

COMPLETE PROGRAM

# PROFESSIONAL SOLUTIONS FOR EVERY APPLICATION



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

**KOMET**   
GERMANY

# TABLE MODELS

Everywhere, where food can be spoiled quickly, the usage of vacuum packaging is necessary today. All food products are getting a 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 VAKUUM PACKAGING MACHINES

- Made in Germany
- All stainless steel
- Powerful vacuum pump
- Vacuum-Stop-Button
- Electronic control board
- Inlet plates for height adjustment (not Gourmet Saver)
- Plexiglas lid important when packing soups and sauces
- Flat Plexiglas lid for Gourmetsaver, Topvac and Nikivac, all other machines have a convex lid.

## OPTIONS (NOT AVAILABLE FOR ALL MACHINE TYPE)

- Gas flushing for soft products
- Perfect control board capable of storing programs
- Connection for external use of containers
- Special device for liquides
- Cut-off and sealing
- Air pressure supported sealing
- Switch off sealing bar
- Additional sealing bar
- Bigger vacuum pump



**GVAC**

Products up to 2 kg!



**GOURMET SAVER**

Products up to 2 kg!



**TOPVAC**

Products up to 4 kg!



**VACUBOY**

Technical details	GVAC	GOURMET SAVER	TOPVAC	VACUBOY
Chamber size (w 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
Position of sealing bar				
• Standard:	—	front	front	front
• Option:	—	—	—	—
Vacuum pump (cbm/h):	10 (16)	4	6	10
Power connection:	230V/1Ph+N+PE/50 Hz	220-240V/1Ph+N+PE/50-60Hz	230V/1Ph+N+PE/50 Hz	230V/1Ph+N+PE/50 Hz
Power (kW):	0.4	0.15	0.3	0.7
Maximum bag (mm):	—	250 x 350	250 x 350	350 x 400
External dimensions (closed lid/ w x l x h/mm):	330 x 330 x 250	315 x 520 x 260	315 x 520 x 300	400 x 500 x 360
Height (lid opened / mm):	—	720	700	760
Weight (kg):	20 (22)	19	30	44



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## YOUR ADVANTAGES

- Longer shelf life
- 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
- Hygienic storing
- Common technical equipment
- Advanced kitchen concepts (Cook and Chill, Cuisine Sous-Vide)
- Increased turnover with ready meals
- Consistent service
- Greater variety of meals
- Faster workflow
- Problem-free reacting to fluctuation in quantities
- Saving of energy
- Less waste of food because of longer shelf life
- Less waste of food because of heating up in the bag



Products up to 5 kg!

Products up to 7 kg!



**NIKIVAC**



**PLUSVAC 20**



**W 1**



**W 2**

Technical details	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)	—	—
Position of sealing bar				
• Standard:	front	front	—	—
• Option:	—	back	—	—
Vacuum pump (cbm/h):	16	21	—	—
Power connection:	230V/1Ph+N+PE/50 Hz	400V/3Ph+N+PE/50 Hz	—	—
Power (kW):	0.6	1.1	—	—
Maximum bag (mm):	400 x 400	400 x 500	—	—
External dimensions (closed lid/ w x l x h/mm):	490 x 540 x 400	480 x 655 x 385	500 x 620 x 620	500 x 620 x 770
Height (lid opened / mm):	850	920	—	—
Weight (kg):	57	62	20	35

# FLOOR MODELS



**PLUSVAC 21**



**PLUSVAC 23**



**PLUSVAC 24**



**PLUSVAC 27**



## SHRINK TANK

### Technical details

Water contents (l):	70
Max. product weight (kg)	20
Working area (mm):	600 x 375
Dipping depth (mm):	220
Power connection:	400V/3Ph+N+PE/50Hz
Power (kW)	9.3
Safeguard (Amp.):	25
Outer dimension (w x l x h/mm):	695 x 630 x 1,315 (2,150)
Weight without water (kg):	115 (135)

**ST 75\***



\* The illustrations shows the ST 75 with the options exhaust cover and roller table.

**S 501**



Automatic lid movement

### OPTIONS:

Exhaust cover and roller table

Technical details	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)
Position of sealing bar					
• Standard:	front	front	right, left	front, back	right, front
• Option:	back	back	—	—	left
Vacuum pump (cbm/h):	21 (40 / 40 / 60)	40 (40 / 60)	40 (40 / 60)	40 (40 / 60)	106 (151)
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):	1.1 (1.5 / 1.5 / 1.9)	1.5 (1.5 / 1.9)	1.5 (1.5 / 1.9)	1.9 (1.9 / 2.3)	3.5 (4.7)
Maximum bag (mm):	400 x 500	420 x 600	450 x 600	600 x 400	450 x 800
External dimensions (closed lid/ w x l x h/mm):	480 x 655 x 975	500 x 770 x 1,000	710 x 665 x 1,010	710 x 665 x 1,010	975 x 750 x 1,170
Height (lid opened / mm):	1,550	1,600	1,500	1,500	1,600
Weight (kg):	65 (95 / 95 / 97)	110 (110 / 112)	115 (115 / 117)	145 (145 / 147)	277 (287)



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# DOUBLE CHAMBER MODELS

**PLUSVAC 26**



**PLUSVAC 25**



**POWERVAC 200  
POWERVAC 210**



**SD 1000**



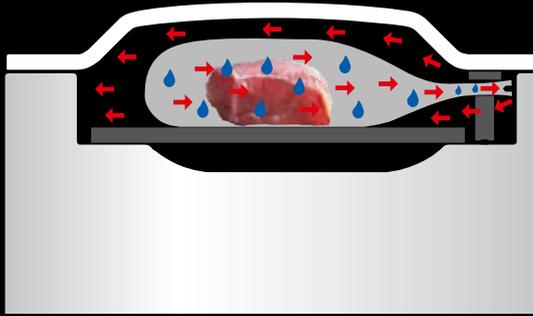
Air pressure connection necessary!

