



VACUUM PACKAGING & COOKING UNDER VACUUM

THE MOST GENTLE METHOD TO PRESERVE FOOD AND TO COOK IT



RECOMMENDED BY
THE PROFESSIONAL CHEF
STEFAN MARQUARD

VACUUM PACKAGING MACHINES
GOURMET THERMALIZER







"SATISFIED GUESTS ARE THE BEST REASON FOR COOKING MEALS."

STEFAN MARQUARD

Guests glowing with joy: Their appreciation is the evidence of all effort you have undertaken at this day when cooking. To be a perfect host also means to spend enough time with your guests but also to surprise them. And when they ask with astonishment: "Did you really cook this meal yourself?", just give to the audience a bright smile and nod. Ambitious hobby chefs enjoy the use of this modern "Kitchen Aides" and cook with passion with this latest technique that enables convenient packaging, more storage room, quick marinade process or Sous-Vide. And end up with sensational results.

An astounding fine design and perfect supplement for your kitchen equipment and most of all happy guests.



VACUUM PACKAGING –

THE BEST AND MOST GENTLE METHOD TO PRESERVE FOOD

Also, the packaging of small bits of leftovers can be transferred completely without the smell or taste. In the summertime you can ensure safe transportation to the next picnic or barbeque including the perfect marinade in 15 minutes and in the autumn you can keep the jam jars perfectly sealed. The Vacuum provides numerous options. Has the bag of jelly babies or nuts opened but not finished yet? No problem: Just seal it once again. And then of course the supreme discipline – cooking in the vacuum bag, i. e. Sous-Vide. You will stay enthusiastic from the first to the last bite.

GOOD TO KNOW: The food & beverage and hospitality industry has been using vacuuming devices successfully for a long time. Take the advantage!

NO MORE FOOD WAIST



Sustainability is experiencing new dimensions when vacuumizing. Food of any kind can be gently conserved in the vacuum and protected against drying out; thus it can be eaten at a later point in time or just immediately be frozen – there is no freezer burn on the product.

NEVER BEFORE TRANSPORTATION OF FOOD WAS SO EASY



Food is packed hygienically clean in the bag avoiding leaking of e. g. sauces or marinades. This guaranties clean and safe transportation; no matter if you start for a barbecue or a picnic or if you leave on holiday.

PRESERVING JARS OR SCREW-CAP JARS ARE PROFESSIONALLY CLOSED



Marmalade and preserving jars are placed or laid, filled and closed into the chamber of the vacuumizer, the pump removes the air from the chamber and from the glass – a vacuum is generated guarantying a prolonged durability of your food. Make sure to hear a "plop" when opening the glass; in the same way as if the glasses were closed by a machine.





RESEALING ORIGINAL PACKAGES

Food such as e.g. nuts, pine nuts, sesame, spices, dry fruit or jelly-babies can easily be resealed in their original packages. This way, the products are protected against humidity avoiding that they go stale early.



PACKAGING OF SMALL PORTIONS

Did you purchase large quantities of a product? In order to avoid loss of aroma when storing coffee, spices or other products or in order to preserve meat, cheese, sausages, etc. – using the vacuumizer you can store your food in portions or use it as needed.



MORE STORAGE SPACE

Sealed food in the vacuum bag provides an efficient solution for storage space e.g. in the refrigerator or in the store cupboard. By vacuumizing products the volume of such products is reduced so that less space is required compared to common storage boxes.



NO TRANSFER OF SMELL OR TASTE

The transfer of smell or taste is avoided by the protection barrier of the vacuum bag.



THIS WAY, PREPARING MARINADES BECOMES VERY EASY

Marinate e.g. your barbecue meat in 15 minutes! By the vacuum the marinating is improved and can be performed in shorter term.



COOKING IN THE VACUUM BAG

Do you already know "Sous-Vide" or easy "Cooking under vacuum" – the gently method to cook? Find out more from page 8 onwards.





OUR VACUUMIZER

BUILT-IN APPLIANCE



VACUFRESH

The VacuFresh can be perfectly integrated into the kitchen in terms of technique. The machine can also be easily integrated into already existing kitchens! It is equipped with 15 levels for vacuum and sealing time setting. Heavy duty slides with Softclosing guarantee for safe and easy moving of the drawers. Due to the stable stainless steel structure, the housings and the vacuum chamber are on the one hand extremely robust and thus very durable, but are also easy-to-clean and thus particularly hygienic. It fits into all standard drawers* of a width of 55 cm or 60 cm. Products up to 1.5 kg can be vacuumed.

