THE MOST RAPID ONES OF THEIR CLASS!

NEW

THE NEW VACUUM SEALERS EVOLUTION 300 PRO AND PLUS

The new vacuum sealers distinguish themselves by an especially quick vacuum cycle and would therefore offer lots of advantages such as packing more products in the same time, serving customers more rapidly or less waiting time in the kitchen. Both machines require a very small footprint and have a sealing length of 305 mm. In this way, they cover the most frequently used bag sizes for numerous applications. Other advantages are: high quality finishing, easy to clean and extremely hygienic as they are made of stainless steel. They are easy to operate and are equipped with a display with large, easily readable figures and status displays. In addition, they offer a perfect price-performance ratio. Made in Germany.



EVOLUTION 300 PRO

- Comfort control
- Double sealing



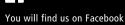
EVOLUTION 300 PLUS

- Perfect control
- Cutting & sealing

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EVOLUTION 300 PRO EVOLUTION 300 PLUS

ADVANTAGES:

- Large vacuum chamber: maximum bag size 300 x 400 mm, 3 kg
- Rapid evacuation time because of high performance vacuum pump
- Easy servicing
- End position damping on the lid
- · Small footprint
- Sealing bars are easy to remove without tools
- Fixing the lid at the bottom
- High material thickness
- Wide double welding or welding and cutting
- Deep drawn vacuum chamber
- Easy hygienic cleaning due to smooth surfaces and round corners
- Grip protection on the lid
- Built-in control board
- No heavy power connector required

TECHNICAL DETAILS

Chamber size (w x l x h/mm): 320 x 350 x 120

Sealing length (mm): 305

Position of sealing bar: front
Option: –

Distance x (mm): 290

Pump (cbm/h): 8

Power connection: 230 V/1 Ph+N+PE/50 Hz

Power (kW): 0,5

Maximum bag (mm): 300 x 400

External dimensions (closed lid/wxlxh/mm): 370 x 400 x 305

External dimensions (lid opened/mm): 370 x 400 x 600

Weight (kg): 28 kg

USERS:

Due to the small footprint in connection with the sealing length, the new vacuum sealers are suitable for numerous applications and industries. Among others:



Restaurateurs



Butchers



Barkeepers



Market stall



Hunters



Fisherman



Hobby cooks



Cooking schools



BBQ



Retailers / Supermarkets

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