Technical details	PLUSVAC 26	PLUSVAC 25	POWERVAC 200	POWERVAC 210	SD 1000
Chamber size (w x l x h/mm):	430 x 505 x 175	640 x 480 x 200 (250)	580 x 760 x 215	780 x 830 x 215	1,160 x 1,160 x 150 (280)
Sealing length (mm):	2 x 405 (4 x 405)	4 x 455	420	620	4 x 1.020
Distance x(y)/(mm):	455 (400)	(540)	660 (585)	730 (655)	(925)
Position of sealing bar					
• Standard:	front	right, left	front	front	front, back
• Option:	back	–	back	back	–
Vacuum pump (cbm/h):	40 (40/60)	40 (40/60/106/151)	40 (60/106/151)	106 (151/205/305)	205 (305/2 x 305)
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):	1.5 (1.5/1.9)	2.1 (2.1/2.5/3.3/4.5)	1.7 (2.1/2.9/4.1)	2.5 (3.7/6.1/8.3)	6.1 (8.3/2 x 8.3)
Maximum bag (mm):	400 x 500	450 x 600	400 x 700	600 x 800	1,000 x 1,200
External dimensions (closed lid/ w x l x h/mm):	955 x 655 x 985	1,400 x 665 x 1,010	1,340 x 900 x 1,170	1,750 x 980 x 1,170	2,480 x 1,460 x 1,650 (1,780)
Height (lid opened/mm):	1,550	1,500	1,450	1,550	1,900
Weight (kg):	150 (150/152)	249 (249/251/278/287)	335 (340/365/375)	490 (500/590/600)	1,380 (1,390/1,570)

# TECHNICAL INFORMATION

## BOILING POINT RECOGNITION

Due to such evaporation circumstances a full vacuum cannot be reached nor does the machine stop automatically. It results humidity flowing into the pump. With a boiling point recognition the machine works normally and stops the vacuum process automatically. Less humidity reaches the vacuum pump.



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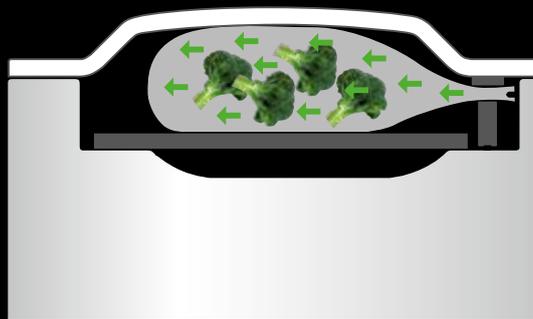
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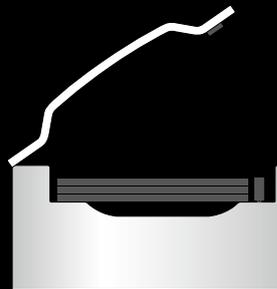
## GAS FLUSHING/MAP

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

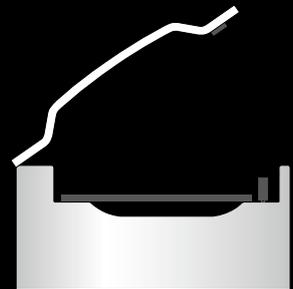


## INSERT PLATES

The several insert plates can be removed individually.



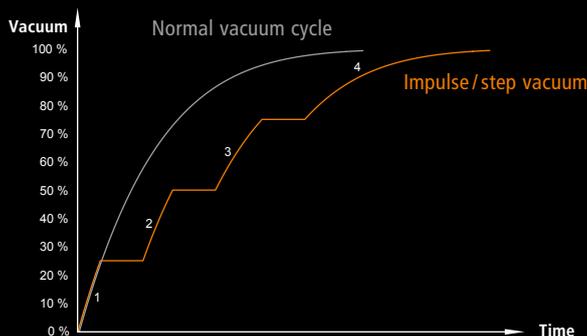
Flat product



Big product

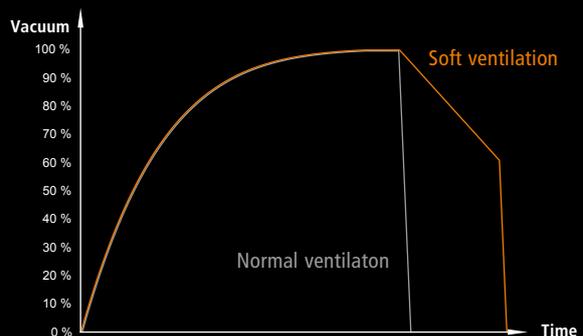
## IMPULSE-/STEP VACUUM

For some products it is necessary to increase and/or to stop the vacuum process. For this reason it can be guaranteed, that all air inside the product can come out of the product and the maximum vacuum can be achieved.



## SOFT VENTILATION

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



# CONTROL BOARD

## GOURMET SAVER TOPVAC



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

## COMFORT

**NOW MORE USER FRIENDLY**



Vacuum and sealing time can be adjusted. Vacuum-Stop-Button. It comes with a service program to evaporate the humidity from the pump, oil change display and an operating hours counter. **NEW:** Significant bigger LED Display with pleasant colours and contrast contributing to a better reading from the distance of the given values on the display. A great improvement with a simple activation of three pre-programmed values and the service program. Compatible with all KOMET Vacuum Packaging Machines. (Except machines with cut-off sealing, separately regulated).

