

**THE BEST METHOD TO
PRESERVE FOOD LONGER ...**



NEW

... USING THE LATEST INNOVATIVE RETURN- ABLE PACKAGING VACUUM SYSTEM



The requirements in the hotel, gastronomy, canteen and catering business are becoming more and more diverse. The competition is increasing and the requirements of the customers – not only with regard to quality – are increasing as well. A correct equipment for the kitchen including individual right products as well as latest technologies for each type of kitchen is indispensable. Therefore, vacuum packaging has become a must wherever food is stocked, produced and offered safely and hygienic. Meat and sausages, poultry, ready meals, soups, sauces, cheese, fish, fruits, vegetables and other food are longer durable due to vacuum packaging and thus they will neither lose weight nor aroma.

NEW NOW: The new vaculid® made by Rieber allows vacuumizing using a Komet machine in connection with standard GN containers and thermoplates® made by Rieber for vacuumizing. Numerous other advantages are resulting hereof:

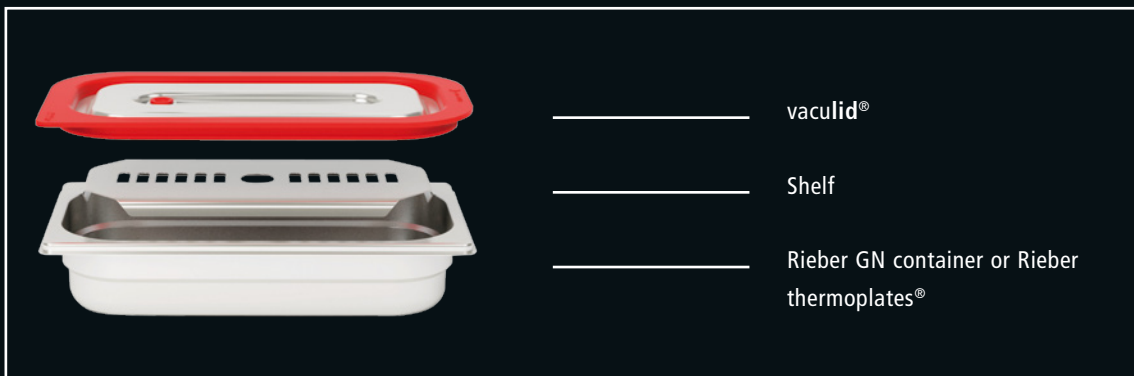
YOUR ADVANTAGES

- **SUSTAINABILITY** – vaculid®, GN containers and thermoplates® are reusable and thus contribute to avoid waste (returnable system).
- **PROTECTION AGAINST SPOILING** – no light irradiation possible. Made of stainless steel.
- **PROTECTION AGAINST MECHANICAL INFLUENCES** – pressure-sensitive food, such as e.g. vegetables, fruits and fish are also perfectly protected during transportation due to the metal shell.
- **BETTER STORAGE AND SPACE UTILISATION** – it is possible to easily, safely and systematically pile the containers.
- **OPTIMUM UTILISATION OF THE KITCHEN, LESS STRESS DURING THE PREPARATION OF FOOD AND DURING SERVICE** – due to a flexible preparation outside peak times. It is possible to cook at low temperatures.
- **SAFETY** – The food flow: Storing, preparing, transporting and distributing. All with one lid and container.

THE PRODUCTS

vaculid® – RIEBER

The vaculid® fits to the classic Rieber GN containers and to Rieber thermoplates® (cookware in the GN format) and is very easy-to-clean. In connection with the thermoplates® it is possible to perfectly cook at low temperatures. The silicone lip is heat-resistant up to +180 °C. The stainless steel lid is very robust and hygienic.



vaculid®

Shelf

Rieber GN container or Rieber thermoplates®



GN 1/6

Size (L x W) in mm: 162 x 176

AVAILABLE:
in black and red



GN 1/3

Size (L x W) in mm: 325 x 176

AVAILABLE:
in black and red

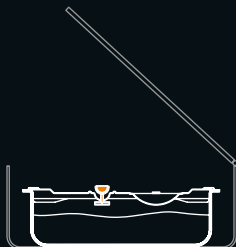


GN 1/2

Size (L x W) in mm: 325 x 265

AVAILABLE:
in red

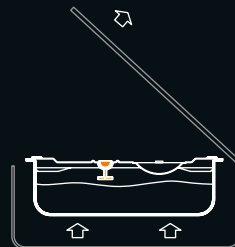
THIS IS HOW SIMPLE IT IS:



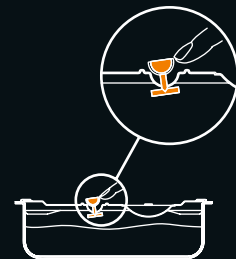
Put the vaculid® on the container and place it into the vacuum equipment.



Close the lid, a vacuum is being generated.



The lid opens automatically, the vaculid® plug maintains the vacuum.



Press the vaculid® plug together.

VACUUMIZING – KOMET

All Komet vacuum packaging machines are compact, high-performing, cost-efficient and "Made in Germany". They are completely made of stainless steel, are equipped with an electronic control and a high-performance vacuum pump. The lid is made of Plexiglas – this is important for packaging e.g. sauces and soups. Highest quality requirements and cost-efficient operating modes apply for all machines.



GVAC 1

External dimensions (W x D x H)
in mm: 330 x 330 x 250
Pump (cbm/h): 10 (16)
Weight (kg): 20 (22)

VACUBOY

External dimensions (W x D x H)
in mm: 420 x 500 x 360
Sealing length (mm): 350
Pump (cbm/h): 10
Weight (kg): 40

PLUSVAC 20

External dimensions (W x D x H)
in mm: 480 x 655 x 385
Sealing length (mm): 1 x 405 (2 x 405)
Pump (cbm/h): 21
Weight (kg): 70

Some vaculid®, GN containers and thermoplates® do not fit into the Vacuboy or PlusVac 20 machines due to their size. Nonetheless, it is possible to use them by connecting them to the vacuum chamber machine by means of an external suction unit.

WHICH vaculid® FITS INTO WHICH MACHINE?

	GVAC 1	VACUBOY	PLUSVAC 20
vaculid® 1/6	all sizes ...	max. depth of up to 100 mm	max. depth of up to 100 mm
vaculid® 1/3	all sizes ...	max. depth of up to 65 mm	max. depth of up to 100 mm
vaculid® 1/2	all sizes ...	max. depth of up to 65 mm	max. depth of up to 100 mm

OTHER PRODUCTS MADE BY KOMET



Packing products
of up to 10 kg.

PLUSVAC 24

Vacuum packaging machine.
Robust. Proven. High-performing.
For any company size.



Cooking products
of up to 2 kg.

EMILY

Thermalizier for Sous-Vide cooking.
The table-top type for the perfect
entry into the Sous-Vide kitchen.



Cooking products
of up to 9 kg.

SOPHIE

Thermalizier for Sous-Vide cooking.
Perfect in the gastronomy for
packaging large quantities.

OTHER PRODUCTS MADE BY RIEBER



GASTRONORM CONTAINER

Today, GN containers are used as a standard in every canteen kitchen. But the apparently endless fields of application go far beyond storage and transportation of food. The right combination of containers, the right lids and the choice of surfaces are decisive to convert a simple stainless steel container into a fully functional cookware. Working with system – the Rieber Gastronorm container.