Technical details

Chamber size (w x l x h / mm):	215 x 300 x 80
Length of the sealing bar (mm):	200
Power connection:	220-240V/1Ph+N+PE/50-60Hz
Power (kW):	0.15
Maximum bag size (mm):	200 x 300
Weight (kg):	24
Installation width (mm):	550 – 568
Min. installation height (mm) :	223
Min. installation depth (mm):	520
Pump (cbm/h):	4

* from 2-grid dimension

TABLE TOP MODEL



GOURMET SAVER

Vacuizing in a professional way. The Gourmet Saver can be used practically anywhere due to the small space requirement – no matter if it is used in the kitchen, in the pantry or in the cellar storeroom. Thanks to the stainless steel construction it is easy to clean and thus particularly hygienic. Vacuumize products of up to 2 kg.

Technical details

Chamber size (w x l x h / mm):	265 x 350 x 90
Length of the sealing bar (mm):	250
Power connection:	220-240V/1Ph+N+PE/50-60Hz
Power (kW):	0.15
Maximum bag size (mm):	250 x 350
Weight (kg):	19
External dimensions (mm):	315 x 520 x 260
Pump (cbm/h):	4

Also available in other sizes!



WHY SHOULD YOU USE KOMET:

- Machines made by KOMET are worldwide professionally used for more than 60 years
- The machines for private use correspond one-to-one to the machines for professional use: Components, materials, function, mode of operation, etc.
- KOMET provides cost-efficient professional technique for private use



MY PROFESSIONAL TIP

"WHEN PURCHASING THE MACHINE, MAKE SURE THAT IT IS WORKING WITH FULL VACUUM – BECAUSE THIS WOULD GUARANTEE A PROFESSIONAL RESULT AND BEST PRESERVING OF FOOD."

STEFAN MARQUARD

COOKING UNDER VACUUM

THE BEST AND MOST GENTLE METHOD OF COOKING FOOD

Sous-Vide, French for "under vacuum" also called cooking under vacuum – and a touch of magical word itself. Fish, meat, vegetables or fruits: Everything is cooked to the point under vacuum at low temperature gently and absolutely without problems. Vacuum cooking sometimes, even during long hours isn't witchcraft, but certainly the result of innovative ideas and research. To do so, we provide the optimum devices so you can deliver products of unmatched quality to your guests with aromas and textures incomparable to other cooking techniques.

GOOD TO KNOW: A lot of world-famous chefs recommend this gentle cooking method. Benefit from the experience and proof!

DISHES ALWAYS REMAIN JUICY AND FRESH



Due to the low cooking temperature, considerably less liquid escapes from the product into the vacuum bag and thus it may avoid the product to dry out. The liquid remaining in the product acts as a booster for flavour to enhance the taste. Another detail would be that the product is maintained in its original shape. This would keep the meat and Co. always juicy and fresh.

FRESHNESS, COLOR AND VITAMINS ARE MAINTAINED UNTIL CONSUMPTION



Vitamins and natural nutrients are preserved because of the protection provided by the vacuum packaging and the low level heat supply. The sealed food can neither dry out nor oxidize and the natural colour may even be intensified. Since the air is taken out from the vacuum bag in which the products are kept, the food could be preserved considerably longer.





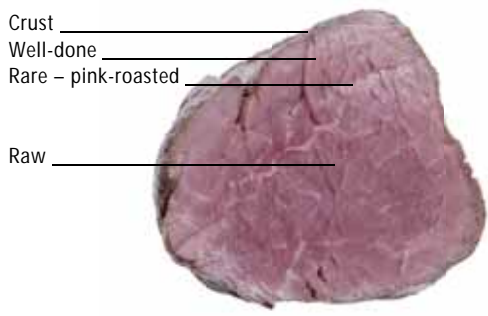
THE COMPARISON

COMMON COOKING

Different cooking levels in one piece.

COOKING SOUS-VIDE (55 °C)

Continuously perfect cooking.



IT IS VERY EASY WITH SOUS-VIDE:

Sous-Vide is not too difficult to do. By following a few simple rules the choice of high quality products, raw materials and by using the correct tool you may be assured to rapidly achieve optimum results.



1. VACUUMIZING

Put the raw product and the ingredients together into a vacuum bag and vacuumize it.



2. COOKING IN THE THERMALIZER

Then put the vacuumized product into a gourmet thermalizer and gently cook it at low temperatures.



3. FRYING

Take the product which was cooked in the gourmet thermalizer out of the vacuum bag and briefly fry it, if desired (e. g. meat).