Options: Vacuum pump with continuous running and Cut-off sealing with 1 temperature as well as gas flushing with extra costs available. Switch off one sealing bar.

## PERFECT



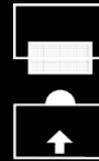
Sensor-controlled electronic. Vacuum and sealing time can be adjusted. Vacuum-Stop-Button. 10 user programs can be individually stored. It comes with a service program to evaporate the humidity from the vacuum pump, evaporation point control, oil change display, soft venting and an operating hours counter. Compatible with all KOMET Vacuum Packaging Machines. Multiple cycle of vacuum and gas flushing. Marinating function.

Options: Vacuum pump with continuous running, password protection and cut-off sealing with 1 temperature, gas flushing and cut-off sealing with 2 different temperatures at extra costs possible. Switch off one sealing bar.

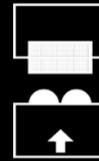


## TOUCH TERMINAL: FASTVAC, TS-1000, SPRINTER

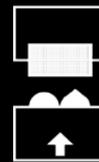
Pilz touch terminal PMI, hardware platform for safe automation, all safety-relevant components (e.g. switches) are made by Pilz, user-friendly visualization can be operated intuitively, operational menu including target and actual values, user menu to store 100 adjustable programs and a fix standard 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, Display of oil and service intervall, cycle counter for product management, password protection, texts of different languages of the countries may be displayed.



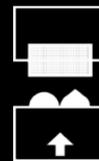
Single sealing  
GOURMETSAYER / TOPVAC



Parallel sealing  
Standard.



Cut-off and sealing.



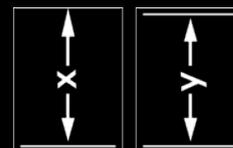
Cut-off and sealing with  
2 different time settings.  
(Perfect control required).



Air pressure supported sealing  
for thick bags.

1,5 bar

Distance between  
sealing bars:



# TRAY SEALERS



## RAPIDPAC

Using the KOMET RapidPac it is possible to manufacture products in advance and to package them under modified atmosphere (MAP) (only CO<sub>2</sub>/N<sub>2</sub>). This technology including the used trays and films provides a considerably longer durability of the product compared to the usage of conventional packaging procedures.

### RapidPac with fixed frame

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

### RapidPac E with changeable frame system

Because of the changeable frame, the use of divided trays (e.g. menu trays) for 178 x 227 mm is possible.



RAPIDPAC

## STANDARD EQUIPMENT

- Semi-automatic packing using preformed trays with sealable top film and gas flushing/MAP
- One tray per cycle
- Easy, manual insertion of the trays in the sealing frame

### Changeable frame system:

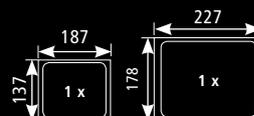


### Technical details

Top film for tray 137 x 187 (mm):	208
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):	360
Power connection:	230V/1Ph+N+PE/50 Hz
Power (kW)	0.7
Weight from (kg):	34

## RAPIDPAC AND E

### Standard tray sizes (mm): RapidPac and RapidPac E



## OPTIONS

- Cart W 1 / W 2
- Other tray sizes upon request

# TRAY SEALERS

## TS 100

The TS 100 is a professional semi-automatic free standing tray sealer 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.



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## 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.
- Easy loading of the trays into the sealing frame
- Easy changing of the top film
- Vacuum pump: 40 cbm/h



Air pressure connection necessary!

TS 100

## OPTIONS

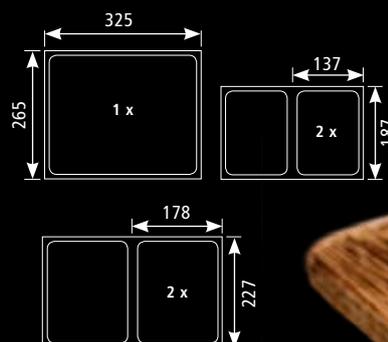
- Vacuum pump: 40, 60 or 106 cbm/h
- Other tray sizes upon request possible (e.g. 160 x 205 mm or 162 x 265 mm)
- Gasflushing with oxygen
- Maximum depth of tray: 150 mm
- Other tray sizes possible
- Right and left stainless steel shelves
- Gas bottle holder
- Film feed accurate to the millimetre, thereby reducing film usage
- Photo cell for printed film with print marks
- Switch to change between two gasbottles

### Technical details

Pump (cbm/h):	40 (40/60/106)
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):	670 x 980 x 1,500
Working height (mm):	970
Compressed air consumption (l/cycle):	6
Max. diameter of top film (mm):	330
Power connection:	400V/3Ph+N+PE/50Hz
Power (kW)	3.0 (3.0/3.4/4.2)
Weight (kg):	235 (235/237/264)

### TS 100

### 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 and gas flushing (MAP) or only simply sealing. 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.

