

PureVac

PureVac vacuum packaging machines offer the convenience of preparing food in advance without sacrificing product quality. Vacuum packaging reduces wastage providing a safe and HACCP approved storage environment. The process also allows for bulk buying and the safe storage of out-of-season produce, ensuring a well-rounded and cost effective menu.

Heavy duty and durable, each unit features an extra strong double seal for a superior seal first time, every time. The unit is complete with Busch Vacuum pumps, the world leaders in vacuum pump technology. Simple controls, multiple functions and self-maintenance capabilities, make PureVac the best choice in vacuum sealers.



1800 035 327
www.comcater.com.au
from the world of Comcater

COMCATER
- foodservice equipment

ABOUT PUREVAC



REGAL



PREMIER



ULTRA

From the world of Comcater comes PureVac's range of benchtop and free-standing vacuum packaging machines. Manufactured in Holland from the highest quality stainless steel and components, PureVac machines are built with the user in mind.

Simple controls, multiple functions and self-maintenance capabilities make PureVac the best choice in vacuum sealers. With the addition of PureVac to Rational and Tecnomac, Comcater now offers a total cook-chill and package solution with the best technology available.

All PureVac machines are equipped with Busch vacuum pumps which are world leaders in vacuum pump technology, plus every machine has a built-in pump conditioning program and also comes with a service kit to perform preventative maintenance.

STANDARD FEATURES

- Double seal as standard for extra strength packaging
- Ease of cleaning with deep-drawn chambers
- Removable sealing bars
- Gas flush, soft air and sensor control as standard on four out of the seven models
- Two year parts and labour warranty

PureVac machines are perfect for any foodservice operation where food preservation and portioning is fundamental, such as restaurants, hotels, hospitals, delicatessens and supermarkets.



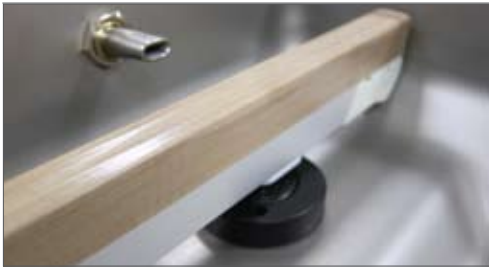
For over 49 years, Busch has been the benchmark in vacuum products for the foodservice industry.



Two years parts and labour warranty.

PUREVAC VACUUM PACKAGING MACHINE FEATURES

ANATOMY OF A PUREVAC MACHINE



WIRELESS, EASY TO REMOVE SEAL BARS

Made from aluminium, the seal bars can be removed for cleaning and maintenance. 2 x 3.5mm seal wires for an extra-strong double seal.



DEEP-DRAWN VACUUM CHAMBERS

Deep-drawn steel is strong and easy to clean whereas welded chambers have weak spots and deteriorate over time.



BUSCH VACUUM PUMPS

World leaders in vacuum pump technology, Busch pumps have an anti-corrosion layer to protect against liquids.



PUMP CONDITIONING PROGRAM

Cleans the oil in the Busch vacuum pump. If completed weekly, it will greatly prolong the life of the machine.



10 USER DEFINED PROGRAMS (PREMIER AND ULTRA SERIES ONLY)

Plus sensor control, gas-flush and soft air for automatic sealing of a wide range of products.



EXTRA-POWERFUL SEAL CYLINDERS

Heavy duty and durable, the sealing bar cylinders produce a perfect seal first time, every time.

REGAL SERIES ■□□



The Regal series of benchtop vacuum packaging machines matches ease-of-use and technology at an affordable price and boasts the following features as standard:

- Deep-drawn stainless steel chamber
- Adjustable timer control
- Insert plates for faster vacuum cycle
- Digital pump maintenance program
- Service kit for user maintenance
- Removable wireless sealing bars

	Exterior W x D x H (mm)	Chamber W x D x H (mm)	Capacity pump	Sealing bar length (mm)	Machine cycle
REGAL 0428	334 x 450 x 305	280 x 310 x 85	4m ³ /h	280	25 – 60 seconds
REGAL 0835	450 x 554 x 365	350 x 370 x 150	8m ³ /h	350	20 – 40 seconds
REGAL 1642	493 x 528 x 440	420 x 370 x 180	16m ³ /h	420	20 – 40 seconds

