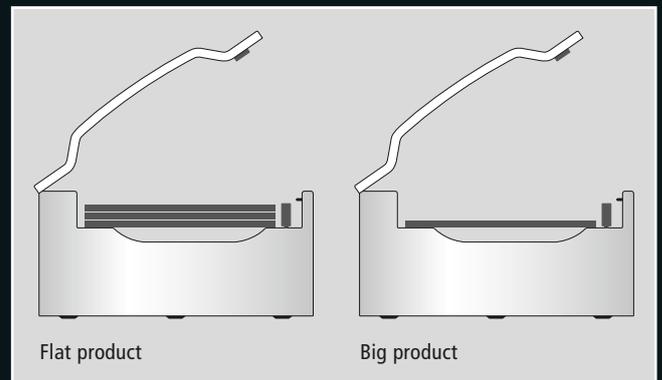
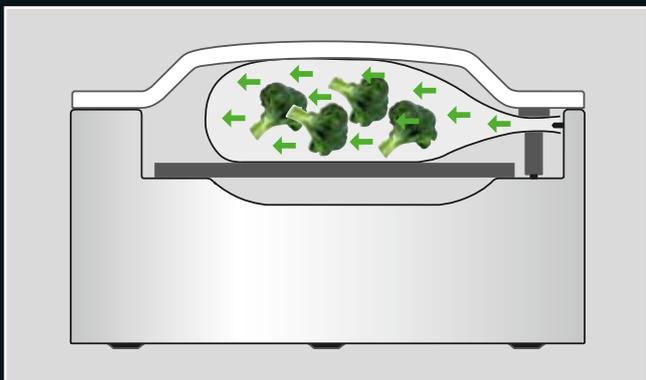
TECHNICAL INFORMATION



BOILING POINT RECOGNITION

During the vacuum process humidity is evaporating. Because of this evaporation humidity a full vacuum can not be reached. Because of this the machine will not stop automatically and humidity is going into the pump.

With a boiling point recognition the machine works normally and stops the vacuum process automatically. Less humidity reaches the vacuum pump.

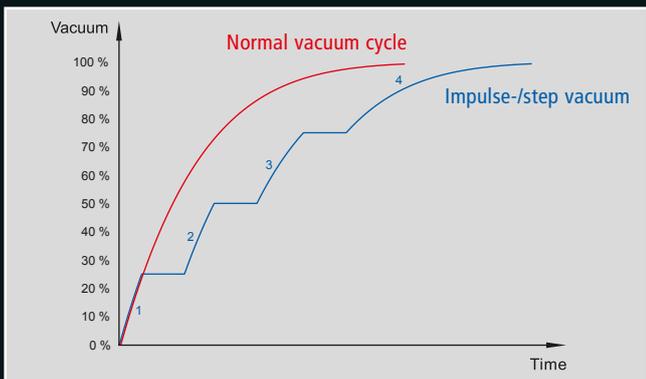


GAS FLUSHING/MAP

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

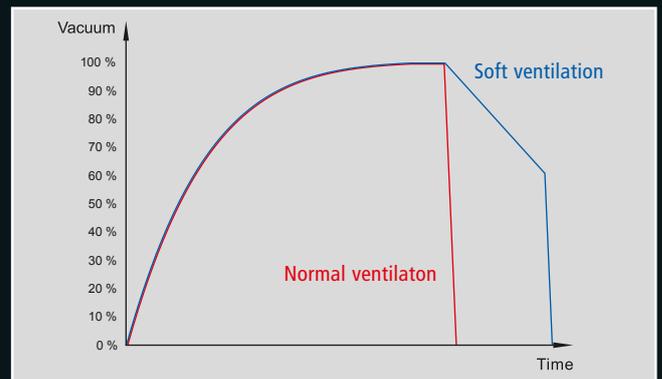
INSERT PLATES

The several insert plates can be removed individually.



IMPULSE-/STEP VACUUM

When packing large products or products with high density it could be that air which is inside the product can not expose during the evacuation time. With slowing down the evacuation process, the air has more time to expose from the product and therefore a higher vacuum level can be reached.



SOFT VENTILATION

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



CONTROL BOARD

GOURMET SAVER TOPVAC



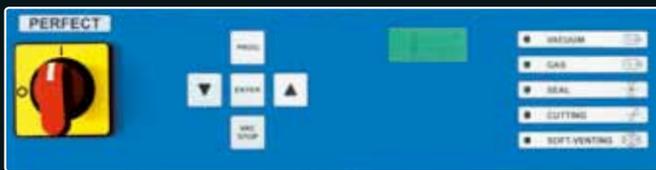
Easy to operate control board for the machines GOURMET SAVER and TOPVAC. Vacuum and Sealing settings can be adjusted with push buttons. Easy to clean surface. It contains a service program to evaporate the humidity from the vacuum pump. Vacuum-Stop-Button.

SELECT



Adjustments of sealing and vacuum time by push buttons. Vacuum-Stop-Button. It contains a service program to evaporate the humidity from the pump, oil change display and an operating hours counter. Vacuum pump with continuous running and Cut-off sealing with 1 temperature as well as gas flushing with extra costs optional available.

PERFECT



Sensor-controlled electronic. Adjustments are made with the push of buttons. Vacuum-Stop-Button. 10 user programs can be individually stored. It contains a service program to evaporate the humidity from the vacuum pump, evaporation point control, oil change display, soft venting and an operating hours counter. Vacuum pump with continuous running, password protection and Cut-off sealing with 1 temperature as well as gas flushing and Cut-off sealing with 2 different temperatures with extra costs possible.