## STANDARD EQUIPMENT

- Gas flushing (MAP)
- Vacuum pump: 60 cbm/h
- Error message display on control board
- Film transport with brake
- Impulse Vacuum
- Filling plates for the vacuum chamber
- Integrated splash water resistant control box
- Compressed air and gas monitoring
- Temperature controlled sealing plates
- Air welding with high seal strength
- High security because of security covers on all movable parts
- Easy film change
- 6 different transport speeds
- Service program for film and tool change
- Pilz Safety



TS 1000

## OPTIONS

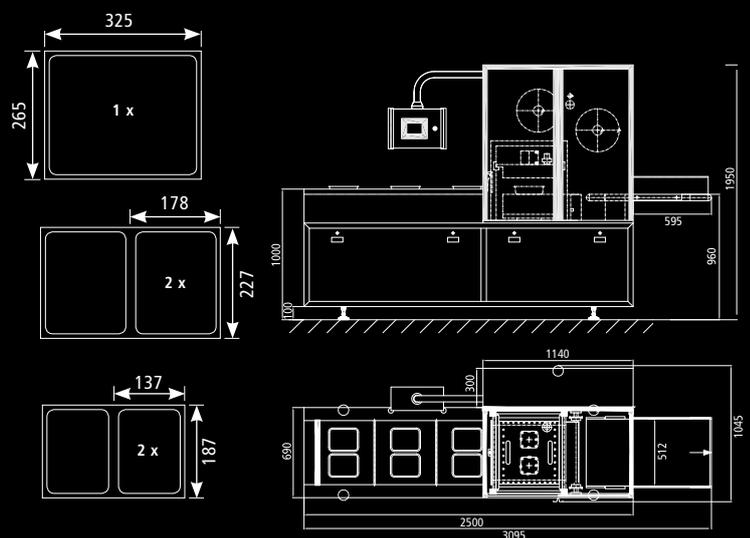
- Vacuum pump: 106, 151, 205 or 305 cbm/h
- Connection to scale and labeler
- Longer loading station
- Tray sizes upon request
- Die set with 1,2 or 3 trays per cycle possible
- Photocell for printed top film
- Oxygen (O<sub>2</sub>) gas flushing

### Technical details

Pump (cbm/h):	60 (106/151/205/305)
Maximum tray dimension (mm):	370x350x120
Top film width (mm):	422
Max. diameter of top film (mm):	330
Film core (mm):	76 / 3"
Power connection:	400V/3Ph+N+PE/50Hz
Power (kW):	from 4
Compressed air consumption:	approx. 50 ltr./cycle at 6 bar
Speed:	6 cycles/minute, 360 cycles/hour
Loading station:	1,250 mm, with 3 open spaces
Loading height (mm):	950
Height of exit conveyor (mm):	950
Outer dimension (w x h/mm):	3,095 x 1,045 x 1,950
Weight (kg):	from 1,000

### TS 1000

### Standard tray sizes (mm):



# AUTOMATIC VACUUM PACKAGING MACHINE FOR SLICED PRODUCTS



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## FASTVAC

Fully automatic vacuum packaging machine Fast Vac for sliced and/or whole cuts with a maximum height of 15 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 from an automatic slicer is introduced to the in-feed conveyor of the packaging machine with photocells 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 usage.



Air pressure connection necessary!

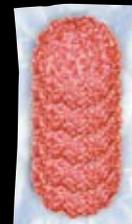
**FASTVAC**

## STANDARD EQUIPMENT

- Air pressure sealing
- User friendly SPS sensor control
- Vacuum pump: 60 cbm/h

## OPTIONS

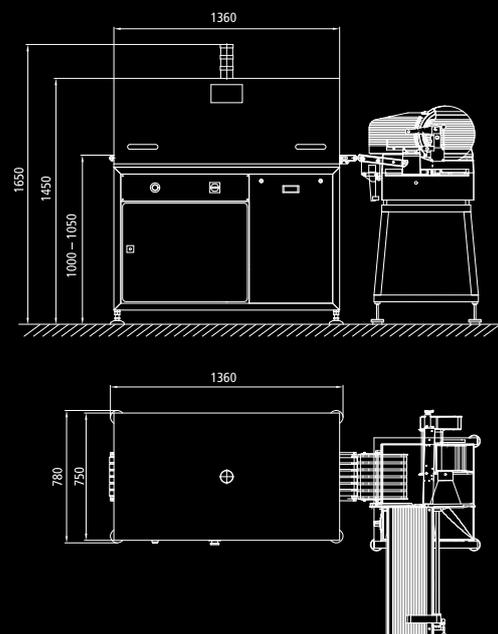
- Gas flushing (MAP)
- Vacuum pump: 106 or 151 cbm/h



### Technical details

Pump (cbm/h):	60 (106/151)
Compressed air consumption (l/min):	6 bei 6 bar
Compressed air connection:	1/4"
Gas connection:	1/4"
Film width (mm):	322
Film core (mm):	76 / 3"
Maximum diameter of top and bottom film (mm):	300
Weight (kg):	391 (418/427)
Max. package dimension internal (mm):	240 x 247
Max. package dimension external (mm):	262 x 270
Cycle speed according to product (cycles):	3 – 5
Height of infeed and exit conveyor (mm):	1,000 ± 70
Outer dimension (w x l x h/mm):	1,360 x 780 x 1,650
Power connection:	400V/3 Ph+N+PE/50 Hz
Power (kW):	4.0 (4.7 / 5.8)

### FASTVAC





# SINGLE CHAMBER WITH HOT WATER SHRINK TUNNEL

## 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 106 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: bi-active sealing, footswitch, vacuum pump 151 cbm/h. Biactive sealing and cut off sealing are not combinable.

## ST 170

Stainless steel construction. The automatic transport of the product in and out of the shrink tunnel is controlled by a photocell. Standard equipment: we also offer the following standard equipment: water temperature is adjusted with a thermostat, steam exhaust release through the lid with exhauster, 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.