PREMIER SERIES □■□



The Premier series of benchtop vacuum packaging machines offers the ultimate in vacuum sealing technology all incorporated as standard into one unit, including:

- Sensor control for extreme accuracy
- Deep-drawn stainless steel chamber
- Soft-air for protection of products
- Automatic and default programs
- Insert plates for faster vacuum cycle
- Digital pump maintenance program
- Service kit for user maintenance
- Gas-flush function for modified atmosphere packaging
- Removable wireless sealing bars

	Exterior W x D x H (mm)	Chamber W x D x H (mm)	Capacity pump	Sealing bar length (mm)	Machine cycle
PREMIER 1635	450 x 554 x 405	350 x 370 x 150	16m ³ /h	350	15 – 30 seconds
PREMIER 2142	493 x 616 x 440	420 x 460 x 180	21m ³ /h	420	20 – 40 seconds
PREMIER 2141-2	700 x 530 x 440	520 x 410 x 185	21m ³ /h	410 x 2	15 – 35 seconds

ULTRA SERIES



The Ultra 6352-2 floor model vacuum packaging machine delivers extreme power and the ultimate in technology. Standard features include:

- Sensor control for extreme accuracy
- Deep-drawn stainless steel chamber
- Soft-air for protection of products
- Automatic and default programs
- Insert plates for faster vacuum cycle
- Digital pump maintenance program
- Service kit for user maintenance
- Gas-flush function for modified atmosphere packaging
- Removable wireless sealing bars

	Exterior W x D x H (mm)	Chamber W x D x H (mm)	Capacity pump	Sealing bar length (mm)	Machine cycle
ULTRA 6352-2	695 x 710 x 1025	500 x 520 x 200	63m ³ /h	520 x 2	15 – 40 seconds

BENEFITS OF VACUUM PACKAGING

1. No contamination or multiplication of bacteria, hence an extended shelf life resulting in:
 - Cost savings (bulk purchasing, better planning and portioning, vast reduction in product wastage)
 - Increased production range and variation
2. Optimal product and storage hygiene (hermetically sealed)
3. No loss of product (prevents drying out, discolouration and freezer burn)
4. Improved product quality (product maturing in packaging, no loss of aroma)
5. Professional product presentation in retail applications
6. Optimal packaging contributes to food safety and HACCP standards
7. Ideal for sous-vide cuisine applications

VACUUM SEAL BAGS





PUREVAC'S RANGE OF TUBULAR VACUUM BAGS.

Manufactured in Holland from the highest quality materials, PureVac vacuum bags are created for durability. PureVac tubular bags have several advantages over side-seal bags and these include:

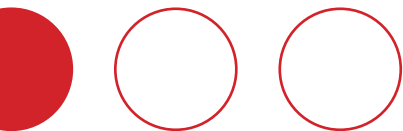
- Only one seal – at the bottom – therefore less chance of folds
- More flexible, allowing for more stretch to accommodate sharper and more rigid products
- Co-extruded polyethylene inner and polyamide outer for extra strength and no delamination
- Produced under HACCP-controlled conditions, the bags are completely sterile

PureVac tubular vacuum bags can be used in any chamber vacuum sealers and are perfect for food such as meats, poultry, fish, cheese, nuts, and liquids.

PureVac also has a range of cook-in vacuum bags for sous-vide applications or cooking at low temperatures in combi-ovens.

Vacuum bags		W x D (mm)	Microns
	PVTB1515	150 x 150	80
	PVTB1520	150 x 200	80
	PVTB2025	200 x 250	90
	PVTB2535	250 x 350	90
	PVTB3040	300 x 400	90
	PVTB4060	400 x 600	90
Cook - in vacuum bags			
	PVTC1420	140 x 200	80
	PVTC1625	160 x 250	80
	PVTC2030	200 x 300	80
	PVTC3040	300 x 400	80





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