Standard Equipment KOMET Vakuumpackaging machines:

- Made in Germany
- All stainless steel
- Electronic control board
- Vacuumstop button
- Parallel sealing
- Automatic lid opening
- Powerful vacuum pump

TOUCH TERMINAL: FASTVAC, TS-1000, SPRINTER, FUTUREVAC



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 98 programs and a fix standard program, service menu for maintenance and service support such as e.g. 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 recognition of the evaporation point, oil change display, cycle counter for product management, password protection, texts of different languages of the countries may be displayed, special equipment can be activated.



Single sealing
TOPVAC / GOURMET SAVER



Parallel sealing
Standard.



Cut-off and sealing.



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



Bi-active sealing with Perfect
control board and air pressure.



1,5 Bar

Air pressure supported sealing
for vacuum- and shrink bags.



1,5 Bar



Distance between
sealing bars.



Machines also
in ESD-Version
available



GOURMET THERMALIZER

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

The most important advantages of the Gourmet thermalizer:

- Compact and stylish
- Small footprint at large volumes
- 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, (optionally up to 98 °C)
- Innovative control due to core temperature probe (optional)
- High quality stainless steel housing including stainless steel lid
- Efficient – energy saving compared with combi-steamer about 30 %
- Optimum heat distribution due to convective water circulation
- High heating power due to 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 water level is no longer sufficient
- Programmable acoustic timer adjustable up to 99 hours / resolution 1 minute

Five 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



ARIANE



SOPHIE

EMILY:

6 liters water bath
1/3 Gastronorm
w x l x h (mm): 210 x 510 x 250
Power connection (V/Ph/kW): 230/1/0,5
Weight (kg): 7

ARIANE:

14 liters water bath
2/3 Gastronorm
w x l x h (mm): 380 x 510 x 250
Power connection (V/Ph/kW): 230/1/0,9
Weight (kg): 10

SOPHIE:

23 liters water bath
1/1 Gastronorm
w x l x h (mm): 550 x 510 x 250
Power connection (V/Ph/kW): 230/1/1,4
Weight (kg): 14



- Three operating modes:
 - a. Indicating only the temperature
 - b. (Optional): Including core temperature probe, with acoustic signal and automatic switch-off of the heating as soon as the preset temperature is attained
 - c. Indicating temperature and time with acoustic signal and automatic switch-off of the heating as soon as the preset time is elapsed
- Option to switch over from °C to °F
- 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 ex works 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
- Protection IP X5
- Optimum energy efficiency due to very good heat isolation and stainless steel lid
- Comprehensive range of accessories
- Option: Robust core temperature probe equipped with large jack plug

The thermalizers Sophie, Kerstin and Nona can be optionally operated at a temperature of up to 98°C instead of 85°C so far. In this way it is possible to use these thermalizers to „Shrink“ shrink bags similar to a dip tank.



KERSTIN



NONA

KERSTIN:

23 liters water bath
 1/1 Gastronorm
 w x l x h (mm): 350 x 720 x 250
 Power connection (V/Ph/kW): 230/1/1,4
 Weight (kg): 14

NONA:

51 liters water bath
 2/1 Gastronorm
 w x l x h (mm): 670 x 720 x 250
 Power connection (V/Ph/kW): 230/1/3,7
 Weight (kg): 22



ACCESSORIES FOR THE GOURMET THERMALIZERS

CORE TEMPERATURE PROBE

Robust core temperature probe equipped with a large jack plug specially developed for the Gourmet thermalizer. Simply connect it to the Gourmet thermalizer. Using the thermometer for cooking goods, it is possible to directly measure the core temperature of the product by puncturing the vacuum bag using the sealing pad. This temperature can be pre-set on the display. The Gourmet thermalizer gives a signal as soon as this temperature is attained.



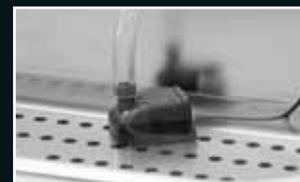
SEALING PADS

Use these foam pads one-side coated with adhesive in combination with the insertion temperature probe in order to avoid air and water penetrating into the vacuum bag when measuring the core temperature.



ELECTRICAL DRAINING

Simply insert the immersion pump into the Gourmet thermalizer and the hose into the draining basin and then connect the pump to the power source. (The model Nona is delivered including the immersion pump).



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.



GRATING 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. Model A is available for Ariane, Sophie and Kerstin and model B is available for Nona.



GRATING TO COVER

Thanks to the dead weight of the covering grid you can keep your vacuum bags under water during the whole cooking process. In 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. Model A is available for Ariane, Sophie and Kerstin and model B is available for Nona.



COOKING IN VACUUM – IS QUITE EASY

Cooking in 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 IN 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.



VACUUMTESTER

Absolutely necessary for a precise vacuum adjustment and the control of the vacuum process!

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. Absolutely necessary for a precise vacuum adjustment by your service technicians.



HT1 – LEAK DETECTION IN VACUUM SYSTEMS



HT1

Situation

The vacuum packaging machine does not achieve absolute vacuum.

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.

Solution

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

Functionality

When air is flowing through the pipes and reaches a leakage, ultrasonic sound is formed due to internal 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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