ST 170

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)
Position of sealing bar	
• Standard:	right, front
• Option:	–
Vacuum pump (cbm/h):	106 (151)
Power connection:	400V/3Ph+N+PE/50Hz
Power (kW):	5.7 (6.8)
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 1,170
Weight (kg):	400 (410)

### S 501 B

### 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 connection:	400V/3Ph+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 1,500
Weight without water (kg):	265
Heating capacity (kW):	36

### ST 170

# AUTOMATIC DOUBLE CHAMBER MACHINE WITH HOT WATER SHRINK TUNNEL



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## SD 520 B

Stainless steel construction. Each chamber has one stainless steel sealing bar in front 660 mm. Sealing with airpressure support. High efficiency vacuum pump, 151 cbm/h. Cut-off sealing separately adjustable. User friendly 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, vacuum pumps 205 cbm/h or 305 cbm/h. Biactive sealing and cut off sealing are not combinable.

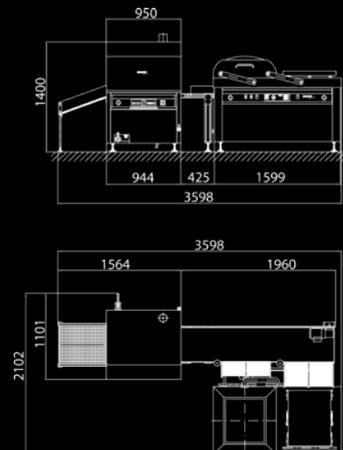
## ST 170

Stainless steel construction. The automatic transport of the product in and out of the shrink tunnel is controlled by a photocell. Standard equipment: we also offer the following standard equipment: water temperature is adjusted with a thermostat, steam exhaust release through the lid with exhauster, 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.



Technical details	ST 170
Working area (w x l / mm):	820 x 450
Dipping depth (mm):	100/150/200
Water volume (l):	140
Max. product weight (kg):	50
Power connections:	400V/3Ph+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 1,500
Weight without water (kg):	265
Heating capacity (kW):	36

Technical details	SD 520 B
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 (mm):	730
Position of sealing bar	
• Standard:	front
• Option:	—
Vacuum pump (cbm/h):	151 (205 / 305)
Power connections:	400V/3Ph+N+PE/50Hz
Power (kW):	6.7 (9.15 / 11.4)
Compressed air (l/min):	50 at 6 bar
Maximum bag (mm):	650 x 800
Outer dimensions (w x l x h / mm):	1,625 x 1,270 x 1,550
Weight (kg):	620 (720 / 730)



# GOURMET THERMALIZER



## "MALIN" – THE INDUSTRIAL THERMALIZER FOR SOUS-VIDE COOKING

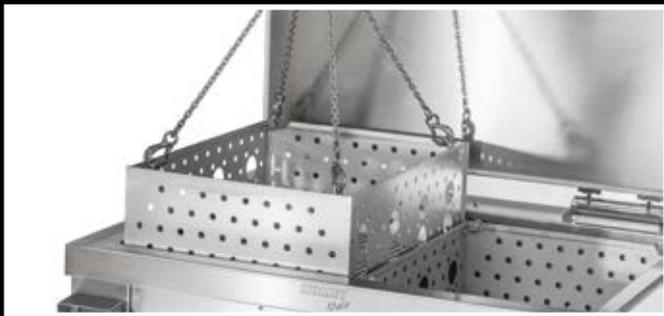
It has been specially conceived and built to process significant "bulky" as well as large quantities of portioned vacuum packed food.

### PRODUCT CHARACTERISTICS

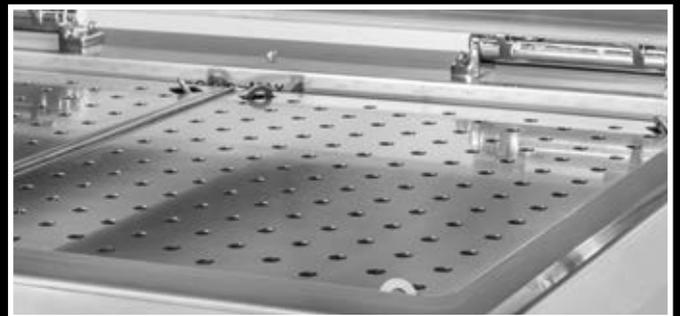
- Electrical heating
- Manually driven water tap and drain
- Including floor grid
- Digital time control
- PID Controller to provide a much better accurate temperature in comparison to conventional kettles
- The temperature can be set by steps of 0.1 degree on the control board
- Temperature setting range: + 25 °C to + 85 °C
- Equipped with special safety fittings
- Water refilling indication mark
- High heating power by means of heating panels at the bottom of the complete tank surface. It is thus possible to obtain a uniform temperature distribution in the whole tank
- Rapid heating time by a high power density of the panel heating, about 1 degree per minute
- Dry-running protection as standard: heating is switched off automatically as soon as the water level becomes too low
- Programmable acoustic timer adjustable up to 99 hours / resolution 1 minute
- Ideal energy efficiency through excellent thermal insulation of the tank the stainless steel lid. Very low heat loss of maximum 0.5 degrees per hour with the lid closed.
- Two operating modes:
  - a. Indicating only the temperature
  - b. Indicating temperature and time with acoustic signal
- Option to switch over from °C to °F
- Setting of programmable lead time. Machine starts automatically at the selected time
- Each machine is factory calibrated (2 point calibration) in order to be able to guarantee temperature accuracy
- Intuitive operation of the illuminated display using large push-buttons and clear symbols
- Recirculation of the water in the tank with a stainless steel industrial pump.

