

CATERING

INNOVATIVE SOLUTIONS

COOKING IN VACUUM
VACUUMPACKING
THERMALIZING



Cooking in vacuum!
Please find further information
on our free DVD or visit us on
www.vacuumpackaging.com and
www.gourmet-thermalisierer.com

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Domnick

GOURMET THERMALIZERS
VACUUM PACKAGING MACHINES
TRAY SEALERS

KOMET ★★★★★
GERMANY

VACUUMPACKING, THERMALIZING OR COOKING IN VACUUM – WE ARE OFFERING THE COMPLETE SOLUTION FOR ANY REQUIREMENT

There is a requirement in hotels, restaurants, butcher shops and caterers to become more and more versatile with products and product quality. The competition is increasing and the requirements of the customers are increasing as well. Correct planning and the correct equipment for the kitchen including individual products and the latest technologies are indispensable. We are offering numerous solutions and products for vacuuming, thermalizing and cooking in vacuum (Sous-Vide) for meat, sausages, vegetables, fruits or fish. We are offering the right product for any company profile – no matter if butchery shops, caterers, restaurants, large kitchens or hotel business, handling small quantities or large events, no matter if you have lots of space or if you are working in a limited space. Highest quality requirements and cost-efficient operating modes apply for all our products. Our products are perfectly adjusted with one another regarding function, performance and design. You get everything from vacuum machines or thermalizers and advice from one contact (one contact, one ordering process, etc.).

"I could also reverse the calculation and assume that I can calculate one portion more from each fillet of beef and then I would need only 52 kg instead of 58 kg in order to cater 200 persons."

(Hubertus Tzschirner)



COOKING IN VACUUM – FOR HIGHEST DEMANDS IN THE PROFESSIONAL KITCHEN

It sounds like a magic word: "Sous-Vide" or cooking in vacuum. Fish, meat, vegetables or fruits are vacuumized and then gently and easily cooked to the point at low temperature. Quality products with unparalleled aromas and textures are resulting which cannot be achieved when using other cooking techniques. Therefore it is no surprise that many of the best chefs worldwide swear to this gentle cooking method.



YOUR ADVANTAGES WITH COOKING IN VACUUM

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.

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.

WORKING MORE RAPIDLY, MORE FLEXIBLY, MORE EFFICIENTLY AND MEETING THE DEMANDS

The processes particular in catering are more controlled, 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.

OPTIMUM KITCHEN UTILIZATION

When cooking in 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.

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.

LITTLE POWER CONSUMPTION

Thermalizer are operated with single phase current and consume considerably less current than e.g. a steam cooker or combi-steamer which is operated with high voltage current.

"My guests are having a considerable and visible added value on the dish: a perfectly cooked piece of fillet steak of about 200 g (and not as usually a quantity of about 170 g)."
(Hubertus Tzschirner)



COOKING IN VACUUM – THE CALCULATION OF PROFITABILITY

We will show you by means of the following calculation of profitability 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

EXEMPLARY CALCULATION:

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 a 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 in 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.– Euro / kg	7.44 Euro or 212.63 g
= Per portion fillet of beef	about 1.06 Euro

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 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.



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

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

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



- 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

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

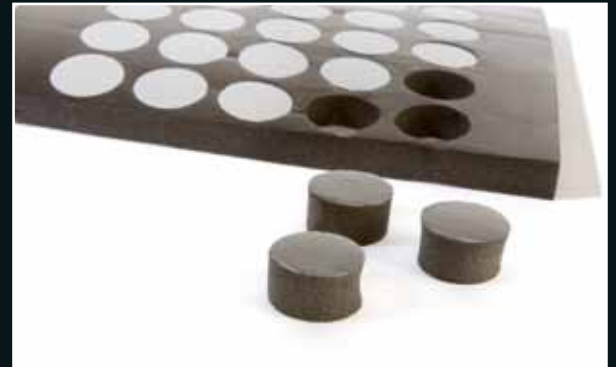


ACCESSORIES FOR THE GOURMET THERMALIZERS



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.



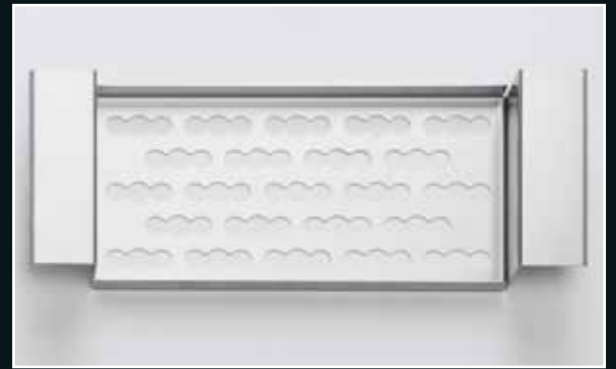
SEALING PADS

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.



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 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 grid on top of the tank.





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).



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.



VACUUMPACKING

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 (depends on modell)
- Plexiglas lid important when packing soups and sauces

Options (depends on modell):

- 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!



GOURMET SAVER

Packaging products of up to 2 kg!



TOPVAC

Packaging products of up to 4 kg!



VACUBOY

Technical details

	GVAC	GOURMET SAVER	TOPVAC	VACUBOY
Chamber size (b 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 (V/Ph/kW):	230/1/0,5	230/1/0,15	230/1/0,3	230/1/0,7
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	420 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



PLUSVAC 21

	NIKIVAC	PLUSVAC 20	PLUSVAC 21
Technical details			
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)



TABLE TOP TRAY SEALER FOR PERFECT PACKAGING RESULTS WITH GAS FLUSHING/MAP (CO₂/N₂)

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.

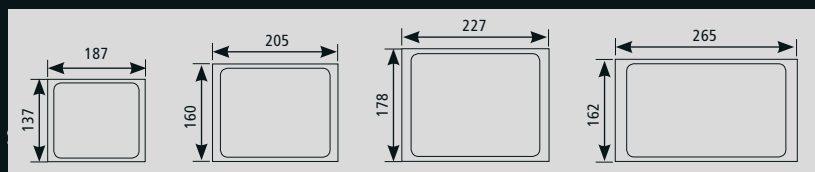
RapidPac ES with changeable frame system

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.

Standard tray sizes (mm):



RAPIDPAC

Changeable frame system:



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

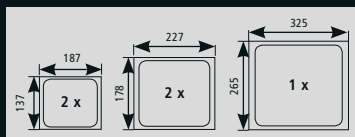
TS 100

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)
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

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

For TS 100 numerous options are available. Please find further information in our general brochure.



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