SOUS-VIDE – WHY COOKING IN THE WATER BATH AND NOT IN A STEAMER

You wonder: Steamer or thermalizer? The advantages are obvious! A standard steamer is working e. g. with a standard water filling for only about 2 hours. Then it will switch off itself. However, there are lots of food items which need to cook significantly longer. This will only be possible with a costly fixed water supply of the steamer or by continuously refilling the water tank – which requires lots of attention and energy. By using our thermalizers this would be quite easy: only fill water in once, close the lid and the machine will run – as long as you wish. Professional technique for private use!

LITTLE ENERGY CONSUMPTION AND THUS MORE COST-EFFICIENT

- When generating steam, considerably more energy is required compared to cooking in the water.
- When cooking Sous Vide, the water bath generally has a temperature between 45 °C and 85 °C.
- When opening the door of the steamer the hot steam completely escapes from the steamer. The steam must be permanently generated. In contrast the water in the thermalizer will not get lost.
- The water bath is equipped with an optimum heat insulation and thus little heat loss.
- The energy saving compared to a steamer is about 30 %.

BETTER PRODUCT QUALITY

- In the water bath the temperature can be controlled better, more accurately and exactly than in the steamer.
- The heat transfer to the product in the water is more uniform and about 30 times more intensive and this way a better texture is being achieved.
- In the water bath lower and lowest cooking temperatures can be achieved in particular for fish and raw cooking from 25 °C on.
- Little steam development when opening the lid, the kitchen remains free from vapour and heat.

MAINTENANCE - FREE , EASY CLEANING

- Thermalizers are not subject to any wear and therefore they are maintenance-free. Whereas, steamers require a series of mobile or mechanic parts – such as steam generators or ventilators.
- In order to generate steam, the steamer needs a ventilator and corresponding holes and outlets. They are more difficult to clean than the smooth surface of a thermalizer. Steamers are normally equipped with a cleaning program; however, this consumes lots of energy (electricity and water) and is quite time-consuming. For our thermalizers it applies: Simply wipe out and they are ready for the next use.

OTHER ADVANTAGES OF THE THERMALIZERS MADE BY KOMET

- Completely made of stainless steel and delivered plug and play and with a 230 volts connection.
- For an intuitive operation all machines are equipped with an illuminated display with large push buttons and clear icons. The machines are easy to program and are equipped with a timer function.
- Thermalizers are also suitable for other applications such as heating up baby bottles or chocolate in a pot with accurate temperature.
- Vacuum machines made by KOMET are worldwide professionally used for more than 60 years.

OUR THERMALIZERS

WORLD DEBUT:
BUILT-IN APPLIANCE



SANDRA PREMIUM – with stainless steel lid



SANDRA EXCLUSIVE – with Plexiglas lid

SANDRA

“Sandra” is possible as flush or patched installation. It can be integrated in a space-saving and especially optically and technically perfect way in almost any kitchen counter. Not to forget to mention that the device can also be easily retrofitted in existing kitchens! Available with stainless steel or Plexiglas lid. Cooking products of up to 4 kg all at once.

Technical details

Water bath in liters:	11
Gastronorm:	2/3
Outer dimensions (w x l x h/mm):	380 x 470 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	
Premium (kg):	7.4
Weight without water filling	
Exclusive (kg):	9.3

TABLE TOP MODEL



STEFFI

Ideal for singels, couples and families. Perfect to cook and eat with friends. Cooking products of up to 2 kg.

Technical details

Water bath in liters:	6
Gastronorm:	1/3
Outer dimensions (w x l x h/mm):	175 x 365 x 275
Internal dim. of the tank (w x l x h/mm):	150 x 300 x 200
Power connection:	230 V/1 Ph+N+PE/50 Hz
Power (kW):	0.5
Weight without water filling (kg):	4.2

Also available in other sizes!



ACCESSORY

Useful accessories which can ease Sous-Vide cooking even more.



VACUUM BAGS

Available in various sizes (e. g. 150 x 250 mm or 200 x 300 mm) and in two qualities. The bags are suitable for storing or for Sous-Vide cooking.



MY PROFESSIONAL TIP

*"SEASON CAREFULLY:
WHEN COOKING UNDER THE VACUUM,
THE ORIGINAL TASTE OF ALL INGREDIENTS
WOULD BE KEPT."*

STEFAN MARQUARD



All products are available at your local specialized dealer!

KOMET MASCHINENFABRIK GMBH
Am Filswehr 1 · D-73207 Plochingen
Phone: +49 (0) 7153 83 25-0
Fax: +49 (0) 7153 83 25-26
www.vakuumverpacken.de
www.gourmet-thermalisierer.de