### OPTIONS

Basket with stainless steel chain  
(Crane not included/ Must be provided by end user)



Cover grid



VERSION	WIDTH (mm)	DEPTH (mm)	HEIGHT closed (mm)	HEIGHT open (mm)	POWER CONNECTION 400 V/3 Ph+N+PE/50 Hz	COOKING CAPACITY	POWER (kW)	EMPTY WEIGHT (kg)
200 litres	700	1,400	1,050	2,300	32-ampere plug	up to 70 kg	15	from 390
400 litres	1,200	1,400	1,050	2,300	63-ampere plug	up to 120 kg	28	from 440
600 litres	1,700	1,400	1,050	2,300	63-ampere plug	up to 180 kg	41	from 490
800 litres	2,200	1,400	1,050	2,300	125-ampere plug	up to 270 kg	55	from 540
1,200 litres	3,200	1,400	1,050	2,300	125-ampere plug	up to 400 kg	81	from 590

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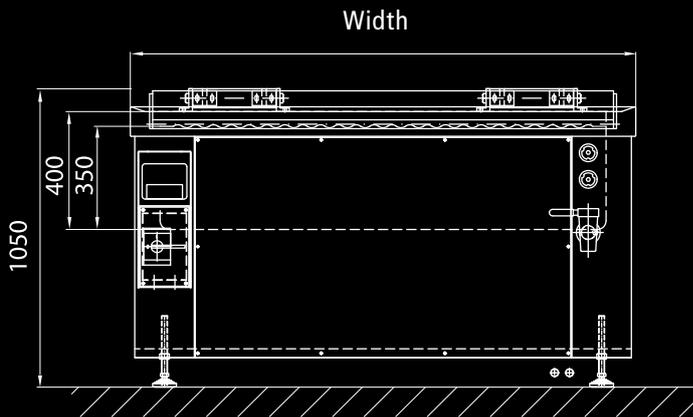
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**NEW:**  
 WITH ESPECIALLY LARGE CAPACITY

MALIN

**IMPORTANT NOTICE!** Hot and cold water supply required. Use a water softner to reduce water hardness!



# COMPACT THERMOFORMING VACUUM PACKAGING MACHINE



## SPRINTER

The SPRINTER is a unique solution in many ways. It is shorter and more compact than other thermoforming machines without losing important features. With a shortness of only 2.7 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.

**NEW:**  
ALSO AVAILABLE FOR FILM WIDTH OF  
422 MM AND LARGER INDEX LENGTHS!



SPRINTER

**IMPORTANT:**  
Water and air inlet/outlet  
pressure connection necessary!

### Technical details

### SPRINTER

Standard machine shortness (Index 200 – 240 mm) (mm):	2,690	Machine height (mm) ± 50 mm:	1,685
- incl. discharge belt (mm):	2,825	Loading height (mm) ± 50 mm:	1,000
Standard machine shortness (Index 260 – 300 mm) (mm):	3,110	Top film (mm):	315 and 415
- incl. discharge belt (mm):	3,245	Bottom film (mm):	322 and 422
Machine width		Film core (mm):	3", 76 mm
- For film width 322 mm (mm):	890	Maximum roll diameter for bottom film (mm):	330
- For film width 422 mm (mm):	990	Maximum roll diameter for top film (mm):	330
		Index (mm):	200 – 300 mm
		Max. thermoforming depth (mm):	100



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## STANDARD EQUIPMENT

- High performance vacuum pump 40 cbm/h
- Thermoforming from 5 mm to 100 mm adjustable in 5 mm steps
- Index length from 200 mm to 300 mm available in steps of 20 mm
- 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

## 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)
- It is ready to start at the delivery. Just connect it and it is ready to work

## ADVANTAGES BECAUSE OF HYDRAULIC LIFTING UNIT

- Low maintenance of forming and sealing station as well as for the cross-cutting
- 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

## OPTIONS

- Film width 322 mm or 422 mm
- Special index lengths upon request
- Water recirculation cooling system
- Discharge belt
- Gas flushing system for MAP packaging incl. spezial pressure control system for faster and uniform gas injection
- High performance vacuum pump 40, 60 or 106 cbm/h integrated in machine
- Vacuum pump external: 151 cbm/m
- Flexoprint coder with stamping system
- Photo cell for printed top film with print marks incl. Film brake
- Vario-inserts (see next page)
- 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
- Trim removal suction system
- Trim removal system with roll
- Extension of the loading section
- Thermo transfer printer or Top film labeller
- Pressure control of gas, air and water supply

### Technical details

### SPRINTER

Power supply:	400V/3Ph+N+PE/50Hz
Power (kW):	from 5.5
Water connection in and out:	Rectus NG7
Vacuum pump (cbm/h):	40 (40 / 60 / 106)
Weight with tools (kg):	from 1,000
Compressed air connection (oil-free):	Rectus NG7
Compressed air consumption according to format and depth starting at 7 l/cycle with min. 6 bar	

### Technical details

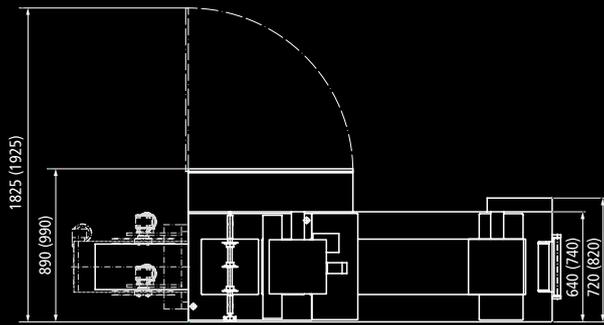
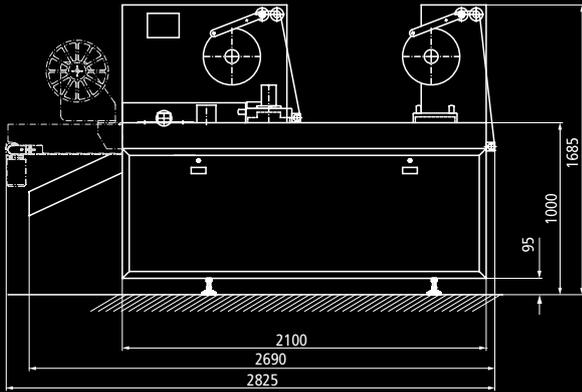
### SPRINTER EXTERNAL

Vacuum pump (cbm/h):	151
Power (kW):	from 5.5
Weight with tools (kg):	from 1,000 kg

# COMPACT THERMOFORMING VACUUM PACKAGING MACHINE

SPRINTER – SPACE REQUIREMENT

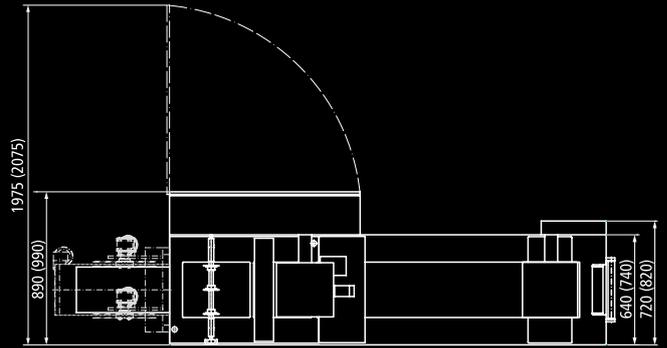
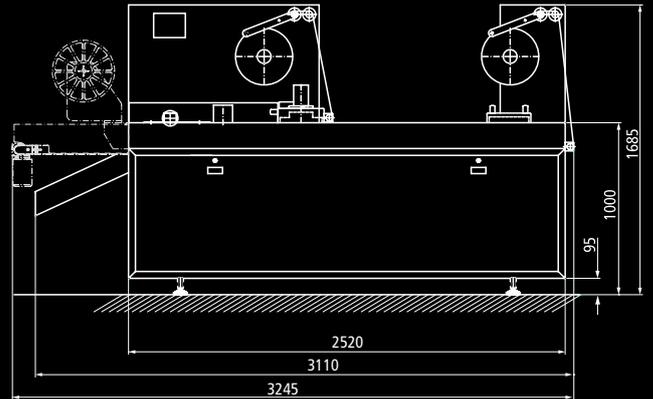
**COMPLETE LENGTH  
ONLY 2.7 M!**



----- Option

Film widths 322 mm and 422 mm  
Index length 200 mm – 240 mm

**COMPLETE LENGTH  
ONLY 3.1 M!**



----- Option

Film widths of 322 mm and 422 mm  
Index length 260 mm – 300 mm

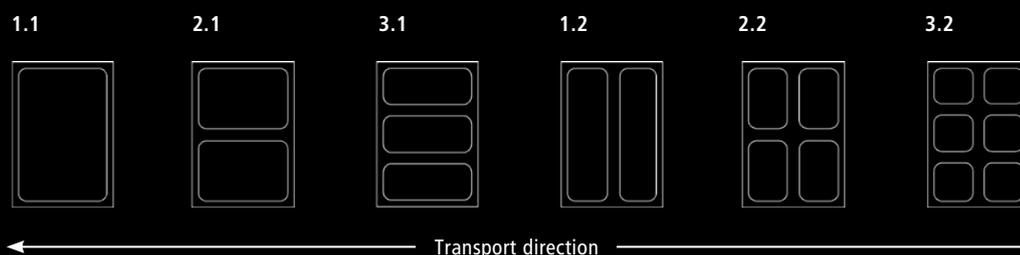


## SPRINTER – PACKAGE DIMENSION

INDEX LENGTH	FORMAT	FILM WIDTH 322 mm		FILM WIDTH 422 mm	
		Internal dimensions	External dimensions	Internal dimensions	External dimensions
200 mm	1.1	180 x 260	200 x 280	180 x 360	200 x 380
	2.1	180 x 120	200 x 140	180 x 170	200 x 190
	3.1	180 x 73.33	200 x 93.33	180 x 106.67	200 x 126.67
220 mm	1.1	200 x 260	220 x 280	200 x 360	220 x 380
	2.1	200 x 120	220 x 140	200 x 170	220 x 190
	3.1	200 x 73.33	220 x 93.33	200 x 106.67	220 x 126.67
240 mm	1.1	220 x 260	240 x 280	220 x 360	240 x 380
	2.1	220 x 120	240 x 140	220 x 170	240 x 190
	3.1	220 x 73.33	240 x 93.33	220 x 106.67	240 x 126.67
	1.2	100 x 260	120 x 280	100 x 360	120 x 380
	2.2	100 x 120	120 x 140	100 x 170	120 x 190
	3.2	100 x 73.33	120 x 93.33	100 x 106.67	120 x 126.67
260 mm	1.1	240 x 260	260 x 280	240 x 360	260 x 380
	2.1	240 x 120	260 x 140	240 x 170	260 x 190
	3.1	240 x 73.33	260 x 93.33	240 x 106.67	260 x 126.67
	1.2	110 x 260	130 x 280	110 x 360	130 x 380
	2.2	110 x 120	130 x 140	110 x 170	130 x 190
	3.2	110 x 73.33	130 x 93.33	110 x 106.67	130 x 126.67
280 mm	1.1	260 x 260	280 x 280	260 x 360	280 x 380
	2.1	260 x 120	280 x 140	260 x 170	280 x 190
	3.1	260 x 73.33	280 x 93.33	260 x 106.67	280 x 126.67
	1.2	120 x 260	140 x 280	120 x 360	140 x 380
	2.2	120 x 120	140 x 140	120 x 170	140 x 190
	3.2	120 x 73.33	140 x 93.33	120 x 106.67	140 x 126.67
300 mm	1.1	280 x 260	300 x 280	280 x 360	300 x 380
	2.1	280 x 120	300 x 140	280 x 170	300 x 190
	3.1	280 x 73.33	300 x 93.33	280 x 106.67	300 x 126.67
	1.2	130 x 260	150 x 280	130 x 360	150 x 380
	2.2	130 x 120	150 x 140	130 x 170	150 x 190
	3.2	130 x 73.33	150 x 93.33	130 x 106.67	150 x 126.67

## VARIO-TOOL

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



# GOURMET THERMALIZER

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

## HIGHLIGHTS

- SMALLER FOOTPRINT WITH EQUAL VOLUME
- OUTSTANDING PRICE
- COMPACT AND STYLISH DESIGN
- EASY TO CLEAN DUE TO SPECIAL HOUSING
- NEW AND BIGGER DISPLAY WITH ADDITIONAL SIGNS

## THE MOST IMPORTANT ADVANTAGES

- Compact and stylish
- Small footprint at large volumes (except: Sandra)
- 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
- High quality stainless steel housing (except: Sandra) including stainless steel lid

## THREE DIFFERENT SIZES ARE AVAILABLE, PERFECT FOR ANY APPLICATION:

To start with as a 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 element that would reduce the volume or make the cleaning difficult.

Cooking up to 2 kg products!



STEFFI

Cooking up to 5 kg products!



JULIA

Cooking up to 9 kg products!



MELANIE

### Technical details

	STEFFI	JULIA	MELANIE
Water bath in liters:	6	14	23
Gastronorm:	1/3	2/3	1/1
Outer dimensions (w x l x h/mm):	175 x 365 x 275	355 x 365 x 275	325 x 565 x 275
Internal dim. of the tank (w x l x h/mm):	150 x 300 x 200	328 x 299 x 200	297 x 504 x 200
Power connection:	230V/1 Ph+N+PE/50 Hz	230V/1 Ph+N+PE/50 Hz	230V/1 Ph+N+PE/50 Hz
Power (kW):	0,5	1	1,6
Weight without water filling (kg):	4,2	6	8,5



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- Round 30 % efficient energy saving compared to combi-steamer
- Optimum heat distribution due to convective water circulation
- High heating power by mean of 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 required water level has dropped and not sufficient enough
- Programmable acoustic timer adjustable up to 99 hours / resolution 1 minute
- Option to switch over from °C to °F
- Two operating modes:
  - a. Indicating only the temperature
  - b. Indicating temperature and time with acoustic signal
- 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 (2 point calibration) 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
- Optimum energy efficiency due to very good heat isolation and stainless steel lid

### "SANDRA" – THE WORLD'S FIRST BUILT-IN SOUS-VIDE COOKING DEVICE/THERMALIZER

"Sandra" is available as insert or flush mounting device. It can be integrated space-saving and above all visually and technically perfect in nearly any kitchen countertop. A stainless cover and a drain pump are included in the scope of delivery. Assemble-to-order. Installation depth: 470 mm (option 510 mm). Other installation depth on request.

Cooking up to 4 kg products!



**SANDRA PREMIUM**

#### Technical details

Water bath in liters:	11
Gastronorm:	2/3
Outer dimensions (w x l x h/mm):	380 x 470 (option 510 mm) x 170.5
Internal dim. of the tank (w x l x h/mm):	324 x 297 x 150
Power connection:	230 V/1 Ph+N+PE/50 Hz
Power (kW):	0.75
Weight without water filling (kg):	7.4
Installation width (mm):	384
Installation height (mm):	170,5
Installation depth (mm):	470 (option 510 mm)

#### SANDRA PREMIUM

# ACCESSORIES FOR THE GOURMET THERMALIZERS

We offer a wide range of useful accessory, which helps you using your thermalizer.



## GRID TO COVER

Thanks to the weight of the covering grid you can keep your vacuum bags under water during the whole cooking process. 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. Available for Julia and Melanie.



## 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.

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## GRID 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. Available for Julia and Melanie.



# COOKING UNDER VACUUM – IS QUITE EASY

Cooking under 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 UNDER 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.

# VACUUM TESTER

Absolutely necessary for a precise vacuum adjustment for the service technician. 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.



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# HT 1 – LEAK DETECTION IN VACUUM SYSTEMS



HT 1

## 1. Situation

The vacuum packaging machine does not achieve absolute vacuum.

## 2. 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.

## 3. Solution

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

## 4. 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.

KOMET MASCHINENFABRIK GMBH  
Am Filswehr 1 · D-73207 Plochingen  
Phone: +49 (0) 71 53 / 83 25-0  
Fax: +49 (0) 71 53 / 83 25-26  
[komet@vacuumverpacken.de](mailto:komet@vacuumverpacken.de)  
[www.vacuumpackaging.com](http://www.vacuumpackaging.com)  
[www.gourmet-thermalisierer.com](http://www.gourmet-thermalisierer.com)

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